

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

RESTORING WATERS

WVDA WORKS TO CLEAN-UP THE CHESAPEAKE BAY WATERSHED

JANUARY 2023 VOLUME 107, NO. 1

It wasn't that long ago when the Chesapeake Bay was considered a dumping ground. The largest estuary in the United States was clogged with chemical runoff, wastewater, sediment, algae and nutrients. Polluted waters and dwindling natural resources were enough to draw the concern of the Environmental Protection Agency (EPA). In 1983, the agency set out to restore the Bay, a massive job, and they looked to the states responsible to do their part.

More than 100,000 streams, creeks and rivers are part of the Chesapeake Bay watershed. West Virginia is one of six states (along with Delaware, Pennsylvania, New York, Maryland, Virginia) and the District of Columbia, that have waterways feeding into the Bay.

“The main Chesapeake Bay drainage in West Virginia is in an eight-county area that makes up the Potomac Valley and Eastern Panhandle Conservation Districts. That's the counties of Pendleton, Hardy, Grant, Mineral, Hampshire, Morgan, Jefferson and Berkeley,” explains WVDA Assistant Director of Environmental Programs Matt Monroe. “The two biggest tributaries are the South Branch of the Potomac and the North Branch of the Potomac which come together near Green Springs in Hampshire County to form the Potomac River, which flows straight into the Bay. There are many significant streams that feed those two rivers.”

Even though West Virginia was included in the 1983 EPA program to start cleaning up the headwaters of the Chesapeake Bay, it wasn't until nearly 20 years later that the state took a formal step to get the job done.

“There have always been conservation activities happening in our state, but we really got our directive focus in 2002. West Virginia, New York and Delaware signed

on as headwater partners to the Bay. That's when it was a voluntary, partnership program,” says Monroe. “In return, the WVDA received some federal funding to help us start working on the cleanup, but it wasn't until 2014 that the EPA enacted the federal mandate to states to make nutrient and sediment reductions.”

The first thing the WVDA did was take a look at the 303(d) list of impaired waters. While most of the streams in the Eastern Panhandle were in relatively good shape, there were some with high levels of fecal coliform bacteria, from human and animal feces, as well as nutrients from man-made sources, including agriculture.

The main goal was to figure out a plan to remove those impairments. Instead of heaping stringent regulations with harsh monetary penalties on West Virginia's farmers and agribusinesses, the WVDA and its partner agencies (WV Conservation Agency, Farm Service Agency and Natural Resources Conservation Service) took a different approach.

“We started relationships with our farmers, the poultry industry and agribusinesses. We sat down with them and showed them the importance of things like a nutrient management plan and other agriculture best management practices,” explains Monroe.



WVDA Environmental Technician John Winslow checks the water quality in the South Branch. All creeks, streams and rivers flowing into the Chesapeake Bay are monitored for numerous pollutants, such as fecal coliform bacteria and nutrients.

With a nutrient management plan, farmers were better informed on nutrient application rates for their crops, helping producers avoid overapplication, and in some cases, underapplication. In the case of poultry houses, the partnering agriculture agencies helped by sharing some of the cost to install poultry litter sheds, which kept poultry nutrients from reaching waterways. With cattle farmers, fenced riparian buffers were promoted, so cows no longer waded into waterways.

“Once we started those relationships, every three years, on a rotating basis, we'd revisit those farms and businesses digging in a little deeper. We have created long term relationships that work. We didn't have to resort to mandates. We didn't have to do environmental enforcement. We basically educated farmers and agribusiness owners and helped them understand how these practices not only benefit their land but the environment and the watershed in return.



FROM THE COMMISSIONER: Policymakers Must Advocate for Agriculture

As my team heads into its seventh Legislative session, we once again set off to advocate on behalf of agriculture, our farmers and West Virginia's food supply. Each and every session, we work diligently to remind our lawmakers the value agriculture adds to the West Virginia economy and security of our citizens. Through our efforts, we have found ways to reduce burdens and barriers on our farmers, expand markets for producers, modernize our code and regulations and put in place protections for our farmland. While we still have so much to do, our priorities for this session will be advocating for investments in local food systems, as well as finding a pathway forward for our laboratory facilities.

As we continue to experience rising energy prices, supply chain issues and inflation, it is vital we invest in the resiliency of our energy and agricultural sectors. During the pandemic, we saw disruptions to our food chain that did and could have devastating effects at the local level. The most visible was when grocery stores struggled to keep food on the shelves. Consumers turned to local producers which was only possible because we, at the Department of Agriculture, kept agriculture open. Imagine the state of our economy and effects on the food supply if we had bent to the calls for a broader shut down. Instead, we worked with other states to bring in excess

commodities and keep our processing facilities open. We found ways to increase meat production by 200% and today, we still benefit from a 50% increase in meat processing, all because we kept agriculture moving forward.

To continue our effort to foster local food systems, we must fund promotional programs such as the West Virginia Grown and Veterans and Heroes to Agriculture programs. We need to continue to support the growth of our local farmers markets, which have tripled in number since the Department took over their regulation. Our policy makers must put forth resources to attract more processors of all sizes, such as Mountaintop Beverage and Appalachian Abattoir. Both projects will increase our food manufacturing power, which will benefit our economy as well as our citizen's health. All these initiatives have been accomplished with little to no taxpayer dollars.

Despite a lack of investment, I am proud of the Department's ability to expand our reach and programmatic response while not increasing the size of government. Comparing our current budget to FY 2008, we have seen only a \$428,000 increase. When you include taking over Cedar Lakes Conference Center, Grade A milk authority, farmers markets, hemp regulations, implementing three across-the-board pay raises and establishing the Veterans and Heroes to Agriculture program, we are

operating on a 23% smaller budget than the Department of 15 years ago. At the same time, we have seen state spending increase upwards of 30% since 2008. Frankly, we are doing more with less, and it is time to reward the employees of the Department by upgrading the facilities they work in every day.

I am delighted by the work my staff and I have accomplished over these last six years, and you should be too. As fiscal guardians, we will never ask for more than we need, but there are necessary investments we must make to move agriculture forward in our State. That includes improving our top-of-the-line laboratory services by rebuilding and upgrading the Guthrie Complex. We are confident this is a worthy investment by the people of West Virginia and have done our due diligence to ensure we do it in the most efficient way possible. Regardless, it is time we make the necessary investments in agriculture, and I hope our lawmakers and you will heed our call.

Happy New Year and Semper Fi,

Kent Leonhardt, Commissioner of Agriculture

ANIMAL HEALTH BULLETIN

Equine Infectious Anemia

Equine herpesvirus is a common DNA virus that occurs in horse populations worldwide. The two most common species are EHV-1, which causes abortion, respiratory disease, and neurologic disease; and EHV-4, which usually causes respiratory disease only but can occasionally cause abortion and rarely neurological disease. The neurologic form of EHV-1 is also called Equine Herpes Myeloencephalopathy (EHM). In recent years there has been an increase in the number of these cases, but it is currently unknown what causes some infected horses to develop the serious neurological form associated with EHV1 that may be fatal. EHV-1 is contagious and spread by direct horse-to-horse contact via the respiratory tract through nasal secretions. However, it can also be spread indirectly through contact with physical objects that are contaminated with the virus. Most outbreaks are reported at places such as racetracks, horseshows, veterinary hospitals and boarding stables where horses from different locations are exposed to each other. Horses affected with the respiratory form often show fever, depression, anorexia, nasal and eye discharge but usually self-recover without any treatment. In contrast, the outcome is usually

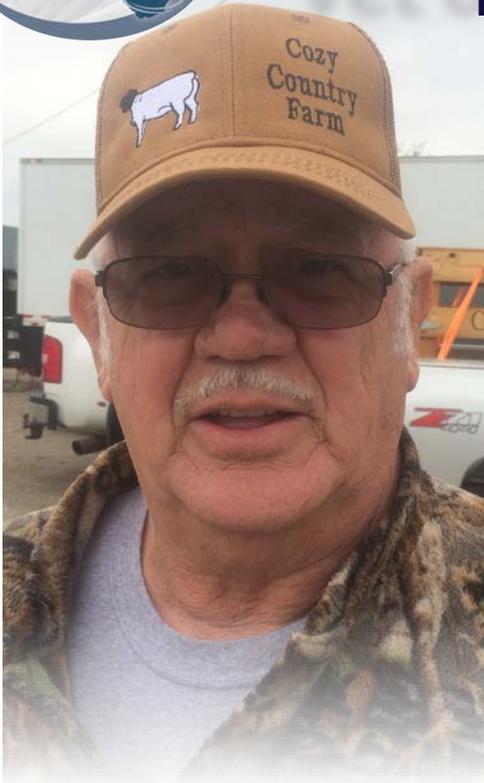
poor with the neurologic and reproductive forms of the disease, which can cause incoordination, hind limb weakness, urine dribbling, and fever. Routine vaccination remains the prime preventative option to combat the respiratory and reproductive forms of EHV-1, but none are labeled effective against the neurologic form. Treatment consists of supportive care including IV fluid therapy and anti-inflammatories to reduce fever. Recent cases of EHV-1 have been confirmed in both Kentucky and Virginia, which hits a little too close to home. EHV-1 is a reportable disease in West Virginia. If you suspect your horse has EHV-1 or has been in contact with other horses thought to be infected, please contact your local veterinarian who will contact the state veterinarian.

For more information, please check out the following:

- <https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/animal-disease-information/equine/ehv/equine-herpesvirus>
- <https://aaep.org/horsehealth/faq-equine-herpesvirus-ehv>
- <https://ceh.vetmed.ucdavis.edu/blog/10-things-you-might-not-know-about-equine-herpesvirus-1-ehv-and-equine-herpes>



Vet of the Month: Harold Hott



It's rare to find someone who has been doing something they are passionate about for almost 70 years. Harold Hott is one of those people. Harold and his wife Cheryl are 4th generation farmers who put pride and value in the meat and products they sell at Cozy Country Farm.

Growing up and working on his parent's farm in Slanesville, a farming community located in Hampshire County, Harold's summers and weekends were spent raising cattle and growing crops with his father. Once he graduated high school, he enrolled in the military in 1964 and served six years active duty. When his service was complete, he returned to the farm and worked alongside his father. His prior experience in farming and service in the military made him want to return to his roots. Harold began raising wheat, barley and corn, and he added hogs to the cattle his family already had. At one point, he was raising 14 sows and 250 pigs.

When asked how farming and military go together, Harold said, "In the military, it's your responsibility to take care of what needs done, regardless of weather conditions, and that is a lot like farming. In farming, you are the general down to the foot soldier, and everything falls on one person. The military and farming go hand in hand with the same values and determination to get the job done."

In 2003, after marrying his wife Cheryl, they decided to merge both their farms and narrowed down their specialties to sheep and cattle. With the help of their border collie Peaches, and a group of donkeys, they protect and keep the farm moving and growing.

"In the military the goal is to protect and serve your county, no matter what the job is. In farming, our goal is to serve the people of this great nation an untainted, unaltered, clean food supply."

Learn more about Cozy Country Farm at: <https://www.cozycountryfarm.com>.



WE ENJOYED A SUCCESSFUL APPALACHIAN GRAZING CONFERENCE IN 2022 AND THE 2024 AGC WILL BE HERE BEFORE YOU KNOW IT!

Be sure to follow us on Facebook and online

 Like

www.wvagc.com

More details to come in January 2023



WEST VIRGINIA DEPARTMENT OF AGRICULTURE

WVDA: What We Do



Janice Cottrell
Building and Grounds

"I've worked for the WVDA for more than 24 years. Seventeen of those I worked in housekeeping. Seven years ago, I moved to a day shift maintenance worker. I am the only female working in the maintenance department. Everyone has been so supportive! My duties include painting, maintenance on cars, grass cutting, working on roofs and delivering mail. I also work at the sewer plant, and I am a pesticide applicator. I enjoy the variety of different things I get to do because every day is different."



LOOKING FOR A CAREER IN AGRICULTURE? THE WVDA IS HIRING!
Check out our employment opportunities at: <https://wvda.applicantstack.com/x/openings>

What's Cookin'?



JANUARY 2023

Gluten-Free Goodness

For those with Celiac disease or gluten-sensitivity, cooking can sometimes be a chore, but it shouldn't! Here are some recipes that are not only gluten-free; they're delicious! They don't take a lot of time or extra ingredients to prepare, and best of all, you'd never know they were gluten-free. We won't tell if you don't! If you have a recipe you'd like to share with us, send it to marketbulletin@wvda.us.

Black Bean and Corn Salad

- ½ cup olive oil
- ⅓ cup fresh lime juice
- 1 clove garlic, minced
- 1 teaspoon salt
- ⅓ teaspoon ground cayenne pepper
- 2 (15 ounce) cans black beans, rinsed and drained
- 1 ½ cups frozen corn kernels
- 1 avocado - peeled, pitted and diced
- 1 red bell pepper, chopped
- 2 tomatoes, chopped
- 6 green onions, thinly sliced
- ½ cup chopped fresh cilantro

Step 1

Place olive oil, lime juice, garlic, salt, and cayenne pepper in a small jar. Close the lid tightly and shake the jar until the dressing is well combined.

Step 2

Combine in a salad bowl beans, corn, avocado, bell pepper, tomatoes, green onions, and cilantro.

Step 3

Shake dressing again, pour over salad, and toss to coat.

Tip:

For a complete meal, grill a few chicken breasts and throw chicken and salad on baked corn tortillas with lettuce for a tostada salad.

Blueberry Muffins

- 2 cups finely ground almond flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup coconut oil, melted and cooled
- ¼ cup pure maple syrup
- 3 large eggs
- 1 tablespoon lemon zest
- 1 teaspoon vanilla extract
- 1 cup frozen blueberries
- Powdered sugar (optional)

Step 1

Preheat the oven to 350 degrees. Line a 12-cup muffin tin with paper liners.

Step 2

Whisk almond flour, baking soda and salt together in a large bowl. Add coconut oil, maple syrup, eggs, lemon zest and vanilla; mix until combined. Fold in frozen blueberries and spoon into the prepared muffin cups.

Step 3

Bake in the preheated oven until tops spring back when lightly pressed, 18 to 20 minutes. Cool in the tin for 5 minutes. Transfer to a wire rack to cool completely.

Tip:

If you do not have coconut oil available, avocado oil can be used as a substitute. This also may help with keeping muffins moist.

Zucchini Lasagna

- cooking spray
- 1 ½ large zucchinis, thinly sliced lengthwise
- 1 tablespoon olive oil
- 1 pound ground beef
- 1 ½ cups low-carb marinara sauce
- 2 teaspoons salt, divided
- 1 teaspoon dried oregano
- ½ teaspoon ground black pepper
- 1 (8 ounce) container ricotta cheese
- 1 large egg
- ½ teaspoon ground nutmeg
- 2 cups shredded mozzarella cheese
- ¼ cup grated Parmesan cheese
- aluminum foil

Step 1

Preheat oven to 375 degrees. Grease an 8-inch baking dish with cooking spray.

Step 2

Pat dry zucchini slices with a paper towel to remove excess moisture. Set aside.

Step 3

Heat olive oil in pan over medium-high heat. Add ground beef; cook until browned, 5 to 8 minutes. Add marinara sauce, 1 teaspoon salt, oregano and pepper; simmer for 10 minutes. Set aside.

Step 4

Combine ricotta cheese, egg, 1 teaspoon salt, and nutmeg in a bowl; mix well. Set aside.

Step 5

Arrange one layer of zucchini slices in prepared baking dish. Cover with ½ of the sauce. Add another layer of zucchini slices. Spread ricotta mixture on top. Sprinkle with 1/2 of the mozzarella cheese. Add another layer of zucchini slices; cover with remaining sauce and top with remaining mozzarella cheese and Parmesan cheese. Cover the baking dish with aluminum foil.

Step 6

Bake in the preheated oven for 30 minutes. Remove aluminum foil and bake until top is golden, about 15 minutes more.

FFA SPOTLIGHT

HALEY MURPHY

AGE: 16

GRADE: SOPHOMORE

FFA CHAPTER: CLAY FFA

SCHOOL: CLAY COUNTY HIGH SCHOOL/JUNIOR

FFA ADVISOR: KELSEY MCFARLAND

Haley: I didn't get involved in agriculture until I joined FFA my freshman year. In all honesty, I didn't want to join at first. I wanted to be a veterinarian, and everyone told me, "You belong in FFA!" I said, "For farmers?" But it is so much more than that. I'm involved in forestry and entomology (the study of insects). I'm also a member of our land judging team, and we're going to nationals this year in Oklahoma City. I love the family aspect of FFA. You can go anywhere and not know a person, like the national FFA convention, but with FFA, you've got that one thing in common, and it brings you together. I've realized I'm not meant to be a veterinarian, but I would love to be an agriculture education teacher.



— Restoring Waters, Cont. from page 1

They believe in what we are doing, and it has worked well for our state," says Monroe.

Commissioner of Agriculture Kent Leonhardt says when West Virginia farmers and agribusiness owners are presented with a voluntary plan that works, they are all in.

"Farmers want to be good stewards of the environment. They understand the relationship between crop production and preserving the land for future generations. What they don't need is a heavy hand telling them how to run their operation," stresses Leonhardt.

Another major factor in cleaning up West Virginia's creeks and streams was a requirement from the state for all major wastewater treatment plants to update their facilities. That helped significantly reduce both nitrogen and phosphorus. Monroe says the results of that change were seen almost immediately.

Last year, West Virginia became the first state in the Chesapeake Bay watershed to meet the goals set out by the EPA - three years ahead of the 2025 deadline and with

voluntary compliance.

"We have made great strides in the last few years. In some of the water quality data the U.S. Geological Survey has collected, we have nutrient reductions in the realm of 30 to 40 to 50 percent! That has been in a fairly short amount of time. It's very impressive," states Monroe.

One example of the progress made is the North Fork of the South Branch of the Potomac. The stream that runs through Cherry Grove, Seneca Rocks and Cabins once had levels of fecal coliform that exceeded state water quality standards. Today, this pristine stream is filled with trout and tourists who flock to the waterway for some fly fishing.

"When we hosted the Southern Association of State Departments of Agriculture (SASDA) annual meeting in June, it was fabulous to take my fellow Commissioners and Secretaries fly fishing on the North Fork of the South Branch, a stream that we helped restore," says Leonhardt. "They got to experience the beauty of our state and the fruits of our labor all in one

go. It is crazy to think about how far we have come in the last twenty years."

But Monroe says work on the Chesapeake Bay watershed is far from over. The WVDA takes water samples on a regular basis from the streams and creeks that feed the Bay. If intervention is needed, WVDA staff works to find out where the pollutants are coming from and work with partnering agencies on how to resolve the issues.

"I think we'll go even farther than we're required to go. There are still a few areas that need some focus," explained Monroe. "The other goal for the WVDA will be in perpetuity maintaining or 'holding the line,' not losing ground or backsliding, on the work we and our agriculture partners have accomplished."

To learn more about the WVDA's role in the Chesapeake Bay Watershed program, go to <https://agriculture.wv.gov/divisions/regulatory-and-environmental-affairs/environmental-programs-moorefield/>.

Winter Blues

FARMERS MARKET RETURNS



Shoppers have the opportunity to chat with Winter Blues vendors to find out how the products are made and what goes into them.

It's time to go shopping! The 14th Annual Winter Blues Farmers Market will set up shop on Saturday, February 25, from 1-5 p.m. The event, in conjunction with the WVU Extension Small Farm Conference, will once again be held at the Charleston Coliseum and Convention Center. It is FREE and open to the public.

Dozens of farmers and producers from across the state will be on hand selling their products from fresh meats and produce, to soaps, salsa and syrup. Shoppers will have the opportunity to meet the people who are growing and producing the items for sale and talk with them about the ingredients, their farms and how their products are prepared.

When you purchase from a West Virginia farmer/producer, that money goes directly back into the local economy. It's a win/win for the businesses and the buyers! In 2022, more than 60 vendors took part in Winter Blues. If you're interested in selling your products, contact the WVDA Business Development Division at 304-558-2210.

WEST VIRGINIA REACHES CHESAPEAKE BAY GOALS

This year, the EPA congratulated West Virginia for being the only state meeting the 2025 Chesapeake Bay Restoration Project goals. West Virginia, one of six states in the Chesapeake Bay watershed, used a voluntary, cost-share program to reach these goals. Through partnerships with USDA-NRCS, FSA and the West Virginia Conservation Agency, the Mountain State is leading the way with good agricultural practices.



MOUNTAINTOP BEVERAGE OPENS

In September, Commissioner Leonhardt formally welcomed the state-of-the-art beverage manufacturing facility, Mountaintop Beverage, to Morgantown. The Commissioner and WVDA had been working with the company since 2019 to secure a location in the Mountain State. There are plans to expand the 330,000 sq. ft. facility to upwards of 750,000 sq. ft and provide close to 1,000 jobs.



WEST VIRGINIA DEPARTMENT

YEAR IN

WVDA HOSTS SASDA

Commissioners, Directors and Secretaries of Agriculture from 16 southern states and territories gathered in West Virginia in June to hold their annual Southern Association of State Departments of Agriculture (SASDA) meeting. This was the first time in 15 years that SASDA held their meeting in the Mountain State. During their stay, the agriculture leaders conducted business meetings, policy discussions and toured farms and agribusinesses in the Potomac Highlands. The event took place at Canaan Valley Resort.



MISS WEST VIRGINIA ADVOCATES FOR AGRICULTURE

Miss West Virginia Elizabeth Lynch represented not only the state at the 2023 Miss America pageant but agriculture as well, where she was the third runner-up. Lynch's platform "Growing Up, Growing Ag" focuses on educating people about the importance of agriculture in our everyday lives. She also hosts "Friday Farmer Interviews," focusing on farmers, agriculture organizations and agribusinesses. Those interviews can be found on Lynch's YouTube channel.

FIELDWATCH COMES TO WEST VIRGINIA

A partnership with FieldWatch, Inc. was announced to launch a specialty crop and apiaary registry for the state. The goal of the registry is to enhance communication between pesticide applicators and producers in West Virginia. The platform will allow beekeepers and commercial producers of specialty crops to register and map their sites online with an easy-to-use tool and provide contact information about their operation. FieldWatch is a not-for-profit company with existing DriftWatch and BeeCheck registries in 22 states.



WINTER BLUES FARMERS MARKET RETURNS

Winter Blues was back! The indoor farmers market made its return on February 26 after taking a year off due to the pandemic. More than 60 vendors from across West Virginia were on hand to sell products grown and sourced right here in the Mountain State. The event took place at the Charleston Coliseum and Convention Center and featured everything from soap to salsa, fresh vegetables and fruits to pure, West Virginia maple syrup.



MENT OF AGRICULTURE

REVIEW

2022

WEST VIRGINIA AVOIDS HPAI

Forty-seven states in the Continental U.S. have experienced cases of High Path Avian Influenza. West Virginia has not recorded a single case. Through public awareness and good biosecurity efforts, the WVDA worked with its producers and industry partners to prevent the deadly disease from reaching the State's borders. Commercial poultry is West Virginia's number one agricultural commodity, contributing \$334 million to the economy.



WVDA LAUNCHES VETERANS AND HEROES MERGED LOGO

The WVDA announced an official agreement with the Farmer Veteran Coalition combining the WV Grown and Homegrown by Heroes logos into a blended mark. This marketing initiative informs consumers that agricultural products donning the mark are locally produced, grown or with 50% or greater value-added within West Virginia and by a U.S. military veteran. The WVDA formed a partnership with the Farmer Veteran Coalition in 2017.



Mountain Harvest Farm Wins *National Award*



Left to right: NRCS-WV Civil Rights Hispanic Emphasis Program Manager Chris Evans; NRCS-WV State Conservationist Jon Bourdon; Mountain Harvest Farm owners and operators Chico Ramirez and Mary Oldham; NRCS-WV Assistant State Conservationist Rafael Mendez.

West Virginia's Mountain Harvest Farm has been awarded the 2022 Hispanic Farmer of the Year Conservation Award by the National Organization of Professional Hispanic Natural Resources Conservation Service Employees (NOPHNRCSE). The award recognizes farmers or ranchers making exceptional efforts and exhibiting the highest commitment to conserving, enhancing, maintaining and/or protecting our natural resources.

"It is a big honor to receive this award," said Mountain Harvest Farm owners and operators Mary Oldham and Chico Ramirez. "The NRCS has been huge supporters and helped us grow over the years. Conservation and sustainability are some of our goals, and NRCS has really helped us work towards that."

Oldham and Ramirez have come full circle to live in and serve the Morgantown area. They moved back to Morgantown, Mary's hometown, in 2012. Prior to that, they were living in Chico's home country of Honduras where Mary was a Peace Corps volunteer working with a women's agricultural cooperative and Chico was running his family farm and selling vegetables to supermarket chains.

The Ramirez family feel blessed with the help and support of friends, family, community

and Owl Creek Farm owners Del and Linda Yoder. "It has taken a lot of support from a lot of people to get here," said Oldham. "It really does take a village to make a farm grow."

Mountain Harvest Farm is known for their u-pick strawberries. Oldham and Ramirez grow and sell everything from acorn squash to zucchini. They are committed to providing opportunities to share and learn with their community about food, farming and sustainable agriculture. By collaborating with educators at West Virginia University and NRCS, they provide farm-based learning opportunities to students, local citizens and NRCS employees. They provide access to healthy food by participating in the Morgantown Farmer's market.

"It has taken a lot of support from a lot of people to get here. It really does take a village to make a farm grow."

- Mary Oldham, Mountain Harvest Farm



"We are grateful for this award and are proud of our crew," said Ramirez. "This does not happen by yourself; it happens because you have a good team. This is a big win for us. It feels good to know you are doing something right."

This award is open to all small farmers. To be eligible for this award, the nominee must meet the NRCS definition for "small farmer," a farm/ranch having less than \$250,000 in gross receipts annually.

Visit mountainharvestfarmllc.com to learn more about the Ramirez family. To learn more about NRCS-WV's Community Scale Agriculture programs, visit your local USDA Service Center or www.nrcs.usda.gov/wv.



West Virginia Grown

Rooted in the Mountain State



Member of the Month

Mon Valley Mushrooms

Who: Jamie Brown and Lucas Sieber

Location: Morgantown

Products: fresh mushrooms, dried and powdered mushrooms, grow-at-home mushroom kits, lion's mane capsules, mushroom tinctures.

Where to Buy: on their website - monvalleymushrooms.com

How they got started:

JB: We just got started about six months ago, but I've been foraging mushrooms for myself for years. I grew mushrooms for the first time with a kit and I got hooked! It was instantaneous for me.

LS: We grow our mushrooms from petri dish to harvest. It takes anywhere from one to two months depending on the variety. We are really excited about this venture.

Why join WV Grown?

LS: WV Grown wants to nurture us and encourage small farms like us. It just felt like a very natural thing to tap into.

JB: Having that kind of support right off the bat helps give us confidence. There are people out there that want us to succeed!

HOW TO JOIN

The West Virginia Grown Program was started in 1986 to showcase the finest farm produce and value-added products in the Mountain State. The program got a new logo and a renewed emphasis with a rebranding effort in 2018. And in 2023, the program will undergo a major transformation with the introduction of the WV Grown Partner Program.

The Partner Program will open WV Grown membership to restaurants, retailers and supporters for the first time. "Sell, serve and support" is the ongoing mission of these new membership categories.

Partners will enjoy the same benefits as our WV Grown Producers: use of our popular logo on materials, publication in our WV Grown Directory, promotion in WVDA media channels and at special events and the goodwill of consumers throughout the state who are anxious to support local food and farms.

Anyone interested in the program, whether a producer, restaurant, retail outlet or supporter, can contact Business Development Division at 304-558-2210 or email wvgrown@wvda.us.

WVG NEWS - IN A JAM! & GRITTS FARM

In a Jam! owner Andrea Duke has some great news to share. Her products made it on *Taste of the South Magazine's* Taste of 50 List! Andrea says more exciting changes are in the works for the new year, including a new space and employees. We can't wait to see what happens. Congratulations!



When you think of pineapples, tropical breezes may come to mind. But now, you can buy a pineapple or pineapple plant from **Gritt's Farm**. General Manager Brad Gritt decided to give the fruit a go inside his greenhouse a year ago. Now, those first plants are bearing fruit. Interested in buying one? Check out grittsfarm.com.



NEW!

WVG Members

Sept - Dec. 2022

- White's Creek Family Farm
- Bumgarner Pumpkin Patch
- Sage and Lila Company
- Rocky Knob Farm
- Mon Valley Mushrooms, LLC
- Ruffled Feathers Quail Farm
- Native Roots, LLC
- FernFaye Farm
- Appalachian Honey Bee Company
- Bop and Nana's

For More Information:

☎ 304-558-2210

✉ wvgrown@wvda.us

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

CLASSIFIED ANNOUNCEMENTS

JANUARY 2023

To Submit
an Ad: ▶

Phone: 304-558-2225
Fax: 304-558-2270
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Boulevard, E.
Charleston, WV 25305

February 2023 . . .

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

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

March 2023 . . .

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

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

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

Apiary Sales

Honey bees, 5-frame nuc ready to pickup early mid May, \$180/ea. Bill Daetwyler, 33 Hilltop Dr., Shinnston, 26431; 304-435-2792.

Apiary Events

Clay Co. Beekeepers Assoc., *Monthly Meeting*, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 304-543-5955; mdavis@dgoc.com.
Barbour Co. Beekeepers Assoc., *Monthly Meeting*, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 304-456-4500.
Fayette Co. Beekeepers Assoc., *Monthly Meeting*, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick Forren, 304-539-1303.
Kanawha Valley Beekeepers Assoc., *Bi-Monthly Meeting*, 3rd Sat., 10:30 am-1 p.m., Contact Steve May 304-727-7659.
Marion Co. Beekeepers Assoc., *bee school*, Tuesdays & Thursdays in February, 6 p.m.-8 p.m., Marion Visitors Center, Fairmont, Contact Nancy, 304-612-9699.
Mountaineer Beekeepers Assoc., *Bi-Monthly Meeting*, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, pjustinking@gmail.com.
Mountaineer Beekeepers Assoc., *Discussion Meeting*, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Justin King, pjustinking@gmail.com.
North Central WV Beekeepers Assoc., *Monthly Meeting*, September 19, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Hudson Snyder, 304-641-7845.
Potomac Highlands Beekeepers Assoc., *Monthly Meeting*, 2nd Thursday, 7 p.m., Sept. Bank of Romney Community Center on Main St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.
Southeastern Beekeepers Assoc., *Monthly Meeting*, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Conference Center, WV Osteopathic School, Lewisburg, Contact Rick Forren, 304-539-1303.
Upshur Co. Beekeepers Assoc., *Monthly Meeting*, 3rd Tuesday, 6:30 p.m., Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, POC terriobennett@gmail.com.
West Central Beekeepers Assoc., *Monthly Meeting*, 4th Saturday, 1:00 p.m., Reedy Senior Center/Latiner

St., turn by fire dept., Reedy, Contact Dale, 304-354-6916.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2214.

Cattle Sales

Reg. Red Polled Hereford 10-mo. bull, Revolution 4R blood, dark red, good disp., \$1,600. Roger Casfo, 837 Radcliff Run Rd., Mineral Wells, 26150; 304-489-1695.

Reg. Black Angus bulls, good disp., all pagers complete, del. avail., \$2,000/up. Joanne Edgell, 1471 Bingamon Rd., Worthington, 26591; 304-592-2717.

Reg. Angus, Limousin & Lim/Flex 18-mo. & 2-yr. bulls, performance info avail., black & polled, easy calving, vacc., passed BSE, \$2,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043; ralimousin@frontiernet.net.

Reg. Black Angus, Sim-Angus & Balancer bulls, sired by Growth Fund, Niagara, Black Hawk, 50/50, Guarantee, 100X & Predestine, \$2,500. John Hedrick, 4048 War Ridge Rd., Wayside, 24985; 304-573-5991.

Pure Angus 31 mo. bulls, easy calving, weigh approx. 1,500 lbs., \$1,800/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-753-9990.

Reg. Polled Hereford 9-mo. -11-mo. bulls, Trust & Hometown blood, \$1,400/up. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

Hereford 5-yr. polled bull, low bt. wt., easy calving, \$2,300. Jason Jenkins, 1463 Jenkins Crk. Rd., Glenwood, 25520; 304-208-0698.

Cow calf/prs., 8, \$1,200/pr. Royce Plaugher, 205 Indian Mills Rd., Petersburg, 24963; 304-257-4318; 304-668-4224.

Reg. Black Angus 1-yr. bull, good features, \$1,400. Bill Nelson, 1168 Mauzy Gap Rd., Franklin, 26807; 304-358-7338.

Reg. Hereford yrlg. bulls, low bt. wt., EPD's & ready for spring breeding, DNA complete, \$2,500/up. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 304-573-0844; chance37@suddenlink.net.

Reg. Black Angus 16-mo. bull, Rito blood, calving ease, good EPD's/handling/disp., \$1,900/up. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 304-363-5757.

Equipment Sales

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

MF 50C tractor & loader, new rear tired load-ed, diesel, ps, shuttle shift, lots of wt. on rear, good cond., \$5,000. John Jones, 160 Meadowlark Lane, Mineral Wells, 26150; 304-483-4678.

Hay unroller 3-pt. hitch, \$800. Kenneth Grapes, 8685 Bloomery Pike, Paw Paw, 25434; 304-496-7216.

Frontier disc mower, DM1100 field ready, \$3,500, Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

Vicon 423 rotary rake, stored inside, excel. cond., ready to be used, \$6,000. Ken Scott, 2586 Grandview Dr., Beaver, 25813; 304-573-0844; chance37@suddenlink.net.

Gravelly: w/mower, \$200; w/blade, \$300; w/ mower & sulky, \$500; 6' plug aerator, 3-pt. hitch, excel. cond., \$500. Doug Spencer, 4707 Nettie Fenwick Rd., Fenwick, 26202; 304-846-6875.

REGISTERED MINIATURE & MIDSIZE BULL BREEDING SERVICE

You must produce a recent veterinary disease test for negative BVD,
BLV & Johnnes
2579 Sauls Run Rd.,
Buckhannon, WV
Mark Miles, 304-472-2558.

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.

Mason Co.: 70 A. w/house, barns, outbldgs., pond, woods, running stream, 2, rds. w/112' rd. frontage, \$600,000. Bruce Hunt, 4890 Black Oak Rd., Fraziers Bottom, 304-205-2483.

Goat Sales

Kiko does & wethers, bred for March/April, herd tested neg. for Johnes/CAE/Brucellosis, \$350/up. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073.

Horse Sales

Qtr. gelding, bay, \$1,500; Palamino mare, \$1,000, both 10-yr. Trey Evans 205 Herb Harsh Rd., Eglon, 26716; 301-616-7676.

Horse Wants

Mini jack, halter broke, taught to lead & load, sound seat & good disp. Tom McConnell, 183 Haugher Knob Rd., Terra Alta, 26764; 304-698-7007.

Plant Sales

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

Caster beans/mole killer, \$2/12 seed, **SASE** to Jerry McCauley 5519 Seneca Trail, Valley Bend, 26293; 304-642-9737.

Poultry Sales

Royal Palm turkeys, born summer '22, \$40/ea. Frank Gagnier, 5750 Willow Bend Rd., Union, 24983; 904-254-9516.

Sheep Sales

Katahdin/Dorper cross: 9-mo. ram lambs, brown/white, twin bts., parasite resistant, \$250/ea.; 21-mo. ram, \$300. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

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

CALLING ALL WEST VIRGINIA MAPLE PRODUCERS!

It's time to sign up for 2023 Mountain State Maple Days. The annual event, sponsored by Future Generations University and the West Virginia Maple Syrup Producers Association, is set for February 18 and March 18. Maple producers who are interested in opening the doors to their sugar shacks to let the public see how maple is made are urged to sign up as soon as possible. You can participate in one or both days. To register, go to <https://wvmspa.org/maple-days-entry-form-2/>.



Maple producer Keith Heasley, of Heasley Homestead, gives Commissioner Kent Leonhardt a tour of his maple operation during 2022 Mountain State Maple Days.

THE WEST VIRGINIA AGRICULTURE AND FORESTRY HALL OF FAME



The West Virginia Agriculture and Forestry Hall of Fame is now accepting applications for induction into the Hall of Fame for 2023. Know someone outstanding in their field? Fill out an application today! The deadline for nomination is February 17, 2023.

Applications can be submitted to:
WV Agriculture and Forestry Hall of Fame
Attn: Jodee Martin
1900 Kanawha Blvd., East
Charleston, WV 25305

You can find the application at:

<https://agri.culture.wv.gov/wp-content/uploads/2022/11/2023-AFHOF-Nomination-Form.pdf>



CLASSIFIED ANNOUNCEMENTS CONT.

tools; firewood. Only dogs recognized by the

Hay, 4x4 round bales, net wrapped, covered, mixed grass, stored outside, \$25/bale. Bob Alexander, 5059 Plain Valley Rd., Letart, 25253; 304-544-7690.

Hay, '21 1st cut, never wet, in barn, \$25/bale. Greg Amott, 771 Henry Camp Rd., St. Marys, 26170; 304-299-0455.

Hay, '22 sq. bales, barn kept: mixed meadow grass, 1st cut \$5/bale; 2nd cut \$6/bale, located in Farmington. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 304-288-1171.

3-roller cane mill, \$1,000. Noel Boggess, 833 Adair Ridge Rd., Ballard, 24918; 304-646-3698; theboggessfamily@yahoo.com.

Hay, '22 4x5 round bales, mixed grass, stored inside, \$25/bale, easy loading. Virgel Caldwell, 1462 Lerona, 25971 304-384-7426; 304-960-9177.

ABCA reg. Border Collie 8/22 pups, black/white, out of working & health tested parents, vacc./microchipped, house & crate trained, \$800-\$1,000. Kayla Campbell, 18 Lapoes Village, Core, 26541; 304-288-4289.

Hay, '22 1st & 2nd cut, 4x5 round bales, net wrapped, stored inside, easy loading, \$30-\$35/bale. Ed Carson, 699 Carson Rd., West Columbia, 25287; 304-674-2274.

Brown eggs, \$3/dz. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 576-2785.

Hay 2nd cut, 4x5 round bales, orchard & timothy, never wet, stored inside, \$45/bale. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 304-282-5194.

Border Collie pups, both parents have good disp., \$400. Christine Hage, P.O. Box 109, Culloden, 25510; 304-743-0163.

Stone ground: buckwheat, \$/qt.; yellow & white cornmeal, both \$3/qt. Harry Hornbeck, 43 Eagle St., Buckhannon, 26201; 304-472-4277.

Hay, '20 4x5 round bales, \$25/bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-753-9990.

Hay, 1st & 2nd cut 58"x48" round bales, net wrapped, most fields were limed/fert., stored outside end to end, \$30/bale, some volume discounts avail. Kyle Kaufman, 6043 Wadesville Rd., Bellview, 26133; 304-991-4895; 304-588-3457.

Hay, \$3/bale. Paul Leadmon, 3904 Trace Crk. Rd., Hurricane, 25526; 304-562-9090.

Hay 4x5 round bales: '22 1st cut, \$30/bale; '21 2nd cut, \$20/bale. Harold Metz, 193 Waymans Ridge Rd., Moundsville, 26041; 304-843-5310.

Hay, 4x5 round bales, wrapped, \$45/bale; unwrapped, \$40/bale. Michael Morris, 151 Mor-

ris Hollow Rd., Rosemont, 26424; 304-627-5064; 304-612-6677.

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

Acreeage: Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$59,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 304-543-4575.

Apple crates, 1 bushel, poplar, \$5/ea. Tim Morton, 4960 Mortons Rd., Sutton, 26601; 304-517-8299; tsmorton60@gmail.com.

ASDR & CKC reg. Aust. Shep. black tri pups, tails docked, vacc./wormed \$400. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

Maremma 10-wk. pups, raised w/goats, parents on site, vacc./wormed, \$350. John Nutter, 2346 Brushy Fork Rd., Bridgeport, 26330; 304-695-1432.

Hay, '22 1g. sq. bales, quality mixed grasses, easy access, never wet, \$6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 304-372-4575.

Hay, 1st cut, 4x5 round bales, stored inside, net wrapped, \$65/ea. Ken Scott, 2586 Grandview Dr., Beaver, 25813; 304-573-0844.

CKC reg. German Shep. 2-yr. male, very affectionate & loyal, \$250. Vern Wanger, 2949 Zenith Rd., Gap Mills, 24941; 304-772-4673.

2023 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 March 1, 2023. 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: _____

You can also fill out the form on the WVDA website:
www.agriculture.wv.gov/divisions/marketinganddevelopment/livestock/pages/equine

Note: If your event date or location changes, please notify us at 304-389-1979 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

Return by March 1, 2023 to:

West Virginia Department of Agriculture attn: Jason Garrett 1900 Kanawha Blvd. E Charleston, WV 25305-0178 or jgarrett@wvda.us | Questions? 304-389-1979

RETURN SERVICE REQUESTED

GARDEN CALENDAR

JANUARY 2023

Source: WVU Extension Service Garden Calendar



- | | | |
|--|--|---|
| JANUARY 2 Increase humidity for house plants. Browse seed catalogs. | JANUARY 7 Service power equipment. Clean garden tools. | JANUARY 17 Order fertilizer and lime according to soil test results. |
| JANUARY 3 Plan garden layout. Cut poinsettias to 6 inches and place in sunny windows. | JANUARY 9 Test germination of stored seeds. | JANUARY 18 Seed spinach in cold frame or high tunnel. |
| JANUARY 4 Order herb seeds. Harvest overwintered Brussels sprouts. | JANUARY 10 Use grow lights for vegetable seedlings. | JANUARY 19 Plan spring landscape design. |
| JANUARY 5 Order seed varieties. Harvest overwintered kale. Create a garden map. | JANUARY 11 Use grow lights 12 to 14 hours per day on transplants. | JANUARY 20 Order harvest supplies. |
| JANUARY 6 Seed tomatoes for early high tunnel planting. | JANUARY 12 Gently remove snow or ice from evergreens and shrubs. | JANUARY 24 Seed mache or claytonia in cold frame. |
| | JANUARY 13 Sharpen tillage tools. | JANUARY 25 Order strawberry plants. |
| | JANUARY 14 Organize a community garden. | |

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