

# THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

[www.agriculture.wv.gov](http://www.agriculture.wv.gov)

JOSEPH L. HATTON, DEPUTY COMMISSIONER

December 2019

## PERFECT POINSETTIAS

### BOB'S GREENHOUSE GROWS CHRISTMAS TRADITION

Christmas comes just once a year, but for Scott Barnitz, it lasts nearly six months. The Vice President of Bob's Greenhouse and Market in Mason is in charge of the poinsettia crop at the family business – all 80,000 of them!

“My dad started this business 50 years ago. We've been growing poinsettias for about 41 of those years,” according to Barnitz.

After four decades in the poinsettia business, the family has growing the plants down pat. The work got underway at the beginning of summer when they received cuttings from Central and South America.

“We start with an unrooted cutting in late June/early July. We stick the cuttings under mist and grow the roots on those young cuttings. Once they get roots, we pot them into a specific size and then start the growing process. It takes about six to eight people here to get the plants spaced and on the drip irrigation system. Since September, we've had two to three people just taking care of the poinsettias. That number will increase when it comes time to start shipping,” explained Barnitz.

Growing poinsettias isn't easy. They need plenty of fertilizer and just the right amount of sunlight.

“The biggest thing you have to consider when you're growing poinsettias is getting them to bloom on time. It all depends on the amount of light they're exposed to,” stressed Barnitz. “Starting the first day of fall, from that point on, the plant will initiate its flower response. It will bloom on time as long as it doesn't get any artificial light at night. It's extremely sensitive to light. It confuses the plant if it gets artificial light.”

That means as soon as the sun goes down, the lights go off in the greenhouse and there's no ambient light shining in from outside sources for the next seven to nine weeks. Once the poinsettias start flowering, there's no stopping them. By early to mid-December, you have flowering plants ready to grace homes, offices and churches.

The vast majority of poinsettias grown at Bob's are what they call traditional.

“Over the years, we have settled into a very comfortable position of growing almost 80 percent traditional red,” said Barnitz. “The second most popular color is white. We do about 10 to 15 percent white. Our

third most popular color is pink. We'll do 5 to 8 percent of those. The rest are specialty colors including: marble, ice punch, red glitter and winter rose. But those specialty colors make up a very small percentage of our poinsettias.”

During the rooting process, each plant is assigned a pot.

“The six and a half inch pot has a single stem or plant. Once it gets its roots to the outer edge of the pot, then we will pinch the top out and give it enough inner-nodes that it will have anywhere from five to eight

blooms out of that single stem,” explained Barnitz. “Then we have an 8-inch pot that we put three plants in. We'll pinch all of those heads and have anywhere from 12 to 16 blooms. With our 10-inch pots, where we put four plants in, they'll create anywhere from 15-20 blooms.”

Bob's poinsettias will never see the inside of a chain store. A majority of the plants will be shipped off to the company's warehouse in Pittsburgh's Strip District for retail sale. The rest will be sold at Bob's Greenhouse and

Market in Mason and two other locations in southeast Ohio.

However, before any poinsettia leaves the greenhouse, workers make sure it's ready for its debut.

“We'll put the poinsettia in a pot cover, a decorative shiny foil. It will go into a protective, clear sleeve. Then we'll place them in cardboard boxes on pallets, so when they get to where they're going, regardless of the weather, they're protected.”

One huge pet peeve for Barnitz is to see a beautiful poinsettia killed before its time.

“Something that makes me just crazy is when I go to my local box store and it's 20-degrees outside. Somebody will purchase a poinsettia and that consumer comes out with their shopping cart and the poinsettia doesn't have a protective sleeve. They're pushing that cart to the far end of the parking lot with the poinsettia blowing in the breeze and that 20-degree temperature is killing that plant. It's literally dying in front of the customer's eyes!”

Barnitz said no matter who you're buying your poinsettia from, always make sure it has that protective sleeve and get it from the store to your car to your house as quickly as possible.



Scott Barnitz holds one of 80,000 poinsettia plants that were grown at Bob's Greenhouse in Mason County.

# Kent's Reflections – The Success for Agriculture in 2019

This time of year, we count our blessings and reflect on the hardships that have made us better. Having relationships to weather those hardships is important. That's why the West Virginia Department of Agriculture (WVDA) and the WV Farm Bureau must continue to work closely together. Working for the farmers and citizens of our state is something we do not take for granted; it is truly an honor for us. Everyday we go to work with the sole mission of how to improve West Virginia's agriculture. Over the past year, we certainly think we have accomplished a lot.

It took a team to pass one of the toughest "Right to Farm" protections in the country. Clarifying that farming operations are not a nuisance or a public health hazard brings certainty to the industry. No farmer wants to deal with lawyers or be in court. Instead, our farmers want to focus on what they do best, feeding the world. By working with the Legislature, we have ensured no farmer will ever be vulnerable to frivolous lawsuits.

We finally have a chance to reduce some of the regulations on our West Virginia dairy industry by moving all regulative authority to the WVDA. Before, Grade A and Grade B milk were split between two agencies creating regulative hurdles. Now that our farmers are able to work with just one agency, we can start working on the future of the industry. The

WVDA is the right agency to be tasked with this endeavor. They have experts who truly understand the needs of the industry. The farmer understands this and that's why this initiative was led from the grassroots level. Folks knew we had to streamline the process.

There's good news for West Virginia producers. Institutions that receive public funds must now source five percent of their poultry, beef and produce from a West Virginia farmer. With passage of the Fresh Food Act, we have now created a new market for West Virginia foods. Both the WVDA and the WV Farm Bureau saw merit in the Fresh Food Act and worked diligently to improve the original concept. It will take that same kind of effort and coordination to ensure the intent of the legislation is fully implemented. This will be a tall task, but we are up for the challenge and already have started the process of working with our partners the best way to source these products.

A lot of markets are already feeling some heartburn with the USDA's new requirement for electronic tagging of livestock. We understand the goal is to enhance animal health officials' ability to locate animals in case of disease outbreak. Given the importance and the daunting nature of this request, the USDA has given states until 2023 to comply. West Virginia is already ahead of many states. With

some foresight, markets have already been using the radio frequency identification (RFID) system. Now, the WVDA and its partners are working to ensure every market in the state has the proper equipment to comply with the 2023 deadline. Regardless of your opinion of the new mandate, West Virginia's beef industry is leading the effort for a safe, reliable food system; that is something we should be proud of as a state.

We look forward to working together to advocate on the behalf of the farmer during the upcoming Legislative Session. The issues may not always be glamorous, but to our farmers they matter. If you are not a farmer, you should support these causes and not take for granted the work they do. These men and women work hard day-in and day-out and never complain. They can't because work never stops on the farm. We promise to take that work ethic to our legislators, but we need to hear from you. Let us know what is worth fighting for this next session.

Kent A. Leonhardt  
West Virginia Commissioner of Agriculture




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## BUILDING A 'FOOD SAFETY MINDSET' - SMALL GROWERS DO NOT GET A PASS ON FOOD SAFETY

In the last food safety segment of the November Market Bulletin, we explored trainings and resources available to growers under the West Virginia (WV) Produce Safety Program. In this segment, we would like to underscore why building a strong 'food safety mindset' is one of the most important things a business can do, why it matters and how you can improve the 'food safety mindset' in your operation.

Food Safety is serious business, and while WV growers are responding to consumers' demands for more local foods, the FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) is going to be a game changer in terms of how we will be growing produce in West Virginia. The FSMA PSR puts greater emphasis on prevention of food-borne illness, from farm to table. The reasoning is simple: the better the food system handles producing, harvesting, packing and holding of fresh produce, the safer our local food supply will be. With an average of 48 million (1 in 6 Americans) getting sick and 3,000 Americans dying from foodborne diseases annually, the FDA is clear about one thing - to keep consumers safe, the food industry needs to shift its focus from reactive to preventive. Every year, 12.3% of all food safety outbreaks are traced to fresh produce, and 2% are traced to practices on farms – that's 960,000 illnesses per year traced to on-farm practices or conditions.

### What is a 'food safety mindset'?

A 'food safety mindset' is the operation's values and actions that demonstrate to employees, buyers and customers that producing safe food is an important commitment to your business. In a farm with a good 'food safety mindset', the operation makes decisions based on food safety concerns and not just the bottom line. This means that employees should understand what is expected of them and follow proper food safety procedures even if it is difficult and no one is watching. It also means that employees should have the training, resources and support to

do their job properly and feel empowered to discuss food safety concerns with those in charge.

### What is the financial impact of getting food safety wrong?

To improve the 'food safety mindset' in your business, it is important to 'walk the talk' and lead by example. Going forward, growers need to invest in food safety training and education, reassess their practices to ensure all their food safety bases are covered and set incremental food safety goals for improvements and documentation. Understandably, producers may consider this a daunting task as they consider the cost of compliance or are overwhelmed by the many aspects of the regulations. But they also need to consider the far-reaching effects of a commitment to better safety procedures.

Produce safety matters because it directly impacts the health and wellness of their customers. But produce safety extends far beyond health; growers have to think about their bottom line and the reputation of their 'brand'. No producer, large or small, can afford the damage to their reputation from a produce safety outbreak; in fact, food safety recalls pose one of the biggest risks to profitability (Recall: The Food Industry's Biggest Threat to Profitability; America's Food Industry has a \$55.5 Billion Safety Problem). Additionally, the money spent on food safety improvements can also lead to less wastage of compromised products and can also help you to take advantage of related insurance premiums – both can positively impact profitability. You also must think about consumer confidence benefits; attention to food safety will also help increase consumers' confidence in the overall local food system, which eventually circles back to you through increased local food demand.

### My farm is small, do I get a pass on food safety compliance?

Operations averaging less than \$25,000 in produce sales over the last 3 years are not covered by the rule. However, whether you are 'covered' by the

(Continued on page 3)

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## FOOD SAFETY CONT.

PSR or not, it is likely that produce safety will impact your operation through increasing buyers' requirements or heightened consumer scrutiny. Many smaller direct markets (farmers' markets, schools, restaurants, etc.) are beginning to ask for documentation of food safety practices. Foodborne illnesses linked to produce, such as the recent romaine lettuce recalls, will continue to place food safety compliance at the top of buyers' requirements.

### How are we helping?

In WV, we are committed to ensuring that all growers, regardless of size or style of operation, have the support and resources they need to help keep WV's local produce supply safe. The West Virginia Food Safety Training Team (WVFSST) is poised to help producers build a 'food safety mindset' in WV

for the long haul. As we indicated in the November issue of the WV Market Bulletin, we are currently conducting grower produce safety trainings that helps to reinforce what growers already know and practice on their farm and provide new information on both GAPs recommendations and the PSR requirements. There is an optional food safety planning workshop for those growers wanting to become GAP certified, as well as our On-Farm Readiness Review (OFRR), which is an educational opportunity to help growers assess how well they're prepared to meet the requirements of the Produce Safety Rule. You can contact Dee Singh-Knights at dosing-knights@mail.wvu.edu or (304) 680-9925 or Jeremy Grant at jgrant@wvda.us or (304) 380-8823 for more information.

## SPOTTED LANTERNFLY PRESENT IN WV

The West Virginia Department of Agriculture (WVDA) has confirmed the presence of a new, invasive insect, the Spotted Lanternfly (*Lycormia delicatula*), in West Virginia. A small population of Spotted Lanternfly was detected in the Bunker Hill area of Berkeley County on October 30. The United States Department of Agriculture (USDA) and Plant Health Inspection Service (APHIS) confirmed the findings.

"We have been surveying for this invasive pest for the past two years. We knew it was only a matter of time until the Spotted Lanternfly made it to our state," said Commissioner of Agriculture Kent Leonhardt. "The next step is to ask for formal assistance from our federal and state partners to put together an action plan to combat this pest."

The Spotted Lanternfly is an invasive plant hopper that is native to China and likely arrived in North America hidden on goods imported from Asia. Juvenile spotted lanternflies, known as nymphs, and adults prefer to feed on the invasive tree known as Tree-of-Heaven (*Ailanthus altissima*), but also feed on a wide range of crops and plants, including grapes, apples, hops, walnuts and hardwood trees.

"Our main concern is protecting the orchards and wineries in the Eastern Panhandle. Without proper management, the Spotted Lanternfly could have a devastating impact on these industries. We must act swiftly if we are to diminish their impact," Leonhardt said.

Treatments will be conducted for the Spotted Lanternfly in the spring of 2020 in cooperation with USDA-APHIS, if needed. The WVDA is encouraging landowners to inspect their property for egg masses, especially on properties that contain numerous Tree-of-Heaven.

For more information or to report potential Spotted Lanternfly sightings, contact [bugbusters@wvda.us](mailto:bugbusters@wvda.us) or 304-788-1066.



## WV FARM MUSEUM CHRISTMAS LIGHT SHOW RUNS DEC. 6-15

Two-million lights will be twinkling at the West Virginia State Farm Museum to celebrate the Christmas season. The display runs Dec. 6-15 from 6-9 p.m. each evening.

As in the past, admission is free, but donations in support of the non-profit museum are greatly appreciated. The Museum's Country Store will be open each night and will sell cookies, coffee and hot chocolate. Santa will also be on hand to collect all the kids' Christmas wishes.

For more information, call the office at 304-675-5737 9 a.m. - 5 p.m. weekdays, email [wvsfm@wvfarmmuseum.org](mailto:wvsfm@wvfarmmuseum.org), or visit [www.wvfarmmuseum.org](http://www.wvfarmmuseum.org).

# West Virginia Grown

*Rooted in the Mountain State*



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 - West Virginia Veteran Produced  
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 - Wilkerson Christmas Tree Farm  
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**MARSHALL**

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**MONONGALIA**

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**OHIO**

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 - Cool Hollow Maple Syrup  
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**WETZEL**

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**WIRT**

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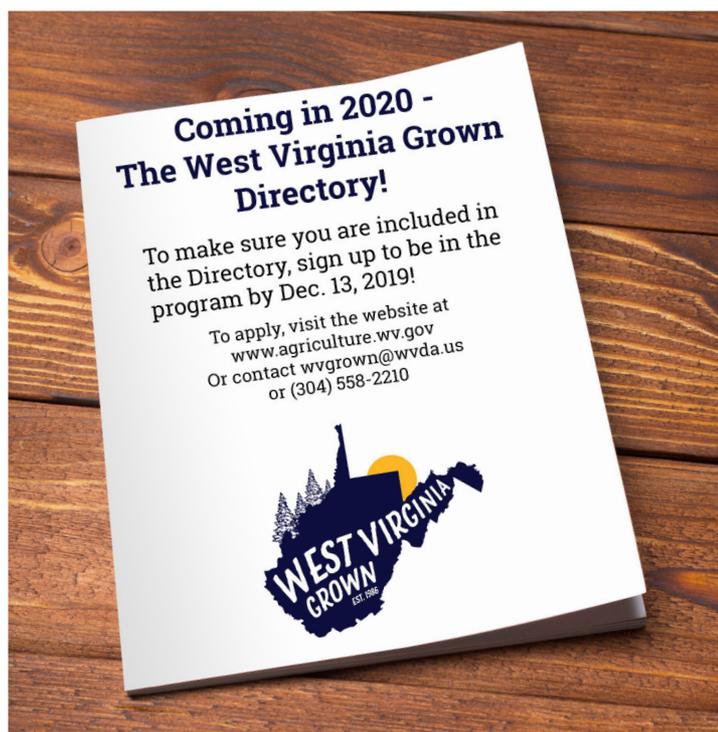
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 Email wvgrown@wvda.us or visit our website at agriculture.wv.gov for application packet.



*Spread the joy and shop local... support local West Virginia Christmas tree growers!*

To find trees near you, visit <https://wvforestry.com/pdf/christmas-tree-book-2019.pdf>

# Serving Holiday Cheer!

It's hard to believe Christmas is almost here! It's one of our favorite times of the year because of the wonderful things that come out of the kitchen. This month we're featuring three recipes that are sure to be family favorites. They're easy to make which will save you valuable time this holiday season. Let us know what you think. And if you have a recipe you'd like to share, send it to [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us).



## Apple Cinnamon French Toast

- |                                     |                            |
|-------------------------------------|----------------------------|
| 3/4 cup butter, melted              | 6 eggs                     |
| 1 cup brown sugar                   | 1 1/2 cups milk            |
| 1 teaspoon ground cinnamon          | 1 teaspoon vanilla extract |
| 2 (21 ounce) cans apple pie filling | 1/2 cup maple syrup        |
| 20 slices white bread               |                            |

Grease a 9x13 inch baking pan. In a small bowl, stir together the melted butter, brown sugar and cinnamon. Spread the sugar mixture into the bottom of the prepared pan. Spread the apple pie filling evenly over the sugar mixture. Layer the bread slices on top of the filling, pressing down as you go. In a medium bowl, beat the eggs with the milk and vanilla. Slowly pour this mixture over the bread, making sure that it is completely absorbed. Cover the pan with aluminum foil and refrigerate overnight.

In the morning, preheat oven to 350 degrees. Place covered pan into the oven and bake for 60 to 75 minutes. When done, remove from oven and turn on broiler. Remove foil and drizzle maple syrup on top of the egg topping; broil for 2 minutes, or until the syrup begins to caramelize. Remove from the oven and let stand for 10 minutes, then cut into squares. Invert the pan onto a serving tray or baking sheet. Serve hot.

## Maple Snickerdoodles

- |                                 |                                |
|---------------------------------|--------------------------------|
| 2 cups all-purpose flour        | 1 cup white sugar              |
| 1 1/2 teaspoons baking powder   | 3 tablespoons real maple syrup |
| 1/4 teaspoon baking soda        | 1 egg                          |
| 1 1/2 teaspoons ground cinnamon | 1/2 cup white sugar            |
| 1/2 cup margarine, softened     | 1/4 cup maple sugar            |

Preheat oven to 350 degrees. Stir together the flour, baking powder, baking soda and cinnamon. Set aside. In a large bowl, cream together the margarine and 1 cup of white sugar until light and fluffy. Beat in the egg and maple syrup. Gradually blend in the dry ingredients until just mixed. In a small dish, mix together the remaining 1/2 cup white sugar and the maple sugar. Roll dough into 1 inch balls, and roll the balls in the sugar mixture. Place cookies 2 inches apart on ungreased cookie sheets. Bake 8 to 10 minutes in the preheated oven. Cookies will be crackly on top and look wet in the middle. Cool on wire racks.

## Roasted Root Vegetables

- |                         |                         |
|-------------------------|-------------------------|
| 1 cup diced, raw beet   | peas), drained          |
| 4 carrots, diced        | 2 tablespoons olive oil |
| 1 onion, diced          | 1 tablespoon dried      |
| 2 cups diced potatoes   | thyme leaves            |
| 4 cloves garlic, minced | salt and pepper to      |
|                         | taste                   |
| 1/4 cup canned gar-     | 1/3 cup dry white       |
| banzo beans (chick-     | wine                    |

Preheat an oven to 400 degrees. Place the beet, carrot, onion, potatoes, garlic and garbanzo beans into a 9x13 inch baking dish. Drizzle with the olive oil, then season with thyme, salt, and pepper. Mix well. Bake uncovered for 30 minutes, stirring once midway through baking. Remove the baking dish from the oven and stir in the wine. Return to the oven and bake until the wine has mostly evaporated and the vegetables are tender, about 15 minutes more. Stir in the beet greens, allowing them to wilt from the heat of the vegetables. Season to taste with salt and pepper before serving.

## Veteran of the Month: Mike Guthrie



Like many veterans in agriculture, Mike Guthrie of Putnam County has links to both farming and the military in his family history. His father grew up on a farm near Sissonville and served in the Army Air Corps during World War II.

But when he got out, "he didn't want to have anything to do with the farm anymore. He got the 'polyester poisoning,'" says Guthrie of the business clothing he wore from then on. He turned some property into a gas station/restaurant/convenience store that was an area landmark for many years.

But he learned plenty from his uncle about gardening and tending hives. "I've been robbing honey bees since I was seven," he said with a laugh.

Guthrie attended schools in Hurricane and then at age 27, decided to join the Army National Guard. He started out in 111th Engineers

as a communications specialist. After eight years there, he transferred to 150th Armor Company in Dunbar.

Eventually reaching the rank of E5 Sergeant, he was deployed to Iraq in 2004 and 2009. Sadly, a member of his unit was killed while there, prompting his participation in the Patriot's Pride Motorcycle Club.

"One of biggest things is every year around July 27, we take a trip to DC and go have a picnic with his family and raise a little money for his son," said Guthrie.

"Farming kind of calms me down a little bit - if the kids will leave me alone long enough," he said with a chuckle. "I've started getting back in bees. You have to be real calm with them."

He and his wife, Val, own G and G Heritage Farm in Hurricane and will be expanding their efforts after buying a larger piece of property.



## From the VET

### National Animal Health Laboratory Network

The West Virginia Department of Agriculture Moorefield Animal Health Diagnostic Laboratory (MAHDL) provides active front-line surveillance and detection for economically significant diseases. MAHDL is an authorized National Poultry Improvement Plan Laboratory and part of the National Animal Health Laboratory Network (NAHLN). The NAHLN is part of a nationwide strategy that enhances the Nation's early detection of,

response to and recovery from animal health emergencies. It is a partnership of over 60 Federal, State and university-associated animal health laboratories distributed throughout the U.S. and is capable of testing large numbers of samples for specific disease agents originating from food animals. To enhance WV, regional and U.S. preparedness and response capability and capacity, MAHDL trained and proficiency-tested to add NAHLN PCR

tests for African Swine Fever, Foot & Mouth Disease, Classical Swine Fever and Swine Influenza Virus. Until this year, the Moorefield lab conducted NAHLN PCR for foreign animal diseases Avian Influenza and Virulent Newcastle's Disease virus. For more information, visit [https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/lab-info-services/nahln/ct\\_national\\_animal\\_health\\_laboratory\\_network](https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/lab-info-services/nahln/ct_national_animal_health_laboratory_network).

# CLASSIFIED ANNOUNCEMENTS December 2019

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Charleston, WV 25305

## AD DEADLINES

### January 2020 . . .

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

Written ads for the January issue must be received by **1 p.m. on Friday, December 13.**

### February 2020 . . .

Phone-In ads for the February issue must be received by **12 noon on Monday, January 13.**

Written ads for the February issue must be received by **1 p.m. on Tuesday, January 14.**

To subscribe to The Market Bulletin, email [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us) or phone 304-558-3708.

## Apiary Events

**Barbour Co. Beekeepers Assoc., Monthly Meeting**  
4th Thursday, 7 p.m., Barbour Co. Fairgrounds, Quonset Hut, Belington, WV  
Contact Ben Fancher, benfancher@gmail.com.

**Clay Co. Beekeepers Assoc., Monthly Meeting with beginning & intermediate,** 2nd Monday of Month, 6 p.m. Big Otter Comm. Bldg., Big Otter, WV  
mconley@cnpapers.com.

**Monongalia Co. Beekeepers Assoc., Monthly Meeting,** 1st Tuesday, 6 p.m.-8 p.m., WVU Co. Ext. Office Westover, W.Va., Contact Debbie Martin, 367-9488; debbee7@yahoo.com.

**North Central WV Beekeepers Assoc., Monthly Meeting,** 3rd Monday, 7 p.m., Harrison Co. Parks & Rec. Cntr. Clarksburg, W.Va., Contact Hudson Snyder, 641-7845.

**Potomac Highlands Beekeepers Assoc., Monthly Meeting,** 3rd Thursday, 7 p.m., Bank of Romney Community Cntr., Romney, W.Va., Contact Kirby Vining, 212-213-2690; secretary.phba@gmail.com.

**Preston Co. Beekeepers Assoc., Monthly Meeting,** 3rd Thursday, 7 p.m., Preston Co. Ext. Office, 344 Oak St. Kingwood, WV., Contact Heather Akers 435-9009; galgoneww@aol.com.

**West Central Beekeepers Assoc., Monthly Meeting,** 4th Saturday, 1 p.m., Commission on Aging Bldg. 110 Madison Ave., Spencer, WV, Contact Paul Krashoc, 364-8408; mapakrasht@yahoo.com.

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

**Pure** reg. Simmental & Sim/Angus yrlg. bulls, AI sires CCR Boulder & TLLC One-Eyed Jack, heifer mates avail., \$1,500/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 530-6636.

**Reg.** Hereford: yrlg. heifers & bulls, cows & calves, all top blood, good disp., \$800/up. Roger Casto, 837 Radcliff Rd., Minteral Wells, 26150; 489-1696.

**Reg.** Black Hereford: 18-mo. -20-mo. bulls, \$1,800/up; 20-mo. heifers, \$1,500. Stephen Dille, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

**Reg.** Hereford: 11-mo. -23-mo. bulls, Victor blood, \$1,200/ea. Richard Dunn, 68 Tyrone Av-ery Rd., Morgantown, 26508; 594-2603.

**Reg.** Black Angus: 20-mo. bulls, 2, 1,400 lbs, \$1,900/ea.; 13-mo. heifers, \$1,400, low bt. wt., easy calving genetics. Mike Hoover, 1917 Julia Rd., Renick, 24966; 497-3059.

**Pure** Angus: 16-mo. -23-mo. bulls, easy calving, \$1,200/ea.; 20-mo. -24-mo. heifers, \$1,000/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

**Reg.** Black Angus 8-mo. bull, sired by RP Objective, the dame is out of Sydgen CC&7, he is halter broke, weaned & eating grain, \$1,000. Justin McClain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

**Reg.** Black Angus 4-yr. -5-yr. cows, pasture exposed, good genetics; 2, purebred, bulls, low bt. wt. all \$1,500/up. Melville Moyers, 11779 US Hwy. 33 W., Normantown, 25267; 354-7622.

**Texas** Longs: 5-yr. bull, black/white, beautiful, well rounded, \$800; bred cow, due to calve now, both \$800; yrlg. bull, black/white, beautiful, \$500. Darrell Mullens, 553 Mullens Mtn. Dr., Clendenin, 25045; 550-9357.

**Pure** Angus 19-mo. bull, no papers, excel. shape, \$1,000/firm. Max Robinson, 1700 Brownstown Rd., Renick, 24966; 497-3577.

**Reg.** Angus heifers due 3/20, \$1,250. Bill Rohr, 572 Buckboard Lane, Buckhannon, 26201; 613-9522.

**Jersey** 6-mo. heifer, \$500. Ann Sandor, 260 Rogers Rd., Independence, 26374; 290-8008.

**Reg.** Gelbvieh black bulls, good disp., \$1,500/up. Roger Simmons, 309 Coakley Ridge Rd., Harrisville, 26362; 628-3618.

**Red** Angus bulls: perf. tested, DNA parent verified, genomic enhanced EPD profile, tested free for PI & genetic defects, \$Profit & test data avail., cert./accred. herd, mostly AI sired, \$1,800-2,500. Dan Stickle, 1401 Kincheloe Rd., Jane Lew, 26378; 545-7677.

**Reg.** Black Angus 13-mo. -15-mo., sired by Rito 2G84, reg.#17185392, calving ease genetics, easy handling, excel. disp./EPDs: bulls, \$1,500/up.; heifers, \$1,250. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 363-5757.

**Reg.** Hereford: 5-yr. bulls, approx. 2,000 lbs, good disp., produces good calves, \$2,000; cows, pasture bred to reg. bull, due to calve spring '20, \$1,200/ea. Geo Weaver 386 McHenry Lane, Wheeling, 26003; 232-7468.

**Reg.** Hereford bulls, Tank 45P/Fort Knox blood, good disp., calving ease, low bt. wt, AI sired, \$1,300. Vern Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633.

## Equipment Sales

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

**Gehl** 65 grinder/mixer, good cond., \$1,000. Mark Bishoff, 2096 Cementary Rd., Bruceton Mills, 26525; 370-7482.

**King** Kutter 3-pt. hitch, 4', brush hog; Land Pride 6', finishmower, both \$400; 5', disc, \$300. Jeff Burns, 1905 Charleys Crk. Rd., Culloden, 25510; 743-9309.

**IH** 1150 grinder/mixer; NI, 1-row corn picker, both \$2,500. Lonnie Burns, 712 Charles Reed Rd., Frankford, 24938; 646-6877.

**Woods** 172 brush hog, 6' with extra blades, fair cond., \$600. Rod Clovis, 8323 Mason Dixon Hwy., Wana, 26590; 662-6412.

**Int'l** 234 tractor, 3-cyl., diese, 3-pt. hitch, heavy duty Woods, 60" mower deck, garage kept, excel. cond., \$3,200. George Cook, 3758 Steer Run Rd., Normantown, 25267; 462-5882.

**Case** 1840 skid steer loader, 1,500 lb. lift capacity, 60" smooth bucket, auxiliary hyd., Cummings diesel engine, 75% tires, 3,500 hrs., \$7,500. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26505; 282-5194.

**NH** 451 mower, 7' cutter bar, good cond., \$1,500. Charles Eagle, 3214 Little Crk. Rd., Leroy, 25252; 372-6985.

**MF** #3 sq. baler, \$900. Aubrey Erwin, 496 Erwin Rd., Winfield, 25213; 562-9619.

**Skid** steer front bale spear, used on Kubota, \$200. Dwight Huffman, 7976 Blue Lick Rd., Gandeeville, 24945; 753-4590.

**Northstar** 12Kw w/shaft & 3pt. stand, requires 28 hp tractor, \$800. Ed King, 4359 Mill Crk. Rd., Charleston, 25311; 346-5154.

**Ford** '51/'52 8N tractor & Woods, 5', brush hog HD, tractor serviced, excel. rubber front tires, good rubber rear tires, 3,100 hrs., garage kept, no rust, needs paint, both need TLC, \$2,500/firm. Gene Laurent, P.O. Box 4093, Clarksburg, 26302; 623-4882.

**Int'l** 784, 4 WD tractor, \$10,750/obo. David Malatt, 852 Georgetown Rd., Hedgesville, 25427; 582-3986.

**Befco** 48, 3-pt. hitch, tiller, good cond., \$250. Chip Mallion, 37 Taxidermy Lane, Sutton, 26601; 765-7187.

**Ford** NH 4630, 4 WD tractor, front end loader, dual remotes, 1,700 hrs., \$17,500; Ford '75 3000, diesel tractor, ps, 2-stage clutch, roll bar & canopy, \$5,000. Lewis Martin 83 Glen Haven Dr., Bridgeport, 26330; 203-1962.

**Farmall** 230 tractor, plows, cultivators front &

back, \$1,000; brush hog, \$500. George Maury, 890 Maury Lane, New Martinsville, 25155; 386-4771.

**Black Hawk** #9 corn sheller, good for walnuts also, \$35/firm. Tim Miller, 116 Delight Dr., Ger-rardstown, 26426; 229-8487.

**1-row** potato digger, older model, believed to be JD, needs chain & spoke, \$900; JD, side rake, good cond., \$1,200. Judy Sauborn, 454 Cobun Crk. Rd., Morgantown, 26508; 288-1179.

**JD** 145 front loader, works well 1,700 hrs.; Int'l 35 roller bar rake, used in the field '19, \$1,500. Liam Warner, 5403 Smith Crk. Rd., Franklin, 26807.

**JD** 246, corn planter, works as it should but is missing the hopper lids, \$500; NH 1032 stack wagon, picks up sm. sq. bales from the field, 70 bale capacity, \$2,500/obo. Charles Weaver, 526 Magnolia Rd., Paw Paw, 25434; 433-5246..

**JD:** '86, 2440 tractor, 2 WD, open station, 60 hp, 4-cyl. diesel engine, 8-speed trans., w/high/low, fair cond., \$7,800; front wt. brackets, fits most 20, 30, 40, 50 & 55 series tractors, \$120; suitcase wts., 100 lbs., \$110 ea. Vern Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633.

**Gravelly** rotary plow for L model tractor, good cond., photos avail., \$95. Chuck Wyrostok, 230 Griffith Run, Spencer, 25278; 927-2978; wyro@appalight.com.

## Equipment Wants

**MF** 246 for salvage or parts. Craig Canterbury, 2 School St., Ripley, 25271; 372-7355.

## Farm Sales

**Advertisements for land MUST be about farmland that is 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.**

**Greenbrier Co.:** 22.62 A. w/house, good well, gently rolling fenced pasture or hayfields, spring water, outbldgs., fruit trees, all acreage front Rt. 219, \$238,000. Katrina Reynolds, P.O. Box 96, Frankford, 24938; 497-2014.

## Goat Sales

**ADGA & AGS** reg. Dwart Nigerian: beautiful tricolor buckling & black/white buck; doelings to - 5-yr. does, all blue eyed, disbudded or polled, current CD&T & worming, \$150. Carol Burns, 138 Beulah Hill Rd., Elizabeth, 26143; 275-1122.

**ADGA**, reg. open & exposed does, \$500/up; commercial 5/19 bucklings, \$350. Tim Huffman, 5822 Straight Fork, Hamlin, 25523; 524-2670.

**ADGA** reg. Saanen 3-yr. bucks, 2, J-5 Farm Joey AS1797887 & Pattydale Nubiens Ceasar AF1838568, \$350/up. Deborah Loudermilk, 1018 Harper Rd., Lewisburg, 24901; 661-0879.

**Reg.** Saanen does, bred black, good mothers, CAE/Johnes/Bruccellosis/CL neg., \$300-\$350, del. avail. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 897-7073; donkeymomhope@gmail.com.

## Hog Sales

**Berkshire** 10/19 piglets, \$90/ea., 50% deposit required to reserve. Lauren Brenner, P.O. Box 60, Sandstone, 25985; 445-5126.

**Berkshire** 2-yr. sows, proven good mothers, \$500, del. avail., \$500. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 897-7073; donkeymomhope@gmail.com.

## Horse Sales

**Catalan** donkeys, all jacks, \$150/ea. Harry Bolyard, 171 Locust Grove Rd., Moatsville, 26405.

**Tenn/Wlkr.** 16-yr. mare, palomino, 15.3 h, good w/kids, loves attention, has had some training, likes to be rode, well gaited, \$1,200/reasonable obo. Carol Davidson, 246 Buffalo Calf Rd., Salem, 26426; 871-6549.

**Mini** Mediterranean donkeys, yrlg. jennys & jacks, reg. MDR, very sm., good disp., \$500/up. Paul Gunnoe, 9 Johnstone Rd., South Charleston, 25309; 389-0998.

**Stud** ponies, 2, colts & 2, grown, \$150/ea./or trade. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

**Reg.** Paso Fino 14-yr. mare, 14 h, micro-

chipped, shoes, bays, trailers, good manners, vacc./wormed, requires experienced rider, comes w/saddle & tack, \$2,000. Jackie Thomas, 1522 Buck Run Rd., Pennsboro, 26415; 659-3343; jackiethomas13@frontier.com.

## Job Sales

**Horse** boarding, \$350/mo. Kimberly D'Arco, 194 Homestead Lane, Charleston, 25312; 984-0950.

## Plant Sales

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

**Seeds:** old-time fat man, Logan Giant, Rattlesnake, brown & white half runner pole bean, more, \$13/100 seed, all tested for germination. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com.

**Tobacco** seed: W.Va. Mtn. grown burly, germination tested, incl. growing instruction, \$4/tsp. \$6/2 tsps. \$8/3 tsps.; all plus first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

## Poultry Sales

**Rhode** Island Red, 2, Easter Eggers, 3, red production, 1, leghorns, 2, barred rock, 1, buff orpington & black silkie rooster 1 ea., turning 3-yrs. next summer, \$5/ea. or \$4/ea./for whole flock. Monna Rush, 3896 Julia Rd., Renick, 24966; 681-208-1227; monnarush@yahoo.com.

## Poultry Wants

**Guineas**, males. Donna Elswick, 82 Rita Lane, Hurricane, 25526.

## Sheep Sales

**Reg.** Katahdin '16 ram, twin, no worming ever needed, 225 lbs., has sired all twins, \$200/to good farm. Gene Glover, P.O. Box 368, Oak Hill, 25901; 252-230-8957.

**Katahdin/Dorper** cross '19 ewes, 4, \$200/ea. Ellen Harsh, 855 Free Love Rd., Eglon, 26716; 735-5468.

**Reg.** Suffolk: rams, \$350/up; ewes, \$250/up. Lucy Kimble, P.O. Box 241, Cabins, 26855; 257-1442; 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 as herding or working can be accepted.**

**Hay**, sq. bales, mixed grass, \$3.50/bale. Leonard Anderson, 1568 Ward Rd., Canvas, 26662; 872-2268.

**Hay:** '19, 1st cut, sq. bales, mixed meadow grass, \$4.50/bale; 2nd cut, \$5.50/bale; both loaded out of barn, \$1 extra on quantities less than 50 bales, del. service avail. for additional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

**Blue** Heeler 10/19 pups, vacc./wormed, parents on premise, \$200/ea. Ivan Banks, 1074 Country Lane Rd., Petroleum, 26161; 628-3659.

**Draft** horse harness, complete set, \$150. Jeff Barger, 1028 N. Mill Crk. Rd., Petersburg, 26847; 257-9452.

**Hay**, 4x5, round bales, fresh cut, \$35/bale. Ray Blake, 1400 Johnson Ave., Ste. 1A, Bridgeport, 26330; 842-2795.

**Hay**, '19, 1st & 2nd & 3rd cut, 4x5, net wrapped, round bales, inside & outside, storage, \$25-\$45/bale. Ed Carson, 699, Carson Rd., West Columbia, 25287; 674-2274.

**Great** Pyrenees 6/19 pups, parents on farm, vacc./wormed, \$300. David Childers, 3389 Little Crk. Rd., White Sulphur Springs, 24986; 536-3232.

**Hay**, '19, 1st & 2nd cut, sq. bales, good quality meadow mix, never wet, \$3.50/bale; mulch hay, '19, lg. sq. bales, shed kept, \$2/bale, all easy access, assist loading. R. Conrad, 185 William Smith Rd., Rivesville, 26588; 278-2642.

**CKC** reg. Collie pups, parents on premises, vacc./wormed, males & females, \$450-\$500; AKC & CKC 5-yr. female, \$150, all sable & white. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

**Acreege:** Wood Co., 96 A., 10 minutes from downtown Parkersburg on Rt. 50, completely fenced w/pond, gated, \$269,000. Jim Easton, 3005 Camden Ave., Parkersburg, 26101; 520-238-1210.

**AKC** Aust. Shep. pups, ready 12/19, out of genetically health tested parents, vacc./wormed, males & females, \$1,000. Patti Fitzwater, Old Place Lane, South Charleston, 25309; 533-6362; cowgirlaussies@gmail.com.

**Acreege:** Putnam/Jackson Co., 125 A.,

woods, pasture, sm. pond, hay, semi paved rd., elec., free gas, septic, drilled well, stream, Liberty area, \$1,500/A/neg. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

**Horse** drawn buggies: sarry, 2 seater, \$7,500; doctors, \$3,200; run about, \$2,800. Michael Johnson, 187 Tulip Lane, Peterstown, 24963; 994-4141.

**AKC** Great Pyrenees pups, parents are working livestock guardians & pups are raised w/livestock, mothers pedigree is from the famous Canadian Limberlost blood & OFA hip cert., \$1,200/full breeding rights. Michelle Johnson, 2030 Cobb Hollow Rd., Red House, 25168; 814-9100.

**Hay**, 4x5 bales, net wrapped, orchard grass, timothy & fescue mix, never wet: 1st cut, \$35/bale; 2nd cut, \$45/bale. Eddie Jordan, 11276 Brandonville Pike, Albright, 26519; 698-6356.

**Pure** Blue Heeler pups, working parents, vacc./wormed, males, \$275; females, \$300. Lynn Joyce, 115 Sun Valley Lane, Gap Mills, 24941; 647-0482; no Sunday calls.

**Hay**, 4x5, round bales, mix of orchard grass, timothy & clover, limed & fert., stored inside, \$40/bale. James Livingood, 3035 Little Sandy Rd., Brucecon Mills, 26525; 379-1026.

**Mulch** hay, sq. bales, \$2/bale. Allen Marple, 2924 US Hwy. 33 W., Weston, 26452; 269-6610.

**Trailer**, Deckover, 21', dual axel, 1,400 lbs., elec. brakes & pintle hitch, \$2,900. Lewis Martin, 83 Glen Haven Dr., Bridgeport, 26330; 203-1962.

**Hay** '19, 4x4, round bales, inside kept, \$25/bale. Allen Miller, 949 Cuzzart Mtn. Dale Rd., Brucecon Mills, 26525; 379-9717.

**Dehorner** lg. 48", Keystone Mfg. Co., includes extra blades, \$50. Tim Miller, 116 Delight Dr., Gerrardstown, 26426; 229-8487.

**Black** walnut kernels, vacuum sealed 1 lb. bag, \$12/bag, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

**Hay**, 4x5, 1,000 lb., round bales, mixed grass, \$30/bale. Adam Reckart, 603 Cuzzart Rd., Brucecon Mills, 26525; 379-6708.

**CKC** Red & Blue Aust. Heeler pups, health guaranteed, excel. farm & family dogs, \$400; 1-yr., red male, \$150. Judy Saurborn, 454 Cobin Crk. Rd., Morgantown, 26508; 288-1179.

**Hay** '19, 1st cut, sq. bales, meadow mix, easy access to barn, \$4.50/bale. Lou Schmidt, 380 Crystal Spring Rd., Salem, 26426; 783-

4836.

**Black** Angus beef, cut, packaged & frozen, \$3.50/lb. Pam Stevens, 45 Poca Rd., Loo-neyville, 25259; 553-5255.

**Acreage**: Roane Co., 159 A., adjoining city limits of Spencer, 1/2 mile rd. frontage, on Rt. 33, may consider partial financing, \$620,000/may consider partial financing. Larry Stonestreet, 900 Panorama Dr., Spencer, 25276; 786-7166.

**Saddle**, \$250; riding helmet, \$60, both excel. cond. Jackie Thomas, 1255 Buck Run Rd., Pennsboro, 26415; 659-3343; jackiethomas13@frontier.com.

**Beef** 1/4, 1/2 & whole, our beef has no steroids/antibiotics, \$2.55/lb. James Withrow, 445 McCloud Rd., Scott Depot, 25560; 755-4300.

**Raw** fleece for hand spinning, Shetland, Horned Dorset crossed, Border Leicester, Southdown, white & natural colors, 1oz - whole fleece, free-\$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

**Miscellaneous Wants**

**Evaporator** to make molasses with. Raymond Bays, 23050 Midland Trail, Victor, 25938; 640-3730.

**Acreage**: Barbour/Upshur Co., to rent, lease or buy cow pasture for 20 cows & calves, must have fence & water. Gary Trantham, 5605 Hall Rd., Buckhannon, 26201; 613-8311.

**2020 HONEY BEE EXPO**

Mid Ohio Valley Beekeepers Assoc. & WVU Extension  
Jan. 25  
WVU Parkersburg Campus  
Speaker Dr. Jim Tew  
Cost: \$20/if pre-registered (lunch additional)  
\$25/at the door  
Kenny Bach, 740-374-4040;  
[bachkb@yahoo.com](mailto:bachkb@yahoo.com).  
[movba.org](http://movba.org).

**INDOOR ARENA HORSE RIDING & DAY CAMP**

Meadow Dream Farm, 359 Meadow Dream Lane, Nitro, WV  
Georgia Marrison 552-3542;

*In Memory Of...*

**BARBOUR COUNTY:**

AGNES HUFF  
JACK HUFF  
HATTIE NESTOR  
HUBERT NESTOR  
HERMAN PROUDFOOT, JR.  
ADELINE REGISTER  
ED SHINGLETON

**BRAXTON COUNTY:**

FREDERICK S. BLANKS  
SALLIE P. BLANKS  
MICHAEL A. FRAME  
JAKE LOYD  
HALMAN NETTLES

**CABELL COUNTY:**

B.G. BOSTER  
THELMA HUTCHINSON

**GILMER COUNTY:**

DENZIL HUFF

**GRANT COUNTY:**

DELMAR ALTZ  
RALPH FRANZ  
NAOMI GOLDIZEN  
VERNON KEPLINGER  
MARY MARTIN  
HARRY MCKENZIE  
DOROTHY MICHAEL  
GLADYS VANCE

**GREENBRIER COUNTY:**

KEITH MORGAN

**HAMPSHIRE COUNTY:**

KESTER D. BLOOM, JR.  
ROBERT W. "BOB" CHEVES, JR.  
JUANITA H. COMBS  
CHARLES W. "BILL" KISER  
PAUL L. LOAR  
AFTON MALICK  
CARROLL N. "TIMER" OMPS  
JAMES C. "JIMMY" PARKER

MARGARET L. "SUSIE" TUTWILER  
HERBERT A. "SONNY" VEACH

**HARDY COUNTY:**

CLAUDE BRADFIELD  
STANLEY E. FOLTZ  
ALSTON H. HELMICK  
LEONARD MARTIN  
GORDON A. OURS

**JEFFERSON COUNTY:**

DOUG STOLIPHER

**LEWIS COUNTY:**

GLADYS "POLLY" FRAZIER  
JACK FRAZIER  
BILL HULL  
GREGORY A. STARK  
JAMES "LUKE" WHITE

**KANAWHA COUNTY:**

GERALD "BROWNIE" AMICK, SR.  
DORIS ASBURY  
BETTY GAINER  
JIM GARNES  
BOBBY PAINTER  
CHARLIE JONES  
HAROLD WITHROW

**MARSHALL COUNTY:**

ELEANOR MERINAR

**MERCER COUNTY:**

HOWARD W. ALBERT  
HENRY STARLING  
SHIRLEY SWARTZ

**MINERAL COUNTY:**

A. REEVES TAYLOR

**MONONGALIA COUNTY:**

NANCY HARVEY  
ANCREA HOVATTER  
RUBY PAGE

VELMA SLAVENSKY  
WAYNE WILMOUTH  
MARVIN WOTRING

**MONROE COUNTY:**

ROBERT ASH  
CHARLOTTE CRAFT  
JOHN DUMONT  
JAMES ELLISON  
R. WARREN ELLISON  
DELENE LAREW  
OLIVER PORTERFIELD

**MORGAN COUNTY:**

HENRY J. CHILDERS  
SUSIE A STOTLER

**OHIO/BROOKE COUNTIES:**

CLYDE CASEMAN  
GLEN COX  
BENJAMIN DOBKIN  
JUDY NICHOLS  
GEORGE L. SMITH  
THOMAS THOMPSON  
WAYNE WILHELM

**PENDLETON COUNTY:**

HENRY BENNETT  
DAVID DYER  
JOHN. D. HEAVNER  
FOSTER DYER MOYERS  
ROBERT WILLIAMS

**PLEASANTS COUNTY:**

ELIZABETH W. HIGGINS

**POCAHONTAS COUNTY:**

TERRY L. DOCKERY  
DON KINER  
TED MCPATERS  
EDWARD MULLENAX  
PAUL SIMMONS

**PRESTON COUNTY:**

PATTY JO BARLOW

FRED BIERER  
STACY FINT  
THEODORE GREGG  
DAVID HILLING  
LADONNA DALE HOFFMAN  
NORMAN RIDENOUR  
DONALD LEE TAYLOR

**RALEIGH COUNTY:**

DON WINDON

**ROANE COUNTY:**

PAUL CUMMINGS  
CHARLES ELLIS  
HEISEL LEDSOME

**SUMMERS COUNTY:**

DOUG AYERS  
CLISTA LESTER  
EDWARD ROACH

**TYLER COUNTY:**

JAMES ASH  
JACKSON HAYES  
GEORGE POST  
CODI SCHMIDT  
HAROLD WARNER

**UPSHUR COUNTY:**

HELEN WAYBRIGHT PHILLIPS  
JAMES L. "JIM" RHOR

**WIRT COUNTY:**

KAREN YEAGER

**WOOD COUNTY:**

JOELLEN BLAIR  
JUANITA GROW  
EZRA MILLER  
J. B. SIMS  
LOUISE STEVENS  
JERRY WAYBRIGHT

**WYOMING COUNTY:**

DVON DUNCAN





# 2019 National FFA Convention Results West Virginia



## CDE/LDE RESULTS

### Gold Emblem Events

Buffalo – 2nd Place in Marketing Plan – Ty Parkins, Alisa Grady, and Kayleigh Hayzlett

Poultry – Wirt County FFA

### Gold Emblem Individuals

Employment Skills – Garrett Davis, South Harrison

Dairy Cattle Evaluation and Management – Andrew Chapman, Jefferson

Food Science and Technology – Trevor Swiger, Taylor County

Food Science and Technology – Katelyn Detamore, Taylor County

Forestry – Shayla Bourn, Gilmer County

Forestry – Zane Cogar, Gilmer County

Horse Evaluation – Jenna Everhart, Jefferson

Livestock – Caleb Wilson, Ripley

Livestock – Alexis Knopp, Ripley

Poultry – Natalie Wells, Wirt County

### Silver Emblem Events

Agricultural Sales – South Harrison

Conduct of Chapter Meetings – Tyler

Dairy Cattle Evaluation and Management – Jefferson

Food Science and Technology – Taylor County

Forestry – Gilmer County

Horse Evaluation – Jefferson

Livestock Evaluation – Ripley

## GARDEN CALENDAR

DECEMBER 2019 Source: WVU  
Extension Service

- DEC 7** Turn compost.  
Protect shrubs from harsh weather.  
Mulch hybrid roses.
- DEC 9** Select cut Christmas tree with  
flexible needles.
- DEC 10** Overwinter spinach and swiss  
chard.
- DEC 11** Mulch perennial herbs.
- DEC 12** Begin harvest of high tunnel  
carrots and lettuce.
- DEC 13** Buy live Christmas tree.
- DEC 16** Turn compost.
- DEC 18** Harvest Brussels sprouts.
- DEC 31** Plant live Christmas tree.



Meats Evaluation and Technology – Mineral County

Milk Quality and Products – Wirt County

### Bronze Emblem Events

Agricultural Issues Forum – Buffalo

Agricultural Technology and Mechanical Systems – Ritchie County

Agriculture Communications – Buffalo

Creed Speaking – Lindsay Wine, Spring Mills

Dairy Cattle Handler's Activity – Katelynn Linton, Musselman

Environmental and Natural Resources – Jefferson

Extemporaneous Public Speaking – Raven Friend, Braxton County

Farm and Agribusiness Management – Wirt County

Floriculture – Magnolia

Nursery Landscape – Tyler

Parliamentary Procedure – Wirt County

Prepared Public Speaking – Creed Ammons, Tyler

Veterinary Science – Mason County Vocational

### AGRISCIENCE FAIR RESULTS

Animal Systems, Division 3 – Hannah Woods, Mason County Vocational – Bronze

Animal Systems, Division 6 – Leah Hoffman and Tayllor King, Mason County Vocational – Bronze

Environmental Services/Natural Resource Systems, Division 2 – Gabreanna Miller and Brennen Miller, East Hardy Middle – Bronze

Environmental Services/Natural Resource Systems, Division 3 – Emily Marsteller, Jefferson

Environmental Services/Natural Resource Systems, Division 4 – Joni Smith and Noah Thompson, Buffalo FFA - Silver

Food Products and Processing Systems, Division 3 – Clairy Keefer, Mason County Vocational, Bronze

Food Products and Processing Systems, Division 5 – Jamie Irvine, Buffalo – 4th Place Gold

Food Products and Processing Systems, Division 6 – Azura Smith and Rebecca Jenkins, Washington, Bronze

Plant Systems, Division 1 – Holly Snyder, Harpers Ferry Middle – Bronze

Plant Systems, Division 2 – Hunter Ours and Luke Walker, Harpers Ferry Middle – Bronze

Plant Systems, Division 3 – Cody Mitchell, Petersburg – Bronze

Plant Systems, Division 6 – Dena Tucker and Margaret Bird, Buffalo – Bronze

Social Systems, Division 2 – Sophia Bungard and Rileigh Ripa, Harpers Ferry Middle, Bronze

Social Systems, Division 3 – Emma Luikart, Buffalo – 6th Place Silver

Social Systems, Division 4 – Abby Darnley and Katherine Darnley, Buffalo – Bronze

Social Systems, Division 6 – Haden Handley and Jonathon Eads, Buffalo – 8th Place Silver

### NATIONAL CHAPTER AWARD RESULTS

Buffalo – 3 Star

Jefferson – 3 Star

Pendleton County – 3 Star

Ravenswood – 3 Star

Hampshire County – 2 Star

Lincoln County – 1 Star

Shady Spring – 1 Star

**National Officer Candidate** – John McCutcheon, Greenbrier East

**National FFA Band** – Isaac Nazelrodt, Petersburg

**National FFA Chorus** – Trace Swisher, Doddridge

### Honorary American Degrees

Charles Bennett, Charlestown

Roger Hanshaw, Walback

David Meeks, Saint Marys

Brian Prim, Hurricane

Ben Hays, Spencer

Kathy Duffield, Hinton