Christmas comes just once a year, but for Scott Barnitz, it lasts nearly six months. The Vice President of Bob’s Greenhouse and Market in Mason is in charge of the poinsettia crop at the family business – all 80,000 of them!

“My dad started this business 50 years ago. We’ve been growing poinsettias for about 41 of those years,” according to Barnitz.

After four decades in the poinsettia business, the family has growing the plants down pat. The work got underway at the beginning of summer when they received cuttings from Central and South America.

“We start with an unrooted cutting in late June/early July. We stick the cuttings under mist and grow the roots on those young cuttings. Once they get roots, we pot them into a specific size and then start the growing process. It takes about six to eight people here to get the plants spaced and on the drip irrigation system. Since September, we’ve had two to three people just taking care of the poinsettias. That number will increase when it comes time to start shipping,” explained Barnitz.

Growing poinsettias isn’t easy. They need plenty of fertilizer and just the right amount of sunlight.

“The biggest thing you have to consider when you’re growing poinsettias is getting them to bloom on time. It all depends on the amount of light they’re exposed to,” stressed Barnitz. “Starting the first day of fall, from that point on, the plant will initiate its flower response. It will bloom on time as long as it doesn’t get any artificial light at night. It’s extremely sensitive to light. It confuses the plant if it gets artificial light.”

That means as soon as the sun goes down, the lights go off in the greenhouse and there’s no ambient light shining in from outside sources for the next seven to nine weeks. Once the poinsettias start flowering, there’s no stopping them. By early to mid-December, you have flowering plants ready to grace homes, offices and churches.

The vast majority of poinsettias grown at Bob’s are what they call traditional.

“Over the years, we have settled into a very comfortable position of growing almost 80 percent traditional red,” said Barnitz. “The second most popular color is white. We do about 10 to 15 percent white. Our third most popular color is pink. We’ll do 5 to 8 percent of those. The rest are specialty colors including: marble, ice punch, red glitter and winter rose. But those specialty colors make up a very small percentage of our poinsettias.”

During the rooting process, each plant is assigned a pot.

“The six and a half inch pot has a single stem or plant. Once it gets its roots to the outer edge of the pot, then we will pinch the top out and give it enough inner-nodes that it will have anywhere from five to eight blooms out of that single stem,” explained Barnitz. “Then we have an 8-inch pot that we put three plants in. We’ll pinch all of those heads and have anywhere from 12 to 16 blooms. With our 10-inch pots, where we put four plants in, they’ll create anywhere from 15-20 blooms.”

Bob’s poinsettias will never see the inside of a chain store. A majority of the plants will be shipped off to the company’s warehouse in Pittsburgh’s Strip District for retail sale. The rest will be sold at Bob’s Greenhouse and Market in Mason and two other locations in southeast Ohio.

However, before any poinsettia leaves the greenhouse, workers make sure it’s ready for its debut.

“We’ll put the poinsettia in a pot cover, a decorative shiny foil. It will go into a protective, clear sleeve. Then we’ll place them in cardboard boxes on pallets, so when they get to where they’re going, regardless of the weather, they’re protected.”

One huge pet peeve for Barnitz is to see a beautiful poinsettia killed before its time.

“Something that makes me just crazy is when I go to my local box store and it’s 20-degrees outside. Somebody will purchase a poinsettia and that consumer comes out with their shopping cart and the poinsettia doesn’t have a protective sleeve. They’re pushing that cart to the far end of the parking lot with the poinsettia blowing in the breeze and that 20-degree temperature is killing that plant. It’s literally dying in front of the customer’s eyes!”

Barnitz said no matter who you’re buying your poinsettia from, always make sure it has that protective sleeve and get it from the store to your car to your house as quickly as possible.
Kent’s Reflections — The Success for Agriculture in 2019

This time of year, we count our blessings and reflect on the hardships that have made us better. Having relationships to weather those hardships is important. That’s why the West Virginia Department of Agriculture (WVDA) and the WV Farm Bureau must continue to work closely together. Working for the farmers and citizens of our state is something we do not take for granted; it is truly an honor for us.

Everyday we go to work with the sole mission of how to improve West Virginia’s agriculture. Over the past year, we certainly think we have accomplished a lot.

It took a team to pass one of the toughest “Right to Farm” protections in the country. Clarifying that farming operations are not a nuisance or a public health hazard brings certainty to the industry. No farmer wants to deal with lawyers or be in court. Instead, our farmers want to focus on what they do best, feeding the world. By working with the Legislature, we have ensured no farmer will ever be vulnerable to frivolous lawsuits.

We finally have a chance to reduce some of the regulations on our West Virginia dairy industry by moving all regulative authority to the WVDA. Before, Grade A and Grade B milk were split between two agencies creating regulative hurdles. Now that our farmers are able to work with just one agency, we can start working on the future of the industry. The WVDA is the right agency to be tasked with this endeavor. They have experts who truly understand the needs of the industry. The farmer understands this and that’s why this initiative was led from the grassroots level. Folks knew we had to streamline the process.

There’s good news for West Virginia producers. Institutions that receive public funds must now source five percent of their poultry, beef and produce from a West Virginia farmer. With passage of the Fresh Food Act, we have now created a new market for West Virginia foods. Both the WVDA and the WV Farm Bureau saw merit in the Fresh Food Act and worked diligently to improve the original concept. It will take that same kind of effort and coordination to ensure the intent of the legislation is fully implemented. This will be a tall task, but we are up for the challenge and already have started the process of working with our partners the best way to source these products.

A lot of markets are already feeling some heartburn with the USDA’s new requirement for electronic tagging of livestock. We understand the importance and the daunting nature of this request, that same kind of effort and coordination to ensure the intent of the legislation is fully implemented. This will be a tall task, but we are up for the challenge and already have started the process of working with our partners the best way to source these products.

With the Fresh Food Act, we have now created a new market for West Virginia’s agriculture. Over the past year, we certainly think we have accomplished a lot. I do not take for granted; it is truly an honor for us.

What is the financial impact of getting food safety wrong?

In the last food safety segment of the November Market Bulletin, we explored trainings and resources available to growers under the West Virginia (WV) Produce Safety Program. In this segment, we would like to underscore why building a strong ‘food safety mindset’ is one of the most important things a business can do, why it matters and how you can improve the ‘food safety mindset’ in your operation.

Food Safety is serious business, and while WV growers are responding to consumers’ demands for more local foods, the FDA’s Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) is going to be a game changer in terms of how we will be growing produce in West Virginia. The FSMA PSR puts greater emphasis on prevention of food-borne illness, from farm to table. The reasoning is simple: the better the food system handles producing, harvesting, packing and holding of fresh produce, the safer our local food supply will be. With an average of 48 million (1 in 6 Americans) getting sick and 3,000 Americans dying from foodborne diseases annually, the FDA is clear about one thing - to keep consumers safe, the food industry needs to shift its focus from reactive to preventive. Every year, 12.3% of all food safety outbreaks are traced to fresh produce, and 2% are traced to practices on farms – that’s 960,000 illnesses per year traced to on-farm practices or conditions.

What is a ‘food safety mindset’?

A ‘food safety mindset’ is the operation’s values and actions that demonstrate to employees, buyers and customers that producing safe food is an important commitment to your business. In a farm with a good ‘food safety mindset’, the operation makes decisions based on food safety concerns and not just the bottom line. This means that employees should understand what is expected of them and follow proper food safety procedures even if it is difficult and no one is watching. It also means that employees should have the training, resources and support to do their job properly and feel empowered to discuss food safety concerns with those in charge.

What is the financial impact of getting food safety wrong?

To improve the ‘food safety mindset’ in your business, it is important to ‘walk the talk’ and lead by example. Going forward, growers need to invest in food safety training and education, reassess their practices to ensure all their food safety bases are covered and set incremental food safety goals for improvements and documentation. Understandably, producers may consider this a daunting task as they consider the cost of compliance or are overwhelmed by the many aspects of the regulations. But they also need to consider the far-reaching effects of a commitment to better safety procedures.

Produce safety matters because it directly impacts the health and wellness of their customers. But produce safety extends far beyond health; growers have to think about their bottom line and the reputation of their ‘brand’. No producer, large or small, can afford the damage to their reputation from a produce safety outbreak; in fact, food safety recalls pose one of the biggest risks to profitability. (Recall: The Food Industry’s Biggest Threat to Profitability: America’s Food Industry has a $55.5 Billion Safety Problem) Additionally, the money spent on food safety improvements can also lead to less wastage of compromised products and can also help you to take advantage of related insurance premiums – both can positively impact profitability. You also must think about consumer confidence benefits; attention to food safety will also help increase consumers’ confidence in the overall local food system, which eventually circles back to you through increased local food demand.

My farm is small, do I get a pass on food safety compliance?

Operations averaging less than $25,000 in produce sales over the last 3 years are not covered by the rule. However, whether you are ‘covered’ by the

(Continued on page 3)
FOOD SAFETY CONT.

PSR or not, it is likely that produce safety will impact your operation through increasing buyers’ requirements or heightened consumer scrutiny. Many smaller direct markets (farmers’ markets, schools, restaurants, etc.) are beginning to ask for documentation of food safety practices. Foodborne illnesses linked to produce, such as the recent romaine lettuce recalls, will continue to place food safety compliance at the top of buyers’ requirements.

How are we helping?

In WV, we are committed to ensuring that all growers, regardless of size or style of operation, have the support and resources they need to help keep WV’s local produce supply safe. The West Virginia Food Safety Training Team (WVFSTT) is poised to help producers build a ‘food safety mindset’ in WV for the long haul. As we indicated in the November issue of the WV Market Bulletin, we are currently conducting grower produce safety trainings that helps to reinforce what growers already know and practice on their farm and provide new information on both GAP’s recommendations and the PSR requirements. There is an optional food safety planning workshop for those growers wanting to become GAP certified, as well as our On-Farm Readiness Review (OFRR), which is an educational opportunity to help growers assess how well they’re prepared to meet the requirements of the Produce Safety Rule. You can contact Dee Singh-Knights at dosing-knights@mail.wvu.edu or (304) 680-9925 or Jeremy Grant at jgrant@wvda.us or (304) 380-8823 for more information.

SPOTTED LANTERNFLY PRESENT IN WV

The West Virginia Department of Agriculture (WVDA) has confirmed the presence of a new, invasive insect, the Spotted Lanternfly (Lycorma delicatula), in West Virginia. A small population of Spotted Lanternfly was detected in the Bunker Hill area of Berkeley County on October 30. The United States Department of Agriculture (USDA) and Plant Health Inspection Service (APHIS) confirmed the findings.

“We have been surveying for this invasive pest for the past two years. We knew it was only a matter of time until the Spotted Lanternfly made it to our state,” said Commissioner of Agriculture Kent Leonhardt. “The next step is to ask for formal assistance from our federal and state partners to put together an action plan to combat this pest.”

The Spotted Lanternfly is an invasive plant hopper that is native to China and likely arrived in North America hidden on goods imported from Asia. Juvenile spotted lanternflies, known as nymphs, and adults prefer to feed on the invasive tree known as Tree-of-Heaven (Ailanthus altissima), but also feed on a wide range of crops and plants, including grapes, apples, hops, walnuts and hardwood trees.

“Our main concern is protecting the orchards and wineries in the Eastern Panhandle. Without proper management, the Spotted Lanternfly could have a devastating impact on these industries. We must act swiftly if we are to diminish their impact,” Leonhardt said.

Treatments will be conducted for the Spotted Lanternfly in the spring of 2020 in cooperation with USDA-APHIS, if needed. The WVDA is encouraging landowners to inspect their property for egg masses, especially on properties that contain numerous Tree-of-Heaven.

For more information or to report potential Spotted Lanternfly sightings, contact bugbusters@wvda.us or 304-788-1066.

WV FARM MUSEUM CHRISTMAS LIGHT SHOW RUNS DEC. 6-15

Two-million lights will be twinkling at the West Virginia State Farm Museum to celebrate the Christmas season. The display runs Dec. 6-15 from 6-9 p.m. each evening.

As in the past, admission is free, but donations in support of the non-profit museum are greatly appreciated. The Museum’s Country Store will be open each night and will sell cookies, coffee and hot chocolate. Santa will also be on hand to collect all the kids’ Christmas wishes.

For more information, call the office at 304-675-5737 9 a.m. - 5 p.m. weekdays, email wvsfm@wvfarmmuseum.org, or visit www.wvfarmmuseum.org.
West Virginia Grown
Rooted in the Mountain State

BARBOUR
- Sickler Farm

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 Ice Bakery
- Oh Edith/Little Fork Farm

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

CABELL
- Appalachian Apiiculture
- Down Home Salads
- Good Horse Scents

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- Sweet Wind Farm
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- Mountain State Maple

HAMPShIRE
- Kismet Acre Farm

HARDeY
- Buena Vista Farm
- Wardsenville 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
- Herrnhaw Farms
- Lem’s Meat Varnish
- T & T Honey
- Larry’s Apriaries
- Vandalia Inc.

LEWIS
- Lone Hickory Farm
- Smoke Camp Craft
- Old Oaks Farm

LINCOLN
- Hill n’ Hollow Farm & Sugarworks
- Willkerson Christmas Tree Farm
- Simply Hickory
- Estep Branch Pure Maple Syrup
- Ware Farms

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

MARSHALL
- Hazel Dell Farm

MINERAL
- Indian Water Maple Company

MONONGALiA
- The Kitchen
- Neighborhood Kombuchery

MONROE
- Spangler’s Family Farm
- Bee Green

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

NICHOLAS
- Kirkwood Winery
- Woodbine Jams and Jellies

OHIO
- Fowler Farm
- Grow Ohio Valley
- The Blended Homestead
- Moss Farms Winery
- Rock Valley Farm
- Windswept Farm
- Zebs Barky Bits

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

POCAHONTAS
- Brightside Acres
- Brush Country Bees

PRESTON
- Mountainealde Apiaries
- Me & My Bees
- Riffle Farms
- Valley Farm, Inc.
- The Vegetable Garden

PUTNAM
- Sycamore Farms & Primitives
- Gritt’s Farm
- Gritt’s Midway Greenhouse

RALEIGH
- Bailey Bees
- Appalachian Kettle Corn
- The Farm on Paint Creek
- Daniel Vineyards
- Shrewsbury Farm

RANDOLPH
- The Brier Patch
- WV Wilderness Apiaries

RITCHIE
- Turtle Run Farm

ROANE
- Christian Farm
- Grandma’s Rockin' Recipes

SUMMERS
- Sprouting Farms

TAYLOR
- A Plus Meat Processing

TUCKER
- Mountain State Honey Co. LLC
- R&A Honey Bees LLC

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

UPSHUR
- Mountain Roaster Coffee
- Lucky Lucy Farm
- Zul’s Frozen Lemonade

WAYNE
- Elmcrest Farm
- Stiltner’s Apiaries
- Lovely Creations Handmade Soaps

WEBSTER
- Williams River Farm
- Custard Stand Food Products
- Spillman Mountain Farm Products, Inc.

WETZEL
- Thistledeuw Farm
- Wetzel County Farmers Market

WEST VIRGINIA GROWN

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

Spread the joy and shop local... support local West Virginia Christmas tree growers!

Coming in 2020 - The West Virginia Grown Directory!
To make sure you are included in the Directory, sign up by the program by Dec. 13, 2019.
To register, visit the website at www.agriculture.wv.gov or call (304) 558-2353.
**Serving Holiday Cheer!**

It’s hard to believe Christmas is almost here! It’s one of our favorite times of the year because of the wonderful things that come out of the kitchen. This month we’re featuring three recipes that are sure to be family favorites. They’re easy to make which will save you valuable time this holiday season. Let us know what you think. And if you have a recipe you’d like to share, send it to marketbulletin@wvida.us.

### Apple Cinnamon French Toast

- 3/4 cup butter, melted
- 1 cup brown sugar
- 1 teaspoon ground cinnamon
- 2 (21 ounce) cans apple pie filling
- 20 slices white bread

Greas e a 9x13 inch baking pan. In a small bowl, stir together the melted butter, brown sugar and cinnamon. Spread the sugar mixture into the bottom of the prepared pan. Spread the apple pie filling evenly over the sugar mixture. Layer the bread slices on top of the filling, pressing down as you go. In a medium bowl, beat the eggs with the milk and vanilla. Slowly pour this mixture over the bread, making sure that it is completely absorbed. Cover the pan with aluminum foil and refrigerate overnight.

In the morning, preheat oven to 350 degrees. Place covered pan into the oven and bake for 60 to 75 minutes. When done, remove from oven and turn on broiler. Remove foil and drizzle maple syrup on top of the egg topping; broil for 2 minutes, or until the syrup begins to caramelize. Remove from the oven and let stand for 10 minutes, then cut into squares. Invert the pan onto a serving tray or baking sheet. Serve hot.

### Maple Snickerdoodles

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon cinnamon, softened

Preheat oven to 350 degrees. Stir together the flour, baking powder, baking soda and cinnamon. Set aside. In a large bowl, cream together the margarine and 1 cup of white sugar until light and fluffy. Beat in the egg and maple syrup. Gradually blend in the dry ingredients until just mixed. In a small dish, mix together the remaining 1/2 cup white sugar and the maple sugar. Roll dough into 1 inch balls, and roll the balls in the sugar mixture. Place cookies 2 inches apart on ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven. Cookies will be crackly on top and look wet in the middle. Cool on wire racks.

### Roasted Root Vegetables

- 1 cup diced, raw beet
- 4 carrots, diced
- 1 onion, diced
- 4 cups diced potatoes
- 2 cups diced tomatoes
- 2 cups diced raw beet
- 1/2 cup diced, raw carrots
- 1/2 cup diced, raw sweet potatoes
- 1/2 cup diced, raw parsnips
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon thyme leaves

Preheat oven to 400 degrees. Place the beet, carrot, onion, potatoes, garlic and parsnips beans into a 9x13 inch baking dish. Drizzle with the olive oil, then season with thyme, salt, and pepper. Mix well. Bake uncovered for 30 minutes, stirring once midway through baking. Remove the baking dish from the oven and stir in the wine. Return to the oven and bake until the wine has mostly evaporated and the vegetables are tender, about 15 minutes more. Stir in the beet greens, allowing them to wilt from the heat of the vegetables. Season to taste with salt and pepper before serving.

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**Veteran of the Month: Mike Guthrie**

Like many veterans in agriculture, Mike Guthrie of Putnam County has links to both farming and the military in his family history. His father grew up on a farm near Sissonville and served in the Army Air Corps during World War II.

But when he got out, “he didn’t want to have anything to do with the farm anymore,” says Guthrie of the business clothing he wore from then on. He turned his efforts after buying a larger piece of property. Eventually reaching the rank of E5 Sergeant, he was deployed to Iraq in 2004 and 2009. Sadly, a member of his unit was killed while there, prompting his participation in the Patriot’s Pride Motorcycle Club.

“Of biggest things is every year around July 27, we take a trip to DC and go have a picnic with our family and raise a little money for his son,” said Guthrie.

“Farming kind of calms me down a little bit - if the kids will leave me alone long enough,” he said with a chuckle. “I’ve started getting back in bees. You have to be real calm with them.”

He and his wife, Val, own G and G Heritage Farm in Hurricane and will be expanding their efforts after buying a larger piece of property.

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**From the VET**

The West Virginia Department of Agriculture

Moorefield Animal Health Diagnostic Laboratory (MAHDL) provides active front-line surveillance and detection for economically significant diseases. MAHDL is an authorized National Poultry Improvement Plan Laboratory and part of the National Animal Health Laboratory Network (NAHNL). The NAHNL is part of a nationwide strategy that enhances the Nation’s early detection of, response to and recovery from animal health emergencies. It is a partnership of over 60 Federal, State and university-associated animal health laboratories distributed throughout the U.S. and is capable of testing large numbers of samples for specific disease agents originating from food animals. To enhance WW, regional and U.S. preparedness and response capability and capacity, MAHDL trained and proficiency-tested to add NAHNL PCR tests for African Swine Fever, Foot & Mouth Disease, Classical Swine Fever and Swine Influenza Viruses.

To Submit an Ad

To subscribe to The Market Bulletin, email marketbulletin@wvda.us or phone 304-558-3708.

To advertise in The Market Bulletin, email marketbulletin@wvda.us or phone 304-558-3708. All the other ads are for the December 12th issue. Advertisements for hunting land, commercial seed, and tobacco are accepted by mail only. January 2020. Please contact the Animal Health Division at 304-558-2214.

CenturyMark Baler 42-599, 40 hp, 599 lb. lift, $2,500. Lydia Loudermilk, 32641; 667-6545.

Heifers, as halter broke, weaned & eating grain, $1,000. Derek Moule, 799-7434; donkeymomhope@gmail.com.

Clearfield Jersey 3-yr. heifers, all blue eyed, genetically health tested parents, vaccinated/wormed, $250-$550. David Shockey, 104 Kenny Dr., Fairmont, 26554; 288-1171.

Market BulleTin

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The MARKET BULLETIN

Classified Announcements

December 2019

AD DEADLINES

January 2020... Phone-In ads for the January issue must be received by 12 noon on Thursday, December 12. Written ads for the January issue must be received by 1 p.m. on Friday, December 13.

February 2020... Phone-In ads for the February issue must be received by 12 noon on Monday, January 13. Written ads for the February issue must be received by 1 p.m. on Tuesday, January 14.

All bee colonies must be registered with the West Virginia Department of Agriculture.

Please contact the Animal Health Division at 304-558-2214.

Cattle Sales


Normal: 12 cows, 250-300 lb., $1,250. Bill Backlund, 26221; 613-9002.


Texas Longhorn heifers: 12, $1,000. David Jenkins, 376-3578.


Bred heifers: 20, 500-550 lb., $1,000. Tom Brackett, 365-9009; gowinars@gmail.com.

To be JD, needs chain & spoke, $900; JD, side mount, $500. George Maury, 26543; 370-7187.

Yearlings: 100, 750-1,000 lbs., $1,000. George Maury, 26543; 370-7187.

Bulls: 30, 325-350 lb., $1,000. George Maury, 26543; 370-7187.

All animals must be Tested free. For more information, please contact the Animal Health Division at 304-558-2214.

Equipment Sales

No trucks, cars, vans, campers or other au- tos included. In good working order. Mower, plows or other construction equipment; lawn equipment; no lawn tractors.

Horse Sales


Horseboard, $350. Kimberly D’Arco, 194 Homestead Lane, Charleston, 25312; 984-0950.

Jane Seller, 209 Silver Maple Dr., Williamstown, 26177; 498-2678.

Horseback riding lessons, Reg. Shire, gelding, 8 years old, $1,000. George Maury, 26543; 370-7187.

Horseboard, $350. Kimberly D’Arco, 194 Homestead Lane, Charleston, 25312; 984-0950.

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To order from The Market Bulletin, email marketbulletin@wvda.us or phone 304-558-3708.

Texas Longanks: 5-yr. bull, black/white, beau- tiful, well rounded; 80 lb. bred cow, due to calve now. 1000 lb., $2,000; 400 lb., $1,000; 300 lb., $550. Damrell Mullens, 553 Mullens Dr, Dr., Clendenin, 25450; 550-9357.


Black Angus: 3-mo. heifer, 500 lb., $750. David Jenkins, 376-3578.


In Memory Of...
2019 National FFA Convention Results
West Virginia

CDE/LDE RESULTS
Gold Emblem Events
Buffalo – 2nd Place in Marketing Plan – Ty Parkins, Alisa Grady, and Kayleigh Hayzlett
Poultry – Wirt County FFA

Gold Emblem Individuals
Employment Skills – Garrett Davis, South Harrison
Dairy Cattle Evaluation and Management – Andrew Chapman, Jefferson
Food Science and Technology – Trevor Swiger, Taylor County
Food Science and Technology – Katelyn Detamore, Taylor County

Forestry – Shayla Bourn, Gilmer County
Forestry – Zane Cogar, Gilmer County
Horse Evaluation – Jenna Everhart, Jefferson
Livestock – Caleb Wilson, Ripley
Livestock – Alexis Knopp, Ripley
Poultry – Natalie Wells, Wirt County

Silver Emblem Events
Agricultural Sales – South Harrison
Conduct of Chapter Meetings – Tyler
Dairy Cattle Evaluation and Management – Jefferson
Food Science and Technology – Taylor County
Forestry – Gilmer County
Horse Evaluation – Jefferson
Livestock Evaluation – Ripley

GARDEN CALENDAR DECEMBER 2019 Source: WVU Extension Service

- Dec 7: Turn compost.
- Dec 8: Protect shrubs from harsh weather.
- Mulch hybrid roses.
- Dec 9: Select cut Christmas tree with flexible needles.
- Dec 10: Overwinter spinach and Swiss chard.
- Dec 11: Mulch perennial herbs.
- Dec 12: Begin harvest of high tunnel carrots and lettuce.
- Dec 13: Buy live Christmas tree.
- Dec 16: Turn compost.
- Dec 18: Harvest Brussels sprouts.
- Dec 31: Plant live Christmas tree.

Articles in this publication may be reprinted, with the exception of advertisements, when a credit by-line is given to the West Virginia Department of Agriculture. The use of trade names in this publication is for purposes of clarity and information only. No endorsement is made or implied of any product, nor is it implied that similar products are less effective. Statement of Policy Regarding Equal Opportunity and Participation in Programs: It is the policy of the West Virginia Department of Agriculture to provide its services and programs to all persons without regard to sex, race, color, age, religion, national origin or handicap.

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