Winter Weather

As of the middle of last month, USDA was well on its way to depopulating nearly 400,000 turkeys and chickens in Indiana affected by avian influenza (AI), despite extremely cold weather that hampered efforts.

Birds at 10 farms were affected by the outbreak, announced Jan. 16. Ongoing surveillance at more than 100 farms in the area has not turned up any more positive results.

“We’re hopeful here in West Virginia that this is an isolated incident – for the sake of the farmers in Indiana and our own poultry farmers here in the Mountain State. Poultry accounts for more than 50 percent of our Agriculture receipts in West Virginia and is extremely vital to our industry and economy. We will continue to closely monitor the situation on a daily basis.

Regardless of the situation in Indiana, WVDA is reminding our producers to take extreme care when it comes to biosecurity measures. Although there’s been no reported effect on human health or food safety, again, AI could be devastating to our state’s $350 million-a-year poultry industry. And we shouldn’t forget the emotional toll it can have on farmers whose way of life can undergo extreme disruption as a result.

Winter Weather

We also want to mention our concern about weather-related losses experienced by West Virginia farmers from winter storm Jonas.

Continued on page 2

In order to create a thriving deer farming industry, the WVDA’s goal is to expand in-state and out-of-state venison sales, resulting in profitable West Virginia deer farms.

“The paperwork was a nightmare,” explained Mark Cobb, who serves on the Board of Directors for the North American Deer Farmers Association.

Under the WV Division of Natural Resources, deer farmers could only raise animals to sell to hunting preserves or for breeding stock. Harvesting venison for commercial sale was a no-go.

“People wanted the meat. We just couldn’t sell it,” said Cobb.

The main concern was Chronic Wasting Disease, or CWD, a fatal illness found in deer that impacts the nervous system. In West Virginia, it’s only been located in the wild whitetail population.

“CWD has never been found at one of our deer farms in West Virginia, not one! We test every captive deer, 100 percent. We can positively say we have never had CWD in our pens,” stressed Cobb.

The Cobbs took a couple years off from breeding to decide what direction they wanted to go. Then the West Virginia Legislature passed a bill in 2015 making their path crystal clear. Deer farming moved from the control of the DNR to the West Virginia Department of Agriculture.

Marcel Fortin, the WVDA Captive Cervid Specialist, said the agency is breaking ground.

“In most states, venison has not been the priority, it’s been deer hunting. In West Virginia, we want to change that and diversify. We want to make deer farms profitable,” explained Fortin. “We want farmers to be able to sell venison. There’s potential for jobs!”

The Cobbs started doing their homework and getting the ball rolling on venison sales.

“We’re trying to do two things with venison,” explained Cobb. “We’re looking for restaurant customers and we’re putting together snack sticks that can go on the shelves of every convenience store in the state.”

Currently most of the venison sold here in the United States is imported. “You can go to a nice restaurant in Philadelphia or Baltimore and find venison on the menu. I try to talk to the chef at each establishment. Every time I’ve found the venison has come from New Zealand!”

Deer Farms, cont. on page 2

Featured Inside

Collegiate Beef Advocacy Contest to be Held .................. 2
Farmer’s Daughter Market & Butcher .......................... 3
What’s Cookin’ .................................................. 4
Strawberry Growers Needed ........................................ 5
WVDA Announces Essay & Poster Contest Winners ........... 5
Classified Advertisements ........................................... 6
Deer Farms, continued

“Ninety percent of the venison consumed in the United States in a restaurant or grocery setting comes from New Zealand,” said Cobb.

Cobb wants the meat to come from West Virginia. With the leadership of the WVDA, he’s confident that can happen.

“We are leading the nation when it comes to deer farming,” said West Virginia Commissioner of Agriculture Walt Helmick. “We want to create a thriving industry that benefits the farmers and the purchasing public. We want West Virginia-grown venison to be served all across the country.”

The Cobbs only have 12 red deer on their farm in Jackson County. They plan to start breeding again but it will take several years to increase the herd. They don’t want to wait that long to get their venison business up and running. West Virginia currently has 31 licensed deer farms, including three hunting preserves. None of the breeding farms have the quantity of deer Cobb needs to start production. He had to look outside the state.

“We’ve reached out mostly to the Amish community in Ohio. I’m friends with those folks,” said Cobb. “I contacted them and said, ‘I’ll take your cull deer.’ My phone is ringing off the hook. I’m up to 450-some doc. They’re just waiting for us to come pick them up.”

Ohio and neighboring Pennsylvania do not allow the sale of venison from captive deer. Cobb said those farmers are dealing with the issue of what to do with doe that aren’t good breeding stock. With his need for venison, it’s a win-win.

“Because this is so new, we have to figure out the process. We’re working with the WVDA and we’ve found a place to butcher and process the animals here in West Virginia. First, they have to make some changes to the plant to meet our needs.”

Cobb also wants to make sure he has the customer base to make his business profitable.

“It doesn’t do me any good to take 20 deer to be processed and wrapped and have nowhere to sell it. We’re trying to build a clientele base.”

The Cobbs got their first order in December for burgers and steaks from a restaurant in West Virginia. The Greenbrier Resort has also called, interested in a future sale of venison from captive deer. Cobb said those farmers are dealing with the issue of what to do with doe that aren’t good breeding stock. With his need for venison, it’s a win-win.

“The infrastructure isn’t there right now. We’re creating it. Each step we’re figuring out from scratch because no one has ever done it here in West Virginia. We’re forging the way for everyone else that wants to do it,” Cobb stressed. “We will have a tried and true process and be able to tell other deer farmers what you have to do and this is how you need to do it.”

The Cobbs are currently working on some products for the future line like venison dog snacks using the heart and liver. We don’t add anything, just run them through a dehydrator. Friends are coming back to me saying their dogs love it! I’ve tried it. People can eat it. I’m not going to give a product to someone that I haven’t tested first.”

The Cobbs want to get their products on the shelves and in restaurants as soon as possible, but there’s no set date. They say leading the herd takes time.

West Virginia Agriculture and Forestry Hall of Fame Accepting Nominations

Nominations for induction into the West Virginia Agriculture and Forestry Hall of Fame (WVAFFH) are now being accepted. The WVAFFH is devoted to honoring individuals, businesses, organizations, institutions and foundations who have helped make this nation great through outstanding contributions to the establishment, development, advancement or improvement of the agricultural, forestry and/or family life of West Virginia.

This honor is bestowed upon those who have lived in West Virginia, had a long tenure association with agriculture, forestry and family life, have made direct contributions to those industries and demonstrated the highest standards of leadership and contribution on a local, state, national and/or international level. Nomination forms are available from:

• WV Department of Agriculture (Robin Gothard, 304-558-3200, rrothard@wvda.us)
• WV Division of Forestry (June Mandel, 304-558-2788, June.H.Mandel@wv.gov)
• Downloaded from the WV Agriculture and Forestry Hall of Fame website at http://www.agriculture.wv.gov/divisions/executive/Documents/Nomination2016-F.pdf

All nomination forms must be received by February 16, 2016.

Selected nominees will be officially enshrined during the WVAFFH Enshrinement Recognition Dinner that will be held on June 17, 2016 at Jackson’s Mill.

WV CattleWomen to host first Collegiate Beef Advocacy Contest during the 2016 WV Beef Expo

The American National CattleWomen, Inc. (ANCW) has developed a new contest for college-age women. The Collegiate Beef Advocacy (CBA) Program is still in its infancy; however, during this past ANCW National Convention, the program started to take shape.

At the 2017 ANCW/NCBA Convention, ANCW will roll out the beef-bred and open beef advocate contest, the CBA Development Program, as well as a round-table discussion and introduction of the five-person team who will represent the program for the next year. The vision of this program is for recruitment, retention and industry advancement of the participant to become equipped to take on influential leadership roles contributing to the beef industry’s strategic direction and advocacy.

All CBA participants will have expanded their knowledge through the ANCW Collegiate Beef Advocate Program, becoming better equipped and more confident, and develop into an influential part of our industry. Several key areas will be focused on which include but not limited to: Engagement – Access and Exposure to our Industry, Education, Personal and Professional Development, Governmental Affairs and Advocacy and Agricultural Business.

The West Virginia CattleWomen will be hosting their first CBA Contest during the 2016 WV Beef Expo in April.

The contest will include several parts:

1. Application
2. 5-8 minute oral speech from the essay that is written
3. 5-10 minute media interview

Contest eligibility is as follows:

1. Ages between high school graduate-23 years old
2. Female
3. Enrolled in College

More details will be available after February 15. For additional information, contact Tracy Fitzsimmons at 304-558-2210 or Lacey Radabough at 270-404-6622.

Walt’s View, continued

Again, the financial loss is only a part of the picture. Livestock losses can be particularly painful, and damages to buildings and equipment can further slow recovery efforts.

Certain parts of the state are still digging themselves out at press time, so it’s a bit early to speculate about financial assistance, but we do remind farmers to thoroughly document any losses right now in case sources of recovery funding become available.

Small Farm Conference / Winter Blues Farmers’ Market

The deadline for reservations for the annual Small Farm Conference is Feb. 19. I encourage anyone with any interest in agriculture to consider attending the event here in Charleston. Dozens of sessions will cover all aspects of farming, from production to marketing to farm management. There are one-day only rates, as well as special rates for students. Conference dates are Feb. 25-27.

WVDA is sponsoring a variety of food safety classes ahead of the conference on Wednesday, February 24, including a “Better Process Control” class for those interested in manufacturing specialty food items.

For the first time, the pre-conference sessions will feature “Food Safety Investigation” instructor training. This course is aimed at agriculture and science teachers who want a curriculum they can use to demonstrate food safety principals to students.

GHP/GAP class this month

Finally, WVDA will sponsor another Good Handling Practices / Good Agricultural Practices (GHP / GAP) class. This is an introduction to farmers on how to harvest, clean and store fresh produce in a safe manner. It’s one of the Department’s critical initiatives because it’s the first step in participating in USDA’s GHP / GAP Audit program that certifies a producer’s food safety practices annually.

Although it’s a voluntary program, many large-scale wholesalers and retail outlets require it of their vendors, so it’s a critical step in expanding West Virginia’s agricultural markets.

If you’re in the Charleston area Thursday, February 25, stop by the market from 4-7:30 p.m., and shop for some of the best agricultural products West Virginia has to offer. There’s no charge for the public to come in and shop.

Gross

All nomination forms must be received by February 16, 2016.

Selected nominees will be officially enshrined during the WVAFFH Enshrinement Recognition Dinner that will be held on June 17, 2016 at Jackson’s Mill.
Local. Healthy. Fresh food. It’s what the Farmer’s Daughter Market and Butcher is all about. Pete and Kate Pacelli opened the store just eight months ago in Capon Bridge. Inside you’ll find everything you need to mix up a mouth watering meal.

“Our vision was to build something, a destination grocery, that people could come to from the local area and get fresh food, produce, dairy, meat. We want to try and keep some of that money in the state,” explained Pete.

The couple, who met in Portland, Ore., actually grew up not far from each other. Pete in Winchester, Va., and Kate just outside of Washington, D.C. Her parents own Tap Root Farm in Capon Bridge. “I went 3,000 miles west to meet a girl 17 miles down the road,” joked Pete.

The couple spent several years in Asheville, N.C., where Pete apprenticed as a butcher and Kate worked in tourism. However, when Kate’s parents purchased a building on Route 50 in Capon Bridge, the couple began a Kickstarter campaign to help get their dream market up and running. They raised more than $26,000.

“A majority of our pledges were for $5 or $10,” explained Kate. “They came from people we had never met, people from this area. A lot of them are now regular customers.”

Residents in and around Capon Bridge longed for a grocery in their backyard. They were driving 17 miles to Winchester or 24 miles to Romney just to buy their basics. The Pacelli’s knew they could create a market that would serve local residents and local farmers.

“A lot of these local producers didn’t have an outlet around here. They were going to farmer’s markets in D.C.,” said Kate.

The Pacellis moved back to Capon Bridge in October 2014. The Farmer’s Daughter opened its doors on May 30, 2015. It was an immediate success.

“We have a lot of regular customers. We have elderly customers who come in for milk or an onion. We have family shoppers who do their regular shopping with a list and do the rounds. We get a lot of people who visit on the weekends stocking up on their way in and out of town,” said Pete.

The overwhelming majority of people keep coming back for great customer service and fresh food. How fresh? Literally, right off the farm.

“There’s local raw honey from Patterson Creek Apiary in Burlington. A lot of eggs come from our own farm and another farm in Augusta. We have artisan cheese from Paw Paw from Spring Gap Mountain Creamery. The pork is coming from Quicken Farms in Shanks. The beef comes from Flying W Farm in Mineral County,” explained Pete.

A pig will be slaughtered on the farm on a Tuesday. Pete will have it delivered to the Farmer’s Daughter for butchering and ready for sale by Thursday afternoon. You can watch from the front of the counter as he makes the cuts. “It’s my passion. It’s what I love to do. Not just butchering but feeding people in general. I find that very gratifying,” said Pete.

Pete mixes up over 40 different varieties of sausage. He’s best known for his chorizo which has become a favorite on the menu of a local restaurant. The Farmer’s Daughter also offers fresh-made soups and sandwiches. “People love to come in here. They’ll sit on one of our bar stools by the window and have a cup of coffee, eat, and chat,” explained Kate.

On the shelves you’ll find quarts of milk in glass bottles, sweet potatoes and onions in baskets, and an entire meat case full of fresh cuts.

For now, the Pacellis are enjoying the success, trying to fine tune the products they offer and the service. Pete and Kate work full time. They’ve hired four part-time employees, including an apprentice butcher.

“I’m just trying to catch my breath this winter,” said Kate. “We may expand in the future.”

The Pacellis estimate they’ve purchased $97,000 worth of products from local farmers and producers since they first opened and that’s just the start.

The Farmer’s Daughter is located at 2908 Northwestern Pike (Rt. 50), Capon Bridge, WV, 26711 or https://www.facebook.com/farmersdaughterwv.
Baby, it's Cold Outside!

The key to good soup is a good stock. We make our own. It is easy to make a vegetable stock. Just take any or all of the following and cook for at least 20 minutes in a large pot of water. Strain and use in your favorite soup:

<table>
<thead>
<tr>
<th>Scrap materials for stock</th>
<th>Stock ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scraps of clean vegetable peelings</td>
<td>Stems parsley stems</td>
</tr>
<tr>
<td>Spinach stems</td>
<td>Celery ends potato water</td>
</tr>
<tr>
<td>Carrot ends and peels</td>
<td>(Some vegetables like broccoli and cauliflower make stock bitter and should not be used.)</td>
</tr>
<tr>
<td>Onion skins and stems</td>
<td>mushroom</td>
</tr>
<tr>
<td>Mushroom</td>
<td></td>
</tr>
</tbody>
</table>

In many of our recipes, we use Vegetable Broth Powder. It is a blend of herbs and seasonings used to flavor soups, stocks or sauces. It can be purchased from your local health food store. Use it whenever you think your broth needs extra seasoning. You may always substitute bouillion for broth powder.

Scraps of clean vegetable peelings
Spinach stems
Carrot ends and peels
Onion skins and stems
Mushroom

The key to good soup is a good stock. We make our own. It is easy to make a vegetable stock. Just take any or all of the following and cook for at least 20 minutes in a large pot of water. Strain and use in your favorite soup:

<table>
<thead>
<tr>
<th>Scrap materials for stock</th>
<th>Stock ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scraps of clean vegetable peelings</td>
<td>Stems parsley stems</td>
</tr>
<tr>
<td>Spinach stems</td>
<td>Celery ends potato water</td>
</tr>
<tr>
<td>Carrot ends and peels</td>
<td>(Some vegetables like broccoli and cauliflower make stock bitter and should not be used.)</td>
</tr>
<tr>
<td>Onion skins and stems</td>
<td>mushroom</td>
</tr>
<tr>
<td>Mushroom</td>
<td></td>
</tr>
</tbody>
</table>

In many of our recipes, we use Vegetable Broth Powder. It is a blend of herbs and seasonings used to flavor soups, stocks or sauces. It can be purchased from your local health food store. Use it whenever you think your broth needs extra seasoning. You may always substitute bouillion for broth powder.

Peel yams and cut into 1-inch cubes. In a soup pot, boil yams in water or stock until cooked. Drain potatos and save liquid.

While potatoes are cooking, saute onion and garlic in butter until soft, add spices and stir.

Puree potatoes and onion/spice mixture in a food processor, return to the pot and add orange juice concentrate and enough potato stock to reach desired thickness. Stir in lemon juice. Let simmer 5 - 15 minutes before serving. A dollop of yogurt is a superb garnish for this soup.

### Curried Sweet Potato Soup

4 yams (the orange sweet potatoes)  
2½ cups water or stock  
1 medium onion, chopped  
1 clove garlic, minced  
1 teaspoon cinnamon  
1 teaspoon ground cumin

¼ teaspoon dry mustard  
¼ teaspoon ground ginger  
Dash of cayenne pepper  
½ teaspoon coriander  
1 6-ounce can frozen orange juice concentrate  
Juice from 1 lemon

Peel yams and cut into 1-inch cubes. In a soup pot, boil yams in water or stock until cooked. Drain potatoes and save liquid.

While potatoes are cooking, saute onion and garlic in butter until soft, add spices and stir.

Puree potatoes and onion/spice mixture in a food processor, return to the pot and add orange juice concentrate and enough potato stock to reach desired thickness. Stir in lemon juice. Let simmer 5 - 15 minutes before serving. A dollop of yogurt is a superb garnish for this soup.

### Fiesta Chicken Chili

1 cup chopped onion  
2 cloves garlic, minced  
1 tablespoon oil  
3 cups water  
½ cup pearl barley  
1 16-ounce can tomatoes, chopped with liquid  
1 16-ounce can tomato puree  
2 cups vegetable or chicken stock

1 cup frozen corn  
¼ cup chopped green chiles  
1 tablespoon chili powder  
½ teaspoon ground cumin  
1 teaspoon salt  
½ teaspoon black pepper  
3 cups cooked chicken (about 1½ pounds)

Peel yams and cut into 1-inch cubes. In a soup pot, boil yams in water or stock until cooked. Drain potatoes and save liquid.

While potatoes are cooking, saute onion and garlic in butter until soft, add spices and stir.

Puree potatoes and onion/spice mixture in a food processor, return to the pot and add orange juice concentrate and enough potato stock to reach desired thickness. Stir in lemon juice. Let simmer 5 - 15 minutes before serving. A dollop of yogurt is a superb garnish for this soup.

### Vegetable Broth Powder

Use it whenever you think your broth needs extra seasoning. You may always substitute bouillion for broth powder.

Scraps of clean vegetable peelings
Spinach stems
Carrot ends and peels
Onion skins and stems
Mushroom

When it is cold outside what better way to warm yourself up than with some good homemade soup. And no one knows soup better than the White Grass Café in Canaan Valley. In their “Cross Country Cooking” cookbook, try the “Making Stock” recipe – homemade stock is the key to good soup! This cookbook is available for purchase at amazon.com among other locations.
WVDA announces essay and poster contest winners

Three West Virginia middle and high school students were recognized for their efforts in the WVDA essay and poster contest. The fitting backdrop for the award presentation was Agriculture and Conservation Day at the Legislature.

Commissioner of Agriculture Walt Helmick welcomed the students, along with friends and family, to his office in the State Capitol.

“I’m very proud of these youngsters,” said Commissioner Helmick. “Their projects exhibit a great understanding of agriculture and I’m very pleased they stopped by for a visit.”

Buffalo High School senior Rachel Martin was the top finisher in the agriculture essay category with her entry, “Agriculture: Stewards of a Healthy Planet.” Her essay will be entered into the National Ag Day Essay Contest.

Spencer Middle School sixth-grader Zane Tanner was the winner of the middle school essay contest for his entry, “Rotational Grazing.”

Meghan Brady was the winner of the elementary school poster contest. She is a fifth-grader at Clay Elementary.

Local Strawberry Growers Needed

Fresh, local strawberries are needed for this year’s West Virginia Strawberry Festival to stock a “Strawberry Market” planned for the May 14-22, 2016, event.

The Strawberry Festival board, the City of Buckhannon and the West Virginia Department of Agriculture (WVDA) are working cooperatively with private farmers to have fresh, local berries for sale during this year’s 75th anniversary.

“This great festival is an excellent opportunity for local farmers to benefit from the visitors that pour into Upshur County each May,” said Commissioner of Agriculture Walt Helmick. “But like the other tremendous food-related opportunities in our state, we need more growers to become involved.”

While local growers have continued to produce small amounts of berries for the traditional strawberry auction and other festival events, retail sales of West Virginia berries has been nearly non-existent for decades.

Over the past two years, a limited number of growers have provided berries for the WVDA-organized sale. But the demand has proven far greater than the supply.

“With the help of the Upshur County FFA Chapter, we sold about 200 pints of berries over two days the first year,” said sale organizer Buddy Davidson. “The second year, we sold the same amount of berries in half the time. If we could just get the berries, I’m confident we could open up two or three more sales locations.”

He pointed out that local organizations could use upwards of a thousand pints of wholesale berries for their strawberry shortcake fund-raisers that are currently supplied by local grocery stores.

“Nothing against local grocery stores, but most people who visit the Strawberry Festival don’t really know what a fresh, picked-ripe strawberry tastes like. When they try a sample of our berries, lots of times there’s an actual look of surprise that comes over them.”

He also noted that the berries bring $5 a pint, which may sound like a lot in farmers’ market terms, but it doesn’t deter buyers much considering the price of surrounding concessions.

The early timing of the festival has been problematic for growers in recent years, who have had a difficult time getting ripe berries in mid-May. However, the increasing prevalence of high tunnels – low-cost, unheated greenhouse structures – makes fresh berries in mid-May a more practical proposition than in the past.

Commissioner Helmick visits with Eastern Panhandle FFA Chapters

Commissioner Helmick chats with Berkeley Springs FFA members Bradley Knotts and Aaron Redman after wrapping up a three-day tour of visits with Eastern Panhandle FFA Chapters. The purpose of the trip was to inform agriculture students about the expanding opportunities for young farmers in the Mountain State, and to encourage them to see agriculture as a first-class educational and professional option.
40th ANNUAL GENETIC PARTNERS CLUB PIG SALE
WV Reedsdale Farm
Reedsdale, WV
Dave Hardesty, 698-9206.

5407, 948-1753.

Kubota L340 tractor, W, 4WD, hydrostatic trans., 3-cyl., diesel, ps w/Kubota LA463 front load, 210 hrs., garage kept, cruise control, 1-3 point hitch, 16.5x16 wheels. guy, Dillion P.O. Box 547, Fayetteville, KY 41027, 451-4757.


LST tractor, 100 hrs., tr., $1100. Steve Feaster, HC 84, Box 58 A, Key ville, 26651; 619-9697.

Black Angus bulls, $2,000/up. Ray Clinger, 2386 Becky Rd., Beaver, 25813; 763-8617.

Dorothy Click, 3439 Chestnut Ridge Rd., Mt. Hope, 25884; 217-9086.

The Market Bulletin
Phone: 304-558-3225
Fax: 304-558-3131
Email: marketbulletin@wvu.edu
Website: www.marketbulletin.org

800-364-7361. For further information, contact Shelly Lantz at 304-558-2214.

10TH ANNUAL GENETIC PARTNERS CLUB PIG SALE
WV Reedsdale Farm
Reedsdale, WV
Dave Hardesty, 698-9206.

Huston, 26501; 212-8123; windy.

Angus 8-22 mo. bulls, easy calvers, black, polled, $2,000. Mark Smith, 572 Buckstone Rd., Charleston, 25306; 542-7031.

Records

Jersey/Hereford bulls, $2,500. Hollis Ours, 71 Nida Lane, Maysville, 26501; 827-6500.

For more information, contact Jayme Zirkle at jzirkle@wvu.edu or 304-644-7361. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.

cloud. Try: 'unformatted' or 'natural' or 'plain' or 'text'.

•

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 (ICI). Cattle affected by this rule include: sexually-intact beef cattle over 18 months of age, all dairy cattle, and all cattle intended for show purposes.

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

Official identification is an official ear tag. This can be either an metal NUES "blue" tag or a 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.

USDA requires that cattle be officially identified across state lines

The Market Bulletin
Phone: 304-558-3225
Fax: 304-558-3131
Email: marketbulletin@wvu.edu
Website: www.marketbulletin.org

10TH ANNUAL GENETIC PARTNERS CLUB PIG SALE
WV Reedsdale Farm
Reedsdale, WV
Dave Hardesty, 698-9206.

Huston, 26501; 212-8123; windy.

Angus 8-22 mo. bulls, easy calvers, black, polled, $2,000. Mark Smith, 572 Buckstone Rd., Charleston, 25306; 542-7031.

Records

Jersey/Hereford bulls, $2,500. Hollis Ours, 71 Nida Lane, Maysville, 26501; 827-6500.

For more information, contact Jayme Zirkle at jzirkle@wvu.edu or 304-644-7361. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.

cloud. Try: 'unformatted' or 'natural' or 'plain' or 'text'.

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 (ICI). Cattle affected by this rule include: sexually-intact beef cattle over 18 months of age, all dairy cattle, and all cattle intended for show purposes.

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

Official identification is an official ear tag. This can be either a metal NUES "blue" tag or a 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 Jayme Zirkle at jzirkle@wvu.edu or 304-644-7361. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.
NH, 5635, 4 WD tractor w/ cab & loader, $23,000. David Stout, HC 76, Box 47, Union, 24963; 445-5641.
Vicon, SP45, sq. bale, $2,500; 6’ rear scraper blade, 3-pc. hitch, $200. Mike Stricker, 912 Mountainview Rd., Bomont, 25030; 548-4144.
Hesston, 70-hr tractor w/ cab, 2 WD, 95 hrs., excel. cond., $15,000. Richard Ward, 2161 Hawk Highway, Lost Creek, 26385; 745-3165.
MF, 3-pc. hitch, hay rake, barn kep., $500. Clarence Williams, 235 Williams Dr., Renick, 24966; 497-2697.

Equipment Wants
Manure spreader, good cond. Chris Cien,
awski, 221 Sweeps Run Rd., Fairmont, 26554; 2491-0236.

Farm Sales
Advertisements for land MUST be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland ad MUST include accommodations (house, barn, hayfield, garden, etc.) but not 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.

Barbour Co. Beekeepers Assoc.
Monthly Meeting
4th Thursday, 7 p.m.
Barbour Co. Extension Office
2nd Floor, 2nd Floor Library
Braxton Co. High School, Vq-Ag Rm.
Contact Susan Bullion, 461-6808; bullionسع bullion@frontier.net

Highlands Apicultural Assoc.
Monthly Meeting
4th Monday, 6:30 p.m.
WVU Ext. Office Room Mtg.
Contact Ben McKean, 227-4444; biapas@yahoo.com

Mountaineer Beekeepers Assoc.
Monthly Meeting
2nd Monday, 7 p.m.
Ritchie Co. Public Library
Harrisville, W.Va.
Contact Shanda King, 643-2443; wanking@frontier.com

Nicholas Co. Beekeepers Assoc.
Bi-Monthly Meeting
2nd Tuesday, 7 p.m.
Summersville Public Library
Summersville, W.Va.
Contact David Cockerman, 425-0189; cdbrammer@frontier.com

Monthly Meeting
3rd Thursday, 7 p.m.
Harrison Co. 4-H Center
Clarksburg, W.Va.
Contact Michael Stanton, 782-9613;
potomachighlandsbeekesweeely.com

Pomatoc Highlands Beekeepers Assoc.
Monthly Meeting
3rd Thursday.
Bank of Romney Comm. Center
Romney, W.Va.
Contact Elvin Rose, 425-2520; emrose0206@yahoo.com or
potomachighlandsbeekesweeely.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, 772-3272; maryholesapple@frontier.com

Tri-State Beekeepers Assoc.
Monthly Meeting
3rd Thursday, 7 p.m.
Good Zoo Bldg. - Ogilebay Park
Morgantown, W.Va.
Contact Steve Roth, 242-9867; strotsh2901@comcast.net.

Upshur Co. Beekeepers Assoc.
Monthly Meeting
3rd Tuesday, 6:30 p.m.
W.Va. Farm Bureau Bldg.
Buckhannon, W.Va.
Contact Delmuth Kelley, 472-0184.

West Central Beekeepers Assoc.
Monthly Meeting
4th Saturday, 1 p.m.
Roane Co. Committee on Aging Bldg.
Grafton, W.Va.
Contact Dale Cunningham, 354-6916; janinogarah46@yahoo.com

WV Beekeepers Assoc.
Monthly Meeting
Nov. 7, 10 a.m.
7th Floor Restaurant
Burnsville, W.Va.
Contact Paul Cappas, 291-0608; paulcappas65@yahoo.com.

94 A. w/house, private, commercial or city properties CANNOT be accepted.

Goat Sales
Bullock, Gloucestershire, Old Spots & crosses, $75/ up, no chemicals, GMO free. Quincy McMichael, General Delivery, Rechin, 24966; 962-2022.

Hog Sales

Pigs mixed breed, $70. Ronald Lynch, 8346 New good conf. pigs, $1,000.00. Sharon Haught, 225 Peacock Lane, Daviessville, 26142; 879-2097; goldenrodfarm@hotmail.com.

Horse Sales

Work horse pair, 8-yr & 9-yr., Percheron/ Morgan gelding & Belgian/haflinger mare, 1,400 lbs., the gelding can be used as a single plow horse, both broke to all farm work, $3,500 will trade. Homer Conley, 1716 Big Springs Rd., Smithville, 26178; 477-7352; blackhorse85@gmail.com.


Reg. Min. P haze mare/2 geldings, natural gait, $1,000.00. Sharon Haught, 225 Peacock Lane, Daviessville, 26142; 879-2097; goldenrodfarm@hotmail.com.


To place advertisements in The Market Bulletin by phone, call 304-558-2225.
Plant Sales
No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.

Tobacco seed, WV 63, 2500 seed, plus SASE. Denny Canterbury, 2875 Seneca Trail Rd., Summersville, 26681; 340-4270.

Pole bean seed: old-time fat man, Logan Gi- ant & rattlesnake, turkey crow. Oct. tender hull & bush; grows & store well, pole, brown half runner, more, 12,000 seed; winter onion sets, 13,100 sets, all ppd. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26681; 805-0315; allen.flan- nagan@att.net.

Cinnamon vinegar potato tubs, 1; pole beans, 11; SASE. Plus SASE. John Hasty, 2474 Fen-nick Rd., Richwood, 26216, 848-6466.

Tobacco seed: W.Va. Mtn. grown burley, organic, germination tested, including instruct. $1.50-$2.00/tub. SASE: plus all plus first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26171; 868-2551.

Heirloom Fatman bean seed, $18/100, free del. Bruce Pennington, 1488 Loud wallen Darlene, Charleston, 25317; 264-3138.

Seed: pole bean, black bean, blood & pурe limes, lg. bird egg. Kentucky fall, speckled Christmas limas & more, $12/100 seeds, all non chemicals, GMO free, $160. Quincy McMichael, 5096 WV. Hwy., 5 W., Glenville, 26351.

Sheep Want Ads

ASDR reg. Aust. Sheep, pups, champion bloodline, tagged, docked, bleeding rights available, various matings, (4x2) breedings right available on site, male, black/buff, $600; female, blue merle, 900. Emily Carver, 144 Little Beaver St., Hamlin, 25918; 578-2470.

Rabbits
New Zealand, California & cross, proven genetics for a lg. trouble free meat rabbit, $15/ea. John Charles, 166 Hwy. 3 E., Union, 24963; 772-5214.

Trailer Sales
Trailer, 16x2, 2 axle, 12,000 lb., 12,000 lb. Sam Christian, 827 Keaster Rd., Lewisburg, 24901; 497-2020.

Blacksmiths all tools, no ink, drill press, vice, lots of tools, the case, iron, fire box, machinery, 200 completing, plus $800/15m french trade. Homer Conley, 1719 Big Springs Rd., Smithville, 26178; 477-3289.

Eggs
brown, 32/bd. Jerry Cornell, 132 Cor- nell Rd., Pocahontas Co., 350 A. pasture, 250 A. cows, 9000 A. pasture. "I knew we were good but the win caught me off guard!"

I. The questions vary from the internal temperature of cattle to how to read ear "We’ve been judging livestock at the same events for years. We make a buckskin Tenn. Wlkr., 4-yr., geld. winner, 20,000 lb., $3,500; ‘12 Sure Trac, 24’, 16,000 lb., $40/bale. Clifford Mills, 2373 Clay, 26525; 698-8560.

II. Does the team have any special training? They know their livestock! The FFA Livestock Judging Team from Musselman High School walked away with the title.

"We’ve been judging livestock at the same events for years. We make a natural team," said Captain Cameron LeFerue.

The team competed against 10 other states at the event held in Denver, CO. The questions vary from the internal temperature of cattle to how to read ear notches on a swine.

"We’ve been judging livestock at the same events for years. We make a natural team," said Captain Cameron LeFerue.

"We’ve been judging livestock at the same events for years. We make a natural team," said Captain Cameron LeFerue.

"We’ve been judging livestock at the same events for years. We make a natural team," said Captain Cameron LeFerue.

III. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

IV. Have the team ever participated in the AKC as herding or working can be very rewarding.

V. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

VI. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

VII. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

VIII. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

IX. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

X. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XI. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XII. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XIII. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XIV. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XV. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XVI. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XVII. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XVIII. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XIX. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XX. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XXI. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XXII. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XXIII. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XXIV. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XXV. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XXVI. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XXVII. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XXVIII. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.

XXIX. How do the team members spend their free time? They enjoy participating in other activities such as 4-H, 4-H, 4-H, and the local 4-H club.

XXX. Would the team like to give any advice to other teams or individuals interested in livestock judging? We would definitely recommend going to the AKC as herding or working can be very rewarding.