

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

DECEMBER 2021 | VOLUME 105, NO. 12

Oh, Christmas TREE!

MAY TREE FARM MAKES THE HOLIDAYS MERRY AND BRIGHT



Callie Taylor Dayton and William Taylor say May Tree Farm is a family affair. Thousands of wholesale and choose and cut Christmas trees will be harvested this holiday season.

William Taylor and Callie Taylor Dayton may just be two of the busiest people you'll meet come the holiday season. This father-daughter duo owns and operates May Tree Farm in Grant County. It's one of the largest wholesale/choose and cut Christmas tree operations in the state. But the Taylors didn't start out as Christmas tree farmers.

"I'm a fourth-generation farmer. I've been in it all my life," explains William. "My grandfather came back to West Virginia from Texas in 1890-something and started farming on the homeplace where I grew up, which is three miles west of Petersburg. He had beef cattle, and that's what we still do today. We run about 450 mother cows. We also raise broilers for Pilgrim's Pride, about 200,000 at a time. We have six poultry houses."

You'd think that would be enough to keep William busy.

"It's not like I needed another enterprise," he laughs.

But when May Tree Farm came up for sale in 2014, the Taylors took a leap of faith and purchased the property.

"It was more about the land. This tree farm borders property we already owned. Initially, I was looking at harvesting the trees that were here and transitioning it into a cattle farm. So, we decided to take the plunge. Once we got into it, it was so well set up and already had a customer base. It was kind of silly not to keep it going as a Christmas tree farm," says William.

May Tree Farm actually got its start in the 1970s. Forester Larry May owned the operation for more than three decades and grew his own seedlings in a greenhouse on the property. Customers came from near and far to choose and cut a May Christmas tree. William says he was lucky enough to purchase the property after May passed away.

"This farm is about 200 acres. It's not all in trees, but we try to keep about 75,000 trees in the ground at all times. You're looking at about a seven to eight year time frame from when the trees are planted to when you call sell them," explains William.

The Taylors plant anywhere between 12,000 to 15,000 trees annually. William estimates they'll harvest about 4,500 trees this holiday season and

hope to increase that to 10,000-plus in the coming years as the trees they plant start to mature. A big chunk of the trees ready for sale were harvested in early November.

"We started cutting November 1. We wait later than most people because I want the freshest product I can get for our wholesale trees. They go out the week of Thanksgiving," explains William.

Four tractor trailers loaded with May Christmas trees will arrive at farmers' markets and Christmas tree lots in the D.C. area and will go on sale the day after Thanksgiving. Another truck will take the trip to Capitol Market in Charleston where the Taylors set up shop. The rest of the mature trees will be sold on site where hundreds of families travel to choose and cut their perfect tree. And selling them is Callie's area of expertise.

"We bought the farm in November of 2014, right in the middle of harvest season. The whole family just jumped right in," says Callie. "We had a junky little card table with a little cash register. That's all we had. Since then, we take what we learn and try to improve the following year."

The farm is truly a family operation.

We don't just sell the tree, we sell the experience. A lot of people will spend hours here looking for the perfect tree.

*Callie Taylor Dayton -
May Tree Farm*



"On a typical morning during the Christmas season, we roll in before 9:00. Once we open for business, we each have our different roles," says Callie. "I'm the one running the cash register. Dad is typically getting everyone going at the baler, getting trees loaded out. We always have hot chocolate for the guests. My Aunt Nancy takes care of that. My Uncle Mike is also involved in the operation. My mom

and husband are here, too. Even our neighbor Vicki is here to help out. It is non-stop all day!"

The Taylors aren't just selling Christmas trees. Callie says they're selling an experience.

"We do everything we can to make it a fun time. Families get to go out with a saw, find their perfect tree and cut it down on their own. The kids are always super excited about that. Some folks will buy one tree; some will buy two or three," according to Callie. "We're a family-owned operation. We really care about our product and we're happy to assist our customers to make this a great experience for them."

Customers have a lot of trees to choose from. There are Douglas fir, concolor fir, blue spruce, Scotch pine, Canaan fir, Turkish fir and Korean fir. So, what is the most sought after tree on the farm? William says it varies from year to year.

"Last year, the most popular was the concolor fir. For a while, the Turkish firs were pretty popular, too. Wholesale-wise the Frazier firs are our best sellers. We're trying a few new trees," says William. "That's the thing about this business. I have to figure what I can sell eight years from now. It's a lot harder than raising cattle."

As for the farm's customer base, they come from all over.

"We have older folks that have come here before we bought it. They'll show up and say, 'We know where we're going.' But every year we're amazed at how many new customers we have," says William.

Callie, whose day job is as an economic developer for Grant County, knows how important it is to grow your customer base. With a limited advertising budget, she says they've been able to market the business using Facebook and word of mouth. But one of their biggest marketing tools is a large May Tree Farm sign at the entrance to the property that sits just off Corridor H."

"We have a lot of local people who buy their tree from us," explains Callie. "But we do see a lot of our customer base come from the Washington, D.C./ Virginia area. Many of them are traveling Corridor H up to Canaan Valley or the Thomas/Davis area. They'll stop on their way back home to get a tree."

Oh, Christmas Tree!, cont. on page 8

For the Sake of Our Economy and Competitiveness, Tax Changes Must be Scrutinized

We cannot tax ourselves into prosperity, but that is exactly what some in Congress think we can and should do. While talks around infrastructure and the “Build Back Better Plan” should bring significant investment to communities throughout West Virginia, ideas for how to pay for these packages are concerning.

Fortunately, there are lawmakers who are taking a slow-and-steady approach to these discussions. Rather than diving headfirst into new taxes and spending, these lawmakers are instead taking a thoughtful look at just how new taxes would be implemented and how they would affect American workers, businesses and communities. But as these talks drag on, so does the threat of higher taxes.

As the West Virginia Commissioner of Agriculture and a former small business owner and farmer, I am always wary of potential tax increases - not only due to consequences that would befall farms, small businesses and the agricultural industry, but also for the negative ramifications to our economy. West Virginians worked hard to keep our state on track during the pandemic, and we cannot afford to be bogged down by extra tax payments at a time of economic volatility.

It is no secret that while West Virginia communities were hit hard by the pandemic, our economy was able to weather the storm. In 2021, our state budget had a surplus of over \$400 million in revenue. However, our strong economic performance was due in part to the proliferation

of startups and other small businesses, as well as the strength of the agricultural industry and other essential sectors. Increasing taxes on these industries will only set us back, rather than set us up for the future.

One tax increase that is under consideration is the Global Intangible Low Tax Income (GILTI) rate, which places a fee upon profits made abroad by American companies. Currently, the United States is the only country that taxes the global income of its multinationals. At its current figure of 10.5%, GILTI has reduced the rate of offshoring money and kept earnings here at home. But raising this fee would add more financial obligations to essential industries and reduce American competitiveness.

It should also be noted that the plan to increase GILTI includes aligning it with a global minimum tax that is currently being developed by the Organization for Economic Co-operation and Development (OECD), an intergovernmental economic group of 38 member countries, including the United States. It is important for American competitiveness, and jobs, that any changes to GILTI do not go further or faster than the OECD process.

In the current version of the revised reconciliation bill, changes to GILTI would not take effect until 2023. But it is more than likely we will not know which OECD countries have implemented their own GILTI-style global minimum tax until at least 2024. That means that rivals like China could use the OECD process to gain a short, or even long, term

competitive advantage over American companies. This is especially worrisome after we fought so hard through trade negotiations to even the playing field for the American farmer and other businesses. China continues to leverage unfair advantages for their corporations which has resulted in Chinese companies surpassing the number of American businesses on the Fortune 500.

Any potential tax increase is concerning for our farmers, especially as they experience supply chain issues, rising costs and uncertainty within regulations. It should also be noted that as part of the push to increase corporate income taxes, lawmakers are also hoping to make significant changes to capital gains and estate taxes. These changes would undoubtedly affect farmers across West Virginia and impede their ability to keep their homesteads within their family.

Now, more than ever, we need to make policy choices that put workers and communities first. The proposal to increase GILTI and make changes to other tax provisions does not boost American competitiveness nor benefit West Virginia’s workers, businesses or economy, but rather hinders them. We cannot let Washington bureaucrats put us back to square one through bad policy decisions.



Kent Leonhardt, Commissioner of Agriculture

FOOD SAFETY AS A MARKETING TOOL – UNDERSTANDING THE DOS AND DON'TS

This month’s food safety article continues to discuss things we want to improve on our farm for next year, as we reflect on the past growing season and begin preparations for the growing season ahead. This article focuses on using food safety practices on your farm as a marketing tool, and what you should and should not do. We know that agribusinesses are increasingly using buzzwords like ‘naturally-grown’ and ‘organic’ to get customers to notice them and buy their products. But with the continuous spate of foodborne outbreaks, current pandemic notwithstanding, we must consider whether our consumers would rather see words such as ‘safely prepared’ on our marketing materials.



Each year, major Listeria, Salmonella and E-Coli outbreaks continue to occur and are widely publicized. As such, it will come as no surprise that consumer concerns about the safety of the

foods they eat are at an all-time high. One negative foodborne illness incident could damage and possibly compromise not only your reputation but also that of the wider local food system. In the case of bad publicity surrounding your business, reassuring customers about the safety of your food products after a food safety violation has taken place is usually too late, as the damage to your business’ credibility and reputation may have already been done. So, is there a better time to reassure or inform your customers about your food safety efforts? Is it appropriate to promote the food safety practices and training being done at your business?

There are some concerns surrounding using food safety as a marketing tool. On the one hand, promoting your on-farm food safety practices could help inspire consumer confidence in your products. On the other hand, many in the business world frown upon using food safety as a marketing tool. They argue that food safety is a basic right of all consumers, and that all food should be responsibly grown and prepared for market, and safe to eat! For example, according to the FAO (Food and Agriculture Organization of the United Nations), “Consumers have a right to expect that the foods they purchase and consume will be safe and of high quality.” On the legal side, there is the additional argument that when food safety is promised, food safety is expected! So, in a nutshell, using food safety as a marketing tool can be

somewhat complicated.

Whether you choose to integrate food safety into your marketing efforts may be optional but practicing food safety on the farm is not! Managing food safety from farm to fork should always be a primary concern. This starts with attending an approved food safety training course to learn what should be done and developing a food safety plan to ensure you have an action plan for how and when these practices are implemented, and how it gets documented (refer to earlier articles in this series for more information on these practices and writing a food safety plan). As far as using your food safety compliance as a marketing tool, here are some suggestions.

DON’T guarantee or promise that your food is safe (although you will argue that it is). Instead, DO communicate with your customers about the practices you implement on your farm with the consumers’ health and safety in mind. Incorporate this food safety messaging into the ‘story of your farm,’ and allow your customers to draw their own conclusions about the safety and quality of your products. Consumers want to know that the foods they are eating have been prepared in a safe manner, stored safely, and presented in a safe manner at your markets as well.

— Food Safety As a Marketing Tool...
cont. on page 3

Funding for this article was made possible, in part, by a grant from the Food and Drug Administration, United States Department of Agriculture. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.

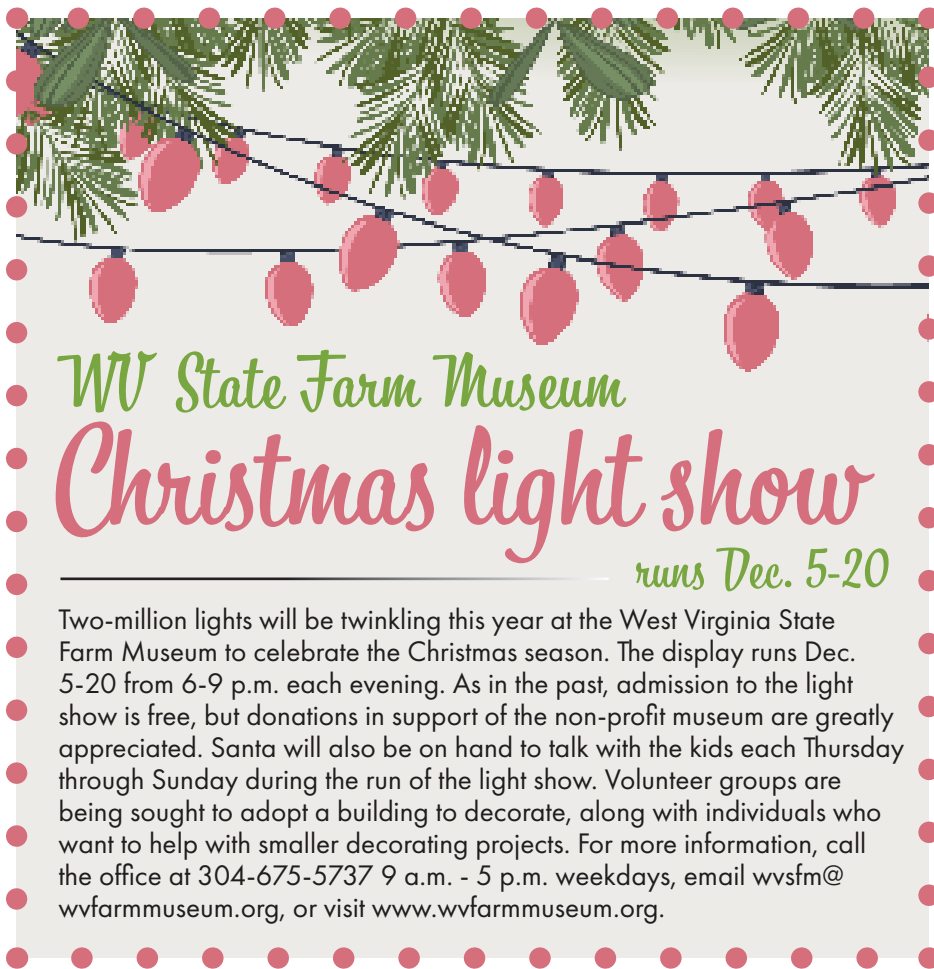
Food Safety As a Marketing Tool... cont. from page 2

DO take the time to inform them of the practices you follow and the training you give to your employees to meet their concerns.

It is important to remember that consumers may not be as knowledgeable as you when it comes to food safety, and they may be acting on limited information and food safety myths. DO engage your customers in food safety education by strategically incorporating food safety messaging into your social media plan, using a softer or more subtle approach, rather than a harsher, 'in-your-face' approach.

In marketing, it is important to know who you are selling to and engage in relationship building with that specific customer based on communication and trust. For example, most of your customers may be women that want to avoid 'mom guilt' by ensuring she purchases the safest foods possible to provide the best for her family. DO use marketing strategies with that customer in mind – answer their questions about food safety concerns to build a relationship based on truth and trust. Remember, reassuring your customers about the safety of your products not only benefits your farm, but it also helps to inspire confidence in the entire local food system.

There are many educational resources available that can help you get your marketing game off on the right foot. Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions, or to register for the upcoming virtual 'Grower Produce Safety Training' or 'Writing your Farm Food Safety Plan' Training Workshops. These trainings will allow you to learn more about required trainings on how to comply with farm food safety requirements and ways to communicate with your customers. You can register for this training directly at <https://bit.ly/3agc4HP>.



WV State Farm Museum
Christmas light show
runs Dec. 5-20

Two-million lights will be twinkling this year at the West Virginia State Farm Museum to celebrate the Christmas season. The display runs Dec. 5-20 from 6-9 p.m. each evening. As in the past, admission to the light show is free, but donations in support of the non-profit museum are greatly appreciated. Santa will also be on hand to talk with the kids each Thursday through Sunday during the run of the light show. Volunteer groups are being sought to adopt a building to decorate, along with individuals who want to help with smaller decorating projects. For more information, call the office at 304-675-5737 9 a.m. - 5 p.m. weekdays, email wvsm@wvfarmmuseum.org, or visit www.wvfarmmuseum.org.

WV VETERANS AND HEROES TO AGRICULTURE HAS NEW PROGRAM MANAGER!

The West Virginia Veterans and Heroes to Agriculture program was established in 2014. The goal is to integrate and support veterans and first responders entering or currently working in agriculture to benefit their health and welfare, as well as the state's agricultural economy. To make the program work, we need a dedicated staff. Sierra Cox, a Parkersburg native, joined the WVDA staff earlier this fall as the new Veterans & Heroes to Agriculture Program Manager.

Cox graduated from the United States Naval Academy in 2010 and was commissioned as a Surface Warfare Officer. She served at Naval Station San Diego aboard the USS BOXER (LHD-4) and USS McCLUSKY (FFG-41) completing a 2011 Western Pacific deployment and a 2014 Counter-Illicit Trafficking deployment.

Sierra moved back to her home state of West Virginia after leaving the Navy and purchased Wonder Valley Farm in 2017 where she, her husband John and their daughter Izabella grow veggies and herbs, keep bees, cultivate non-timber forest products and care for a menagerie of animals. She worked with the WV Food and Farm Coalition from 2019-2021 and is now excited to serve Veterans and Heroes and support the agricultural industry in West Virginia.

"I am eager to serve West Virginia's veterans and first responders as they transition and grow in agriculture. I look forward to expanding the Veterans & Heroes network and working to meet the needs of our members," said Cox.

If you have questions about the program or would like to join, contact Cox at 304-558-2210 or email vetstoag@wvda.us.



HUNTERS HELPING THE HUNGRY

Since 1992, Hunters Helping the Hungry has donated over 1 million pounds of venison to West Virginia's two food banks feeding some of the state's neediest families. With the help of the Governor's One Shot Hunt, Share the Harvest Sunday and other forms of private donations, there are no processing fees for hunters who designate deer for the program. Thanks to those generous hunters, 27,566 deer have been processed, providing nearly 1.4 million meals to West Virginian families.

YOU CAN MAKE A DIFFERENCE!

From the first day of any deer season until December 31, hunters who legally harvest a deer and wish to donate the meat to HHH can deliver the deer to the nearest participating meat processor.

The Mountaineer Food Bank and Facing Hunger Foodbank will then pick up the donated venison to be distributed among a statewide network of 600 charitable food pantries, senior centers, shelters and other feeding programs.



Support West Virginia!
BUY YOUR FRESH-CUT CHRISTMAS TREES FROM LOCAL GROWERS!



2022
MOUNTAIN STATE
MAPLE DAYS
 Feb 19, 2022
 March 19, 2022

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





'Tis the Season for Baking!

Are visions of sugar plums dancing in your head this time of year? We have some festive cookie recipes to bake up for family and friends. Not only are they great to munch on after that big Christmas feast, they make a great Christmas gift for someone who might not have time to bake their own! So, put on some Christmas tunes, pre-heat that oven and tie on an apron, you're practically half way there to creating cookies with some Christmas magic. Enjoy! If you have a recipe you'd like to share, send it to: marketbulletin@wvda.us.



Mexican Wedding Cookies

- 1 cup butter
- ½ cup confectioners' sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 2 ¼ cups all-purpose flour
- 1 cup chopped pecans
- ⅓ cup confectioners' sugar for dusting, or as needed
- ¼ cup finely crushed peppermint candy canes (Optional)

Step 1
Preheat oven to 350 degrees F.

Step 2
Cream the butter with 1/2 cup of the confectioners' sugar and the vanilla. Mix in the flour, pecans, and salt. Roll about 1 tablespoon or so of dough into balls and place on an ungreased cookie sheet.

Step 3
Bake in preheated oven until bottoms are golden, about 15 minutes. Do not allow these cookies to get too brown: it's better to undercook them than to overcook them. While cookies are still hot, roll them in confectioners' sugar. Once they have cooled, roll them in confectioners' sugar once more and the crushed peppermint candy canes.

Thumbprint Cookies

- 1 cup unsalted butter, room temperature
- ⅔ cup granulated sugar
- 2 large egg yolks
- 1 ½ teaspoons vanilla extract
- 2 cups all-purpose flour
- ¾ teaspoon salt
- ½ cup assorted stone fruit jam such as peach, apricot or plum
- parchment paper

Step 1
Preheat oven to 450 degrees F. Line a baking sheet with parchment paper.

Step 2
Beat together butter and sugar with an electric mixer until light and fluffy, about 3 minutes, stopping once or twice to scrape down the sides of bowl with a rubber spatula. Beat in egg yolks and vanilla extract. Reduce mixer speed and add flour and salt and mix until just incorporated.

Step 3
Form dough into 1-inch balls and arrange on prepared baking sheet. Using your thumb, flatten balls slightly to make an indentation in the center of each cookie. Bake cookies for 8-10 minutes or until bottoms are just golden.

Step 4
Remove baking sheet from oven. Fill each indentation with a heaping 1/2 teaspoon of jam. Bake for an additional 5 to 6 minutes, or until the edges of cookies are lightly golden. Transfer cookies to wire racks to cool.

Molasses Sugar Cookies

- ¾ cup butter flavored shortening
- 1 cup packed brown sugar
- 1 egg
- ¼ cup molasses
- 2 cups all-purpose flour
- ¼ teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger

Step 1
Cream together until light and fluffy butter flavored shortening and brown sugar. Add egg and molasses and beat well. Sift together flour, salt, baking soda, cinnamon, ground cloves and ginger. Add to creamed mixture and mix well. Chill at least 1 hour or overnight.

Step 3
Preheat oven to 375 degrees F.

Step 4
Roll into 1-inch balls, roll in sugar. Place balls 2 inches apart on ungreased cookie sheet. Bake for 10 minutes. Cool slightly before removing from pan.

NPIP

The National Poultry Improvement Plan (NPIP) is a voluntary program that was established in the early 1930's to provide a cooperative industry, state and federal program through which new diagnostic technology can be effectively applied to the improvement of poultry and poultry products throughout the country. The development of the NPIP was initiated to eliminate Pullorum Disease caused by Salmonella Pullorum which was rampant in poultry and could cause upwards of 80 percent mortality in baby poultry. The program was later extended and refined to include testing and monitoring for Salmonella typhoid, Salmonella Enteritidis, Mycoplasma Gallisepticum, Mycoplasma Synoviae, Mycoplasma Meleagridis and Avian Influenza. In addition, the NPIP currently includes commercial poultry, turkeys, waterfowl, exhibition poultry, backyard poultry and game birds. The technical and management provisions of the NPIP have been developed jointly by industry members and State and Federal officials. These criteria have established standards for the evaluation of poultry with respect to freedom from NPIP diseases.

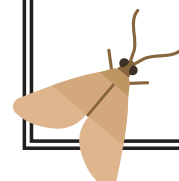
The West Virginia Department of Agriculture encourages all poultry producers to become NPIP certified. If you have interest in becoming an NPIP participant, contact Connie Shoemaker at 304-538-2397 or cshoemaker@wvda.us. To learn more about the NPIP program, visit www.poultryimprovement.org.

From the VET



SEE A POTENTIAL INVASIVE PEST?

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



West Virginia Grown

Rooted in the Mountain State



BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms
- Cellar House Harvest
- Mountain Meadows Farm

BERKELEY

- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Heron's Rest Farm
- Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- North Mountain Apothecary
- Raw Natural
- Romero Ranch
- Sister Sue's
- Sulphur Springs Stables - Orsini Farms LLC dba Warbirds Cattle & Farm
- Taylor's Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Willow Bourne Farm

BRAXTON

- Mary's K9 Bakery LLC
- Oh Edith/Little Fork Farm
- Rose Petal Soaps
- Givens' Bison dba Mountain State Farm

BROOKE

- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm
- Pike Vue Christmas Trees

CABELL

- Appalachian Apiculture
- Auburn & East
- Good Horse Scents
- R&R Products dba Down Home Salads

CLAY

- Legacy Foods
- Ordinary Evelyn's
- Sparks Hilltop Orchard
- Sugar Bottom Farm

DODDRIDGE

- Sweet Wind Farm
- Ryan Farms

FAYETTE

- Appalachian Botanical Co LLC
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Wild Mountain Soap Company
- Butcher's Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek

GREENBRIER

- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables
- Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC
- Sunset Berry Farms & Produce LLC
- Mike's Munchies
- The Hanna Farmstead
- Mt. Harmony Farm

HAMPSHIRE

- Kismet Acres Farm
- Good Time Ridge Farm
- Green Smith Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm
- LDR Farm
- McDaniel Farms, LLC

HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC
- Lonesome Ridge Farm Inc.
- Wardensville Garden Market
- Weese Farm
- South Branch Meat and Cattle Company LLC
- Sweet Rose Ice Cream Shop
- Williams Farms & Sweet Corn

HARRISON

- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary

HANCOCK

- Gibson Farm NC

JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Cave Mountain Soap Company LLC
- Out of This World Salsa
- Overholt Homestead, LLC
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP
- One Blessed Farm LLC
- Layne Family Farmstead

JEFFERSON

- Shalgo Farm
- Appalachian Greens

KANAWHA

- Angelos Food Products LLC
- Country Road House and Berries
- Hamilton Farms, LLC
- Happy Hens Farm
- Hernshaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks LLC
- Piddlin' Rooster LLC/Tipsy Roo's
- McCutcheon's Rub Company

LEWIS

- Garton Farms
- Lone Hickory Farm
- Novak Farms
- Smoke Camp Craft

LINCOLN

- Anna Bell Farms
- Hill n' Hollow Farm & Sugarworks
- Estep Branch Pure Maple Syrup
- Berry Farms
- J & J Bee Farm
- Justice Farms
- Wilkerson Christmas Tree Farm
- Ware Farms
- Simply Hickory

MARION

- Clutter Farms LLC
- Holcomb's Honey
- Rozy's Peppers in Sauce

MARSHALL

- Eco-Vrindaban Inc.
- Gopi Meadows
- Hazel Dell Farm
- NJ's Kettle Corn
- Struggling Acres Farm
- Providence De Fleur

MASON

- Black Oak Holler Farm LLC
- Hope's Harvest Farm LLC
- Molly Goat Soap
- Moran Farms

MERCER

- Beautiful Bee
- Hillbilly Farms

MINERAL

- Green Family Farm
- Indian Water Maple Company

MONONGALIA

- Neighborhood Kombuchery
- The Kitchen
- WVU
- Boone's Bees and Trees

MONROE

- Bee Green
- Greenville Farm Kitchen
- Spangler's Family Farm

MORGAN

- Glascock's Produce
- Mock's Greenhouse and Farm

NICHOLAS

- Dave's Backyard Sugarin'
- Kirkwood Winery
- White Oak Acres
- Woodbine Jams and Jellies, Inc.

OHIO

- Beeholding Acres/Roth Apiaries
- Fowler Farm
- Grow Ohio Valley
- Moss Farms Winery
- Rock Valley Farm
- The Blended Homestead
- Windswept Farm
- Zeb's Barky Bites
- Windswept Farm

PENDLETON

- Brushy Mountain Tree Farm LLC
- Blackthorn Estates Nursery
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmour Farm
- Dean's Gap Farm, LLC
- Swilled Dog

POCAHONTAS

- Brightside Acres, LLC
- Brush Country Bees
- Frostmore Farm
- Wilfong Farms

PRESTON

- Andor Peppers
- Me & My Bees LLC
- Maryland Line Farm
- Mountindale Apiaries
- Possum Tail Farm
- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Touch of Greens Farms
- Valley Farm Inc.
- Vested Heirs Farm

PUTNAM

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles
- WV Ridgerunner Honey LLC

RALEIGH

- Appalachian Kettle Corn
- Bailey Bees
- Daniel Vineyards LLC
- Shrewsbury Farm
- The Farm on Paint Creek/Sweet Sweeneysburg Honey
- Timbuesue Farms

RANDOLPH

- Poe Run Craft & Provisions Inc.
- The Bryer Patch
- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery

RITCHIE

- Turtle Run Farm
- Five Star Beef Co.

ROANE

- Christian Farm
- Grandma's Rockin' Recipes
- Missy's Produce

SUMMERS

- Cheyenne Farm
- Sprouting Farms

TAYLOR

- A Plus Meat Processing
- Triple L Farms

TUCKER

- Mountain State Honey Co. LLC
- R&A Honey Bees LLC
- Seven Islands Farm LLC

TYLER

- Cedar Run Farm
- Creekside Farms
- Uncle Bunk's

UPSHUR

- Appalachian Acres Inc.
- Lucky Lucy Farm
- Mountain Pride Farms LLC
- Mountain Roaster Coffee
- Old Oak Farms
- Zul's Frozen Lemonade, Inc.

WAYNE

- Elmcrest Farm
- LC Smith LLC dba Lovely Creations Handmade Soaps and More
- Stiltnier's Apiaries

WEBSTER

- Custard Stand Food Products
- Copperhead Row Hemp Farms WV, LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

WETZEL

- Thistledeew Farm Inc.
- Wetzel County Farmers Market

WIRT

- Appalachian Willows
- Riverbend Farms & Gardens
- White Picket Farm LLC
- Stone Road Vineyard

WOOD

- IN A JAM! LLC
- Minner Family Maple Farm LLC
- Community Resources, Inc. - Hope Grows
- Stomp-n-Grounds Craft Coffees

WYOMING

- Appalachian Tradition
- Tarbilly's BBQ
- Halsey Farm

JOIN OUR LIST!

☎ 304-558-2210

✉ wvgrown@wvda.us

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



CONGRATULATIONS

TO THE 2021 AMERICAN FFA DEGREE RECIPIENTS!

RECIPIENT NAME

CHAPTER NAME

Creed Ammons	Tyler
Tristen Childers	Cabell Midland
Grace Davis	Liberty
Alexander Dozer	Clay
Dawson Evans	Doddridge
Garrett Fox	Magnolia
Briar Fulton	Liberty
Jace Glover	Tyler
Jonus Glover	Tyler
Katelyn Greathouse	Tyler
Caroline Greenleaf	Roane County
Caleb Hamner	Upshur County
Cory Hamner	Upshur County
Britney Harper	Ritchie County
Donavan Hickman	Liberty
Kiah Hill	Greenbrier East
Marissa Hoover	Pendleton County
Madison Hosaflook	Liberty
Adam Hoschar	Ravenswood
Jamie Irvine	Buffalo
Faith Irwin	Cabell Midland
Cheyenne Lea Jackson	Cabell Midland
Ethan Kile	Pendleton County
Kassidy Kimble	Upshur County
Alexis Knopp	Ripley
Hagan Largent	Hampshire County
Nathaniel Legg	Clay
Trina Mallow	Pendleton County
Naomi Mathers	Tyler
Dylan McCormick	Spring Mills
Alexis Montgomery	South Harrison
Hannah Moore	Liberty
Lucas Moreland	Hampshire County
Samantha Morris	Pine Grove
Mason Ours	Moorefield
Tayla Ours	Moorefield
Breanna Pekula	Cameron
Whitney Pifer	Ravenswood
Cole Pumphrey	Moorefield
Jessica Raynes	Buffalo
Ronald A. Reed	South Harrison
Madeline Ritter	Liberty
Caitlyn Settles	Liberty
Charles Sisler	Preston County
Cody Soles	Hundred
Jacob Southern	Liberty
Nicholas Spencer	Tyler
Kaley Sponaule	Pendleton County
Trisha Strother	Liberty
Benjamin Sturtevant	Liberty
Hunter Turner	Pendleton County
Lunden Wagner	Tyler
Shelby Ward	Roane County
Natalie Wells	Wirt County
Zane Werner	Spring Mills
Tiffany Wheeler	Blennerhassett
Rebecca Whetzel	East Hardy
Alexis Whited	Ravenswood
Connor Wickline	Liberty
Thomas Williams	Moorefield
Isaiah Wooten	Upshur County
Matthew Wright	Moorefield
Emily Yates	East Hardy
Olivia Yeater	Magnolia
Danielle Grant	*Honorary American FFA
John Workman	*Honorary American FFA

2021 NATIONAL FFA CONVENTION EVENT RESULTS



GOLD EMBLEM TEAMS:

Agronomy – Ravenswood
Milk Quality and Products – Liberty
Nursery/Landscape – South Harrison

SILVER EMBLEM TEAMS:

Agriculture Issues Forum – Buffalo
Agriculture Technology and Mechanical Systems – Ravenswood
Forestry – Roane
Parliamentary Procedure – Tyler
Environmental and Natural Resources – Mineral
Marketing Plan – Buffalo

BRONZE EMBLEM TEAMS:

Veterinary Science – Pine Grove
Floriculture – Pine Grove
Food Science and Technology – Pine Grove
Livestock Evaluation – Upshur
Conduct Chapter Meetings – Tyler

GOLD EMBLEM INDIVIDUALS:

Agriculture Technology and Mechanical Systems – Garrett Delong – Ravenswood
Agronomy – Coleen Mitchel, Luke Smith, Levi Hunt, Katie Cummings – Roane
Milk Quality and Products – Isabella Herrod, Mia Starkey – Liberty
Nursery/Landscape – Spencer Nolan, James Radcliff, Madison Stonestreet – South Harrison

SILVER EMBLEM INDIVIDUALS:

Creed Speaking – Reagan Barrett – Spring Mills
Agriculture Technology and Mechanical Systems – Isaac Lane, Gage Delong, Austin Whited – Ravenswood
Floriculture – Elizabet Conley, Makayla Floyd – Pine Grove
Livestock Evaluation – Emily Evans – Upshur
Employment Skills – Emily Marsteller – Jefferson
Forestry – Michael Bush, Ben Greathouse, Leeanna Rucker – Roane
Environmental and Natural Resources – John Bittinger, Sarah Sions – Mineral
Milk Quality – Mary Tracey, Macie Clutter – Liberty
Nursery/Landscape – Hope Woods – South Harrison

BRONZE EMBLEM INDIVIDUALS:

Extemporaneous Public Speaking – Marlee Norris – Cabell Midland
Veterinary Science – Kasey Barker, Tessa Dulaney, Whitney Brown, Darsey Pittman – Pine Grove
Floriculture – Sommer Scyoc, Bella Wyatt – Pine Grove
Food Science and Technology – Anna Bassett, Callie Briggs, Lydia Adams, Emily Bassett – Pine Grove
Livestock Evaluation – Kaitlyn Evans, McKinley Bonnet, Isaac Kimble – Upshur
Forestry – Jillian Miller – Roane
Environmental and Natural Resources – Lara Bittinger, Rachael Brinkman – Mineral
Prepared Public Speaking – Shayla Bourn – Gilmer

FFA CHORUS:

McKinzie White - Gilmer

— Oh, Christmas Tree!, cont. from page 1

William has some advice for keeping your choose and cut Christmas tree looking as good as the day you brought it home.

“An evergreen tree, once you cut it off, will actually seal itself to hold the moisture inside,” explains William. “That’s why when you buy a fresh tree, you need to make a fresh cut on the bottom, or it won’t continue to drink water. The next thing is to keep it watered. Make sure it doesn’t run out of water and seal up again. And finally, don’t put it near a heating source. Other than that, there’s no real trick. There’s no magic to it. Just keep them watered.”

Come December 25, the Taylors will get a well-deserved day of rest. However, Callie says the hustle and bustle of all their customers is what really makes their holiday merry and bright.

“Our Christmas is a little different now after buying the tree farm. Our Christmas goes into making everyone else’s Christmas happy. That’s what is exciting for me.”

May Tree Farm, in Maysville, is open for business starting the day after Thanksgiving. The hours of operation are 1-5p.m. on Fridays, 9a.m.-5p.m. on Saturdays and 11a.m.-5p.m. on Sundays. Before visiting, the Taylors suggest you check out May Christmas Tree Farm on Facebook for availability of trees. You can visit their website at www.maytreefarm.co.

WV STATE AGRIBUSINESS CHRISTMAS TREE FARMS



- Evergreen Christmas Tree Farm - Mineral Wells
- Cedar Run Farm - Sistersville
- E Black and Son Nursery - Wheeling
- Pike Vue Christmas Tree Farm - Wellsburg
- Miller’s Christmas Trees - Terra Alta
- Mt. Zion Nursery - Fairmont
- Berry Fork Enterprises - Heaters
- French Creek Christmas Trees - French Creek
- Lakes Tree Farm - Webster
- Yagel Poor Farm - Craigsville
- Wilkerson Christmas Tree Farm - Griffithsville
- Plateau Tree Farm & Nursery - Princeton
- Brushy Mountain Tree Farm - Franklin
- Friars Hill Nursery - Frankford
- Blackthorn Estates Nursery - Sugar Grove
- Mill Run Farm - Marlinton
- King’s Trees - Bruceton Mills
- Appalachian Acres - Tallsmanville
- Sims Greenhouse and Garden Center - Palestine
- Dan & Bryan Trees - Sheperdstown
- Diello’s Choose and Cut - High View
- May Tree Farm - Petersburg
- Pinecrest Tree Farm - Hedgesville
- Mulkeen Landscaping Christmas Tree Farm - Morgantown
- Potomac Farms Nursery and Greenhouse - Shepherdstown
- Sleepy Creek Tree Farm - Berkeley Springs
- Spring Retreat Farm - Shepherdstown
- Bluestone Nursery - Camp Creek
- Crickmer Farms - Danese
- Rocky Knob Christmas Trees - Upper Tract
- Emerald Farms - Moatsville
- Jolliffe Nursery - Knob Fork
- Soggy Bottom Farm & Nursery - Elkins

Want to be added to our list?
 Contact Agritourism@wvda.us | 304-558-2210

The West Virginia Department of Agriculture is currently working on updating contact information for West Virginia agribusinesses. Therefore, this list is not all-inclusive, but an effort to highlight what we currently have while gathering additional information moving forward. To be included in future advertising, please join West Virginia Grown, the state branding program for agriculture products/businesses.



GARDEN CALENDAR DECEMBER 2021

- DECEMBER 4** Turn compost. Protect shrubs from harsh weather.
- DECEMBER 6** Mulch hybrid roses. Select cut Christmas tree with flexible needles.
- DECEMBER 7** Overwinter spinach and Swiss chard.
- DECEMBER 8** Mulch perennial herbs.
- DECEMBER 9** Begin harvest of high tunnel carrots and lettuce.
- DECEMBER 10** Buy live Christmas tree.
- DECEMBER 13** Turn compost.
- DECEMBER 15** Harvest Brussels sprouts.
- DECEMBER 28** Plant live Christmas tree.



Source: WVU Extension Service Garden Calendar

THE WEST VIRGINIA DEPARTMENT OF AGRICULTURE PRESENTS THE
HOMESTEADING
 LIVE WEBINARS *Series*

Please join us for evening sessions with homesteaders and educators who will share their skills and knowledge on various topics. Together we will learn new techniques and ways to maximize your property, big or small, while learning to be more self sufficient.

MARKETING YOUR HOMESTEAD
 DECEMBER 14 - TUESDAY AT 6 PM

Watch location: <https://bit.ly/2XkGWBt>
 Call-in Number: 1-304-306-8651
 Conference ID: 449 620 112#

Winter Blues Farmers Market

CHARLESTON COLISEUM & CONVENTION CENTER • FEB. 26 1-5 PM