A thin, mint green liquid trickles out of a spigot. Bits and pieces of fiber flow with it. It doesn’t look the least bit appetizing at the onset but give it a few hours. Soon that liquid will look thick and golden brown, pure sweetness.

Daniel Mace is the chief molasses maker at the West Virginia Molasses Festival held every September in Calhoun County at West Fork Park in Arnoldsburg.

“I was in the Boy Scouts. I learned how to make molasses in the 7th grade,” says Mace. “I started here helping in 1977. I’ve made molasses with a lot of people who have come and gone.”

The official tally for the festival is 48 years and counting. However, Mace says the community came together long before that to turn local sorghum cane into the edible syrup used on biscuits, to make cakes and candies, and sweeten tea and coffee. Before there was processed white sugar, West Virginians ate molasses.

Sorghum cane has been in short supply in Calhoun County of late. The past two years Harold Carpenter, the Chairman of West Fork Community Action, the group that organizes the festival, says they had to purchase cane.

“Me and my dad, we used to grow cane. It’s hard work. Blading the cane is the worst of it,” explains West.

A smile comes across his face when he remembers the old days. “We would put the finished product into gallon jugs with pop-off plugs, a rag tied around it. We kept it in the cellar. We used it for pancakes and toast, whatever you wanted to put it on. It’s good stuff if you like it.”

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“The juice has to run up and back all the way up the pan. The pan is a large, shallow, square box. And let it gravity feed,” says Mace.

“We pump the juice through a hose, across to the pan, and let it gravity feed,” says Mace.

There’s six sections and those are each divided into three hours. It goes back and forth across the pan.”

“The juice has to run up and back all the way up the pan. The pan is a large, shallow, square box. And let it gravity feed,” says Mace.

The juice just wasn’t right for sorghum.

“You need fairly dry weather. You want it to rain at the correct times,” says Mace. “This year in May and early June, right after we planted, it rained. It was terrible weather for cane. But it’s been real dry for the first three weeks of September. That works good for harvest.”

This year one farmer and a group of FHA students from Calhoun County High School grew enough cane to make “real West Virginia molasses.”

“I wish we had more. We don’t have as much cane as we thought we would get, but it’s great to see it running through the mill again,” says Carpenter.

The cane is cut down several days before it’s ready for processing. Truck beds full of 14 foot stalks are transported to the park. They’re run through a motorized machine that’s taken the place of horse power, literally.

“They used to do it with horses out there in the field,” says Carpenter. “They’ve come a long way.”

Mace explains the process.

“The farmer hauls it in here to the mill. Then we run it through the mill again,” says Carpenter. “They’ve come a long way.”

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Schools, local produce among ag grant recipients

The West Virginia Department of Agriculture (WVDA) has announced that 11 research projects will share in nearly $240,000 in grants to help develop production and increase demand for specialty crops. The grants are funded by the U.S. Department of Agriculture (USDA) and are administered by the WVDA.

“In the long term, these grants will benefit West Virginia’s farmers and consumers when we as a state produce more of what we eat and stop sending the dollars we spend on food elsewhere,” said Commissioner of Agriculture Walt Helmick. “We consume in excess of $7 billion and produce less than $1 billion. There’s a huge financial opportunity for West Virginia.”

The projects are:

• THE GOLDEN DELICIOUS APPLE PROJECT
  **Recipient:** Central Appalachian Empowerment Zone ($6,999); Clay County (and portions of Braxton, Fayette, Nicholas & Roane)  
  The goal of this project is to reintroduce the Golden Delicious Apple Tree to Clay County using reclaimed mine land donated by Natural Resources Partners. The project will create employment opportunities by reestablishing the world’s most popular apple to the county where it was first discovered.

• CREEPY VEGETABLES: SPECIALTY CROP VARIETAL TRIALS WITH YOUTH PRODUCERS
  **Recipient:** West Virginia State University Research & Development Corporation ($25,000); Kanawha County  
  This project is designed to increase production, knowledge and consumption of 10 specialty crops by youth at 10 locations in three counties in West Virginia. The goal of this project will not only be to implant knowledge in the state’s youth, but it will also aid in combating the growing obesity epidemic in the state.

• LINWOOD ALIVE: SPECIALTY CROP HIGH TUNNEL CONSTRUCTION
  **Recipient:** Linwood Alive ($15,107); Pocahontas County  
  This project will enable the citizens of Pocahontas County, a rural area with minimal food resources, to establish an educational yet functional sustainable garden program for the community. The goal of this project is to increase access to specialty crop food growth; educate people on the benefits of high tunnel construction, food safety and nutrition; and provide a focus on health and wellness in the community.

• EXPLORING THE POTENTIAL FOR FLASH FREEZEING LOCALLY GROWN SPECIALTY CROPS
  **Recipient:** New Appalachian Farm and Research Center (NAFRC) ($23,500); Upshur County  
  This project will explore preserving products at the peak of freshness, providing local food hubs and markets fresh products year-round, which is a necessity for them to be financially sustainable. The research collected during this project will determine price points for flash frozen products for future reference.

• THE RICHWOOD PANTRY FARMERS MARKET
  **Recipient:** The Richwood Pantry Farmers Market ($22,500); Nicholas County  
  Due to the recent closure of the only local grocery store, residents in eastern Nicholas County are forced to drive between 26 and 52 miles round-trip for fresh produce. The goal of this project is to establish both a food hub and cooperative farmers market in the area, open four months each year, to help better provide more than 1,100 local families access to fresh produce.

• ROCK BRANCH ELEMENTARY LEADERSHIP GARDEN, BUILDING A BETTER TOMORROW
  **Recipient:** Putnam County School-Rock Branch Elementary ($12,000); Putnam County  
  The goal of this project is to get the youth of Rock Branch Elementary interested in agriculture and teach them how to grow their own food. The grant will be used to purchase a high tunnel for the school, where each grade level will enjoy age-appropriate experimental hands-on teaching. The harvest from the greenhouse will supply the school cafeteria with healthy, nutritious food with any surplus being donated to the local food bank.

• ENHANCING THE LEARNING FARM INCUBATOR, HUNTINGTON, WV
  **Recipient:** West Virginia University Research & Development Corporation ($10,000); Statewide  
  The goal of this project is to enhance the extended-season production of beginning farmers and increase the number of specialty crop growers engaged in year-round or extended-season production. The long-term goal of the Learning Farm Incubator network is to establish a sustainable training and development program to increase the successes of beginning farmers in the Tri-State region. (WV, KY and OH)

• BEGINNING WITH THE END IN MIND
  **Recipient:** West Virginia University Research & Development Corporation ($10,000); Statewide  
  This project aims to grow 40 profitable specialty and value-added producers in West Virginia. The goals of this project are to increase the capacity of beginning and mid-level specialty crop and value-added producers, to improve the ability of these producers to manage a range of risks associated with operations, to increase the expertise of agricultural service providers, and to make available online decision support tools that can be utilized by all aspiring and beginning producers.

• PRODUCER AND PROFESSIONAL EDUCATION DEVELOPING SPECIALTY CROPS
  **Recipient:** West Virginia Department of Agriculture ($75,000); Statewide  
  This project addresses food safety laws set to be implemented at the end of 2016 by building a collaborative food safety team to deliver consistent and current food safety messages and to provide resources for grading and processing. This project will allow specialty crop producers to fulfill regulatory requirements, making them more competitive in the marketplace.

• MID-ATLANTIC MAPLE CAMP
  **Recipient:** West Virginia Department of Agriculture ($15,000); Statewide  
  The purpose of this project is to establish a comprehensive maple camp to provide producers access to current information, best practices and increased income opportunities associated with the production and distribution of three syrup products. The curriculum will provide valuable information to participants at all levels of production about opportunities to explore, participate and adopt the project established and alternative practices.

• SPECIALTY CROP IMPACT: COMMODITY EVENTS & AGRITOURISM
  **Recipient:** West Virginia Department of Agriculture ($19,852); Statewide  
  This project will examine the role of two specialty crops, strawberries and peaches, in relation to how they impact agritourism and production through local fairs and festivals. The goal of this project is to provide insight into the role of specialty crops as well as to assess the best practices to maximize the economic impact attributed to promotion of these local events.

Walt’s View, cont. from page 1

In addition, we are happy to announce that we have partnered with the USDA and the New River Gorge Regional Development Authority, and a number of local groups and agencies to make the Southern West Virginia Farm to Table Market Place a reality in 2018.

This aggregation facility will serve farmers in multiple counties and will provide a central location in Raleigh County for fresh products to be stored and sold. It has long been my vision for other similar locations to be established across the state. In Huntington, after a lot of hard work and many months in the planning we have identified a site and efforts are progressing in other regions throughout West Virginia to do the same. It takes time, but we are getting there.

Women in Agriculture

Late last month I had the opportunity to meet with dozens of West Virginia’s women who are farming and making a positive difference in Agriculture. Nearly 200 were in attendance at the WIA Conference in Canaan Valley and I really enjoyed speaking with many of those who were there and listening to their interesting and progressive ideas.

More than 9,000 West Virginia women are farmers, making up nearly 30 percent of our total farming operations and I look forward to that number to increase in the future. Our women farmers are hard working, think outside the box and know what it takes to be successful Agriculture entrepreneurs. We support their initiative and drive and look to a brighter future for Ag because of them.

After our next issue of The Market Bulletin publishes we will have entered the Holiday season. I wish you and your family and friends a blessed and Happy Thanksgiving!
Conservation Farm of the Year Announced

Hampshire County’s Chimney Hill Farm takes top honor, Monroe and Marshall counties also rank high

A Hampshire County farm operated by three siblings has received the distinction of West Virginia Conservation Farm of the Year.

Chimney Hill Farm, a 1,060-acre Romney property owned and operated by Tom, Laura and Andy Stump, took home the top honor at the West Virginia Conservation Partnership Conference in Flatwoods on Tuesday, Oct. 27. Receiving Second Place was Meadow View Farm in Moundsville, Marshall County. Morning Mist Farm of Ballard, Monroe County, came in third. A banquet was held to honor all recipients.

To be in the running for West Virginia Conservation Farm of the Year, each farm first had to win at the County, District and Area levels. A panel of judges then toured each of the three farms over the summer and ranked them based on the implementation of conservation plans in conjunction with other community-based activities.

All three farms exemplify the best in conservation practices like grassland management, erosion and sediment control, nutrient management, stream protection and others, said Agriculture Commissioner Walt Helmick. “These are incredible farms,” said Helmick, who also served as one of the ten judges. “They are the best in terms of conservation.”

Tom, Andy and Laura’s great-great grandfather purchased the property that is now home to Chimney Hill Farm just after the Civil War. It has remained in their family ever since. The Stumps take their roles as farmers very seriously and consider themselves stewards of the land. They run 50 head of cattle on the farm but also have created areas to allow wildlife to flourish.

“There’s also many other creatures that live on the farm and they deserve a place also,” Tom Stump said. “They have a right to be here. It’s a balance and I think we’re getting pretty close to being there.”

And although West Virginia’s 14 Conservation Districts offer a variety of programs to help cooperating farmers pay for conservation-related upgrades to their properties, the Stumps have implemented the vast majority of improvements at Chimney Hill Farm entirely on their own dime.

The Stumps will receive a $1,000 check, plaque and the use of a John Deere tractor for 200 hours. Meadow View Farm is owned and operated by Janet and Jeff Allen. The Allens have enhanced their farm by implementing numerous conservation practices including rotational grazing, 17 acres of brush management, 9,000 feet of crop fence, 5,500 feet of pasture fence and 8,000 feet of woodland exclusion fence.

Morning Mist Farm is owned and operated by Kenneth and Norma Smith. The Smiths took an overgrown property and transformed it into a productive working farm by implementing conservation practices including 2,000 feet of water pipeline, 1,945 feet of division fence, three constructed ponds, and 770 feet of woodland exclusion fence. They have accomplished all of this in their retirement.

Middletown Tractor of Fairmont, Marion County, will provide the tractor to the first place winner.

Greenbrier East grad fulfilling auctioneering dream

Ben Morgan is born an auctioneer. “My mom has video of me when I was little. I could hardly talk, but I was sitting in the floor gibbering, acting like I was auctioning off my toy cow. It’s been my plan my whole life,” says the 19-year-old. Morgan grew up around the stockyards of Greenbrier County. His father owned two. His grandmother owned Twin Oak Farm near Organ Cave. Both are licensed auctioneers.

“Everybody always asked me, ‘What do you want to do when you grow up?’ I told them I want to be a farmer and an auctioneer,” Ben, who graduated from Greenbrier East High School in 2015, decided not to take the college track. Instead he took his apprentice auctioneer test last October and passed. He’s been “crying” ever since.

“I’m an apprentice-licensed auctioneer under my father,” explains Morgan. “I sell at the Caldwell Stock Yard and the Cattleman’s Livestock Exchange in Lewisburg. I work just about every Friday, and I do estate sales during the week.”

How good is he?

“I was in a contest, the West Virginia Auctioneers Association, back in the spring. I got offered some jobs in surrounding states,” says Morgan. He had to turn those down because his apprentice license is only good for West Virginia. “I hope to be able to travel someday.” He says he picked up his talent from listening to his grandfather and father as he tagged along as a child to auctions around the region and, like any good student, listening to some of the best. “Most kids were watching cartoons. I was watching cow sales on the internet. I just picked it up!”

As for his style, Morgan says he takes small things from auctioneers he admires and puts them into his style. He compares crying to an art form. “Each auctioneer does his or her own thing. Every voice is unique.”

Morgan will compete at this year’s World Livestock Auctioneer Championship Qualifier in Georgia this month.

“Some people cry just to get the crowds to pay attention,” Morgan says, “I cry and get them a little more involved in the auction.”

“I don’t plan to win anytime soon but if I could win someday, that would be really cool!” Morgan hopes to finish up his apprenticeship next year.

WVDA takes in 26,000 pounds of local black walnuts

The West Virginia Department of Agriculture put the call out for black walnuts and people responded. During the Black Walnut Festival in Spencer, October 9, nearly 50 people lined up across from the Green Leaf Market to sell their black walnuts, hull and all.

More than 26,000 pounds of black walnuts were delivered in everything from diaper boxes to feed bags. Folks from six counties brought their nuts to the drop-off point.

Some arrived before dawn to take part. The WVDA set up two cement mixers next to the festival parade route, one to hull the nuts, the other to clean them. On Saturday, while people waited for the parade, they got to see those mixers in motion and learn more about the black walnut project.

The nuts were then trucked to the WVDA Huttonsville facility where they will be power washed, spread out to dry, and packaged for sale at farmers’ markets and other locations. Interested in buying some? We’ll have all the details for you in the coming weeks!
Florida Citrus Salad

This delightful combination of fresh citrus is truly best made with Florida red grapefruit which are much tangier than other varieties—the sweetness of the orange balances very nicely with the tangy fruit. You can add halved red grapes for an extra burst of color. This technique is called supreming.

Makes 12 servings, 8 for dinner and a morning bonus for the early risers.

6 fresh red grapefruit, rinsed and dried
6 fresh navel oranges, rinsed and dried

Trim the tops and bottoms off of the grapefruit and oranges, using a very sharp knife.

Set the fruits on end, and carefully cut the skin from the flesh, beginning at the top and following the curves down. Rotate each fruit as you go, removing all of the peel with a bit of fruit clinging to the blade of the knife between the flesh and the membranes on both sides.* The wedges should be trimmed to fit (

Squeeze the juice out of all the fruit membranes and peels (by hand).

Combine the fruit sections and their juice in a large bowl.

Serve in small dishes.

Cranberry Sauce with Pear and Ginger

Combine cranberries, pear, ginger, water, brown sugar, cinnamon stick, and lemon zest in a heavy bottomed saucepan. Bring to a boil and reduce heat.

Simmer sauce, stirring occasionally, for 5 minutes.

Add the honey and cook for 5 minutes longer, until berries have collapsed and pear is tender.

Remove from heat and allow to cool. Sauce will keep for up to a week in the refrigerator and also freezes well. Serve at room temperature or slightly warmed.

Try it on pancakes!

Sweet-Sour-and-Spicy Sweet Potato Salad

Cook sweet potato slices in a pot of boiling water until just tender, about 8 minutes, then drain.

While potatoes are cooking, cook onion in olive oil in a large skillet over medium heat. Sprinkle with salt and cook until onion is very tender, stirring occasionally. Add 2 tablespoons lime juice and stir to combine. Add cooked sweet potato, jalapeno, and cilantro and gently toss together to blend flavors, adding additional tablespoon lime juice if desired. Toss in the green onions and serve warm. Makes 8 servings.

Tiny Pumpkin Tarts

Combine cream cheese and brown sugar in a mixing bowl and blend (a hand mixer works well) until smooth.

Add the pumpkin, cinnamon, ginger, nutmeg, and salt and beat until well blended. Chill until ready to serve, up to 3 days. Pipe the chilled mixture into the cups and sprinkle with a little cinnamon, then serve.

Brussels Sprouts Saute

Makes 8 servings

2 tablespoons unsalted butter
1 1/2 pounds Brussel sprouts, trimmed, halved lengthwise and thinly sliced crosswise
Salt and pepper to taste

Melt butter in a large skillet over medium-high heat. Add sprouts, salt, and pepper and cook, stirring occasionally, until sprouts begin to brown and wilt, 6-8 minutes.

Remove from heat and stir in lemon zest and juice. Serve immediately.

Get ready for a holiday at home with these delicious sides and do-ahead tips – no oven required!

As November arrives with its crisp temperatures and happy anticipation of the upcoming holiday season, it’s a perfect time to plan your menus for the big family feast. The focus is often on the turkey, but why not change things up and set the table with bright side dishes that feature the best of our local farms? If you are considering a local bird, try Gardner Farms in Wood County, Swift Level Farm in Greenbrier County, or Buzz Foods. A simple rub with JQ Dickinson Salt-Works salt gives a fresh turkey wonderful flavor without the mess of brining.

Once you have tended to the turkey you can answer the call of the colorful sides. The menu here comes with its own to-do list, broken down a day at a time so there's no fussing at the last minute. These have made a successful debut at cooking events around town and even the sweet potato-averse gave this salad two thumbs up! Same story with the brussels sprouts and the cranberry sauce. In other words, there were no leftovers! All you really need to know is these recipes are as delicious as they are simple. Wishing you all a Happy Thanksgiving and holiday season.

Cranberry Sauce

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Try it on pancakes!

Just Add the Turkey!
recipes by Kanawha County chef April Hamilton

Thanksgiving Week Breakdown

1. Sunday – grocery shopping, make cranberry sauce—it improves with age!
2. Monday – take the day off from the kitchen, a walk in the woods maybe, to fend off holiday stress.
3. Tuesday – cook the sweet potatoes. When cool, store in a ziploc and refrigerate/
4. Wednesday – shred the brussels sprouts, whip the pumpkin filling. Prep the citrus salad. 
5. Thursday – turkey time! An hour or two before dinner, finish the sweet potato salad, saute the brussels sprouts. Fill the tarts while someone else gets the dishes started...Enjoy!
AD LINEADATES 
December 2015... 
Phone-in ads for the December issue must be received by 12 noon on Monday, November 16. 
Written ads for the December issue must be received by 1 p.m. on Tuesday, November 17, 2015. 
Phone-in ads for the January issue must be received by 12 noon on Monday, December 14. 
Written ads for the January issue must be received by 1 p.m. on Tuesday, December 15. 
To subscribe to The Market Bulletin, email marketbulletin@wvda.us or phone 304-558-3708.

Cattle Sales

Pure Limousin cow w/7/15 calf, heifer, black, has been exposed to Black Angus bull, $2,000. Dennis Affolder, 1147 Left Fork Buck Run Rd., Mineral Wells, 26150; 489-1709.

Reg. Siegmuller bull, AIs si Moe Better, Top Grade, Fall But, Mr. Hoc Broker & Steel Force, $2,500/up. Jim Bosley, P.O. Box 5, Old Fields, 26701; 304-332-6061.

Reg. Black Angus yrlf. heifers w/papers, $2,000/up. Robert Coveney, Box 953, Sophia, 25961; 883-5233.

Reg. Hereford heifers, all ages, $2,000/up. Bobby Daniel, P.O. Box 214, Fairdale, 25539; 575-2376.

Reg. Hereford 19-mo. bulls, black, good disp. w/papers, $3,000-$6,000. Stephen Dilley, 6351 Browns Crk Rd., Dunmore, 24934; 799-7473.


48TH ROCKING P FARM & GUEST PRODUCTION SALE


Reg. Angus bull calves, black, polled, calving ease, $1,500/up. Lesley Rogers, 1020 Stadium Dr., St. Marys, 26901; 304-251-1333; leslie16@suddenlink.net.

Reg. Angus bulls & bred heifers, $2,500/up. Bill Rohr, 572 Buckboard Lane, Buckhannon, 26717; 684-7133; leslie16@suddenlink.net.

Reg. Angus bulls, $2,400/up. Jim Rohr, 572 Buckboard Lane, Buckhannon, 26201; 684-7133; leslie16@suddenlink.net.

Reg. 2-yr. heifer, black, $700; miniature Hereford, black/white, $1,000; Black Angus steer, $500; Russell Slater, 869 Dry Bridge Rd., Charleston, 25312; 348-0775; amy.karnes@sago.com.

Reg. Dexter 7 -8-mo. bulls, $1,800/up. 5 -8-mo. heifers, $1,600/up. Mike Isner, 1470 Southfork Rd., Philippi, 26416; 457-2175.

Reg. Dexter cow, great hand or machine milker, halter trained, good disp., $1,400, may pi, 26416; 694-3615.

Reg. Dexter heifers, 8 -9-mo.; black, $1,000/ea.; black, 5 -6-mo., $700. Lynn Luck, 21080, 26104; 380-1163.

Reg. Dexter heifers, 8 -9-mo. calving ease, $1,500/up. Rick Childers, 33 Nallen Rd., Nallen, 26680; 438-6148.

Reg. Dexter 7 -8-mo. heifers, $1,900/ea.; cows, 8, 5 -8-yr., $2,000/ea. Clark Moore, 106 James Ave., Kingwood, 26537; 9851; jfodell@frontiernet.net.

Reg. Holstein heifers, 9 Angus, bred due to calving in 2/16 - 4/16, will calve until keeping date, $1,800/ea. Tim Lewis, 17326 Morgantown Pike, Moatsville, 26546; 457-2175.


Reg. Black Angus 9-mo. bull calf, Mytty-In-Fly-Cus/imager Maker blood can be, reg., weaned, grain fed, halter broke, $1,800/up. Justin Mc, P.O. Box 97, Tallmansville, 26227; 472-4035; amy.karnes@sago.com.


Reg. Simmental/Hereford 7 -8-mo. heifers, $1,500/ea.; calves, black, polled, $1,000; Angus 12-mo. cows, $2,000/ea. Clark Moore, 106 James Ave., Kingwood, 26537; 9851; jfodell@frontiernet.net.

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Annual Cattlemen’s Convention to Change Venue & Date
December 4-5, 2015 • Stonewall Jackson Resort • Roanoke, WV
FRIDAY, DECEMBER 4, 2015
Registration
2:00 PM - 6:30 PM
Luz Bull (Preliminary Rounds)
3:00 PM - 6:00 PM
Wardensville Bull Test Meeting
2:30 PM - 3:30 PM
Southern Bull Test Meeting
3:40 PM - 5:30 PM
Calf Pool Meeting
4:30 PM - 5:30 PM
Winter Grazing Session
3:30 PM - 7:30 PM
Beef Queen Presentations
7:30 PM - 8:00 PM
Quiz Finals (Finals)
6:00 PM - 8:00 PM
Social
9:00 PM - 11:00 PM
SATURDAY, DECEMBER 5, 2015
Registration
8:00 AM - 11:00 AM
Welcome
8:45 AM - 9:00 AM
Antibiotic Use Regulations... 9:00 AM - 9:45 AM
Phenotypic Selection-Soundness. 9:45 AM - 10:30 AM
Tagging
Forage Testing & Results Interpretation Assessing the Economic Impacts of Estrus Synchronization and Fixed-Time AI in Beef - Steve Boyles 11:00 AM - 11:45 AM
Product Systems -Victor Mercadante - 11:45 AM - 12:30 PM
Luncheon, Awards, WVCA Mtg. 12:30 PM - 2:00 PM
Breakout Sessions... 2:00 PM - 4:00 PM
WV CattleWomen’s Meeting 2:00 PM - 2:30 PM
Panel Discussion Wrap-up 4:00 PM - 5:00 PM
For a 2015 Fall Feeder Cattle Sale Schedule, contact the WV Cattleman’s Association at 472-4200 or visit agriculture.wv.gov/
Barbour Co. Beekeepers Assoc.
Monthly Meeting
4th Thursday, 7 p.m.
Barbour Co. Extension Office
2 mi. south of Philadelphia on Rt. 250
Contact David Proudfoot 832-1463;
dpfood@hotmail.com

Central WV Beekeepers Assoc.
Monthly Meeting
3rd Thursday, 7 p.m.
Braxton Co. High School, Vo-Ag Room
Contact Susan Bullan, 452-8508;
bullansue@frontiernet.net

Cabell/Wayne Beekeepers Assoc.
Bi-Monthly Meeting
2nd Monday, 7 p.m.
First Baptist Church
Contact Gabe Błat, 429-1268;

Clay Co. Beekeepers Assoc.
Bi-Monthly Meeting
2nd Monday
West Virginia Baptist Church
Clay, WV
Contact Tim Cifton, 544-3024
tjcf/on@pennc.com

Corridor G Beekeepers Assoc.
Monthly Meeting
1st Tuesday, 6 p.m.
Champlinville Middle School
Champlinville, WV
Contact Tony Meadows, 524-7690
Fastrakhounds@outlook.com

Gilmer Co. Beekeepers Assoc.
Monthly Meeting
3rd Tuesday, 6 p.m.
Gilmer Co. Public Library
Eldridge, WV
Contact Bobbi Cottrell, 462-7416;
boottnut119@hotmail.com

Mountaineer Beekeepers Assoc.
Monthly Meeting
1st Wednesday, 7 p.m.
Contact Lonnie Roser, 304-532-3568

Anthropic Events

Equipment Wants

For a JD 450-DC dozer: Bob Jones, 2200 Roads Rd. End., Parsons, 26257, 479-4929

Farms

Advertisements for land MUST be farmable and that at least 5 acres in size and located in West Virginia farms are acceptable. No federal or city properties CANNOT be accepted. For more information contact: January Haningham, janihaningham46@yahoo.com.

Barbour Co. Beekeepers Assoc.
Monthly Meeting
4th Thursday, 7 p.m.
Barbour Co. Extension Office
2 mi. south of Philadelphia on Rt. 250
Contact David Proudfoot 832-1463;
dpfood@hotmail.com

Central WV Beekeepers Assoc.
Monthly Meeting
3rd Thursday, 7 p.m.
Braxton Co. High School, Vo-Ag Room
Contact Susan Bullan, 452-8508;
bullansue@frontiernet.net

Cabell/Wayne Beekeepers Assoc.
Bi-Monthly Meeting
2nd Monday, 7 p.m.
First Baptist Church
Contact Gabe Błat, 429-1268;

Clay Co. Beekeepers Assoc.
Bi-Monthly Meeting
2nd Monday
West Virginia Baptist Church
Clay, WV
Contact Tim Cifton, 544-3024
tjcf/on@pennc.com

Corridor G Beekeepers Assoc.
Monthly Meeting
1st Tuesday, 6 p.m.
Champlinville Middle School
Champlinville, WV
Contact Tony Meadows, 524-7690
Fastrakhounds@outlook.com

Gilmer Co. Beekeepers Assoc.
Monthly Meeting
3rd Tuesday, 6 p.m.
Gilmer Co. Public Library
Eldridge, WV
Contact Bobbi Cottrell, 462-7416;
boottnut119@hotmail.com

Mountaineer Beekeepers Assoc.
Monthly Meeting
1st Wednesday, 7 p.m.
Contact Lonnie Roser, 304-532-3568

Southwestern Beekeepers Assoc.
Monthly Meeting
2nd Thursday, 7 p.m.
Osteopathic School-Alumni Center
Lewisburg, W.Va.
Contact Mary Holesapple, 772-3272;
mhholesapple@yahoo.com

Tri-State Beekeepers Assoc.
Monthly Meeting
3rd Thursday, 7 p.m.
Good 21 Park, Rt. 2, Park Wheeling, W.Va.
Contact Steve Roth, 242-9867;
srtoth2921@gmail.com

Upshur Co. Beekeepers Assoc.
Monthly Meeting
3rd Tuesday, 6:30 p.m.
War Farm Buildings
Buckhannon, W.Va.

West Central Beekeepers Assoc.
Monthly Meeting
4th Saturday, 1 p.m.
Roane Co. Extension Office
Clay, WV
Contact Dale Cunningham, 354-6916;
jamham013@yahoo.com

Goat Sales


Alpine: 3/15 kids, good. 8goats, warranted, disbudded, $200/ea. Or $300. Mark Prestle, 727-7659, Burnsville, WV.

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Reid. 4/15 days & kids, good. $100. 1000. Justin Lewis, RR 02, Box 161, Lewisburg, 24901; 646-2875.


ADGA reg. Alpine buckings & doe, can be ADGA, parents on site, $150 or less. Less than 150. Damin Meadows, 3560 Plu Rd., Shadysprings, 25319, 22-7847.


Hog Sales


All equine require a one year Noggin vaccine. All out-of-state equine require a current Certificate of Veterinary Inspection.

Mountwood Park Horse Camp
Nov 1-30
Sponsored by: Wood Co. Riding Club
Victoria Wavnell
Ruthie Davis, 585-1047
Main Park, 579-3611.

Gloucestehse Old Spots pigs, piglets, boars & gilts, solid genetics, various colors, $450-$4050, Oesaabe Island Hog & pigs & piglets, $200-$2500, Heritage feeder pigs, Oesaabe Island, 9152-2741;

Dorper 11 wk. b. gals. vacc., wormed, castrated, $10/ea. Emily Thornhill, Rd. 1, Box 31, Montrose, 26283; 637-0998.

Pigs 6b -125b., vacc., $125/ea., Hinton, 25951; 466-4933.

Gill, 2’-3’ & catfish, 4”-8”, 50¢, bluegill & hybrid with lines painted, woods, mowed bottoms, dug w/air & heat, $23,599; truck bed slide in live bale. Phil Haller, 29 Proudfoot Rd., Philippi, 26717; 813-6142.

Hay bales, $4/bale, $40/bale, 100 bales, $400 bales, $40/bale. Rex Reed, 428 Stormy Weather Lane, Philippi, 26417; 457-3459.


Good quality, mixed, 4’ round bales, $3.50/bale, never wet, shed kept, easy access, will load, 1st cut, $25; 2nd cut, $30/bale. Dave Stephens, 134 Dogwood Lane, Keisers Cross Lanes, 26816; 719-6454.


Platufarm 2-4’ round bales for 5000s, older metal lathe, self feed w/chucks & tools, $300; MTD rear tine tiller, $5, 200. Carl Oftolt, P.O. Box 50165, Charleston, 25355; 590-5777.

Rabbits, 16 - 1/2 lb, 1 dollar/ea. Allen McManus, 187 Carol Lane, Elk Garden, 26712; 813-6142.

Sheep
Sheep Reg. Suff, yrpg. rams & cross Suff. rams, $350; cross Suff. ram & ewe lambs, $300; Jahr sires, $350/bull, 2nd-3rd cut, $350/bale. Jer Kimble, P.O. Box 241, Cabins, 26855; 257-1442; after 6 p.m.


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

Chickens, mixed, 300 eggs, $0.25/ea. 6.5x10, Jaime LeLand Anderson, 1568 Ward Rd., Canavas, 26662; 872-2266.

Hay, ’15, 1st cut, sq. bales, mixed meadow, quality, $4/bale. Chuck Wyrostok, 2308 1st cut, sq. bales, $4/bale/100 bales, del. avail. for additional charge, discounts for picking up out of area. Dave Robertson, route 2, Box 100, Franklin, 26554; 288-1177; db@ta.wv.com.

Hay, fresh cut, $3.50/bale; 4x5 round bales, $35/bale, del. avail. Ray Blake, 1400 Johnson Ave., St. Johnsville, 937-2792.

Hay, ’15, 4x5, round bales, never wet, barn kept, $40/bale. Brandy Bragg, 164 McCurdysville Rd., Route 2, Box 89, Philippi, 26717; 279-0899.

Hay, ’15, sq. bales, mixed grass, barn kept, never wet, horse quality, 1st cut, $3.50/bale; 2nd cut, $4.50/bale, located in Summers Co., del. avail. for $2.50/bale. Laura Breder, P.O. Box 60, Sandstone, 25958; 814-777-0562.


Trees: Christmas pine, 1 gallon size, $10; 5 gallon size, $30, minimum. This offer is subject to weather conditions. From Charleston: Steve Connor, 112 Myrtle Rd., Mauve Creek, 20503; 541-0597; certaint@yahoocom.

Hay, 4’x4, round bales, barn kept, never wet, 1st cut, $25/bale; 2nd cut, sq. bale, $4/bale. Thomas Cooper, P.O. Box 14, Dry Fork, 26626;

273-0271.

Eggs, brown, $2/2 dz. Erin Marthan, 132 Cor nell Dr., Apple Grove, 25502; 576-2785.

Hay, round bales, $30/bale, barn kept, never wet, will load. Larry Cumberledge, P.O. Box 169, Reynoldsville, 26422; 844-7023.

Roses, 9-yr. & 4 yr. rose, possibly bred, both 3”, $12/ea. Paul Layfield, 10462 Gil gill, 2”-3” & catfish, 4”-8”, 50¢, bluegill & hybrid with lines painted, woods, mowed bottoms, dug w/air & heat, $23,599; truck bed slide in live bale. Phil Haller, 29 Proudfoot Rd., Philippi, 26717; 813-6142.


Tennis/Wiki: 8-yr. gelding, Cremello color, $950; mare, gray, not reg., for broke, for buggy, $750. James Spangler, HC 78, Box 265, Pipe stem, 26971; 872-2266.

Donkeys: Jerusalem 8-yr. jack, uncut, $200; 3-yr. jenny, gray/wht spotted, $20; 4-yr. gelding, $250. Judy Schuler, 3583 Allen Fork Rd., Sissonville, 25568; 987-2303.

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

The Market Bulletin
New USDA Data Show Growing Farm to School Efforts Help to Reduce Plate Waste, Increase Student Participation in Healthier School Meals Program

Preliminary Farm to School Census data for school year 2013-2014 that indicate strong farm to school programs can increase the number of students purchasing school breakfast and lunch, improve consumption of healthier foods at school, and reduce plate waste. Census data also indicate that schools purchased nearly $600 million worth of food locally in school year 2013-2014, a 55 percent increase over school year 2011-2012 when the first Farm to School Census was conducted, creating new marketing opportunities for farmers and ranchers in their communities.

The results are an outcome of efforts by the U.S. Department of Agriculture to target resources to help schools serve healthier meals to students following the passage of the bipartisan Healthy, Hunger-Free Kids Act of 2010. Through its Farm to School Grant Program, established and funded through the Act, USDA offers grants to help schools and other eligible entities establish or expand farm to school programs. In September 2015, USDA released a report that shows that the grants alone have helped 12,300 schools improve nutritious meal options made with local ingredients for 6.9 million students, while expanding market opportunities for family farmers and ranchers in their communities.

“Farm to school is one of many tactics and resources that USDA makes available to help schools successfully serve healthier meals to kids. Farm to school partnerships have a proven track record of an integrated approach to learning centered on food, agriculture, and nutrition which independent research and testimony from teacher and school officials indicate can improve student’s formation of healthy habits and increase the likelihood that they will make healthy choices. Recent studies published in Childhood Obesity and Journal of Nutrition Education and Behavior reiterate the Farm to School Census findings, indicating that strong farm to school programs can positively impact consumption of fruits and vegetables, leading to reductions in plate waste.”

Farm to school programs present economic opportunities for farmers and ranchers as well. Updated Farm to School Census data show that the value of local food purchases by schools increased by 55 percent in just two years, from $385.8 million in school year 2011-2012 to $588.4 million in school year 2013-2014. Nearly half (47 percent) of respondents indicated that they plan to increase local food purchases in the coming years.

Census results can be accessed online at famschoolcensus.fns.usda.gov. School districts have an opportunity to review or submit updated information regarding their farm to school practices through November 20, 2015. Final Farm to School Census results will be released in early 2016.

“Bulletproof” stand of Hemlock trees potentially resistant to invasive pest

Hemlock Wooly Adelgid, an invasive pest, has attacked tens of thousands of trees in West Virginia, and it continues to spread. The WVDA Plant Industries team wants to stop HWA. They hope 10 test trees from a “bulletproof” stand of hemlocks in New Jersey will resist HWA.

Back in October, Plant Industries staff planted those 10 potentially resistant hemlocks alongside four regular hemlocks at Kanawha State Forest. The goal is to see if HWA will attack the test trees planted right alongside regular hemlocks. The invasive pest won’t be introduced to the test trees until 2017 in order to give them time to grow. Eric Ewing, the Director of Plant Industries, says it will take several years to determine if the test trees can resist HWA.

Currently the WVDA is treating as many hemlocks as possible through chemical suppression and biological control. The goal is to find a hemlock that can resist HWA and then repopulate the state with the offspring of those trees.

**Garden Calendar - November/December**

Source: WVU Extension Service 2015 Garden Calendar

**November**

Nov. 10 …….. Fertilize under deciduous trees and shrubs.

Nov. 11 …….. Water trees and shrubs thoroughly if fall has been dry.

Nov. 12 …….. Remove diseased plant debris from garden.

Nov. 13 …….. Apply lime and fertilizer according to soil test.

Nov. 14 …….. Winterize garden tools.

Nov. 18 …….. Mulch strawberries.

Nov. 21 …….. Turn compost.

Nov. 23 …….. Mulch perennial beds.

Nov. 24 …….. Harvest salad greens from high tunnel.

Nov. 25 …….. Cut hardy chrysanthemums to 2 or 3 inches and mulch.

Nov. 28 …….. Fertilize houseplants.

**December 2014**

Dec. 1 …….. Turn compost Protect shrubs from harsh weather.

Dec. 2 …….. Mulch hybrid roses.

Dec. 5 …….. Select cut Christmas tree with flexible needles.

Dec. 10 …….. Begin harvest of high tunnel carrots and lettuce.

Dec. 11 …….. Buy live Christmas tree.

Dec. 14 …….. Turn compost.

Dec. 28 …….. Plant live Christmas tree.

[http://anr.ext.wvu.edu/garden_calendar](http://anr.ext.wvu.edu/garden_calendar)