On top of a mountain, just east of Coopers Rock, you’ll find one of the oldest Christmas tree farms in West Virginia. It dates back to 1940 and a very ambitious 14-year-old named William King.

“My father started Kings Trees as an FFA project his freshman year at Bruceton High School,” explained Billy King, the founder’s son. “The FFA students would have to plant an acre of ground as a project. Most planted oats or corn or buckwheat. They’d keep track of their expenses, and at the end of the summer, they’d harvest their crop, sell it and get a few dollars. Then they were graded on it. But Dad had the idea of getting trees from the West Virginia Forestry Department. He planted a whopping 15 pine trees that first year. The next year he upped that to 1,300. He knew he’d have to wait a few years to see his profits.”

Even though William passed away in 2005, Billy knows the exact dates, acres and number of trees his father planted because William wrote it all down in his FFA journal.

“He broke it down to net loss and net profit. Back then, people took farming rather seriously. It was an admired profession. That’s how you fed your family,” explained Billy.

William continued to plant and tend to his trees all through high school. But in 1944, he was drafted by Uncle Sam.

“He went to basic training and was deployed prior to graduation. He went to World War II and served his country,” Billy said proudly.

But before William left, he hammered out a deal over those fledgling Christmas trees with his father.

“You can see here,” Billy points to a column in the dogeared and yellowing pages of the FFA journal. “There was an agreement made between father and son, my Dad and his father. He had to pay Grandpap $3 an acre to rent the ground per year and then 10-cents an hour for any labor. Grandpap would get local boys who weren’t old enough to serve and they’d come over and help take care of the trees while Dad was gone.”

When William returned from the war in 1947, he jumped right back into the tree business. He put a couple pines in the back of an old Willys Jeep and went to town. He set up in front of the Bruceton Bank and sold them one Saturday night shortly before Christmas.

As his trees grew, so did his business. He trucked hundreds each year to Morgantown for the holiday season. That continued until 1972 when William decided to try a then-novel idea.

“Dad was way ahead of his time. He called some of his clientele and invited them over to the farm to cut down a tree,” explained Billy. “He didn’t know if it would take off. Luckily it did. People caught on and we’ve been a choose-and-cut operation ever since. No more trips to Morgantown.”

As a youngster, Billy worked right alongside his father.

“I was maybe 4 or 5 years old. He’d put me out in front of him where he was trimming. I’d trim the seedlings and he’d be trimming the rest,” Billy recalled fondly.

“When I was older, I’d help families cut down their tree, drag it in and tie it on their car. Those are such good memories.”

When his father passed away 12 years ago, Billy decided to take over the operation along with his brother and sisters. He also relied heavily on advice from tree-growing friends of his father’s.

“As Mr. (Gene) Bailey, one of the elders in the West Virginia Tree Growers Association, always says, growing Christmas trees is an art form because they look completely different when you walk into a field from the new growth as when you walk out of that same field after you’ve trimmed them to what you believe a customer might like.”

Kings Trees always opens for business the day after Thanksgiving. There are 13 acres of white,
Kent’s Reflections…The Government, Still Too Big

We hear it all the time; West Virginia needs to rightsize its government, but what does that mean? As our state economy has struggled over the last 60 years, it has resulted in a stagnant population. A state that used to send six representatives to Congress might be only sending two in 2022. Despite our population and economic woes, the government bureaucracy in Charleston has refused to adjust. West Virginia University President Gordon Gee pointed this out recently when touting the “West Virginia Forward” study. He explained, “My view is our state government is calibrated to support 3 million people — we have 1.8 million. In other words, we have to thin it out. … We’ve never had the conversations, ‘Why do we have to do that?’ Or, ‘Why are auditors auditing auditors?’

President Gee is exactly right. For too long, our government bureaucracy has resisted change. When asked why, they commonly say, “Well, we have always done things this way.” That is simply not an acceptable answer. When West Virginia families see their budgets tighten, they do not continue to eat out five nights a week just because they’ve always done so. No, they take drastic measures to live within their means. Our government must act like the average West Virginia family. It is time it starts living within its population means.

So where do we start? At the Department of Agriculture, we started within. We have reduced inefficiencies, challenged staff to think outside the box, all the while reducing spending. We have held our partners accountable by asking for detailed, multi-year plans when considering investing Department resources. We are using technology to reduce paper waste as well as increase transparency and accessibility. We even audited ourselves to find the unknown. This was all a part of our effort to bring common sense and good government to our state’s bureaucracy. We knew we had to do a better job of aligning resources to empower staff so we could better serve the people of West Virginia. We have done just that.

What we’ve found at the West Virginia Department of Agriculture is not an anomaly. We know these problems exist government-wide. As good stewards of government, we must look at duplication of services that occur between agencies. In my tenure as the Commissioner of Agriculture, my staff and I have discovered multiple entities providing the same or similar services. Worst of all, they do not even know each other exist! It’s shocking how little our government knows about itself. We are missing numerous opportunities for cost savings.

To combat wasteful spending, we must push forth bold initiatives to reorganize and simplify our government. Redundancies should be sought and eliminated. Authority split between agencies should be ended. Policies formed during the Great Depression must be eroded. West Virginia’s government should be decentralized, resulting in more power being given to our local entities. West Virginia is struggling. It is time to put aside the fear that has stifled our state for years. As President Gee said, “We have created such a bureaucracy that we spend all of our time figuring out how to de-bureaucratize. Let’s get this place simplified.”

Semper Fi,
Rooted In Excellence

On a warm, fall afternoon, Mountaineer Challenge Academy Cadets set out to do a little digging. They’re on the hunt for red and green bell peppers.

“Oh…here’s one. It’s nice and big,” announces Tiffany Radcliffe, a 17-year-old from Kanawha County, holding up her find. “I love planting something and watching it grow.”

The Challenge Academy at Camp Dawson in Preston County is a place where troubled youth, like Tiffany, voluntarily enroll to get their lives back on track. The 22-week program, located near Terra Alta, is far from many of the distractions these 16 to 18-year-olds face at home. It’s a quasi-military facility where academic excellence, self-discipline and respect are at the core of the curriculum. Mornings start early and the day is filled with classroom work and physical exercise, keeping students busy and motivated.

Jessie Uphold, a WVU Davis School of Agriculture graduate, heads up the agriculture class. It’s what you’d call an elective at a traditional school.

“I get about 20 cadets each cycle. They volunteer for the program, and they do everything. I just facilitate,” she explains. “We have three high tunnels, two of those donated by the West Virginia Department of Agriculture, an outdoor garden and three bee hives, hopefully two more coming this spring.”

Uphold is no-nonsense. She issues the orders. “Pull that hose out here and water these plants, please.” The cadets respond with a crisp “Yes, ma’am” and get right to work.

Cadet Austin Smith, an 18-year-old from Kanawha County, didn’t have any agriculture experience when he signed up for the course.

“I started out just watering the plants in the mornings. I’ve also pulled up weeds, planted new vegetables and done layouts for where to plant things in the high tunnel,” he smiles with pride. “I know how to grow my own food now, especially if there’s an apocalypse. You need to learn how to grow your own food!”

Cadet Kyle Cunningham had a little bit of gardening knowledge growing up in Berkeley County. “Behind my house at home, my family always planted tomatoes.”

The 17-year-old joined the Challenge Academy after low grades and not enough credits to graduate had him wondering about his future. He says the agriculture program gives him some time away from the military-style, education-first program.

“I get to work with my hands, and it’s so peaceful out here,” he pauses to water a few plants and then continues. “It gets me away from being inside and cooped up.”

Uphold says that’s what draws many of her students to the program.

“It gives them a chance to get away from everybody else, get some outdoor time. The high tunnels are a relaxing spot. It gives them a chance to unwind for the day,” she stresses.

A tour inside one of the high tunnels proves something relaxing can be very productive.

“We’ve got radishes, beets, lettuce, carrots, being inside and cooped up.”

Uphold says that’s what draws many of her students to the program. They’re on the hunt for red and green bell peppers.

“During the Civil War, vineyards were prolific in the state,” explained Dave Stone, owner of Stone Road Vineyard in Elizabeth. “There were several books and articles written in the 1860s about viticulture in West Virginia and the mid-Ohio Valley. The islands along the Kanawha River were dotted with vineyards. It’s a long-standing tradition in the state of West Virginia.”

Bandy, Stone and other winemakers around the state would like to see the industry expand. Currently there are several wine trail tours throughout West Virginia, but they say more could be done to promote the industry.

Frank and Elizabeth Dix are relative newcomers to the world of wine. They purchased the already-established Kirkwood Winery this past summer. The Dix’s, like Bandy and Stone, agree the potential is there for the wine industry to really take off in West Virginia.

“We just need some legislation to be revised to do even if they just grow a small garden or a couple of containers for their families,” explains Uphold. “That’s a win in my book, they’re providing for themselves.”

Cadet Radcliffe says when she graduates from Challenge Academy she wants to keep on growing.

“I have a garden at home. I plan to keep it going, helping it to flourish. Maybe I’ll even volunteer in a community garden!”

West Virginia Vines and Wines

Imagine it’s Friday evening. You’re sitting down on your couch to finally relax after a long week, and all you want is a glass of wine. You stroll over to your fridge and see the West Virginia produced wine. Lucky for you, everything will be at your fingertips.

You stroll over to your fridge and see the West Virginia produced wine. Lucky for you, everything will be at your fingertips.

“West Virginia is one of the best grape growing regions on planet Earth,” said Craig Bandy, owner of WineTree Vineyards in Parkersburg.

Bandy and his wife have been growing grapes and making wine in West Virginia for more than a decade. One year for his birthday, Bandy’s son got him a book about all things wine. While he was flipping through it, he saw a map that highlighted the best and worst places to grow grapes.

“And wouldn’t you know it, right there in the middle of the page was Wood County, West Virginia highlighted in blue,” Bandy said.

There are a number of different reasons West Virginia is a great wine region. Grapes grow on vines and those vines love clay soil. West Virginia has a lot of it. The terrain provides good water runoff, and the amount of sunlight is perfect. With those conditions, growers in West Virginia are able to raise the two major grape vines, Vinifera (dry wine) and Lambrusco (sweet wine).

West Virginians have been growing grapes for hundreds of years.

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“We just need some legislation to be revised to...
Christmas Cooking Made Simple

The holidays are a time for family and friends. Who wants to be a slave to the kitchen when all the fun’s happening around the table or the tree? This month we feature recipes you can make ahead of time to wow the crowd and be part of it at the same time. Our Christmas cookies are also great for little hands that like to help in the kitchen. And if you’re stumped on what to gift this season, a homemade treat is the perfect present!

Christmas Morning Casserole

- 18 ounce loaf sliced white bread
- ½ lb. thinly sliced or shaved ham
- 2 cups shredded cheddar cheese
- 6 eggs
- ¼ cup finely chopped onion
- ¼ cup finely chopped green pepper
- ½ teaspoon dry mustard
- ½ teaspoon black pepper
- ½ teaspoon Worcestershire sauce
- 3 cups milk
- 2 tablespoons butter or margarine, melted
- Dash of Tabasco sauce

Trim crusts from bread; reserve crusts. Cover bottom of greased 13 x 9-inch baking dish with slices of bread, trimming to fit if necessary. Cover with ham, then cheese. Top with another layer of bread.

Whisk eggs. Add onion, green pepper, dry mustard, pepper, Worcestershire sauce and Tabasco; whisk to combine. Whisk in milk. Pour mixture over bread. Cover and refrigerate overnight.

Meanwhile, pulse reserved crusts in food processor until coarsely chopped. Set aside 1-1/2 cups of the bread crumbs. (Remainder can be frozen for another use.)

The next day, stir butter into bread crumbs until moistened. Sprinkle buttered crumbs over top of casserole. Bake in a preheated 350° F oven until puffed, set and golden brown, about 1 to 1-1/4 hours.

Raspberry and Almond Shortbread Thumbprints

- 1 cup butter, softened
- ½ cup white sugar
- ½ teaspoon almond extract
- 2 cups all-purpose flour
- ¼ cup seedless raspberry jam
- ¼ cup confectioners’ sugar
- ¼ teaspoon almond extract
- 1 teaspoon milk

Preheat oven to 350° F.

In a medium bowl, cream together butter and white sugar until smooth. Mix in 1/2 teaspoon almond extract. Mix in flour until dough comes together. Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets. Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned. Let cool 1 minute on the cookie sheet. Roll in sugar and place on a wire rack. When cool, dust with powdered sugar.

Cranberry Meatballs

- 2 pounds ground chuck
- 2 large eggs
- ⅓ cup dry bread crumbs
- 1 teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon thyme
- 1 cup (16-ounce) cranberry sauce
- 1 (12-ounce) jar chili sauce
- ¼ cup orange marmalade
- ¼ cup water
- 2 tablespoons soy sauce
- 2 tablespoons red wine vinegar
- 1 teaspoon dried red pepper flakes

Combine first 8 ingredients in a large bowl. Shape mixture into about 54 (1-inch) balls.

Cook meatballs, in batches, in a large skillet over medium-high heat until browned (about 5 minutes); remove meatballs from pan, and drain well on paper towels.

Stir together cranberry and chili sauces and next 5 ingredients in a large Dutch oven over medium heat, and cook, whisking occasionally, 5 minutes or until smooth. Add meatballs; reduce heat to low, and cook, stirring occasionally, 15 to 20 minutes or until centers are no longer pink.

How to Choose the Perfect Christmas Tree (and keep it alive)

- Measure Twice – measure the height of your room before you leave the house and measure the tree before you leave the lot to make sure it will fit!
- Select a Fresh Tree – needles should look shiny and green. If the needles fall off in your hand, find another tree!
- Make a fresh 1” cut on the bottom of the tree so it will absorb water.
- Choose a tree stand that is sturdy and the right size.
- Water, Water, Water: Keep the bottom of the trunk wet so it won’t scab over.

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WHAT'S BUGGING WEST VIRGINIA

Jill Rose and Kristen Carrington are investigators of sorts. They travel the state in search of pests posing problems to West Virginia’s forest health. Rose is the West Virginia Department of Agriculture’s (WVDA) Forest Health Protection Manager and Carrington, a Forest Health Program Specialist.

“Let’s just say, we won’t be out of a job anytime soon,” said Rose.

The pair keeps a close eye on invasive pests, some already here, others inching closer from nearby states.

“Invasive species are organisms that are not native to an ecosystem. Many times, they arrive from other countries in packaging, like wooden pallets. Once they arrive in the U.S., they thrive and wreak havoc on native plants/trees because they don’t have any natural checks and balances to stop them,” explained Rose. “It’s our job, in Plant Industries, to go out and do early detection surveys to make sure if there’s an invasive threat out there, we know about it.”

The most well-known invasive pest in West Virginia is the gypsy moth. They were brought to the U.S. from Europe in the 1860’s as a hybrid silkworm. Unfortunately, they accidentally escaped from their Massachusetts enclosure and have been munching on plant life in the Mountain state for decades.

“Gypsy Moth is a threat, but it’s a naturalized threat at this point,” said Rose. Researchers discovered a naturally occurring fungus and virus that kills gypsy moth caterpillars. That, along with a targeted suppression program (spraying insecticide) every spring, and the gypsy moth’s pretty much under control.

However, other pests are much more recent invaders to West Virginia. Researchers have yet to find cost-efficient and effective suppression programs. One of those pests is the Emerald Ash Borer (EAB), which hails from Northeastern Asia, and was most likely transported to the U.S. via packing pallets.

“They first detected EAB in 2000 in Michigan,” explained Carrington. “Right, and it made it to West Virginia in 2007,” added Rose. “In ten years, it has destroyed nearly every ash tree in West Virginia. There’s absolutely nothing to keep this pest in check.”

“One thing I’ve been doing is looking for resistant trees,” explained Carrington. “I had a homeowner call me from Jackson County, and he wanted me to come out and check all his ash trees that were dying. But he had one large ash that was fine. It was in great health. I asked him if it was o.k. to keep an eye on it.”

Carrington and Rose stressed while most ash in West Virginia are doomed, there could be a few across the state resistant to EAB. If they can locate those trees, and grow more of them, they might someday see our forests repopulated with ash trees.

The Forest Service is currently working with the WVDA on two pest-resistance projects. One of those is for beech trees, which have been hit hard by the beech bark insect. Researchers found beech trees that have withstood the pest. They collect scion, or the fruiting part of the tree, and then graft it to healthy rootstock. Those trees have been planted in an orchard in Parsons. If they remain insect-free and healthy over several years, they’ll be used to start new beech growth. A similar “test grove” for hemlock trees, under attack by hemlock wooly adelgid, has been planted in Kanawha State Forest.

Rose and Carrington’s biggest challenge may lie ahead.

“I think the pest we really need to be vigilant about is the Asian Longhorned Beetle (ALB),” explained Rose. “It was detected in 2012 in Bethel, Ohio. That’s only 80 miles from the West Virginia border. The WVDA is really trying to push the maple syrup industry here in West Virginia but if we end up with ALB, I can assure you, and I’m not being overly dramatic, there won’t be maple syrup anything. These are large, aggressive beetles, and they will wipe out our maple trees.”

Luckily, says Rose, they travel slowly and Ohio has started an ALB eradication program. However, she urges all property owners in West Virginia to be on the lookout.

“People just need to be observant. Keep an eye on your trees! If you see anything, if your maple looks funny, let us know,” stressed Rose. “People call us all the time or bring a sample in. We try to identify issues but if we need to, we will go to their property.”

One of the most important forest health lessons, according to Rose, is to never transport firewood. Many pests have arrived in West Virginia from other states after they piggyback a ride on firewood. The takeaway is burn where you buy!

“At times, I can’t say our job is rewarding,” said Rose. “It can feel like we are constantly fighting a losing battle. But then you get a glimpse of hope, like our beech work, where we’re making a difference. As long as forest health is a priority and considered important, we’ll be on the job.”

If you have questions about forest health or pests, contact the WVDA Plant Industries Division at 304-558-2212 or jrose@wvda.us.

J.Q. Dickinson Salt: It’s a Family Business

Rewind the calendar to 1813. That’s the year William Dickinson purchased property in Kanawha County, Virginia. Four years later, he began boiling brine and selling his own salt, putting Malden on the map as the “salt capitol of the East.” For the next 128 years, Dickinson and then his descendants kept the company going. In 1945, the family decided to shut down the operation when it no longer made financial sense to keep it running. Fast forward to 2013 when Nancy Bruns and her brother Lewis Payne, the great-great-great-great-great-great-great-grandchildren of William Dickinson, decided it was time to revive the family tradition.

“We saw an opportunity with the movement of chefs and consumers,” said Bruns, the co-owner of J.Q. Dickinson Salt Works. “They were moving back towards regionally produced, high-quality foods.”

In 2013, there were only six or seven artisanal salt makers in the United States. Today there are 12.

“That means more people are starting to appreciate what artisanal salt is, and use it in their cooking,” she adds.

So what makes the company’s salt different from what you find in your local grocery story? J.Q. Dickinson’s salt is all natural, highly refined, with 6 percent trace minerals.

“It has calcium, magnesium, potassium and about 25 other trace minerals in it,” says Bruns. “Those minerals give the salt its unique taste.”

Another thing that sets J.Q. Dickinson Salt apart from its mass-produced counterparts -- nothing is added when the brine comes out of the ground.

“We think of it as an agricultural product,” says Bruns. “It’s something we pull from the earth, and then we harvest it.”

The process of getting the salt out of the ground and into crystals you recognize as salt takes about a month and a half. A well on the back corner of the property is where they pump the brine up from 350 feet below. Then they let the sun’s rays turn the brine to salt.

continued on page 8
Apriy Sales

Meat Angus steers, 17 mos. to ready, to butcher, $2.20/kg; ½ or whole, packed or frozen, $2.00/kg. Robert Jordan, P.O. Box 1177, 26135; 304-822-0788.

Grazing Grains: 17 mos. Hereford, $1.25/lb. to ready, packed or frozen, $1.00/lb. John Davison, P.O. Box 1328, 26719; 304-792-0087.

API Sale: 18 mos. Hereford, $1.60/lb. to ready, packed or frozen, $1.35/lb. Jason Johnson, 210 Wilkesburg Rd., 26193; 304-543-1377.

Horses: Brook: 1-yr. old, $15,000; 2-yr. old, $10,000; 3-yr. old, $7,500. Simon Smith, 3030 Route 2, 26193; 304-543-1377.

Farm Equipment

Kubota MT 100 tractor, 1250 hrs, $9,500. R. Ice, 42 Icelinn Lane, Fairview, 26362; 993-7552.

Butcher Mower, $450. Battery-powered, electric, 500 lbs. capacity. Steve Farnsworth, P.O. Box 399, Ellenboro, 26346; 924-9398.


Lawn mowers: 24-in. wide deck, 2-wheeler, self-propelled, $650. Robert Vandale, Box 99 Flat Top, 25841; 237-0820.


Sheep Sales

Reg. Suffolk: yr./gt., $350/up; ewe & lambs, $300/ea. Lucy Kritter, P.O. Box 241, Crab Orchard, 26121; 442-1442.


Sheep color, white, never wet, orchard/clover mix, barn kept, never wet, quality, good numbers, $3.50/bale. Sandy Smithson, 10044 Snake Rd., Sinks Grove, 25423; 572-5654.


Livestock guardians, vacc./wormed, working parents, Deborah Marsh, 2866 Hokes Mill Rd., Ronceverte, 25470; 647-4883.

Sheep Sales

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Livestock guardians, vacc./wormed, working parents, Deborah Marsh, 2866 Hokes Mill Rd., Ronceverte, 25470; 647-4883.
Pumpkin Vine Rd., Buffalo, 25033; 937-3246.
May, 1st, 2nd & 3rd cut, 4x4, wrapped, silage. $30/bale. Ross Young, 846 Eureka Rd., Duck, 25003; 644-8135; youngs@hilltopfarmer.com.


Miscellaneous Wants
Old stone burr commerical grinding, good cond., reasonably priced, send price and pics to J. Collins, 2838 Valley Falls Rd., Grafton, 26354; 265-4732.

WANT to lease pasture/formland for beef cows, must have water & fencing. Preston, Morgan County, 26354; 265-4732.

J. Collins, 2838 Valley Falls Rd., Grafton, 26354; 265-4732.

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After Jan 11th:
$25/adult; $8/youth 12 yrs. or younger
Lunch is an additional cost available to those who preregister.

WVU Parkersburg Campus • Parkersburg, WV
Speaker, Dr. Larry Connor

J.Q. Dickinson, continued
“We put it in sun houses to let it evaporate and crystalize,” explains Bruns. “When the process is done we hand harvest it. We actually go through and look for anything that is not salt since we can’t wash it. For quality control, we have to make sure it’s 100 percent salt.”
Salt isn’t the only thing J.Q. Dickinson offers for sale. They come out with a carrot sauce just in time for the holidays, and they’ve created a drink that helps you recover from one too many eggnogs.

There is a mixture that is leftover after we harvest the salt, and it’s full of minerals,” says Bruns. “That’s what we are making the drink out of. We’re going to call it Dr. Dickinson’s hangover fixer elixir.”

You can purchase J.Q. Dickinson Salt on their online shop at www.jqdsalt.com.

Vines and Wines, continued
make fewer restrictions on wineries. The current laws have slowed sales for us especially when it comes to local fairs and festivals,” explained Elizabeth Dix.

Stone said the more wineries are able to promote themselves, the more other types of business will benefit.
“We have a guest book in our winery,” Stone said. “We have people visit from all over. Some are local, some passing through on a trip, some are from other parts of the state we meet at festivals.”

He said when those people visit his business, not only are they buying his product, but are also eating food at local restaurants, pumping gas at area stations and visiting neighboring shops.

Bandy likes to take it one step further. He said areas like California cannot grow Lambrusco grapes, and if the laws were right, West Virginians could grow acers of them to ship to California to make sweet wines.

“The wine industry is changing,” Bandy stressed. “People are becoming aware that there is a whole other world of wine out there.”

WV FFA Students Shine at National Convention

2017 NATIONAL FFA CONVENTION RESULTS

CDE/LDE RESULTS
Gold Emblem Teams
Agronomy – 8th place – Ravenswood
Farm Business Management – 9th Place – Jefferson

Gold Emblem Individuals
Floriculture – 1st Place – Teresa Riffle, Ravenswood
Extemporaneous Public Speaking – 4th – Trevor Swiger, Taylor County
Farm Business Management – 5th – Nick Chapman, Jefferson
Agronomy – Fiona Lane, Ravenswood
Agronomy – Gabriela Martinez, Ravenswood
Agronomy – Katlyne Rollyson, Ravenswood
Dairy – Clarissa Keiffer, Clay
Farm Business Management – Lucas Henderson, Jefferson
Food Science and Technology – Danielle Stull, Marion County
Forestry – Clayton Young, Magnolia
Meat Evaluation and Technology – Alexis Helmick, Tyler
Silver Emblem Teams
Agricultural Sales – Buffalo Dairy Cattle Evaluation and Management – Clay
Environmental and Natural Resources – Jefferson
Floriculture – Ravenswood
Food Science and Technology – Marion County
Forestry – Magnolia
Horse Evaluation – Spring Mills
Livestock Evaluation – Mason County Vocational
Marketing Plan – Buffalo
Meats Evaluation and Technology – Tyler
Parliamentary Procedure – Taylor County
Poultry – Wirt County
Bronze Emblem Teams
Agriculture Issues – Tucker County
Agricultural Technology and Mechanical Systems – Washington
Conduct of Chapter Meetings – Wildwood Middle
Milk Quality and Products – Wirt County
Veterinary Science – Mineral County

AGRICULTURE FAIR RESULTS
Social Science Divisions 4 – 4th Place Gold – Margaret Bird and Shelby Blankenship, Buffalo
Food Products and Processing Systems Division 4 – 6th Place Gold – Jamie Irvine and Madison Gillispie, Buffalo
Social Science Division 6 – 7th Place Silver – Catlin Herdman and Dylan Slaubaugh, Buffalo

Gold Emblem Teams
Agricultural Sales – Buffalo Dairy Cattle Evaluation and Management – Clay
Environmental and Natural Resources – Jefferson
Floriculture – Ravenswood
Food Science and Technology – Marion County
Forestry – Magnolia
Horse Evaluation – Spring Mills
Livestock Evaluation – Mason County Vocational
Marketing Plan – Buffalo
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Bronze Emblem Teams
Agriculture Issues – Tucker County
Agricultural Technology and Mechanical Systems – Washington
Conduct of Chapter Meetings – Wildwood Middle
Milk Quality and Products – Wirt County
Veterinary Science – Mineral County

AGRICULTURE FAIR RESULTS
Social Science Divisions 4 – 4th Place Gold – Margaret Bird and Shelby Blankenship, Buffalo
Food Products and Processing Systems Division 4 – 6th Place Gold – Jamie Irvine and Madison Gillispie, Buffalo
Social Science Division 6 – 7th Place Silver – Catlin Herdman and Dylan Slaubaugh, Buffalo
Power, Structural and Technical Systems Division 2 – 7th Place Silver – Kevin Jones and Richard Fauer, Mason County Vocational
Food Products and Processing Systems Division 3 – 8th Place

Silver – Dena Tucker, Buffalo
Plant Systems Division 3 – 9th Place Silver – Helena Bridwell, Jefferson
Plant Systems Division 4 – 10th Place Silver – Ty Parks and Dylan Luikart, Buffalo
Social Science Division 3 – 11th Place Silver – Chloe Bailey, Buffalo

NATIONAL CHAPTER AWARD RESULTS

Buffalo – 3 Star
Jefferson – 2 Star
Hampshire County – 2 Star
Pendleton County – 2 Star
Ravenswood – 2 Star
Spring Mills – 1 Star
Elkins – 1 Star

Proficiency Award National Finalist
Small Animal Production and Care – Levi Scott, Cameron
National Officer Candidate – Andrew Hauser, Tucker County
National FFA Band – Andrew Cosner, Petersburg
National FFA Chorus – Dawson Evans, Doddridge County
Honorary American Degrees – Donald Alt. Keyser
Dennis Aston, Cameron
Annie Erwin, Middlebourne

Tips From the Vet
Livestock producers face growing problems as more evidence arises there is increasing resistance to anti-parasitic drugs for a variety of animal parasites. A video (https://www.youtube.com/watch?v=kn1NE-vmh4r&feature=youtu.be) produced by the Food and Drug Administration earlier this year is intended to teach livestock owners and producers how to reduce the risk of anti-parasitic drug resistance. The video relates how parasites resistant to routine deworming could threaten the health and productivity of livestock and indicates resistance is an increasing problem, especially on farms where deworming drugs are overused.

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