It’s time to head to the State Fair of West Virginia! The annual event kicks off August 12 and runs through the 21.

The West Virginia Department of Agriculture (WVDA) has 10-days filled with fun and educational activities. Make sure to stop by the Gus R. Douglass Annex (right next door to the West Virginia Building). Annex hours are 9 a.m.-9 p.m. August 12-14 and 18-20, 9 a.m.-7 p.m. August 15-18 and 9 a.m.-5 p.m. August 21.

Inside the annex, you’ll find something for everyone in the family. Our country store is back by popular demand. WV-Grown products from across the state will line the shelves. From jams and jellies to popcorn and peppers, pick up your favorites and take them home for a taste of the fair long after the gates have closed. Each day the store will feature a different product for visitors to sample.

Our apiary (bee) specialists will be on hand to give you the buzz on the importance of bees and answer questions if you’re considering starting a hive of your own. They’ll bring a few bees along for you to see up close and personal. Maple syrup producers will have their own demonstrations. Find out where sap comes from, how it’s harvested and the ins and outs of turning sap into maple syrup. It’s a fascinating process!

If the kids need a few minutes to sit down and rest, we’ll have our traveling agriculture library. Books for toddlers all the way through high school will be available. They can plop down and learn more about where their food comes from, how it’s made and what it takes to get it to your table.

For kids from 2 to 102, you can visit the WV Conservation Agency’s Soil Trailer. Take a trip inside the earth to find out what goes on underground. From the bugs that help till the earth to the roots that grow beneath your plants, it’s a unique learning experience about the land where we live.

They say birds of a feather flock together. You can find their savings account.

One of the newest projects at the WVDA is our pilot potato program. We’re promoting potatoes all over West Virginia and the State Fair is no exception. On Thursday, August 18, a Potato Head Decorating Contest will be held at 1 p.m. in the West Virginia building. On Friday, August 19, the WVDA will host the Potato Hot Dish Recipe Challenge at 4 p.m.

Bake your favorite potato treat (savory or sweet) and you could go home with a cash prize. The newest member of our WVDA family, Spud, the potato mascot, will be making visits throughout the fair to take selfies with the kids (and the adults). The Youth Livestock Auction takes place on August 16 at 1 p.m., at the barns. FFA and 4-H members have spent the past year raising their animals and will show off their prize cattle, sheep, goats and pigs. You can bid on your favorite and help students raise money for next year’s project or their savings account.

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**WVDA Ag Annex Educational Activities**

**Monday, Aug. 15**

“Divine Bovine Day”... We’ll feature all things “moo,” from our milking stations to ‘There’s a cow in your marshmallow’ game. Children will look at dairy and beef in a whole new way.

**Tuesday, Aug. 16**

“Buggin’ Out”... From hissing cockroaches to Asian longhorned beetles, the children will be screaming with delight while they learn about the world of insects and agriculture.

**Wednesday, Aug. 17**

“Germ City”... Children will walk through our hand washing station to see just how clean their hands are after they sud up. (You might be surprised!)

**Thursday, Aug. 18**

“Kids in the Kitchen”... Eating healthy can be delicious and nutritious! The kids can taste for themselves.
Plant a Garden...

watch the Community grow

Above left: Linda McKinney of Five Loaves and Two Fishes Food Bank in McDowell County has started a hydroponic community garden. She teaches adults and children who visit her site how to garden by this method. Ever since a local Walmart closed its doors back in January, this area has become what is known as a food desert, a region that lacks access to fresh fruits and vegetables.

Right: Ginger Kabala, president of the South Wheeling Preservation Alliance Garden and Brother John Byrd, a volunteer and fresh food advocate.

"I love gardening! The first time I ever gardened was in a Victory garden with my father. I was fascinated," says Ginger Kabala, the president of the South Wheeling Preservation Alliance. That was seven decades ago and she’s still digging in the dirt today.

Kabala and Brother John Byrd sat down at a picnic table at the South Wheeling Preservation Alliance Garden, across the street from Pulaski Field, recently to talk about community gardening.

"I wish more people here in South Wheeling were taking advantage of it," says Byrd.

That’s why he, Kabala and fresh-food advocates across West Virginia have started their own versions of community gardens.

‘In Bridgeport, the city is in year one of a community garden project located next to city hall. It’s the pet project of City Clerk Andrea Kerr. She saw a need to help feed the less fortunate in the community and got the ball rolling by creating a 12-bed raised bed or two or more, plant and care for them and then donate their harvest.

Garden benefitting Shepherds Corner Food Pantry. Community members adopt a bed or two or more, plant and care for them and then donate their harvest.

"I adopted three beds," explains gardener Rose Trupo. "Andrea had the plants ready to go. We got to choose what we planted. I tried to see what everyone else had and wanted to fill in the blanks. I planted a bed of green beans, a bed of watermelon and a mixed bed of tomatoes and cucumbers."

Other community gardeners have peppers, squash, and cucumbers blooming in their beds.

"It’s beautiful and it’s flourishing. We’ve already delivered fresh food to Shepherd’s Corner Food Pantry. A lot of folks who use Shepherds Corner have very limited resources. Through this community garden, kids and adults are getting accustomed to eating fresh fruit and vegetables, flavors they might not be exposed to otherwise."

Plans call to expand the garden next year and recruit more volunteers.

Meanwhile, Five Loaves and Two Fishes Food Bank in Kimball, McDowell County, is run by Linda McKinney. She says since Walmart shut its doors back in January, the area has become what’s known as a food desert, a region that lacks access to fresh, affordable fruits and vegetables.

"There’s no farm market here. If you want fresh food you have to travel to Mercer County or all the way to Raleigh County," says McKinney and those are no easy trips. The Bluefield Farmers’ Market is 31 miles away and takes nearly an hour to get there. The distance to the Beckley Farmers’ Market is 55 miles and requires an hour and a half drive."

This is why it’s so important for farmers to report any and all flood-related damage to their county FSA office. This is the way we can ensure that we get full consideration for our state’s losses. Even if flood water only touched bales of hay in the field, you should report it. In fact, FSA has a direct assistance program for just such a case. As WVU Extension Agent John Porter noted in a newspaper column, "For many, gardens symbolize hope, a promise for the future and a promise of sustenance for themselves and their families."

I am calling on Washington to help restore hope to our affected farmers. Agriculture is one of the sectors we have been developing to diversify our state’s plummeting state economy. Now we are faced with a natural disaster that hinders the progress we have made.

West Virginia's farmers also need help from its citizens. Farmers' markets and other outlets may have less produce available than in past years. Support our farmers and our state by making a special effort to buy local and buy what farmers have available.

For more information about disaster relief, contact the FSA office that covers your specific county. A list of offices is available at http://offices.sc.egov.usda.gov/locator/app?state=wv&agency=fsa.

I encourage any farmers having problems finding information, or who have concerns that have not been addressed to contact WVDA Homeland Security Coordinator Roy McCallister at rmccallister@wvdagov, or at 304-553-1170.
In 1965, Collins accepted a new challenge as head of the WVU Agricultural Extension Service. In 1961, he started teaching at the same time. He was honorably discharged from the draft in 1957 and at the same time had three children, Christopher, Colleen and Curtis. They celebrated their golden anniversary in 2010. Collins passed away in October 2011.

**D. LARRY WATSON**

Dr. Larry W. Watson was born in Mannington, WV. He received his bachelor's degree at WVU and then began his 47-year-long agricultural education teaching career, starting at Shady Springs in 1969. In 1974, he returned home to Marion County to continue his teaching at the Marion County Career and Technical Center. Under Dr. Watson’s leadership, the first 4-year secondary level, comprehensive Pre-Vet program was established at the Technical Center. The program offers students advance study in animal anatomy, pathology and microbiology among other things. This resulted in the school being named in the top four of National Agriscience Education Program. The program is still thriving today. Dr. Watson’s expansion also brought the first in-depth secondary level Meats Science program to the state. Numerous prize winning hams have been completed by his students since 1986. In his teaching career, Dr. Watson saw 20 State Gold Emblem FFA Chapter Awards, 12 National Gold Emblems FFA Awards, 8 Eastern Regional US Land Judging Teams, 8 state FFA 1st Place Entomology teams, over 100 State FFA Degree Recipients and 27 State FFA, Ham, Bacon and Egg Show individual winners, among other accomplishments. Dr. Watson is a member of the Llewellyn Baptist Church in Mannington where he serves as lay pastor to the small congregation. Dr. Watson and his deceased wife Marleen also raised two daughters. Dr. Watson officially retired in the spring of 2016.

**GERALD HUFFMAN**

Gerald Huffman was born into the logging business in Petersburgh, WV. His father was a logger and his mother worked as a cook in the logging camps. At the young age of six, Huffman started helping his father in the woods. His first job was to help skid logs with horses. Upon graduation from Petersburgh High School, he began immediately working in the woods. In 1978, Huffman Logging Inc. was officially established as a business entity in West Virginia. Huffman was one of the first loggers in WV to purchase a tree harvester and 2012 Carter W. Steward won the WV Forest of the Year.

He has been a leader in the promotion and practice of BMPs on all his logging operations and has been recognized by the West Virginia Division of Forestry as a good steward of the forest. Huffman and his wife Myra have been married for almost 51 years and have two sons, John and Todd, and two grandchildren. He was awarded the Logger of the Year in 1980 and a Logger of Excellence, 2009-2014. He is a lifelong member of the Bethel Church of the Brethren in Landes, WV. Huffman and wife Myra own over 500 acres of timberland in the State and manage their lands to promote future timber growth as well as excellent forest management.

**BARBARA McWHORTER**

Barbara A. McWhorter was born in Pittsburgh, Pennsylvania. She knew early on that she didn’t want to live in a city and wanted a more rural lifestyle. She attended WVU in the early 1980s and found her passion in forestry. In 1983, she was received as a Gamma Sigma Delta National Agriculture and Forestry Partnership.

She has since devoted her career to advocating for the conservation of natural resources, and specifically, for forest resources as a renewable resource. Her success continued into her career as a state forester and then with the NRCS/SCS. Her knowledge of conservation education, technology development/ training and conservation programs have been passed on to thousands of landowners.

McWhorter developed the Environmental Quality Incentives Program (EQIP) which has provided more than a million dollars of financial and technical assistance to hundreds of state woodlands. She was also the key developer of forestry skills materials used at the International Envirothon Competitions hosted in WV. In addition, she was a collaborator on the creation and implementation of the WV Forest Stewardship Partnership.

This project is dedicated to managing vegetation and soil on state and private lands. She also serves as an agency-provided Adjunct Professor with WVU’s Davis College of Agriculture, Natural Resources and Design.
Fresh, Summer Stone Fruit Recipes

The stone fruit recipes this month are taken from “The Produce Corner with Bob Corey,” a video series focusing on the freshest, in-season produce.

Corey, of Corey Brothers Wholesale Produce, Inc., in Charleston WV, has had a TV career spanning 23 years. He was initially asked to do a local news insert on produce for the ABC affiliate in Charleston in 1982. Since then, and more than 3,000 segments later, “The Best of The Produce Corner” is now available for you to enjoy on YouTube and at www.producecornerwithbobcorey.com.

The Produce Corner was nationally syndicated and the first pure produce vignette to air on Food Network from 1996-1999, introducing the produce industry to food TV.

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Fresh Cherry Salsa
Most salsas are eaten raw and are full of intense, fresh flavor. Serve with your favorite tortilla chips or as a topping or a side to baked fish, poultry, or pork. Superb flavor and cherry sweetness can’t be beat.

1 cup fresh pitted cherries, minced (sprinkle lemon over cherries to preserve color.)
2 jalapeño peppers (seeded and minced)

Pit cherries by using a paring knife and cut full circle around the pit. Simply twist and pick out pit with the tip of a spoon or knife (check your kitchen shop for a cherry pitting tool as well). Using rubber gloves, de-seed and mince jalapeño peppers.

In a mixing bowl, add all ingredients together toss and blend. Refrigerate to marinate and serve chilled or at room temperature, which ever suits your taste. Aromatic, flavorful and cherry sweet, this salsa will become your next big hit!

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Nectarine Ham Glaze
Peaches work well too! This delightful sauce goes exceptionally well as a glaze (while baking) ham or as a light sauce over sliced ham or pick-me-up for leftovers.

3 ripe nectarines (or peaches)
1 teaspoon cinnamon

1 tablespoon butter or margarine
1/3 cup brown sugar
Juice of 1 lemon wedge

Salt and pepper to taste
Cooking sherry or from cupboard

in a skillet, saute nectarines over medium heat for 1 1/2 minutes in butter or margarine. Add brown sugar and stir until dissolved to form glaze. Add lemon juice, cooking sherry and cinnamon. Mixture will begin to bubble. Stir smoothly and evenly. If sauce appears too thick, add more margarine or sherry (alcohol will burn off).

Remove and serve in sauce dish or compote and pour over ham when slices are served. Also can be used as a baste while baking ham. And don’t forget, this sauce is exceptional as well over ice cream for dessert.

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Fresh Apricot Lattice Pie

Most salsas are eaten raw and are full of intense, fresh flavor. Serve with your favorite tortilla chips or as a topping or a side to baked fish, poultry, or pork. Superb flavor and cherry sweetness can’t be beat.

1 package prepared refrigerated pie crust (2 crusts)
5/8 cups sliced fresh apricots (about 2 pounds)
1 cup sugar
1/4 cup all-purpose flour

Preheat oven 400°F. On a lightly floured surface, roll out pie crusts to two 12” rounds. Transfer one crust to a 10” pie plate and let extra dough hang over the edge.

In a large bowl, combine apricots, sugar and flour; toss gently. Pour fruit into pie shell and spread evenly. Cut remaining crust into long strips ½” wide with fluted pastry wheel or knife. Arrange strips in one direction across pie and continue in the opposite direction (for a twisted lattice crust, twist pastry before placing on apricot mixture).

Fold in outer edges of crust, adjoining with inner strips and crimp edges to seal pie. Place pie on baking sheet, reduce heat to 375°F and bake 50-60 minutes or until crust is golden and juices are bubbly. Makes 8 servings.

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State Fair, cont. from page 1

Mamma Mia! The WVDA is sponsoring the Kids Cast Iron Pizza Party Contest on Thursday, August 18, at 3 p.m. in the West Virginia Building. Children 6-12 and teens 13-18 will compete for the title of champ by creating their own pizza pies.

One of our favorite events of the fair takes place on Sunday, August 14 when the WVDA celebrates Women in Agriculture by naming the 2016 class. Four women who have made an impact on WV agriculture will be inducted.

And last, but not least, if you have questions about plants, pests, animals or anything related to agriculture, visit our information desk located in the annex. We’ll have experts on hand to get you the answers you need. They’ll be handing out seed samples and you can pick up ag-related brochures on all sorts of topics to help you get growing at home.

Come visit us on your trip to the State Fair of West Virginia. We love to meet farmers, growers and fans of agriculture!

For all of the latest information on the WVDA at the State Fair of West Virginia, log on to http://www.agriculture.wv.gov or check out our Facebook and Twitter pages. You can also contact WVDA Communications Officer Buddy Davidson at 304-558-3708/304-541-5932 or bdavidson@wvda.us
LANNES "LANNY" C. WILLIAMSON

Lannes "Lanny" C. Williamson was born August 27, 1944, in Huron, Ohio. Williamson grew up on a dairy farm tasked with common farm chores before finishing college. His parents sold the dairy when he was 27, 1970, and returned to the family business.

He became president of the business after his parents' deaths and remained so until 2012 when he made the difficult decision to close.

The customers and inventory were successfully sold to Millwood, contingent on Williamson continuing on as a consultant. While President, Williamson kept the spotlight on the industry by bringing innovation and expansion to the business through computerization and new technology and, most importantly, eating healthy. "I have big plans but a small checkbook. We need to get everyone involved."

Back in South Wheeling, Byrd and Kabala are harvesting their own kind of community garden using two plots of land that were vacant just six years ago. Back in 1970, the South Wheeling Preservation Association rounded up donated items like cinder blocks, top soil, wood chips and water barrels to create the foundation for their garden.

People from South Wheeling and surrounding communities can rent out raised beds or in-ground plots at the garden for $10 or $15 a season, based on the size. The growers get to keep everything they harvest, although they are encouraged to donate a small portion to a local food bank.

All 16 in-ground and 12 raised beds are occupied this summer. Everything from corn to dill, sunflowers and eggplant are popping up out of the soil. The early lettuce has already been harvested. "I wish more people here in South Wheeling were taking advantage of the garden," says Byrd, a member of the Mariist Brothers, an order within the Catholic Church. "We want this to be about community building, putting people in contact with each other. These are people who would never make a connection otherwise."

Kabala adds, "That’s been our fight all along, to take a neighborhood that was decimated when the steel industry moved out, full of negative thoughts and attitudes, and do something positive, like this garden."

There are those in Ohio County who see South Wheeling as old and tiring, a less than desirable neighborhood. However, where blighted buildings once stood, the garden has now come alive with color. It’s a bright spot, a landmark, a gathering place.

Kabala wants to see the energy that comes from a garden grow and attract young people who want to learn how to plant a garden of their own and eat fresh-picked, nutritious food.

Three different areas of West Virginia, three different kinds of gardens but at the heart of them all is a desire to change the community one plant at a time. Feeding the needy, Education. Bringing the community back together. Those are the seeds for a future generation.

VIVIEN WOOFERT

Vivien Woofert was born in Weston but moved to Clay where she grew up and graduated from Clay High School. She earned a scholarship to WVU and had a great desire to learn about furnishing, fabrics and design. Her professors at WVU often had to prepare extra classes and assignments to fill the void in the Home Economics Department.

Woofert began her service to the United States in 1968 as an interior designer for the General Services Administration in Washington D.C. Her projects included Army headquarters, congressional offices and all Army Flag residences.

Most noteworthy is her work to develop the first furniture standards for the handicapped. In 1976, Woofert became the Head of Interior Design for the White House. From 1977-1981, Woofert served as the head interior designer for the U.S. Department of Health and Human Services (HHS). In this role, she developed an art program for all the HHS offices in the nation.

In 1988, Woofert began her stint as the U.S. Department of State, overseas Building Operations Director. In this role she was responsible for 360 residences worldwide as well as offices. In her presumed last role with the State Department, Woofert served as the Interior Designer and Heritage Preservation Officer for the Office of Overseas Buildings.

In the late 1990s, Woofert spearheaded the development of the cultural resource management program at WVU. Because of this program, WVU graduates are working across the state preserving and restoring many iconic structures.
Cattle Sales

disc. JD 404C, 4x5 round baler, good cond., $1,200. Sam Stone, 861 Walker Ridge Rd., Marlinton, 26504; 785-6000.

Reg. Limousin bulls, breeding age, red & black, top blood, $1,700/200. Don Fleming, 716 Deerway Hl., Waverly, 26184; 440-4261.

Reg. Angus, 1st calf heifers, bred to good bull; cows, 6, black & white face, $1,000/bull. Nancy Foster, 8357 Gay Rd., Gay, 25244; 615-388-5600.

Reg. Limousin & Mix-Flx bulls, all perf & EPD info available, semen tested, good cond., $2,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8021; ralimousin@frontier.net.

All equine require a negative one year Coggins test. All out-of-state equine require a current Certificate of Veterinary Inspection.
Logan Farmers’ Market Open for the Summer/Fall Growing Season

Fresh, West Virginia-grown produce hit the stands at the opening of the Logan Farmers’ Market on Friday, July 15. The market, under new management this season, features farm favorites like corn, squash, peppers, tomatoes, green beans and cucumbers along with value-added products such as honey, maple syrup, jams, jellies and salsa.

“It’s the WVDA’s mission to help state residents eat local. What better way to do that than to support our farmers’ markets where locally-grown meat, vegetables, fruits and other products are on sale,” said Commissioner of Agriculture Walt Helmick.

The West Virginia Department of Agriculture (WVDA), partnered with High Mark Blue Cross/Blue Shield to help source fresh food from the area and offer it at comparable or lower prices. You can find the Logan Farmers’ Market at 85 Farmers’ Market Road in Chapmanville, WV, 25508. You can find the Logan Farmers’ Market at 85 Farmers’ Market Road in Chapmanville, WV, 25508. You can find the Logan Farmers’ Market at 85 Farmers’ Market Road in Chapmanville, WV, 25508.