The State Fair of West Virginia returns to Fairlea August 8-17, and the West Virginia Department of Agriculture (WVDA) will be there too. The 10-day event is filled with activities for all ages. From the livestock shows to the WV Country Store, the WVDA will play a big part in this year’s fair.

The WV Country Store in the Gus R. Douglass Agriculture Annex returns with old favorites as well as some new companies. In 2018, fair-goers purchased more than $67,000 worth of West Virginia grown goods. This year, 30-plus vendors from across the state will have their products up for sale. From popcorn to pet treats, salsa to soaps, you can purchase products from local farmers and producers.

“West Virginia agriculture is small and family owned,” said West Virginia Commissioner of Agriculture Kent Leonhardt. “That is what these West Virginia grown producers exemplify. They are our neighbors, friends and family, and we are proud of all the work they do advancing our state’s agriculture industries.”

You’ll be able to sample many of the products up for sale and talk with the folks who make them.

“WV Grown is important to people. Many of us want to know where our food is grown and how it is produced,” stressed WVDA Business Development Division Director Cassey Bowden. “The WV Grown Country Store provides the ‘meet your producer/farmer’ type experience. This is an opportunity to learn more about the product, where it’s made, how it’s made and get to know the faces behind the product. We encourage patrons to stop by and talk with those sampling to learn more about the producers, their products and their companies.”

The WV Country Store will be open Thurs, Aug 8 from 11am to 7pm. During the rest of the fair it opens at 9am and closes at 7pm.

Over in the barns, the WVDA Animal Health staff plays a major role in the fair. The staff will be on hand every day throughout the fair to inspect animals that enter the grounds to make sure there are no signs of communicable diseases. They also ensure all testing requirements have been met and proper movement documents are in place.

“The animal movement and entry requirements are important for multiple reasons,” stressed WVDA State Veterinarian Dr. James Maxwell. “They protect West Virginia animal industries from diseases that could have significant impact for interstate and international movement, or even result in trade restrictions from other countries. Basically, these requirements are preventative measures and limit the risk of animal disease outbreak and spread.”

If you have animal health questions, you can call the WVDA Animal Health Division at 304-558-2214.

The WVDA’s Poultry Building is another great place to visit while you’re at the fair. It’s filled with feathered friends like ducklings, chicks, turkeys and roosters.

“Poultry is a $305 million business for West Virginia,” said WVDA Poultry Specialist Jerry Ours. “That includes commercial poultry houses and backyard flocks. Most West Virginians don’t know that poultry is the largest sector of agriculture in our state.”

The poultry building also features interactive learning.

“There’s the duck slide, always a fan favorite. We have chicks hatching almost every day. There are coloring sheets for our younger guests and information for the adults on how to start a backyard flock. Visitors can also sample poultry products produced here in WV. There’s something for everyone,” stressed Ours.

The poultry building opens at 10 a.m. and closes at 8 p.m. each day of the fair. It’s located just behind the rabbit hatch near the barns.

You’ll also want to visit the Soil Tunnel Trailer parked between the Ag Annex and the West Virginia Building. The trailer gives kids and adults alike a look at what goes on in the soil beneath our feet.

The Ag Annex will also play host to some educational activities. August 8-10 the WVDA Apiary Staff (those are the bee experts) will be on hand to talk about the importance of our honeybee population and how honey is made. On August 11-13 and the 16-17, the WVDA READ staff will highlight farmers markets and produce safety. August 14-15, you can learn about the invasive pest Spotted Lanternfly and why it’s important to stop its spread from the WVDA Plant Industries staff.

“We have a little bit of everything going on in the Ag Annex. From educational opportunities to introducing consumers to West Virginia Grown products, we encourage folks to stop by and see us. You will not be disappointed,” said Commissioner Leonhardt.

Come visit us at the State Fair of West Virginia. We can’t wait to meet you!
Kent’s Reflections – West Virginia Must Do More to Support Children

As the state battles the ongoing opioid crisis, West Virginia’s institutions, communities and groups are being pushed to new bounds with many taking on expanded roles or missions. We have seen older generations push off retirement to replace gaps in the family structure. Foodbanks, once in service of the neediest, now serve huge swaths of the population. Teachers are being asked to play social worker. Churches now act as rehab facilities.

Faced with these new and ever-growing problems, the potential for children to fall through preverbal social safety net grows. At no fault of their own, the people growing up in West Virginia are experiencing higher rates of hardship than any generation before. Many must tackle hunger, homelessness and addiction every day. When young people have to focus their energy on basic survival, its obvious other priorities are going to fall by the wayside. We can’t expect them to care about homework or studying for that upcoming test crucial to their future.

These students, who struggle to meet the grades in school, then become less prepared for or do not even attempt to obtain advanced degrees. They miss out on life skills which are crucial in their future careers. Many of these same students lack confidence and support as they navigate today’s world almost unsupervised. To preserve the next generation, we must provide more support services and quickly.

There is no silver bullet to fixing the problems the next generation faces. From expanded education options to increased wraparound services, there is a plethora of different policy ideas to better education in West Virginia. One that is being overlooked is funding for our school’s extracurricular programs. From band to club sports, these activities help young people hone their skills and interests, as well as keep them around positive group experiences. Keeping these programs funded and school sponsored ensures they remain open to everyone, especially children from low-income families.

The critical need of such programs is no better exemplified than through the success of our FFA and 4-H chapters. With 6,649 members in 83 local chapters, FFA has reached an all-time high in West Virginia at a time when our state’s population and the national agricultural workforce continue to shrink. The growth clearly cannot be attributed to pure population numbers; something else must be driving membership. Talk to any of your local FFA members about the benefits of being involved and you will realize what the answer - community.

Kids watch out for one another in FFA and 4-H. The students, not the adults, are the ones who hold everyone accountable. Just like in a herd, if one strays too far away, the others wrangle them back in. The members see true value they can bring to their communities as they work on supervised agricultural experiences. Most importantly, they are molded into leaders while learning valuable life skills. The leaders of tomorrow are created today through these experiences.

Any good doctor knows we must focus on prevention as well as treatment. Extracurricular activities like FFA and 4-H are building a sense of community while teaching life skills. They are also inspiring students to use their free time wisely by focusing on goals that will better their lives down the road. These programs are helping fill crucial gaps in the community and family structures of our state. It is time West Virginia does its part to support these activities by properly funding these types of programs. We owe it to our children.

PRODUCE SAFETY: TRACEABILITY & RECALL

We just wrapped up a productive recall training this month with members of the West Virginia Farm Food Safety Team and industry addressing traceability and recall needs within the state’s food system. The course was applicable to fresh produce as well as processed foods.

Taught by Virginia Tech’s Dr. Robert Williams and Joell Eiffert, the program focused on the difference between traceability (establishing a system of identifying where products are in the food chain) and the development of a sound recall plan (how your firm plans to locate and withdraw products from the marketplace in a timely manner). Prevention at the field and packing levels (FSMA Grower and GAP training modules such as employee education and monitoring) helped participants understand most produce outbreaks happen after harvest.

Providing technical assistance to establish produce traceability and recall plans through a multi-agency approach (WVDA, WV DHHR, and WVU) to growers was emphasized on the service provider contingent, and hands-on work with growers and processors was made possible in the instructional format. Firms have begun to incorporate the concepts of traceability and recall into their production schemes.

For those in the production chain, five important steps will help your firm develop an effective traceability and recall strategy.

1. Collaborate with suppliers. Are there packaging materials available that would lend themselves to a simple coding system that fit your cost of production targets? Are there new innovations available through your suppliers to ease implementation of traceability? Are you able to trace (one step back) all of your inputs including soil amendments and applications?

2. Implement tracking systems and software. For smaller growers, integration of traceability through lot codes can be made a part of your invoicing system. Other low cost options exist including incorporation of cellphones and other electronic devices.

3. Integrate traceability with existing technology. Consider using and incorporating methods used by your suppliers and customers for a seamless distribution of your produce from the field to market.

4. Create an alert system. Can you monitor critical factors such as intrusion, refrigeration and cooling area temperatures remotely? Has your staff been trained to know conditions where an alert would be warranted due to a threat to your product? Are your buyers comfortable and know how to contact you in case your product has deteriorated at the marketplace (one step up)?

5. Communicate with your customers. Food recalls can be very daunting and jeopardize your produce enterprise. Communication across the entire marketplace is essential in both the prevention and implementation of a product recall.

It’s not too late. We are accepting affidavits for Basic and Qualified Exemptions under the Produce Safety Rule. Worksheets and affidavits can be sent or emailed by contacting produce@wvda.us.

UPCOMING TRAINING

Save the Date—Preventive Controls training for processed and fresh foods on September 24, 25, 26, 2019 at the Bridgeport Courtyard by Marriott. The course cost is $250 and includes instruction and materials for future use and implementation. This course is of particular interest to mixed facilities (fresh food production and processing at the same location) and those looking to increase food safety awareness and outbreak prevention. Register at: http://survey.constantcontact.com/survey/a07eghf6t3qiyejrcth/start

Funding for this article was made possible, in part, by a grant from the Food and Drug Administration, United States Department of Agriculture. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.
### 2019 FALL SCHEDULE

**West Virginia Feeder Cattle and Calf Sales**

**Sponsored By:** West Virginia Livestock Auction Markets, West Virginia Cattlemen's Association, West Virginia Department of Agriculture

**Key:**
- **B** - Board sale
- **BB** - Cattle available both in Barn & Board/Tel-O-Auction sale
- **C** - Feeder Calves (dehorned and bull calves castrated)
- **CC** - Club Calves (halter broken and weaned)
- **H** - Heifers Only
- **P** - Pre-conditioned
- **S** - Statewide Board Sale
- **ST** - Steers Only
- **T** - Tel-O-Auction available
- **Y** - Graded yearling cattle

**Notes:**
- *Friday Special Sale with Regular Sale

#### West Virginia Livestock Auction Markets

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**FOR INFORMATION, CONTACT:**

**TWIN FALLS STATE PARK**

- Aug. 16, 2019; 304-294-4000
- **HAWK'S NEST STATE PARK**
  - Aug. 17, 2019; 304-658-5212
- **NORTH BEND STATE PARK**
  - Aug. 22, 2019; 304-643-2931
- **CASS STATE PARK**
  - Aug. 29, 2019; 304-456-4300
- **CACAPON STATE PARK**
  - Sept. 10, 2019; 304-258-1022
- **CANAAN VALLEY STATE PARK**
  - Sept. 12, 2019; 304-866-4121

**SAVE THE DATE**

- Women in Agriculture Conference
  - Nov. 15-16, 2019
  - Women in Agriculture Conference 2019
  - Stonewall Resort, Roanoke, West Virginia
  - For more information contact:
    - Women in Agriculture
      - Feb. 28, 2019; 304-728-7413 or go to
      - Emily.Wells@mail.wvu.edu

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**State Park Farm to Table Dinners**

- **Eat Local, Eat Fresh**
- **State Park Farm to Table Dinners**
- **CASA STATE PARK**
- **NORTH BEND STATE PARK**
- **CANCAN VALLEY STATE PARK**
- **Women in Agriculture Conference 2019**
- **Stonewall Resort, Roanoke, West Virginia**
- **For more information contact:**
  - Women in Agriculture
    - Feb. 28, 2019; 304-728-7413 or go to
    - Emily.Wells@mail.wvu.edu
2019 WV Women in Agriculture

More and more West Virginia women are entering the agriculture field. Whether they’re raising cattle or poultry, teaching the basics of agriculture through FFA or protecting the future of our farm lands, they are making a difference. This month we celebrate West Virginia’s female farmers and honor those who have left behind a legacy.

“Women now make up 38 percent of our state’s farmers. As more women consider agricultural careers, a lot of thanks is due to those who paved the way. These five women have had a tremendous impact on our state’s agricultural sector, as well as helped inspire the next generation of farmers,” said Commissioner of Agriculture Kent Leonhardt.

Commissioner Leonhardt will host a reception at the State Fair of West Virginia honoring this year’s Women in Agriculture recipients on August 11 at 11:30 a.m. The event will take place in the tent next to the fair ticket office. The public is invited to attend.

Betty Bosley
Elizabeth “Betty” Bosley spent her childhood on Buena Vista Farm. The Farm itself was constructed in the 1800’s and boasted West Virginia’s largest barn. In her early years, Betty was a true farm girl, helping on the family farm. “Corn, cattle and kids” was the farm’s logo. She participated in 4-H showing cattle and taking agriculture/home economics projects. After attending college, she raised two daughters while teaching for over 40 years in the Hardy County School system.

In 1980, Betty and her husband started their own farm. It grew into a poultry production business, with two large poultry houses. They have won “WV Pullet Producers of the Year.” Now owning over 50-plus acres, they are raising purebred registered Simmental and Simental/Angus cross cattle. Betty has a keen eye for beautiful, high producing stock.

Betty is not only grown her own family farm into a purebred cattle and poultry production business, she continues to show others how to learn from the bottom up and the ins and outs of running a farm. She and her husband live in Hardy County and are the proud grandparents of four.

Lois Carr
Lois Kisamore Carr is a third-generation farmer in Pendleton County. Her grandparents purchased the farm in 1906, and it has remained in the family. Lois began farming with her dad in the late 60’s and continued after she married. When her parents passed away, Lois and her husband, Roy Carr, were able to purchase the family farm. It consists of 180 acres and an additional 310 acres of pasture land, rented for cattle and sheep to graze.

The Carr operation consists of 80 head of Angus and crossbred cow and calf pairs, 125 head of ewes and lambs, hogs, goats and chickens. They have installed conservation practices including pasture divisions and access control fencing, prescribed grazing, pasture and hay planting, critical area planting, forage harvest management and streambank protection.

Lois and Roy are the parents of two. Douglass and his family live on the farm and help with the operation. Mark passed away at the age of eight from leukemia. The family avoids pesticides and chemicals due to cancer causing elements.

A highlight for Lois has been the opportunity to mentor young people through the local 4-H and FFA agriculture programs. Lois received the highest FFA Award, Honorary Chapter Degree in 2016, for her work with the FFA chapter at Petersburg High School. She is very dedicated to conservation and improving the land for generations to come.

Penny Gritt Goff
Gritt’s Midway Greenhouse (GMG) was established in 1944 by founder Tony Gritt, Jr., who peddled his fresh produce in Charleston. Three generations of Gritts have since contributed to expanding the enterprise, including Penny Gritt Goff. She learned from both her grandfather and father about the greenhouse business and further enhanced her training by studying ornamental horticulture at the Ohio State University (Bachelor of Science, 1983). Penny is now the owner and General Manager of Gritt’s Midway Greenhouse. Penny helped spearhead the production of hydroponic tomatoes, lettuce and herbs under 1.5 acres of greenhouses. Penny and her husband, Matt Goff, currently manage six acres of production greenhouses, with 2 acres of outdoor growing space. They employ approximately 40 people.

As the General Manager of GMG, Penny oversees and coordinates all activities, including scheduling and buying. Penny sells her produce within a 150-mile radius to Kroger stores, independent grocery stores, produce vendors and through the company’s own retail outlet. During the last five years, GMG has sold over $340,000 worth of produce through the Child Nutrition Office of the Putnam County School system.

Penny is a member of the West Virginia Greenhouse and Landscape Association, LLC and is a new member of the RCBI Agriculture Innovation Leadership Council. Each spring and fall, Penny provides starter plants for school gardens and donates seeds for the students to plant.

Carol Taylor
Carol Taylor did not come from a farming background but married a farmer at the age of 22. She learned the ins and outs of a working farm while working closely with her family. Cottage Hill Farm is home to a registered Pollard Hereford operation nestled in the Potomac Valley of Petersburg. The farm runs approximately 200 head of Hereford cows on 1,000 acres. The farm is family owned and operated by Carol and her husband along with their three sons and their families. Carol treks the hills of the operation daily checking for new babies during calving season. Her role is making sure everyone has what they need to carry out their part in the operation.

Along with caring for the livestock Carol has taken a particular interest in advertising and promoting the operation. She handles the bookkeeping and records and runs totals of calves at the sales. The farm now works with embryo transfer programs in conjunction with their sons’ operation, Triangle T Farm. In addition to the cattle, Carol became a full partner with her husband, W.C., when contract poultry began on the farm in 1992. The Taylors have received numerous awards for poultry, including the 2001 Pilgrim’s Pride Corporation Environmental Excellence, 2005 WV Poultry Association Environmental Award, 2007 National Poultry and Egg Association Eastern District Award Winner and 1995 Broiler Producer of the Year.

Carol worked 27 years serving as a cook in the Grant County School system and embedded herself in the community serving as a 4-H leader.

JoAnn Watterson (dec.)
JoAnn Watterson was a true pioneer for women in agriculture and helped pave the way for other young women to become established in agriculture related industries. She was heavily involved in the local Holstein-Friesian Association, the Dairy Herd Improvement Association and the Mason County Fair.

In 1960, JoAnn’s father died leaving her and her mother the nearly 2,000 acre Kanawha River Valley farm. JoAnn was 18 years old at the time and by the next year, she started managing the operation. She milked the cows, raised and fed the calves, raised and harvested the crops, managed the financial affairs and did all the rest of the farm chores along with the hired farm workers. JoAnn managed the farm by herself until she was married in 1965 to her husband Bob Watterson. In 1973, they went from a mixed grade operation to a completely registered Holstein-Friesian operation.

Even while managing the farm, she maintained a home, was president of the Farm Women’s Homemaker club and mentored young people. The farm was sold. After the sale, she attended Marshall University in Food Service Management.

JoAnn received various ribbons, trophies and awards at the local fair for showing dairy cattle. Then in later years her culinary abilities earned her many awards and job offers from some of the best chefs in the area, even a job offer from the Greenbrier. JoAnn passed away on July 19, 2018.
Summer’s Finest

There’s no lack of fresh vegetables in the summer here in West Virginia. Whether you’re growing veggies in your garden or purchasing them at the farmers market, now is the time to enjoy peak flavor. Zucchini, tomatoes and corn are great on their own, but how about mixing it up? This month’s recipes feature flavors straight from the garden. They’re delicious, easy to make and a great addition to your summer recipe box. Eat up! If you have a recipe you’d like to share, send them to marketbulletin@wvda.us.

Roasted Tomato Salad

3 tomatoes, cut into wedges 1 onion, thinly sliced 3 cloves garlic, minced 3 tablespoons very thinly sliced fresh basil leaves 1/2 teaspoon dried oregano

1 1/2 teaspoon dried marjoram kosher salt and ground black pepper to taste 3 tablespoons extra-virgin olive oil 1 tablespoon balsamic vinegar 1 head Boston lettuce, leaves separated 4 romaine lettuce leaves, thinly sliced 3 ounces freshly shaved Parmesan cheese

Preheat oven to 350 degrees. Mix tomatoes, onion, garlic, basil leaves, oregano and marjoram in an 8x8-inch baking dish; sprinkle with salt and pepper. Drizzle with olive oil and balsamic vinegar and toss to combine. Roast in oven until tomatoes and onion are soft and the juices turn brown and sticky (about 20 to 30 minutes.) Set aside to cool.

Place a Boston lettuce leaf onto 6 serving plates and sprinkle romaine lettuce over each leaf. Divide the warm roasted tomato mixture among each salad; top salads with shaved Parmesan cheese. If any caramelized tomato juices remain in the pan, spoon over the salads.

Zucchini Pizza Bake

4 cups shredded unpeeled zucchini 1/2 cup grated Parmesan cheese 1 cup shredded Monterey Jack cheese 1 pound ground beef

1 1/2 cups chopped onion 1 (15oz) can Italian-style tomato sauce 1 teaspoon Italian seasoning 1 green bell pepper, chopped 1/2 cup sliced fresh mushrooms 1/2 cup sliced black olives

Preheat oven to 400 degrees. Place the zucchini in a colander and sprinkle with salt; let drain for 15 minutes then squeeze out the moisture. Combine the zucchini, eggs, Parmesan, 1 cup mozzarella and 1/2 cup Monterey Jack in a large bowl. Press the mixture into a greased 9x13 inch baking dish. Bake, uncovered, in oven for 20 minutes.

While zucchini crust is baking, heat a large skillet over medium-high heat and stir in ground beef and onion. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in tomato sauce and Italian seasoning. Spoon sauce mixture over baked zucchini crust. Top with the bell pepper, mushrooms, black olives, and the remaining mozzarella and Monterey Jack cheeses. Return to oven and bake for 20 minutes or until heated through. Let sit 5 minutes before serving.

Black Bean and Corn Salad

3 ounces freshly shaved Parmesan cheese 4 romaine lettuce leaves, thinly sliced 1 tablespoon balsamic vinegar 3 tablespoons extra-virgin olive oil kosher salt and ground black pepper to taste 1/2 teaspoon dried marjoram 1/2 cup sliced black olives

Preheat oven to 350 degrees. Mix tomatoes, onion, garlic, basil leaves, oregano and marjoram in an 8x8-inch baking dish; sprinkle with salt and pepper. Drizzle with olive oil and balsamic vinegar and toss to combine. Roast in oven until tomatoes and onion are soft and the juices turn brown and sticky (about 20 to 30 minutes.) Set aside to cool.

Place a Boston lettuce leaf onto 6 serving plates and sprinkle romaine lettuce over each leaf. Divide the warm roasted tomato mixture among each salad; top salads with shaved Parmesan cheese. If any caramelized tomato juices remain in the pan, spoon over the salads.

Black Bean and Corn Salad

1/3 cup fresh lime juice 1/2 cup olive oil 1 clove garlic, minced 1 teaspoon salt 1/3 cup fresh lime juice 1/2 cup chopped fresh cilantro (optional)

Place lime juice, olive oil, garlic, salt and cayenne pepper in a small jar. Cover with lid, shake until ingredients are well mixed. In a salad bowl, combine beans, corn, avocado, bell pepper, tomatoes, green onions and cilantro. Shake dressing and pour over the salad. Stir to coat vegetables and beans with dressing, serve.

Message from THE VET

With animal exhibition season upon us, it’s a great time to be reminded about the potential for zoonotic diseases that can be passed from the animals to humans. E. coli, salmonella and campylobacter are all intestinal bacteria that cause illness to humans through fecal-oral transmission. One strain of E. coli has the potential to produce toxins which can destroy the body’s red blood cells, affect the kidneys and in rare cases, cause death. In a recent case in California, three young children became ill and one child died after an E. coli infection, which is suspected to be from contact with animals at a public exhibition event. Diseases causing visible skin lesions such as ringworm and sore mouth (ORF) are also a concern for human health. In addition, swine exhibitions pose a risk to attendees becoming ill with swine influenza viruses transmitted from show pigs’ respiratory systems. People attending animal exhibitions are reminded to wash their hands frequently after having contact with animals and before touching their food. Adults should pay special attention to make sure young children are appropriately washing their hands. With proper hygiene, attending animal events can be enjoyed by all. More information about zoonotic infections can be found here: https://www.cdc.gov/onehealth/basics/zoonotic-diseases.html

Veteran of the Month: Sierra Cox

Sierra Cox is a native of West Virginia who decided to join the Navy and see the world. But her love of West Virginia brought her back home after two deployments. She established Wonder Valley Farm in Roane County in 2018. Lavender is already growing on the property, and Cox has 35 honeybee hives. She’s in the process of building a high tunnel to expand her business. To learn more about Cox, you can find her story at agriculture.wv.gov.
West Virginia Grown
Rooted in the Mountain State

BERKELEY
- Cox Family Winery
- Geezer Ridge Farm
- Kitchen’s Orchard & Farm Market
- Mountaineer Brand
- Raw Natural
- Sister Sue’s
- Taylor’s Farm Market
- US Veteran produced
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower

BRAXTON
- Mary’s K9 Bakery

BROOKE
- Family Roots Farm
- Bethany College Apiary
- Eric Freeland Farm

CABELL
- Appalachian Apiculture
- Down Home Salads

CLAY
- Legacy Foods
- Ordinary Evelyn’s

DOODRIDGE
- Sweet Wind Farm

FAYETTE
- Up The Creek

GREENBRIER
- Arbaugh Farm
- Sloping Acres
- TL Fruits and Vegetables
- Mountain State Maple

HAMPSHIRE
- Kismet Acre Farm

HARDY
- Buena Vista Farm
- Wardensville Garden Market

HARRISON
- Rimfire Apiary

JACKSON
- Maddox Hollow Treasures
- Out of This World Salsa
- Sassy Gals Gourmet Treats

KANAWHA
- Angelos Food Products LLC
- Hamilton Farms
- Hernshaw Farms
- Lem’s Meat Varnish

LEWIS
- Lane Hickory Farm
- Smoke Camp Craft

LINCOLN
- Hill n’ Hollow Farm & Sugarworks
- Wilkerson Christmas Tree Farm
- Simply Hickory
- Ware Farms

MARION
- Holcomb’s Honey
- Rozy’s Peppers in Sauce

MARSHALL
- Hazel Dell Farm

MINERAL
- Indian Water Maple Company

MONONGALIA
- The Kitchen

MONROE
- Spangler’s Family Farm

MORGAN
- Glascoc’s Produce
- Mock’s Greenhouse and Farm

NICHOLAS
- Kirkwood Winery
- Woodbine Jams and Jellies

OHIO
- Grow Ohio Valley
- The Blended Homestead
- Moss Farms Winery
- Rock Valley Farm
- Windswept Farm
- Zeb’s Barky Bals

PENDLETON
- M & S Maple Farm
- Cool Hollow Maple Farm
- Rocky Knob Christmas Tree Farm

POCOSHONTAS
- Brightside Acres
- Brush Country Bees

PRESTON
- Mountaintop Apiaries
- Mt. & My Bees
- Riffle Farms
- Valley Farm, Inc.

PUTNAM
- Sycamore Farms & Primitives
- Taste of Country Candies
- Grill’s Midway Greenhouse

RALEIGH
- Bailey Bees
- Butler’s Apiary
- The Farm on Paint Creek
- Daniel Vineyards
- Shrewsbury Farm

RANDOLPH
- The Breyer Patch
- WV Wilderness Apiaries

RITCHIE
- Turtle Run Farm

ROANE
- Christian Farm

TAYLOR
- A Plus Meat Processing

TUCKER
- Mountain State Honey Co., LLC

TYLER
- Cedar Run Farm
- Creekside Farms
- Uncle Bunk’s

UPSHUR
- Mountain Roaster Coffee
- Old Oaks Farm
- Zul’s Frozen Lemonade

WAYNE
- Elmcrest Farm
- Stililter’s Apiaries

WEBSTER
- Williams River Farm

WESTER
- Stone Road Vineyard

WOOD
- In a Jam!
- Stomp-n-Grounds Craft Coffee
- Oldham Sugar Works

Join the growing list of WV Grown companies today!
Email wvgrown@wvda.us or visit our website at agriculture.wv.gov for application packet.

WVDA Highlights Electronic Cattle Tagging Systems

The West Virginia Department of Agriculture (WVDA) and All Flex Inc. hosted a learning session on electronic tagging systems for livestock Monday, June 24 at the WVDA Pruntytown State Farm. The session covered new USDA requirements for disease traceability, as well as electronic tagging systems available to livestock markets, expos and livestock producers. Both the WVDA and WVU Davis College are already utilizing the electronic tags to assist managing their respective herds.

The event was organized by WVDA’s Animal Health Division and led by Animal Disease Traceability Coordinator Jayme Garrett.

“Cattle walk by the scanners which then pick up the animal’s ID number which appears on screen. Participants also used hand held devices to read the tags,” Garrett said. “Employing this technology is important for faster disease traceback in animal agriculture and improves our ability to participate in global trade.”

The “tag” itself is a quarter size button which emits a low frequency radio wave. The frequency output can be read by a scanner to update livestock recordkeeping software. Those who attended the class were given the opportunity to watch the technology in action, as well as have a hands-on-experience with scanners and screen monitors. In addition to showcasing the new electronic tagging systems, session participants also heard from experts about best practices that improve livestock handling efficiencies and overall herd management.

“Many domestic and international trade partners are moving towards electronic disease traceability. This is due to a demand from consumers who want to know the complete history of their food,” said WVDA Deputy Commissioner Joe Hatton. “This is good for food safety as we can trace the products back to the farm. By utilizing these tags, the beef industry will help consumers identify the source of the beef they purchase.”
Contact Steve May, gstevemay@gmail.com.
602 4th St., St. Albans, WV

heifers, $1,600/up. Bobby Daniel, P.O. Box 214, mconley@cnpapers.com.


Beekeepers

Barbour Co. Beekeepers Assoc., Meeting, 2nd Wednesday of Month, 6 p.m., First United Methodist Church, 1017 Kingwood Pike, Morgantown, 26508; 296-6625.

Creston Co. Beekeepers Assoc., Meeting, August 15, 7 p.m.-9 p.m., High Tech Park, Whit Hal, W.Va., Speaker Joyce Frye, Contact Deborah Abel; deb.abel53@yahoo.com.

Monongalia Co. Beekeepers Assoc., Monthly Meeting, 1st Tuesday, 7 p.m.-9 p.m., WVU, 7th Floor, Room 161, W.Va.

North Central WV Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 7 p.m., Harrison County Library, Clarksburg, W.Va.

Preston Co. Beekeepers Assoc., Meeting, 2nd Tuesday of each month, 7 p.m., Preston Expo C. Of Div., 344 Amma Rd., Amma, 25055; 665-7009; jfodell@frontiernet.net.

Tri-State Beekeepers Assoc., Monthly Meeting, 1st Thursday, 6:30 p.m.-7:45 p.m., WVU, 7th Floor, Room 161, W.Va.

West Central Beekeepers Assoc., Monthly Meeting, 1st Saturday, 9 a.m., 161 Madison Ave, 26165; 348-5408; mapakra@ymail.com.

All bee colonies must be registered with the West Virginia Department of Agriculture, to protect the health of your bees and to receive the benefits of the Cooperative Extension Service.

All beekeepers should have a Varroa Mite Trap at their apiary. Use for early detection of the Varroa Mite insecticide resistance. It is a quick and easy way to detect mites. The Varroa Mite Alert Kit includes the trap, attractant, and easy-to-read instruction sheet. Walking traps are a good alternative. Contact your local Extension office for more information.

Apidy Events


Contact Ben Fancher, benfancher@gmail.com.

Clay Co. Beekeepers Assoc., Meeting with beginning & intermediate, 2nd Monday of Month, 6 p.m., Big Otter Comm. Bldg., Big Otter, WV.

mconley@cnpapers.com.

Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting, July 20, 7:30 p.m., St. Albans Public Library, 602 4th St., St. Albans, WV.

Contact Steve May, gstevemay@gmail.com.

Beehives w/bees, metal top, inner cov., 2 brood boxes, queen guard, honey super, shingled, $300; 2, MF, 24-frame, $150 each, steel box, super, screened bottom, $125. Melissa Reed, 642 Stormy Weather Lane, Philipi, 26416; 457-4545.

Apidy Sales


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Apidy Sales


Contact Ben Fancher, benfancher@gmail.com.
Helping Farmers Grow: WVDA Rural Rehabilitation Loan Program

The West Virginia Department of Agriculture’s Rural Rehabilitation Loan Program provides loans up to $250,000 to individuals or businesses for starting, purchasing or expanding a farm operation; to assist farmers who have suffered financial setbacks from natural disasters or who need additional resources with which to redirect or maintain profitable farming operations; or for other agricultural operations. Loans are made for a term of up to 20 years and must be fully secured. The application is available on the West Virginia Department of Agriculture’s website at: https://agriculture.wv.gov.

Farmers Market Inspections Underway

The West Virginia Department of Agriculture (WVDA) has started legislative mandated inspections of farmers markets in the state. Only 30 out of nearly 200 registered in time to meet the March 1 deadline. Chad Linton, Assistant Director of Regulatory and Environmental Affairs Division, said there’s a good reason for the inspections. “Not only is it the law, but we want to keep consumers safe. That’s the bottom line.”

The inspections were part of a bill passed by the legislature in 2018. The WVDA’s job is to make sure all farmers markets and vendors of potentially hazardous foods are registered each year with the WVDA.

“We’ll be making sure farmers markets are registered and have proper handwashing stations, if needed. We’ll also check to make sure the necessary vendors are permitted and all farmers market products have proper labeling,” explained Linton. For farmers markets who have yet to register, they can do so for free online at the West Virginia Department of Agriculture Website under Forms at Regulatory and Environmental Affairs Division at https://agriculture.wv.gov/forms.

GARDEN CALENDAR

AUGUST 2019 Source: WVU Extension Service Garden Calendar

| AUG 1 | Seed lettuce as a companion plant to tomatoes. |
| AUG 3 | Seed snap beans and carrots. Seed summer squash and corn for late crop. |
| AUG 4 | Seed parsley. Seed cabbage, cauliflower and broccoli for fall crop. |
| AUG 5 | Seed pumpkins and winter squash. Grow lettuce and Bibb lettuce. |
| AUG 6 | Plant celery. Monitor for garden pests. |
| AUG 7 | Mulch garden to control weeds and conserve moisture. |
| AUG 8 | Plant tomatoes. Seed bush limes, tomatoes, summer prune apples and peaches. |
| AUG 10 | Begin control measures for squash vine borer. |
| AUG 11 | Seed sweet corn and beets, Seed pumpkins and winter squash. |
| AUG 12 | Begin bagworm control. |
| AUG 13 | Side-dress sweet corn that is knee-high with additional nitrogen. |
| AUG 14 | Deadhead annuals to encourage more flowers. Grow lettuce and Bibb lettuce. |
| AUG 15 | Transplant thyme. Pinch blackberry with additional nitrogen. |
| AUG 16 | Prune spring - flowering shrubs. |
| AUG 17 | Renovate (e.g., leaf removal, fertilize, etc.) strawberries after last harvest. |
| AUG 19 | Pinch back garden mums. Seed dill. Treat lawn for white grubs using systemic insecticide. |
| AUG 20 | Seed pole limas and snap beans. Prune pine trees. |
| AUG 21 | End asparagus harvest. Seed or transplant savory. |
| AUG 22 | Harvest beet greens. Turn compost. Plant late tomatoes and peppers. |
| AUG 23 | Add non-seed-bearing weeds to compost. |
| AUG 24 | Seed peppers. Plant basil. |
| AUG 25 | Stake peppers. Transplant rosemary. |
| AUG 26 | Harvest summer squash. Seed basil. |
| AUG 27 | Fertilize asparagus shorter than 6 inches in length. |