

# THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

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

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June 2019

## SHEAR Perfection

*Alpaca Owners Love Their Herd*

It's shearing day at Kismet Acres Farm. The 18-acre spread near Capon Bridge in Hampshire County is home to Elaine and Dave Lawson and their 11 alpacas.

“They're just like little angels,” Elaine says of her herd of Huacaya alpacas. “They're the ones that look like fluffy teddy bears.”

The alpacas, ranging in age from 10 months to 13 years, are in desperate need of a good trim. With spring here and summer just around the corner, their fluffy fleece needs to go.

“If we don't shear them, they would overheat during the warm summer months,” explains Dave. “We're just giving them a good haircut.”

Down in the barn, the alpacas know something's up.

“There are good days and bad days with their attitudes. But for the most part, they're really easy-going,” says Elaine.

However, shearing day can be trying. The Lawsons bring in the same expert shearer every year who handles the alpacas with great care. Some of the animals seem resigned to the whole process and take it in stride. Others let out high pitched cries during the shearing. Then there are some who are so mad they spit.

“Alpacas, for the most part, usually don't spit at humans. Then there are the days like shearing or trying to give them a shot when they let their displeasure be know,” laughs Elaine.

Each animal is spread out on a large padded mat and then the shearer takes off anywhere from five to ten pounds of fleece with an electric razor.

“We use brown paper that comes on a roll. We put it under the animal so when the blanket (fleece) comes off the animal, it goes on to the brown paper. We just fold it up and put it away until it's time to clean the fleece on a skirting table, prepare the fleece and then send it to a show,” explains Elaine.

The Lawsons bought their first alpaca in 2006.

“We went to an auction and there was a female with her cria (baby) and I fell in love with them,” she says. “So next thing you know we're proud alpaca

owners.”

And two alpacas soon led to a small herd.

“You should have more than two alpacas, preferably three or more because they are herd animals,” explains Elaine.

As their herd kept growing, so did Elaine's love for the animals.

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“We decided to raise alpacas as a business instead of just a hobby. We're into showing the alpacas. We show their fleece and we show them in halter.” “We've won a lot of really nice awards.”

—Elaine Lawson  
Kismet Acres Farm

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All of the Lawson's alpacas are registered including her two newest additions to the farm.

“We have two little boys who are 10 months old. We're planning on showing their fleece at the Mid-Atlantic Alpaca Show in Harrisonburg, Pa. Then we plan on taking them to a halter show in Virginia in November,” says Elaine.

The fleece that doesn't end up in a show is put to good use.

“We either harvest the fleece to sell to a co-op, or we have it processed into yarn and sell it at craft shows,” explains Elaine. “We also go to festivals and sell raw fleece there.”

Two cria are due on the farm sometime in June. Both Elaine and Dave are excited for the new arrivals.

At one point, there were 30 alpacas on the farm. The Lawsons try to keep that number to around a dozen these days. That means some alpacas have to be sold.



Elaine and Dave Lawson raise Huacaya alpacas on their farm, Kismet Acres, in Hampshire County.

“Some of them you have to shed a tear over, especially the ones you raise from newborns,” says Elaine. “But it is a business and you have to let them go – eventually.”

The Lawsons make sure their alpacas are going to good homes, and they often mentor the new buyers to help them learn the ins and outs of alpaca ownership. Meanwhile back at the barn, the shearing is done and the alpacas head for the pasture.

“They seem to be happy now,” Elaine says. “Now that they have a haircut, they're looking good!”

And the animals are feeling good too, kicking up their heels and munching on spring grass.

# Kent's Reflections – Ag Strategic Plan Identifies Three Main Areas to Spur Growth

The West Virginia Agriculture Advisory Board and its steering committee set out last year to develop a five-year strategic plan for West Virginia agriculture. The final report released April 15 was a grassroots effort which included input from over 850 participants who either took a survey or attended one of 14 regional meetings. From the data gathered, the report concluded we must focus on specific areas to maximize the effort of agricultural stakeholders. The three main areas are connecting producers to market opportunities, creating infrastructure needed to grow the agriculture economy and developing the next generation of agricultural industry leaders.

Connecting producers to new market opportunities will help create new business, as well as scale up existing. To reach these markets, farmers must understand federal regulations as well as obtain crucial certifications like Good Agricultural Practices. Once these producers come into compliance, they will have to network in order to pool resources, as well as share knowledge of best practices.

Private market opportunities are not the only targets. Government institutions must throw their resources into the mix to help grow our agricultural sector. This includes building business clusters, as well government institutions themselves sourcing from West Virginia farmers. The Fresh Food Act and State Parks Farm-to-Table Dinners are a step in the right direction.

Once market opportunities are identified, West

Virginia producers will need the proper infrastructure to tap into them. This includes the developing of co-ops for processing and selling to help producers tackle larger orders, expanding their capacities in the process. The next step in the supply chain is food distributors who have shown commitment to sourcing from local producers. Having the entire food network working together is key to growing West Virginia agriculture.

Transportation restrictions, like the federal rules regarding the transportation of meat across state lines, must be amended to foster growth. We cannot forget about non-agriculture infrastructure like broadband. Access to these utilities, including the internet, are essential to the modern-day farmer. Luckily, the state legislature and Senator Shelley Capito are working towards fruitful solutions.

Infrastructure and market opportunities will all be for naught without the next generation of agricultural leaders. The training grounds for those who will take up the mantle of feeding the world starts with FFA and 4-H programs. The good news for West Virginia, despite a shrinking population, FFA has seen all-time highs in membership. West Virginia is clearly doing something right, but we must do more to develop and spur interest in STEAM-based careers. Our schools should look to develop alternative education curriculums to meet tomorrow's workforce needs.

West Virginia should also explore creating business mentorship programs to pass down first-

hand knowledge to the next generation. As more and more producers are finding their children do not want to take up the family passion, farmers are often desperate to find someone to take up their life's work. Veterans are a perfect group to pass knowledge and resources on. Connecting the dots between those with knowledge to those with passion is how we grow a workforce. Farming can easily act as the pilot project for these types of programs.

A lot of folks are doing great things to improve agriculture in West Virginia. What we were missing was a road map on how to work together. This plan has helped identify and prioritize agricultural issues that will have the greatest impact on our agricultural economy. What we must avoid is this plan becoming just another study to sit on a shelf and collect dust. The creation and implementation of this plan will fall to the steering committee appointed by the Agriculture Advisory Board. This includes the West Virginia Department of Agriculture, West Virginia Farm Bureau, USDA Natural Resources Conservation Service, West Virginia Conservation Agency, WVU Extension Service, WVU Davis College of Agriculture, Natural Resources and Design and West Virginia State University Extension Service.

But for this plan to be successful, we need all stakeholders to lend their expertise during execution. We look forward to the challenge. We look forward to working with you

## Twelve WV Counties Receive Natural Disaster Designation

The United States Department of Agriculture (USDA) has approved 12 counties in West Virginia as primary natural disaster areas. Those counties are the following: Braxton, Calhoun, Clay, Jackson, Mason, Nicholas, Pleasants, Ritchie, Roane, Webster, Wirt and Wood. The designation is in response to the flooding caused by Hurricanes Florence and Michael that occurred between April 2018 through December 31, 2018.

"We thank USDA Secretary Sonny Perdue for issuing this designation. Having access to the tools for recovery after natural disasters hit is vitally important to the healing of our communities," said Commissioner of Agriculture Kent Leonhardt. "If a farmer was affected by flooding due to these hurricanes, they should reach out to their local Farm Service Agency office."

Disaster designation allows farm operators in primary counties and contiguous counties to be considered for certain assistance from the FSA. This assistance includes FSA emergency loans. Farmers in eligible counties have eight months from the date of Secretarial disaster declaration, April 2019, to apply for emergency loans.

Contiguous counties eligible for assistance are: Cabell, Doddridge, Fayette, Gilmer, Greenbrier, Kanawha, Lewis, Pocahontas, Putnam, Randolph, Tyler and Upshur. For more information or assistance, please reach out to your local country FSA office <https://offices.sc.egov.usda.gov/locator/app?state=vv&agency=fsa>.

## WVDA Sponsoring Honorary Agriculture Commissioner for the Day Contest

The West Virginia Department of Agriculture (WVDA) is sponsoring the third annual "Honorary Commissioner of Agriculture for the Day" contest. Students ages 9-18 are eligible to enter. Those selected will serve as an Honorary Commissioner of Agriculture during the State Fair of West Virginia, August 8-17.

"We have lost half our farmers in the last 20 years. At the same time, the average age of the West Virginia farmer continues to increase," said Commissioner of Agriculture Kent Leonhardt. "We hope to inspire the next generation of producers that our country desperately needs."

The theme for this year's contest is "The Future of Agriculture: How Technology Can Change the Industry." Acceptable forms for entry include: audio/visual presentations, written essays, poems, short stories and academic papers. All submissions must be received by July 22. Those students who are chosen to serve as Honorary Commissioners of Agriculture for the Day will sit in on meetings and events with the Commissioner, take a behind-the-scenes tour of the fair and will be featured in the September issue of the Market Bulletin.

To apply, go to [www.agriculture.wv.gov](http://www.agriculture.wv.gov) and fill out an application. Submit the application along with your entry to: West Virginia Department of Agriculture, Attn. Commissioner for a Day, 1900 Kanawha Blvd. East, Charleston, WV 25305.

For more information, contact Jennifer Smith at [jensmith@wvda.us](mailto:jensmith@wvda.us) or 304-558-3708.



**Contest Theme: "The Future of Agriculture: How Technology Can Change the Industry."**

# West Virginia Grown

## Rooted in the Mountain State

**BERKELEY**

- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Farm Market
- Mountaineer Brand
- Raw Natural
- Sister Sue's
- Taylor's Farm Market
- US Veteran produced
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower

**BRAXTON**

- Mary's K9 Bakery

**BROOKE**

- Family Roots Farm
- Bethany College Apiary
- Eric Freeland Farm

**CABELL**

- Appalachian Apiculture
- Down Home Salads

**CLAY**

- Legacy Foods
- Ordinary Evelyn's

**DODDRIDGE**

- Sweet Wind Farm

**FAYETTE**

- Butcher's Apiary
- Up The Creek

**GREENBRIER**

- Arbaugh Farm
- Sloping Acres
- TL Fruits and Vegetables

**HAMPSHIRE**

- Kismet Acre Farm

**HARDY**

- Buena Vista Farm
- Wardensville Garden Market

**HARRISON**

- Rimfire Apiary

**JACKSON**

- Maddox Hollow Treasures
- Out of This World Salsa
- Sassy Gals Gourmet Treats

**KANAWHA**

- Angelos Food Products LLC
- Hamilton Farms
- Hernshaw Farms

**LEWIS**

- Lone Hickory Farm
- Old Oaks farm
- Smoke Camp Craft

**LINCOLN**

- Hill n' Hollow Farm & Sugarworks
- Wilkerson Christmas Tree Farm
- Simply Hickory
- Ware Farms

**MARION**

- Holcomb's Honey
- Rozy's Peppers in Sauce

**MARSHALL**

- Hazel Dell Farm

**MINERAL**

- Indian Water Maple Company

**MONONGALIA**

- The Kitchen

**MONROE**

- Spangler's Family Farm

**MORGAN**

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

**NICHOLAS**

- Kirkwood Winery
- Woodbine Jams and Jellies

**OHIO**

- Grow Ohio Valley
- The Blended Homestead
- Moss Farms Winery
- Rock Valley Farm
- Windswept Farm
- Zeb's Barky Bits

**PENDLETON**

- M & S Maple Farm
- Cool Hollow Maple Farm
- Rocky Knob Christmas Tree Farm

**POCAHONTAS**

- Brightside Acres
- Brush Country Bees

**PRESTON**

- Mountindale Apiaries
- Me & My Bees
- Riffle Farms
- Valley Farm, Inc.

**PUTNAM**

- Sycamore Farms & Primitives
- Taste of Country Candles

**RALEIGH**

- Bailey Bees
- The Farm on Paint Creek
- Daniel Vineyards
- Shrewsbury Farm

**RANDOLPH**

- The Bryer Patch
- WV Wilderness Apiaries

**RITCHIE**

- Turtle Run Farm

**ROANE**

- Christian Farm

**TAYLOR**

- A Plus Meat Processing

**TUCKER**

- Mountain State Honey Co. LLC

**TYLER**

- Cedar Run Farm
- Creekside Farms

**UPSHUR**

- Mountain Roaster Coffee
- Zul's Frozen Lemonade

**WAYNE**

- Elmcrest Farm
- Stiltner's Apiaries

**WETZEL**

- Thistle Dew Farm
- Wetzel County Farmers Market

**WIRT**

- Stone Road Vineyard

**WOOD**

- In a Jam!
- Stomp-n-Grounds Craft Coffee

**HERNSHAW FARMS**

WHO: George Patterson

WHAT: Mushrooms

WHERE: Hernshaw

CONTACT INFO: [hernshaw-farms.com](http://hernshaw-farms.com)

"We can grow a variety of mushrooms in as little as 31 days. We hope to ramp up production in the near future. Right now, I have one employee, but my goal is to create more jobs. I want to do something to help out the community."

**KIRKWOOD WINERY**

WHO: Elizabeth and Frank Dix

WHAT: Wine, bourbon, rye whiskey

WHERE: Summersville

CONTACT INFO: [Kirkwood-wine.com](http://Kirkwood-wine.com)

"We're a West Virginia business. We're in a small town. We work really hard and make our own product. Everything is bottled by hand, and we cork our own bottles. West Virginians love our sweet, cold wine, and that's how we serve it!"

Join the growing list  
of WV Grown companies today!

Email [wvgrown@wvda.us](mailto:wvgrown@wvda.us) or  
visit our website at [agriculture.wv.gov](http://agriculture.wv.gov)  
for application packet.

# Fresh, Fresh, Fresh!

Is there anything better than the first fruits and vegetables of the season? Spinach, asparagus and rhubarb make a return to your menu this month. Whether they come straight from your garden or a local farmers' market, the taste will be fantastic. Our recipes featuring these ingredients are enough to make your mouth water. If you have summer recipes that feature fresh foods, send them our way to [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us). We can't wait to hear from you!

## Spinach Pasta Salad

- |  |  |
|--|--|
| 1 12-ounce package farfalle pasta                            | 1 15-ounce can black olives, drained and chopped |
| 10 ounces baby spinach, rinsed and torn into bite-size piece | 1 cup Italian-style salad dressing               |
| 2 ounces crumbled feta cheese with basil and tomato          | 4 cloves garlic, minced                          |
| 1 red onion, chopped   | 1 lemon, juiced                                  |
|  | ½ teaspoon garlic salt                           |
|  | ½ teaspoon ground black pepper                   |

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, spinach, cheese, red onion and olives.

Whisk together the salad dressing, garlic, lemon juice, garlic salt and pepper. Pour over salad and toss.

Refrigerate for 2 hours and serve chilled.

## Rhubarb Crunch

- |                                 |                            |
|---------------------------------|----------------------------|
| 3 cups diced rhubarb            | 1 cup quick cooking oats   |
| 1 cup white sugar               | 1 ½ cups all-purpose flour |
| 3 tablespoons all-purpose flour | 1 cup butter               |
| 1 cup packed light brown sugar  |                            |

Preheat oven to 375°F (190°C). Lightly grease a 9x13" baking dish.

In a large mixing bowl combine rhubarb, white sugar, and 3 tablespoons flour. Stir well and spread evenly into baking dish. Set aside.

In a large mixing bowl combine brown sugar, oats, and 1 ½ cups flour. Stir well then cut in butter or margarine until mixture is crumbly. Sprinkle mixture over rhubarb layer.

Bake in preheated oven for 40 minutes. Serve hot or cold.

## Oven-Roasted Asparagus

- |   |                                     |
|---|-------------------------------------|
| 1 bunch thin asparagus, trimmed                   | 1 clove garlic, minced (optional)   |
| 3 tablespoons olive oil                           | 1 teaspoon sea salt                 |
| 1 ½ tablespoons grated Parmesan cheese (optional) | ½ teaspoon ground black pepper      |
|   | 1 tablespoon lemon juice (optional) |

Preheat oven to 425°F. Place asparagus into mixing bowl; drizzle with olive oil. Toss to coat the spears, then sprinkle with Parmesan cheese, garlic salt and pepper. Arrange asparagus onto a baking sheet in a single layer. Bake in preheated oven until just tender, 12-15 minutes depending on thickness. Sprinkle with lemon juice just before serving.

## State Champion Auctioneer follows in family's footsteps

Congratulations to Ben Morgan, of Organ Cave! He won the 2019 West Virginia Auctioneers Association State Championship (see photo at right). It's become a family tradition. His grandfather Kermit Morgan won the competition in the 1980s and his father Billy took home the title in 1995.

### State Park Farm to Table Dinners

#### PIPESTEM STATE PARK

June 15, 2019; 304-466-1800

#### HOLLY RIVER STATE PARK

July 25, 2019; 304-493-6353



Eat Local  
Eat Fresh



Pictured above Kermit, Ben and Billy Morgan.



## Strawberry Rhubarb Sauce

- |                                  |
|----------------------------------|
| 2/3 cup white sugar              |
| 1/2 cup orange juice             |
| 5 teaspoons cornstarch           |
| 1 ½ teaspoons vanilla extract    |
| 4 cups sliced fresh strawberries |
| 1 cup sliced rhubarb             |

Combine sugar, orange juice, cornstarch, and vanilla in a large sauce pan. Bring to a boil over medium heat. Add strawberries and rhubarb; reduce heat and cook, stirring occasionally, until tender, 5-10 minutes. Remove from heat and mash the cooked berries with a fork. Serve warm or cold.



### Message from **THE VET**

**Q. What types of pests do I need to be on the lookout for this spring?**

A. Spring is in full swing in West Virginia and so are ticks and mosquitos. These pesky vectors transmit diseases to animals and humans by ingesting disease-producing microorganisms during a blood meal from an infected host (human or animal) and later inject it into a new host during their next blood meal. Ehrlichiosis, Lyme disease, Rocky Mountain Spotted Fever, etc., are common tick-borne diseases. West Nile Virus, Eastern Equine Encephalitis and Western Equine Encephalitis are common mosquito-borne diseases that affect both humans and mostly horses in the animal kingdom. These diseases can be difficult to diagnose and cause serious illness in both animals and humans if left untreated. Protect your pets and livestock with vaccinations and/or preventatives. Don't forget to protect yourself from ticks and mosquitos too by using repellants. Visit [www.cdc.gov](http://www.cdc.gov) for more information regarding vector-borne diseases. Consult your veterinarian for more information about defending your pets and livestock against tick and mosquito-borne diseases.

# Veteran of the Month: Chad Trent

## Hill N' Hollow farm owner thrives on staying busy at his Lincoln County farm

Driving down the short gravel driveway into Hill N' Hollow Family Farm and Sugarworks in Lincoln County, you see a little bit of everything. There are some horses up the hill on the right, a couple of chickens running around a huge barn and a newly built sugar shack just to the left of the barn.

"If I'm not busy, there is something wrong," said Hill N' Hollow owner Chad Trent as he's laughing while cleaning up in his sugarhouse.

Staying busy is just the way Trent likes to do things. His full time job, selling veterinary supplies, takes him to Morgantown, the Eastern Panhandle and southeastern West Virginia every other week. When he's not on the road though, he has his hands full at home.

"I just like being into something. It's relaxing for me," Trent said. "My kids are always out helping too, and I like showing them what happens when you work hard."

Despite being in charge of a successful farm, Trent did not grow up farming. He was raised in St. Albans, Kanawha County, and then went off to college.

"I was two years into school and had already racked up a ton of debt," Trent said while standing in front of a sign he made for his farm. "A buddy of mine was in the Air Force and told me to sign up."

So, in 2000, Trent joined the Air Force. For the next six years he traveled the world as a jet engine mechanic.

"I've been to every continent except Australia," laughed Trent. "I was single at the time, and it was a great opportunity for me."

Trent served in Afghanistan in 2005 and was honorably discharged the following year.

"The Air Force paid for college, and I graduated debt-free. That was a huge benefit to me," Trent continued.

After his service, Trent worked and lived in a couple different places until 2015 when he bought what is now his farm in Griffithsville.

"We found out about it on Facebook actually," added Trent.

Trent and his buddies built a house on the property, and the farm was off and running. Trent said he never intended to start a maple syrup business, it just kind of happened along the way.

"We started slow our first year, and now we're slowly growing," Trent said while standing in his new sugar shack. "We have a couple hundred taps, and we're going to add some more before next season."

Trent decided to build a sugarhouse on his property, in part to help keep up with demand. It's a natural wood color on the outside, has tall rounded window in the front and has a vent coming out the top.



"When the smoke is coming out of the vent, you know the syrup is going," joked Trent.

During the summer, Trent is planning on insulating the sugarhouse and putting in a commercial kitchen.

"We want to try some things, and this house is going to help us do that."

One of those new things is infusing different flavors into their maple syrup. Trent hopes people will love the new flavors he is going to try.

"We're excited about it. We think it's going to add something new to what we already do," Trent said.

Maple syrup season is still a long way off though. In the meantime, Trent is going to use a \$1,000 grant he just won to get some new equipment to help him and his wife start a greenhouse.

"Why not add something else," Trent laughed. "My oldest daughter is my right hand and my younger two are starting to really help out."

Trent is a member of Homegrown by Heroes and he won the grant through them. The prize is a \$1,000 gift card to Tractor Supply.

"Homegrown by Heroes is great. It lets people know that the person growing or producing the product takes great care and has pride in what they are making," said Trent.

Trent is the West Virginia Department Agriculture's June Veteran of the Month.

## Traceability and Recall .... Similar but Not the Same

In the agribusiness sector, the terms "traceability" and "recall" tend to be used interchangeably. The two are related but refer to two distinct activities within your farm operation. Traceability means "identifying where the produce came from including inputs (one step back) and where it went (one step forward)." A food recall plan is a document that describes what your farm will do if any issue in the supply chain "steps back" to your produce.

Seemingly daunting, there are a couple of points a grower should consider. First, traceability does not mean that you are responsible for traceability within the entire system. For example, if you are providing tomatoes to a local market and a value-added processor (we'll use salsa as an example), your traceability responsibility would differ. Remember, the more "hands" your product goes through to get to the consumer, the more layers of traceability are inserted into the chain. Effective record keeping of your inputs is critical.

Your recall plan should always include your traceability scheme as it is documentation of the role your firm played in the consumer endpoint. Many incorporate their traceability efforts to invoicing and regularly test the effectiveness of their traceability steps in the event of a recall which is required for firms seeking GAP audit certification or who are subject to the provisions of the Preventive Control Rule (PCR).

Whether you are required or not, traceability and the knowledge of how to handle recall questions make sense for buyer requirements, tracking of sales, quality control and data for risk management decisions.

Food product recalls are serious events for any company and must be planned and conducted properly to protect the health of consumers and the business. Creating a recall plan is a critically important task that allows effective product identification and control in the event that defective produce and food enters the market.

The West Virginia Department of Agriculture, FDA Produce Safety CAP and WV Farm Food Safety Training Team is offering a two-day Food Product Recall training course for farmers and processors who 'manufacture, process, pack, hold, or import human foods.' The course, held at the Bridgeport Conference Center on July 8 & 9, will include recall definitions, establishing a recall team, recall plan elements, communication, how to work with regulators, how to handle returned product, etc. Participants will receive a recall plan template and will learn to develop their own recall plans. See details and registration below.

**Don't forget our follow-up Writing Your Farm Food Safety Plan workshop as a follow-up to the grower training at the Small Farm Conference.** The full day session will be held on the campus of West Virginia State University (Institute) in IREB Multipur-

pose Classroom, #109 from 8AM to 5PM and is \$10 for participants. **To register, go to: [www.epay.wvsto.com/WVU/WVUANREvents/Default.aspx](http://www.epay.wvsto.com/WVU/WVUANREvents/Default.aspx) or contact Dee Singh-Knights at (304) 293-7606.**

**Sources:** Produce Safety Alliance grower training curriculum, Northeast SARE & Cornell University

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### Vendors sought for inaugural WV Food and Beverage Show

The Beckley-Raleigh Convention Center is seeking craft beverage and food manufacturers for its first-ever "West Virginia Food & Craft Beverage Show."

The event will be June 21-22. Booths will measure 10' x 10' and will cost \$100. Table coverings and power hookup will cost \$20 each.

For more information, contact [andrea@beckley-conventioncenter.com](mailto:andrea@beckley-conventioncenter.com), or phone 304-252-7361.

## State 4-H and FFA Teams Bring home honors at National Land and Range Judging Contest



Monroe 4-H – National Champion Homesite Judging and Reserve Champion Land Judging

Congratulations to Monroe 4-H! They were the champions of the 4-H Homesite Judging and reserve champion Land Judging team at the 2019 National Land and Range Judging Contest held April 30 – May 2 in Oklahoma City. Team members are Gavin Taylor, S.J. Goodwin and Alexander Chernauskas and Coach Brian Wickline. Taylor was the top individual in the land judging contest.



Tyler FFA – National Land Judging Champions

A big shout out to Tyler FFA! They were named the National Land Judging Champions at the 2019 National Land and Range Judging Contest in Oklahoma City, April 30 – May 2. Team members are Nick Spencer, Megan Vandruff, Creed Ammons and Madison Craven. Craven took first place in individual land judging. Their coaches are Leon Ammons and Annie Erwin.

## Agriculture and Forestry Hall of Fame to Welcome New Members at 2019 Banquet

The West Virginia Agriculture and Forestry Hall of Fame (WVAFHF) Foundation has selected six outstanding individuals to be inducted in 2019. These individuals will be honored at the WVAFHF annual banquet at Jackson's Mill Saturday, July 13. A reception will begin at 5 p.m., followed by dinner at 6 p.m.

This year's enshrinees are: Thomas Edward Snyder and Linda O. Carnell (Forestry), Dr. Betty Pingley Crickard McCartney (Family Life), and Gary W. Gibson, Charles "Chuck" Hunter Jr., and Russell Teter Linger Jr. (Agriculture).

"The Mountain State has a rich heritage rooted in agriculture," said Commissioner of Agriculture Kent Leonhardt. "Despite our size, West Virginia citizens have made significant contributions to advancing agriculture. These individuals should be proud of the impact they have had on our state and nation."

The WVAFHF Banquet is open to the public. Tickets are \$30 each and the deadline for reservations is July 10. Tickets can be purchased from:

- Denise Hunnell, WVU Davis College of Agriculture, Natural Resources and Design, 304-293-2395
- Joan Harman, WV Farm Bureau, 304-472-2080, ext. 306
- Robin Gothard, WVDA, 304-558-3550

Enshrinement in the WVAFHF is reserved for those individuals, businesses, organizations, institutions and foundations that have made outstanding contributions to the establishment, development, advancement and improvement of the agricultural, forestry and family life of West Virginia.

The WVAFHF Foundation was chartered in 1974. In 1976, the Board of Governors voted to include forestry professionals in the Hall of Fame.

## CLASSIFIED ANNOUNCEMENTS

June 2019

To Submit an Ad:

Phone: 304-558-2225  
Fax: 304-558-3131  
Email: marketbulletin@wvda.us  
Mail: 1900 Kanawha Boulevard, E. Charleston, WV 25305

### 4TH ANNUAL SHOWDOWN IN THE HILLS

Jackpot Cattle Show  
June 13  
Jackson Co. Fairgrounds  
Cottageville, WV  
Jacob Kay, 532-9120.

### AD DEADLINES

#### July 2019. . .

Phone-In ads for the July issue must be received by 12 noon on Thursday, June 13.

Written ads for the July issue must be received by 1 p.m. on Friday, June 14.

#### August 2019. . .

Phone-In ads for the August issue must be received by 12 noon on Thursday, July 11.

Written ads for the August issue must be received by 1 p.m. on Friday, July 12.

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, Beligton, W.Va.

Contact Ben Fancher, [benfancher@gmail.com](mailto: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](mailto:mconley@cnpapers.com).

**Marion Co. Beekeepers Assoc., Picnic**, June 28, 4:30 p.m., East Marion Park, Pavilion #1, bring a covered dish to share.

**Monogalia Co. Beekeepers Assoc., Monthly Meeting**, 1st Tuesday, 7 p.m.-9 p.m., WVU Co. Ext. Office Westover, W.Va., Contact Debbie Martin, 367-9488; [debbiez7@yahoo.com](mailto:debbiez7@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](mailto:secretary.phba@gmail.com).

**Preston Co. Beekeepers Assoc., Monthly Meeting**, 3rd Thursday, 7 p.m., Preston Co. Ext. Office, 344 Oak St., Kingwood, W.Va., Contact Heather Akers 435-9009; [galgonewv@aol.com](mailto:galgonewv@aol.com).

**Tri-State Beekeepers Assoc., Monthly Meeting**, 3rd Thursday, 6:30 p.m., Sept.-Nov., Good Zoo Bldg., Wheeling, W.Va., Steve Roth; [sroth29201@comcast.net](mailto:sroth29201@comcast.net).

**WV Beekeepers Assoc., Annual Fall Meeting**, Aug., 23-24, Featured Speakers Dr. James Ellis & Dwight Wells, Robert H. Mollahan Bldg of the WV High Tech. Complex, Fairmont, W.Va.

**West Central Beekeepers Assoc., Monthly Meeting**, 4th Saturday, 1 p.m., Commission on Aging Bldg. 110 Madison Ave., Spencer, W.Va., Contact Paul Kra-shoc, 364-8408; [mapakrasht@yahoo.com](mailto: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

**Sim/Angus** 2-yr. bull, Hoover Dam/Grizzly blood, can see calves, scurred, easy calving, \$2,000. Jeff Allen, 2398 Dowler Rd., Moundsville, 26041; 845-7549.

**Pure reg. Simmental** yrlg. bulls, AI sires W/C Widetrack & Welsh's Do It Right, ready to breed, \$1,500. Jim Bosley, P.O. Box 5, Old Fields, 26845; 530-6636.

**Reg.** Polled Hereford cow & calf prs., Mr. Hereford/Revolution 4R blood, good disp., \$1,800/up. Roger Casto, 837 Radcliff Run Rd., Mineral Wells, 26150; 489-1696.

**Reg.** Angus 15-mo. bulls, 4, breeding exam, genomic tested, ready to go, \$2,000/ea. Dave

Coombs, 462 Hildebrand Lock & Dam Rd., Morgantown, 26501; 288-3948.

**Reg.** Polled Hereford: bulls, semen tested, \$2,000/up; yrlg. heifers, ready to breed, \$1,500/up. Bobby Daniel, P.O. Box 214, Fairdale, 25839; 575-7585.

**Reg.** Black Hereford 14-mo. bulls, excel. disp., calving ease, on hay, not on a heavy grain ration, \$1,800/up. Steve Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

**Reg.** Black Angus 14-mo. -17-mo. bulls, Objective blood, easy handling/calving, vacc., all papers complete, \$2,000/up, del. avail. Joanne Edgell, 1471 Bingamon Rd., Worthington, 26591; 592-2717.

**Reg.** Black Angus 1-yr. -3-yr. bulls, Objective blood, excel. disp., calving ease, low birth wts., great wnlg./yrlg. wts., \$1,500/up. Dave Fierbaugh, 881 Cadbury Lane, Charleston, 25312; 984-1566.

**Reg.** Angus 12 mo. -18 mo. bulls; reg. Limousin & Lim-Flex yrlg. bulls, all BSE, perf. info. & EPD's avail., \$2,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; [ralimousin@frontiernet.net](mailto:ralimousin@frontiernet.net).

**Jersey** 2-yr. cow, freshened 4/11, hand raised, good disp., \$800, Tyler Co. Mark Gooch, 960 Hammonds Ridge Rd., Pennsboro, 26415; 871-1470.

**Black Angus** 16 mo. -18-mo. bulls, BSE, low birth wt., good disp., vacc., del. avail., \$1,800. Vernon Hamric, 2209 Tate Crk. Rd., Frametown, 26623; 364-8353; [hamricfarms@hotmail.com](mailto:hamricfarms@hotmail.com).

**Pure Angus** yrlg. bulls, calving ease, good disp., \$2,000/ea. Woody Hanna, 5700 Friars Hill Rd., Renick, 24966; 645-5469.

**Reg.** Black Angus, Sim Angus, Balancer, sired by All-In, Complete, 100X, Game On, Total, Prophet, War Party: bulls, \$2,000; heifers, \$1,500. John Hendrick, 4048 War Ridge Rd., Wayside, 24985; 573-5991; [BJHPVFarm@aol.com](mailto:BJHPVFarm@aol.com).

**Pure Angus** bulls 15-mo. -19-mo., \$1,200/ea; 4-yr., herd bulls, 2, \$1,800/ea., all easy calv-

ing. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

**Reg.** Polled Hereford: 2-yr. -3-yr. bulls, Target/Stocker & Klondike blood, \$2,000/up; yrlg. heifers, Revolution 4R, Victor & Boomer p606 blood, \$1,200/up; Black Angus yrlg. bull, \$1,200. Mike Isner, 1470 Stalnaker Rd., Philippi, 26416; 402-416-4234.

**Reg.** Black Angus 3-yr. bull, good calves & disp., \$1,900. Tim Kellerman, 1499 Cap Run Rd., Walkersville, 26447; 452-9796.

**Reg.** Angus bulls: yrlg., Son of Fortress blood, \$1,300; 2-yr., Son of Coleman Regis blood, \$1,750, both easy calving & good disp. John Miller, 530 Stillmeadow Lane, Moundsville, 26041; 845-4866.

**Reg.** Black Angus 18-mo. & older bulls, \$2,000/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-9851; [jfodell@frontiernet.net](mailto:jfodell@frontiernet.net).

**Reg.** Black Angus, bulls, sired by KCF Bennett Southside, \$1,700/up; reg cow/calf prs., bred & non bred heifers, \$1,200/up, EPDs avail., easy calving, excel. disp. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 678-7302.

**Pure** Hereford bull, not reg., approx. 1,250 lbs., good disp., \$1,300. Steven Spears, 100 Myers Crk. Rd., Sandyville, 25275; 372-4283.

### Cattle Wants

**Hereford** bull, 3-4 yr., red & white, not reg., reasonable price. Jessie Robinson, P.O. Box 175, 860 Bays Rd., Birch River, 26610; 649-4012.

### Equipment Sales

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

**NH:** 57, 3-pt., rake; 268, sq. baler, both \$1,500; JD, 335, round baler, \$6,500; EZ wrap/bale wrapper, surface only, \$2,500; grain bin,



## “Agritourism School on Wheels” tour to close out five-week online course

P.O. Box 757, Ona, 25545; 942-5546.

**Field sprayer**, 21', tri-fold w/200 gal. fiberglass tank, \$200; hay elevator, 30', solid bottom, \$700. John Miller, 530 Stillmeadow Lane, Moundsville, 26041; 845-4866.

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

**Acreage**: Putnam Co.,: 98 A., fields, woods, running stream, secluded, \$1,375/A. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

**Trailer**, Adams, cattle, 14', bumper pull, divider gate, full size spare tire, excel. cond., \$4,250. Roger OQuinn, 822 Spruce Grove Rd., Mt. Nebo, 26679; 618-4526.

**Rabbit cages**, nest boxes, feeders, water bottles, auto-water system, \$3-\$30, del. avail. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 897-7073; donkeymomhope@gmail.com.

**Rabbits**, Silver Fox, dual purpose meat/pelt, pedigreed/show quality, fine boned, produce lg. loins, dresses 65% live wt., great feed/meat conv. ratio, \$50/up; Anaconda ducklings, 1-day, \$10/up, both are rare, heritage. Randall Reimann, Gen. Del., Wolfcreek, 24993; 994-9119.

**Cherries**: sweet & sour, you pick, 75¢/lb.; apples: Lodi & Yellow Transparent, \$10/bu., bring containers, call for picking dates. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

**CKC Aust. Heeler** pups, red & blue, health guaranteed, out of working stock, \$250-\$400. Judy Saurborn, 454 Coburn Crk. Rd., Morgantown, 26508; 288-1179.

**Cherries**: sweet & sour, pick your own, \$1/lb., bring containers, call for picking dates. Garry Shanholtz, 1328 Jersey Mtn. Rd., Romeny, 26757; 822-5827.

**Agrisupply** piplayer attachment, fits most 3-pt. subsoilers, has 3" diameter tube & will handle up to 2" poly pipe or underground 200 amp supply cable, \$85; Countyline, 3-pt. subsoilers, \$145. Curtis Sullivan, 1787 Pee Wee Hill Rd., Sandyville, 25275; 275-4766.

**Anatolian Shep.** pups, good working parents, excel. livestock guardian, \$250; Zachary Teter, 5315 Back Rd., Beverly, 26253; 704-9555.

**Hay**, 4x4, round bales, 300+, \$20/bale. Chuck Woodyard, 396 Woodyard Lane, Ravenswood, 26164; 273-5263.

The 2012 US Census of Agriculture identified more than 33,000 farms providing agritourism services valued at \$704. (NTA, 2018). Agritourism trips are taken for a variety of reasons including on-farm education, recreation and goods/service. The explosion of on-farm wedding venues and guest B&B's position agriculture uniquely between the industries of agriculture and traditional tourism....farms are becoming the place to visit in the US and West Virginia!

In West Virginia, the West Virginia Agritourism Initiative seeks to training agribusinesses on how to initiate, expand, integrate and diversify this growth area by providing a

5-week online course with a capstone tour opportunity. According to the National Tour Association, this tour provides

valuable agritourism facility research for educational and business purposes.

This year's tour will start in Morgantown, WV and travel through the Kentucky Bluegrass to demonstrate clustering and other key agritourism promotion. From there, the trip will head to Cincinnati Ohio for immersion into the local food scene and how agritourism is a foundational element of the cities' market growth. Termed the "agritourism school on wheels", each stop will provide

participants and opportunity to explore niche development and speak to owners/operators about their successes and challenges. Each participant receives a re-kit that includes key questions for each stop

networking on how key components from the could integrate into West Virginia agritourism fions.

Tour dates are limited on a first-come, serve basis for those not engaged in this year's or previous agritourism trainings. To be placed wait list, contact Cindy Martel (304-541-9756; tel@wvda.us) or Dr. Doolarie Singh-Knights 293-7606; dosingh-knights@mail.wvu.edu

[https://ntaonline.com/app/uploads/2017/12/TMG\\_Agritourism.pdf](https://ntaonline.com/app/uploads/2017/12/TMG_Agritourism.pdf)

Funding for this activity is provided by the Northeast SARE USDA Specialty Crop Block grant programs.



# Mountain State Art & Craft Fair

AN APPALACHIAN EXPERIENCE

Cedar Lakes Conference Center • Ripley, WV

## July 4-6, 2019

Live Appalachian music • Exquisite Handcrafted art (wood, jewelry, woven goods, leather, pottery, etc.) • WV Marketplace (selling WV Grown foods) • Delicious Food and Homemade Ice Cream • Interactive arts for children and adults • Fishing Derby • And Much More!

HOURS: July 4-5 from 10 a.m. until 6 p.m. and July 6 from 8 a.m. until 6 p.m.

ADMISSION PRICES: Adults \$8 • Seniors \$7 • Military Personnel \$7 • Youth \$5  
 ADMISSION DISCOUNT: 3-6 p.m. Daily \$5 • 8-10 a.m. Saturday, July 6 \$5

### ‘Fruits of Labor’ wins prestigious national award

Tammy Jordan, founder of Fruits of Labor in Greenbrier County, was honored by the National Association of Development Organizations/Development Districts of Appalachian America for her dedication to serving Appalachians managing substance use disorder.

Tammy's efforts not only bring hope to those struggling to reinvent themselves, her initiative is also a mainstay business in Rainelle. The Culinary training facility further serves as a community hub for many events, notably the recovery efforts from the 2016 flood.

## GARDEN CALENDAR

JUNE 2019 Source: WVU Extension Service Garden Calendar

<p><b>JUNE 1</b> Seed lettuce as a companion plant to tomatoes.</p> <p><b>JUNE 3</b> Seed snap beans and carrots. Seed summer squash and corn for late crop.</p> <p><b>JUNE 4</b> Seed parsley. Seed cabbage, cauliflower and broccoli for fall crop.</p> <p><b>JUNE 5</b> Seed pumpkins and winter squash. Seed leaf and Bibb lettuce.</p> <p><b>JUNE 6</b> Plant celery. Monitor for garden pests.</p> <p><b>JUNE 7</b> Mulch garden to control weeds and conserve moisture.</p> <p><b>JUNE 8</b> Plant tomatoes. Seed bush limas. Summer prune apples and peaches.</p> <p><b>JUNE 10</b> Begin control measures for squash vine borer.</p> <p><b>JUNE 11</b> Seed sweet corn and beets, Seed pumpkins and winter squash.</p> <p><b>JUNE 12</b> Begin bagworm control.</p>	<p><b>JUNE 13</b> Side-dress sweet corn that is knee-high with additional nitrogen.</p> <p><b>JUNE 14</b> Deadhead annuals to encourage more flowers.</p> <p><b>JUNE 15</b> Transplant thyme. Pinch blackberry canes. Plant peppers.</p> <p><b>JUNE 17</b> Prune spring-flowering shrubs.</p> <p><b>JUNE 18</b> Renovate (e.g., leaf removal, fertilize, etc.) strawberries after last harvest.</p> <p><b>JUNE 19</b> Pinch back garden mums. Seed dill.</p> <p><b>JUNE 20</b> Treat lawn for white grubs using systemic insecticide.</p> <p><b>JUNE 21</b> Seed pole limas and snap beans. Prune pine trees.</p> <p><b>JUNE 22</b> End asparagus harvest. Seed or transplant savory.</p> <p><b>JUNE 24</b> Harvest beet greens. Turn compost. Plant late tomatoes and peppers.</p> <p><b>JUNE 25</b> Add non-seed-bearing weeds to compost.</p>	<p><b>JUNE 26</b> Seed peppers. Plant basil.</p> <p><b>JUNE 27</b> Stake peppers. Transplant rosemary. Plant cilantro.</p> <p><b>JUNE 28</b> Harvest summer squash. Seed basil.</p> <p><b>JUNE 29</b> Fertilize asparagus shorter than 6 inches in length.</p>
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