

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

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

Bow-WOW

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Jenny Dinsmore has been making, baking and marketing her own line of dog treats, Poochie's Choice, for more than two decades. Pups across the country roll over for her bones, cookies and suckers. This former graphic designer turned pet entrepreneur started her now-booming business thanks to a four-legged friend.

"I really wanted a Bedlington terrier. We went all the way to Chicago to get her. My neighbor, who was in her 90's, would watch her for us, and said, 'What's her name?' Well, we hadn't decided. One day we went over to get the dog, and my neighbor said, 'Her name is Poochie!' So, Mrs. Coffindaffer named our dog," laughed Jenny.

At the time, Jenny and her husband Dick owned The Peanut Shop in downtown Morgantown.

"Poochie loved peanut butter! I would make her treats at home. One day, I decided why not come up with a dog treat that I could dip in a peanut butter coating and sell it at the shop. I called my veterinarian up and told her about the idea. She said just don't do anything with chocolate because it attacks a dog's nervous

system. So, I came up with a dog-friendly peanut butter coating. We dipped bones into the coating. I put them in a jar and sat them on the counter at the Peanut Shop and sold them. That was 1993," Jenny recalled.

Those bones were a big hit with the K-9 crowd and the owner of Exotic Jungle, a pet store in Morgantown.

"He walked into the Peanut Shop one day and said, 'We want to sell your products at Exotic Jungle.' I thought, 'Well, that sounds ok. Let's do it!' That's how it all got started," Jenny said.

Poochie's Choice expanded from just peanut butter coated bones to carrot and butterscotch coated bones, as well, in three sizes – small, large and jumbo. With sales at the Peanut Shop and Exotic Jungle, word was getting out about Poochie's Choice. It even reached the ears of Jeanie Smith, then-director of Marketing at the West Virginia Department of Agriculture (WVDA).

"Jeanie came to the store one day when

she was in town and said she liked what I was doing and thought I should have my treats in Tamarack. I took her advice, got juried into Tamarack, and that first year, we sold a ton of bones," said Jenny.

In 1998, Jenny decided to close the Peanut Shop and Dick shuttered his business, Dinsmore Tire, to take a leap into the unknown. They wanted to make Poochie's Choice their full-time job. Dick leased out the front of his former tire business. They built out a workspace in the back half of the building for Poochie's Choice and got to work making bones.

In the beginning, they were selling locally, and Dick would make trips to the Pittsburgh area where he had a lot of success

selling their products to pet stores. However, Jenny was thinking bigger.

"If you're going to make it in this business, you have to have a distributor," she stressed. "So, I decided to go over to Exotic Jungle and said, 'What distributors do you buy from that come to Morgantown that could possibly backhaul our product to their warehouse?' We got the names of three. Lad's Pet Supply in Angola, New York was one of them. We sent samples and gave them a brief history of our business. About a month went by, and the owner of Lad's got in touch. He said, 'Every summer, we bring on a new dog treat, and this year the one we had our eyes on isn't going to be ready. So, we've decided to give you a try.' Back then, we were dipping the product by hand, laying it on boards and putting it on a rack to dry. The first order for Lad's was \$3,000 worth of bones, in all three sizes, and all three flavors!"

Jenny was in a bit of a panic, but she had a plan. She put an ad in The National Chocolate Association magazine looking for chocolate equipment.

"This guy from Chicago called and said he'd filed for bankruptcy and the bank wanted

FROM THE COMMISSIONER:

Reflecting on the 2024 Year in Agriculture



As we welcome the new year, we are pleased to report steady progress is emerging from the drought of 2024. Much-needed rainfall over the past several months has significantly improved conditions, with most of the state now classified in the moderate drought category and no areas experiencing exceptional drought. However, recovery remains a long journey for our farmers. To support this effort, we are actively enrolling livestock farmers in the WVDA's Drought Recovery Program, which is set to allocate \$10 million for pasture restoration and other critical recovery needs. Farmers have until Jan. 31 to enroll in this program by contacting their local conservation district.

While the immediate focus remains on supporting our farmers through drought recovery efforts, the experience has underscored the importance of West Virginia's water resources and the need for sustainable management. Our rivers, lakes, and groundwater systems are essential not only for agriculture but also for maintaining healthy ecosystems and supporting communities.

West Virginia enjoys an abundance of

water, with approximately 9,000 streams and rivers stretching over 32,000 miles, and around 100 public lakes and reservoirs covering over 22,000 surface acres. In a typical year, the state's plentiful rainfall sustains these resources, ensuring a reliable water supply. However, severe drought conditions remind us how easily we can take this abundance for granted.

Now is the time to focus on the future and implement long-term conservation practices that will protect our farms, communities, and natural resources. Farmers play a vital role in safeguarding water resources, which are critical for both agricultural productivity and ecological balance. With increasing challenges such as climate change and population growth putting pressure on water availability.

The WVDA will continue to work with our partners including the USDA, WV Conservation Agency, and West Virginia University, among others, to provide resources to farmers to enhance their operations and safeguard against future drought conditions.

One effective method is rainwater harvesting, which reduces dependence on groundwater or municipal water supplies. Similarly, drip irrigation systems deliver water

directly to the roots of plants, minimizing evaporation and maximizing efficiency. Transitioning to drought-resistant crops, which require less water to thrive, offers another avenue to mitigate water stress.

Equally important are soil health initiatives. Practices like cover cropping reduces water runoff and improves the soil's capacity to retain moisture. A 10-year study by the USDA in Maryland found that cover crops reduced nitrogen runoff by 48%, helping to protect water quality in the Chesapeake Bay while also improving soil moisture retention for crops during dry spells. No-till farming prevents erosion, maintains organic matter, and helps the soil retain water more effectively.

As we look ahead, it is crucial to build on the progress made and continue supporting our farmers in their recovery efforts. The lessons learned from the 2024 drought highlight the importance of sustainable water management and conservation practices as we go forward.

I wish everyone a Happy New Year!

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: Swine Health Improvement Plan

The development of the Swine Health Improvement Plan (SHIP) began in 2020, with a principal objective to develop and implement an African Swine Fever (ASF) and Classical Swine Fever (CSF) Monitored certification, of U.S. pork production operations. SHIP is modeled after the National Poultry Improvement Plan that has provided standards for certifying the health status of over 99% of commercial poultry operations across the U.S. A similar platform for safeguarding, improving, and representing the health status of swine across participating farm sites is vital to support the health assurance of the U.S. pork industry. U.S. SHIP has established technical standards and certifications recognized across participating states that centers on disease prevention and demonstration of freedom of disease in support of animal health, commerce, and trade. Biosecurity, traceability, and disease surveillance are each critical elements to trade, impacting disease preparedness and are the cornerstones of this program. U.S. SHIP is applicable to all sectors of the U.S. pork industry, including smaller show pig farms, larger commercial operations, and even slaughter facilities. To enroll your swine operation in the Swine Health Improvement Plan or to obtain more information, call the West Virginia Department of Agriculture at 304-538-2397.



SEE A
POTENTIAL
INVASIVE
PEST?

Send us a photo of the pest with your name and contact info to bugbusters@wvda.us or call 304-558-2212.



Be on the lookout for Spotted Lanternfly!

— **Bow-WOW**, Cont. from page 1

his equipment. If we could come that weekend, he'd sell it to us. Dick jumped on a plane, rented a U-Haul and came back from Chicago with two chocolate coating machines. Charlie, from DeFluri's Chocolates came to help us put it together."

Soon, Jenny was coating enough bones using the machines to fill her order with Lad's, plus some other businesses that she continues to supply to this day, including Mister Ed's Elephant Museum and Candy Emporium, Orrtanna, PA; Brandt's Mill, Lebanon, PA; Critter Beach, Rehoboth Beach, DE; and Mulberry Lane, Parkersburg, WV.

In the ensuing years, she's added new treats to her line. Some of her best-sellers include Puppy Training Treats, which are about an inch long and sold in cylinders; Poochie Paw Suckers, yogurt and beef jerky on a rice/rawhide stick; and Cookie Rounds, a secret-recipe, handmade cookie.

"I have one customer who orders 240 Cookie Rounds every three weeks, Old Dominion Animal Hospital in McLean, VA. They've been buying for years," said Jenny.

In fact, most of Jenny's customers have been buying her products for years, some for more than two decades. When Lad's decided to sell their business to a pet supply superstore, it signaled a shift for Poochie's Choice, as well.

"Lad's was a fabulous distributor to work with. It was a small, family-owned company. Four years ago, when they sold out to a much larger business, we worked with the new

company for a couple years, but it just wasn't a good fit for us. While this was going on, Zeigler's Distributors, out of Lebanon, PA, had approached us a couple times, but we turned them down. Then last April, we decided to start working with them."

That collaboration has been a success. Jenny is a firm believer you have to work hard, have a quality product, at a reasonable price, and a good distributor to make a business boom.

"I don't think we would have made it if we hadn't got serious about it, found a distributor, and went after it. It took a lot of work developing our products," stressed Jenny. "Our price point is really good. Our distributor can really market us. If you don't have a lot of money in your pocket, you can still pick up a Poochie's Choice bone for 45-cents for a small. It all works together."

As a result, Jenny doesn't even need to market her products. Zeigler's distributes her treats to dozens of stores across the country where they're always in demand. She has a handful of local stores, like Exotic Jungle, Mulberry Lane, and WV Marketplace, who supply her West Virginia clients, and as a member of the WV Grown program, she sells Poochie's Choice at the Country Store during the State Fair of West Virginia, reaching a new clientele.

At 75, Jenny isn't calling it quits. She and Dick, along with one full-time and one part-time employee, make, on average, enough

treats to fill 205 cases every two weeks. She also loves to get in the kitchen and create new treats to add to her line.

"Poochie passed away from cancer many years ago. Now, we have Charlie B. He's a three-year-old beagle. I keep a big glass cannister on the counter where I keep all my treats. My dogs have always been my taste testers. Unfortunately, our Charlie can't have them. He's on a diet," Jenny said with a laugh.

But there's never any bones or treats that go to waste.

"When we get ready to package our products, we go through them. If any are broken, we give them away. There's a body shop with 60 employees just behind our building. I send them over there. All the guys have dogs. They take them home."

Those are some lucky dogs!

“I don't think we would have made it if we hadn't got serious about it, found a distributor, and went after it.”

— Jenny Dinsmore, Poochie's Choice



Winter Blues Returns March 1



It's time to chase those winter blues away with a little farmers market therapy! The Annual Winter Blues Farmers Market returns for its 16th year on March 1 at the Charleston Coliseum and Convention Center from 12-5 p.m. Agribusinesses from across the state will set up shop to sample and sell their products. You can find everything from fresh produce to baked goods fresh from the oven, freeze-dried snacks, handmade soaps, raw honey, award-winning apple butter, jams, jellies, sauces, syrups and much, much more. The best part is it's free to the public.

"Winter Blues is a really special event," says Commissioner of Agriculture Kent Leonhardt. "We love to see all these agribusinesses under one roof, working together to promote West Virginia agriculture. We hope to see a big crowd this year come out and support our West Virginia farmers and producers. For every dollar you spend at Winter Blues, that's a dollar that's going back into a West Virginia community. And every product you buy, you have the opportunity to ask the farmer/producer where it was made, how it was made, and the ingredients they used to make it. It is the best example of 'Know your farmer, know your food.'"

The deadline for vendors to apply for a spot at Winter Blues is February 14. You can find the 2025 Winter Blues Vendor Application at: <https://agriculture.wv.gov/ag-business/winter-blues-farmers-market/>.

Winter Blues is sponsored by the West Virginia Department of Agriculture (WVDA) and the WVU Extension Small Farm Conference. In 2024, 118 agribusinesses took part in the event with a sales total of \$142,000.

WHAT'S COOKIN'?

Soup-er Bowl



Thai Curried Soup

Ingredients

- 2 tbsp. coconut or olive oil
- 3 cups butternut squash, cut into ½ inch pieces
- 1 medium onion, chopped
- 4 garlic cloves, chopped
- 2-3 tbsp. Thai red curry paste
- 2 tsp. ground coriander
- 1 tsp. ground cumin
- ¼ tsp. sea salt
- ⅛ tsp. red pepper flakes (optional)
- 1 tbsp. lime juice
- 4 cups vegetable broth
- ½ cup full fat coconut milk
- ½ cup large, unsweetened coconut flakes
- Handful fresh cilantro leaves, chopped

Step 1

Heat oil in a large Dutch oven or heavy-bottomed pot over medium heat. Once oil is hot, add squash, onion, garlic, curry past, coriander, cumin, salt and red pepper flakes to skillet. Stir to combine. Stir occasionally until onion is translucent, about 8-10 minutes.

Step 2

Add broth. Bring mixture to a boil. Reduce heat and simmer until squash is soft, about 15-20 minutes.

Step 3

While the soup is cooking, toast the coconut flakes in a medium skillet over medium-low heat, stirring frequently until fragrant and golden on the edges. Keep an eye on them so they don't burn. Transfer flakes to a bowl to cool.

Step 4

Once the squash mixture is done cooking, taste and add more Thai red curry paste if desired. Remove the soup from heat and let it cool slightly. Working in batches, transfer the contents to a blender. Do not fill your blender past the maximum fill line. Securely fasten the lid and use a kitchen towel to protect your hand from steam escaping from the top of the blender as you puree the mixture until smooth. Transfer pureed soup to a serving bowl and repeat with the remaining batches.

Step 5

Stir the lime juice into the blended soup. Taste and season with additional salt, if necessary. Ladle soup into individual bowls. Use a spoon to drizzle coconut milk over each bowl, then lightly swirl the spoon through the topmost layer for a pretty design. Top the soup with toasted coconut flakes and a sprinkle of chopped, fresh cilantro.

Now that the holidays are over, it's time to settle into winter. There's no better way to do it than with a hot bowl of homemade soup. Soup has been called the ultimate comfort food – hot, filling and flavorful! Whether you're having a big bowl for your evening meal or just a cup to heat up for lunch, this month's recipes will warm you from head to toe!

We're looking ahead to our February issue and some tempting Valentine's Day treats for your sweetheart. Do you have a special recipe sure to make hearts flutter? Send them our way (marketbulletin@wvda.us) to share with our 45,000-plus readers!

JANUARY 2025

Broccoli Cheddar Soup

Ingredients

- ¼ cup butter
- ½ medium onion (chopped)
- 2 cups flour
- 2 cups half and half
- 2 cups low-sodium chicken broth
- 3 cups broccoli (chopped into bite-size pieces)
- 1 cup carrots (julienned)
- 2 cups sharp cheddar cheese (grated)
- Salt and pepper
- Nutmeg (optional)

Step 1

Melt butter, add onions and sautee until onions are soft. Sprinkle flour over the mixture. Stir for 1-2 minutes. Whisk in half and half and chicken stock. Bring to a boil then reduce heat to medium.

Step 2

Add broccoli and carrots. Cook over medium-low heat for 20-25 minutes or until carrots and broccoli are tender. Add salt and pepper.

Step 3

You can leave the soup chunky or blend about 1 cup of soup to make the soup smoother. Return to low heat and add cheese. If your heat is too high, your soup can get grainy. Stir in nutmeg (it will bring out the flavors in the soup). Serve with crusty bread.



Lentil and Sausage Soup

Ingredients

- 1 lb. spicy pork sausage
- 1 cup dried brown lentils (rinsed)
- 15 oz. cannellini beans (rinsed and drained)
- 32 oz. reduced sodium chicken broth
- 1 can fire-roasted diced tomatoes, undrained (14.5 oz.)
- 1 cup water
- 4 cups spinach
- Salt and pepper
- Crumbled goat cheese (optional)

Step 1

In a Dutch oven, cook and crumble sausage over medium heat until no longer pink, 5-7 minutes; drain.

Step 2

Stir in lentils, beans, broth, and water; bring to a boil. Reduce heat; simmer, covered, until lentils are tender, about 30 minutes. Stir in tomatoes and heat through.

Step 3

Remove from heat; stir in spinach until wilted. Serve with goat cheese, if desired.





VETERANS AND HEROES PITCH COMPETITION

MARCH 15, 2025 | 12-4 P.M.
CEDAR LAKES, RIPLEY WV

WVDA Veterans and Heroes to Agriculture members can compete for funds to assist in starting or scaling up their farm business. Must be a member of Veterans and Heroes to Agriculture to participate in the competition.

Application deadline is January 10th at 4 P.M.
Visit, <https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/> to apply.



FOR MORE INFORMATION, VISIT:
[HTTPS://AGRICULTURE.WV.GOV/AG-BUSINESS/VETERANS-AND-HEROES-TO-AGRICULTURE/](https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/)



Mountain State MAPLE DAYS 2025

Feb 15, 2025 & Mar 15, 2025

To find your local sugar shack's location & hours visit www.wvmspa.org



4-H SPOTLIGHT

COLE BLOSSER

AGE: 16
GRADE: JUNIOR
SCHOOL: MORGANTOWN HIGH SCHOOL
4-H CLUB: MON COUNTY LIVESTOCK JUDGING TEAM
4-H ADVISOR: JONI SOLLARS

Cole: I grew up on my family's farm. We raise cattle and usually have about 30 breeding heifers at any given time. When I was little, I was a scrawny kid. I couldn't help dad out too much with the cattle, but I liked to do what I could. Both my parents and older brother were in 4-H, and I joined when I was nine years old. 4-H has always been a big part of our family. I wanted to join because it looked like so much fun. When I went to 4-H camp with my mom, everyone always had a smile on their face, or in the show barns at the fair, the 4-H members were having a good time. It's just a great environment. My first year, I raised a steer and a pig. I learned a lot! It's competitive, but it's a lot of fun. Right now, pigs are kind of my thing. I've got two that I'm raising. We're going to jackpot them, take them to the State Fair, and then bring them back to the Mon County Fair and sell them. I'm part of the Livestock Judging Team. I've learned so much. It's taught me how to talk to people and connect with them. I've learned great problem-solving and leadership skills. After I graduate, I think I'd like to go to a trade school and be a lineman, but I still want to farm. Hopefully, I can take over the family farm.



EXTENSION 

THE WVDA IS HIRING!



West Virginia DEPARTMENT OF AGRICULTURE
COMMISSIONER, KENT A. LEONHARDT

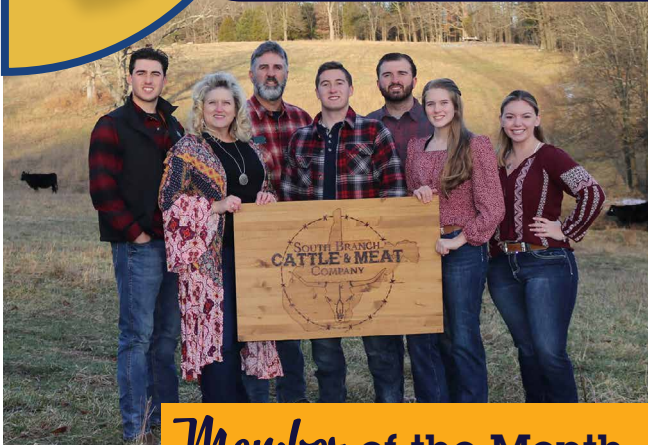
Looking for a job in agriculture? The WVDA is looking to fill multiple positions.

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



West Virginia Grown

Rooted in the Mountain State



Member of the Month

South Branch Meat and Cattle Co.

Who: Sam and Kelly Williams

Location: Old Fields (Hardy Co.)

Products: Fresh and frozen beef and pork – quarters, halves and wholes, as well as select cuts.

Where to buy: Old Fields Country Store, South Branch Inn Moorefield, South Branch Inn Romney, South Branch Smokehouse.

How they got started:

(Sam) We're ninth-generation cattle farmers here in the South Branch Valley. In 2002, Kelly and I took over the cattle operation from my father Renick, and we formed South Branch Cattle Company. In 2016 our two older sons, Austin and Sloan, created the idea of the freezer beef business. After college, Sloan came back here to work on the farm to help expand our business. We own Old Fields Country Store where we sell our meat. We also have freezers in the lobbies of our two hotels where guests can buy our meat and take home fresh/frozen local beef.

Future plans:

(Kelly) We own the South Branch Smokehouse, which is right next door to the South Branch Inn Moorefield. Over the next few weeks, the goal is to rollout five burgers on the menu using beef raised on our farm. We've been approved for a feeding barn through NRCS, and we're working on the process of creating a better feeding facility. We're also looking at doing specialty burgers at Strikers Grill in Moorefield. We'd also like to add an agritourism component to our farm.

Why join West Virginia Grown?

(Kelly) I stumbled across the program years ago and was just so excited to join. We're in this beautiful area of West Virginia and have these great agricultural products and the WVDA tries to help farmers like us. I just think what WV Grown is doing is really good.

You'll notice some changes here on the West Virginia Grown Rooted in the Mountain State page. Starting this issue, we'll begin 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 EASTERN REGION



Nathan Bergdoll



Nathan Bergdoll grew up on a farm in Hardy County and understands the hard work and dedication it takes to own and operate an agribusiness in West Virginia. Let him use his decades of experience to help you grow your brand.

In the News



Think ice cream is just for the hot summer months? Think again! **Sweet Rose Ice Cream** in Moorefield has added winter dessert drinks to tempt your tastebuds. There's Hot Cocoa Delight and Coffee Cream Delight. You just might have to order both!

Devil's Due Distillery in Kearneysville is starting out the new year with a new spirit to try. Their Cask Strength Mothman Bourbon is now available at the distillery. Stop by for a sip or take home a bottle to enjoy by the fire. The folks at Devil's Due donated \$500 to the #MenWearPink campaign for National Breast Cancer Awareness Month in October.



For More Information:

📞 304-558-2210

✉ wvgrown@wvda.us

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

YEAR IN REVIEW

2024



WEST VIRGINIA GROWN

The West Virginia Grown program saw tremendous growth in 2024, continuing to build momentum and expand its network. This year, we welcomed nearly 100 new members, including partners, producers, and supporters. We made a significant impact by sponsoring the Dirty Birds Stadium’s “WV Grown Terrace” along the third baseline and decorating a tree for the Holly Jolly Brawley in Charleston. The WV Grown float made its presence felt at several parades across the state, and over 1,000 WV Grown directories were distributed at various events.

Our events were standout successes. The Winter Blues Farmers Market hosted over 115 vendors, generating more than \$142,000 in just five hours—an average of over \$1,500 per producer. At the WV State Fair, the Country Store featured 36 vendors and brought in \$133,050 for our local producers.



TACKLING FOOD INSECURITY

The WVDA and the Kentucky Department of Agriculture (KDA) established a cross-border cooperative agreement to aid food-insecure residents in Mingo County, WV, and select parts of Pike County, KY. This first-of-its-kind initiative will enable residents in these counties to access USDA Foods across state lines, providing expanded food resources and filling nutritional gaps.



NUTRIENT MANAGEMENT

Between July 1, 2023, and June 30, 2024, WVDA Nutrient Management Specialists increased nutrient management acreage in the Chesapeake Bay Watershed by 5,716.83 acres, from 88,189.7 to 93,906.53, while also maintaining 3,232.9 acres in the Ohio River Basin. Their efforts significantly support the state's agricultural producers.



2024 DROUGHT

The 2024 drought in West Virginia has been one of the worst in decades, with extreme and exceptional drought conditions affecting the entire state throughout the summer and early fall months. Farmers have been hit hard, struggling with dried-up pastures, low water supplies, and increased costs for feed and irrigation. Late fall rains have started to improve conditions, but recovery will be lengthy. In addition to federal aid programs, the state has allocated \$10 million in relief funds to help farmers recover from the impact of the drought. Livestock farmers already enrolled in the USDA Farm Service Agency Livestock Forage Disaster Program are eligible for the state assistance program.



SPOTTED LANTERNFLY

In 2024, Wood and Harrison Counties joined 13 others in West Virginia with spotted lanternfly populations, bringing the total to 15. The invasive tree-of-heaven promotes their spread. The WVDA urges landowners to cut down tree-of-heaven between July and December and apply herbicide to stumps immediately.



HEMP

The hemp and Kratom program completed 913 inspections in all 55 counties. Those inspections have resulted in 1,273 registered retailers, registering 2,256 hemp products, registered 125 hemp manufacturers, and confiscating 7,300 illegal products at 160 locations with illegal products.

Deadline for WVDA Drought Recovery Program

To combat the severe drought affecting West Virginia in 2024, the state legislature has allocated \$10 million in surplus funds to create the West Virginia Department of Agriculture's (WVDA) Drought Recovery Program. Those eligible are livestock farmers, who are already enrolled in the USDA-Farm Service Agency (FSA) Livestock Forage Disaster Program (LFP). These farmers can now sign up for the drought recovery

program at their local conservation districts. The enrollment period runs from Dec. 9, 2024-Jan. 30, 2025.

The funding will support farmers by covering critical needs, such as restoring drought-damaged pastures, assisting with water resources, and addressing other pressing drought-related expenses. The program aims to fill gaps not covered by federal disaster relief programs.

WVDA Drought Recovery Program Overview:

Total Funding: \$10 million from the West Virginia Legislature to assist farmers impacted by drought conditions. Funds can be used for pasture restoration, water development, and other drought-related recovery expenses.

Eligibility: To qualify for assistance, farmers must be enrolled in the USDA Farm Service Agency (FSA) Livestock Forage Disaster Program (LFP). Enhancement payments under the WVDA Drought Recovery Program will be contingent upon LFP enrollment.

Enrollment Process: Farmers can enroll through their local Conservation District by January 30, 2025. Contact information for each district is listed to the right.

Payment Distribution: After the enrollment period ends, payments will be distributed from WV's 14 Conservation Districts to eligible farmers.

For additional information, farmers are encouraged to contact the WVDA at 304-558-3200 or visit <http://www.wvagriculture.org>.

Conservation District Contact Information

Farmers can contact their local conservation district for assistance:

- Northern Panhandle (Hancock, Brooke, Ohio, Marshall) 304-238-1231
- Upper Ohio (Wetzel, Tyler, Pleasants) 304-758-2512
- Monongahela (Monongalia, Marion, Preston) 304-296-0081
- West Fork (Doddridge, Harrison, Gilmer, Lewis) 304-627-2160
- Tygart's Valley (Taylor, Barbour, Upshur, Randolph, Tucker) 304-457-3026
- Potomac Valley (Pendleton, Grant, Hardy, Mineral, Hampshire) 304-822-5174
- Eastern Panhandle (Morgan, Berkeley, Jefferson) 304-263-4376
- Little Kanawha (Wood, Ritchie, Wirt, Calhoun, Roane) 304-422-9088
- Western (Jackson, Mason, Putnam) 304-675-3054
- Elk (Braxton, Webster, Clay, Nicholas) 304-765-2535
- Greenbrier (Pocahontas, Greenbrier, Monroe) 304-645-6173
- Capitol (Kanawha) 304-759-0736
- Guyan (Cabell, Wayne, Lincoln, Boone, Logan, Mingo) 304-528-5718
- Southern (Fayette, Raleigh, Wyoming, Summers, McDowell, Mercer) 304-253-0261

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

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.

CONTACT US TODAY!

Partners

WVDA: What We Do



Duane Bishoff Livestock Services Supervisor

“ I manage the livestock graders and the market reporting that our graders do at livestock markets around the state. Additionally, I assist in managing the four state farms the WVDA operates. I enjoy working with farmers across West Virginia to produce livestock that have the reputation and quality desired by the agriculture industry. ”



Each year, WV Living magazine asks all of West Virginia to nominate and then vote for the best of the best of what our state has to offer. From breweries to BBQ, specialty markets to chefs, the categories cover a lot of ground. Once again, in 2024, members of our WV Grown program were honored as the best in their class. Congratulations!



Best Cidery/Meadery

Gold: Hawk Knob Appalachian Hard Cider
Bronze: Swilled Dog

Best Coffee Roaster

Gold: Black Dog Coffee Company

Best Distillery

Gold: Devil's Due Distillery

Best Winery

Bronze: Kirkwood Winery

Best Appalachian Cuisine

Bronze: Vagabond Kitchen

Best Chef

Bronze: Matt Welsch/Vagabond Kitchen

Best Food Truck

Silver: JoJo's Taco Truck

Best Maple Syrup

Silver: Cedar Run Farm
Bronze: Spruce Knob Maple

Best Specialty Market

Gold: Capitol Market
Silver: Wardensville Garden Market
Bronze: Orr's Farm Market

Applications Accepted for



Did you know that 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 in 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

January 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

February 2025. . .

Phone-In ads for the **February** issue must be received by **12 noon on Thursday, January 9.**

Written ads for the **February** issue must be received by **1 p.m. on Friday, January, 10.**

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.**

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; lforinash1@gmail.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., Meeting, 4th Thursday, 6 p.m., Eldora Methodist Church, 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., 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.

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, 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.

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.

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. Scottish Highland 5/23 bull, dun, good disp., easily handled, reg. w/ the American Highland Cattle Assoc., parents on premises, can provide pictures, \$4,000. Emily Arbuckle, 15455 Seneca Trail N., Lewisburg, 24901; 304-661-3533; emilyaarbuckle@yahoo.com.

Pure reg. Sim/Angus yrlg. bulls, both have good calving ease, \$2,400/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 304-257-3093; 304-530-6636.

Pure Dexter 2-yr. bull, dun, horned, good blood, bred cows & heifers this yr., handles easy, comes when called, good disp., \$1,800. Maia Broussard, 1072 Clayton Judson Rd., Alderson, 24910; 919-523-4418.

Reg. Hereford bulls, \$1,800; cows w/calves, \$2,500/pr. Richard Dunn, 68 Tyrone Avery Rd., Morgantown, 26508; 304-594-2603.

Reg. Hereford 5/24 bull calves, dark red, dam is out of reg. bull, sire out of reg. bull, \$1,000/ea. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577; 304-753-4590.

Reg. Mini Hereford 5/24 & 6/24 bulls, polled, halter broke, easy handling, \$2,200/ea. Jay Pierce, 6515 Waynesburg Pike Rd., Moundsville, 26041; 304-780-8033.

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.

Dearborn dbl. plow, \$450; Ferguson dbl. disc, adjustable levers, \$600. Darrell Allen, 1285 Missouri Run Rd., Parkersburg, 26101; 304-489-2901.

Long 6' tiller, good cond., \$450. Romeo Caloccia, 55 Francis Mine Rd., Fairmont, 26554; 304-592-5197.

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

Enorossi BFS 180H sickle bar mower, cat. 1, 3-pt. w/hyd. lift, 6' cutting width, excel. cond., \$3,800. Barbara Fields, 1824 Panther Mountain Rd., Summersville, 26651; 304-618-1903.

Farmall A '41 w/original owners manual, re-stored in '12, excel. cond., good tires, belt pulley pneumatic lift system does not work, 2-way plow unassembled, shed kept, 7 original manuals, \$3,000. Jim Hileman, 401 Park Ave., Middlebourne, 26149; 304-758-4345.

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

Belarus 250AS farm tractor, \$2,500; Troy Bilt tiller, 6½ hp, new engine, good cond., \$500; Briggs & Stratton 9 hp generator, \$400. James Kelly, 2445 Cool Lick Rd., Albright, 26519; 681-999-1043.

Mountaineer hay carriers, 3-pt. hitch, heavy duty: singles, \$450; dbl. spears, \$1,400. Robbie Knopp, 437 Ralston Hill Rd., Walker, 26180; 304-421-1515.

NI 4217 tedder, new tires, hyd. lift, 4 baskets, \$3,500. Charles McCagg, 704 Upper Gragston, Prichard, 25555; 304-486-5673.

Ford 5600 tractor, 2 WD, good cond., \$8,000. Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

Ford '45 2N tractor, runs, has new tires & rims all around, many new parts, \$3,000. Steve Reed, Box 432, Matheny, 24860; 304-682-7114.

Mechanical transplanter serial number 118097, 2 seater, single row transplanter, operated by 3-pt. hitch on any tractor, barn kept, older model, works well, \$400. Steve Richman, 162 Tree Farm Lane, Hinton, 25951; 304-660-5386; dockfarmerdo@aol.com.

JD 3025D w/loader, bought new in '23, excel. cond., less than 25 hrs., priced for quick sale, \$18,500. Henry Steele, 911 Shanklins Ferry Rd., Peterstown, 24963; 304-753-5935.

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

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

Goat Sales

Pure Boer billy, traditional 4-yr. no papers, Cat in the Hat is his grand sire, \$500. Brenda Johnson, 535 Mt. Pisgah Rd., Elk Garden, 26717; 304-446-5422.

Reg. Kiko & Saanen, sable does, doelings, bucks, wethers, herd tested neg. for Brucellosis, CAE, Johnes & never had CL, del. avail., \$250/up. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073.

Hog Sales

York./Tamworth 10-wk. pigs, \$70. Benjamin Dickenson, 2165 Zion Mountain Rd., Hinton, 25951; 304-660-5686.

Blueback/Hereford cross pigs, vacc., \$85. Robert Petry, 1274 Triple Oak Rd., Cross Lanes, 25313; 304-437-4994.

Berkshire crosses: bred sows, 2, \$700/ea.; ¼ 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

Mini donkeys: jennys, \$1,000; jacks, \$500. John Fichtner, 1230 Allentown Rd., Gay, 25244; 304-373-5611.

Poultry Sales

Doves: white & tangerine, \$20/ea.; lg bird cage, 67" tall x 36½" long x 25" wide, \$175. Mary Wiley, 895 Hartshook Rd., Clintonville, 24931; 304-392-5168.

Sheep Sales

Dorper/Katahdin 6-mo. -8-mo. ewes, most are ¾ Dorper & ¼ Katahdin, \$250/ea. M. Dech, 207 Briar Patch Lane, Mt. Hope, 25880; 304-673-0568.

Suffolk ram & ewe lambs, \$250/up. Lucy Kimble, P.O. Box 241 Cabins, 26855; 304-668-8745; after 6 p.m..

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.

Rabbits: Californian & Black New Zealand, all ages, \$125/ea. Jack Clark, 135 Shoemaker Farm Lane, Bluefield, 24701; 304-809-1286.

AKC: Corgis, limited reg., tails & declaws done, 1-yr. health guarantee, \$800-\$1,200; reg. short haired Border Collie 5/24 pups, working parents, \$500, both micro chipped, vacc., health tested parents. Kayla Campbell, 18 Lapoe Village, Core, 26541; 304-288-4289.

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.

Trailer '77 Star 18' livestock, heavy steel construction, oak plank floor, original paint, ball hitch, decent tires, side/front doors, some rust, both built-in-jack & ramp hinge needs attention, structurally sound, \$3,000; chicken nesting box, alum./wood, 10-bay, bays have removeable floors, good cond., \$200/obo. Quincy McMichael, General Del., Renick, 24966; 304-992-2922.

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

Hay, sq. bales, good quality, \$3.50/bale, John Queen, 914 Newmans Branch Rd., Milton, 25541; 304-208-6321.

CKC Red & Blue Aust. Heelers out of working stock, health guaranteed, excel. farm, family & companion dogs, older pups available, \$250/up. Judy Saurborn, 454 Cobun Crk. Rd., Morgantown, 26508; 304-288-1179.

ABCA Border Collie pups, vacc./wormed, healthy, \$400. Anne Simmons, 94 Evamae Lane, Huntington, 25701; 304-633-4842.

Pure, Border Collie 11/24 pups, not reg., parents on premise, dad is a trained sheep herding dog, \$250/ea. Levi Swartzentruber, 245 Randolph Dr., Beverly, 26253; 304-904-8273.

Trailer 8'x12' 4", tail gates, full drop, right section swing gate, sides made of metal cattle gates, spare tire, brake lights, fully serviceable, \$2,500. Frank Tuckwiller, 2245 Blue Sulphur Pike, Lewisburg, 24901; 304-667-8843.

Aust. Shep 9/24 pups, males, 1, black & white & 1, red & white, \$300. Karen Westfall, 352 Orchard Lane, Sutton, 26601; 304-644-2858.

Miscellaneous Wants

Molasses cane mill, horizontal type. 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.

2025
 — HAPPY NEW YEAR —



USDA Natural Resources Conservation Service
 U.S. DEPARTMENT OF AGRICULTURE
TSP Training

NRCS Technical Service Provider (TSP) Orientation Training

For resource professionals interested in becoming certified NRCS TSPs and currently certified TSPs who would like a refresher.

Thursday, January 30th
9:00 a.m. - 4:30 p.m.

Location
Glenville State University
Land Resources Department
 921 Mineral Road
 Glenville, WV 26351 Room A227

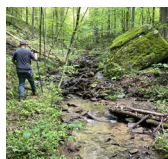
RSVP by January 24th
 Contact Julie Stutler
Julie.stutler@usda.gov
(304) 578-4598

TOPICS

- Introduction to NRCS and the NRCS planning process
- NRCS Field Office Technical Guide
- TSP application process, technical policy, tools, and supporting resources for TSPs, and assistance with obtaining a login credential and starting an application.

BREAKOUT SESSIONS

- Forest Management Planning Design
- Energy Efficiency Evaluations and Design



RETURN SERVICE REQUESTED

GARDEN CALENDAR

JANUARY/FEBRUARY

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



- JAN. 1** Plan garden layout.
Increase humidity for houseplants.
- JAN. 2** Browse seed catalogs.
Cut poinsettias and place in sunny windows.
- JAN. 3** Order herb seeds.
Harvest overwintered Brussels sprouts.
- JAN. 4** Order seed varieties.
Harvest overwintered kale.
Create a garden map.
- JAN. 6** Seed tomatoes for early high-tunnel planting.
- JAN. 7** Service power equipment.
Clean garden tools.
- JAN. 8** Plant amaryllis in indoor pots.
Test germination of stored seeds.
- JAN. 9** Use grow lights for vegetable seedlings.
Turn compost. Sharpen tillage tools.
- JAN. 10** Gently remove snow or ice from evergreens and shrubs.
- JAN. 11** Organize a community garden.
- JAN. 14** Order fertilizer and lime according to soil test results.
- JAN. 15** Seed spinach in cold frame or high-tunnel.
- JAN. 16** Plan spring landscape design.
- JAN. 17** Order harvest supplies.
- JAN. 20** Order blackberry and raspberry plants.
- JAN. 21** Seed mache or claytonia in cold frame.
- JAN. 22** Order strawberry plants.
- 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. 8** Start a kitchen herb garden.
Prune grapes.

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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