Vested Heirs
Hoping for Sweet Success

On top of a mountain in Preston County you’ll find some of the sweetest, juiciest strawberries you ever put in your mouth. Vested Heirs had a waiting list this season for customers to get their hands on a pint or two.

The farm sits on the edge of Aurora. It’s owned and operated by two sisters, Debbie Fike and Darla Stemple, Debbie’s husband B.J. and Cindy Murphy. The name Vested Heirs has special meaning.

“We all met one weekend and brainstormed about a name for the operation. Our grandparents bought this place. Her name was Vesta. His name was Fred. We put the names together and came up with Vested,” explains Debbie. “Darla and I are the heirs.”

The sisters were raised on Four Winds Farm where their father grew acres of strawberries. He would hire Amish workers from Oakland, MD every season to help pick the fruit. The sisters remember cars lined up the farm driveway and out onto Route 50. People would come from miles around just to buy their berries.

When their father became too ill to work the farm several years ago, Debbie, B.J., Darla, and Cindy had to make a decision.

“We didn’t want to see him sell. So we had to hurry and come up with a plan. We decided to do the produce thing and see how it works,” says Debbie.

Most of the 100 acres is leased out to other growers. The “Vested Heirs,” as they call themselves, farm 3 acres. 2014 was their first season. They raised 1,000 strawberry plants along with more than three dozen other fruits and vegetables to help get the operation up, running, and making money.

“Local produce is so hot now. People want to know who’s growing their food. Who’s the farmer,” says Cindy. “They have that personal connection with us.”

At 2,600 feet, the strawberry growing season is rather short in Aurora. Their first harvest this year came in early June, the second in early July. They hope to extend next year’s season into the fall.

“We have good conditions to use high tunnel technology. It may be something little by little we go into. We could have a crop as late as early November,” says Cindy.

Right now they’re in the trial and error phase. By adding an acre of new strawberry plants this past spring, they hope to have a thriving u-pick business in the next couple of years. Their goal is to once again have customers lined up to pick and purchase their strawberries.

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Poultry Ban Still in Effect

In response to a number of inquiries we have been receiving, the ban on live poultry exhibitions, sales and swap meets in West Virginia is still in effect as a precaution related to the avian influenza (AI) outbreak that has affected much of the country.

WVDA Commissioner Walt Helmick said that as of the printing of this issue there still have been no confirmed cases of AI in West Virginia but the ban remains in place “to protect our valuable poultry industries.”

West Virginia’s broiler, or meat chicken, industry is centered in the Eastern Panhandle, near the Pilgrim’s Pride processing plant in Moorefield.

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Monroe Farm Market’s Online Shopping Makes Buying Local Easy

They say necessity is the mother of invention. John Spangler took that to heart and created a business model that’s giving farmers in the southeastern part of the state a new way to market their produce. The Monroe Farm Market is an online business where customers can order what local farmers have to offer without stepping a foot outside their door.

“It really was born out of necessity. In Monroe County, the cows outnumber the people four to one. Most everyone grows their own produce here,” explains Spangler. “In the summertime, if you leave your window rolled down in Union, you’ll end up with a bag of squash in your car. You just can’t sell fresh produce here.”

Spangler decided that if growers couldn’t find people in Monroe County to buy their produce, they’d have to bring the produce to the people.

“If we can grow it here in West Virginia, why shouldn’t customers buy produce from California that’s been on a truck for a week,” stresses Cindy. “If you taste one of the strawberries from California and then taste one of ours, there’s just no comparison,” says Darla.

You can tell you’re eating a fresh strawberry with ours. That juice, that deliciousness does not come from a grocery store strawberry,” adds Cindy. “In order to make their dream of fields of strawberries a reality, the group has expanded into other types of produce. Tomatoes, lettuce, peppers, spinach, Brussel sprouts, kale, squash, pumpkins, sweet potatoes, carrots, beets, onions, turnips, and blueberries are just a few of the crops popping up in the fields this summer.

The only time all four of the Vested Heirs are on the farm at once is on the weekends. Otherwise they’re out in the fields whenever their schedules allow. They’ve got the division of labor down to a science. Debbie is the Chief Financial Officer, handling the books and the money. B.J. is the Chief Equipment Officer, operating the tractor and fixing machines around the farm. Darla is the Chief Planning Officer, mapping out what crops will go in each section of the field and doing seed trials in the greenhouse. Cindy is the marking and advertising expert who handles social media and safety issues. All together they plant, weed and pick the fruits and vegetables as well as deliver them to customers in several different counties.

“We’re big into social media and texting. We’ve developed a website where people can go and see what’s in season. We make a inventory list on Saturday and Sunday of what produce we have available. We sell it out in an e-mail to our customers,” explains Cindy. “They can e-mail us back and tell us what they want.”

When it comes to getting the produce where it needs to go, some customers will pick it up at the farm, otherwise they deliver.

“When you’ve got several customers in the same area it makes it worthwhile to deliver,” says Darla. “They’ve also been successful with Farm to School programs in Tucker and Preston Counties. All four owners have other jobs. However, they’re all just a few years away from retirement. The farm is their second career.

“We planned on being professional porch sitters when we retired,” laughs Cindy. “That’s not going to work out!”

Helping out on the farm are the “wee people.” Debbie and B.J.’s three grandchildren are junior farmers who love to go out in the fields and pick produce. Sometimes they eat more than they pick. The kids are one of the reasons Vested Heirs came about.

The hope is one day they’ll take over and become 5th generation farmers, selling strawberries.

“People have fond memories of coming to the farm as kids and picking their own strawberries. We want to pass that on to the next generation,” says Cindy.

You can learn more about the farm at http://vestedheirsfarm.com/story/ and on their Facebook page.

Poultry Ban, cont.

The West Virginia Department of Agriculture (WVDA) tests every commercial flock for AI before they are moved for processing, ensuring that sick birds are not being trucked past other poultry farms in the region.

“We have the staff and equipment to turn samples around within four hours, which is something the industry really appreciates,” said State Veterinarian Dr. Jewell Plumley. Any presumptive positive tests must be confirmed by the U.S. Department of Agriculture (USDA), she added.

The WVDA has also worked to identify and educate “backyard” poultry owners about the signs of AI and biosecurity practices to prevent it.

Because they typically roam outdoors, backyard flocks are more likely to come into contact with wild birds that serve as reservoirs for AI viruses and that are thought to be spreading the current outbreak. Commercial poultry are housed exclusively indoors, which reduces the chance of coming into contact with wild birds and the waterways they frequent.

Recommended biosecurity practices include:

- Minimizing farm visitors. AI can survive on vehicle tires, footwear — even in the nasal passages of humans.
- Clean and disinfect clothes, shoes, hands and tires before entering production areas. A squirt of disinfectant is not adequate. Clean all visible dirt before disinfecting to be safe.
- Do not share farm equipment during AI outbreaks.
- Be on the lookout for signs of disease (undesired deaths, sneezing, nasal discharge, diarrhea, poor appetite, drop in egg production, purple discoloration of wattles, comb and legs).
- Call the WVDA if you think your birds might be sick. Call the Moorefield office at 304-538-2397 during regular business hours. Call 304-558-2214 and leave a message after regular business hours.
**SWEET SUMMER CORN**

It’s sweet, savory, simple to cook and in-season right now! Fresh corn is terrific on its own, whether you prefer to boil, grill, steam or even microwave it, but it also adds sweet flavor and texture to a plethora of other dishes. Stop by a local farmers’ market or farm stand for some local corn, that is, if you aren’t growing your own! Corn is a staple food and produced in greater volume than any other grain crop in the world, with the United States producing half of that total! We hope you enjoy the below recipes and if you have any favorite dishes or ways to prepare corn, please email them to marketbulletin@wvda.us.

### Corn & Tomato Pasta Salad

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>dried bow-tie pasta</td>
<td>2 cups</td>
</tr>
<tr>
<td>fresh ears of corn or 1 cup whole</td>
<td>2</td>
</tr>
<tr>
<td>kernel frozen corn</td>
<td>1</td>
</tr>
<tr>
<td>raw shelled cooked chicken</td>
<td>1</td>
</tr>
<tr>
<td>large tomato, seeded and chopped</td>
<td>(about ¾ cup)</td>
</tr>
<tr>
<td>olive oil</td>
<td>½ cup</td>
</tr>
<tr>
<td>table spoons vinegar</td>
<td>3</td>
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In a Dutch oven, cook pasta according to package directions. Add corn during the last 7 minutes of cooking pasta. Return to boil and continue cooking. When pasta is cooked and corn is crisp-tender, drain pasta and corn in a colander. (If using fresh ears, it may be easier to remove the ears with tongs, and then drain the pasta.) Rinse pasta and corn with cold water to stop cooking, and drain well again. If using fresh corn, cut the kernels off the cobs.

In a large bowl combine pasta, corn, chicken, and tomato.

For dressing: In a screw-top jar, combine the olive oil, vinegar, pesto, chicken broth, salt and pepper. Cover and shake well.

Pour dressing over pasta mixture; toss gently to coat. Chill, covered, for at least 2 hours or up to 24 hours. Sprinkle with Parmesan cheese and basil before serving.

### Shrimp & Corn Chowder

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>low-sodium chicken broth</td>
<td>3 cups</td>
</tr>
<tr>
<td>diced red potatoes</td>
<td>2</td>
</tr>
<tr>
<td>(16-ounce) package frozen white</td>
<td>1</td>
</tr>
<tr>
<td>shelled corn, thawed</td>
<td></td>
</tr>
<tr>
<td>bunched scallions</td>
<td></td>
</tr>
</tbody>
</table>

In a medium saucepan, boil broth and potatoes 5 minutes. Add corn and white portion of scallion; simmer 5 minutes. Remove 2 cups; puree in a blender. (If using fresh ears, it may be easier to remove the ears with tongs, and then drain the pasta.) Rinse pasta and corn with cold water to stop cooking, and drain well again. If using fresh corn, cut the kernels off the cobs.

In a large bowl combine pasta, corn, chicken, and tomato.

For dressing: In a screw-top jar, combine the olive oil, vinegar, pesto, chicken broth, salt and pepper. Cover and shake well.

Pour dressing over pasta mixture; toss gently to coat. Chill, covered, for at least 2 hours or up to 24 hours. Sprinkle with Parmesan cheese and basil before serving.

### Herbed Corn Recipe

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>butter, softened</td>
<td>¼ cup</td>
</tr>
<tr>
<td>minced fresh parsley</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>minced fresh chives</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>dried thyme</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>salt</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>cayenne pepper</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>ears sweet corn, husked</td>
<td>8</td>
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</tbody>
</table>

In a small bowl, beat the first six ingredients until blended. Spread 1 tablespoon mixture over each ear of corn. Wrap corn individually in heavy-duty foil.

Grill corn, covered, over medium heat 10-15 minutes or until tender, turning occasionally. Open foil carefully to allow steam to escape. Yield: 8 servings.

### Blackberry Cobbler

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>cups fresh or frozen blackberries</td>
<td>3</td>
</tr>
<tr>
<td>sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>ground cinnamon</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>cornstarch</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>cold water</td>
<td>1 cup</td>
</tr>
<tr>
<td>butter</td>
<td>1 tablespoon</td>
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Biscuit Topping:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>all-purpose flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>sugar</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>baking powder</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>salt</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>cold butter, cubed</td>
<td>¼ cup</td>
</tr>
<tr>
<td>2% milk</td>
<td></td>
</tr>
<tr>
<td>whipped topping or vanilla ice cream</td>
<td>optional</td>
</tr>
</tbody>
</table>

In a large saucepan, combine the blackberries, sugar and cinnamon. Cook and stir until mixture comes to a boil. Combine cornstarch and water until smooth; stir into fruit mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour into a greased 8-in. square baking dish. Dot with butter.

For topping, in a small bowl, combine the flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Stir in milk just until moistened. Drop by tablespoonfuls onto hot berry mixture. Bake, uncovered, at 350° for 30-35 minutes or until filling is bubbly and topping is golden brown. Serve warm, with whipped topping or ice cream if desired. Yield: 9 servings.
The West Virginia Agriculture & Forestry Hall of Fame held its annual banquet July 18 to induct its newest Hall of Fame class. This year’s inductees included Richard “Dick” Glass, Larry Lee May, Ephe M. Olliver and Paul Nesselroad.

Mr. Glass was born in Sissonville, WV. He graduated from WVU and worked in public schools as an agriculture/FFA teacher for 20-plus years until 1972. Following his teaching career, he became administrator of the Preston County Educational Center until his retirement in 1986. Mr. Glass dedicated countless hours to his students pushing them to strive for their best. He was the 1971 West Virginia Teacher of the Year and the recipient of the Gamma Sigma Delta Special Certificate of Merit for Distinguished Service to WV Agriculture in 1972, among other awards. Mr. Glass passed away in 2009.

Mr. May, from Kingwood, WV, had a careers with the WV Division of Forestry and Kessel Lumber after earning his Forest Management degree from WVU. He was an early promotor of best management practices (BMPs) for timber harvesting and sustainable forest management. His greatest passion, however, may have been his Christmas tree business, May Tree Enterprises, LLC. He continually looked for the best methods of growing as well as conducting trial plantings to determine which species grew best in WV. Mr. May passed away in 2014.

Mr. Olliver, originally from Pennsylvania, came to West Virginia on a work assignment in 1938 when he was assigned to work as a District Ranger on the Greenbrier District at Durbin. He worked in several other areas and states before being transferred back to West Virginia where he stayed on as Forest Supervisor of the Monongahela National Forest for 17 years until his retirement in 1969. Mr. Olliver continued living in West Virginia following his retirement for the rest of his life. He passed away in 2001.

Mr. Nesselroad originally hailed from Kansas, but moved to Ravenswood, WV as a boy and became active in FFA, going on to serve in numerous positions including president of the state organization. He was a graduate of WVU and Penn State Universities and began work as a professor at WVU in 1954, going on to become professor and then chairman of the Department of Agricultural Economics. He was awarded outstanding WVU Teacher in 1974-1975, FFA Honorary State Farmer in 1981 and was the recipient of the Gamma Sigma Delta Senior Faculty Member Certificate of Merit in 1985.

For more information on the Hall of Fame, visit www.agriculture.wv.gov/divisions/executive/WVAFHOF.aspx
Equipment Sales

No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn mowers, etc.

Kubota 4330 tractor w/ cab/acheat, radio loader & 4 WD, HST trans., 1,490 hrs., excel. cond., $24,000. Brian Alt, 7140 Franklin Pike Rd., Beaver, 25602; 304-724-6820.

NH 630 round baler, good cond., field ready, $5,000. Melvin Boyler, 1404 Laurick Creek Rd., Morgantown, 26505; 304-292-9862.

Kioti DK4020 tractor, 4 WD, less than 100 hrs., $/KL-401 loader & 6 bucket, many extras inc. auger carrier, single blade plow, pig pole etc., $22,000. Ken Brazerol, 2416 Wahoo Rd., Mt. Nebo, 26769; 464-9226.


NI 310 1-rod corn picker, field ready, good cond., shed owner, manual, $1,250. Kate Youngman, 1781 10 Mile Rd., Crum, 25123; 304-933-5161.

AC ’57, D17 tractor, $7,000. Ed LaRue, HC 37, Box 313, Lewisburg, 24911; 304-876-3311.


M & W 4407 bale, 4x4 rounds, monitor wire pusher Excel. cond., $1,000/ea., 1, big bale feeder, 225; Kettichs goat & sheep grain feeder, 10’; 3, $125. Sidney Stickler, Rt. 2, Box 526A, Milton, 25541; 606-536-3549.

Kioti bally mower, used once, $1,599. Paul Fairman, 1108 Wilsie Rd., Frametown, 26651; 304-866-2240.

Equipment Wants

United Farm Tools walk behind tractor. Steven Gross, 169 Polo Rd., Summersville, 26651; 304-935-2030.


Farmland

Advertisements for land to be sold must be at least 5 (five) acres in size & located in West Virginia. Farmland ads MUST include accommodations (house, barn, hayfield, garden, etc) but no specific, i.e., new kitchen, family room, etc. Ads for the sale of or rental of farmland are acceptable from individuals, but MUST include the above. Advertisements for hunting land, commercial properties CANNOT be accepted.

Mason Co.: 100+/- A. with house, pasture, fenced, hay barn, city water, located in Glenwood, WV. Tony and Carol Conley, RR 1, Box 216-1, Montrose, 26283; 704-341-2023.

Charleston, WV 25305
Mail: 1900 Kanawha Blvd., E.
Phone: 304-558-2225
Fax: 304-558-3311
Email: market bulletin@wvagriculture.org
Mailing Address:
Marketing Division
WVU Agriculture
P.O. Box 935
Charleston, WV 25335
www.wvagriculture.org/market_bulletin/market_bulletin.html

― For more information, contact Jonathan Taylor at 304-254-4022. For information on a Premium ID Number (PIN) contact Shelly Lantz at 304-558-2214. --
due to the ongoing poultry ban (halt of all live poultry exhibitions, sales and swap meets) due to concerns about the spread of avian influenza, there will be no poultry sales/wants advertised in The Market Bulletin until further notice.
Mountwood Park Horse Camp
Sponsored by: Wood Co. Riding Club
Volcano Rd., Lewisburg, WV
Donna Wells, 740-350-2536.
dwell5@sdcsslink.com.

Open Trails
(Pay per day)
August 1-31
Sponsored by: Junior McLaughlin Quarter Horse
Marlinton, WV
Junior McLaughlin, 799-4910.
Myersrapril@yahoo.com.

Panhandle Equine Assoc. Open Horse Show
August 1, 9 a.m.
Sponsored by: Panhandle Equine Assoc.
Marshall Co. Fairgrounds, Moundsville, WV
Jennie Wright, 238-8382.
Jwright0710@outlook.com.

KVHA Regular Point Show
August 8, 2 p.m.
Sponsored by: KVHA WV05
Jefferson Co. Fairgrounds, Luteon, WV
Laura Lee, 258-4991.
Lje2211@yahoo.com.

Open Horse Show
August 1, 3 p.m.
Sponsored by: West Fork Riding Club
Show Grounds, Chloe, WV
Mary Huson, 542-3122.

Open Horse Show
August 1, 2 p.m.
Sponsored by: Lincoln Coll. Fairs & Festivals
Lincoln Co. Fairgrounds, Hamlin, WV
Ami Smith, 524-3892.
Iz2racing@yahoo.com.

Broken Wheel Stables Barrel Series (IBRA)
August 8, 11 a.m.
Sponsored by: Randi Dove Farms
Broken Wheel Stables
Randi Dove, 923-2692.
Rand_dove2009@hotmail.com.

Anatolian/Maremma/Pyrenees 7/15 pups, both working parents on premises. $400. Crystal Dean, 158 Gum Cove Rd., Buckeye, 24924; 653-4090.

Hay, sq. bales, good quality, mixed grass & clover, pick out of field, $3.25/bale; out of barn, $3.60/bale; mulch hay, $2.40/bale. Guy Derico, 955 Derico Rd., Buckhannon, 26201; 472-4838.

Hay, 1st cut sq. bales, pick out of field, $3.25/bale; out of barn, $3.60/bale; mulch hay, $2.40/bale. Mike Derico, 3115 Ringle Tree Rd., Buckhannon, 26201; 472-7227.

Ox yoke, sm., for 2 complete bows & hitch ring. Excel cond., $300. John Drappelman, 914 Pleasant View Dr., Fayetteville, 25460; 574-0763.

Trailers, 2-horse, slant load, excel. cond. w/dressing rm. $4,800. Shirley Farrell, 191 Kellys Crk Rd., Charleston, 25312; 594-8010.


Hay, 15, round bales, orchard grass, clover & timothy, $35/bale, del. avail. Tim Huffman, 5822, Straightfork, Sweetland, 25523, 524-2670.

Border Collie 2/15 pups, males, black/white, 2 parents on premises, vacc./wormed, $300/ea. Roy Hunt, 142 Big Sandy River Rd., Fort Gay, 25514; 648-7246.

Hay, timothy, orchard grass & clover, good quality, picked up off the field, $2/bale; from the barn/storage, $4/bale. Patricia Johnson, 10044 Old Dale Rd., Cairo, WV 33273; 628-3888.

Accred: Roane Co., 29; A at 19x24shed, some pasture, woods, crk., sm. pond, garden, new barbed wire fence, utilities avail., $79,500/ea. Dean Gentry, 1794 Rockry Rd., Hygrade, 25514; 628-3888.

Flemish Giant, 18, wks., breeders/pets, $100; show quality, pedigree, $125, willing to trade for does. Elizabeth LaRue, HC 37, Box 37D, Frankford, 24938; 479-3777.

Accred: Kanawha Co., 40; on county dirt rd w/2 bldg. sites, located on Camp Crk Rd., $40,000. Andrea McDaniels, 2563 Heaverer Grove Rd., Buckhannon, 26201; 472-7725.

Rabbits: Giant & American Chinchee breedling stock, strong lines, does/bucks, naturally raised on pasture/wo chemicals, $500/ea. Quince McMichael, General Delivery, Renick, 24966; 982-2922.

Rabbits: Lionhead, male & female, $20/ea. Melissa Reed, 482 Stormway Weather Lane, Philippi, 26414; 457-3459.


Heeler pups, 1 red & 1 blue, both males, $150/cash. Roy Hunt, 142 Big Sandy River Rd., Fort Gay, 25514; 648-7246.

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