You may not recognize the name Crook Brothers, but chances are you’ve eaten a meal that’s come from their warehouse. Ken and Keith Crook have built a business based on supply and demand.

“We’re marketers and distributors,” explained Keith. “We don’t grow anything. We work with farmers and producers. We’re aggregators in a sense. We take the product from the source to the table.”

It all started 29 years ago in Raleigh County. “Our origins and beginnings started with working out an arrangement with the West Virginia Department of Agriculture to take over the Beckley Farmers Market facility,” said Ken. “That was in the spring of 1990. We wanted to reinvigorate the demand for buying local.”

The brothers started building partnerships with local restaurants. They would source fresh, local food from farmers and deliver it right to the door of the kitchen.

“Nowadays, everybody talks about farm to table; those are the buzz words in the restaurant industry,” said Keith. “But that’s what got us started in the 90’s, before it was cool.”

Ken said they source food from farmers who don’t want to worry about the distribution end of the business.

“It’s one thing to grow a tomato but sometimes the biggest cost is getting that tomato from location A to location B,” stressed Ken. “We’ve worked hard over the years. We’ve developed the infrastructure, the distribution radius, and we’ve developed the relationships with the end users to such an extent that we can take that burden off the grower and let him focus on his passion -- growing. We can help him get that product from location A to location B, and get it into the hands of the consumer, the restaurants, the schools and take the burden of that cost of distribution away from them.”

Crook Brothers now has the distinction of being one of the leaders in produce distribution in the Mid-Atlantic. As the company grew, so did the demand for more and more produce; so much so, they had to look outside West Virginia to fill their orders, explained Ryan Crook, Ken’s son.

“A small farmer simply can’t supply us with all the produce we need. We would much rather buy blueberries from Charleston versus California or wherever that next batch is coming from, but you’ve got to have a producer and that producer has to have a certain standard for food safety that we have to adhere to as well,” said Ryan. “So, as much as we’d like to work closely with people in our backyard, it’s not to the point right now where they’re growing enough produce to sustain our needs.”

Currently, Crook Brothers sources about 92 percent of their food from states such as California, Florida, Texas, Arizona, Idaho and Oregon. They average a quarter million cases of produce moving through their warehouses each month and employ about 100 people. Those cases contain everything from lettuce to strawberries, tomatoes to potatoes, foods that can’t be found in large quantities in West Virginia. However, Ryan stresses the company has not forgotten its roots or local farmers.

“We use some of the biggest growers in the country for some items. Then we also use small growers, like Micro Genesis in Morgantown, that might just sell 20 to 30 packages of microgreens a week,” explained Ryan. “It’s been really great working with local companies like Micro Genesis where the product can be picked and delivered in the same day, we’re able to increase the shelf life of that product.”

Crook Brothers also works with West Virginia producers like Sprouting Farms, Preston County Growers Co-op, Gritts Farm and Refresh Appalachia, who use high tunnels and greenhouses to extend the growing season.

“It’s always been a challenge in this region -- having enough local growers and farmers. However, I’ve seen a shift in the matter of the last three years in the number of local producers expanding what they have to offer.”

Last year, Crook Brothers bid on and won a $42 million contract with the Department of Defense (DoD) to provide food to the West Virginia National Guard and U.S. Department of Agriculture Schools. It’s a huge contract.

“One of the goals we have with this contract is that we source as much in-state produce as possible,” said Ryan.

They’ve kept that promise.

“We took great pleasure in the fact that we provided all the schools in West Virginia, for the very first time under the DOD arrangement, with fresh West Virginia peaches and fresh West Virginia nectarines,” said Ken. “We’ve also marketed and sold well over a quarter of a million bushels of locally grown apples just to the West Virginia School System.”

Recently, the brothers had the opportunity to visit a Nicholas County school and watch the kids chow down on that WV-grown fruit. It’s something they take great pride in and something they hope to see more of.

“We’re ambitious about growing the West Virginia agriculture industry. We’re encouraged by what we see,” said Ryan. “I’d like farmers to think a little bit bigger, to understand they do have access to restaurants and institutional markets through distributors like us. We can help get their products to market.”

With more and more consumers buying local, the Crook Brothers hope to fill those orders with as much West Virginia produce as possible.
Kent’s Reflections — Next Steps for West Virginia Industrial Hemp

It’s undeniable that West Virginia frequently lags behind the rest of the country when it comes to new ideas and innovative solutions. From healthy initiatives to education, West Virginia all too often scores low marks.

One agricultural initiative that West Virginia has been way ahead on is the development of industrial hemp. In 2002, the West Virginia Legislature tasked the West Virginia Department of Agriculture with setting up a program to support industrial hemp research. This program sat dormant until Congress, through the 2014 Farm Bill, allowed industrial hemp research pilot projects to be established under state departments of agriculture. West Virginia again showed foresight in 2017 when the Legislature expanded that pilot project to allow cultivation of industrial hemp for commercial purposes. Almost two years later, Washington D.C. followed suit and legalized hemp on a national scale through the 2018 Farm Bill.

When President Donald Trump signed the new Farm Bill, industrial hemp was separated from its cannabis cousin, marijuana, and therefore removed from the list of scheduled drugs. Now farmers can grow hemp like any other cash crop, transport it across state lines and use the plant in the processing of numerous products. The United States Department of Agriculture will, over the next several months, promulgate rules and regulations. From there, the public will have its say, and the agency will adjust. Once those rules are finalized, West Virginia will submit its plan to manage the state program, based on requirements laid out by the USDA. This process is no different for the numerous other programs the WVDA works in cooperation with USDA.

In the meantime, the WVDA and West Virginia’s industrial hemp program will be in a transition period. We will continue to operate under the current rules and regulations until the USDA establishes its new framework. The WVDA will work with our farmers to understand these changes as they come down from the federal government. Our goal is to ensure a smooth transition through an “educate before regulate” mentality. We want to grow this industry, not hinder it. It is clear our representatives in Washington support a robust industrial hemp industry in the United States, and they have entrusted state departments of agriculture to carry out their intentions. What we can say for sure is there’s a lot of excitement around growing industrial hemp. The WVDA has seen a 300 percent increase in applications for the 2019 growing season. Our challenge will be to match this excitement with the resources for proper management. As of right now, the WVDA receives no state or federal support to manage the program. We lag behind states like Kentucky, which will collect upwards of $500,000 in fees to support four full-time employees. While we work with the Legislature to find ways to bring in more resources, we know we cannot operate this program on the $9,000 in fees we collect.

We have numerous challenges ahead, but if we work together, West Virginia can tap into this new market. We need support from Governor Jim Justice and our West Virginia Legislature as we work through this process. We need to work with law enforcement to ensure illegal drugs are not being grown alongside legal crops. Farmers will have to understand how to comply with laws while formulating best practices. As the regulatory agency, the WVDA will need to provide more support to our farmers in the early years, as this industry gets off the ground.

My staff and I stand ready to help our farmers take advantage of this new agricultural frontier. Our promise to them is we will work with our federal partners and the Legislature on this and other projects to bring economic diversity to the state. Failure is not an option. We must succeed or continue to fall behind.

Semper Fi,

PROPER MANURE APPLICATION FOR THE PRODUCE SAFETY RULE

When we talk about untreated biological soil amendments of animal origin (BSAAOs), we’re essentially talking about raw manure. There are other substances that fall into this category, such as bone and fish meal, but in the main BSAAO that needs to be addressed in the late winter is raw manure from cattle, chickens, horses and other farm animals.

There are a number of reasons why growers may use raw manure. They see it as an effective way to provide nitrogen and other nutrients to the soil and maintain soil quality and health for their upcoming fruit and vegetable production. There’s a cost factor, too, since it’s readily available at a lower cost. A produce grower, for example, may use manure provided by a neighboring dairy farm. Some small farms may lack the infrastructure to compost properly, leading them to use applications of raw manure. As a practical matter, farms that raise livestock need to dispose of manure in a safe and environmentally sound way and use it as fertilizer or sharing it with a neighbor may be viewed as one way to do that.

The FDA is planning to conduct a risk assessment to determine how much consumer health is put at risk by the use of raw manure as fertilizer in growing crops covered by the Produce Safety rule, and what can be done to help prevent people from microbial exposure and getting sick.

In the meantime, FDA has placed restrictions on how raw manure is applied. The final Produce Safety rule requires that covered farms not apply raw manure in a manner that contacts produce covered by the rule during application, and these farms are required to minimize the potential for contact after application. To minimize the chance of contamination, FDA also stated that they believe it would be prudent for farmers to comply with the USDA’s National Organic Program standards related to raw manure use while the research and risk assessment is ongoing. These call for a 120-day interval between the application of raw manure for crops in contact with the soil and 90 days for crops not in contact with the soil. The West Virginia Farm Food Safety Training Team comprised of the West Virginia Department of Agriculture, West Virginia University Extension and West Virginia State University strongly encourage producers to apply their raw manure in the fall and utilize cover crops to retain nutrients throughout the winter season. However, this has been an especially difficult year in the Mountain State to get on the fields and apply manure and plant cover crops. It’s still not too late to spread manure and stay within the produce safety guidelines if you make an application plan, coordinate it with your 2019 production plan and document your BSAAO applications.


UPCOMING TRAINING:
February 13-14, 2019 Better Process Control School (BPCS) West Virginia Small Farm Conference
Federal requirements state that operators of retorts, processing systems, aseptic processing and packaging systems, and container closure inspectors be under the operating supervision of someone who has successfully completed a course of instruction in these matters. Better Process Control School (BPCS) is a course that has been approved by the Food and Drug Administration as well as the United States Department of Agriculture for processors of acidified and low acid canned foods.
Source: http://foodscience.tennessee.edu/betterprocesscontrolschool/

February 13, 2019 Produce Safety Alliance (PSA) - Grower Training West Virginia Small Farm Conference
Farm and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. The PSA Grower Training Course is one way to satisfy the FSMA Produce Safety Rule requirement outlined in § 112.22(c) that requires ‘At least one supervisor or responsible party for your farm must have successfully completed food safety training at least

—Produce Safety Rule continued on page 7
“I’m a diabetic and we make our products so other diabetics can enjoy them. People don’t realize they’re low in sugar. People say “No way” when they taste our jams and jellies. We use far less sugar and put more fruit in.”

“The sweet peppers, that’s my grandmother’s recipe. I’ve been canning peppers for 35 years. It’s the recipe my mom made and my grandmother made. When people open a jar of my peppers, I want them to feel like they’re at their grandmother’s house. I want folks to feel like they’re in a warm kitchen, just like home.”

“We think our products are absolutely delicious. What I love seeing is when folks try one of our pecans for the first time and really taste it, you can see the smile spread across their face. One of the best compliments any small business owner can get is a repeat customer!”
Mouthwatering Maple

In honor of WV Maple Days (February 23 and March 16), we’re serving up three recipes using pure WV maple syrup. You may be tempted to use generic or store-bought syrup, but resist. WV maple producers use only one ingredient in their syrup and that is sweet water that runs directly from the maple tree. Check the label to see how many ingredients are in that store-bought brand. You can find pure WV maple syrup at places like Capitol Market, Tamarack, farmers markets and online. Before you bake, make sure you’re using the real thing! Have a recipe you’d like to share with us? Send it to: marketbulletin@wvda.us

### Maple Sweet Potato Pie

- 1 cup flour
- 1/4 cup cornmeal
- 3/4 teaspoon salt
- 2 cups cooked sweet potato
- 1/4 cup cold water
- 3/4 West Virginia maple syrup
- 1 can (5.5 ounce) evaporated milk
- 3 eggs
- 1/4 margarine, melted
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ginger

For crust: Heat oven to 450 degrees. In medium bowl, combine flour, cornmeal and 1/4 teaspoon salt. Cut in shortening until mixture forms a ball. On lightly floured surface, roll out pastry to form 13-inch circle. Fit loosely into 9-inch pie plate, trim. Turn edges under; flute. Line pastry with foil; fill with dry beans. Bake 5 minutes. Remove beans and foil; continue baking about 5 minutes. Remove from oven. 

For filling: Reduce heat to 350 degrees. In a large bowl, combine sweet potatoes, syrup, milk, eggs, margarine, vanilla, cinnamon, salt, nutmeg and ginger. Mix until smooth. Place partly baked pie shell on oven rack; pour in filling. Bake about 50 minutes or until knife inserted in center comes out clean. Garnish with orange slice.

### Maple Johnny Cakes

- 1 1/3 cups flour
- 2/3 cup corn meal
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/3 cup West Virginia maple syrup
- 2 eggs
- 1/3 cup West Virginia maple syrup
- 1/2 cup melted shortening

Sift flour, corn meal, baking powder and salt together. Beat eggs. Add milk and maple syrup. Add dry ingredients, then melted shortening.

 Bake in greased pan (12 muffins) at 425 degrees for 20-30 minutes.

### Winter Blues Farmers’ Market returning to Charleston February 16th

Dozens of specialty crop producers, meat merchants and cottage food producers will bring their wares to the Capitol City Saturday, Feb. 16 from 1-5 p.m., for the annual Winter Blues Farmers Market.

The market will be held at the Charleston Coliseum and Convention Center in conjunction with the West Virginia Small Farm Conference. Shoppers can expect to find fresh West Virginia produce, thanks to a growing number of farmers who use season-extending technology such as high tunnels and greenhouses.

A wide variety of fresh and preserved items will be available, including meat, baked goods, honey and bath and body products. Although the conference is for paid participants only, the farmers’ market is open to the public and admission is free.

More details will be posted on social media as they become available. www.facebook.com/events/1084776548315971 https://extension.wvu.edu/conferences/small-farm-conference

For more information, contact (304) 558-2210 or businessdevelopment@wvda.us.

### Multiple attractions highlight of 2019 Mountain State Maple Days

Mountain State Maple Days activities will “cluster” neighboring maple syrup operations in 2019, each of which will offer its own unique foods or activities. Past Maple Days have been deemed great successes, despite rotten weather at some locations. However, organizers believe the new plan will draw more people to more locations.

For example, three Lincoln County producers will be grouped in the “Metro Valley Maple Cluster.” One producer will have maple cotton candy, one will have pancakes, waffles and barbecue, and a third will demonstrate three methods of gathering sap. Since they’re all within 15 minutes of each other, the public can visit all three.

Other areas of the state will also have various maple-related attractions, plus special lodging and restaurant deals. Two dates are circled for this year’s Maple Days – Feb. 23 and March 16. Fourteen maple producers, plus several hotels and restaurants throughout the state are already on board, and more details will be coming soon. Keep an eye on www.facebook.com/wvmaplesyrup for more information.
The current outbreak of Virulent New Castle Disease (VND) in California exhibition birds is a reminder to all backyard poultry producers in West Virginia to establish or update current biosecurity practices. The current outbreak has been ongoing since May 2018 in exhibition birds. In December 2018, VND was confirmed in a commercial poultry flock. VND is a highly contagious, fatal viral disease of all species of birds. The virus is so virulent that sudden death can occur without any clinical signs. In addition to high mortality, other signs and symptoms include: sneezing; gasping for air; nasal discharge; coughing; greenish, watery diarrhea; decreased activity; tremors; drooping wings; twisting of the head and neck; circling; complete stiffness and swelling around the eyes and neck. The clinical signs of VND are indistinguishable from Highly Pathogenic Avian Influenza (HPAI), another highly contagious, fatal viral disease of birds.

Simple biosecurity practices such as good hand washing, disinfecting boots and equipment and establishing 21-day on-farm quarantines of new birds, will help to protect backyard flocks from infectious diseases. Purchasing birds from reliable sources such as National Poultry Improvement Plan (NPIP) participants is strongly encouraged. To learn more about the NPIP, visit http://www.poultryimprovement.org. For more information about becoming a NPIP participant, contact WVDA at 304-538-2397.

In addition, USDA APHIS launched the Defend the Flock program in November to provide the necessary tools and resources for all poultry producers to keep their birds healthy and to reduce the risk of spreading infectious disease to other flocks. More information can be found at https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/animal-disease-information by selecting avian and following the links to the USDA APHIS Defend the Flock Program Resource Center website for a variety of educational materials. Visit http://poultrybiosecurity.org for another informative resource concerning biosecurity.
Apartment Events
Bar Coop Keene Bees Assoc., Monthly Meeting
4th Thursday, 7 p.m., Bar Coop Fairgrounds, Quick Mountain Rd., Waverly, 26561
Contact Ben Fancher, benfancher@gmail.com.

Monogalia Co. Beeskeepers Assoc., Monthly Meeting
1st Tuesday, 7 p.m., P.O. Box 112, Oak Bottom Station, Union, 26554.

Monogalia Co. Beeskeepers Assoc., Beginner Beekeeping Class, Feb. 23-24 & 6, 10 a.m.-2 p.m., must complete all 3 classes. Westover, 26506; 439-0876; rob.thorn@2627@comcast.net.

Westover, W.Va., Contact Debbie Martin, 367-9488; debby2@bellsouth.net.

Triple State Beeskeepers Assoc., Monthly Meeting, 4th Saturday, 1 p.m., Commission on Aging Bldg. 15 Madison Ave., Spencer, W.Va., Contact Dale Cunningham, 356-6941; pd2526eh@bellsouth.net.

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

Zoetis, 5245, 4 W, cd, barber & c. Biller, 1049 Maple Dr., Morgantown, 26505; 598-3454.

Front end loader to fit Zoetis, 5245, J. Taylor, 785 Kennedy Rd., Fairmont, 26554; 363-5757.

Farm Sales
Advertisements for land MUST be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland ads MUST include accommodations (house, barn, hayfield, garden, etc.) but no specific information on crops or land use. Advertisements for hunting land, cemeteries or other properties CANNOT be accepted.

Doddridge Co.: 424, a. house, attached garage & workshop, 20 A. fenced for goats, sheep, horses, homestead, cellaring, developed, open sized & drilled well, deep firerared, gas free, $250,000. Francis Daniels, 1069 Snake Run Rd., New Milton, 26141; 873-1349.

Greenbrier Co.: 5 A. withbuck, outbuildings, barn, small shed, good well, located on Rt. 219, 218,000. John Porcella, 27579 Seneca Trail, Ronceverte, 26370.

Fayette Co.: 27 A. house, well, septic, fruit trees, goat woven wire fencing, woods, sheds, storage, $109,000. Angie Sims, 282 OXins Sed Rd., Meadow Bridge, 25976; 640-6947.

Sculpture, 11 A. house, meadow, hall, workshop, tractor sheds, barn needs work, wood sheds, outbuildings, well water, house site w/dug well & cistern, semi private rd, $100,000. Andrew Smith, 1074 Cutting Rd., Grantville, 26550; 787-8392.

Farm Sales
Want to rent/live farm w/ house, barn or in Pocahontas, Greenbrier or Nicholas Co., write us or crop raises & farm work and livestock. Contact Mr. Pratt, 111 Dayton Blvd. Berkeley, 26525; 823-3080.

Goat Sales
Boer bucks: 1½ yr., red w/dapple spots, full, $1100. Dapple spotted, could be reg. through ADGA, Wickenburg, AZ, 85390; 928-451-4416; jason. tmsalvin, 2853 Doy FD Rd., Salem, 26426; 772-9833.

MADGO, Kiko, $15-$450; ADGA Saanen, $250-$450, all bred proven does & doelings, Jones/Ca/ECl/CL Breeder of Reg. HoHo, 509 Luther Hershman Rd, Bak er, 26801; 897-1073; donkeymomhope@gmail.com.

Hogs, grain fed, $150 ea. Clayton Gibson, 75 Clayton Lane, Clendenin, 25455; 965-3080.

Pure Duroc, Hampshire, weanings, gits, barrows, boars, 100-200 lbs. feeder pigs, $100/3 up. Hope O’toole, 595 Luther Hershman Rd, Bak er, 26801; 897-1073; donkeymomhope@gmail.com.

Horse Sales
Filly’s, 18: AQHA, reg. chestnut, filly, $1,000; APHA, blue road & white tobiano, $1,200. larissa Eichsliiger, 204 Middlebourne Ridge Rd., Waverly, 26141; 679-3446.


TennVril, gelding, well broke, trail ride, good dis, $1,800. Paint, mare, big, easy keeper, green broke, $750, mini mares, 2 dale parman, white & tails, $100; paint, mini, stud, $100, Allen Parks, 307 Circle Hills Rd., Westover, 26542; 439-0876; rob.thorn@2627@comcast.net.

Horse Sales
All 3rd Annual Kicking in Spring, March 23, 9 a.m.-2 p.m., Winfield Golf Club, Winfield, W.Va., Contact Allison Blankenship, 541-6399.

Job Sales
Phone board, $350/mo. Kimberly D’Ar- co, 2642 1st St., Homestead, Carolina, 25321; 984-0985.

Plant Sales
No medicinal plants, nursery stock, common agricultural seeds unless tested for germination. Seeds: Crazy green seed, $2/tbsp or more SASE, Denny Carpenter, 2975 Seneca Trail S., Ronceverte, 24970; 845-6370.

EQUIPT
Sheep Sales
Kathadin/Dorper cross bred ewes, 76, 90% are not over 4½ yr., will start lambing in March, $350/ea., to ram & guardian dog. Contact Tony Arthur, 343 Aramnori Rd., Creston, 26241; 354-7008; dieselpap@yahoo.com.

Miscellaneous
We have no guiding rules or other clothes; appliances or furniture; houses or other tools or equipment; food processing or preservation items or equipment; general wood working and carpentry tools or equipment. Please contact the AKA if you are showing or working to be accepted.

The Market Bulletin
Pack & Swap Meet, Feb. 23, 12 p.m.-5 p.m. Sissonville Vol. Fire Dept, 590 Sissonville Dr., Dr. Charles Web, 927-7070; Sabrina Sisson, 541-6399.

Alison Hardeman Blankenship, 541-6399.

A puppy, 8½ mo., 12-15 lbs., $750, March 23, 9 a.m.-2 p.m., Winfield Golf Club, Winfield, W.Va., Contact Allison Blankenship, 541-6399.

Plant Sales
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Rabbits: New Zealand/Californian cross, proven genetics for a lag trouble free meat rabbit; $10/ea.; $25/3. John Chemaksah, 366 N. St., Union, 24983; 772-5214; beegreengrow@yahoo.com.


Acreage: Harrison Co., 48 A., pasture, woods, stream that runs through it, easy access, sm. 3 sided shed, $80,000. Mike Davis, 2327 Mineral Rd., Jane Lew, 26378; 848-7373.

Acreage: Wayne Co., 5.87 A., woods, stream, 2 level lots, city water & elec., $36,000. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 417-5257.

Acreage: Wood Co., 96 A., completely fenced, pond for livestock, borders Rt. 60, lots of grazing, open fields, nice rolling land, 5 minutes from Parkersburg, $274,000. Carole Easton, Rt. 9, Box 330, Parkersburg, 26104; upperpergemapml@gmail.com.


Meadow, P.O. Box 514, Eleanor, 25070; 545-6379.

Putnam Co., Eleanor area, $35/bale. Don Putnam, 5108 Maple St., Union, 24983; 772-2922.

The Market Bulletin Page 7

Honey, $10/lb.; $16/2/lb.; $20/lb.; $7/12 oz. plastic bear. Rick Varian, 753 Lily Dale, Dryfork, 26283; 940-2330.

—Produce Safety Rule continued equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.' Source: https://produce安全性alliance.connell.edu/training/grower-training-courses/

February 14, 2019

Current Good Manufacturing Practices (cGMPs) of West Virginia Small Farm Conference

Good manufacturing practices (GMPs) describe the conditions and practices that are necessary for the manufacturing, processing, packing or storage of food to ensure its safety and wholesomeness. The current GMPs comprise the basis for determining whether the practices, conditions and practices used to control process, handle or store food products are safe and whether the conditions in the facility are sanitary.

The current federal GMP regulation specifically applies to all food products regulated by FDA. This regulation can be found in Part 110 of Title 21 of the Code of Federal Regulations. It outlines the basic sanitary controls that are required for all food processing plants, wholesale or food distribution firms and food storage facilities that handle, store or process FDA-regulated food. This GMP regulation also provides a framework for the specific state regulations that may apply to these firms and for the specific regulations for animal foods that are regulated by the USDA. Source: https://food.safetymagazine.com/magazine-archive1/

Agriculture and Forestry Hall of Fame Nominations Due

Nominations for induction into the West Virginia Agriculture and Forestry Hall of Fame (WVAFHF) are now being accepted. The WVAFHF is devoted to honoring individuals, businesses, organizations, institutions and foundations who have contributed to the establishment, development, advancement or improvement of the agricultural, forestry and/or family life of West Virginia.

This honor is bestowed upon those who have lived in West Virginia, had a long-tenured association with agriculture, forestry and family life, have made outstanding, direct contributions to those industries and demonstrated the highest standards of leadership and contribution on a local, state, national and/or international level.


All nomination forms must be received by February 19, 2019.

Selected nominees will be enshrined during the WVAFHF Recognition Dinner to be held in July at Jackson’s Mill.


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Selected nominees will be enshrined during the WVAFHF Recognition Dinner to be held in July at Jackson’s Mill.
**2019 WV Equine Events Calendar**

The West Virginia Department of Agriculture publishes a statewide Equine Events Calendar during the show season. To list your club or organization’s event(s), please fill out the listing form and return it by March 1, 2019. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

Only one event listing per form; if additional forms are necessary, please duplicate. Fill listing form out completely (we must have a complete and accurate address and telephone number). Only the name of the contact person and phone number will be published. All event listings must be held in WV, unless the event is sponsored by a WV Equine Organization. (PLEASE PRINT)

- **Date:**
- **Time:**
- **Event:**
- **Sponsor:**
- **Place/Location:**
- **Contact Name:**
- **Address:**
- **Phone:**

You can also fill out the form online: agriculture.wv.gov/divisions/marketinganddevelopment/Livestock/Documents/2017_Equine_Form_Final.pdf

Note: If your event date or location changes please notify us at (304) 538-2397 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

**Return by March 1, 2019 to:**
West Virginia Dept. of Agriculture, Andy Yost, Livestock Marketing Specialist
Animal Health Division, 60B Industrial Park Road, Moorefield, West Virginia 26836
(304) 538-2397; Fax (304) 538-7088; ayost@wvda.us

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**Cedar Lakes Conference Center**

Open for meetings, conferences, camps, weddings, reunions, picnics and more.

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304-372-7860
cedarlakesinfo@wvda.us
cedarlakes.com

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**GARDEN CALENDAR**

February 2019

Souce: WVU Extension Service Garden Calendar

- **FEB. 2**... Harvest overwintered vegetables.
- **FEB. 4**... Start a kitchen herb garden.
- **FEB. 5**... Apply lime and fertilizer.
  - Order fruit trees.
- **FEB. 6**... Order a high tunnel.
- **FEB. 7**... Seed head lettuce (indoors).
  - Seed cauliflower (indoors).
- **FEB. 8**... Build a low tunnel or cold frame.
- **FEB. 9**... Seed leeks (indoors).
  - Seed cauliflower (indoors).
- **FEB. 11**... Clean dust from houseplants with a damp cloth.
- **FEB. 12**... Water young plants.
- **FEB. 13**... Seed leafy salad greens in high tunnel.
- **FEB. 14**... Order herb seeds.
  - Prune grapes.
- **FEB. 15**... Seed broccoli (indoors).
- **FEB. 16**... Seed collards (indoors).
  - Order seed potatoes.
- **FEB. 18**... Seed peas (outdoors) south of U.S. Route 60.
- **FEB. 19**... Prune blueberries, raspberries, blackberries, and fruit trees.
- **FEB. 20**... Seed cabbage (indoors).
  - Plant Irish potatoes in high tunnel.
- **FEB. 21**... Seed onions and greens in cold frame or low tunnel.
- **FEB. 22**... Apply lime sulfur to blueberries.
  - Prune blueberries.
- **FEB. 23**... Apply dormant oil spray to fruit trees.
  - Prune deciduous trees and shrubs.
- **FEB. 25**... Mow asparagus ferns.
- **FEB. 27**... Presprout seed potatoes.
- **FEB. 28**... Build a raised bed garden.