Walt’s View

Governor Earl Ray Tomblin paid a visit in late November to WVDA headquarters at Guthrie to tour our facilities. Our focus was concentrated on our laboratories, which have the greatest need for a new building. These labs handle thousands of samples each year. These samples include agricultural materials, meat, dairy, pesticide residues, animal feed and seed. The results from these samples are used to protect human and animal health, as well as consumers. In addition, our lab programs have distinguished themselves by securing research grants, and are considered the “go-to” labs for particular infectious agents. But they are housed in 1950’s-era military barracks that are woefully outdated, impractical and far below the standards expected of modern laboratories.

In fact, the work of the WVDA in general is too important to be hidden away at Guthrie. Beyond just laboratories, the entire Department needs a headquarters that is more centrally located, more cost-efficient, and that projects a professional image of the WVDA. I intend to present this fundamental need to the Legislature in the upcoming session, and I am hopeful that together we can find a way to arrange funding for this critical project. I am optimistic that we will see some concrete action in the near future on the development of a brand new facility for the WVDA and the West Virginia Conservation Agency in the Tech Park in South Charleston. This would provide us with the facilities that are fitting to the work we do and the manner in which we do it.

WVDA Labs in Crucial Need of New Facilities

The WVDA sponsored a food drive during the holiday season and collected close to 1,500 units of food which was donated to Manna Meal Soup Kitchen in Charleston.

I also think that we’ll see action by the Legislature this session on putting deer farmers under regulation of the WVDA instead of the Division of Natural Resources. This is simply common sense, and West Virginia is missing out on a huge economic development opportunity as long as we continue to treat farmed deer the same as wild deer. Deer farming is already a multi-million dollar industry in Pennsylvania and Ohio. Pennsylvania estimates the industry adds more than $80 million to its economy each year and has created 3,500 jobs on more than 750 deer farms. This is all on top of a vibrant hunting economy in that state.

In West Virginia, hunting has a substantial economic impact, but we can only show $1.4 million in sales and 66 jobs in deer farming. With the economic issues we have in this state, how can we possibly justify passing up the opportunity to add tens of millions of dollars to our state’s economy?

I recently visited Potomac State University in Keyser, which has a strong agriculture program, including a sizable greenhouse, cattle and pastures, and large equestrian facility. I spoke with Campus Provost Leonard Colelli and a number of the staff members there and I think there are great things on the horizon for the school.

Employees at the WVDA arranged a food drive for the holiday season. They donated a flood of canned goods – almost 1,500 units! Items were given to Manna Meal Soup Kitchen in Charleston. During this season of gifts, gadgets and gizmos, I find it telling that food is what is really at the center of the holidays. Whether it’s a traditional family feast, or an enhanced awareness of those who go hungry throughout the year, we become keenly aware of the blessings that truly matter.

I hope that you have the chance to gather with your family and take the opportunity to appreciate what’s on and around your table. And I hope that you will remember those in need as well and find a way to help them. Rita and I wish all of you a very happy and prosperous New Year.

Rita Hedrick-Helmick, center, was recently honored by the Blue Ridge Chapter of the National MS Society with the organization’s prestigious Norman Cohn Award for her many years of volunteer work and advocacy for those living with multiple sclerosis. Delton Hanson, left, representing the National MS Society, recently presented Hedrick-Helmick with the award at a banquet held in Charleston.

He said Rita is an “invaluable part of the Society’s fundraising and outreach efforts” and that her “philanthropic endeavors are matched only by her compassion for those with multiple sclerosis and she shares with us a vision for a world free of MS.” Also on hand for the presentation was Rita’s husband, Walt, right, West Virginia Commissioner of Agriculture.
State FFA Ham & Bacon Projects are about more than just meat

Before you can have ham or bacon, you must first have a pig – a fact that is not lost on West Virginia’s FFA advisors. They are typically agriculture teachers, too, but in their FFA role, they lead young people in what is essentially a year-round project that requires persistence, dedication and responsibility.

Students at Cameron High School must have a pig by July 1 to take part in the annual ham and bacon shows. That means students must feed and care for the animals until they reach market weight without allowing the animals to get too fat in the process.

You also need a place to cut, cure and store those animals once they reach market weight, and the Cameron students have a facility that is second to none.

Adam Weekley, Agriculture Instructor at Cameron High School, pointed with pride to features in the brand new school’s animal processing laboratory – a rail system, two grinders, two slicers, two sausage stuffers, a cuber, a band saw, wrapper stations, vacuum bagging machines, and crucially, sinks just about everywhere you look.

“This is … the best meat lab I’ve ever been in – college, high school even professional meat facilities. The attention to detail is just amazing. Everything you think you could want, we seem to have here. It makes the job a lot easier, it makes it a lot more fun, it makes the kids respect it a lot more. You see that difference in the kids because it’s one of a kind and they want to take care of it.”

There are also two coolers - one with wide temperature and humidity controls for storing FFA ham and bacon projects, and a “straight” for keeping anything refrigerated. There’s also a carcass cooler between the lab and the back parking lot so that carcasses can go straight from a truck to the rail system and into the holding cooler.

The smoker employs the latest in technology that allows for the most efficient processing and the best safety measures. It heats from the top, which reduces the grease fire hazard. It is used for smoking pork loins and sometimes turkeys as fundraisers for the FFA club.

“It’s all digitally controlled,” said Weekley. “It automatically records all our temperatures and cook times. All that is stored, so if there’s any question, we can plug in a jump drive, save it to that jump drive and have that proof.”

The facility serves a greater goal than simply producing prize-winning hams and bacons, although that’s nice to be able to point to. Cameron graduate Ashley Cain last year became the first entrant in the State FFA Ham, Bacon and Egg Show and Sale to take the top spot in both the ham and bacon categories during the 70th incarnation of the event. It also marked her third year running as the grand champion in the ham category.

The facility also is a model for vocational education, turning out students with career-ready knowledge and skills. Weekley says he has 19 students in his animal processing classes, learning knife conditioning, cutting, packaging and safety procedures.

“This is a lab setting, it’s a direct outbranch of what I do in the classroom,” said Weekley. “The students have an opportunity to take what we learn in the classroom … and build on it. If they want to go and become a butcher or work for a grocery store … they have that general knowledge to start building off of for a professional outcome.”

For a video tour of the lab, visit the WVDA YouTube Channel at https://www.youtube.com/watch?v=BSJ2YqPiPVM.

Small Farm Conference to Feature 77 individual workshops – and much more!

The 2014 West Virginia Small Farm Conference will be held Feb. 27, 28 and March 1, at the Waterfront Hotel and Conference Center in Morgantown. The conference will mirror the many opportunities and problems most farmers face.

The conference schedule has grown every year and now includes three pre-conference workshops on Wednesday, February 26. These are:

1. GHP/GAP training by the WVDA
2. Youth Entrepreneurship Competition
3. Day 1 of the Process Control School

The conference officially begins on Thursday with seven day-long, in-depth workshops including:

1. Youth/FFA Day
2. Red Meat
3. Day 2 of the Better Process Control School
4. WV Bed & Breakfast
5. Value Adding
6. Farmers Market Nutrition Voucher Training
7. Entrepreneurship

Thursday night also features the Winter Blues Farmers’ Market and Local Food Dine-around which features 50 farmer vendors and 20 chefs and restaurants from all over West Virginia. Last year more than 4,500 local food enthusiasts attended the event. This serves as a great marketing event but it also serves as a teaching opportunity as the farmers learn from their neighbors who are growing or marketing differently than they are.

The Friday and Saturday schedule includes 77 individual workshops. The focus of the workshops include:

1. Production and storage of fruit and vegetables
2. Beginning farmer track
3. Farm to school
4. Farmers market management
5. Marketing
6. Agri-tourism
7. Food safety
8. Wholesale opportunities
9. Farm business issues including Insurance basics, including the Patient Protection and Affordable Healthcare Act.
10. Learning to work together through Cooperatives and group dynamics

Again this year, all meals and breaks will be sourced with locally-produced food. Last year’s conference purchased food from 17 different farmers.

For more information about the Small Farms Conference, visit http://smallfarmcenter.ext.wvu.edu/conference . The website will be updated on a weekly basis.
Happy New Year! As we ring out 2013, congratulations go to the State 4-H Judging Teams who represented WV at their respective national 4-H competitions.

The Preston County 4-H Horse Judging Team of Brianna Grimes, Britney Storms and Stephanie Cummings recently traveled to Louisville, Ky., to compete in the Eastern National 4-H Horse Roundup Judging Event. The competition included judging four halter classes and four performance classes and giving four set of oral reasons supporting the placement of the selected classes. Cummings had a perfect 50 out of 50 points in judging Western Pleasure. Grimes had perfect scores in judging Belgian Mares, Saddlebred in Hand, and Western Pleasure classes. Storms had perfect scores in judging Belgian Mares, Saddlebred in Hand, Western Pleasure Performance and AQHA Hunt Seat Performance classes. The team was coached by Debby Grimes.

The Hampshire County 4-H Livestock judging team of Paige Bohrer, Jackson Cookman, Sam Cookman, Sarah Thorne and Coach Mark Cooney represented WV at the National 4-H Livestock and Livestock Skillathon Contests in Louisville, Ky.

The Hardy County 4-H Poultry Judging Team of Kirklin Delawder, Jesseca Walker, JoBeth Delawder and Jaclyn Cleaver with Coach David Workman (standing) participated in the National Poultry and Egg Judging Contest in Louisville, Ky.

The Hardy County 4-H Poultry Judging Team, pictured left to right: Kirklin Delawder, Jesseca Walker, JoBeth Delawder and Jaclyn Cleaver with Coach David Workman (standing) participated in the National Poultry and Egg Judging Contest in Louisville, Ky.

The Hampshire County 4-H Livestock Judging Team, pictured left to right: Paige Bohrer, Jackson Cookman, Sam Cookman, Sarah Thorne and Coach Mark Cooney represented WV at the National 4-H Livestock and Livestock Skillathon Contests in Louisville, Ky.

around the state are gearing up for the 2014 State 4-H Shooting Sports (Air Rifle) Competition which will be held February 1, in Braxton County. Junior and Senior teams will compete in this National Standard 3-Position Sporter Air Rifle competition. Senior teams will be competing to qualify a 4-H senior county air rifle team to compete in the National 4-H Shooting Sports Invitational, June 2014 in Grand Island, Nebraska.

All shooting sports activities are conducted by 4-H-trained/ certified volunteer leaders. A State 4-H Shooting Sports Instructors’ Training Weekend will be held February 21-23, at WVU Jackson’s Mill. The purpose of the State 4-H Shooting Sports Workshop is to certify adult volunteer leaders who wish to become instructors to teach in their respective counties. Each person attending can be certified in only one area of competency at this workshop. Each participant can only register for one of the following disciplines: Air Pistol, Air Rifle, Archery, Shotgun, Wildlife Conservation/Hunting and Black Powder. The program will start on Friday evening and close at noon on Sunday.

And a heads up...the Multi-Disciplinary State 4-H Shooting Sports Camp will be held April 4-6, 2014, at the Gilmer County 4-H Recreation Center in Glenville, WV. Campers will be enhancing their skills and knowledge in the shooting sports disciplines of Air Rifle, Air Pistol, Archery, Shotgun, Muzzleloading, and Wildlife Conservation/Hunting through the efforts of state and county 4-H Shooting Sports instructors.

Again, Happy New Year!

USDA requires that cattle be officially identified before crossing state lines

The U.S. Department of Agriculture’s (USDA) Animal Disease Traceability (ADT) rule states that effective March 11, cattle moved across state lines are required to be officially identified and accompanied by an interstate certificate of veterinary inspection (ICVI). Cattle affected by this rule include: sexually-intact beef cattle over 18 months of age, all dairy cattle, and all cattle being moved for shows, rodeos or other exhibitions.

Current exemptions to the rule include beef cattle under 18 months of age and cattle moving directly to a recognized slaughter establishment.

Official identification is an official ear tag. This can be either a metal NUES “brite” tag or a tag that bears a 15 digit identification number beginning with 840. The ear tag must also have the official ear tag shield imprinted on it. In order to purchase official ID tags, cattle owners must have a premise identification number.

For more information, contact Burke Holvey at 304-269-0598. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.
Eat (more) local foods in 2014!

Jean Smith, Director, WVDA Marketing & Development Division

2013 has flown by! Happy New Year! I challenge each of you to eat more locally grown foods and make healthier food choices. Fortunately for all of us, the decision to eat more locally grown foods is becoming easier. Our growers are utilizing both high and low tunnels designed to help extend the traditional growing season! In addition, locally grown meats and poultry are always in season. Perhaps some of you took advantage of the traditional growing season and have preserved fruits and vegetables through freezing or canning, making them readily available for use in family meals. Either way, they are wise choices. Many local markets are working with local producers to carry their products on a year-round basis. Thanks to each of you, for doing your part to eat locally grown foods! – Happy Cooking!

Sticky Roasted Brussels Sprouts with Ham

Preheat oven to 425°F. Place bread in a food processor; pulse 2 times or until crumbly. Sprinkle crumbs on a baking sheet; bake at 425°F for 5 minutes or until golden. Reduce oven temperature to 375°F. Set aside 3 tablespoons toasted breadcrumbs, reserving remaining breadcrumbs for another use.

Combine sprouts and next 5 ingredients (sprouts through garlic) in a 3-qt baking dish coated with cooking spray; toss to coat. Bake at 375°F for 30 minutes or until sprouts are tender and lightly browned on edges, stirring twice.

Combine 3 tablespoons breadcrumbs and ½ cup Parmesan cheese; sprinkle over sprouts. Serve immediately.

Chicken Tetrazzini

Preheat oven to 350°F.

Melt butter in large stockpot over medium-high heat. Add onion, celery, black pepper, salt, and mushrooms; sauté 4 minutes or until mushrooms are tender. Add sherry; cook 1 minute.

Weigh or lightly spoon flour into dry measuring cups; level with a knife. Gradually add flour to pan; cook 3 minutes, stirring constantly (mixture will be thick) with a whisk. Gradually add broth, stirring constantly. Bring to boil. Reduce heat; simmer 5 minutes, stirring frequently. Remove from heat.

Add 1% cups Parmesan cheese and cream cheese, stirring with a whisk until cream cheese melts. Add pasta and chicken; stir until blended. Divide pasta mixture between 2 (8” square) glass or ceramic baking dishes coated with cooking spray.

Place bread in food processor; pulse 10 times or until coarse crumbs form. Combine breadcrumbs and ½ cup Parmesan cheese; sprinkle evenly over pasta.

Bake at 350°F for 30 minutes or until lightly browned and bubbly. Remove casserole from oven; let stand 15 minutes.

To freeze unbaked casserole: Prepare through sprinkling breadcrumbs and cheese over pasta. Cool completely in refrigerator. Cover with plastic wrap, pressing to remove as much air as possible. Wrap with heavy-duty foil. Store in freezer for up to 2 months.

To prepare frozen unbaked casserole: Thaw casserole completely in refrigerator. Preheat oven to 350°F. Remove foil; reserve foil. Remove plastic wrap; discard wrap. Cover casserole with reserved foil; bake at 350°F for 30 minutes. Uncover and bake an additional 1 hour or until golden and bubbly. Let stand 15 minutes.

Aunt Jen’s Chicken Spaghetti

Preheat oven to 350°F. Combine first 5 ingredients in large bowl. Combine broth, salt, pepper, and soup in medium bowl, stirring with whisk. Add soup mixture to chicken mixture; toss. Divide mixture evenly between 2 (8") square or (2-quart) baking dishes coated with cooking spray. Sprinkle ½ cup cheese over each casserole. Cover with foil coated with cooking spray. Bake at 350°F for 35 minutes. Uncover and bake an additional 10 minutes.

What’s Cookin’, continued on page 5
Get WVDA Recipes on New Pinterest Account!

Want a new, easy way to look up your favorite West Virginia recipes? Look no further than the West Virginia Department of Agriculture’s new Pinterest page! Pinterest is a social media site that helps you find everything from recipes to holiday decorating ideas, do it yourself projects, music, gifts, and much more. When you find something you like, just like on a regular push-pin board, you “pin” it to one of your “boards.” For example if you see a great Thanksgiving turkey recipe on our page you could “pin” it to a board you created called “Thanksgiving Ideas.”

If you’ve gotten used to the recipes in the hard copy of our “Market Bulletin” you can now access them online. We have already created a board called “Market Bulletin Recipes” where you can go and find all our present and past recipes that have been featured.

We also “re-pin” several good recipes from other Pinterest sites and have multiple boards for different holidays, events, etc. As we continue to grow we will add several more boards with all different types of recipes.

If you have a great recipe you’d like to share with us you could be featured on our Pinterest page on our “Viewer Submissions” board. Do you have a perfect pumpkin pie or apple cider recipe? Send it to us so we can show off great creations by our fellow West Virginians.

If you have a great recipe you’d like to share with us you could be featured on our Pinterest page on our “Viewer Submissions” board. Do you have a perfect pumpkin pie or apple cider recipe? Send it to us so we can show off great creations by our fellow West Virginians. We will be adding new recipes nearly every day and encourage you to go take a look around and pin your favorite recipes – from our table to yours! Find us by searching “West Virginia Department of Agriculture” on Pinterest or follow the link: http://www.pinterest.com/wvdarecipes/

Golden Butternut Squash Lasagna

<table>
<thead>
<tr>
<th>3 cups chopped onion</th>
<th>1 (15-ounce) carton part-skim ricotta cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 cups fresh spinach</td>
<td>1 (15-ounce) carton fat-free ricotta cheese</td>
</tr>
<tr>
<td>¼ cup (3 ounces) shredded sharp Provolone cheese</td>
<td>3 cups diced peeled butternut squash</td>
</tr>
<tr>
<td>½ cup chopped fresh flat-leaf parsley</td>
<td>6 cups marinara sauce</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>12 oven-ready lasagna noodles (such as Barilla)</td>
</tr>
<tr>
<td>½ teaspoon freshly ground black pepper</td>
<td>1 cup (4 ounces) grated fresh Parmesan cheese</td>
</tr>
</tbody>
</table>

Preheat oven to 375°.

Place squash in microwave-safe bowl. Cover and cook on high 5 minutes or until tender.

Coat bottom and sides of 2 (8-inch-square) baking dishes with cooking spray. Spread ¾ cup marinara in bottom of one prepared dish. Arrange 2 noodles over sauce; spread 1 cup cheese mixture over noodles. Arrange 1 ½ cups squash over cheese mixture; spread ¾ cup sauce over squash mixture.

Arrange 2 noodles over sauce; spread 1 cup cheese mixture over noodles. Arrange 1 ½ cups onion mixture over cheese mixture; spread ¾ cup sauce over spinach mixture.

Sprinkle with ⅛ cup Parmesan. Repeat procedure with remaining ingredients in remaining pan. Cover each pan with foil.

Bake at 375°F for 30 minutes. Uncover and bake an additional 30 minutes.

To freeze unbaked lasagna: Prepare through all steps before placing in oven. Cover with plastic wrap, pressing to remove as much air as possible. Wrap with heavy-duty foil. Store in freezer for up to 2 months.

To prepare frozen unbaked lasagna: Thaw completely in refrigerator (about 24 hours). Preheat oven to 375°F. Remove foil; reserve foil. Remove plastic wrap; discard wrap. Cover lasagna with reserved foil; bake at 375°F for 1 hour.

Not The Usual Apple Cake

1⅛ cups sugar, divided
⅛ cup (6 ounces) block-style fat-free cream cheese, softened
½ cup butter or stick margarine, softened
1 large egg
1½ teaspoons vanilla extract
1⅛ cups all-purpose flour
1½ teaspoons baking powder
⅛ teaspoon salt
2 teaspoons ground cinnamon
1½ cups chopped peeled Rome apple (about 2 large)
Cooking spray

Preheat oven to 350°F.

Beat ⅛ cups sugar, cream cheese, butter, and vanilla at medium speed of a mixer until well-blended (about 4 minutes). Add eggs, 1 at a time, beating well after each addition; set aside.

Lightly spoon flour into dry measuring cups; level with a knife. Combine the flour, baking powder, and salt. Add flour mixture to creamed mixture, and beat at low speed until blended. Combine ¼ cup sugar and cinnamon. Combine 2 tablespoons of the cinnamon mixture and apple in a bowl; stir apple mixture into batter. Pour batter into an 8-inch springform pan coated with cooking spray, and sprinkle with remaining cinnamon mixture.

Bake at 350°F for 1 hour and 15 minutes or until cake pulls away from the sides of pan. Cool cake completely on a wire rack, and cut using a serrated knife.

Note: You can also make this cake in a 9” square cake pan or a 9” springform pan; just reduce the baking time by 5 minutes.
Farm Opportunities Day to Showcase Resources for Producers

Farmers can learn from agriculture, business and production experts at two unique trainings, Friday, Jan. 24, and Saturday, Jan. 25, in Glenville, W.Va.

The Good Agricultural Practices and Good Handling Practices (GHP/GAP) certification training takes place from 10 a.m.–6 p.m., Friday, Jan. 24 in the Glenville State College’s Waco Center on the Mineral Road Campus. It provides training to improve safety in production and quality of marketed produce.

The Farm Opportunities Day Conference on Saturday helps farmers to maximize their business potential for small farms through trusted training from state and local experts. The training takes place from 9 a.m. – 4:30 p.m. at the Mollohan Community Center.

Participants can attend one of four course tracks designed to cater to their training needs. The tracks include livestock; vegetables and fruits; farm business management; and marketing.

WVDA Accepting Nominations for 2014 Agritourism Media Awards

The West Virginia Department of Agriculture (WVDA) is seeking entries for the 2014 Agritourism Media Awards. These annual awards celebrate and recognize excellence in advertising and promotion of West Virginia Agritourism destinations and attractions. Deadline for submissions is February 14, 2014. There is no entry fee.

The winners will be honored at the West Virginia Small Farms Conference at The Waterfront Hotel in Morgantown, February 27-March 1, 2014.

West Virginia Agriculture Commissioner Walt Helmick thinks development and recognition of agritourism as a niche farm market is critical. “The economic impact of tourism in West Virginia was $5.1 billion in 2012. Interest in attractions, events and activities associated with our farms and rural communities is high. We have seen investment, growth, and development in the agritourism sector and celebrate marketing excellence throughout West Virginia.”

Media categories include brochures, rack cards, photos, websites, and social media campaigns. Ribbons will be presented during the Conference luncheon on Friday, February 27. Examples of qualified West Virginia agribusiness awards include pick-your-own and orchard operations, wineries/breweries/distilleries, agricultural fairs or festivals, hay mazes and bed & breakfast operations.

New competition categories this year include “West Virginia Bed & Breakfasts” and “Excellence in Agritourism Social Media Campaigns.” Commissioner Helmick explains, “The addition of bed and breakfast operations acknowledges their contribution to the agritourism economy and the social media campaign category highlights the importance of this marketing tool to enterprise success. More than 38% of travel planning now takes place online. Our agritourism operators need to consider this a critical component of their overall marketing plan and we will celebrate those who have embraced and excelled in attracting visitors.”

Entry materials should be mailed to: WVDA Parkersburg Field Office, 1412 Blizzard Drive, Parkersburg, WV 26101, and be postmarked no later than February 14. Entries will be displayed for the duration of the Small Farms Conference and submissions and ribbons will be mailed back afterward.

For more information visit www.anr.ext.wvu.edu/farm-opportunities, or contact your local office of the WVU Extension Service.
The Market Bulletin

2014. Current AGR-Lite policyholders
farmers and ranchers is again being offered
Revenue Lite (AGR-Lite) insurance for
Nutrition, the WVU Extension Service, the
Department of Education’s Office of Child
the farm to school movement in West
organizations dedicated to expanding
School Community Development Group,
Community Transformation Grants
Both Call and Jackson received
eggs to the school system.
This is the second year that Cabell
the top earner, selling $3,630 worth of fresh
lettuce; cherry tomatoes; slicing tomatoes;
cucumbers; butternut squash and potatoes.
Cabell County paid an additional
$2,712.50 for 775 dozen ears of corn to
Cabell County has purchased around
$40,000 worth of student produced food
this year, but it’s only a fraction of the $3.7
million the county spends on school foods.
The same is to an even greater extent true
throughout most of the state, even though
county nutrition directors are receptive to
 buying locally, and close to $100 million
is being spent annually by county school
systems.

The primary bottleneck at this time is
farm production. Although a few farms have
notably taken steps to extend their growing
season and get involved with their county
school systems, demand for local products
is far outpacing what is available.

State Fair Scholarship Applications Now Available for 2014

The State Fair of West Virginia, in association with corporate, civic and
individual contributors, will offer five (5) $1,000 scholarships in 2014. The State
Fair Scholarship Program recognizes youth who have participated in the State
Fair, excel academically and have a proven financial need.

New for 2014, all applications must be
statefairofwv.com/scholarships-awards/
for the form. Save the electronic form with
the following format. FIRST INITIAL_LAST
NAME_2014SFWV SCHOLARSHIP
(F) Doe_2014SFWV SCHOLARSHIP).
You’ll then attach your application and
supporting documents to an email to be
sent to, scholarships@statefairofwv.com.

Applicants must be pursuing a
vocational trade, associate or bachelor degree. All applicants must have
participated in the junior livestock show, equine show or 4-H and FFA Youth exhibit
program within the previous five (5) years. Applicants must have participated in one
or more of the following areas at the State Fair:

1. State Fair Junior Show – market
animals, purebred animals and dairy
2. Equine Programs – State Fair’s
Open Horse Show or Junior Horse
and Pony Show.
3. 4-H and FFA Youth Exhibit
Program – 4-H and FFA Underwood
Youth Center

ATTENTION PRODUCERS!
Producers with premise ID numbers
need to update their change of address,
especially the new 911 addresses by
contacting Shelly Lantz at the WVDA
Animal Health Division at 304-556-2214.

Open Season for Farm Revenue Insurance in WV

USDA’s Risk Management Agency
(RMA) announces the Adjusted Gross
Revenue Lite (AGR-Lite) insurance for
farmers and ranchers is again being offered
in all West Virginia counties for 2014.
The application deadline is March 15,
2014. Current AGR-Lite policyholders
have until January 31, 2014, to make
any changes to existing contracts. Unlike
traditional crop insurance guarantees based
on yields, AGR-Lite provides a guarantee
against a significant decline in overall
farm income from the average of the most
recent five years (2007-2011). As a result
of substantial premium subsidies provided
by the USDA, AGR-Lite can be a very
affordable way to guarantee an income flow
from your farm operation.
AGR-Lite, which covers livestock, has a
limitation of $1,000,000 in coverage. AGR-
Lite offers certain features not available
under our regular AGR program. For
example, farmers and ranchers who derive
more than 35 percent of their income from
animals or animal products may be eligible
for coverage under AGR-Lite. In addition,
farmers and ranchers will not be required to
purchase individual crop insurance policies
in addition to AGR-Lite; however, they may
obtain such additional protection if they so
desire.

Farmers and ranchers are strongly
urged to contact a local crop insurance
agent, as soon as possible, for more
information and premium quotes for the
product. For a list of crop insurance agents,
farmers and ranchers may contact their local
USDA Farm Service Agency office or log on
to the following Risk Management Agency
website: http://www3.rma.usda.gov/tools/
agents/

Ag & Forestry Hall of Fame Nominations Due
Know someone deserving in the Agriculture and/or Forestry Industries?
If so, nominate them for the
Agriculture & Forestry Hall of Fame
Deadline is February 14, 2014
Mail Nominations to:
Denise Hunnell
WVAFHF
WVU-Davis College of Agriculture, Natural
Resources and Design
P.O. Box 6108
Morgantown, WV 26506-6108
denise.hunnell@mail.wvu.edu
304-293-2383
Nomination forms are available on the
Hall of Fame website at
http://www.wvagriculture.org/
WVAFHF/index.htm

Collaborative for 21st Century Appalachia
and the New Appalachian Farm and
Research Center.
“Not only are we providing a boost to
the local economy and fresh ingredients for
our meals, we are also giving students a
unique opportunity for hands-on learning,”
says Rhonda McCoy, Director of Food
Services for Cabell County Schools. “The
students received start-up funds for their
businesses with a grant from the West
Virginia Department of Education’s Office of
Child Nutrition. Now that they are up and
running, they are becoming some of our
most important local suppliers.”

Farmers interested in learning more
about Farm To School opportunities
should contact Buddy Davidson at
bdavidson@wvda.us or 304-541-5932.

Cabell County students tops in state Farm to School sales
Cabell Midland High School students
Orin Jackson and Zachary Call have sold
more produce to their local school system
than any other students in the state,
according to a release from Cabell County
school officials.
At $9,711.17, Jackson is the top-selling
student farmer in the state, providing the
food service program with red, yellow and
green bell peppers; tomatoes; butternut
squash and cucumbers. At $4,189.42, Call
is the second-highest earning student farmer in the state, providing fresh eggs; romaine
tomatoes; cherry tomatoes; slicing tomatoes;
cucumbers; butternut squash and potatoes.

This is the second year that Cabell
County had the top-selling student farmers
in the state. Last year, Jonathan Black was
the top earner, selling $3,630 worth of fresh
eggs to the school system.

Both Call and Jackson received
Community Transformation Grants
through the West Virginia Farm To
School Community Development Group,
an association of public and private
organizations dedicated to expanding
the farm to school movement in West
Virginia. Partners include the West Virginia
Department of Agriculture, the West Virginia
Department of Education’s Office of Child
Nutrition, the WVU Extension Service, the

The State Fair of West Virginia
WVAFHF/index.htm
**January**

**AD DEADLINES**

FEBRUARY 2014...  
Phone-In ads for the February issue must be received by 12 noon on Thursday, January 9.  
Written ads for the February issue must be received by 1 p.m. on Friday, January 10.  
To place your ad over the phone call 558-2225.

MARCH 2014...  
Phone-In ads for the March issue must be received by 12 noon on Monday, Feb. 10.  
Written ads for the February issue must be received by 1 p.m. on Tuesday, Feb. 11.  
To place your ad over the phone call 558-2225.

**prices**

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

**Reminder** – As of 2/09 ten-digit dialing is required for all local calls. Use the area code 304 with all phone numbers in The Market Bulletin unless a different area code is specified with a given phone number.  
The second W.Va. area code will be 681.

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

---

**classified announcements**


---

**cattle sales**

Holstein calves: bulls, $150/up; heifers, $400/up; Holstein/Angus, $300/up; complete dairy herd, mostly Holstein, 39 heifers & 1 bull, $50,000. Ron Avul, Rt. 1, Box 273, Moatsville, 26405; 457-1797.

Reg. Simmental bulls, black/homo-black, $2,000/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 530-6636; bvsimmentals@hardynet.com.

Polled Hereford yrlg. bulls, $1,600/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.


Black Angus 15-mo. bull, sired by GF805, gentle calving ease, $1,800. Rachel Dickenson, 894 Galford Run Rd., Dunmore, 24934; 456-5104.

Reg. Black Angus, 16- to 17-mo. bulls, 2. New Design, Bushwacker, Connealy Lead on blood, mostly Holstein, 39 heifers & 1 bull, $50,000. Ron Avul, Rt. 1, Box 273, Moatsville, 26405; 457-1797.

Angus 2nd calf heifers bred to Angus bull, due in Feb. or March, $1,500/ea. Bernard Foster, 8375 Gay Road, Gay, 25244; 951-9331.


Pure Black Angus 11-mo., bull, excel. blood, $1,200. D. Kuhl, P.O. Box 676, Pinch, 25071; 965-2504.


---

**APIARY EVENTS**

Barbour Co. Beekeepers Assoc.  
Monthly Meeting  
4th Thursday, 7 p.m.

Barbour Co. Fairgrounds  
Belington, W.Va.

Contact David Proudfoot 823-1460; dp-foot@hotmail.com.

Monthly Meeting  
1st Monday.

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

Clay Co. Beekeepers Assoc.  
Monthly Meeting  
2nd Monday, 7 p.m.

Contact John Pruitt, 587-2451; jpruit7@frontiernet.net.

Gilmerton Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Tuesday, 6 p.m.

Gilmerton Co. Public Library  
Glenville, W.Va.

Contact Bobbi Cottrill, 462-7416; bccotrill119@hotmail.com.

Highlands Apicultural Assoc.  
Monthly Meeting  
3rd Wednesday, 6:30 p.m.

WVU Ext. Office Meeting Rm.  

Contact Ben McKean, 227-4414; hiapas@yahoo.com.

Jackson County Beekeepers Assoc.  
Monthly Meeting  
February 15, 6 p.m.-8 p.m.  
McDonald Bldg.

Jackson Co. Jr. Fairgrounds  
Cottageville, W.Va.

Contact Zelma Bogness, 372-3106; zbogness@casinternet.net.

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

Marion Co. Beekeepers Assoc.  
Beginning Beekeeping Classes  
Six classes: Tues. & Thurs., 7-9 p.m.  
Feb. 4, 6, 11, 18, 13, 18 & 20

Pleasant Valley City Bldg.  
Kingmont, W.Va.

Contact Tom Kees, 363-4782; beesbooks7@comcast.net.

Mercer Co. Beekeepers Assoc.  
Monthly Meeting  
First Monday, 7 p.m.  

Contact Bill Cockerman, 425-6389; blackoak85@gmail.com.

Nicholas Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Tuesday, 7 p.m.

Summersville Public Library  
Summersville, W.Va.

Contact Joe Strickland, 649-4717.

Monthly Meeting  
3rd Monday, 7 p.m.  
Harrison Co. 4-H Center  
Clarksburg, W.Va.

Contact Michael Staddon, 782-9610.

Potomac Highlands Beekeepers Assoc.  
Monthly Meeting  
3rd Thursday  
Romney, W.Va.

Contact Don Heishman, 874-3883; heishman@citlink.net  
or http://heishmanhoneybhut.blogspot.com/.

Preston Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Thursday, 7 p.m.

Preston Co. Ext. Office  
Contact Don Cathell, 454-9695.

Southeastern Beekeepers Assoc.  
Monthly Meeting  
2nd Thursday, 7 p.m.

Osteopathic School-Alumni Center  
Lewisburg, W.Va.

Contact Mary Holesapple, 927-3152; mary.holesapple@frontier.com.

Tri-County Beekeepers Assoc.  
Monthly Meeting  
3rd Thursday, 7 p.m.

Good Zoo Bldg. - Oglebay Park  
Wheeling, W.Va.

Contact Steve Roth, 242-9867; sroth29201@comcast.net.

Upshur Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Tuesday, 6:30 p.m.

W.Va. Farm Bureau Bldg.  
Buckhannon, W.Va.

Contact Roy Carder, 472-7413.

West Central Beekeepers Assoc.  
Monthly Meeting  
4th Saturday, 1 p.m.

Roane/Cathous Cos.  
New Life Baptist Church  
Arnoldsburg, W.Va.

Contact Sharon Christ, 927-1775 or Dale Cunningham, 354-6916.
Cattle Wants

Young Lowline Angus bull. reg/fullblood.
Gayle Mills, 252 Old Civil War Trail, Renick, 24966; 890-4486; agaylemills@aol.com.

Equipment Sales

No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.
Int. Farmall 756 tractor, $4,000. William Ballard, 444 Shady Lane, Moundsville, 26041; 845-2652.
Ford 3600 gas engine, loader, $5,000. James Dean, Rt. 1, Box 35B, Beverly, 26253; 338-2233.
Zetor 5245, 4WD, low hrs., needs battery, brake & touch work, $3,500. Jim Derrick, 1553 Dean Rd., Rt. 1, Box 35B, Beverly, 26253; 846-4836.
Carry-All 3-pt. category 2 hitch, quick hitch compatible, 2” wood decking, good cond., $250. Bob Smith, 1586 Beech Run Rd., Albright, 26519; 965-6370.


Equipment Wants

Cor rind, border driven. Marvin Meadows, P.O. Box 53, Cool Ridge, 25825; 763-0525.
Rear mounted sickle bar mower for a MF 1540 tractor. James Montgomery, 715 4th St., New Martinsville, 26155; 455-5380; jbmontgomery@hotmail.com.
Mounted cultivators to fit Farmall H tractor, must be complete & any cond. Lee Son더icker, 3094 Hinkle Lane Rd., Bridgeport, 26330; 842-2376.

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.

Kanawha Co.: 80 A. a house, seclude, 4x4 access only, pastures, garden, fruit trees, 2 barns, root cellar, outbuilds., creek, 2-springs, woods, city water avail., no thru traffic, Falling Rock, $98,000. Deloy Baker, 4212 Crede Rd., Charleston, 25302; 545-8657, after 8 p.m.
Doddridge Co.: 11 A. a house, garage, well, barn, cabin, free gas near West Union, $160,000. Clarence Dye, P.O. Box 115, West Union, 26465; 873-1577.

Mineral Co.: 10 A. a house, sm. barn, 2 A. pasture, fenced, lg. garden, detached 2-story garage/shop, spring water, $185,000. Paul Kurtz, Rt. 1, Box 119, Keyser, 26722; kurtz_paul@hotmail.com.

Monroe Co.: 10 A. w/house, 20x24 studio w/ dscer processing facility in lower level w/walk in cooler, 32x80 ’09 metal bldg., barn, fruit trees, lg. pond, fenced pasture, $210,000. William Miller, Rt. 1, Box 95, Petersburg, 24963; 646-3055; ourtaximom@yahoo.com.

Harrison Co.: 60 A. w/house, garage, outbuilds., barns, hayfield, pasture, city/well water, septic, woods, springs, free gas, paved rd., fenced, $175,000. Rich-


Horsetrader on Facebook and Twitter!
**Job Sales**

**Horse boarding:** Full care w/pasture turnout, riding ring, round pen, $325. Debbie Lucenti-Adkins, 852 Frazier's Bottom, 25082; 989-1983.

**Plant Sales**

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

Bean seeds: 13 old-time Logan giant, $10/100 picked up or $12/100 seed paid post. Terry Daniel, P.O. Box 27, Fairdale, 25839; 943-5471.

Pole bean seed: old-time fat man, Logan gian ant & rattlesnake, turkey crow, Oct. tender hull & bush, greasy & white pole, brown half runner, more, $11/100 seed; elephant garlic bulbs, $13/lb.; all pdd.

Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26561; 880-0135; allen.flanagan@gmail.com.

Tobacco seed: W.Va. Mtn. grown burly, organic, germination tested, incl. growing instruction, $4/ tsp. $6/2 tsp. $8/3 tsp.; all plus first class SASE.

Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

Tomato seeds: Mortgage Lifter, Amish Yellow Giant, New Zealand Giant Red, more, write for full list, $1.25/30 seed & SASE. Jim Raney, 3524 Winchester Ave., Martinsburg, 25405; 267-6207.

**Poultry Sales**

No ornamental, wild or game birds; eggs.

Narragansett 6-mo. gobblers, 5, $7/ea. Cathie Howard, Rt. 1, Box 7, Moatsville, 26405; 457-2178.

Quail seed: lists, $1.25/30 seed & SASE. Jim Raney, 3534 Win Ridge Rd., Union, 26456; 873-2777.

**Miscellaneous Sales**

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

**Acreage:** Ritchie Co.: 6+/-A, near Parkersburg, mostly wooded hillside, $9,000; Webster Co.: 44 A. w/woods, near Camden on Gaulay, $99,500. Don Barger, Rt. 1, Box 300, Elkins, 26241; 636-7673.

Hay, sq. bales, orchard/brome, never wet, $2/ bale, del. avail. Jeffery Beatty, Rt. 5, Box 700, Keyser, 26726; 788-2619.

Hay, 2nd cutting sq. bales, 4x4 bale, 4x5 round bales, dry, stored inside, $30/bale; 1st cut wrapped, $40/bale; 2nd cut wrapped, $45, del. avail. Clayton Christopher, 118 Bovine Dr., Albright, 26519; 739-6741.


Hay, 4x5 bales, mixed grass, kept inside, never wet, $30/bale. Cliff Crane, 143 Spiker Rd., Bruce ton Mills, 26255; 379-4482.


**Acreage:** 58 A., 40-50's old dairy farm, w/house, cinder block barn/milk house, overgrown hayfield/pasture, mostly hillside, drilled well at barn, all utilities, avail. Sissonville area, $59,000. Jim Derrick, 1553 Noble Ridge, Reedley, 25270; 372-7616.

**Missnh** restored doctors buggy w/new harness, $1,800. James Donaldson, P.O. Box 1374, Hedgesville, 25427; 839-1138.

Hay, 13 1st cut, sq. bales, mixed meadow, cond., never wet, barn kept, near Summersville, $3.50/bale. Charles Duff, 53 Hawick Rd., Inwood, 25248; 667-7790; cdsbduffy@frontier.com.

CCK 10/13 White German Shepard pups, parents on premises, $450. L. Eischlagr, 2024 Middle Ridge Rd., Waverly, 26337; 679-3446.

Hay, 1st & 2nd cutting, 4x4 round bales, $35/bale; sq. bale, $4/ea., all stored in dry & easy access. Eugene Finster, 894 Indian Fork Rd., Orlando, 26412; 452-8224.


**Maple syrup,** pure WV, $16/qt., $10/pint., $6/½ pt Ed Hartman, Rt. 2 Box 175C, New Creek, 26743; 788-1831.

**Ear corn,** 5/6 bu., grinding avail. Rex Hatfield, 8254 Huntington Rd., Gallipolis Ferry, 25515; 675-2443.

**Fish for stocking:** Bass, 2", 1.20; bluegill & hybrid bluegill, 3-5", 55¢; catfish, 6-8", $1; gold fish, 4-6", $1; minnows, 12¢/lb.; grass carp, 10", 12¢; koi, 7-9", $8, del. avail. Fred Hays, P.O. Box 241, Elkview, 25707; 415-7617.

**Trailer,** Featherlite gooseneck horse, 3 drop down feed doors/dressing room/removable rear tack, excl. cond., $11,500. Leigh Hudson, P.O. Box 1, Alderson, 24910. 26101; 866-4696.

**Schuler** 220BF silage feed wagon, new, el evator chain/pan good clean solid, $3,250. Brian Humphreys, Rt. 2, Box 293, Roncove, 24970; 646-4731.

Hay, 2nd cut, timothy/orchard grass/clover, newly fertilized, good quality, $4.50/bale, Ritchie Co. Patricia Johnson, 10044 Glen Dale Rd., Cairo, 26377; 629-3883.

**Trailer,** '06 Corn Pro 10′ bumper pull, Arizona beetle, good cond., cleaned after each use, good tires, spare mounted, $3,800. Jerry King, 593 Blown Timber Rd., Newport, 25266; 565-4311.

Hay, 13 cut, 4x4 round bales, never wet, stored in barn, easy access loading, 25/bale. Bob Lambert, 121 Rampy Hollow Rd., Hendricks, 26271; 856-4896.

**Wood Co.** 92 A. livestock lease on Eli Locust Rd., Lubeck, 3 mi. off Rt. 68 by racetrack, $100/yr. neg. Kevin Lang, 2209 Hampton St., Parkersburg, 26301; 488-3394.

**Loost** post, 7, 100, saw milled, $650; 155 new greenhouse flats, whipped, $75. Ronald Lee, 105 Helmsdale Rd., French Creek, 26218; 472-7176.

Hay, 4x5 bales, good quality, good horses, $35/bale. Lee Lewis, 547 Kale Rd., Rock 24774; 920-6418.

**Rabbits:** Giant & American Chinchilla breeding stock, strong lines, does/bucks, naturally raised on pasture who chemicals, $50/ea. Quincy Lewis, HC 66 Box 315, Renick, 29322-992-2922.

**Misc. Sales,** cont. on page 11

**Mt. State Dairy Goat Assoc.**

**Monthly Meeting**

2nd Saturday, 11 a.m.

Lewisburg Library Conference Room

Lewisburg, W.Va.

Contact Deborah Loudermilk, 661-0879; thornfieldfarm1980@hotmail.com or www.msdoa.com.

**Appalachian Goat Assoc.**

**Monthly Meeting**

1st Sunday, 1:30 p.m.

Spencer, W.Va.

Contact dinahroberts82@aol.com.

**W.Va. Central Goat Club**

**Monthly Meeting**

2nd Saturday, 1 p.m.

Spencer, W.Va.

Contact Doris Parks, 988-2877 or Elva LaMont, 354-9656.
2014 WV Equine Events Calendar

The West Virginia Department of Agriculture publishes a statewide Equine Events Calendar during the show season. To list your club or organization’s event(s), please fill out the listing form and return it by February 1, 2014. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

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

Date: ___________________________ Time: ___________________________

Event: ______________________________________________________________

Sponsor: ______________________________________________________________

Place/Location: _________________________________________________________

Contact Name: _________________________________________________________

Address: __________________________________________________________________

Telephone:_________________________ Email: _____________________________

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

---

**Return by February 1, 2014 to:**
West Virginia Dept. of Agriculture
Tracy Fitzsimmons, Livestock Marketing Specialist
Marketing & Development Division
1900 Kanawha Blvd., East
Charleston, WV 25305-0178
304.558.2210 Fax: 304.558.2270
tfitzsimmons@wvda.us

***You can also fill out the form on the WVDA website at wvagriculture.org/images/Marketing/Livestock/Forms.htm***
Hay, mixed grass, 5x5 round bales, $30/bale; sq. bales, $3.10/bale, barn kept. Burhl Sisler, 919 Sisler Rd., Terra Alta, 26764; 789-2658.

Hay, 4x5 rolls, 2nd cut, mixed, $20/bale. Curtis Smith, Rt. 1, Box 234B, Given, 25245; 586-1184.

Hay, 4x5 round bales, mixed grass, never wet, $40/ea., easy access. Walter Stalnaker, 509 Relax End Dr., Weston, 26452; 269-2288.


Acreage Ritchie Co.: 92.13 A., w/utilities, free gas, woods, bottom land, streams, lg. pond, $150,000. Richard Ward, Rt. 1, Box 56, Lost Creek, 26385; 745-3165.

AKC German Shepherd pups for farm & family, $600, taking deposits now. Myron White, 1340 Emma Rd., Kenna, 25248; 372-5988; k9trainr65@yahoo.com.

Blue Heeler pups, w/working parents, male is reg. but not on premises, docked tails, vacc/wormed, ready 2/14, will be taking calls 1/14 & can send pics of parents, $100. Peggy Winter, 711 Midway Acres, Ripley, 25271; 377-8228.

Pure Border Collie pups, black/white, vacc/wormed, avail. 12/13, call to reserve, $250-$300. Roy Woolwine, Rt. 2, Box 141 Elkins, 26241; 637-7234; after 6 p.m.

At Stud: Queensland Red Heeler, 65 lbs., excel. genes, calm/gentle, serious disp., choice of pup from litter. Jim Zimarowski, 476 Crooked Stump Rd., Terra Alta, 26764; 735-3050; zimarowski@frontiernet.net.

Miscellaneous Wants
Trailer, horse/stock/box, does not need to be road worthy, under $1,000. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 897-7073; donkeymomhope@gmail.com.