

The Market Bulletin

www.wvagriculture.org



Walt Helmick, Commissioner

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March 2014



Walt's View

While it's been a pretty tough winter, we all know that spring and the 2014 production season will

soon be upon us. We are excited to start a series of new programs aimed at moving Agriculture forward in our great state.

For the past several months I and members of the staff have been working on a number of projects designed specifically for our existing producers, new agribusiness entrepreneurs, our military Veterans, and younger people, who some like to call the future, but I like to refer to as the "now" generation.

One of the bigger concerns we hear is that our farmers have the ability and desire to grow, and many want to expand production, yet they have no buyer for the finished product.

I have met numerous times with major food distribution executives who have operations in our state. They assure me that if West Virginians can grow it, they will buy it - and get it into our markets, schools, restaurants and other businesses in West Virginia.



Commissioner Helmick addresses West Virginia Farm Bureau leaders and legislators at the Farm Bureau/Farm Credit legislative luncheon at the Capitol Building Feb. 10.

New Ag Programs to Kickstart Growing Season

We are working now to identify locations that can store fresh homegrown products that these large distributors can pick up from and then deliver.

At the Lakin Correctional Center for Women in Mason County, the Agriculture Department will be leasing several acres of land this year to people interested in commercial vegetable and small fruit production. Interested parties have until Friday, March 14, to submit a business plan and proposal for consideration. Anyone wishing to obtain more information should contact WVDA employees Dwayne O'Dell, Bob Tabb or Jarrod Dean by calling 304-558-2210

One of the field products that I strongly believe West Virginia can produce on a large scale is potatoes. Again, those wholesale distributors - along with other large commercial corporations - have expressed strong interest in purchasing them if we can grow them.

On Agriculture Department property located next to the Huttonsville Correctional Center in Randolph County, we have planned a project to plant four to six different varieties of potatoes this year to see which ones will thrive and provide the best yields. Our intention is to then connect our entrepreneurs with those buyers to develop successful relationships that will provide both jobs and food for West Virginians.

Planning continues on utilizing former Mountaintop Removal sites for agribusiness development, including bees, hogs and cattle. I will update you as developments arise.

Our Veterans and Warriors to Agriculture program was started late last summer and has been on a fast track from the beginning. Many Veterans have embraced beekeeping instruction and will soon be producing pollinators and honey. Apiary work is an area that offers significant opportunities and the interest has been great. We're expecting to see it continue to grow rapidly in West Virginia. We also have Veterans that will be receiving Agriculture education while producing field and other crops this season.

Last, but not least, let me talk about what we have been doing to encourage our young people. During the past several months, members of our staff have been out visiting with and helping to educate our "now generation" on the many professional opportunities that Agriculture holds for them. We will continue to step up this effort to generate as much interest as we possibly can.



USDA National Agricultural Statistics Service Regional Supervisor David Knopf presents Commissioner Helmick with a preliminary version of the 2012 Census of Agriculture Feb. 19.

We can hook our young people on something good for a change - and that's Agriculture. Farming is a field that our young people can learn and practice without ever leaving West Virginia. We have two Land Grant universities with strong agricultural programs, along with numerous active 4-H and FFA programs.

What our students need is encouragement and opportunity. If you're an existing farmer, I urge you to become active in youth programs. Make your land and equipment available to young farmers. Consider taking on apprentice farmers for a summer. Remember why agriculture is important and what it means to you, and keep that conviction alive by passing it on.

Until next month, when the ground has been broken on what we know will be a productive year for Agriculture in West Virginia, I remind you of my promise to take our industry to the next level in this great state.

Growers Needed For Festival's New 'Strawberry Market'

Fresh, local strawberries are needed for this year's West Virginia Strawberry Festival to stock a new "Strawberry Market" planned for this year's event.

The Strawberry Festival board, the City of Buckhannon and the West Virginia Department of Agriculture (WVDA) are working cooperatively with private farmers to have local berries for sale at a retail tent on Main Street adjacent to the Courthouse. Plans are to have the market open on Friday and Saturday of the festival, which is scheduled for May 10-18, 2014.

"This great festival is an excellent opportunity for local farmers to benefit from the visitors that pour into Upshur County each May," said Commissioner of Agriculture Walt Helmick. "I believe that festival-goers are more than willing to pay a premium for fresh, local berries. But like the other tremendous food-related opportunities in our state, we need more growers to become involved."

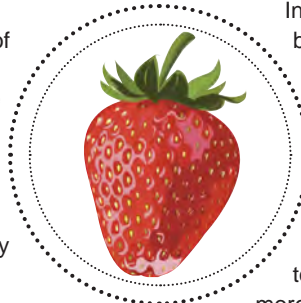
He added that the increasing prevalence and use of

high and low tunnels – low-cost, unheated greenhouse-type structures – makes fresh berries in mid-May a more practical proposition than in past years.

In past decades, local farmers produced enough berries for the festival and for export. One undated historical report in the archives of the Upshur County Historical Society notes that more than 1,500 gallons of berries were shipped to Pittsburgh. It also said that farmers would be supplying cherries, raspberries and currants later in the season.

He also said that some people who are interested in growing for the festival may not be able to have fruit this year because most varieties take more than a year to produce good yields.

"Regardless, we want to get the ball rolling on this project, which is an initiative for the economic future of our state. It's been a long time since local berries were widely available at the West Virginia Strawberry Festival. I believe if festival-goers get a taste of berries this year, they will demand them next year and in the years to come."



**Contact WVDA
Communications Officer
Buddy Davidson at
304-558-3708 or
304-541-5932.**

USDA ADDS EVENT GRANTS TO FARM TO SCHOOL PROGRAM *Webinars Scheduled to Assist Applicants*

The U.S. Department of Agriculture is requesting applications for the third round of Farm To School (FTS) grants, including the addition of a new funding track and a series of webinars to help applicants understand the program.

Grants will be awarded to assist FTS planning, implementation and support services, along with a new category to support meetings, events and training sessions. Proposals are due at 11:59 p.m. EST, April 30, 2014.



USDA expects to distribute approximately \$500,000 in additional funds to support at least one statewide or regional meeting in all seven Food and Nutrition Service regions and at least one national conference. Letters of Intent are due at 11:59 p.m. EST, April 2, 2014.

To assist eligible entities in preparing proposals, USDA will host a series of webinars related to the application process:

- March 11, 2014, 1:00 EST – Planning Grants
- March 12, 2014, 1:00 EST – Implementation Grants
- March 13, 2014, 1:00 EST – Support Service Grants
- March 14, 2014, 1:00 EST – Training and Event Funding Track

Application details can be found at www.fns.usda.gov/sites/default/files/FY2015_FSGP_RFA_2182014.pdf.

For more information on FTS in West Virginia, visit www.groweducatesell.com, www.fns.usda.gov/farmtoschool/farm-school, or contact WVDA FTS coordinator Buddy Davidson at 304-541-5932, bdavidson@wvda.us.

WVU Livestock Judging Team Places in Mississippi Contest



The West Virginia University Livestock Judging Team recently competed in the 2014 Dixie National Livestock Show and Rodeo in Jackson, Miss. In its first time competing at Dixie National, the team placed fourth in each of the following categories: Brahman Division, Continental Division, Market Division, Oral Reason and High Team Overall. The team earned six total awards. Pictured l-r: Robert Currey, camp instructor with WVU Extension 4-H Youth Development; Shawna Rhodes, and animal and nutritional sciences major from Statts Mills, W.Va.; Annaliese Henderson, an agricultural and extension education major from Littleton, W.Va.; Amanda Kline, an agricultural and extension education major from Sabillasville, Md.; Holli Schell, an animal and nutritional sciences major from New Martinsville, W.Va.; Sami Fabian, an animal and nutritional sciences major from Acme, Pa.; Bradley Rodeheaver, an agribusiness management and rural development major from Friendsville, Md.

Change of Seasons

Jean Smith, Director, WVDA Marketing & Development Division

March brings the beginning of spring! I am looking forward to seeing the green grass and blooming flowers! Our snowfalls have been both plentiful and beautiful this year, and have contributed greatly to our state's water table. But being a sometimes impatient person – I am ready for our next beautiful season. This month's recipes are colorful and contain many great vegetables, which are most important to our daily nutritional intake. *Happy Cooking!*

Recipes

St. Pat's Green Chili

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|---|---|
| 12 large mild green chiles | 2 pounds well trimmed pork butt or shoulder cut into bite-size pieces |
| 2 tablespoons vegetable oil | 2 tablespoons flour |
| 1 large onion, peeled and thinly sliced | 1 cup beer or water |
| 1½ teaspoons salt | 2 cups broth (choice of beef, chicken or vegetable) |

Roast and peel green chiles. (to roast chiles, place on gas burner or in broiler until skin turns dark and blisters). Place chiles in bowl and cover with foil or plastic wrap. Let them sit and steam for at least 15 minutes, then scrape skins off, pull off stems, remove seeds and chop. Set aside.

Heat vegetable oil in a large heavy pot. Add onions, chiles and salt; cook, stirring until onions are soft. Transfer the vegetables back to a bowl, leaving oil and any drippings in the pot.

Add the pork, working small batches just large enough to cover the bottom of the pot in a single layer, but so that the pieces do not touch. This step adds extra flavor and helps reduce the fat in the meat.

When all of the meat is browned and removed from the pot, add the flour to the skillet drippings. Cook and stir until flour is cooked, about 3 minutes. Add beer or water and scrape any bits still sticking to the bottom of the pot. Continue cooking and stirring until mixture begins to thicken. Add the 2 cups of broth and return chiles and pork to the pot. Everything should be covered in liquid. If not, add additional broth or water to cover.

Bring mixture to a boil, then reduce to simmer and cook, covered until pork is very tender (about 1 hour).

Remove lid and simmer to reduce and thicken the liquid.

Serve with warm tortillas if desired.

Recipes

Apple Chicken Quesadilla

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| 4 flour tortillas (8 inch size) | 1 apple, peeled and thinly sliced |
| 1 cup cooked chicken, shredded or thinly sliced | ¼ cup salsa of choice |
| ¼ pound cheddar or Monterey jack cheese, thinly sliced or grated | |

Heat large skillet or griddle on medium high heat. Place one tortilla in the skillet. Flip the tortilla a couple of times with a spatula, then let it sit in the pan heating until air pockets form and part of the tortilla begin to puff up. Flip tortilla again.

Place ¼ of the cheese on half of the tortilla, at least ½ inch from the edge of the tortilla. Add ¼ of the cooked chicken on top of the cheese. Fold the tortilla over and press down on the folded tortilla with a spatula. Lower the heat. If space permits, a second tortilla can be placed in the skillet or griddle to begin heating.

When the cheese inside the quesadilla has melted, remove the quesadilla to a cutting board. Open and layer on ¼ of the apple slices. Refold the tortilla and slice into triangles. Serve with salsa.

Repeat with remaining tortillas.

WHAT'S COOKIN'

March 2014

Recipes

Pasta Primavera

- ½ pound angel hair pasta
- 1 cup broccoli florets
- 1 small zucchini, diced
- 4 asparagus spears
- ½ cup frozen or fresh peas
- ½ cup snow peas
- 2 garlic cloves, minced
- 3 Roma tomatoes, seeded and diced
- 8 fresh basil leaves, chopped
- 4 tablespoons butter
- ¼ cup chicken broth
- ½ cup heavy cream
- ½ cup grated parmesan cheese
- Salt to taste

Fill large, heavy pot ½ full and add salt until it tastes like salt water; bring to boil. Fill large bowl with ice water. Place broccoli florets in boiling water and boil for one minute. Add asparagus and boil for one more minute. Add the snow peas and boil for one minute. Remove all vegetables and place in ice water. Once they are cool, drain in a colander.

Place pasta in boiling, salted water and cook.

In a large skillet, heat butter over medium heat. When the butter is hot, add garlic and zucchini and sauté for one minute. Add diced tomatoes and sauté for two additional minutes, stirring often. Pour in chicken broth; turn heat to high and bring mixture to a boil. Add cream and other cooked vegetables, plus ½ cup peas. Stir to combine. Reduce heat until mixture is simmering.

Add grated parmesan cheese and cooked pasta. Toss to combine and add chopped fresh basil. Top with freshly ground black pepper if desired. Serve immediately.

What's Cookin',
continued on page 4

WVDA to Conduct Survey for Pests of Small Fruits

Terry Carrington, Agricultural Survey Entomologist

In West Virginia, over the past decade, small fruit crops, such as strawberries, raspberries, blackberries and blueberries, have become increasingly important to West Virginia agriculture. From 2002 to 2007 the number of acres dedicated to berry production in West Virginia increased by 29%. These crops are utilized by local winemakers and farm stores to be sold as fruit or to make a variety of products. In addition, self-harvest (u-pick) operations relying upon these crops have started or expanded in many regions of the state.

In the interest of protecting these increasingly important crops, the Plant Industries Division of the West Virginia Department of Agriculture (WVDA) will be conducting a survey targeting exotic invasive insect pests of small fruits. Traps will be set for four moths, *Adoxophyes orana* (summer fruit tortrix), *Epiphyas postvittana* (light brown apple moth), *Leucoptera malifoliella* (pear leaf blister moth) and *Lobesia botrana* (European grapevine moth). Traps will also be set for an exotic fruit fly, *Drosophila suzukii*

(spotted wing *Drosophila*). Only spotted wing *Drosophila*, which has been detected in 18 counties, is known to be in West Virginia, but the others are considered to have a very high risk of introduction into the state.

Summer Fruit Tortrix, *Adoxophyes orana*, is native to Europe and Asia. In western Europe, adults fly in July and August. This moth is a pest of most commercial species of *Malus* and is considered to have high potential for introduction into the US.

The light brown apple moth (LBAM), *Epiphyas postvittana*, is a native pest of Australia and is now widely distributed in New Zealand, the United Kingdom, Ireland, and New Caledonia. Although it was reported in Hawaii in the late 1800s, LBAM was not detected in the continental US until it was found in California in 2007.

Pear Leaf Blister Moth, *Leucoptera malifoliella*, has not been detected in N. America to date. Its native range includes western Europe, N. Africa, Asia and the Middle East. It is a pest of many rosaceous plants including most commercial varieties of apples and pears. In England, adults fly in June and July.

European Grapevine Moth, *Lobesia botrana*, is a significant pest of berries and berry-like fruits in Europe, the

Mediterranean, southern Russia, Japan, the Middle East, Near East, and northern and western Africa. Its only U.S. detection, to date, has been in California, where it was first found in 2009.

Drosophila suzukii, also known as the spotted-wing drosophila, is native to eastern and southeastern Asia. In the past few years, it has been detected along the East (from West Virginia to southern Florida) and West Coasts of the U.S. and in Louisiana. In this area, adult flight could begin as early as April and continue into October. This pest has the potential to cause economic damage to a wide variety of commercial crops. While the economic potential has not yet been established for apples and pears, *D. suzukii* can cause enough damage to make small fruits and grapes completely unmarketable.

This survey is a joint effort between the USDA, Animal and Plant Health Inspection Service, Plant Protection and Quarantine Division (USDA-APHIS-PPQ) and the WVDA and is expected to run from 2014 through 2016. Trapping will be conducted from the end of May to the end of August. Any commercial or hobbyist growers of small fruits that wish to be included in this survey should contact Terry Carrington, WVDA Agricultural Survey Entomologist, at 304-558-2212 or tcarrington@wvda.us.

WVU Extension GARDEN CALENDAR March 2014

- March 2..... Plant onion seeds.
- March 3..... Plant broadleaf evergreens.
- March 4..... Prune raspberries, blackberries and fruit trees.
- March 6..... Build a high tunnel.
- March 7..... Seed leaf lettuce and spinach (indoors).
- March 8..... Seed tomatoes (indoors).
- March 10..... Seed peppers (indoors).
- March 11..... Seed Swiss chard (indoors).
- March 12..... Seed peas (outdoors). Plant nonflowering trees and shrubs.
- March 14..... Plant roses.
- March 15..... Set head lettuce.
- March 16..... Fertilize spring-flowering bulbs.
- March 18..... Seed eggplant (indoors).
- March 19..... Plant asparagus (outdoors).
- March 20..... Spring begins. Set strawberry plants.
- March 21..... Seed turnips (outdoors).
- March 22..... Seed radishes (outdoors). Plant rhubarb.
- March 25..... Fertilize asparagus and rhubarb beds.
- March 26..... Begin dogwood anthracnose control.
- March 27..... Use row covers for freeze protection.

USDA requires that cattle be officially identified before crossing state lines

The U.S. Department of Agriculture's (USDA) Animal Disease Traceability (ADT) rule states that effective March 11, cattle moved across state lines are required to be officially identified and accompanied by an interstate certificate of veterinary inspection (ICVI). Cattle affected by this rule include: sexually-intact beef cattle over 18 months of age, all dairy cattle, and all cattle being moved for shows, rodeos or other exhibitions.

Current exemptions to the rule include beef cattle under 18 months of age and cattle moving directly to a recognized slaughter establishment.

Official identification is an official ear tag. This can be either a metal NUES "brite" tag or a tag that bears a 15 digit identification number beginning with 840. The ear tag must also have the official ear tag shield imprinted on it. In order to purchase official ID tags, cattle owners must have a premise identification number.

For more information, contact Burke Holvey at 304-269-0598. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.

✂ Recipes ✂

Maple-Orange Glazed Carrots

- | | |
|---|--------------------------|
| 1 pound carrots, peeled and sliced into 1/4" rounds | 1/3 cup orange juice |
| 2 tablespoons butter | 1/2 teaspoon orange zest |
| 1/2 teaspoon salt | Pinch ground cinnamon |
| 1/4 cup WV maple syrup | |

In large skillet, heat butter until melted. Add carrot rounds; toss to coat. Cook for 3-4 minutes. Add maple syrup. Cook for an additional minute then add orange juice. Cover pan and cook for 3 more minutes.

Uncover pan and increase heat. Stirring occasionally, cook until almost all of the liquid has evaporated. Remove from heat.

Sprinkle cinnamon over the carrots and stir in orange zest.

Heavenly Sunlight

By Deb Gard,
WVDA Marketing
Specialist

ALPACA Farm

Lester & Tammie Marks
Freeport, WV
304.628.4312
www.heavenlysunlightcountrystore.com

As you gaze across a snow covered meadow, you will encounter a look of friendly interest from several alpacas on the Heavenly Sunlight Alpaca Farm owned by Lester and Tammie Marks in Freeport, West Virginia.

Recently retired and looking for a hobby they could both enjoy with their grandchildren, Lester and Tammie initially tried cattle, but found that wasn't for them and through research and much thought came to the idea of raising alpacas.

Tammie is a self-taught weaver and Lester is learning from hands-on experience, advice from other alpaca farmers and the Alpaca Field Manual written by C. Norman Evans, D.V.M.

Alpacas have a beautiful, thick and soft fleece that is known for its quality and versatility making beautiful shawls, hats, scarves and gloves. The fiber can be dyed easily, feels much like silk but is as durable as wool or tweed. It spins easily and can readily be mixed with other fibers to combine the textures and create beautiful finished pieces. The natural make-up of the alpaca fleece makes it very popular in the fashion world. For centuries it has been known as "The Fiber of the Gods" due to its quality texture and versatility.

Alpacas have been a domesticated animal for over 5,000 years in South America. In 1980, the first 10 alpacas to reside outside of zoos were imported into North America. And it has



only been in the past couple of decades that they were recognized as a financially-stable investment for their fleece and/or breeding for farmers in the United States. In 1995 Alpaca Registry, Inc. (ARI) formed as an independent organization and

began a database of alpacas primarily in North America. The ARI provides a protective measure for the alpaca gene pool and serves as a valuable resource of information for breeders in our country. Records as of 2006 show over 90,000 alpacas worldwide with over 90 percent of those located in the United States.

Lester and Tammie do not breed or show their alpacas, they simply raise them and shear them for their fleece once a year.

When they are sheared in April or May, the Marks keep 15

ATTENTION PRODUCERS!

Producers with premise ID numbers need to update their change of address, especially the new 911 addresses by contacting Shelly Lantz at the WVDA Animal Health Division at 304-558-2214.

percent of the fleece and the surplus is sold to a fiber mill. They generally average about 4-4½ pounds from each alpaca.

According to Tammie when alpacas have their "cria" (baby), the other alpacas can be jealous of the attention given to the new arrival and they may have to be separated for awhile. Their youngest is "Ray-Ray" who was born last May with a beautiful auburn-colored fleece. Their oldest alpaca is "Granny" who is 21 years old. Tammie indicated alpacas' life span is about 17 years old so Granny is holding her own. They are excited and waiting on another new arrival sometime this spring.

The Marks have a gift shop on the farm where a variety of one-of-a-kind items made by Tammie and Lester can be purchased. If you are interested in learning how to make your own accessories using alpaca fleece, or if you would like to learn about weaving with alpaca fleece, you can register for one of the workshops Tammie hosts at the farm.

If you don't get the chance to visit the farm, make plans to attend the Mountain State Art & Craft Fair at Cedar Lakes in Ripley July 3-5 where Tammie and Lester will be demonstrating and selling their creations.



Alpaca fleece is known for its quality and versatility, making beautiful shawls, hats, scarves and gloves. The fiber can be dyed easily, feels much like silk but is as durable as wool or tweed.



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West Virginia
Department of Agriculture

4-H Happenings...

Jean M. Woloshuk, WVU Extension Specialist,
4-H Youth Agriculture

Spring is just around the corner! As the calendar year rolls along, the 4-H year is in full swing with project workshops, camp planning and many more activities and events. If you would like to introduce your children, grandchildren, nieces and nephews to the productive fun and positive friends of 4-H, make a resolution to do it now in 2014!

The West Virginia 4-H and FFA programs have agreed to a Youth Livestock Quality Assurance program for the 2013-14 year. Beginning with this year, the WVUES and FFA will require all 4-H/FFA youth who enroll in a livestock (market or breeding beef and dairy cattle, swine, meat and dairy goat, poultry, rabbit, and sheep) project to attend an introductory QA training program prior to exhibiting their project. Because youth who participate in livestock projects are directly responsible for the care and management of food producing animals, implementation of a standardized QA education program is a necessity to ensure animal welfare and food safety. Additionally, youth livestock shows position youth participants and the 4-H/FFA youth livestock program in the public eye. As a result, public perception of livestock health and welfare during livestock shows has the potential to impact not only the junior show program but also national and international food animal production. A Youth Quality Assurance In-service was held at WVU Jackson's Mill on Jan. 28 and 29 with 106 Extension Agents, Specialists, and Ag Education instructors learning about YQA and the components of the program. They will return to their respective counties and provide a youth training for their 4-H/FFA members.

The State 4-H Shooting Sports Air Rifle Competition was held February 1, 2014 at the Braxton County Armory in Gassaway, WV. A total of 128 4-H'ers (73 juniors and 55 seniors) from Braxton, Doddridge, Gilmer, Harrison, Marshall, Monongalia, Monroe, Ohio, Preston, Putnam, Taylor, Upshur, Wayne, and Wood Counties competed in five relays in this National Standard Three-Position Sporter Air Rifle event. Competitors were required to shoot 20 shots each in the prone, standing, and kneeling positions in that order. The results of the Junior event were as follows: 1st Place Individual- Brandon Curry, Upshur County; 2nd Place Individual-Bryce Sabol, Monroe County; and 3rd Place Individual- Chase Smith, Wayne County. The top three junior teams were Wayne B (Chase Smith, Emily Hudson, and Ashley Bell); Monroe (Bryce Sabol, Joylie Boggs, Hayden Brooks, and Kelton Hubbard); and Wayne A (Levi Smith, Andrew Kelly, Breanna Crockett, and Jamison Osbourne), respectively. Results of

the Senior event were as follows: 1st Place Individual-Alaina Smith, Putnam County; 2nd Place Individual- Amanda Smith, Putnam County; and 3rd Place Individual-Zachery Preston, Wayne County. The top three senior teams were Putnam (Alaina Smith, Amanda Smith, Jarrad Trent, and Hannah Witt); Upshur A (Ben Cunningham, Cody Walton, Joanne Williams, and Seth Clevenger); and Braxton (Cordel Rader, Mack Rader, and Drina Kearns), respectively. The Putnam County 4-H Senior Team will represent WV at the National 4-H Shooting Sports Invitational, June 24-29, 2014 in Grand Island, Nebraska. We wish them luck in their endeavor!

The Multi-Disciplinary State 4-H Shooting Sports Camp will be held on April 4-6, 2014 at the Gilmer County 4-H Recreation Center in Glenville, WV. Campers will be enhancing their skills and knowledge in the shooting sports disciplines of Air Rifle, Air Pistol, Archery, Shotgun, Muzzleloading, and Wildlife Conservation/Hunting. To register, contact your WVU County Extension Office.

The latest summary of the West Virginia 4-H Shooting Sports Program indicates that the program has a total of 324 4-H certified Shooting Sports instructors with 399 certifications from 49 counties provided 4,579 instructional hours of programming in the disciplines of Air Rifle, Air Pistol, Archery, Wildlife Conservation, Shotgun, and Muzzleloading to 6,051 youth through camp classes, 4-H shooting sports clubs, and special interest groups. All shooting sports activities are conducted by 4-H trained/certified volunteer leaders.

4-H and FFA horse judging teams are gearing up for the State 4-H and FFA Horse Judging Contest to be held Saturday, April 26, 2014 at Potomac State College of WVU. The contest will consist of 4 halter and 3 performance classes with senior youth presenting 2 oral reasons presentations and junior contestants presenting 1 set of oral reasons. This event is designed to provide youth participants with the opportunity to develop critical thinking, leadership, teamwork, evaluation, communication, and decision-making skills, in addition to being able to recognize good conformation, breed character, and performance ideals in different breeds of horses and defend their selection through learning to speak clearly and convincingly through the presentation of oral reasons.

In 2013, WV 4-H programs produced over 638,721 pounds of meat product and 98 dozen eggs entered the food chain. A total of \$3,741,955 was generated from 4-H and FFA livestock sale proceeds; and a total of \$173,106 was returned to community groups and organizations from youth project livestock sales. This included such groups as county scholarship funds, county 4-H foundations, county FFA foundations, fair boards, 4-H leaders associations, community organizations, and others.

For more information on these and other WVU 4-H Programs, contact your local WVU Extension Office or check the Web at www.ext.wvu.edu

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Whatever your needs, we have the trees

Spring is right around the corner, and now is the perfect time to order seedlings from Clements State Tree Nursery. Seedlings are grown from seed collected within the region and are suitable for planting in West Virginia and surrounding states. All trees are bare-root seedlings and are 1 to 2 years old. Seedlings are sold in bundles of 25. Prices depend on the number of seedlings ordered, and there is a 30 percent discount offered on orders of 5,000 or more. When ordering, please specify requested delivery date and nursery staff will do their best to meet that date.

This year, the nursery has six species of oak available, all of which are good for feeding wildlife. White, red and chestnut oaks are native to W.Va. and used extensively in forest products. Sawtooth, chinkapin and English oaks are introduced species that provide excellent acorn production.

Black walnut is a native tree that also provides excellent food for wildlife. Black walnut is highly sought after for wood products like furniture, cabinets and gun stocks. Tulip poplar, another native tree, makes excellent timber.

Sugar maple, W.Va.'s state tree, is planted for watershed protection, reforestation and forest products. Sycamore tolerates moist soils and can be planted along stream banks for erosion control and watershed protection.

Only two species of conifers remain in stock: Scotch pine and Douglas fir. Both are grown for Christmas trees or other forest products.

Other species available include hawthorn, dogwood, redbud, alder, locust, Chinese chestnut, Osage orange and chinkapin.

Whether you are planting seedlings for wildlife habitat, watershed protection, erosion control, forest products or reforestation, Clements State Tree Nursery has the trees to fit your needs. Order online at www.wvcommerce.org/ClementsNursery or call 304-675-1820. Order forms can be printed from the website and mailed to Clements State Tree Nursery, 624 Forestry Drive, West Columbia, WV 25287.