

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

The PERFECT Blend



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Every day, an average of 220 million Americans (or 66% of us) will consume at least one cup of coffee. That adds up to a lot of beans! And when it comes to coffee beans, Duane Brown, the owner of Aroma of the Andes Coffee, in Gilmer County, is an expert. It's ironic he didn't even like the taste of coffee until he hopped on a plane and traveled 2,500 miles due south.

"I was 24 when my uncle, who was a missionary in Columbia, asked me to go on a trip with him to the central part of the country. Being 24, that sounded like a pretty neat trip," he recalls. "I was there for two weeks and fell in love with the country. I also fell in love with coffee. The whole culture there in Columbia revolves around coffee. Anywhere you go, they automatically bring coffee to serve you. If you visit a lot of people, you're going to drink a lot of coffee."

But unlike American coffee, which Duane didn't care for, coffee in Columbia is an entirely different drink.

"Americans tend to drink their coffee a lot darker and a lot more bitter. Well, coffee isn't really intended to be consumed that way, at least not in Columbia," explains Duane. "When you brew the beans, coffee should almost look like tea. In Columbia, that's how they brew it, and they sweeten it with raw cane sugar. So, if you go to a farm and you're a guest, they'll bring out a tray of little cups of coffee, but it's already sweetened with cane sugar. When you drink it that way, it is really, really delicious."

Duane and his wife Rachel (they were middle school sweethearts), hail from Central Pennsylvania but ended up in West Virginia when he was transferred to Beckley while working for the Department of Justice. They moved to Charles Town and then Linn, in Gilmer County, when Duane retired.

In 2011, Duane took a trip back to Columbia with an idea percolating in the back of his mind.

"I loved Columbia. I loved the people. I loved the coffee culture. Why not buy a farm," he thought.

During that trip, Duane met with a friend he made the first time he visited Columbia. They talked about the opportunities opening up in the country now that non-Columbians could purchase property. Duane flew home, gathered his wife and sons Josh and Justin, and they decided to buy a coffee farm. It took about a year for his friend and now-business partner in Columbia to find the perfect spot. The family flew to Columbia, toured the farm, and took a leap of faith.

"When you buy property in Columbia, you meet with the seller at a government office. The government provides all the previous deeds from past owners. So, we sat down, with an interpreter, the seller, and the government agent, who records everything you talk about. We agreed on a price and then you pay cash. You literally slide the money across the table. The seller took our cash, and the government agent said if the sale was approved, he'd let us know in a couple months. Literally, we walked out of there buying a farm in cash with no paperwork," Duane laughs. "Two months

later, they contacted my friend in Columbia and told him the paperwork was ready. We flew back to Columbia and signed all the documents and got the deed to the farm. You certainly don't do things like that in the U.S."

Duane wanted to rename the farm but found out that was "no permitido" in Columbia. The name of the farm before you buy it remains the name of the farm after you buy it. So, Finca La Despensa or "farm that dispenses food" it was. It's located about two hours northwest of Columbia's capital of Bogota, in a high-altitude rain forest. Temperatures year round top out in the 70s during the day and drop into the upper 50s at night. It rains nearly every day but just for a short period of time before the sun comes back out.

"It's perfect weather for coffee," Duane says. "That's what coffee needs, sun and rain."

Since purchasing the farm in 2012, the Browns visit about three times a year for a few weeks at a time. They have a full-time supervisor who stays at the farm and handles the day-to-day operation. During harvest, in April and May, the farm employs five to six women from a nearby town to pick coffee beans by hand.

"We hire women from the area because a lot of the men don't take care of their families like they should, and the women are left to take care of the children on their own. This

Duane Brown prides himself on the quality of coffee beans they grow at Finca La Despensa and the ethical way they're harvested.

FROM THE COMMISSIONER:

Preserving Tradition: Celebrating West Virginia's Fairs, Festivals, and Agricultural Heritage



The annual West Virginia Association of Fairs and Festivals (WVAFF) Convention in Charleston, WV, is a cornerstone event celebrating the rich heritage, culture, and community spirit of the Mountain State. Each year, I have the privilege of attending this event and continue to be impressed with the event organizers' passion and commitment for growing and showcasing their events while holding onto the traditions that serve as a bridge between the past and the present.

I can't reiterate it enough - customs and traditions are important. They serve as the foundation of identity and unity, shaping and inspiring those who uphold them. Many organizations, like the military, rely on these traditions to foster teamwork and purpose. However, our traditions and customs for Fairs and Festivals do the same thing. Almost every community has an event to celebrate their shared history, honor their heritage, and highlight their uniqueness through food, music, or other unique customs. I deeply commend the dedicated event organizers and volunteers who, year after year, meticulously plan and execute hundreds of fairs and festivals across the state. Through the hard work of these organizers and volunteers, our fairs and festivals continue to

thrive, serving not just as entertainment, but as a place to bring us together.

Agriculture has been at the heart of many of these events. Historically, they served as a gathering place where families shared, bartered, and sold the fruits of their labor, celebrated the end of a long winter, and exchanged news. These traditions not only



Commissioner Kent Leonhardt took the oath of office for the third time on January, 13th 2025.

built but strengthened communities—a role they continue to play today. While the focus may have shifted from bartering goods to educating consumers, the essence remains the same. Whether through livestock shows, prize-winning produce displays, or events that spotlight rural life, these gatherings remain a vital way to connect people with the importance of agriculture and the stories behind their food. We are at a time when many people lack education about where their

food comes from and how local foods can be a part of fighting health challenges and drug epidemics while strengthening economies and improving health.

The WVDA has a long history of collaboration with many of our fairs and festivals. If you show up at any number of events across the state, you may see Department staff there, educating about programs and promoting our WV Grown foods. Our mutual commitment to preserving these events and the traditions they represent and has granted us a long and successful relationship – one we will continue to build. The time we spend at these events not only allows us to connect with local communities, but it also helps us better understand their unique needs and how we can be a valuable resource in supporting them.

Looking ahead to the 2025 Fair season, we are proud to celebrate the 100th Anniversary of the State Fair of West Virginia. This year will be a memorable tribute to our culture, traditions, agriculture, and the rich history that defines West Virginia. We hope to see you there, or any number of other events, as we enjoy another successful fair and festival season.

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: Bovine Viral Diarrhea

Bovine Viral Diarrhea (BVD) is a disease of cattle and other ruminants caused by a pestivirus infection. The virus is widespread, and most herds are at risk for infection. In the susceptible herd, BVD can be a serious, costly disease. Infection with BVD leads to immunosuppression. Clinical signs are highly variable and range from inapparent infection to fever, lethargy, depression, decreased milk production, abortion, diarrhea, pneumonia, and death. Clinical disease is most common in cattle 6-24 months of age. Animals become exposed through contact with other recently infected or persistently infected animals. Persistently infected (PI) calves present a huge risk since they excrete large amounts of virus in urine, feces, discharges, milk, and semen. PI calves develop in utero if the dam is exposed to BVD at less than 125 days of pregnancy. An animal cannot become persistently infected after it is born. Diagnosis is based on clinical signs in addition to diagnostic testing, mainly PCR, virus isolation, or serology. Treatment is primarily limited to supportive care. Keeping BVD out of your herd includes a strong vaccination program, biosecurity, best management practices for introducing new additions to your herd, diagnostic herd testing, and culling PI animals from the herd. Work with your veterinarian to develop a BVD management plan for your herd.

For more information, please visit the following:

- <https://www.vet.cornell.edu/animal-health-diagnostic-center/programs/nyschap-modules-documents/bovine-viral-diarrhea-background-management-and-control>
- <https://www.merckvetmanual.com/generalized-conditions/bovine-viral-diarrhea>
- <https://www.woah.org/en/disease/bovine-viral-diarrhoea/>
- <https://www.thecattlesite.com/diseaseinfo/200/bovine-viral-diarrhoea-bvd>

— **The Perfect Blend**, Cont. from page 1

gives them the money they need. We also hire some older fellows that are out of the job market, men in their 70s, who still need to pay bills. They are able to carry the bags of coffee off the mountain and let the women do the harvesting,” explains Duane.

Once the beans are harvested, they must be processed quickly to prevent fermentation. The beans are washed overnight and put on a drying rack the next morning. When the beans are completely dried, they’re stored at the farm. The next step is getting the beans from the remote farm to Bogota.

“We work with Juan Valdez, which is a coffee cartel. We take the beans to their processing house in Bogota where they will mill the coffee for us, removing the dry skins and then bag the beans. The bags are put in a shipping container and transported to the Colombian coast. The container is loaded on a ship, which goes through the Panama Canal and up the coast to a port in either New York or New Jersey where it will pass through customs. Next, they go by rail to Indiana where our Colombian business partner has a warehouse. Finally, they’re put on a tractor trailer and delivered to our headquarters in Linn.”

At that point, Duane gets to do what he does best, roast coffee beans.

“Everyone has their own way of roasting their beans, but I prefer the old-style method. We have a roaster that I had professionally made to run off natural gas,” Duane explains. “So, I use a flame to roast my coffee beans. I

don’t use any computers. Everything is done by sight, smell, and hearing. Over the years, we’ve developed different roast profiles. I know when a bean gets to 417-degrees that’s a medium roast, and it’s time to drop the temperature. I do it manually. Newer roasters do this all by computer, but to me, you lose some of the quality of your coffee. I want to be hands-on. I want to see each batch as it comes out of the roaster.”

☕ **AMERICANS TEND TO DRINK THEIR COFFEE A LOT DARKER AND A LOT MORE BITTER... WHEN YOU BREW THE BEANS, COFFEE SHOULD ALMOST LOOK LIKE TEA.** ☕

— **DUANE BROWN. AROMA OF THE ANDES**

Aroma of the Andes’ customers appreciate that attention to detail. They also appreciate where the beans come from.

“Many companies don’t know where their coffee comes from or how it’s grown. They don’t know if their supplier is using child labor or if they spray their trees with chemicals. They just don’t know,” stresses Duane. “I know where our coffee is grown. I know our growing practices. We’re not labeled organic, but we do follow organic growing practices. I know what goes into my coffee. I know how it’s handled. I know who’s processing the beans. I do all the roasting. It comes down to traceability. That matters to us, and it matters to

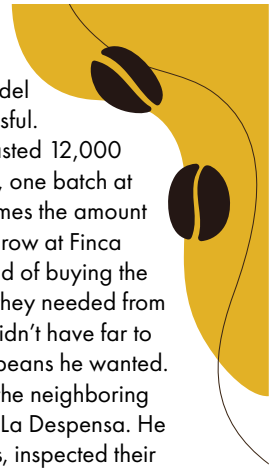
our customers, too.”

It’s a business model that’s proven successful. In 2024, Duane roasted 12,000 lbs. of coffee beans, one batch at a time. That’s four-times the amount of coffee they can grow at Finca La Despensa. Instead of buying the extra coffee beans they needed from a supplier, Duane didn’t have far to go to purchase the beans he wanted. He went straight to the neighboring farms around Finca La Despensa. He talked to the owners, inspected their facilities, and made sure the beans were harvested ethically.

Aroma of the Andes sells ground and whole bean roasted coffee in 12 oz. bags, as well as green coffee beans, for those who prefer to roast their own. They also work with businesses who want to create their own special blend coffee to serve to their customers. You can purchase Aroma of the Andes coffee at their store in Linn, Foodland in Glenville, or numerous shops and markets across the state. Give them a call (304-462-4294) to find a location near you. Aroma of the Andes is a member of the WV Grown program.

You might be wondering now that Duane is a converted coffee connoisseur, how many cups he drinks a day.

“I only drink one cup to start the day,” he laughs. “Now, when I’m in Columbia, that’s a different story.”



4-H SPOTLIGHT

DAKOTA DEVER

AGE: 17

GRADE: JUNIOR

SCHOOL: ROANE CO. H.S

4-H CLUB: ROANE CO. JUNIOR LEADERS

4-H ADVISOR: AARON AND ASHLEY SIMON

Dakota: My grandpa and my dad have a farm here in Walton, Arrowhead Red Angus, and I’ve lived here all my life. We raise registered Red Angus, as well as a mix of black commercial cattle. We sell beef and bulls and keep most of the heifers. Growing up on the farm, I loved to help out. I’m not sure I was much help, but I loved riding on the tractor with somebody. My grandpa has been volunteering with 4-H for a long time, so has my dad. I always knew I wanted to join. I loved going to 4-H camp. My first two years, I showed a lamb at our local fair, the Black Walnut Festival. Then I decided I wanted to show a calf. In 2021 and 2022, I won grand champion heifer at the Black Walnut Festival. I want to do it again. I’ve also shown at the State Fair of West Virginia and at Jackson’s Mill a couple times. I love 4-H because you can be yourself, you can be comfortable around everybody. You can learn so much about leadership and responsibility. There are all sorts of classes you can take. Currently, I’m President of my club, and I’ll be Chief of the Delaware Tribe this summer at Roane County 4-H Camp. After I graduate, I want to become a heavy equipment operator, but eventually, I’ll take over the family farm and continue the Red Angus business.



WHAT'S COOKIN'?

Swoon (and Spoon) Worthy



Steak and Roasted Veggies

Ingredients

- 2 steaks of your choice (the smaller the quicker they cook)
- 1 red bell pepper cut into chunks
- 1 yellow bell pepper cut into chunks
- 1 red onion cut into chunks
- 1 cup mushrooms
- salt and pepper
- 1 tbsp. oil for steaks
- 1 tbsp. unsalted butter
- 1 tbsp. oil for veggies
- 1 teaspoon vegetable spice

Chimichurri Sauce:

- 1 cup fresh parsley finely chopped
- ½ cup fresh mint finely chopped
- ½ cup extra virgin oil
- 2 tbsps. red wine vinegar
- 1 large red chili deseeded and finely chopped
- ¼ cup red onion finely chopped
- juice of a small lime
- salt and pepper to taste
- juice of a fresh lemon

Step 1

Prepare the chimichurri sauce by mixing all the ingredients in a bowl, with the exception of the lemon juice. Let the sauce sit for a few minutes to let the flavors develop. Add a little fresh lemon juice, if needed, and mix again. Set aside.

Step 2

Generously season the steak, both sides, with salt and pepper. Make sure the entire steak is covered, even the fat side, if using a bigger steak. In a hot pan, add the tablespoon of oil and cook your steak 3 to 4 minutes per side (depending on the thickness). Add the butter equally over the top of both sides and let it melt. Use a spoon to collect the fats in the pan and baste your steak. Repeat a few times. Once done, place the steak on a platter and set aside.

Step 3

In the same pan, cook the vegetables. Start with the bell peppers, using the oils in the pan to cook them. Make sure the heat is on medium to high, so it cooks the peppers tender but still crunchy. Half-way through, add the onion and, if necessary, the remaining tablespoon of oil. Keep turning and checking for doneness. When it's almost cooked, add the mushrooms and season all the veggies.

Step 4

If the peppers and onions are cooked, you can remove them onto the serving platter and let the mushrooms finish cooking. Once done, add the mushrooms and chimichurri sauce to the resting steak and vegetables.

Love is in the air. Whether your Valentine is your spouse, your grandkids, or your bestie, why not treat them to a meal cooked with L-O-V-E? And gentlemen...that includes you! These recipes aren't difficult. They're simple enough for anyone with a little heart to master. We hope you'll choose a steak from a WV cattle farmer. Don't know where to find one? Check out our WV Grown Directory (<https://agriculture.wv.gov/ag-business/west-virginia-grown/>) to locate a farmer near you. Want some fresh lettuce grown right here at home? We've got farmers growing fresh greens year-round in high tunnels and greenhouses. You can find them in our directory. Don't you just love that!

FEBRUARY 2025

Whoopie Pies a Deux

Cookies

- ½ cup all-purpose flour
- ¾ tsp. unsweetened cocoa powder
- ¼ tsp. kosher salt
- ⅓ tsp. baking soda
- 3 tbsps. packed light brown sugar
- 1 tbsp. unsalted butter, at room temperature
- 2 tbsps. buttermilk
- 1 large egg
- ½ tsp. vanilla extract
- ⅛ tsp. red gel food coloring

Cream Cheese Filling

- 3 oz. cream cheese, at room temperature
- 1 tbsp. unsalted butter, at room temperature
- 3 tbsps. confectioners' sugar, plus more for dusting
- ¼ tsp. vanilla bean paste

Step 1:

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper. For the cookies, whisk the flour, cocoa powder, salt, and baking soda together in a medium bowl. Combine the brown sugar and butter in a separate medium bowl with a rubber spatula until no streaks of butter remain and it resembles wet sand. Add the buttermilk, egg, vanilla, and red food coloring and whisk until smooth. Fold the flour mixture into the wet mixture with a rubber spatula until smooth.

Step 2:

Use a tablespoon to drop 2 heaping tablespoons of batter onto the prepared baking sheet. Repeat three more times so that you have 4 cookies. Use a wet finger to smooth out any uneven parts on the tops. Bake until the cookies spring back when touched and look dry, 11 to 13 minutes. Let cool completely on the baking sheet, about 30 minutes.

Step 3:

For the cream cheese filling, combine the cream cheese, butter, confectioners' sugar, and vanilla bean paste in a medium bowl with a rubber spatula until smooth.

I Love You Salad

Ingredients

- Head or leaf lettuce
- Carrots
- Cherry tomatoes
- Cucumber
- Red and yellow bell peppers
- Thick mozzarella slices
- Your salad dressing of choice
- *You will also need toothpicks and two sizes of small/tiny heart cookie cutters

Step 1

Cut cherry tomatoes in half at a 45-degree angle. Place the two halves together using a toothpick to form a heart shape. Cut cucumber slices about ¼ inch thick. Use a small heart cookie cutter to punch out the heart shapes. Do the same with carrots, pieces of red and yellow bell peppers, and mozzarella cheese using a tiny heart cookie cutter.

Step 2

Cut up head or leaf lettuce in a bowl and then add veggies and cheese on top. Serve your favorite salad dressing on the side (honey mustard makes a good choice). Don't forget to take those toothpicks out of the tomatoes.

Step 4:

Once the cookies are cooled, divide the filling between two of the cookies spreading it on the flat sides all the way to the edges. Top each with the two remaining cookies. Dust the tops with confectioners' sugar just before serving, if desired.

Tip:

You can store in the fridge, well covered, for up to a week.

Winter Blues Returns March 1



Tired of snow, freezing temperatures, and grey skies? Well, come inside and do a little retail therapy at the Winter Blues Farmers Market! This year's event takes place March 1 from noon to 5 p.m. at the Charleston Coliseum and Convention Center. More than 100 agribusinesses from across West Virginia will set up shop to sample and sell their products. Whether you're looking for pure West Virginia maple syrup or cuts of beef from animals raised and processed right here in the Mountain State, our vendors can tell shoppers where their products come from, how they were grown, what ingredients were used, right down to how they were packaged and the price point behind them.

"Our farmers, growers, and producers are incredibly proud of their land, their agribusinesses, and the products they make," stressed Commissioner of Agriculture Kent Leonhardt. "Whether they raise cattle or corn, roast coffee or grow herbs, they work hard to create quality products. Might it be more expensive than what you can pick up in a big box super store? Yes, but remember this. These vendors are using locally grown ingredients, not food shipped thousands of miles. They are employing local workers who make a living wage. The money you spend at Winter Blues goes right back into the local economy, not to some corporate headquarters out-of-state or in another country. These products and their makers are worth the investment!"

One of the best parts of the Winter Blues Farmers Market is it's FREE! The event is sponsored by the West Virginia Department of Agriculture and the West Virginia University Extension Small Farm Center. If you own an agribusiness and want to be a vendor at this year's event, it's not too late. The deadline to apply is Friday, February 14. You can find an application online at <https://agriculture.wv.gov/ag-business/winter-blues-farmers-market/>.

2025 Mountain State Maple Days



If you've never visited a sugar shack, now is the time to do it! The 8th Annual Mountain State Maple Days, held the third Saturdays in February and March, will take place February 15 and March 15. The event is sponsored by the West Virginia Maple Syrup Producers Association (WVMSPA). Maple syrup producers from across West Virginia open up their sugar bush (the maple trees where they collect their sap) and their sugar shacks (where they boil down the sap to make syrup) to give visitors an up-close look into how pure West Virginia maple syrup is made.

Making maple syrup is a time-honored tradition in the Mountain State. Native Americans were the first to tap maple trees in the hills and hollows of what is now West Virginia. The colonists followed suit, and hundreds of years later, the trees are still being tapped for their sweet water. However, today's maple producers use modern technology like plastic tubing and reverse osmosis machines to make the process much easier.

Mountain State Maple Days is a free, family-friendly event. Maple producers love to share the history of their operations, some going back generations, and how they collect, make and bottle their products which can include everything from syrup to maple cream, maple cotton candy to maple-infused spirits. Local restaurants, shops and agribusinesses also take part in Maple Days, offering maple-themed meals, drinks, and activities. The annual West Virginia Maple Syrup Festival in Pickens also takes place on March 15.

Maple producers who collect their sap from trees in lower elevations usually wrap up production earlier than those with sugar bush in the mountains of West Virginia. As a result, some maple producers opt to open their sugar shacks for just one of the two Maple Days. Make sure to check which day or days the sugar shack you plan to visit will be open. You can find a full list of participating maple producers, restaurants, stores and agribusinesses at <https://wvmspa.org/mountain-state-maple-days/>.





West Virginia Grown

Rooted in the Mountain State



Member of the Month

Neighborhood Kombuchery

Who: Dr. Andrew Rhodes and Carissa Herman
Location: Morgantown
Products: Kombucha (on-tap, cans, refillable bottles)
Where to buy: 119 Pleasant St., Morgantown, <https://www.wvkombucha.com/>, @kombuchaneighbor – Instagram.

How they got started:
(Carissa) We had been brewing kombucha tea at home for ourselves for a couple years. Andrew and I visited a co-op in upstate New York, and they had kombucha on tap. We thought why doesn't Morgantown or West Virginia have this product available on tap? We put together a business plan and entered the WV Business Plan competition, and we won some money. We started very small and opened our storefront in downtown Morgantown. The community has really embraced us, and we have been able to grow. We just celebrated our 5th year in business.

Future plans:
(Carissa) We are working on our strategic initiatives for 2025 and whether that will include an expansion. We're looking at that. We currently self-distribute everything we make. Everything is still crafted by hand. So, we're looking at all the possibilities so that we could serve some parts of the state we're not reaching right now.

Why join West Virginia Grown?
(Carissa) We love the WV Grown program. It lets consumers know that products like ours are from the state, and they're made here. That's really important to us. We wanted to provide a local product to West Virginians. As soon as we started canning our product, we added the WV Grown logo to our cans. That's always been part of our packaging.

You'll notice some changes here on the West Virginia Grown Rooted in the Mountain State page. We've begun featuring one region of the state each month. Our WV Grown Member of the Month and the WV Grown News will come from that region. We'll also feature the WVDA Planning Coordinator who represents that area of the state so you can put a name and face to the person you can contact, if you're interested in joining the WV Grown Program. We hope you'll take time to browse through our WV Grown Directory (<https://agriculture.wv.gov/wp-content/uploads/2024/04/WV-Grown-Directory.pdf>) to find our growing list (600-plus) of members. Whether you're a producer, restaurant, retail outlet, or supporter, there's a place for you in the WV Grown family. If you have questions, comments, or want to become a member, no matter what region you come from, contact our Business Development Division at 304-558-2210 or email wvgrown@wvda.us.

NORTH CENTRAL REGION

Sherry Mitchell

North Central Planning Coordinator
(office) 304-558-2210
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smitchell@wvda.us

Sherry uses her own experience as the owner of a small agribusiness (Flower Therapy) and member of WV Grown to help new and growing agribusinesses in North Central West Virginia thrive. Want to join WV Grown? She can help! Looking for ways to expand your business? Give her a call!

In the News



It was a very merry holiday season for **Black Sheep Bloomery** (Buckhannon). They teamed up with another local business (Moon Flower) back in December for a wreath making workshop. Participants were able to create one-of-a-kind wreaths expressing their own styles.

High Rocks Ruby Grow (Hillsboro) has been awarded a USDA Farmers Market Promotion Program Grant. They plan to use part of the money to develop a fair pricing list for farmers based on a living wage. The list will be used as a pricing reference by state and institutional buyers. The project also includes producing a public awareness campaign for consumers and growers.



For More Information:

☎ 304-558-2210 🌐 <https://agriculture.wv.gov/ag-business/west-virginia-grown/>
✉ wvgrown@wvda.us



Queen Bee



Before you know it, spring will be here! Trees will start to bud, flowers will poke their heads out of the ground, and you'll hear the soft buzzzzz of honeybees busy at work. Honeybees are fascinating creatures. Their wings beat 200 times per second, they can visit up to 2,000 flowers per day, and in their short lifetimes (3-5 weeks), worker bees (females) produce just 1/12 of a teaspoon of honey. Pretty amazing! Those are just a few of the things that drew State Apiarist Shanda King to beekeeping more than a decade ago.

"I grew up in Mingo County in a little community called Sand Siding near Matewan. My dad got two colonies of bees in the

80s right when the varroa mite (an invasive pest that attacks and feeds on honeybees) hit the U.S. There was much confusion as to what was going on. People were losing colonies. We didn't have our bees for very long, unfortunately. They died. There weren't beekeeping clubs back then, not like there are now, to give beginning beekeepers support. And, of course, there was no internet. So, it took people a while to figure out what was going on. My dad, unfortunately, never got any more colonies after that.

"Eleven years ago, when I was living in Ritchie County, I walked into the library and there was an information packet on beekeeping placed there by a local beekeeping club. I picked up that packet, read it, and showed up at a local beekeeping club meeting. Unfortunately, that club folded two meetings later. However, the local WVU Extension office offered a beginner

beekeeping class, and I attended. At the end of the class, they decided to form a new club, and they needed officers. Everyone was trying to avoid the extension agent's eye because they didn't want to volunteer, including myself. But she said, 'Shanda, will you serve as president?' I thought, 'What? No! I don't know anything about bees. I don't have any bees!' But she said, 'You don't have to know anything, you just have to be motivated.' Well, I decided to try it. There I was, President of the Mountaineer Beekeeping Club in Ritchie County with no bees. I got my first hive soon after.

"I knew pretty early on, for the rest of my life, I would have bees. I tell people it feels like someone reached in my chest and grabbed my heart. That's how much I love it. Here I am, right now, because of the love of honeybees."

Becoming a good beekeeper:

King joined the WVDA five years ago as a Seasonal Temporary Apiary Inspector. Not long after, she was promoted to State Apiarist. She stresses there are three things you need to become a good beekeeper, and they don't have anything to do with prior knowledge of bees.

You have to love it. If you love it, I promise you, you will do everything you need to do to acquire the knowledge to be successful.

You have to be a little bit stubborn. Eventually, you will experience some sort of loss. That's just part of the learning process of keeping bees. So, you can't give up.

You have to accept responsibility. Once you experience loss, you have to have the ability to take your little finger, which you want to point at outside reasons, and turn it around and point it at yourself. Most of the time, it is something you did or failed to do which resulted in the loss of your bees.

If you have the ability to do those three things, King says you're going to do just fine.

What to do before buying your bees:

Take an intro to beekeeping class. Many beekeeping clubs across West Virginia offer workshops, as do experienced beekeepers and some college outreach programs. Classes can range from one night a week for eight weeks to a one-day intense course. Either way, you'll learn the basics of beekeeping, what to do and not to do, and how to set up a colony.

Join a local beekeeping club. Not every county has one, but you can usually find one to join in your area. Here you can meet fellow beekeepers with a lot of experience and find a mentor to help you learn the ropes. Clubs often offer continuing education and guest speakers at their monthly meetings.

Check out beekeeping podcasts, YouTube videos, and Facebook groups. However, make sure that knowledge is sound. Ask an experienced beekeeper for some suggestions. And remember, beekeeping in West Virginia is going to be a different experience than beekeeping in Florida or Montana, so, not all advice will apply.



State Apiarist Shanda King travels across the state not only to inspect hives but to educate people about the importance of honeybee health.



— **Queen Bee**, Cont. from page 7

King and her staff of WVDA inspectors answer a lot of questions about bees and beekeeping. Here are the most frequently asked.

Why do I have to register my bees with the WVDA?

It helps maintain the overall health of our beekeeping community by facilitating communication and disease control measures. Yes, there is compliance with regulation, but the registration allows us to monitor the health of our bee population across the state. Because the WVDA has this database, we can manage potential disease outbreaks to slow or help prevent the spread of a pathogen.

How do I register my bees?

Some people are under the impression if they have just one or two hives, they don't need to register. Whether you own one or 1,000 hives, you need to register. You can register online on the WVDA website (<https://agriculture.wv.gov/divisions/animal-health/apiary/>). There is NO COST to register. If you add or lose colonies, you can go back to your account, at anytime, and update your form.

Do I only have to register once?

No, you need to renew your registration with the WVDA every year. You will get a notification either by email or mail sometime in May to remind you to renew your registration. The registration period runs from July 1 through the end of June of the following year.

Will my hives be inspected? Is it mandatory?

In West Virginia, inspections are ONLY mandated if you are selling bees (queens, nucs, packages) or used bee equipment – anything that could potentially transmit a disease. There is no cost for an inspection.

Can I request an inspection?

For beginning beekeepers who are just learning the ropes, King highly recommends you do. A WVDA inspector will visit your apiary, look at your hives with you, and tell you what they're seeing – good and bad. It's a great time to ask questions and learn more about your bees/hives. Once again, the inspection is FREE.

West Virginia Honeybees By the Number:

97% of West Virginia beekeepers are at a hobbyist-level.

The number of registered beekeepers is holding steady, but the number of colonies per beekeeper is on the rise, meaning beekeepers are getting better at keeping their hives healthy.

There are **1,127** registered beekeepers in West Virginia.

In 2024, **14,181** colonies were registered in West Virginia.

FOOD SAFETY MODERNIZATION ACT UPDATE

The FDA final rule on Requirements for Additional Traceability Records for Certain Foods (Food Traceability Final Rule) establishes traceability recordkeeping requirements, beyond those in existing regulations, for persons who manufacture, process, pack, or hold foods included on the Food Traceability List (FTL). The new requirements identified in the final rule will allow for faster identification and rapid removal of potentially contaminated food from the market, resulting in fewer foodborne illnesses and/or deaths.

At the core of this rule is a requirement that persons subject to the rule who manufacture, process, pack, or hold foods on the FTL, maintain records containing Key Data Elements (KDEs) associated with specific Critical Tracking Events (CTEs); and provide information to the FDA within 24 hours or within some reasonable time to which the FDA has agreed. The final rule aligns with current industry best practices and covers domestic, as well as foreign firms, producing food for U.S. consumption, along the entire food supply chain in the farm-to-table continuum.

The compliance date for all persons subject to the recordkeeping requirement is January 20, 2026.

Interested in learning more about KDEs and CTEs? Check out this helpful interactive document from the FDA: <https://www.fda.gov/media/163132/download>.

Check your exemption status at: <https://collaboration.fda.gov/tefcv13/>.

Whether you are exempt or not, traceability is a great practice to add into your operation. If you would like additional information about the rule, resources for adding traceability to your operation, or have questions about traceability as it pertains to the Food Safety Modernization Act, consider visiting this website <https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-requirements-additional-traceability-records-certain-foods> or contacting Jeremy Grant at jgrant@wvda.us.

Resources: FDA Food Safety Modernization Act website

WV EXTENSION

2025 WEST VIRGINIA SMALL FARM CONFERENCE

February 26 - March 1

Charleston Coliseum and Convention Center

extension.wvu.edu/sfc



Farmers Grow Food and Communities



Congratulations!



Photo courtesy of Mikey Rogers Photography

**Sophia Wigal, 2025
WV Association of Fairs
and Festivals Queen
Sophia represented the
WV Black Walnut Festival**



Photo courtesy of WVU

IN REMEMBRANCE
Mannon Gallegly

1923 - 2025

Dr. Mannon Gallegly, WVU plant pathology professor emeritus and the developer of several varieties of blight-resistant tomato varieties, including the West Virginia '63, passed away last month at the age of 101.

Born in Mineral Springs, Arkansas in 1923, Gallegly earned his B.S. in agriculture at the University of Arkansas and did his post graduate work in plant pathology at the University of Wisconsin. He arrived at WVU in 1949 where he taught students the ins and outs of plant life and began experimenting with growing a hardy tomato variety that could withstand late blight. It took 13 years and thousands of hours, but during West Virginia's centennial celebration, Dr. Gallegly released the first blight-resistant tomato called the West Virginia '63, also known as the "people's tomato."

Over the past 61 years, Gallegly developed three more tomato varieties, including his last, the West Virginia '23, called "Mannon's Majesty." He officially retired from the University in 1986 but never stopped working or sharing his vast knowledge with students.

Applications Accepted for



Did you know women now make up about 33% of the owner/operators of West Virginia farms? That's a far cry from days gone by when their roles were more of a helpmate on the farm than the one in charge. But times have changed and so have

our women in farming, agriculture education and administration. They're forging a path and leading by example. Each year, the West Virginia Department of Agriculture (WVDA) honors outstanding women in the fields of agriculture. The Women in Agriculture (WIA) Award is given out each August during a reception at the State Fair of West Virginia. Over the past 14 years, the WVDA has honored beef and dairy farmers, foresters, Extension agents, entrepreneurs, veterinarians, maple makers and more. Who will be part of the Class of 2025? That's up to you. If you know a woman who deserves recognition, nominate her for the WIA Award. You can find the application at: <https://agriculture.wv.gov/divisions/executive/women-in-agriculture/>. The deadline to apply is May 1.

AGRICULTURE & FORESTRY
HALL OF FAME
Class of 2025

The West Virginia Agriculture and Forestry Hall of Fame is now accepting applications for induction into the Hall of Fame for the class of 2025. Know someone outstanding in the fields of agriculture, forestry or family life? Fill out an application today! The deadline for nomination is February 14, 2025. 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 A. LEONHARDT



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 2025. . .

Phone-In ads for the March issue must be received by **12 noon on Monday, February 10.**

Written ads for the March issue must be received by **1 p.m. on Tuesday, February 11.**

April 2025. . .

Phone-In ads for the April issue must be received by **12 noon on Thursday, March 13.**

Written ads for the April issue must be received by **1 p.m. on Friday, March 14.**

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

Apiary Events

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.

Clay Co. Beekeepers Assoc., Contact Mark Davis, 304-651-3002; claycobeekeepers@gmail.com.

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 Larry Forinash 304-669-5410; forinash1@gmail.com

Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting, Contact Rick Armstrong, 304-553-1923.

Marion Co. Beekeepers Assoc., Meeting, 4th Thursday, 6 p.m., Eldora Methodist Church, Contact Debbie Abels, 304-633-5647; deb.abel53@yahoo.com.

Marion Co. Beekeepers Assoc., Bee School, each Tuesday & Thursday of Feb., \$50 fee, Eldora Methodist Church, Contact Dan, 304-694-1968; mcbaww@gmail.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., City Bldg. on School Rd, Contact Patrick O'Connell, oconnellpatrick0370@gmail.com.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Patrick O'Connell, oconnellpatrick0370@gmail.com.

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, 3rd Thursday, WVU Ext. Office, Kingwood, Contact Scott Lewis, 304-376-0453.

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 tristatebees@gmail.com.

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

West Central Beekeepers Assoc., Spring Conference, March 28 & 29, White Hall, WV, master beekeeping testing will be off site at New Life Ministries Church, 617 Manley Chapel Rd., Fairmont, Contact Debbie Abels, 304-633-5647; deb.abel53@yahoo.com.

Apiary Sales

Honeybees; 5-frame nuc ready to pickup early mid May: Italian or Carniolan '25 queens, \$180/ea.; Over-wintered '24 queens, \$200/ea.; single hive, bottom board, 10-frame deep w/ honeybees & queen, inner cover & telescoping cover, \$375/ea. Bill Daetwyler, 33 Hilltop Dr., Shinnston, 26431; 304-641-1611.

Honeybees: 3# package w/Carniolan/Italian cross queens, \$140; 1-9, \$140; 10-19, \$135; 20+, \$130, reserve today w/\$20 down, full payment must be received by March 15th, Princeton, Beckley, Lewisburg, Charleston, Summersville, Weston & Ripley locations. Mark Lilly, 252 Daisy Trail, Cool Ridge, 25825; 304-860-9638.

Honeybees: 3# package w/queen, \$130; 5-frame nuc, \$180; queens, \$45, avail. March 29. Marvin Mitchem, 205 Homewood Dr., Beckley, 25801; 304-673-0590.

Beehives: over-wintered nucs, \$275/ea.; spring nucs, \$225/ea.; 18 painted shallow supers, like new w/frames, \$30/ea. Michael Straddon, 1911 Buffalo Calf Rd., Salem, 26326; 304-871-0302; michael@honeyglen.com.

Honeybees: 3# package, scheduled pickup 3/24/24 in Lost Creek, \$140/package. Jordan Stout, 288 Riverdale Rd., Clarksburg, 26301; 304-677-4308.

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

Cattle Sales

Reg. Hereford 12-mo. bulls, Hometown 10Y blood. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 304-983-8004.

Reg. Black Angus, Sim-Angus, Balancer bulls, sired by Growth Fund, Black Hawk, Guarantee, Regiment, Southern Charm, Teamwork. G. Hedrick, 4048 War Ridge Rd., Wayside, 24985; 304-573-1008; 304-466-0050; bjhpfv-farm@aol.com.

Reg. Hereford 5/24 bull calf, dark red, dam is dark red Hereford also, pure but not reg., easy calving, low bt. wt., \$1,200/ea. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577; 304-753-4590.

Pure Polled Hereford bulls: November ylg., \$2,000/up; spring calves, top blood, \$1,600, can be reg. Jeremy Keen, 645 Trace Rd., Newton, 26266; 304-685-2250.

Black Gelbvieh heifers, some w/papers, some w/o, \$1,500. Roger Simmons, 309 Coxley Ridge Rd., Harrisville, 26362; 304-628-3618.

Reg. Black Angus 14-mo. -15-mo. bulls, GAR Hometown/Rito blood, good disp., easy handling, electric trained, calving ease genetics, \$2,500. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 681-270-0763.

Equipment Sales

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

Kubota 2010 L3400HST-1N, 4 WD, 35 hp, fold-able ropes, front loader LA463-1, 330 hrs., 1 owner, 5' grader blade, ps, shed kept, excel cond., \$18,000/obo. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 304-417-5257.

Ford '54 tractor, been in the shed for 20 yrs., \$800/firm. Steve Fisher, 3581 Emma Rd., Liberty, 25124; 304-988-0798.

JD '74 6030 tractor, 4,050 hrs., no computer, good cond., \$30,000. Randy Gibson, 8600 Sissonville Rd., Sissonville, 25320; 304-941-9398.

Caroni TL1200 48" flail mower, still on pallet/in unopened box, excel. cond., possible del., \$2,250. Kent Kern, 1321 Boones Mtn. Rd., Frankford, 24938; 304-646-4997.

JD '54 front blade, quick hitch, colored hyd. hose caps, manufacture date 11/21, excel cond., \$1,200. Peggy Howell, 297 Doe Hollow Rd., Hinton, 25951; 304-466-0413.

JD 1070, 4x4, 500 hrs., grader blade, ps, barn kept, excel. cond., \$15,500. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

MF Dyna Balance 7' mower, all new ledger plates, ready to use, \$700. Wade Leonard, 1051 Isaac Fork Rd., Waverly, 26184; 304-679-5703.

MF '22 2670H tractor 75 hp engine/65 hp PTO, 4x4 loader, 6' bucket, 2 sets of rear remotes, 8-speed shuttle shift., approx. 160 hrs., excel. cond., remaining transferable 5-yr. power train warranty, \$38,000. Jason McVicker, 4230 Dusk Camp Run Rd., Sand Fork, 26430; 304-997-0142.

NH PT60 tractor w/loader, 1,000 hrs., \$20,000; Bush Hog brand 3-pt. hitch tiller, \$2,000; set of 12" dbl. plows, \$500. Homer Plumley, 351 Plumley Mountain Rd., Shady Springs, 25918; 304-573-8799.

Ford '45 2N tractor, runs, has new tires & rims all around, many new parts, \$2,500. Steve Reed, Box 432, Matheney, 24860; 304-682-7114.

JD '99 5210 4x4 farm tractor, 53 hp diesel engine, w/6' rotary brush hog cutter, 45 hp PTO, equip. w/9x3 TSS transmission, dual hyd. valves, flexible lift links, front wt. brackets w/6J wts., 14.9x28, 9150c24 tires, 1,030 hrs., garage kept, \$18,000. P.J. Renzelli, 248 Blackwell St., Bridgeport., 26330; 304-641-5528.

Farmall '57 130, single pt. fast hitch, live power, excel. cond., brand new rubber, flip flop plows, 5' disc, \$4,500. Dave Sprouse, 1548 Thistlewood Dr., Hurricane, 25526; 304-539-1052.

Snow blower, excel. cond., \$600/cash. Doris Valentine, 3170 Old Route 33, Horner, 26372; 304-269-5192.

NH 850 hay baler, runs great, baled hay this yr. w/it, needs 60 hp or above to run, bales 4½x4½ bales, must pick up but can load it for you, \$2,000. Michael Wray, 524 Erwing Rd., Winfield, 25213; 304-562-7712.

Equipment Wants

Rocky Mountain sq. bale sweep; 2-basket hay tedder. Tom Grimes, 993 Back Draft Rd., Green Bank, 24944; 304-456-3020; twgrimes@yahoo.com.

Goat Sales

Saanen/Alpine cross: 2-yr. buck, \$100, 1-yr. wether, \$75. Susan Frick, 131 Stiles Fork Rd., Metz, 26585; 304-816-1126; 681-332-6128.

ADGA Nigerian 1/25 dwarf kids, does & bucks, disbudded, 2, polled does, blue eyes, wattles, moonspots, CAE neg. herd, does excel. quality, \$400; bucks, \$350. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Hog Sales

York/Tamworth 14-wk. pigs, \$70. Benjamin Dickenson, 2165 Zion Mountain Rd., Hinton, 25951; 304-660-5686.

Free 2-1/2-yr. breeding pair of hogs, proven producers. Lori Smith, 1106 Vineyard Ridge, Looneyville, 25259; 304-532-8988.

Berkshire crosses: bred sows, 2, \$700/ea.; 3/4 boar, \$400; market hogs, 2, \$500/ea.; weaned pigs, 15, \$1.50/lb. Chuck Talbott, 6909 Black Oak Rd., Fraziers Bottom, 25082; 304-377-8689.

Horse Sales

Tenn/Wikrs. 19-yr. & 21-yr. mares, excel. disp./conf., neg Coggins test, handled daily, \$2,500/ea. or \$4,000/both. Mike Gross, 327 Crooked Run Rd., Summersville, 26651; 304-872-0230.

Plant Sales

Seed, Heirloom Amish pink tomato, \$1.75/30 seed, plus SASE. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 304-851-0401.

Seed, Caster beans (mole killer-dog tick) \$3/24 seeds. Jerry McCauley, 5519 Seneca Trail, Valley Bend, 26293; 304-642-9737.

Poultry Wants

Wanting to buy some turkeys. Francis Halstead, P.O. Box 28, Foster, 25081; 304-369-5484.

Sheep Sales

Pure Dorper 3/24 ram, white, Miller & Holman blood, vacc./wormed, \$600. Bernice Taylor, 558 Barnes Run Rd., Sandyville, 25275; 304-273-0704.

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.

Hay, 1st cut, sq. bales, never wet, mixed grass, barn kept, \$4.50/bale. Roscoe Beall, 1648 Cortland Rd., Davis, 26260; 304-290-2160.

AKC reg. Aust. Shep. 7-mo. pups, 2, red tri females & black tri male, \$300/obo. Pam Burns, 1704 Frost Rd., Marlinton, 24954; 304-646-1771.

AKC reg. Border Collie pups, micro chipped, vacc., health tested parents, \$500. Kayla Campbell, 18 Lapoe Village, Core, 26541; 304-288-4289.

Great Pyrenees pups, have been raised around livestock, vacc./wormed, \$50ea. David Childers, 3389 Little Creek Rd., White Sulphur Springs, 24986; 304-536-3232.

CKC reg. Collie pups, the old Lassie Collie, sable & white, vacc./wormed, parents on premises, \$400/ea. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

Hay, sq. bales, never wet, kept in barn: 1st cut, \$3/bale; 2nd cut, \$4/bale. Ronnie Dulaney, 20149 Mountaineer Hwy., Wileyville, 26581; 304-889-2461.

Pure Border Collie pups, \$350. Denny Fowler, 272 Haskell Dr., Charleston, 25312; 304-550-4500.

Maple syrup, pure WV: \$20/qt.; \$11/pt.; \$6 1/2 pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-788-1831.

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

Reg. Aust. Shep. pups, \$200/ea. Hallie Roach, 5813 Waterloo Smith Church Rd., Leon, 25123; 304-674-3776.

Anatolian Shep. 11/24 pups, high %, vacc./wormed, working parents on site, \$200. Tina Sears, 4514 Tuckers Crk. Rd., Elizabeth, 26143; 304-481-6594.

Great Pyrenees pups, vacc./wormed, working parents on premises, \$200/ea. Dorothy Stewart, 1168 Greenbrier Crk. Rd., Fort Gay 25514; 304-690-1331.

Miscellaneous Wants

Farm to rent pasture for beef cattle, cash, rent up front, prefer Preston, Monongalia, Taylor or Marion Co. D. Gall, 3497 Fairmont Ave., Suite 2, Fairmont, 26554; 304-363-5632.

Horizontal type molasses cane mill that uses a flat belt. Gary Philpott, P.O. Box 44, Robson, 25173; 304-779-2070.

Ravenswood FFA 45th Consignment Farm Machinery Auction

March 29, 9 a.m.

Jackson Co. Fairgrounds, Cottageville, WV
Board of Education Sale, March 28, 6 p.m.
Contact, Jessica Conger, 304-532-1430.

APPRENTICE/AUCTIONEER EXAM

April 15th

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 Association)

April 14th

Guthrie Agricultural Complex
217 Gus R. Douglass Lane
Charleston, WV
5:30 p.m.

Spraying for Weeds & Bush on Pasture/ Hayfields

Soil sampling, precision Ag soil sampling & mapping
Dennis Burns, 304-646-2779.

UPCOMING EDUCATIONAL GRAZING EVENTS

Conservation districts across the state of West Virginia are receiving funding for 2025 educational grazing events. Please reach out to your local specialist to learn about your area's offerings.

PLEASE CONTACT

East Area WVACD Outreach and Communication Specialist - Vanta Coda III
wvacdoutreach@wvacd.onmicrosoft.com

West Area WVACD Outreach and Communication Specialist - Julie Simmons
wvacdoutreach2@wvacd.onmicrosoft.com

WEST VIRGINIA

Partners



THE WVDA IS HIRING!

The WVDA is looking to fill multiple positions



West Virginia DEPARTMENT OF AGRICULTURE
COMMISSIONERS, NOW A LEADER

For more information, visit: <https://wvda.applicantstack.com/x/openings>

RETURN SERVICE REQUESTED

GARDEN CALENDAR

FEBRUARY/MARCH

2025 WVU Extension Calendar content developed by WVU Extension, and the WVU Agricultural and Natural Resources



- FEB. 1** Harvest overwintered vegetables.
Order herb seeds.
- FEB. 3** Apply lime and fertilizer.
Order fruit trees. Build a high tunnel.
- FEB. 4** Seed head lettuce (indoors).
Turn compost.
- FEB. 5** Build a low tunnel or cold frame.
Seed leeks (indoors).
- FEB. 6** Seed cauliflower (indoors).
Seed celery (indoors).
- FEB. 7** Clean dust from houseplants with damp cloth.
- FEB. 8** Seed carrots, leafy salad greens, and radishes in high tunnel.
- FEB. 9** Start a kitchen herb garden.
Prune grapes.
- FEB. 10** Start a kitchen herb garden.
- FEB. 12** Seed broccoli and cabbage (indoors).
- FEB. 13** Seed collards and kale (indoors).
Seed peas (outdoors) south of U.S. Rt. 60.
- FEB. 14** Order seed potatoes.
- FEB. 15** Prune blueberries, raspberries, blackberries, and fruit trees.
- FEB. 16** Plant Irish potatoes in high tunnel.
- FEB. 17** Seed carrots, onions, and greens in cold frame or low tunnel.
- FEB. 19** Apply lime sulfur to blueberries.
- FEB. 20** Apply dormant oil spray to fruit trees.
- FEB. 21** Prune deciduous trees and shrubs.
- FEB. 22** Mow asparagus ferns.
- FEB. 23** Propagate grapes and blueberries from hardwood cuttings.
- FEB. 24** Propagate elderberries from cuttings.
- FEB. 26** Pre-sprout 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.
Build a raised bed garden.
- MARCH 5** Seed microgreens.
Plant or 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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