It was a complete surprise, a Christmas gift Marlinton Middle School wasn’t expecting. “Santa Claus came in 2016 and left a high tunnel kit on our doorstep,” explained Margaret Worth, an Academic Interventionist and the Horticulture teacher at Marlinton Middle. “In 2017, we began to find as many community volunteers as we possibly could to get the structure up.”

The 30’ by 72’ high tunnel was a gift from the West Virginia Department of Agriculture, but it took the entire community to construct. Worth said volunteers helped assemble the high tunnel, businesses donated money to buy plants and tools and a local electrician put in the ventilation system.

“Nobody knew what a high tunnel was. It was hard for the children to envision,” said Worth. “But when they had the opportunity to lay out the metal pipes…They could start to see what these arches were going to be. The students got very excited!”

Two years later, the high tunnel is filled with fruits, vegetables and ornamentals in all stages of growth. What was once a mystery is now a place to dig in the dirt, a place to see things grow from a seed to a plant,” explained Worth. “Few of our kids initially understood when you put the seed in the ground you had to add some water and sunlight in order to see it sprout.”

Today, those same students can tell you all about the high tunnel and how it works.

“To keep it warm in here and to keep our plants from freezing, we have two layers of plastic over our high tunnel,” explained Sam Williams, an 8th grader. “The high tunnel provides insulation. When light comes in, it heats up the inside. It’s sealed up so that heat can’t get back out. In the summer, when it gets too hot, there’s a thermostat and we can roll up the sides and let air through. We have hydrometers and thermometers to monitor the humidity and temperature. If it gets too cold in the winter, we have row cover we can put over the plants.”

It’s those kinds of lessons Worth said her students learn every day. “They’re applying their math in phenomenal ways. It’s an amazing place to make a connection. They’re calculating area and perimeter, finding the difference in temperature, watching for the constant of proportionality,” said Worth. “Those are the successes, to see them quickly want to answer a math question or a science question.”

Luci Mosesso, a Pocahontas County Extension Agent, works with the students as well. She said the kids are often surprised that something so fun can be educational as well. “Last week we conducted soil tests to determine nutrient levels in soil samples from different plots inside the tunnel,” explained Mosesso. “My favorite moment was after a solid 30 minutes of soil testing we asked the students to write their results in a brief lab report format. A student instantly said, ‘Science, I thought we were done doing science.’ The students were so interested in the results of their soil samples, they didn’t realize they were doing a science experiment the whole time!”

Seventh grade student Elizabeth Friel said horticulture is unlike any of her other classes.

“I like that we get to be involved in the classroom. We’re not just sitting there taking notes,” she pointed out. “We’re actually doing stuff. We’re planting, cutting strawberry runners, learning how to grow things.”

Mosesso said there’s lots of other lessons the students are learning. “They’re learning how to interact with each other, interacting with students that are different from their typical peer group. They have the opportunity to work individually, pursuing projects they have a personal interest in. They also participate in partner and group activities,” said Mosesso. “This varied work environment will help prepare them for their future where they will face a myriad of working environments.”

Worth stressed one of the goals of the project is to spark interest in agriculture. Pocahontas County High School has an active FFA chapter the students can join once they move on. Worth hopes one day a student or two might just make agriculture their career.

“The belief is there’s nothing here [in Pocahontas County],” said Worth. “The goal is to show what is here. There’s a thousand square miles and 8,000 people. There’s plenty of land to be farmed, gardens to be planted and small agriculture business potential.”

As winter sets in, the students are growing strawberries. They’ve also got spinach, broccoli and cabbage poking out of the ground and they’re reserving space for dahlia tubers they’ll plant in the spring. There is always something growing in the high tunnel. It’s the gift that keeps on giving.

“Santa Claus came in 2016 and left a high tunnel kit on our doorstep.”

-MARGARET WORTH
Kent’s Reflections — An Open Letter to Those About to Serve

The election is over, and to the victors go the spoils. To all who ran, thank you for putting your name on the ballot because you helped keep our democratic traditions alive. Each cycle everyday citizens, like those who just campaigned, step up and put their reputations on the line just for a chance to serve our community, state and country. To those who won, you all ran hard-fought races intertwined with policies and ideas that will move the Mountain State forward. You made clear to the voters you were the better choice to lead our state. They put their faith in you to pursue new, bold initiatives that better our state. To do that, we must acknowledge we have more in common than the bitter discourse that is often highlighted by campaigns and gridlocks in Washington D.C. Here in West Virginia, we must work together, focusing on similarities, to move our state forward.

Elections can be hostile. Campaigns can cross lines just for a victory. Educating voters on an opponent’s voting record is fair game, but campaign ads can put family members or military service in question, as well as take comments out of context. That bitterness cannot transfer over to policy making. The people of our great state will not stand for it. My hope is that our Governor and Legislature can move past the negativity to join forces for a better West Virginia. The next generation cannot afford bitter gridlock that leads to little policy change. West Virginia has started down the path towards prosperity, and we cannot turn back. We must keep moving forward.

Recently, I was scrolling through Facebook and saw a post that showed the Arlington National Cemetery. The caption was “There are no Rs and Ds on these headstones.” When I served in the United States Marine Corps, I never knew the political party of the men and women who served with me. When those who died serving their country returned home, their caskets were adorned with an American Flag. Regardless of differences in political affiliation, ethnicity, gender or principles, these folks died in the service of their country. The men and women I led for 20 years cared about one thing, defending the values and principles of the United States. They fought for all of us. I suggest we, as elected officials, fight honestly with our words for all West Virginians to honor those brave men and women. We have the opportunity to show true leadership by working together in lieu of discord.

Some goals we can all agree on are striving towards a diversified economy through innovation and technology, while bringing new industrial sectors to West Virginia. We must also find a way to retain our young people, to give them an incentive to stay. We must do a better job of preparing our students to succeed in their future careers. We have to better train our workforce for the jobs industries need. We must find efficiencies to ensure fiscal responsibility. Most importantly, we have to tackle the opioid epidemic ravaging our state.

As a former State Senator, here is some advice I have for the new members. If you are fortunate to serve as a lawmaker, expect criticism. Don’t shy away from it; listen and revaluate your positions. Be prepared to defend your vote, especially to the people you represent. Every vote you take should be done with your constituents’ values in mind. Basing votes on values helps move us toward a better West Virginia. Once the vote is cast, move on. Debate the next issue and remain friends and colleagues while avoiding personal grudges. Most importantly, don’t be afraid to oppose a bill even from your own party. Listen to your heart. If something tells you a policy is wrong, it probably is. West Virginia needs leaders, so make bold decisions without fear of consequences. With that, I look forward to working with all of you as we pursue a better West Virginia. Let’s get the job done.

Semper Fi,

West Virginia Women In Agriculture Step Out

A lot of business cards were being passed around at the 5th Annual West Virginia Women in Agriculture Conference, November 2-3, at Oglebay Resort. The event was a chance for women in the agriculture industry to network, learn new skills and share their experiences. This year’s theme was ‘Stepping Out’—stepping out of your comfort zone, stepping out your operations and stepping out to make new connections. More than 155 women attended the two-day event. Activities included farm tours, workshops and locally sourced meals.

“I get to meet new people, hear new ideas and find out what’s going on in agriculture across the state,” said Rebecca Eneix-Chong from Harrison County. “There’s nothing better than getting together with a bunch of strong, powerful, motivated women.”

Donna Ballard, a teacher at Potomac State College, brought along some new faces to the conference.

“We brought our senior, female, sustainable agriculture entrepreneurship students so they could learn the benefits of farming from people that actually do the farming. It helps to build their network as they prepare to graduate and enter their own farming business,” stressed Ballard.

The date for the 2019 Women in Agriculture Conference is set. It will take place November 15-16 at Stonewall Resort in Lewis County.
Faces of Agriculture - Remembering Those We Lost

ROBYN YEAGER – Wetzel County: A secretary for the WV Farm Bureau, 40-year member of the Wetzel County Farm Bureau, member of the American Paint Horse Association and member of the American Quarter Horse Association. Robyn supported the Wounded Warrior organization for several years. She made and donated over 200 personalized walking sticks to disabled service veterans throughout the United States.

DR. CHARLES DANIEL – Raleigh County: Charles was a pioneer in the development and growth of the wine industry in West Virginia. He will be remembered for Daniel Vineyards, where he broadened his skillset to include farming and winemaking and created award-winning wines.

ROGER NESTOR – Barbour County: Roger was well known and respected statewide by folks in the agriculture community for his tireless work with FFA youth and the State Fair. The highlights of his professional career include 22 trips to the National Soil Judging competition in Oklahoma, in which he brought home 16 National Championships. Roger was inducted into the West Virginia Agriculture Hall of Fame.

BARBOUR COUNTY: Belinda Baker
Sam Miller

BERKELEY COUNTY: C. James Cloud
Roy Davis
JoAnn Folk
Janita Giles

BRAXTON COUNTY: Benjamin Vincent
Glenn Sutton

CABELL COUNTY: George Clark
Caroline Cremeans
Marshall Cremeans

CALHOUN COUNTY: Frances E. Cain
Joyce Morgan

GILMER COUNTY: Irene Bush
William C. Frymier
Arnold Smith
Kenneth G. White

GRANT COUNTY: Naomi Carr
Eileen Dove
Michael Funk
Delmer Judy
Judith Shreve

GREENBRIER COUNTY: Bill Higginbotham
Sam Morgan

HAMPShIRE COUNTY: John “Splinter” Arnold Jr.
Ronald “Ronnie” Baker
Joseph “Joe” Coleman

Ruth Grapes
Afton Malick
Olga Pownall

HANCOCK COUNTY: Kenneth J. Allison
Charles Sargent

HARDCY COUNTY: Betty Miller
Kenneth Miller

JEFFERSON COUNTY: Robert Henshaw
Dr. B. Wayne Knott
Ward Zigler

KANAWHA COUNTY: Boone Estep
Jack Hootman
Charlie Lewis
Gene Looney
Shirley Woodrum

LEWIS COUNTY: Mary Cranin Davison

LINCOLN COUNTY: Alan Boone
Nona Conley
John Oblinger
Zeko Wood

MARION COUNTY: Jill Bartlett
Leonhard Darrah
Lisa Phillips
Barbara Smith

MARSHALL COUNTY: Arlie Kittle
Ronald Moore
Clara Richmond
Harold Schwing
Jerald Whiskey

MERCER COUNTY: Thomas E. Phillips
Marc Plummer

MINERAL COUNTY: Ed Hartman

MONONGALIA COUNTY: A. Robert Capiola
Asel Kennedy
Burkey Lilly
Jean McCartney
Patricia Raudenbush
Waitman Wayne Tennant Jr.
John L. Tomago

MONROE COUNTY: Jeni Johnson
William Kittle
Clarence Miller
Floyd Parker

NICHOLAS COUNTY: Hicle Rexrode

PENDLETON COUNTY: Charles Hartman
Carroll Kile
Leon Pitenbanger
Leland Propst

POCAHONTAS COUNTY: Ruby Burns
William Richard Burns
Jody Fertig
Mark Fertig
Robert Jackson
Helen Kellison
Maxine Moore

PRESTON COUNTY: Russell Beckman

Ritchie County: Ovivile Bonnet
Clyde Crane
Phil Davis
Orpha Iams
Lehman Jackson

ROANE COUNTY: Anna Belle Craddock
Vandle Keaton Jr.
Alice H. Ryan
Lewis Summers
John A. Workman

TYLER COUNTY: Harold Warner

UPSHUR COUNTY: Virgil Helmick
Jo Ann Rohr
Calvin Shreve

WAYNE COUNTY: John Bill Perry

WIRT COUNTY: Orpha Underwood
William Yeager

WOOD COUNTY: Ginny Cochran
Luther Wingrove

DR. PAUL NESSELROAD – Monongalia County: Paul began his teaching career in Vocational Agriculture in Hampshire and Jackson counties. He is credited with revitalizing Romney’s local FFA chapter. While teaching at WVU, he conducted extensive research on the broiler industry during the 1950s. In the 1960s, Paul pioneered the introduction of computers into agricultural economics at WVU. He was elected to the West Virginia Agriculture and Forestry Hall of Fame in 2015.

JAMES ASH – Tyler County: James began his teaching career in 1958 at Tyler County High School and retired in 1989. He was inducted into the WV Agriculture and Forestry Hall of Fame, awarded the West Virginia University College of Agriculture, Forestry, and Consumer Sciences Distinguished Alumni Award, Honorary Chapter, State, and American Farmer Degrees from the National FFA Organization, the WV FFA’s Distinguished Service Award, the National FFA’s VIP Citation and the Mountaineer Collegiate FFA’s Honorary Mountaineer Lifetime Achievement Award.
Christmas Treats

December is a great time to make memories in the kitchen and Christmas cookies are the perfect family activity on a cold winter’s day. We’ve included a not-so-traditional treat—cranberry pistachio biscotti and a soup recipe to serve while the cookies are baking. If you have a recipe you’d like to share, send it to: marketbulletin@wvda.us.

Cranberry Pistachio Biscotti

- 1/4 cup light olive oil
- 3/4 cup white sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon almond extract
- 2 eggs

Preheat the oven to 300 degrees. In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand.

Divide dough in half. Form two logs (12x2 inches) on a cookie sheet. Place logs side by side. Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275 degrees.

Cut logs on diagonal into 3/4 inch thick slices. Lay on sides on parchment covered cookie sheet. Bake approximately 8 to 10 minutes, or until dry; cool.

Chef John’s Stuffed Peppers

- 1 cup uncooked long grain white rice
- 1/2 cup water
- 1 tablespoon olive oil
- 1 onion, diced
- 1 tablespoon olive oil
- 2 cups marinara sauce
- 1 cup beef broth
- 1 tablespoon balsamic vinegar
- 1/4 teaspoon crushed red pepper flakes
- 1/2 cup chopped red pepper flakes
- 1 pound lean ground beef
- 1/4 cup grated Parmigiano-Reggiano
- 1/2 cup finely grated Parmigiano-Reggiano
- 1/4 teaspoon salt
- 2 cloves garlic, minced
- 1 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cayenne pepper

Combine ground beef, Italian sausage, diced tomatoes, Italian parsley, garlic, salt, black pepper, and cayenne pepper. Stuff green bell peppers with beef and sausage mixture.

Preheat the oven to 375 degrees. Bring rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Set the cooked rice aside.

Cook onion and olive oil over medium heat until onion begins to soften, about 5 minutes. Transfer half of cooked onion to a large bowl and set aside. Stir marinara sauce, beef broth, balsamic vinegar, and red pepper flakes into the skillet; cook and stir for 1 minute. Pour sauce mixture into a 9x13-inch baking dish and set aside.

Combine ground beef, Italian sausage, diced tomatoes, Italian parsley, garlic, salt, black pepper, and cayenne pepper into bowl with reserved onions; mix well. Stir in cooked rice and Parmigiano Reggiano.

Tips from THE VET

Q. What do I need to know about the Animal Disease Traceability Rule?

The Animal Disease Traceability Rule became effective in 2013 for moving livestock across interstate lines. All dairy cattle that are moved interstate must have official identification and a current certificate of veterinary inspection. Sexually intact beef cattle and bison 18 months and older that are moved interstate also must have official identification and a current certificate of veterinary inspection. Several exemptions to this rule do exist and they can be found on the USDA’s website for Animal Disease Traceability at https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/SA.Traceability. It is recommended if shipping cattle to contact the state of destination for their specific entry requirements.

Methods of official identification include metal Brite tags with official US shield or 840 RFID or visual tags. Both will have an official US shield present on the tag. 982 visual or RFID tags no longer are considered official ID unless they were placed in cattle prior to 2015. In an effort to improve traceability, the WV Department of Agriculture currently will provide 25 free 840 RFID tags per calendar year to producers in WV. This requires a valid premise ID number. To request tags or a premise ID number call the WVDA Animal Health Division at 304-558-2214. 840 tags can also be purchased from livestock supply companies with your valid premise ID number.

An improved traceability system is vital for responding quickly in a disease outbreak. The USDA has recently announced four goals for increasing traceability. Those include increasing the usage of electronic ICVI’s, enhancing the ability to track animals from birth to slaughter, advancing electronic data sharing, and using electronic ID tags for faster traceability. The USDA will begin phasing out free metal Brite tags in 2019.

Please contact Jayme Garrett, WVDA Animal Traceability Coordinator for any questions regarding cattle traceability at 304-644-7361 or jzirkle@wvda.us.
PRODUCE SAFETY: WINTER STORAGE

The holiday season is a great time for friends and family to enjoy the local harvest and celebrate. Favorites include Brussel sprouts, cabbage, carrots, kohlrabi, leeks, onions, pumpkin, rutabagas, turnips and winter squash which can all be found at many West Virginia winter markets. Many farms have been able to integrate high tunnel production into their winter market offerings, and local greens and tomatoes may be available in your area. Successful marketing of fall and winter crops requires planning, proper storage and attention to produce safety concerns unique to non-growing temperatures.

When marketing produce during this time consider:

1. STORAGE—are you providing the ideal temperature and humidity conditions to maintain product integrity while avoiding damage and promoting pathogen growth? Some crops can be “stored” in the field despite the winter conditions. Others such as carrots, onions and winter squash require storage temperatures of 50°F or higher with 60% or more of humidity, conditions that can promote spoilage and contamination.

2. CONTAMINATION—consider your storage areas. Pests, climate controls and produce condition should be monitored according to your Standard Operating Procedures (SOP’s) established in your Farm Food Safety Plan. Variations should be noted and steps taken to insure deviations are corrected.

3. DISPOSAL—produce that is damaged and/or rotting needs to be removed on a regular basis. Remember, many diseases and pathogens remain dormant but are not killed due to colder temperatures.

4. EXAMINE—produce that you take out of storage for winter sales. Are there blemishes that are now disease entry points? Did you sanitize or wash step cause cuts and bruises before you placed the produce into storage? Winter produce should be presented to consumers in the same way your seasonal items appear.

5. EDUCATE, SHARE & CELEBRATE—winter sales provide a great opportunity to educate your customers on how to cook and/or prepare their food (while providing a kill step). Share a little about your produce operation and the care you put into growing their food. Share a recipe and celebrate the season—the safe produce you grow is part of the tradition!

Happy holidays from the West Virginia Department of Agriculture and the West Virginia Farm Food Safety Training Team!

Funding for this article was made possible, in part, by a grant from the Food Safety Plan. Variations should be noted and steps taken to insure deviations are corrected.

UPCOMING TRAININGS

DECEMBER 6, 2018
Produce Safety Alliance Grower (PSA) Training
Marlinton Wellness Center, Marlinton, WV

FEBRUARY 13, 2018
Produce Safety Alliance Grower (PSA) Training
Charleston Coliseum and Convention Center

FEBRUARY 13-14, 2019
Better Process Control School (BPCS)
Charleston Coliseum and Convention Center
https://extension.wvu.edu/conferences/small-farm-conference

FEBRUARY 14, 2019
Current Good Manufacturing Practices (CGMP)
Charleston Coliseum and Convention Center
https://extension.wvu.edu/conferences/small-farm-conference

we are WEST VIRGINIA GROWN

Join the growing list of companies who are signing up to be West Virginia Grown! So what is West Virginia Grown and why join? West Virginia Grown is the official marketing and branding program for agricultural products grown or processed in West Virginia. So that means fresh, uncut produce off the farm could bear the logo as well as a jellies, salsas, honey, maple syrup, wine and much more. The program requires producers to be totally produced, grown or manufactured in West Virginia or have a 50% or greater value-added in West Virginia.

A growing number of shoppers want to know where their food is coming from. What was once a local food movement is becoming a lifestyle. By branding your product as West Virginia Grown, producers can potentially increase market opportunities. And shoppers making the choice to buy ‘West Virginia Grown’ are supporting farmers, manufacturers and agribusinesses in the communities where they live.

The program has no-cost to join and producers can buy promotional materials, at cost, from the WVDA. For more information, contact The WVDA’s Business Development Division at 304-558-2210 or wvgrown@wvda.us

BERKELEY
SISTER SUE'S
TAYLOR'S FARM MARKET
COX FAMILY WINERY
BRAXTON
MARY'S K9 BAKERY
BROOKLYN FAMILY ROOTS FARM
CLAY
ORDINARY EVELYN'S
FAYETTE
BUTCHER'S AMARY
GREENBRIER
SLOPING ACRES
TL FRUITS AND VEGETABLES
HAMPShIRE
KISMET ACRE FARMS
HARDY
BOENA VISTA FARM
JACKSON
MACDOX HOLLOW TREASURES
OUT OF THIS WORLD SALSA
LEWIS
LONE HICKORY FARM
SMOKE CAMP CRAFT
LINCOLN
WILKERSOHN CHRISTMAS TREE FARM
MARION
HOLCOMBE'S HONEY
ROZ'S PEPPERS IN SAUCE
MONONGALiA
THE KITCHEN
MONROE
SPANGLER'S FAMILY FARM
MORGAN
CLASSCICK'S PRODUCE
MOCK'S GREENHOUSE AND FARM
NICHOLAS
KIRKWOOD WINERY
WOODBINE JAMS AND JELLIES
OHIO
THE BLENDED homestead
WINDSWEPT FARM
PRESTON
MOUNTAINDALE APARIES
PUTNAM
TASTE OF COUNTRY CANDLES
RALEIGH
BAILEY BEES
THE FARM ON PAINT CREEK
DANIEL VINEYARDS
RANDOLPH
THE GRYER PATCH
ROANE
CHRISTIAN FARM
TYLER
GREEKSIDE FARMS
WETZEL
THISTLEDOWN FARM
WOOD
IN A JAM!

West Virginia Grown membership list processed as of 11/13/18.
A Viary Events
Barbour Co. Beekeepers Assoc., Monthly Meeting
4 Thursday, 7 p.m., Barbour Co. Fairgrounds, Quinwood, Wheeling, WV.
Contact Ben Fancher, benfancher@gmail.com.
Jackson Co. Beekeepers Assoc., Monthly Meeting;
1st Saturday, 10 a.m., 262 Community Center, Big Otter, WV.
mcreecy@crpanews.com.

Contact Amy Kaiser, 368-0609 or 844-0236.
Big Otter Comm. Bldg., Big Otter Rd., Wheeling, 26003; 218-9561.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2214.

Bealls Ridge Rd., Wellesburg, 26707; 737-3363.

Ford, tricycle type, 48 hp, gas, new parts/


Black angus heifers: 20, approx. 500 lbs., $300; 350 lbs., $250; 260 lbs., $150; and teen heifers, approx. 200 lbs., approx. 500 lbs., and feeders, approx. 350 lbs.

Charleston, WV 25305
Mail: 1900 Kanawha Boulevard, E.
Charleston, WV 25304
Phone: 304-558-2225
Fax: 304-558-3131
Email: marketbulletin@wvuds.com

Barbour Co. Beekeepers Assoc., Monthly Meeting
4 Thursday, 7 p.m., Barbour Co. Fairgrounds, Quinwood, Wheeling, WV.
Contact Ben Fancher, benfancher@gmail.com.

Jackson Co. Beekeepers Assoc., Monthly Meeting;
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Bealls Ridge Rd., Wellesburg, 26707; 737-3363.

Ford, tricycle type, 48 hp, gas, new parts/
**Poultry Sales**

**Muscovy** ducks, $17/ea. or $407. Carol Hinke, 460 King Schoolhouse Rd., Buckhannon, 26201; 844-7530.

Silkie chickens, partridge, black, white & blue splash, $10/pr.; roosters; $5; call ducks, black/white/blue/white, $20/pair; females, $12/ea. Donna Jordan, 615 Marys Ford Rd., Oma, 26238; 665-7149.

Easter Eggers & Rhode Island Whites, 8-mo. roosters, $7/ea.; Delaware, Barred Rock & Rhode Island Red, 12-wk. laying hens, brown egg layers, $10/ea. Melissa Reed, 482 Stormy Weather Lane, Philippi, 26416; 457-3459.

**Sheep Sales**

Reg. Suffolk ram & ewe lambs, $300/up. Lucy Kimble, P.O. Box 241, Cabins, 26855; 257-1442; after 6 p.m.


Reg. %100: Coopworth, ewe & ram lambs, not proven, yrs. & up, $125-$375; Jacob, ewes, various ages, not proven, $125-$275, discounts for 3+; Debbie Martin, 2576 Laurel Creek Rd., Tanner, 26137; 462-8003; heartsoft-heardom@gmail.com.

Border Leicester lambs, $200/ea.; Border Leicester cross & Teeswater cross ewes, $200/ea.; Tuscany sheep, 26537; 864-6513.

**Miscellaneous Sales**

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

Horse blankets, turnout type, Tough-1 brand, 600D, size 69”, 1’ blue, 1 green, all buckles, straps & surcingles in excel. cond., $70/ea. Ed Bathazar, P.O. Box 642, Edmonia, 25837; 817-7009.


Hay, 1’ & 1.5’ bales, mixed grass, barn kept, $2.50/bale & $3.50/bale. Roscoe Beall, 1648 Cortland Rd., Davis, 26260; 866-4188.

Hay, 4’x4 rolls: 17’, 15/bale; $18, 25/bale, hay is stored outside. Darrell Bennett, 16711 N. SR 20, Meadow Bridge, 25796; 844-7232.

Hay: lg. 5x6, 800 lb, round bales, $25/bale; 17’, round bales, $10/bale, all stored on pallets in plastic sleeves, sleeves not included. Linda Buchanan, 1011 Crest View Dr., Creston, 26441; 354-7506.

Acreage: Raleigh Co., 103.3 A., wooded, near Glen Daniel, $94,000. Lillian Clay, 4820 Cicerone Rd., Charleston, 25320; 988-5293.


Farm equipment: Hay container, $49, all + shipping/handling or pickup, $40/bale/cash only. Eddie Jordan, 11276 Cicerone Rd., Charleston, 25320; 988-9293.


Craftsmen spinning wheel & stool, $950, all + shipping/handling or pickup, $450, more. Darrell Cooper, 1412 Crab Creek Rd., Southside, 25167; 815-9617.

Saddle, King KS-415 w/15” seat, chocolate brown, suede seat, silver accents, excel. cond., $200. Meg Hewett, 951 Washington St. W., Lewisburg, 24901; 646-3515; matthewh@ yahoo.com.


Katahdin 4’10” ram, white, $125. Greg Sava, 1986 Bays Rd., Birch River, 26610; 649-2975; gregverena@gmail.com.

Suffolk, 218 & 3’11” cross rams, $500/ea. Eddie Shillingburg, 3153 Hermon Rd., Kingwood, 26537; 864-6513.

Katahdin Rock, lamb in 4’9”, 40, ewes, $180/ea.; 10, ewe lambs, $200/ea. 2 Texel ewes & 2, Texel rams, $150/ea.; will del. for a fee. Frank Tuckwiller, 224 Blue Sulphur Pike, Lewisburg, 26501; 667-8843.

Horse: 14391 Tribble Rd., Leon, 25123; 761-2278.

Hay, sq. bales, mixed grass, lg. bales, never wet, good quality for all livestock, easy access, $4.50/bale. Larry Parsons, 276 Maple Dr., Evans, 25321; 347-4575.


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2018 National FFA Convention Results -West Virginia

PROFICIENCY AWARDS
Ben Smith, Ravenswood – National Winner in Grain Production Entrepreneurship

CDE/LDE RESULTS
Gold Emblem Events
Pocahontas County FFA – National Champions (1st Place) in Forestry

Gold Emblem Individuals
Environmental and Natural Resources – Katelyn Rollyson, Ravenswood – 5th Place
Agricultural Sales – Garrett Davis, South Harrison – 7th Place
Forestry – Mathias Solliday, Pocahontas County – 8th Place
Forestry – Jacob Jones, Pocahontas County – 10th Place
Forestry – Kyle Cohenour, Pocahontas County
Forestry – Brandon Puffenbarger, Pocahontas County

Environmental and Natural Resources – Fiona Lane, Ravenswood

Floriculture – Lance Sims, Wirt County

Poultry – Hunter Nemeth, Wirt County

Milk Quality and Products – Harley McGinnis, Taylor County

Agricultural Technology and Mechanical Systems – Caleb Banton, Ripley

Horse Evaluation – Ben Davis, Pocahontas County

Silver Emblem Events
Agricultural Sales – South Harrison

Agricultural Technology and Mechanical Systems – Ripley

Dairy Handler’s Activity – Catherine Melchek, Spring Mills

Employment Skills – Samantha Creamer, Jefferson

Environmental and Natural Resources – Roane County

Extemporaneous Public Speaking – Carolina Kineheart, Spring Mills

Floriculture – Wirt County

Horse Evaluation – Pocahontas County

Marketing Plan – Buffalo

Meats Evaluation and Technology – Magnolia

Milk Quality and Products – Taylor County

Parliamentary Procedure – Tyler

Poultry – Wirt County

Bronze Emblem Events
Agricultural Communications – South Harrison

Agricultural Issues – Buffalo

Agronomy – Roane County

Conduct of Chapter Meetings – East Preston

Middle Dairy Cattle Evaluation and Management – Jefferson

Farm Business Management – Wirt County

Food Science and Technology – Clay

FFA Creed – Gabby Wolfe, Preston County

Livestock Evaluation – Upshur County

Nursery Landscape - Ripley

Prepared Public Speaking – Trevor Swiger, Taylor County

Veterinary Science – Mineral County

AGRICIENCE FAIR RESULTS
Social Science Division 3 – 7th Place Gold – Jamie Irvine, Buffalo

Environmental/Natural Resources Division 1 – 7th Place Silver – Emily Marstiller, Wildwood

Middle Social Science Division 4 – 10th Place Silver – Meagan Kearns, Buffalo

Environmental/Natural Resources Division 3 – Brooke Slaubaugh and Kendra Legg, Buffalo

Plant Systems Division 1 – 12th Place Silver – Meagan Kearnns, Buffalo

Animal Systems Division 6 – 11th Place Silver – Brooke Slaubaugh and Kendra Legg, Buffalo

Environmental/Natural Resources Division 3 – 12th Place Silver – Meagan Kearnns, Buffalo

Plant Systems Division 1 – 12th Place Silver – James Crossland, East Hardy Middle

Social Science Division 5 – 12th Place Bronze – Catlin Herdan, Buffalo

NATIONAL CHAPTER AWARD RESULTS

Buffalo – 3 Star

Pendleton County – 3 Star

Jefferson – 2 Star

Ravenswood – 2 Star

Hampshire County – 2 Star

Spring Mills – 1 Star

NATIONAL FFA BAND

Isaac Nazelrod (Drum Major) and Andrew Cosner, Petersburg

NATIONAL FFA CHORUS

Dawson Evans (Solo), Doddridge County

HONORARY AMERICAN DEGREES

Greg Mitchell, Upper Tract

Jim Eisentrout, Bruceton Mills

Donnie Seckman, Alma

Thelma Stickler, Branchland

Beth Massey, Alderson

John Smith, New Martinsville

NATIONAL FFA VIP

Jason Hughes, Ravenswood

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GARDEN CALENDAR

December 2018  Source: WVU Extension Service Garden Calendar

DEC. 1..... Turn compost. Protect shrubs from harsh weather. Mulch hybrid roses.

DEC. 3..... Select cut Christmas tree with flexible needles. Decide which crops to eat from high tunnel.

DEC. 4..... Overwinter spinach and Swiss chard.

DEC. 5..... Mulch perennial herbs. Permit 80

DEC. 6..... Begin harvest of high tunnel carrots and lettuce.

DEC. 7..... Buy live Christmas tree.

DEC. 10... Turn compost.

DEC. 12... Harvest Brussels sprouts.

DEC. 26... Plant live Christmas tree.