Reflected on the last four years...

The past four years have flown by as your Commissioner of Agriculture. Before I move on to other pursuits, I’d like to reflect on my time at the West Virginia Department of Agriculture and the accomplishments we have made for our state.

First of all, I’d like to sincerely thank the employees of the WVDA. I was blessed with a great staff and we made a great deal of progress for agriculture in West Virginia. Despite the fact that we reduced staff by 30 due to budgetary issues, the remaining employees picked up the slack and did a great job.

When I assumed office in 2013, I was convinced that the WVDA could be a tool for economic development throughout the state, and I remain steadfast in that belief. We must diversify our economy if we are going to create jobs for our citizens, and we should look within our state for the tools to do that rather than expect out-of-state interests to rescue us.

Today, we are losing people and importing basically everything we eat. Those trends need to be reversed. Our chestnuts have been imported to the tune of 300,000 tons. Thirty-five years later Adam realized with full time jobs, it just wasn’t feasible.

When Rachel married Adam a few years later, she fell in love with maple syrup. "We started out with buckets but soon realized with full time jobs, it just wasn’t feasible. So in 2014 we went from buckets to tubing," explained Rachel.

That changed everything. The couple learned about tube collection systems, using long plastic tubing to catch and carry sugar water, or sap, to a central location, ending the need for buckets.

“There’s a lot of things my forefathers did until heavy industries came to the state in the 1930s. The art of making maple syrup hasn’t changed much in hundreds of years. That is until recently. New technology is flowing through maple camps all over West Virginia. Young maple producers have jumped on the bandwagon, tasting success.

Rachel and Adam Taylor of Frostmore Farms in Pocahontas County, Britney and Charlie Farris of Family Roots Farm in Brooke County and Rich Flanigan of Flanigan Family Maple in Wayne County are the new guard of maple makers and they’re winning over a lot of maple-loving fans.

The Taylors started out on Adam’s family farm where his grandfather operated a small maple business in the 70s. Thirty-five years later Adam decided to give maple a try.

“We dug out my grandfather’s old equipment and cobbled it together. We tapped a few trees and I discovered I really enjoyed making maple syrup,” said Adam.

When Rachel married Adam a few years later, she fell in love with maple as well. Those few taps soon turned into 300.

“We started out with buckets but soon realized with full time jobs, it just wasn’t feasible. So in 2014 we went from buckets to tubing," explained Rachel.

Rich Flanigan explained the benefits of using tubing, saying, "Rachel and I decided to expand and do it right. We took lessons from Cornell University Maple Camp, in Connecticut, and put them into action.”

Rachel added, “We learned we could do tubing and get reverse osmosis and have a vacuum. All these things allowed us to expand and make the change from a hobby to a business. We now have more than 1,000 taps with the ability to tap a few hundred more trees in the future.”

The change wasn’t easy or cheap but it was worth the work.

“We wanted to become efficient so we could sleep more,” joked Adam.

Maple Producers, cont. on page 2
Several years after initial efforts were made to improve the function and management of the WVDA Rural Rehabilitation Loan Fund (WVRRLF), the program is now operating efficiently and serving farmers in West Virginia.

As of December 1, 2016 the loan portfolio consisted of 41 loans in good standing.

“I am happy to see this loan program now operating as it should, being overseen by the loan committee consisting of West Virginians with years of banking and agricultural experience and enabling rural West Virginians the means to start, continue or expand their operations,” said Commissioner of Agriculture Walt Helmick.

Upon taking office as Agriculture Commissioner in January 2013, Helmick immediately requested a legislative audit of the entire WVDA operation. Results from that audit were released several months later and at that time the operation of the $5 million revolving loan program was cited for numerous irregularities including inadequate collateralization on the majority of loans that were active, as well as several conflicts of interest in loans being made to WVDA employees and family members. WVDA employees and family members are no longer eligible to apply for loans issued through this program.

During the 2014 Legislative Session Commissioner Helmick requested that lawmakers pass a set of regulations designed to safeguard the loan program. That was approved by lawmakers and Helmick established a new make-up for the WVDA’s Rural Rehabilitation Loan Committee that now includes members who provide decades of experience in the areas of agriculture, banking, lending, insurance and investments.

The WVDA Rural Rehabilitation Loan Committee has been in talks with Farm Credit of the Virginias regarding a partnership whereby the RRLP would guarantee loans. This would make better use of the limited resources available for funding loans. In addition, this organization may consider assuming responsibility for servicing the existing loan portfolio.

For more information on the loan program, visit http://bit.ly/2igue2A.

Maple Producers, continued

“That’s one of the reasons why we went from buckets to tubing,” Britney and Charlie Farris have a similar story. Their operation in Brooke County started out small. They were collecting from buckets and boiling the syrup down in an 8x8 sugar shack. It wasn’t until they took some classes from the folks at Cornell University that they branched out into maple sugar. They found their first big success at the 2015 Maple Syrup International Conference where their maple sugar won first place.

“When we won the award, we decided we had to make that jump and turn maple into more of a business than a hobby,” said Charlie.

Like the Taylors, they went looking for ways to do that. They joined the West Virginia Maple Syrup Producers Association (WVMSPA) and met people who’d be in the maple industry for decades.

“It’s kind of like an extended family. If you have a problem, someone’s going to know how to fix it,” stressed Charlie. “You can call somebody from the Association up and they usually have the answer or know someone who does.”

Britney and Charlie traded in their small sugar shack for a 40x40 building with room to grow in early 2016.

“You don’t typically think of maple syrup as high-tech, but a lot of us younger producers have looked into research done by Cornell. We like to try new things and do our own research to see what’s best for us. Sometimes it’s the things that have been handed down through the generations, other times it’s new technology that improves efficiency,” said Britney.

Rich Flanigan and his father operate Flanigan Family Maple in Southwestern West Virginia. When they started tapping trees just a few years ago, they didn’t have any mentors to point them in the right direction.

“We fumbled around, did a few searches online, read a few books. We made just about every mistake we could make,” said Rich.

When Rich joined the WVMSPA he met young maple makers like himself. He connected right away with the Taylor and Ferris families, all of whom are maple producers.

Mobile meat processing trailer scheduled for delivery

A new, custom-built mobile meat processing trailer will be delivered to Huttonsville in the first week of 2017, opening up new opportunities for small-scale producers of chicken, rabbits and other small livestock.

The unit will be furnished with state-of-the-art equipment that meet all state and federal sanitation standards.

“This trailer represents a leap forward for our state’s small livestock producers, who are often limited by their processing facilities, rather than their production capability,” said Commissioner Helmick. “We believe this new trailer is a very tangible improvement to the state’s agricultural infrastructure that we have worked so hard to expand, and one that will pay dividends to the state’s farm community for many years to come.”

Walt’s View, continued

We can also help to feed much of the rest of the country. Instead of being 10 years behind the rest of the country, West Virginia is poised to be a leader in the Farm To Table movement if we will set ourselves to the task of developing our agricultural industries – both production agriculture and niche marketing. And we can do it in a way that protects our natural resources and that makes the Mountain State attractive to other development as well.

It could have been very simple for me to come into this office and change nothing, but we chose to take a bolder path -- one that would make a difference for our entire state. I love West Virginia. I grew up in the heart of our state and have dedicated most of my professional career to making it a better place to live.

I am proud of our accomplishments and have the highest hopes for the future of agriculture in our great state. I extend my best wishes to the incoming administration in their future endeavors, and I think the future is bright for our farmers.

I’m not certain what I will be doing in the coming months, but rest assured, I will not disappear from view. It’s not in my makeup to stop and I will continue to be an advocate for agriculture and the state of West Virginia.
The West Virginia Department of Agriculture (WVDA) is accepting project proposals for the 2017 Specialty Crop Block Grant Program (SCBGP). The deadline to apply is by the close of business Feb. 17, 2017.

The grant program - funded by the U.S. Department of Agriculture and administered by the WVDA - gives specialty crop growers the opportunity to learn new techniques, test them out, and share that knowledge with other producers.

The goal, according to West Virginia Commissioner of Agriculture Walt Helmick, is to expand specialty crops here in the Mountain State. “Our farmers are doing fabulous work rebuilding the state’s agriculture industry. However, sometimes they need help to grow ideas and help them blossom. Specialty Crop Block Grants make it financially possible for those projects to take shape,” he said.

Grant applications must deal with a specialty crop such as fruits, vegetables, horticulture products, tree nuts, herbs and spices, maple syrup, honey, and Christmas trees, among others. Products explicitly excluded are livestock, eggs, corn, soybeans, and other commodity-type crops.

All projects must focus on industry-related research, education, improved production, or marketing of specialty crops. The program is available to groups and organizations that quality to receive grant funding, but cannot be used to fund individual farms or enterprises.

Veterinarian Feed Directive Regulation Changes

New FDA Rule took effect on January 1, 2017

In June 2015 the Food and Drug Administration published a final rule that revised the VFD regulations. This guidance document includes revisions that are consistent with the requirements that make up the final rule for the new Veterinary Feed Directive (VFD).

What is the VFD, and how does it affect the farmers in West Virginia?

VFD is a written (nonverbal) statement issued by a licensed veterinarian for the use of a VFD drug or combination VFD drug in or on animal feeds. This rule will change the way most West Virginia farmers, and farmers around the nation receive medicated feed and water soluble drugs. You will no longer be able to go to your local feed store and purchase certain over the counter drugs and/or feed with certain drugs, but will now require a veterinarian to write a VFD to receive the certain medicated feed(s) or water soluble medications like but not limited to: chlortetracycline, penicillin, neomycin, or oxytetracycline, as well as several drugs used in free choice feeds.

Producers (farmers) must obtain a VFD order from their veterinarian, then send or take, the VFD order to a feed manufacturer or supplier to get the VFD feed or water soluble drugs. Only feed for the animals listed on the VFD for the specific timeframe allowed for the VFD will be covered. Producers who manufacture their own feed must have a VFD in order to get the medicated VFD feed to manufacture. Producers who also manufacture feed for others should be aware they are acting as a distributor and additional requirements apply.

These changes will also require you to have a working relationship with a local veterinarian that is familiar with your farm and your animals. If you do not currently have a veterinarian that you use on a regular basis, we recommend contacting one for a farm visit to familiarize him or her with your farm and animals. It is also a great time to make contact with your local feed mill or distributor to ensure they are aware of the new VFD rule and have signed up with the FDA to be able receive the VFD’s, as well as have the drugs available for purchase. This new rule will also require the veterinarian, producer, and distributor to keep written VFD’s for 2 years.

For a complete list of the new VFD drugs or if you have questions, please contact your local veterinarian or contact the Food and Drug Administration at AskCVM@fda.hhs.gov; more information can be obtained at http://www.fda.gov/safefeed.

For more information, contact Cindy Martel at cmartel@wvda.us. A full application package can be downloaded at http://www.agriculture.wv.gov/divisions/marketinganddevelopment/Pages/Grant-and-Training-Opportunities.aspx.

WV Agriculture and Forestry Hall of Fame Accepting Applications

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. The WVAFHF encourages all nominations, including those of women and minorities.

Nomination forms are available from:

- WV Agriculture and Forestry Hall of Fame website at http://bit.ly/2ggF8UW
- WV Farm Bureau (Joan Harman, 304-472-2080, joanhh@wfbfarm.org)
- WVU Davis College of Agriculture, Natural Resources and Design (Denise Hunnell, 304-293-2395, dhunnell@wvu.edu)
- WV Department of Agriculture (Robin Gothard, 304-558-3200, rgothard@wvda.us)
- WV Division of Forestry (June Mandel, 304-558-2788, June.H.Mandel@wv.gov)

All nomination forms must be received by February 17, 2017. Selected nominees will be enshrined during the WVAFHF Recognition Dinner to be held on July 15, 2017 at Jackson’s Mill.

The WVAFHF is a program of the WVAFHF Foundation, which is an incorporated, independent, nonprofit, nonpartisan organization. Membership is comprised of West Virginia Agriculture and Forestry organizations and individuals. For more information on the WVAFHF visit http://www.agriculture.wv.gov/divisions/executive/WVAFHFPages/default.aspx

Winter Blues Farmers’ Market and Small Farm Conference Set for Feb. 12-14

Dark days of winter getting you down? Hungry for summer? The Winter Blues Farmers’ Market is the cure for what’s ailing you. Forty-plus agribusiness operators will be there, proving that local agriculture is not only possible in West Virginia, it’s inevitable. FRESH produce, GOURMET meats, SPECIALTY products, SWEET honey and maple syrup – all from West Virginia’s top producers.

PLUS, great door prizes and a West Virginia-themed dine-around where you can purchase a taste of the Mountain State from area restaurants. Admission is free, but step inside and see all the high-quality and delicious products you can purchase while supporting West Virginia’s farm community.

Call a friend or grab a neighbor and join us at the Charleston Civic Center Grand Hall Sunday, February 12 from 1-5 p.m. Follow us at facebook.com/West.Virginia.Department.of.Agriculture for updates.

Sponsored by the West Virginia Department of Agriculture and the WVU Extension Small Farm Center. For more information on the Small Farms Conference, visit http://www.smallfarmcenter.ext.wvu.edu/events/conference.
Butternut Squash Risotto

3 pounds butternut squash
6 cups nonfat chicken broth
1 medium onion, chopped
1 tablespoon unsalted butter
1 1/2 cups Arborio rice (9 oz)
1 teaspoon minced garlic
5 tablespoons finely grated Parmigiano-Reggiano
1 teaspoon salt
1 1/2 teaspoons chopped fresh sage

Halve squash lengthwise and seed, then cut crosswise into 1/2-inch pieces and season with salt. Roast slices, skin side down, in a shallow baking pan in middle of oven until tender and golden, about 50 minutes.

Cut flesh from the roasted squash into 1/2-inch pieces, discarding skin.

Start risotto after squash has been roasting 40 minutes:
Bring broth to a simmer and keep at a bare simmer, covered.
Meanwhile, cook onion in butter in a 4-quart heavy pot over moderate heat, stirring, until softened, about 6 minutes. Add rice and garlic and cook, stirring 3 minutes.

Stir in 1/2 cup simmering broth and cook, stirring frequently, until broth is absorbed. Continue simmering and adding broth 1/2 cup at a time, stirring constantly and letting each addition be absorbed before adding the next, until next rice is creamily-looking but still al dente (it should be the consistency of thick soup), about 18 minutes total. (There will be leftover broth.)

Stir in squash pieces, then stir in cheese, salt, sage; simmer, stirring, 1 minute (if necessary, thin risotto with some leftover broth).

Fresh Green Beans

1 pound green beans
2 tablespoons butter
2 cloves garlic, minced
1 large onion, chopped
1 cup chicken broth, plus more if needed
1 teaspoon salt
Ground black pepper

Snap the stem ends of the green beans.
Melt the butter in a cast iron pan over medium-low heat. Add garlic and onions; cook for a minute. Then add the green beans and cook until the beans turn bright green, about a minute.

Add the chicken broth, salt and pepper to taste. Turn the heat to low and cover the skillet a lid, leaving the lid cracked to allow steam to escape. Cook until the liquid evaporates and the beans are fairly soft, yet still a bit crisp, 20 to 30 minutes.

You can add more chicken broth during the cooking process, but don’t be afraid to let it all cook away so the onions and peppers can start to caramelize.

Oven Roasted Ham Glazed with Cranberry Chutney

1 16-ounce bag of fresh cranberries
1/4 cup orange juice
Zest of 1 orange
1/4 cup sugar

Ham:
1/4 tavern or other ham with a nice fat cap (about 9 pounds, plus or minus), bone-in, natural juices or no added water

Let the ham sit at room temp for a couple of hours before cooking. This will help the ham heat more evenly in the oven with less risk of the outside edges drying out.

Heat the ham: Wrap the ham tightly in aluminum foil, place in a roasting pan, and heat in a 275°F oven for 2 to 2 1/2 hours (depending on the size of the ham, could be less or more time), until the internal temperature is 100°F. If it’s already cooked, you’re just heating it.

Make glaze: Place cranberries in a small saucepan on low heat. Whisk in orange juice and sugar until the brown sugar is dissolved; add the orange zest. Heat until bubbly and whisk until smooth. Remove from heat.

Glaze the ham: When the ham is ready, remove from oven. Open up the foil and paint the ham with half of the glaze. Keep the ham uncovered and return to the oven, baking at 425°F for 10 minutes

Glaze again and broil: Remove from oven and baste with the remaining glaze. Return to the oven on the lowest rack, and broil for 5-10 minutes (at least 6 inches away from the heating element) until the glaze is lightly browned and caramelized.

Cut around the bone: Transfer ham to a serving dish. Use a paring knife to cut around the bone to separate the ham from the bone. If you want pour some of the remaining pan juices over the ham.
**Census of Agriculture**

**MAKE SURE YOU ARE COUNTED**

The Census of Agriculture is a complete count of U.S. farms and ranches and the people who operate them. Even small plots of land - whether rural or urban - growing fruit, vegetables or some food animals count if $1,000 or more of such products were raised and sold, or normally would have been sold, during the Census year.

The Census of Agriculture, taken only once every five years, looks at land use and ownership, operator characteristics, production practices, income and expenditures. For America’s farmers and ranchers, the Census is their voice, their future and their opportunity to be heard.

The Census provides the only source of uniform, comprehensive and impartial agricultural data for every county in the nation. Through the Census, producers can show the nation the value and importance of agriculture, and they can help influence the decisions that will shape the future of American agriculture for years to come. By responding to the Census of Agriculture, producers are helping themselves, their communities, and all of U.S. agriculture.

Census of Agriculture data are used by all those who serve farmers and rural communities - federal, state and local governments, agribusinesses, trade associations and many others.

- Farmers and ranchers can use Census of Agriculture data to help make informed decisions about the future of their own operations.
- Companies and cooperatives use the facts and figures to determine the locations of facilities that will serve agricultural producers.
- Community planners use the information to target needed services to rural residents.
- Legislators use the numbers from the Census when shaping farm policies and programs.

Log on to: https://www.agcounts.usda.gov/cgi-bin/counts/ to make sure you are counted for the 2017 Census of Agriculture.

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**Rustic Apple Pie**

**Crust:**
- 2½ cups all-purpose flour
- 1 cup unsalted butter, cut into small pieces
- 1 teaspoon salt
- ½ cup cold water

Mix flour and salt in food processor. Add butter; pulse until coarse meal forms. Gradually blend in enough ice water to form moist clumps. Gather dough into ball; divide in half. Form dough into 2 balls; flatten into disks. Wrap each in plastic; chill 2 hours or overnight.

**Filling:**
- 1¼ pounds McIntosh, Golden Delicious, and Granny Smith (3 large or 6 small)
- ½ teaspoon grated orange zest
- ¼ cup flour
- ¼ cup granulated sugar
- ¼ teaspoon salt
- ¼ teaspoon ground cinnamon
- 2 tablespoons Cornstarch
- 4 tablespoons (½ stick) cold unsalted butter, diced

Preheat the oven to 450 degrees F. For the filling, peel, core, and cut the apples into 8ths. Cut each wedge into 3 chunks. Toss the chunks with the orange zest. Cover the tart dough with the apple chunks leaving a 1 1/2-inch border.

Combine the flour, sugar, salt, cinnamon, and cornstarch in the bowl of a food processor fitted with a steel blade. Add the butter and pulse until the mixture is crumbly. Pour into a bowl and rub it with your fingers until it starts holding together. Sprinkle evenly on the apples. Gently fold the border over the apples to enclose the dough, pleating it to make a circle.

Bake the pie for 20 to 25 minutes, until the crust is golden and the apples are tender. Allow cooling. Serve warm or at room temperature.

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**Market Bulletin marks 100th year of publication**

The West Virginia Department of Agriculture’s (WVDA) Market Bulletin, staple reading for farm families throughout West Virginia, turned 100 in 2016.

“The State Legislature created the State Board of Agriculture in 1891. The Board served more in an advisory role to the Legislature than as a body with any real authority or substantial budget. However, one of its prescribed duties was to oversee the publication of information related to agriculture. The result was The West Virginia Farm Reporter.

“It shall be the duty of the board to look after and devise means of advancing the agricultural interests of the State. It shall have charge of the preparation in manuscript, the printing, publishing and distribution by mail or otherwise, of any and all documents and reading matter designed to promote the agricultural interests of the State,” reads the enabling legislation.

Among the first business conducted by the Board of Agriculture (and presumably reported in the Reporter) was the provision of $1,000 for a West Virginia agriculture exhibit at the World Fair. It also resolved that the state road law “be so amended as to require that the public roads be gradually macadamized and that this be done by uniform taxation,” so that farm products could be transported to growing urban centers.

In its third biennial report to the Legislature, covering the years of 1895-96, the Board of Agriculture requested funding to increase circulation of The West Virginia Farm Reporter beyond 6,000 a month, and urged passage of a bill appropriating $1,000 “to prevent the spread of dangerous and contagious diseases among our domestic animals.”

The Reporter eventually morphed into The Market Bulletin that West Virginians know today. Although it has undergone numerous redesigns to keep it visually fresh, its purpose has remained remarkably enduring: to tell the story of agriculture in the Mountain State, to provide the citizens of West Virginia information about the WVDA, and to provide a free and ever-popular forum for farm-related classified ads.
Apian Sales

Honey Bees, pre-order/pre-pay 3 lb. package, Italian, $10; Russian, $11.50. Stephanie Benfer, 227 Davis Ave., Elkins, 25424; 637-2335.

Italian Bees, ’17, spring, order 3 lb. package w/marked queen, $110. Price includes 4 mated queens. Phone-in orders will be accepted. 1-800-727-2480.

Cattle Sales

Reg. Polled Hereford $mo. heifers & bulls, good blood, $1,000/up. Sterling Beamer, 200 Shady Pine Lane, Gassaway, 26824; 363-9169. Trademark Farms. P.O. Box 458, Leslie, 25537; 654-1058.


Reg. Angus 17-yr. bull, 2500 lb. $650. John Howard, 309-331-1456; oberhasligirl@atlanticbb.net.


Reg. Black Angus 8-mo. bull, $700. Kathy Lilly, P.O. Box 99 Flat Top, 25841; 237-0958.


Reg. Charolais bulls, 10-13 mo., $1,000. Frank Moore, 1285 Maples Thistle Lake Rd., Bridgeport, 26330; 628-3873.

Pure Black Angus cows, some w/calves, some yet to calf, good milk, $1,500/up. reg. Black Angus 18-mo. bull calf, eating conc, $750. Don Moses, 270 US 33 W, Normontown, 25267; 354-7622.

Reg. Hereford bulls, 2,000 lb., $2,000. John O'Hair, 5403 Coopa Rd., Amega, 25005; 565-3504; evenings.

Reg. Angus bulls, 25, $1,800. Bill Rohn, 572 Ruckersville Lane, Buchanan, 26201; 613-9522.

Reg. Charolais bulls w/papers, good disp., some A.I. sired, all ages, $1,800/up. Dale Robinson, 2633, Rocky Acre Lane, Maysville, 26233; 257-2103.

Reg. Gelbvieh 9-mo.-16-mo. bulls, black & red, A.I. sired, $1,250; EPD’s, Balancer bulls, $1,400/up. Roger Simmons, 309 Coalery Lane Rd., 26362; 628-3618.

Reg. Grey Angus 4½-yr. bulls, F. John 1,000. John Snow, 1117 Tioli Rd., Coopersburg, 26165; 853-2345.


Kubota, M9900 tractor, 2 WD, 80 hp, load. 1,300 hrs. 310 hrs. $8,000. John Howard, 309-331-1456; oberhasligirl@atlanticbb.net.

Kubota, 2500, 4x4, 289 hrs., original title, $4,800; 7060, hyd. shuttle, combo, skid steer, $1,500; JD, 990, 4X4, loader, $1,900. B. Boster, 2236 S. Mountain Home, 26330; 628-3873.

Kubota: 2500, 4x4, 289 hrs., original title, $4,800; 7060, hyd. shuttle, combo, skid steer, $1,500; JD, 990, 4X4, loader, $1,900. B. Boster, 2236 S. Mountain Home, 26330; 628-3873.
Plant Sales

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.

Seeds:
od time-fat man, Logan Giant & Ratlesnake, Turk Cray, Oct. tender hull, brown half runner, October Bush, more, $3/100 seed; select. 4/15, small order. pickup by McFlanigan, General Delivery, Renick, 24966; 992-2922.

Heirloom Fatman bean seed, $8/100, free shipping. Bruce Pennings, 488 Lucendale Lane, Charlotte, 25314; 342-1751.

Saffrasas, black walnut & oak seed lings, $4-20/ea., depending on size/variety, reserve now for fall planting. McFlanigan, General Delivery, Renick, 24966; 992-2922.

Additional charge. Danny Bainbridge, 104 Ken Henry Camp Rd., St. Marys, 26170; 299-0455; Leland Anderson, 1568 Ward Rd., Canvas, 25426; 672-4679; David Watson, 1210 Crosses Rd., Camp Creek, 25820; 222-4030.

Crested, Silkies & Easter Eggers

Suite 1A, Bridgeport, 26330; 842-2795.

Robert Alexander, 5059 Plain runsheepfarm.com.

4-mo. banty’s, $12/ea.; assorted brown egg Polish chickens, $4-$20/ea., depending on size/variety, class SASE. Bill Hailer, 2031 Hiner Mill Rd., Nitro, 25548; 254-0201; Lorraine Linnings, 9105 Slaton Rd., Sissonville, 25565; 736-5470; or lpostlethwait@aol.com.

Gail Tilton, 476 Ritchie Farm Rd., Summersville, 26651; 619-0873; wvakings@yahoo.com.

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Horse boarding, $350/month. Kimberly D’Arco, 194 Homestead Lane, Charleston, 25312; 984-3785.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact WVDA Plant Industries Division at 304-558-2212.

Upshur Co. Beeskeepers Assoc.

Monthly Meeting

3rd Tuesday, 7:30 p.m.

Contact Delma Bittner, 742-0184.

West Central Beeskeepers Assoc.

Monthly Meeting

4th Saturday, 1 p.m.

Contact Frank Hinkle, 354-6916; jianisham6@gmail.com.

WV Beekeepers Assoc.

Beginning Beekeeping Class
February, 4th, 11th & 18th, 10 a.m. to 2 p.m.
You must attend all 3 classes
$50/person; $70/couple
Little Sandy Nazarene Church, Chapmanville, W.Va.

Contact David Martin, 367-9488; debbez7@yahoo.com.

WV Beekeepers Assoc.

Beginning Beekeeping Class
April, 1st & 8th & 15th, 10 a.m. to 2 p.m.
You must attend all 3 classes
$50/person; $70/couple
Westover, W.Va.

Contact Debbez7@yahoo.com.
2017 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 February 10, 2017. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will encourage calendar availability by April 1.

Only one event listing per form. If additional forms are necessary, please duplicate. 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:

Address:

Sponsor:

Place/Location:

Contact Name:

Phone:

Email:

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 304.558.2210 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

Return by February 10, 2017 to:
West Virginia Dept. of Agriculture, Andy Yost, Livestock Marketing Specialist
Marketing & Development Division, 1900 Kanawha Blvd., East, Charleston, WV 25305-0178
304.389.9750; Fax: 304.558.2270; ayost@wvdus.gov

Hay

Hay, ‘16, mixed, 4x4 round bales, $20/bale; 1st cut, sq. bales, $2.50/bale; 2nd cut, sq. bales, $3.50/bale. Allen Miller, 946 Cuzzart Mt. Rd., Bruton Mills, 26355; 379-9717.

Black walnut kernels, vacuum sealed, 1 lb. package, $12.75; plus postage. Calvin Morris, P.O. Box 87, Jane Lew, 26378; 884-7444.

Hay, ‘16, cut, sq. bales, never wet, barn kept, $2.50/bale; round bales, 4x4, $2.50/bale, local del. avail. for a fee. Kenneth Nestor, 7506 Dry Fork Rd., Hendricks, 26721; 478-1055.

Hay, sq. bales, mixed grass, lg. bales, never wet, good quality for all livestock, easy access, 1st cut, $4/bale; 2nd cut, $4.50/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Rabbits


Hay

Hay, ‘16, 4x5 round bales, barn kept, easy access, $35/bale. Walter Stalnaker, 915 Grass Run Rd., Weston, 26452; 269-2345.

Hay, ‘4, rolls, good quality, mixed, never wet, shed kept, will load, $30/bale. Dave Stephens, 154 Dogwood Lane, Keslers Cross Lanes, 26675; 618-8454.

Trailer

Trailer, Compro, ‘16, cattle, new tires, good floor, $1,500, Allice Strader, 2431 Canaan Rd., Rock Cave, 26234; 924-6596.

Hay

Hay, ‘16, 4x5 round bales, mixed grass, net wrapped, $30/bale. Larry Supple, 17124 Kanawha Rd., Southside, 25187; 675-2098.

Acreage

Acreage: Lewis Co., 68 A., non-working, woods, elk, gas, oil, water, phone avail., $100,000. David Townsend, 789 Racoon Run Rd., Weston, 26452; 904-5579.

Hay

Hay, ‘16, 5x5, round bales, stored in barn, approx. 1,500 lbs., 1st cut, $30/bale; 2nd cut, $35/bale, will load. Oscar Wallace, 766 Stanton Lane, Ripley, 25271; 372-4801.

Hay


Hay


Hay


Hand

Hand spinning fleece, white & natural color sheep, Border Leicester, Shetland & crosses, 1 oz - whole fleece, free-$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

Miscellaneous Wants

Lease/land contract for farm property in Hancock Co. Dale Brant, 144 High St., New Manchester, 26056; 479-4911.

Complete outfit to make molasses, the cane mill along w/evaporator pan, firebox, etc. Keith Cummings, 133 Ora Lee Ct., Martinsburg, 25424; 676-8559; oreacle3@gmail.com.

Hay, cheap, round or sq. bales, can be old or wet hay, sm. or lg. amounts, preferably within 50 mi. of Monroe Co.; pasture/farm land, to pasture from 5-4 herd, will repair fence if repairable, within 30 mi. of Monroe Co. Roy Gil, 5559 cooks Run Rd., Lindside, 24951; 956-0448.

Lease

WV farmland in Harrison, Lewis, Barbour, Taylor, Preston & Tucker to place honey bees on, 5 A. minimum. Bruce Johnson, 786 Isaacs Crk., Lindside, 26375; 745-4296; beej@earthwayprimalives.com.

Old sugar cane processing equip., juice squizzing machine, sorghum mill, etc. William Scofield, 5 Reynolds Ave., Elkview, 25071.

Rabbit

Rabbit, Angora buck, young. Mary Wine, 3379 Marquess Rd., Tunnelton, 26444; 822-3208.

711TH ANNUAL GENETIC PARTNERS CLUB PIG SALE
April 8, 5 p.m. W.VU Reedsville Farm Reedsville, WV Dave Hardesty, 696-9206.

MOUNTAIN ROOTS MARKET INC.
Consignment Farmers Market
Year round, Mon.-Sat. 8 a.m. - 6 p.m. 148 W. 2nd St., Weston, WV
Local WV produce only, fresh baked good, crafters & artisans of WV.

WV CattleWomen to hold Collegiate Beef Advocacy Contest during the WV Beef Expo

The American National CattleWomen, Inc. (ANCW) has developed a new contest for college-age individuals. The Collegiate Beef Advocacy (CBA) Program was created to take beef industry advocacy interests in bridging the gap between the farm and the fork. This program connects the Collegiate leaders to the beef industry where they can have unlimited access to leadership, their peers, cattlemen and cattlewomen, and beef industry professionals. The contestant will grow as an individual, strengthen their leadership skills, and establish a network of associates. At the 2018 ANCW/NICBA Convention, ANCW will have broad-spectrum recognition of the CBA Development Program, as well as a round-table discussion and introduction of the five-person team who will represent the program for the next year. The vision of this program is for recruitment, retention and industry advancement; facilitating the participant to become equipped to take on influential leadership roles contributing to the beef industry’s strategic direction and advocacy.

All CBA participants will have expanded their knowledge through the ANCW Collegiate Beef Advocacy Program, becoming better equipped and more confident, and develop into an influential part of our industry. Several key areas will be focused on which include but not limited to: Engagement – Access and Exposure to our Industry, Education, Personal and Professional Development, Governmental Affairs and Advocacy and Agricultural Business. For more in depth information on the National Contest and what will be required to go to the 2018 ANCW/NCBA Convention, ANCW/Tugger Creek, 5 Reynolds Ave., Elkview, 25071.

The West Virginia CattleWomen will be hosting the CBA Contest during the 2017 WV Beef Expo in April.

The contest will include several parts:
1. Application
2. 5-8 minute oral speech from written essay
3. 5-10 minute media interview

Contestant eligibility is as follows:
1. Ages between high school graduate-24 years old (before January 1st preceding selection)
2. Enrolled in College
3. Parent or Contestant a member of the WV CattleWomen’s Association
4. Cattlemen & Cattlewomen are eligible.

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