More farmers planting in second year of WVDA/WVCA Potato Project

What’s your favorite vegetable? If you’re a typical American, the answer is the potato (source: USDA). The West Virginia Department of Agriculture (WVDA) wants state farmers to get on board with reestablishing the potato industry here at home.

In 1927, the USDA reported West Virginia produced more than six million bushels of potatoes on 53,000 acres of land. That’s a lot of spuds. “We can’t expect to get back to those 1927 numbers in just a few years,” stressed Commissioner of Agriculture Walt Helmick. “But our Potato Demonstration Project is a start. If we can give our farmers support and market opportunities, the state can build back the industry.”

The WVDA and the West Virginia Conservation Agency (WVCA) teamed up with more than two dozen farmers in 2015 to plant the seeds of success. A rainy spring put a bit of a damper on the potato crop. “It was rough going for some of the farmers. West Virginia had one of the wettest June’s on record last year,” said Helmick. “Those things happen when you’re farming. You can’t control the weather.”

The first harvest of more than 400,000 lbs. was sold to grocery stores, farmers’ markets, Farm to School programs, and wholesalers. Putnam County purchased 12,850 lbs. of potatoes, Cabell County 11,350 lbs. and Mason County 10,000 lbs. Other school systems who purchased West Virginia potatoes included: Wood, Fayette, Hardy, Jackson, Ritchie, Pocahontas, Lincoln, Boone and Wayne.

In year two of the pilot program, the WVDA has added a third district and increased the number of farmers. In the West Virginia Department of Agriculture (WVDA) wants state farmers to get on board with reestablishing the potato industry here at home. In the Western District (Jackson, Mason and Putnam), 18 farmers are working 34 acres. And in the new Elk District (Braxton, Clay, Nicholas and Webster), seven farmers are raising 11.5 acres. That adds up to 75.5 acres and 37 participating farmers.

“The first goal of the pilot project is to increase the yield from year one in the Guyan and Western districts and compare and contrast the two seasons. The second goal is to increase the number of potatoes that go to market,” according to WVCA Executive Director Brian Farkas who is heading up the project.

This year, farmers planted Kennebec, Red Norland, Keuka Gold and Salem potato varieties in April. As part of the pilot program, the WVDA has invested more than $100,000 to help cover the cost of seed, equipment, fertilizer, and other items needed to grow potatoes. When the spuds are harvested later this year, the farmers will have the opportunity to use the WVDA’s new Aggregation Center in Huntington. From there, the potatoes will be marketed and sold. Some will go out of state but many will stay in West Virginia.

“Our forefathers had it right. They grew all of their food in their backyards. They fed themselves. We’ve gotten away from that. West Virginians currently purchase more than $7 billion worth of food each year yet we only grow less than $1 billion. That’s $6 billion dollars we could spend right here at home. That’s thousands of jobs we can create. And most importantly, people would be eating fresh, local food, not products trucked in from all over the world,” stressed Helmick.

The pilot project will continue in 2017. If you have questions, contact Farkas at bfarkas@wvca.us or 304-558-2204.

Featured Inside

Rainelle Students Focused on Healthier Future
Third Year Sees Big Bounce at Strawberry Sale
Maintaining Low Levels of Varroa Mites Key to Successful Beekeeping
What’s Cookin’
Classified Ads
Blueberry Ridge Farm
Garden Calendar
Rainelle Elementary School set out on a mission to help every student live a healthier life. That includes some changes inside and outside the building. "This is a new adventure for us," explains Principal Kimberly Tincher. It all starts in the cafeteria. Tincher and her staff want the children to eat as many fruits and vegetables as possible at school because they may not get those at home.

On a Tuesday in May, West Virginia Commissioner of Agriculture Walt Helmick sits at the lunch table with a group of 6th graders. The kids and the commissioner fill up on green salad with fresh tomatoes and cucumbers, green beans, strawberries, pasta, and milk. The kids go fast. A few picky eaters stay away from the salad but most of the kids gobble it with gusto. The commissioner learns what the kids like, what they don’t and encourages them to try new foods.

"This is a great meal," he tells the students. "This food gives you energy to power through your day. It helps you learn and grow."

Left: Fifth grader Meagan Potcher waters tomato plants during the Rainelle Elementary high tunnel dedication. The students will be working in the Agriculture Learning Center, finding out what it takes to grow a garden and how to eat healthier.

Right: Commissioner Helmick eats lunch with Rainelle students – encouraging them to try new, healthy foods.

I’d also like to thank A.F. Wendling’s Foodservice for its commitment to local producers. For those of you unfamiliar with the company, Wendling’s is the largest independent, family-owned and operated food service distributor in West Virginia. The company is headquartered in Buckhannon and serves customers in West Virginia, Ohio, Pennsylvania and Maryland. Among the 7,000 products it offers are those of a growing number of West Virginia companies, including the recent addition of fresh produce from Mock’s Greenhouse in Berkeley Springs and potatoes from the WVDA potato production pilot project.

I recently attended Wendling’s annual customer/vendor dinner and food show in Charleston and was very gratified to hear company president Chris Wendling speak passionately about his dedication to West Virginia and its local food and farms. We are very fortunate to have this growing company as part of our state’s business community.

The West Virginia Maple Syrup Producers Association held its annual meeting in mid-May. While we’ve had maple producers in our state for many years, this new organization will be the catalyst for a much larger commercial industry. West Virginia has superb maple resources and climate and we will be investigating how we can best utilize them. This is an industry that has the potential to explode in West Virginia.

As a side note, the Mid-Atlantic “Maple Camp” will be held in Morgantown July 20-23. The meeting features two half days and two full days of training intended to introduce new or existing maple enterprises to commercial production. It’s the first time this meeting has been held in West Virginia. It’s being made possible by a USDA Specialty Crop Grant, the Cornell University Maple Program, West Virginia University and, of course, the WVDA.

I’d like to congratulate the West Virginia Strawberry Festival on a fine 75th Diamond Jubilee event. I’ve always had a wonderful time riding in the parade during the many years I served as a State Senator, and I’ve had the added bonus the past four years of participating in the coronation of the Strawberry King and Queen.

Plus, the third annual WVDA-sponsored sale and the annual sweetest berry auction were both great successes. Thanks to the festival, the city, the growers and buyers for their support of the sale. And many thanks to the bidders who helped make the day especially sweet for the growers who entered berries. Check out the story in this month’s Market Bulletin for more details.

Finally, don’t forget that dad deserves a steak for Father’s Day. We’ll be hosting promotions throughout the state that will include free samples from the grill. Look for information on dates and times on our website, www.agriculture.wv.gov.

Walt’s View, continued
The early spring weather throughout much of West Virginia this year resulted in roughly double the number of strawberries for the 2016 West Virginia Department of Agriculture (WVDA) sponsored retail strawberry sale during the 75th West Virginia Strawberry Festival. “There is so much history associated with this event, and it’s very gratifying when I see the support the community has expressed for bringing fresh, local berries back to the West Virginia Strawberry Festival,” said Commissioner of Agriculture Walt Helmick. “I only see this project continuing to grow in future years.” This year’s sale had just shy of 300 pints of berries from five West Virginia growers – a substantial jump from the 160-170 pints from two growers from the past two years, according to WVDA Communications Officer and sale organizer Buddy Davidson. The sale netted $1,355 for state strawberry growers. A portion of the proceeds went to the Upshur County Valley Conservation District and Mountain Resource Conservation and Development, hope to make the garden a great success.

“We had such an early spring that growers got a jump-start on production, but if the weather had cooperated just a little bit more, we could have had substantially more berries,” said Davidson. “I had two other growers who were expecting upwards of 100 pints each of berries, but the cloudy, wet weather leading up to the festival prevented them from getting ripe in time.” Grower Mike Smalley of Webster County was the only grower to have outdoor-grown berries at the festival, despite the crazy weather. “I had eight inches of snow on these berries the last week in April. We’ve had seven inches of rain since May 3. I was able to hurry the berries along a little by using some row covers,” he said. “My berries are definitely fresher. In fact, anything grown in West Virginia is better than what you get from California, Florida, North Carolina or anywhere else for that matter.” Jarred Hilt of Gallipolis Ferry also was proud of his berries. “The strawberries you buy in the grocery store are grown in Florida or California. My berries are actually grown in WV. It’s good to know where your food is coming from. The berries you buy in the grocery store are kind of sour. My berries are sweet!” he said. “So far the berry business has been very profitable. You can sell them easy. They taste good and people really love them.” Davidson noted that this was the first year the WVDA opened two locations on Main Street. “Although we had a tent on Kanawha Street for the Fireman’s Parade last year, putting one at the Stockert Youth Center really worked well,” he said. “We had a lot of general foot traffic at the Courthouse location, but the Stockert location proved to be really popular with the bands and other out-of-town groups that participated in the parades. I’d really like to thank SYC and Director Deborah Brockelman for their cooperation, and for the educational work they’re doing with kids in their own greenhouse.” Davidson also said he continues to bump into growers unaware of the sale and the festival’s auction. He urged any growers who are interested in participating to contact him at 304-541-5932, or bdavidson@wvda.us. He also noted that fresh berries and other produce will soon be showing up in farmers’ markets throughout the state. The more adventurous can visit one of the state’s many “pick-your-own” operations, a list of which is currently under construction at www.agriculture.wv.gov.

Maintaining Low Levels of Varroa Mites Key to Successful Beekeeping

Rebecca Moretto, Apiary Specialist

A Little History
Varroa mites (Varroa destructor) are devastating to honey bee colonies. Although native to Asia, they are nearly everywhere honey bees are found and every beekeeper should understand that their colonies have varroa mites. Varroa mites were first introduced to Apis mellifera, European honey bees (Italian, Carniolan, Russian, etc.), about 70 years ago, after bringing the European honey bees into the native range of the Apis cerana (Eastern honey bees). Varroa mites in Eastern honey bee colonies cause little damage, but after jumping hosts and being dispersed across the world through natural and commercial trade/transportation of honey bee colonies, they have become a major European honey bee pest. Varroa mites are now the most serious pest of honey bee colonies and one of the primary causes of honey bee death. A infested honey bee colony that is not treated to control the mites will likely die within one to three years.

Varroa Mite Life Cycle
Varroa mites attack honey bee colonies as an external parasite of adult and developing bees by feeding on hemolymph (similar to blood), spreading viruses, and reducing their lifespan by at least half.

Rainelle, cont. from page 2

“This is a fun way to learn about healthy foods. When you mix classroom lessons with practical skills, like growing a garden, it’s a recipe for success. Students will make better food choices,” stresses Commissioner Helmick.

The West Virginia Department of Agriculture, with the help of the Rainelle Medical Center, WVU Extension Service, the town of Rainelle, Green Valley Conservation District and Mountain Resource Conservation and Development, hope to make the garden a great success.

Mary Surbaugh, the Marking Coordinator with the Rainelle Medical Center, got the ball rolling last year. She explains a national report, released a couple years ago, painted Rainelle in a negative light. That put the project in motion.

“It was a bad report. It talked about the lack of fresh fruits and vegetables in our rural area. They connected that to childhood obesity which leads to diabetes. We want to change that. We want to change the way children look at food,” she says.

The students will harvest the fruits and vegetables, then clean and package them. The Greenbrier County School system plans to purchase the produce and then hand it over to the cooks at Rainelle Elementary to create tasty, healthy meals.

“You can introduce all the fresh fruits and vegetables to the children that you want. That doesn’t mean they’re going to eat them,” says Surbaugh. “But with this program, the kids nurture these plants, watch them grow. They’re bound to fall in love with this produce at some point. Then they’ll want to taste it and they’ll like it!”

Similar high tunnels at schools in Welch and Morgantown already produce fresh, healthy foods. For more information on the program, contact WVDA Communications Officer Buddy Davidson at bdavidson@wvda.us or 304-558-3708.

Studies show that varroa and their viruses affect the immune system of honey bees, making them susceptible to disease. Mature female mites survive on immature and adult honey bees. The female mites are reddish brown and about the size of a pin head. Male mites are smaller in size, tan in color, and in general are only found inside brood cells. Varroa have two life stages, phoretic and reproductive. Varroa, cont. on page 5

Beekeepers Urged to Monitor Hives for Food Supply

The West Virginia Department of Agriculture (WVDA) is advising beekeepers to monitor honeybee colonies for stored honey. Due to less than favorable weather conditions causing a delay in the honey flow, many colonies have exhausted their food supplies. Colonies light on honey should be fed until the honey flow returns.

“Until we have a good honey flow started, we want our beekeepers to watch their bees closely and feed them if needed to prevent any unnecessary colony losses,” said Agriculture Commissioner Walt Helmick.

West Virginia State Apiarist Wade Stitler also reminds beekeepers to remove surplus supers so bees will not store the artificial feed.

For questions on feeding honeybees, contact Wade Stitler at wstiltner@wvda.us or 304-550-0589.
WHAT’S JUNE 2016

COOKIN’

HOT DOGS FROM ALMOST HEAVEN

The late “foodie” Harry Lynch was a competitive cook who had won dozens of state and national cooking awards and wrote a cookbook to pay tribute to one of his favorite foods. You can purchase a copy of his cookbook at www.wvbookco.com.

Virtually every small town in West Virginia boasts of a restaurant that makes the “best hot dog” around. There is actually a hot dog blog (wvhotdogblog) that contains reviews of joints around the state. A true WV hot dog is a heavenly creation that begins with a steamed bun, or a toasted English one. Boil, grill or fry the wiener, and place in the bun. Add mustard, and spoon on your favorite chili-like sauce. Top it off with creamy coleslaw and chopped onions and you have a creation made in heaven!

Uncle Harry’s and Daddy’s Hot Dog Chili

5 pounds ground beef
2 quarts water
3 medium onions, finely minced
¼ cup brown sugar
¼ cup cider vinegar
2 tablespoons prepared mustard
2 tablespoons chili powder

In a large stockpot combine the ground beef and water. Bring to a boil over medium high heat, reduce heat to low and simmer for 1 hour. Add the remainder of the ingredients. Continue to cook, stirring often, for 1-2 hours, or until desired consistency. Serves 100.

Basic Hot Dog Sauce

1 small onion, chopped
1 tablespoon chili powder
1 teaspoon pepper
2 teaspoons salt

Place ground beef and water in a 2 quart saucepan. Work with hands until blended. Place over medium heat until vegetables are tender. Stir in soup, hot pepper sauce, vinegar and thyme. Heat to boiling. Reduce heat to low and simmer, uncovered, for 10-15 minutes, stirring occasionally. Makes about 16 servings.

Vegetarian Hot Dog Sauce

2 tablespoons canola oil
1 medium tomato, chopped
¼ cup chopped green bell pepper
1 clove garlic, minced
1 can (10½ oz.) condensed tomato soup
½ teaspoon hot pepper sauce
1 tablespoon vinegar
½ teaspoon dried thyme

In a two quart saucepan, saute in oil the tomato, onion, green pepper and garlic over medium heat until vegetables are tender. Stir in soup, hot pepper sauce, vinegar and thyme. Heat to boiling. Reduce heat to low and simmer, uncovered, for 10-15 minutes, stirring occasionally. Makes about 16 servings.

Hot Dog Relish

1 pound sweet onions
1 pound green bell peppers
1 pound red bell peppers
1 cup cider vinegar
3 tablespoons sugar
¼ teaspoon mustard seed
¼ teaspoon celery seed
¼ teaspoon dry mustard
2 teaspoons salt

Finely chop the onions, green and red bell peppers. Place in large mixing bowl. In a small saucepan, combine the next 6 ingredients. Bring to a slight boil, stirring constantly. Remove from heat and pour over chopped vegetables, stirring to blend. Cover and place in refrigerator until completely cooled. Makes 18-20 servings.

Sauerkraut Hot Dog Topping

15 ounces sauerkraut, drained and rinsed
¼ cup sweet pickle relish
2 tablespoons brown sugar
1 tablespoon prepared mustard
¼ teaspoon caraway seed

Place all ingredients in a medium saucepan. Stir to combine. Cook over low heat until heated through. Makes 8-10 servings.

More Toppings!

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Pool Hall Hot Dog Chili

2 pounds ground beef
4 cups water
5 small onions, diced
½ cup prepared mustard
2 tablespoons sugar
1 tablespoon cider vinegar
2 cups catsup
4 teaspoons chili powder
2 teaspoons salt

Put ground beef and water in a 4-quart stockpot. Mix with hands to a smooth consistency. Add the remaining ingredients. Bring to a boil, reduce heat and simmer for 1-1½ hours. Add more water if necessary. Makes 25-30 servings.

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Basic Hot Dog Sauce

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1 tablespoon chili powder
1 teaspoon pepper
2 teaspoons salt

Place ground beef and water in a 2 quart saucepan. Work with hands until blended. Place over medium high heat to bring to a boil. Reduce heat and simmer for 30 minutes. Add tomato paste, chopped onion, salt, pepper and chili powder. Simmer for another 30 minutes or until right consistency is reached. Makes 18-20 servings.

Vegetarian Hot Dog Sauce

2 tablespoons canola oil
1 medium tomato, chopped
¼ cup chopped green bell pepper
1 clove garlic, minced
1 can (10½ oz.) condensed tomato soup
½ teaspoon hot pepper sauce
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½ teaspoon dried thyme

In a two quart saucepan, saute in oil the tomato, onion, green pepper and garlic over medium heat until vegetables are tender. Stir in soup, hot pepper sauce, vinegar and thyme. Heat to boiling. Reduce heat to low and simmer, uncovered, for 10-15 minutes, stirring occasionally. Makes about 16 servings.

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More Toppings!

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The USDA is investing $8.8 million to boost the production of advanced biofuels and sustain jobs at renewable energy facilities in 39 states. USDA continues to lead the way in promotion of advanced biofuel production, from implementing the revised Farm Bill bio-refinery program to the launching of the Green Fleet with the Department of the Navy and developing the Biogas Opportunities Roadmap, which outlines voluntary strategies to overcome barriers to expansion and development of a robust biogas industry within the United States.

Payments are made to biofuels producers based on the amount of advanced biofuels produced from renewable biomass, other than corn kernel starch. Examples of eligible feedstocks include crop residue, food and yard waste, vegetable oil, and animal fat. Through this program to date, USDA has made $308 million in payments to 382 producers in 47 states and territories. These payments have produced enough biofuel to provide more than 391 billion kilowatt hours of electric energy.

Cont. from page 3

• Stop mite infestations during the spring months in the summer and five to eight months during fall and winter. Only mature mite females can survive outside of a brood cell and, on average, a mite will produce 1.2 mature females per worker cell. However, the development time is longer for drone brood. The average offspring for a mite becoming a drone cell increases to 2.2 per cell. Varroa populations explode quickly in the spring and summer. Generally, varroa mite populations peak near the end of the summer as honey bee populations begin to decline, creating the perfect recipe for disaster.

Deformed Wing Virus (DWV)
Deformed wing virus (DWV) is a common problem mostly associated with varroa mites. The wings of the honey bee will often appear to be deformed, and may appear to be completely lacking. In a heavily infested colony, nearly 3% of adult workers may be infected with DWV. When you see deformed wing bees, you have a very short window of time to help the colony combat this virus. Controlling DWV is usually achieved by treating the colony against varroa mite infestations. After treatment a gradual decrease in the virus occurs as infected bees are replaced with healthy ones. Although DWV is the only virus mentioned in this article, beekeepers should keep in mind there are several well-known mite related viruses that may have detrimental impacts to honey bee colonies.

The West Virginia Department of Agriculture strongly suggests that beekeepers monitor and control any varroa mite infestations. Varroa mites can only reproduce in a healthy colony. Although mites can be seen with the naked eye, more go unseen by hiding between the segments of the honey bee’s abdomen. Mites can and do transfer between colonies through drifting, and the well-known ability of drones going from hive to hive. Beekeepers can transfer mite loads from one colony to another by aiding a weak colony with frames of brood. Robbing also plays a role in the spreading of mites. There are several approved mite control products available. When applying any treatment, the beekeeper should follow the directions listed on the label. It’s a good idea to make a count both before and after treatments. This can be accomplished by doing 24 hour mite counts using sticky boards (screened bottom board or inside a mite box) or a mite wash. Keep in mind, weather plays a key role when applying mite control products. For example, if the temperatures are too high the control product such as Mite-Away-Quick strips, Api-Guard, etc. could prove to be ineffective. They could disperse out of the colony too quickly, having minimal results. Although swarming will break the mite cycle, it usually is not an adequate mite control method. In order to have a strong hive, one that will produce honey and overwinter well, varroa mite control is essential.

For more information concerning honey bee health, contact Wade Stilner, WV State Apiarist, at (304) 550-0589 or Rebecca Moretto, Apiary Specialist, at (304) 257-8919.
**Equine Events**

**MOUNTWOOD PARK HORSE CAMP**
May 1-Nov 1
1014 Volcano Rd., Waverly, WV
Jeremy Cross, 678-3611;

**Jackson Co. Summer Classic Walking & Racking Horse Show**
June 4, 6 p.m.
Jackson Co. Fairgrounds
Cottageville, WV
Caita Parsons, 545-7478;
caitaparsons@frontier.com.

**West Fork Riding Club Open Horse Show**
June 4, 3 p.m.
Chieh, WV
Mary Hutson, 542-3122;
mhutson@myoctnet.com.

**Putnam Co.:** 12 A. w/house, barn, 2-car garage, shed, close to Toyota plant, $15,000. Jean Casto, 541 Antioch Rd., Red House, 25168; 568-2249.

**Jackson Co.:** 22 A. w/house, barn & stall, hay garage, brick driveway, pond, 10 mi. from Morgantown, $2,500. Karen Gutt, 445 Sleepy Hollow Rd., Independence, 26374; 34-2324; kariegut@gmail.com.

**Monongalia Co.:** 22 A. w/house, barn & stables, hay garage/tractor barn, pond, wells, gas well, all mineral rights convey, woods, 10 mi. from Morgantown, $2,500. Karen Gutt, 445 Sleepy Hollow Rd., Independence, 26374; 34-2324; kariegut@gmail.com.

**Grant County:** 10 A. w/house, fenced, gravity fed spring rd. frontage, sm. pond, outbuildings, fruit trees, $185,000/eqg. David Harmon, 9210 Tug River Rd., Bridgeport, 26411; 856-7736.

**Goat Sales**
ADGA pure Nubian 3/16 buck kids, from CA and TX, excel. with show blood, $95/ea. Lesley Gallery, 474 Wymer Run Rd., Jane Lew, 26378; 884-7204.


**Horse Show**
June 11, 6 p.m.
Tucker Run
Spencer, WV
Donna Kee, 788-3004; Michel Schmidt, 655-7637.

Open Horse Show
June 21, 10 a.m.
Fairview, WV
Marsheki, 612-7481.

Open Horse Show
June 18, 3 p.m.
Jackson Co. Fairgrounds, Cottageville, WV
Kendra White, 524-5221; krendrawhite287@gmail.com.

**Equine Event Organizers**
The WVDA has recently implemented an "Equine Event Report" and is encouraging all equine event organizers to use this form during their events. The purpose of the form is disease traceability. Currently if there is an outbreak at an event or in the days following, the WVDA has no information on the horses that were present and potentially exposed.

At the conclusion of an event, coordinators should document all horses at the event and send the report to: WVDA, Animal Health Division, 5391 Kanawha Blvd., East, Charleston, 25305-0172.

The report is available at http://1.usa.gov/24mDUDj. Please contact the WVDA Animal Health Division at 304-552-2214 with any questions.

**Hog Sales**
679-2097; goldenrodfarm@hotmail.com.

**Jobs Sales**
Horse boarding, $350/mo. Kimberly D’Arco, 194 Homestead Lane, Charleston, 25312; 884-0546.

**Plants Sales**
No medicinal plants, nursery stock, common agricultural seeds unless tested for gemanization.

Plant Sales No ornamental, wild or game birds; eggs.
Turkeys Bourbon Red Heritage bred 5/16 poults, $15-20 depending on age. Ann Burns, 1319 Burns Farm Rd., Grantham, 26354; 25-1402; annburns51@gmail.com


Tobacco seed: W/va. Mtn. grown burley, organic gemanization, seed quality, $8; flat rate per bale.

**Accessories**
Americanas chickens, must lay a true blue egg, not green, breeding age pr. or chicks. George Vance, 52 Nottington Dr., Petersburg, 26287; 34-2059.

Goat镀锌 alloy, good condition, & health, $100. Charles Fortney, P.O. Box Colfax, 25918; 487-6772.

**Equine events**
All events require a negative one year Coggins test. All out-of-state equine require a current Certificate of Veterinary Inspection.
As bees buzz around the 2,000 plants, Connolly explains he purchased the property in 2000, but it wasn’t until 2003 when he planted his first blueberries. “We were challenged by late frosts in the spring and rainy summers. I wanted to pick a crop that would do well under those conditions, and blueberries seemed to be the only thing,” says Connolly.

The acidic soil, moisture, sunshine, and airflow on top of the ridge work well with the berries. It takes about five years for a blueberry plant to mature. At 15 years, the plants reach their peak and will continue to produce for decades. “One of the great things about blueberries is they’ll last at peak production for 100 years,” explains Connolly.

He started selling his berries at farmers’ markets around north central West Virginia in 2008. Word spread, and now his operation is a u-pick.

Sweet blueberries will soon be ripe-for-the-picking at Blueberry Ridge Farms

June 3

June 4

June 6

June 7

June 8

June 10

June 11

June 13

June 14

June 15

June 17

June 19

June 21

June 22

June 23

June 25

June 26

June 27

July 1

July 2

July 4

July 6

July 7

July 8

July 9

July 10

July 11

July 12

July 13

July 14

July 15

July 16

July 17

July 19

July 20

July 21

July 22

July 23

July 25

July 26

July 27

July 28

July 29

July 30

July 31

Miscellaneous Sales

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

Hay, 16 cut, sq. bales, orchard & timothy mix, $3.75/bale, in the barn; 4x4 net wrapped, $30/bale, 4x5, net wrapped, $45/bale. Rob. Alexander, 5069 Plain Valley Rd., Letart, 25253; 562-7397.

Hay, 16, mixed grass, 4x5 in the field, $30/bale; bale, $40/bale; sq. bales in the field, $3/bale; bale, $3.50. Benny Allen, 736 E Elk Knob Rd., Hinton, 25951; 466-1901.

Draft horse harness, collars, bridles & lines, $20/ea. Gene Smith, HC 73, Box 9, Bowden, 25241. 1,2,3,4,

Old barn, 36’x40’x10’ built in 1875, henox log & peg construction, excell. cond., newer roof, $11,000. Evan Freese, 833 Sycamore Run Rd., Mineral Wells, 26150; 489-2748.

Acreage: Putnam Co., 50, awine home foundation, underground utility ready, septic complete, all fenced, pastures all water, barn/water/elec., $240,000. Stacy Groom, 234 Zinc Lane, Red House, 25168; 541-0945.

Western saddle, w/easy adjust stirrups, matching chest strap & bridle, brown/white stitching, excell. cond., $400/fm. Juanita Johnston, 2376 Crane Rd., Renick, 24966; 473-3144.

Hay Wagon, 8x14, $50. Lewis Martin, 83 Glen Haven Dr., Bridgewater, 26330; 203-1962.

Super Structure, tensioned fabric, clear span building, $15,000-$14,000, you take down. Mark Matheny, 15378 Grafton Rd., Morgantown, 26508; 392-3756; marn0503@gmail.com.

Rabbits: Giant Chinchina proven breeding quad, also juniors; American Chinchilla, breeding stock, strong lines, unreg., does/bucks, organically raised on pasture who chemicals, for all, $50/ea. Quincy McMichael, General De- livery Renick, 24966; 992-2927.

Greenhouse 8x10 w/wooden frame, 2 yr., only in Renick area, will off travel on interstate, $200. Issac Mills, 103 Civil War Trail, Renick, 24966; 890-7103.

Acreage: Mercer Co., 6.2 A., on East River Mtn., easy access to Rt. 460 & I-77, A cleared, rest woods, secluded, perfect for gentlemans farm, $12,000. Ed Morgan, 3217 E. Cumberland Rd., Bluefield, 24701; 323-2250; wmorgan@cit- link.net.

Aust. Sheep, 5/16 pups, they are a mix of merels, solid & tri colors, $150-$200, ready 7/16. Justin Ray, Rt. 2, Box 320, Milton, 25541; 743-7130.

Rabbits: Lop ear Rex/Rex black, white, males, $12; females, $15; New Zealand cross meat rabbits, 4-wk. - 6-wk. males, $12. Mells Reedy, 482 Stormy Weather Lane, Philippi, 26416; 457-3459.

Hay, 15, 4x4 round bales, barn kept, $20/bale. Steve Regar, 1442 Plum Run Rd., Fair- mont, 26554; 265-0381.

Hay, Fairmont-Grafton area, round bales, stored in barn, never wet, orchard/clover/timothy, excell. for horses, fields limed/fortified, easy access, will load any vehicle; 1st cut, $30/roll. Leslie Rogers, 1020 Stadium Drive, St. Marys, 26170; 694-7133; leslie16@suiddennink.net.


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