Advancing Ag opportunities in 2015

As we move ahead into 2015 we keep building a stronger framework for Agriculture by tapping into sources that will assist us in advancing our efforts.

I recently had the opportunity to travel to Washington, D.C., with members of our department and state legislature to meet with USDA Secretary of Agriculture Tom Vilsack.

Our delegation was pleasantly surprised to see an executive of his caliber to be so well prepared to not only answer the questions we had, but to have such a good working knowledge of Agriculture issues relevant to West Virginia.

Secretary Vilsack was very much interested in our proposals to develop Post Mine Lands and he embraced our Veterans to Agriculture program. He is very interested in what we are doing and he understands the unique situation and challenges we face in integrating Agriculture into a state that has been so strongly focused on heavy industry for so long.

We had a good talk about the new Farm Bill and the parts that will have the most positive impacts on West Virginia.

It was also good to share with him thoughts and ideas as to how we will be giving shelf life to different products we can grow in our state and he is excited about our efforts to get more of our school children consuming a fresh, healthy food product produced right here in West Virginia.

I feel very strongly that we needed to make this visit to cultivate a better relationship with Secretary Vilsack and believe he will be very, very helpful to us. He has already assigned staff at the highest of levels in the USDA to assist us on any issues we may have in the future.

We were very encouraged and look forward to a more productive relationship with Secretary Vilsack and the USDA.

I and members of the staff here at the WVDA have also visited and are formalizing plans to establish cannery operations, initially in two to three different locations. Among the sites presently being considered are the former Davis Center in Tucker County and a section of the WVDA warehouse in Fairplain.

At one time in West Virginia we had a number of functional canneries, including a major operation at the Huttonsville Correctional Center.

However, those facilities were idled and many were abandoned or converted for other uses.

It is our belief that if we are serious about expanding product processing that canning facilities are a must.

We remain excited about the many opportunities we have to grow Agriculture and remain committed to making them happen. Thank you for being a part of the revitalization.
The 2015 West Virginia Small Farm Conference is scheduled for Feb. 26-28 at the Charleston Civic Center in Charleston, West Virginia. Now in its 11th year, the conference, which is organized by the West Virginia University Extension Small Farm Center, has grown ten-fold from its original 65 participants.

“The fact is everybody eats and that’s not going to change, so the decision is whether we are going to be growers or just consumers,” said McConnell.

University specialists from eight institutions and farmer-experts from six states will present more than 150 classes during three days of intensive instruction. Subject areas will include meat animals; farmers market management; fruit and vegetable production and marketing; value adding; wholesale marketing; youth agriculture; farm management; food hubs; agri-tourism; agricultural law; and energy.

The popular Winter Blues Farmer Market and Local Foods Dine-around will give the public the opportunity to purchase West Virginia goods and savor local foods. It’s scheduled for the evening of Thursday, Feb. 26.

The West Virginia Bed and Breakfast Association will hold its annual meeting as part of the conference. In addition, the West Virginia Department of Agriculture will sponsor a Good Agricultural Practices and Good Handling Process Class (GAP GHP) on Wednesday, Feb. 25 before the conference officially begins. This training is for vegetable and fruit farmers who want to increase their access to larger markets.

The expanded Food Safety Plan workshop, set for Jan. 23, 8 a.m.-5 p.m. at the Days Hotel in Flatwoods, WV, will allow participants to develop and draft their own food safety plan document for compliance with buyers as well as risk reduction on their farm.

Agriculture Commissioner, Walt Helmick, stresses the importance of West Virginia agriculture producers to have a solid food safety plan. “Although compliance is a strong incentive for developing these plans for Good Handling Practices/Good Agricultural Practices (GHP/GAP), the benefits of demonstrating a strong focus on safe agricultural production by following industry approved standards can also present marketing opportunities. Buyers are interested in purchasing from farmers who they know are responsive to food safety issues as they affect the consumer.”

Attendees are encouraged to bring employees, production managers and others involved at all levels of food production. Participants will be provided with materials to complete modules of their plan and have the tools to add or complete other sections depending on their operation. Though not mandatory, personal laptops and tablets should be brought to facilitate their work and provide easy follow up after the program.

The cost for the program is $25 per person and pre-registration is required. The registration deadline is Jan. 16, 2014. Contact the West Virginia Department of Agriculture Marketing & Development Division at (304) 558-2210 to sign up for the program and receive the materials list for the course.

Greater protection is now available from the Noninsured Crop Disaster Assistance Program for crops that traditionally have been ineligible for federal crop insurance. The new options, created by the 2014 Farm Bill, provide greater coverage for losses when natural disasters affect specialty crops such as vegetables, fruits, mushrooms, floriculture, ornamental nursery, aquaculture, turf grass, ginseng, honey, syrup, and energy crops.

“These new protections will help ensure that farm families growing crops for food, fiber or livestock consumption will be better able to withstand losses due to natural disasters,” said USDA Secretary Tom Vilsack. “For years, commodity crop farmers have had the ability to purchase insurance to keep their crops protected, and it only makes sense that fruit and vegetable, and other specialty crop growers, should be able to purchase similar levels of protection.”

Previously, the program offered coverage at 55 percent of the average market price for crop losses that exceed 50 percent of expected production. Producers can now choose higher levels of coverage, up to 65 percent of their expected production at 100 percent of the average market price.

The expanded protection will be especially helpful to beginning and traditionally underserved producers, as well as farmers with limited resources, who will receive fee waivers and premium reductions for expanded coverage. More crops are now eligible for the program, including expanded aquaculture production practices, and sweet and biomass sorghum.

If the application deadline for an eligible crop has already passed, producers have until Jan. 14, 2015, to choose expanded coverage through the Noninsured Crop Disaster Assistance Program. To learn more, visit the Farm Service Agency (FSA) website at www.fsa.usda.gov/nap or contact your local FSA office at offices.usda.gov.
**Ordinary Evelyn’s**

She’s anything but ordinary. Evelyn McGlothlin started a brand new career in her 50s doing something she loved. With the help of her family, she created Ordinary Evelyn’s homemade foods. Eighteen years later her pickled beets, jams and dips sell like hot cakes on the fair and festival circuit and at places like Charleston’s Capitol Market.

Evelyn grew up in Clay County. She was one of five children. That’s where she learned how to prepare food.

“Mom canned out of necessity and me being the only girl, naturally I helped,” she explains.

From green beans and corn to canned apples, jellies and apple butter, winter meals at Evelyn’s childhood home always tasted like summer. She took those skills taught to her by her mother and used them in her own home when she married and raised six kids.

In the early 90s, Evelyn was working two jobs to make ends meet after her husband suffered an injury. She was a cook for the Clay County school system and worked nights at Shawnee Hills. On the side, she was canning food and whipping up jams and jellies to sell to friends. That all changed when Evelyn’s daughter Christina visited Tamarack. She saw the same products her mother was making on the shelves and called her mom to say it was time to make some money out of her hobby.

Christina contacted Teresa Halloran at the West Virginia Department of Agriculture. Evelyn remembers all three sat down for a chat in Clay in 1996. At first, Evelyn was skeptical.

“All I could think about was my little area. However, Teresa said, ‘No the market is out there!’ She finally convinced me,” said Evelyn.

She started Ordinary Evelyn’s, a name Christina thought up, working in a rented space at night. The ingredients for most of her products come from her backyard.

“We try to use everything we can from our farm!”

It’s a source of pride for the business owner who grows rhubarb, hot peppers and picks wild blackberries on her property. What Evelyn can’t grow, she purchases from local food markets.

She stresses the business wasn’t an instant success.

“It’s slow. It’s slow getting started. First you have to do some shows and get your name out there, get people to like your products and then it grows,” says Evelyn.

By 2007, Ordinary Evelyn’s was doing enough business for her to retire from the school system and focus full time on the brand. You’ll find Evelyn’s products at Tamarack, the Logan Farmers Market, specialty stores around the state, and she’s a fixture at numerous fairs and festivals like the Pumpkin Festival in Milton and the Capitol City Art and Craft Show.

“I took 100 cases of assorted jars to the Pumpkin Festival and came home with eight jars of pickled beets. I ran out of jellies on Saturday,” she explains.

It’s a point of pride for the business woman who does all the cooking herself. Her products include: hot pepper butter, apple butter, pumpkin butter, pickled beets, dilled green beans, crab apple jelly, elderberry jelly, rhubarb/strawberry jam, cranberry walnut jam, five cheese ball mixes, four dips, chili mix and two salsa mixes.

Part of what makes Ordinary Evelyn’s so successful is the relationships she’s built with her customers.

“As soon as I see a face, I almost know what they want!”

Evelyn will turn 72 in February but she has no plans to quit the business anytime soon. It’s a labor of love.

“If it wasn’t, I would have quit a long time ago. You have to love what you’re doing,” she stresses.

Her advice for new business owners is to start with something they’re passionate about and then have the patience to build a customer base.

For more information, visit www.ordinaryevelyns.com.
Start your day with morning fuel

Jean Smith, Director, WVDA Marketing & Development Division

Is breakfast your most important meal of the day? Do you eat breakfast? If your answer to either question is no – then perhaps this might be your New Year’s promise to yourself. Our younger generation has shown us that we don’t need to necessarily eat traditional breakfast foods for our first meal of the day – we just need to eat something, and preferably something healthy. This can be leftovers from dinner or if your schedule permits, something you prepare and eat at home or on the way to work. Eggs fit easily into that category. They are economical, nutritious and easy to prepare. West Virginia is home to several poultry producers and companies which certainly helps those of us who wish to buy local and support our West Virginia agribusinesses.

This month’s recipes are courtesy of the American Egg Board. – Happy Cooking!

Recipes

Plum Coffee Cake

½ cup (1 stick) butter, room temperature
½ cup sugar
4 eggs
1 teaspoon vanilla
1 cup all-purpose flour

Heat oven to 375°F. Beat butter and sugar in mixer bowl on medium speed until light and fluffy. Add eggs and vanilla; beat until well-blended. Mix flour, baking powder and cinnamon in medium bowl. Add to egg mixture; beat on low speed until smooth. Fold in ½ cup of the plums. Spread batter in greased 9-inch round baking pan. Top with remaining plums. Bake at 375°F until top is lightly browned and center springs back when lightly tapped with finger, 30-35 minutes. Cool on wire rack.

Recipes

Bacon and Egg Grilled Cheese Breakfast Sandwiches

2 eggs
2 tablespoons milk or water
Salt and pepper
3 tablespoons butter, room temperature, divided

Beat eggs, milk, salt and pepper in bowl until blended. Heat 1 teaspoon butter in large nonstick skillet over medium heat until hot. Pour in egg mixture. As eggs begin to set, gently pull the eggs across the pan with an inverted turner, forming large soft curds. Continue cooking – pulling, lifting and folding eggs – until thickened and no visible liquid egg remains. Do not stir constantly. Remove from pan. Clean skillet.

Spread remaining 2 teaspoons butter evenly on one side of each bread slice. Place two slices in skillet, buttered side down. Top evenly with scrambled eggs, cheese and bacon. Cover with remaining bread, buttered side up.

Grill sandwiches over medium heat, turning once, until bread is toasted and cheese is melted, 2-4 minutes.

Recipes

Quick Egg & Cheese Omelet

1 egg, beaten
1 tablespoon milk
2 tablespoons fully-cooked breakfast sausage crumbles or 1 fully-cooked breakfast sausage

Beat egg and milk in 2-cup microwaveable bowl until blended. Add sausage.

Microwave on high 30 seconds; push cooked edges toward center. Continue microwaving until egg is almost set, about 15-45 seconds longer.

Sprinkle with 1 tablespoon cheese. Fold omelet in half; slide onto plate. Top with remaining cheese. Serve immediately with toasted flatbread.

Recipes

Mini Muffin Tin Stratas

Cooking spray
1 tablespoon butter
1¼ cups small broccoli florets
1 cup chopped red bell pepper
½ cup chopped onion
5 cups French or Italian bread pieces (¾-inch)
1 cup (4 oz.) shredded Italian cheese blend
5 eggs
1 cup half-and-half
½ teaspoon salt
½ teaspoon pepper

Generously spray 12 muffin cups with cooking spray. Heat butter in large nonstick skillet over medium heat until hot. Add broccoli, red pepper and onion, cook 3-4 minutes, stirring occasionally. Remove to medium bowl. Add bread and cheese; toss to mix.

Beat eggs, half-and-half, salt and pepper in small bowl until blended. Pour over bread mixture; toss gently to coat. Place about ½ cup bread mixture into each muffin cup. Cover and refrigerate 1 hour or overnight.

Heat oven to 350°F. Bake for 20-25 minutes or until puffed, golden and knife inserted near center comes out clean. Loosen stratas from sides of pans with thin knife.

Recipes

WHAT’S COOKIN’

January 2015

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Heather Neill grew up a city girl. Five decades later she realized she had country blood running through her veins and came home to the hills of West Virginia to begin her own business, Zion Heritage Farm. Heather started planting apple trees on family land in the spring of 2014. The goal is to create a u-pick farm that attracts school children and families who want to learn more about agriculture and life before supermarkets and fast food.

Heather lived most of her life in Florida. However, her summers were spent in the hills around Fairmont where her dad grew up. She traces her ancestry back to the founding families of Marion County. The Morgan, Prickett, Moran and Van Gilders settled the area back in the late 18th and early 19th centuries. She’s very proud of that lineage.

“We have old genealogy talking about the Moran’s coming over the mountains in a wagon train bringing with them young apple trees,” she explains.

Some of her earliest memories are of playing with her cousins, picking corn, riding horses, and milking cows along the ridges of Zion.

Mt. Zion.

She spent more than two decades in the real estate business in Gainesville, FL. All that came to an end during the 2008 recession.

“[The market] tanked. I went from making a very decent living to losing everything. I was saying, ‘Would you like that in paper or plastic?’"

On a trip back to West Virginia to visit her father’s grave, Neill made a life-changing decision.

“I came up here to visit the cemetery. It was September and I sat on the edge of my Mamaw’s grave. The fire flies were coming out and I was home. I realized I was where I wanted to be!”

Neill put her house in Florida on the market and moved back to Marion County. It took two and a half years to find just the right piece of property – one with family history. She found it on Powder House Road, eight acres of land and a Greek revival farm house built in the mid to late 19th century by the Prickett family. It’s just down the road from Prickett’s Fort.

“The place was absolutely overrun when I bought it. It was in sad shape. I’ve spent the past year and a half getting it cleared of briers and thorns, poison ivy, and all sorts of noxious weeds,” she says.

In the spring of 2014 she planted her first apple trees on the hillside in front of her home.

“I really researched the trees quite thoroughly. Are they good for eating? Are they good for baking? Are they good for cider? Are they disease resistant?”

In order to make it a true West Virginia orchard, she planted apples native to the state.

“We really wanted the input of West Virginia trees, the Grimes Golden, the Golden Delicious, Grimes Baby. We have Gold Rush. That’s a Golden Delicious baby,” she explains. “There are quite a few heritage breeds.”

She purchased more root stock in the fall of 2014. With some help from friends and family, she planted hundreds more trees in December.

Zion, continued on page 6
Farm To School project helps pay for teen ‘necessities’

It’s a phrase all too common to parents of today’s teens: “I NEED a new cell phone. I know the one I want is one of the most expensive phone on the market, but…”

When Travis Helmick posed the question to his father, dad had the perfect answer ready to go.

“Sure,” he said. “You can get a new phone as soon as you have the money to pay for it.”

Rather than pout, Travis – a ninth-grader this year at Tucker County High School – planted. He planted squash, he planted zucchini. He planted kohlrabi, Brussel sprouts and beans. He planted ten, 300-foot rows of sweet corn and he planted green peppers.

Throughout the summer he had produce for the local grocery store and the senior center. When school started this fall, he was ready to move into that market as well.

“We went to the senior center and they loved the peppers. They wanted more,” said Helmick. “We took them to Shop ’n Save and they said the same thing.” He supplied peppers and lettuce at two local restaurants as well.

When school started, he had a bumper crop of green peppers. The cafeteria turned them into stuffed peppers on more than one occasion. Travis’ peppers have been on the school salad bar every day so far this year. The school’s cafeteria director – who might only see a food service truck around once a week – now has another option for fresh produce.

“They [the peppers] turned out really well,” said Helmick. Now, “when she needs something, she asks for it, and if we have it, we hook her up. In fact, she just asked for more peppers today.”

One of Helmick’s keys to success is diversity.

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One of Helmick’s keys to success is diversity.

“The first year, we had few things and made some pretty good money. We were really unorganized,” said Helmick. “This year we went big and started a computerized invoice system. It’s been really helpful because we know how much people owe us.”

The software – called “Invoiceable” – is free, and Helmick says he can access his business records online from any computer, which means his dad can also check the records as he helps with the business.

Helmick says that the work has been a great educational experience. He’s looking at applying his knowledge to college or culinary training.

Zion, continued from page 5

“We calculated if we planted the whole hill, we’d be looking at about 1,100 trees,” Neill says.

Apple trees aren’t an easy money maker. It will take about 4 years for the trees to mature enough to produce fruit that can be sold in a u-pick environment. In the meantime, Neill is working two jobs to pay the bills. She and her son planted a garden last spring and harvested corn, squash, asparagus, beets, carrots, sweet potatoes, peppers, tomatoes and cowpeas. She was able to sell all her produce at local farmer’s markets and made a small profit. This winter she hopes to build a hoop house, or a high tunnel, to keep on growing produce throughout the year.

Her next goal is to see those apple trees grow and ripen.

“One of the trees I’m most excited about is the Pixie Crunch. They’re a little, tiny apple. They’re real bright, cherry red and really sweet. I thought how cool if we could even get a field trip or two out here and it would be the perfect apple for kids! Just the right size for them to pick.”

She hopes her apples will one day wind up as part of the Farm to School program in Marion County and the orchard will become a place for teachers to bring their students to learn about life on a farm and the importance of how food is grown.

“Some people think if you grow up to be a farmer, it’s not cool. I’d like to change that one elementary school at a time!”

In the long run, Neill also plans to produce sweet and hard cider with her apples.

“When I really look back at my entire life, I realized I’ve been trying to get back here the whole time,” says Neill.

Welcome home!

You can visit Zion Heritage Farm on Facebook.
On Tap for the WVDA Plant Industries Division in 2015

Exotic pest surveys, nursery inspections, Black Fly Suppression & More

WVDA Plant Industries Division staff serves by combating native and non-native plant pests and diseases through extensive surveillance, regulatory and control programs. The division has two main program units. While staff is assigned to individual programs, they work where needed on any Division activity. This cross utilization of staff across all programs enables the Division to be more efficient based on budget constraints. Geographic Information Systems (GIS) are used across the Division to generate maps and manage spatial data for all programs.

In 2015, The Cooperative Agricultural Pest Survey (CAPS) Program will be surveying for exotic pests of apples, soybeans, pines, grapes, stone fruits and small fruits such as blackberries, raspberries and blueberries. We will also collect and analyze nursery samples for the presence of sudden oak death. To date, this serious disease has not been detected in West Virginia. We recently completed a project involving outreach and education at campgrounds around the state. This allowed us to gather camper zip-codes for a database that will be used to correlate past or future invasive pest introductions. Biological control releases will continue for mile-a-minute weed and yellow toadflax. Additionally, a farm bill funded Forest Pest Outreach project allows staff to visit groups throughout the state and inform them of the many exotic pests that threaten our crops and forest resources.

***

The Plant Pest Regulatory Program (PPRP) will be performing state mandated annual nursery inspections during the spring, summer and early fall. All producers of hardy, woody stemmed, perennial plant material will be inspected for the presence of sudden oak death. To date, this serious disease has not been detected in West Virginia. We recently completed a project involving outreach and education at campgrounds around the state. This allowed us to gather camper zip-codes for a database that will be used to correlate past or future invasive pest introductions. Biological control releases will continue for mile-a-minute weed and yellow toadflax. Additionally, a farm bill funded Forest Pest Outreach project allows staff to visit groups throughout the state and inform them of the many exotic pests that threaten our crops and forest resources.

***

The Black Fly Control Program reduces the black fly population in southeastern West Virginia through an effectively timed aerial spraying program. Problem areas of the New, Bluestone and Greenbrier Rivers are scheduled for suppression on a 7-12 day interval throughout the spring and summer based on black fly development, weather and water levels. Public service announcements are made before each spray is conducted.

***

The Pest Identification Laboratory (PIL) provides expertise in the identification of insects, plant diseases, weeds and other pests not only for pest surveys, but it also provides pest identification, information and control recommendations for private individuals, businesses and other government agencies. We receive hundreds of specimens and calls each year from the public asking for assistance with insects, diseases, weeds or other concerns (moles, how to prune, etc.) All pest specimen information is entered into the Northeast Plant Diagnostic Network database. The insect collection lab will be screening and identifying hundreds of samples from our various pest surveys. The insect museum houses over 250,000 specimens and is routinely used as a reference tool by staff and other entomologists. Routine maintenance, preparation of specimens, and data entry of specimens for the museum occur year round.

***

The Gypsy Moth Program consists of two separate projects. The Gypsy Moth Cooperative Suppression (GMCS) Program conducts the Cooperative State-County-Landowner (CSCL) suppression program to kill gypsy moths in infested areas of the state. Egg mass surveys were conducted in the fall of 2014 to determine property owner need for suppression this year. We are currently in the process of determining the extent of our 2015 treatment program but we expect a greater need for control than we had in 2014 due to an increase in gypsy moth populations in this area of the state. The Slow the Spread (STS) Program which is conducted in the southwestern portion of West Virginia treats when needed by aerially applying pheromone flakes along the leading edge of the gypsy moth infestation in order to disrupt mating. These flakes smell like female gypsy moths and the males have problems locating a female to mate with. STS pheromone flake treatments are based on male gypsy moth catches from the previous year. Gypsy moth trapping data from 2014 showed a decrease in male moth catches in this area of the state. Due to this decrease, no suppression activities are planned in the STS area in 2015. Gypsy moth populations tend to go up and down due to several reasons such as virus and fungus presence on caterpillars and on success of suppression activities.

For more information about the programs and responsibilities of the Plant Industries Division, contact us at 304-558-2212.
**AD DEADLINES**

February 2015. Phone-In ads for the February issue must be received by 12 noon on, Monday, January 12.

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

To place your ad over the phone call 558-2225.

March 2015. Phone-In ads for the March issue must be received by 12 noon on, Thursday, February 12.

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

To place your ad over the phone call 558-2225.

**PRICES**

A price must be included with Market Bulletin items being offered for sale.

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

**APRIARY SALES**

Pre-orders of 3# package of Italian bees w/ marked queen $100/ea.+plus tax, while quantities last. Bill Bullion, 4772 Gooseneep Rd., Roanoke, 26447; 452-8508; Amykovach@gmail.com.

**CATTLE SALES**


Reg. Black Angus bulls, AI sires, top EPDs & genetics, $2,500/up. Frank Bolyard, 2326 S. Mountainair Hwy., Thornton, 26440; 672-2041.

Polled Hereford bulls, 29F/711 blood, excel. EPDs, good disp., easy calving, reg/accredited. herd, $1,800/up. Joe Cottle, 1194 Armstrong Rd., P.O. Box 214, Fairdale, 25839; 575-7585.

Reg. Black Angus bulls, 11, 8-24-mo., Day-Break, In Line, Kesslers Frontman, LSF Alliance blood, $2,000/up, easy handling, registration papers up to date, del. avail. Fred Edgell, 1471 Bin-gammon Rd., Worthington, 26591; 592-2717.

Reg. Black Angus 12-24-mo. bulls, Objective32 blood, cert/accredited., good disp., handled daily, excel. EPDs, low birth wt., $2,000/up. Dave Fierbaugly, 551 Cadbury Lane, Charleston, 25312; 984-1566.

Reg. Black Angus yrlg. bulls, sired by Prophet, Limelight, War Party, Big Eye, Mandate, Complete, Game On; Balancer bulls, both $2,200/up. Sim-An-gus 18-mo. bulls, $2,500. John Hendrick, HC 65, Box 58, Wavieside, 24985; 573-5991; BJHPVFarm@aol.com.

Reg. Black Angus 14-mo. bull, Boy Parame-ter sire, Sav Networth 4200 dam, EPDs up to date, good disp., $1,800. Penny Hines, 2953 Berlin Rd., Weston, 26452; 269-3015.


Reg. Black Angus 11-mo. bull calf, low birth wt., halter broke, SAV Final Answer & New Design 878 blood, $2,000/up. Justin McClain, 2853 Dry Fork, Salem, 26426; 782-3983.


Reg. Angus 13 bulls, some tested at Wardensville summer test, AI sired by Connealy Consensus & Sydgen Trust, breeding soundness exam, ultra sound data & current AHIR data avail., $3,000-$3,500. Greg Moore, 828 Maple Lick Rd., Bridgeport, 26330; 529-1589; gmooreangus@gmail.com.

Reg. Black Angus 12-18-mo. bulls, $2,500/up. Bill Rohr, 572 Buckboard Lane, Buckhannon, 26201; 613-9522.

Yrlg. bulls, 15, $2,200/up. James Rohr, 2404 Clarksburg Rd., Buckhannon, 26201.


Pure Scottish Highland 9-mo. heifers, red sire reg., Paint Bank blood, dam pure, can be reg. $200, Linda Snyder, HC 40, Box 36, Lewisburg, 24901; 644-6466.


Gelbvieh Balance bulls, black/pollled, Hoover Dam/Krugerand blood; pure bulls Granite 200P2/Total Impact blood, all DNA tested & BVD PI neg.; heifers, black, AI bred, brek for 9/15 calves, $2,500/up. Ross Yong, Rt. 1, Box 17B, Strange Creek, 26503; 364-5999; youngs@hilltophavenfarm.com.

**EQUIPMENT SALES**

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

JD 4200, 26 hp, utility tractor w/420 front bucket, rear & mid PTO, 3-pt. hitch, 4 WD, canopy, 74 hrs., $8,500. Larry Adams, 352 Pringle Tree Park Rd., Buckhannon, 26201; 516-0286.

Cultivators 1-row, category 1 hitch, $100; manure spreader, ground driver, $1,200; chipper/mulcher, used very little, $700. Jerry Allford, 31 Providence Lane, Soda, 25564; 756-4140.

Post hole digger, two man, steel w/3 augers, $20,000. Charles Smith, 94 Dogwood Trails, Na-taiv, 25544; 612-3446.

Post harvest equipment, overhauled w/60" belly mower, $4,500/batch tractors & attachments. James Goldizen, 1058 Jerico Rd., Marlinton, 24945; 799-4003.

JD snow plow for 500 series JD tractor, $600. Steve Maloney, 239 Jim Town Rd., Farmington, 26571; 825-1376.

JD 59, snow blower, excel. cond., $1,950. Jim Norman, 184 Lamberts Hollow Rd., Bridgeport, 26330; 672-2027.


JD 7, front end hyd. blade, $1,500; Gravely walk behind, 30", mower & sickle bar, $200/ea. Donna Pitrolo, 2252 Rock Union Rd., Fairmont, 26554; 612-3446.

Performance 60 brush bandit chipper mounted on trailer, PTO driven, $2,800. Ralph Romage, Box 267, Danes, 25531; 890-2411.

Corn picker, 323, 1-row, barn kept, $2,500; 3-pt. hitch scon w/2 hydraulic & dump bucket, $300; Pasture Dream seedder, $800. James Rowe, 5196 Malcolm Rd., Barboursville, 25504; 690-0126.

Snow blade attachment for 1238 series rider, $250, Eric Sargent, 4529 Blankenship Road, Huntington, 25701; 389-9729.

JD '12, 55 hp, tractor w/loader, 4x4, 180 hrs., $28,000; NH '13, 45 hp w/loader, 180 hrs., $20,000. Charles Smith, 94 Dogwood Trails, Napier, 26631; 452-8821.

Carry-all, 3-pt. category 1 hitch, 2' deck, $150. Robert Smith, 1586 Beech Run Rd., Albright, 26519; 965-6370.

**SHEEP & GOAT MEETINGS**

APPALACHIAN GOAT ASSOC. Monthly Meeting 1st Sunday, 1:30 p.m. Spencer, W.Va.

Contact dinahroberts82@aol.com.

W.VA. CENTRAL GOAT CLUB Monthly Meeting 2nd Sunday, 1 p.m. Spencer, W.Va.

Contact Doris Parks, 988-2877 or Elva LaMont, 354-9656.
APIARY EVENTS

Barbour Co. Beekeepers Assoc.  
Monthly Meeting  
4th Thursday, 7 p.m.  
Barbour Co. Fairgrounds  
Belington, W.Va.  
Contact David Proudfoot 823-1460; dp-foot@hotmail.com.

Monthly Meeting  
1st Monday  
Braxton Co. High School, Vo-Ag Rm.  
Contact Susan Bullion, 452-8508; billand suebullion@frontiernet.net.

Clay Co. Beekeepers Assoc.  
Monthly Meeting  
2nd Monday, 6 p.m.  
Clay County Senior Center  
Contact John Pruitt, 587-2451; jpruitt@frontiernet.net.

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

Gilmer Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Tuesday, 6 p.m.  
Gilmer Co. Public Library  
Glenville, W.Va.  
Contact Bobbi Cottrill, 462-7416; bccotrill119@hotmail.com.

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

Jackson County Beekeepers Assoc.  
Dec. 6, 10 a.m.-Noon  
McDonald Bldg.  
Jackson Co. Jr. Fairgrounds  
Cottageville, W.Va.  
Contact Jeff Crum 531-0018.

Kanawha Co. Beekeepers Assoc.  
St. Albans, W.Va.  
Contact Steve May, 727-7659; kanawahvalley.beekeepers@yahoo.com.

Marion Co. Beekeepers Assoc.  
Annual Beginning Beekeepers Course  
Feb. 3, 5, 10, 12, 17 & 19, 7 p.m.  
Pleasant Valley Municipal Bldg.  
Fairmont, W.Va.  
Contact Amy Kaiser, 669-4836; Nancy Postlethwait, 366-9938; lpostlethwait@yahoo.com.

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

Nicholas Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Monday, 7 p.m.  
Summersville Public Library  
Summersville, W.Va.  
Contact Joe Strickland, 649-4717.

Monthly Meeting  
Monday, Jan. 12, 7 p.m.  
Harrison Co. 4-H Center  
Clarksburg, W.Va.  
Contact Michael Staddon, 782-9610.

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

Preston Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Thursday, 7 p.m.  
Pleasant Valley Municipal Bldg.  
Pleasant Valley, W.Va.  
Contact Don Cathell, 454-9695.

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

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

Upshur Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Tuesday, 6:30 p.m.  
W.Va. Farm Bureau Bldg.  
Buckhannon, W.Va.  
Contact Dean Carder, 472-7413.

West Central Beekeepers Assoc.  
Monthly Meeting  
4th Saturday, 1 p.m.  
Roane Co. Committee on Aging Bldg.  
Spencer, W.Va.  
Contact Dale Cunningham, 354-6916; janingam46@yahoo.com.

BECOME A BEEKEEPER

Jan. 31
Harrison County Recreational & 4-H Facility
Registration 8 a.m.; Session conclude 3 p.m.
$25 includes all classes, hand-pots, lunch & door prize.
Free membership in beekeepers assoc. for all who finish the class.
Additional family members $5/ea. for attendance & lunch only
Contact Michael Staddon, 782-9610-2787; Connie Wolfinger, 632-0615.

The Market Bulletin 9
Farm Sales
Advertisements for land MUST be about farmland of at least five (5) acres in size & located in West Virginia. Farmland ads MUST include accompaniments (house, barn, hayfield, garden, etc.) but no specifics, i.e., new kitchen, family room, etc. Ads for the sale or rental of farmland are acceptable from individuals, but MUST include the above. Advertisements for hunting land, commercial or city properties CANNOT be accepted.

Marshall Co.: 222 A. w/houses, free gas, 90 A. hayfields, fenced pastures w/ springs, garage, 2 barns, woods, will divide property, $750,000. Linda Campbell, 2329 Hupp Ridge, Cameron, 26033; 686-3106.

Jackson Co.: 85 A. w/house, outbldgs., ponds, springs, well water, very private, 25 min. to Charleston, $277,000. Tammy Hagey, 3369 Summerville Springs, well water, very private, 25 min. to Charleston, 686-3106.

Fayette Co.: 58.75 A. w/house, 15 A. level pasture, barn & workshop, paved Co. Rd., hiking distance to Gauley & Meadow rivers, $180,000. Debbie Martin, 3252 Elliot Cutoff Rd., Victor, 25938; 663-3519.

Goat Sales
Pygmy 4-yr. billy, black w/white markings, vacc./wommed, around 19" tall, good breeder, $75. Barbara Mike, 144 Sawmill Hollow Rd., Farmington, 26571; 825-1347.


ADGA reg. 5/14 Boer, full grandson of Smokin Hot Rucker, ennobled, del. avail., $300. John Ward, HC 85, Box 90, Jumping Branch, 25969; 659-2980.

Hog Sales
Gloucester: Old Spots, piglets, breedingstock, all 4 color group genetics, $325; Mangalitsa, originally from Hungary, boars & gilts, $1,000. Betty Flanagan, 467 Ritchie Rd., Summersville, 26651; 814-777-0562.

Sheep Sales
Teeswater cross lg. rm, lamb, white & colored, fleece is nearly luster type curls, 6” – 7” at 6-mo.; ewes, all $175-$300. F. Duncan, 408 Cobin Rd., Morgantown, 26508; 614-4323.

Hamp/ Suff. cross 1-yr. ram, halter broke, sires club lambs, $500. Justin McClain, 2853 Dry Fork, Salem, 26426; 782-3983.

Suffolk: 5, 2 to 5-yr. ewes, exposed to ram since 10/14, $500/ea.; 3, reg. ‘14 ewe lambs; Suff./ Hamp., $300/ea.; reg. 4-yr. ram, purchased from Tom Slagg, $750; buy all $3.50, Gary Schmidlin, 12089 Lincoln Rd., Sandyville, 25275; 937-9618.


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

Horse Wants
Burro 6- to 3-yr., gentle, will consider a little older, gelding or jenny, grey or brown. Jane Nicoli, 379 Lambert Rd., Fairmont, 26554; 284-9629.

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

Hanover seeds, yellow, $10/ tsp. Walter Carr, 676 Harvey Wentz Rd., Buckhannon, 26201; 613-1550.
WV Equine Events Calendar

The West Virginia Department of Agriculture publishes a statewide Equine Events Calendar during the show season. To list your club or organization’s event(s), please fill out the listing form and return it by February 1, 2015. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

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

Date: ____________________________ Time: ____________________________

Event: ____________________________________________________________

Sponsor: __________________________________________________________

Place/Location: ____________________________________________________

Contact Name: ____________________________________________________

Address: _____________________________________________________________________________________

Telephone: _____________________________________________________________________________________ Email: _____________________________________________________________________________________

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

Return by February 1, 2015 to:
West Virginia Dept. of Agriculture
Tracy Fitzsimmons, Livestock Marketing Specialist
Marketing & Development Division
1900 Kanawha Blvd., East
Charleston, WV 25305-0178
304.558.2210 Fax: 304.558.2270
tfitzsimmons@wvda.us

***You can also fill out the form on the WVDA website at wvagriculture.org/images/Marketing/Livestock/Forms.htm***

**Ear** corn, $3.75/bu. or current market value if higher, before cribbed. George Hereford, 14812 Crab Crk. Rd., Southside, 25187; 675-1957; after 6 p.m.

**Hay**, 4x5 round bales, net wrapped, stored outside, $25/bale; wrapped in black plastic, $35/bale, both 1st cut. Brandon Hillberry, 2286 Sand Hill Rd., Wheeling, 26003; 547-5503.

**Hay**, 600-700 lb. round bales, stored inside, easy access, can load, $25/bale. Ronald Hoffman, 9 McNeelh Lane, Glen Easton, 26039; 854-7086.

**Border** Collie pups, 2, males, black & white, working dogs, vacc/wormed, excel. disp., parents both neg. & excel. cond. Mary Nelson, 1439 Tribble Rd., Milton, 25541; 743-6665.

**Saddles**, West. Circle Y, $350; Big Horn, $400. both neg. & excel. cond. Mary Nelson, 1439 Tribble Rd., Milton, 25541; 743-6665.

**Buggy** harness, 2 sets, black w/tongues & 1 horse collar for 1,000 lb. horse, $900/set. Donna Reed, 482 Stormy Weather Lane, Philippi, 26416; 457-3459; reedmelissa67@gmail.com.

**WV Christmas Tree Growers Assoc.**

**Winter Meeting**


The Market Bulletin
**Grazing** land for lease in '15, Barbour, Harrison, Lewis, Upshur or Taylor Co. terms neg. Kevin Shaffer, 5024 Riverwood Circle, Fairmont, 26554; 699-1598.

**Rabbits,** '14 Silver Fox, black & blue carriers, grand champion lines, excel. for meat & pelts, pedigreed breeding pr. & trio, $50/ea. Caroline Smith, HC 67, Box 554A, Renick, 24966; 497-2607.

**Trailers,** '14, 16', red, used 3 times, $7,000; '08, Mort, 3-horse slant w/dressing rm., both gooseneck, $4,000; '08, 16' flatbed, $1,600; hay, 4x4 round bales, $25/ea. Charles Smith, 94 Dogwood Trails, Napier, 26631; 452-8821.

**Hay,** 4x5 round bales, stored inside, $35; hay for lease, '15, 24.5 A, price determined per bale based on estimated bale weight, $41/ton/for all hay harvested/ineg. Robert Smith, 1586 Beech Run Rd., Albright, 25519; 965-6370.

**Hay,** 4x5 round bales, mixed grass, 1st cut, stored inside, easy access, $35/bale. Walter Stalnaker, 915 Grass Run Rd., Weston, 26452; 269-2345.

**Trailer,** cattle, 16', 5th wheel, $1,500. Dale Thayer, 257 Poplar Ridge Rd., Sutton, 26601; 765-5712.

**Hay,** sq. bales, $3.75. Joe Ware, Rt. 1, Box 1210, Lower Mud River Rd., West Hamlin, 25571; 824-5550.

**Great** Pyrenees, 3-yr., raised w/goats, good protector, $150. Richard Winters, 59 Winters Rd., Leon, 25123; 937-2826.

**Greenhouse** 3-yr. 32x54, inc. heaters, vents, fans, tables, etc., many extras, $6,500. Glenna Wolfe, 4457 Pleasant View Rd., Huntington, 25701; 638-4205.

**Hand** spinning fleece, raw, white & natural colors, Shetland, Border Leicester, Horned Dorset/Shetland, $10/lb.+/- Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

**Miscellaneous Wants**

Chains, to fit 14.4x28 tractor tires. Terry Copenhaver, 296 Holly Lane, Fayetteville, 26840; 574-0171; vtcope@hotmail.com.