Owen McAteer has a passion for pigs, Mangalica (pronounced mahn-ga-leets-ah) to be exact. These aren’t your average pigs. In fact, you might mistake a Mangalica for a sheep. “This is a Hungarian breed that is basically a wooly pig,” explained McAteer. Their white, curly, winter coats help keep them warm during the chilly months, and they shed it in the spring. It’s just one of several unique characteristics of the Mangalica.

McAteer currently has twelve Mangalica on his parent’s farm, Rosebreak, in Jefferson County on the outskirts of Shepherdstown. He’s helping boost the breed which was nearing extinction just two decades ago. Fewer than 200 of the once-popular breed could be found in the Hungarian countryside by the 1990’s.

Mangalica were prized in the 19th and early 20th century for their lard. Most pigs have about a 50-50 lard to meat ratio. The Mangalica have a ratio of 65 percent lard to 35 percent meat. Europeans used the Mangalica lard for soap, candles, cosmetics and most importantly, cooking. When butter and margarine became widely available at grocery stores, the Mangalica and their lard went out of favor. In recent years, there’s been a concerted effort to breed the pig and increase its numbers. There are now about 50,000 Mangalica around the world, and McAteer is part of a growing community raising these pigs.

“I started out with the girl in the back here,” McAteer pointed to the largest pig in the enclosure. “Her name is Reka. She’s a cross between an old spot and a Mangalica. She rules the roost. This one here came second. Her name is Zsa Zsa. She is pure Mangalica.”

Last year, both Reka and Zsa Zsa gave birth to five piglets each. “Really, they do pretty well on their own,” said McAteer. “They’ll forage. They love black walnuts. You can see black walnut trees all through the property. You can hear them crunching the nuts. It’s pretty impressive considering how hard they are to crack. I feed them twice a day. I give them whey from a creamery just down the road in Martinsburg. We get apple pumice from Winchester Ciderworks. I also give them some non-GMO grain. I won’t feed them a ton of corn for the last three months. We’ll finish them without corn because the beta-carotene in the corn is supposed to yellow the fat a bit. We want nice, white fat.”

As McAteer poured out two large containers of whey, the pigs came racing. The food that goes into these Mangalica is important to McAteer not just for that white lard but also for the meat they produce. “Mangalica are supposed to be some of the best bacon you can buy. They’re called the Kobe beef of pork,” he explained. The Mangalica still have a few more months to chow down and gain some weight before they’re ready for slaughter.

“Right now, I want to see what quality of meat we have. If it is a higher quality, I’d like to get to the point where we have a breeding stock and produce meat for sale and lard, too,” said McAteer.

He stressed the farm has room for more curly-haired pigs. “We’ll have to see how it goes. The reality of it is we can put quite a few pigs on what is considered a cow acre. One acre per cow is generally the rule. With Mangalica, you can have 10 pigs per cow acre.”

McAteer plans to keep Reka and Zsa Zsa as his breeding stock. Who knows, there may be even more Mangalica piglets on Rosebreak Farm in the near future.
Kent’s Reflections — It’s Time to Invest in Agriculture

When you get to be my age, smart investments made decades ago start to pay off. Much like our personal finances, the states and farmers need to make long-term investments to ensure future generations can avoid tough budgetary decisions. We must avoid intervening the budget with the success of certain industries.

When the coal industry, the foundation of the State’s budget for decades, was suddenly sucked into crippling regulations, lawmakers were faced with an impossible dilemma: dip into the Rainy-Day fund or make tough cuts for a balanced budget. If previous lawmakers would have made solid investments during the height of the industry, present day lawmakers would not have been left to clean up the mess. To guarantee we do not fall into the same predicaments of recent years, the Governor and Legislature must start working towards a brighter future through diversification.

Agriculture is one of those investment opportunities we shouldn’t pass up. It is time to invest in our children’s future by creating policies that reverse the atrocious health trends prevalent today. We know healthy eating habits are formed at an early age. We also know our school systems are crucial in the formation of these habits. Decades ago, cooks and fresh foods were replaced with heat-and-serve methods that prioritized efficiency and cost over quality and health. Yes, the switch saved money in the short term, but in the long term it has contributed to some of the unhealthiest citizens in the United States. As health care costs continue to consume the bulk of the State budget, we can now see that these short-term savings have led to unintended consequences.

It may be too late for those who have made their way through the primary education system, but we have a chance to positively affect the next crop of students. Let’s focus on policies that expand healthier, fresher options for our students. Let’s teach children how to make better choices. Let’s allow our school cafeteria cooks to make healthy, fresh food from scratch.

Access to food is not a unique problem to our schools. When you hear about the rising number of “food deserts” in Appalachia, you might expect our landscape to be barren, lacking any vegetation. Despite having abundant, fresh water and lush river valleys, the number of West Virginians that reside in these food deserts continues to climb each year. As “big box stores” decided it’s not profitable to stay in our communities, their departure has put a strain on our citizens’ ability to find fresh, healthy foods. This is devasting to the quality of life for these folks. However, we can turn this bad situation into an opportunity.

West Virginia ranks 8th in apple production, 19th in broiler chickens and 39th in cattle. At the same time, West Virginians consume $7 billion more food than we produce. There is a clear economic opportunity before us. Sadly, very few of these raw products are processed here in the Mountain State. Why? The main reason is we lack processing facilities. Without infrastructure enhancements, products are being shipped out of state, leading to potential job loss, not to mention increasing the chance of contamination.

We need better infrastructure beyond roads. If we are to scale and expand our industries, we need a better food processing infrastructure. We need better processing facilities. West Virginia relies on interstate commerce, but we lack processing infrastructure. Why? The main reason is we lack processing facilities. Without infrastructure enhancements, products are being shipped out of state, leading to potential job loss, not to mention increasing the chance of contamination.

It’s time we start investing in local producers. Let’s find ways to encourage state institutions to source from West Virginia farmers. We should promote businesses who show commitment to their fellow Mountaineers. It’s time we do a better job of connecting producers to the distribution chain. We must provide more tools to our small businesses and entrepreneurs, while ensuring regulations are fair and balanced.

As we have done for the past two Legislative Sessions, our team at the West Virginia Department of Agriculture is bringing a lofty agenda to the State Capitol. We hope to continue to work with our partners to build on the successes of the past. We must create a framework that fosters, not hinders, growth.

Our call to the Governor and the Legislature is to start looking towards the future. It’s time we start pursing policies that have long-term payoffs. Our economy must diversify. Why not start with the people who produce our food? West Virginia leads the nation in small, family-owned farms. We know we have people who are waiting to grow their businesses, but we must start treating agriculture like any other industrial sector.

If you believe agriculture should be part of our effort to diversify our state’s economy, lend us your voice. Tell your elected officials to join our cause. It’s time we invest in agriculture.

Semper Fi,

FOOD SAFETY MODERNIZATION ACT: PRODUCE SAFETY RULE

The Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) is the first attempt to regulate the growing, packing and harvesting of fresh fruits and vegetables in the United States. The rule provides science-based standards and guidelines from field to table in an attempt to limit exposure to products that can cause harm to consumers in the marketplace.

The rule is also a radical change in terms of inspectional procedure for the Food and Drug Administration. In addition to placing inspection responsibilities on the states, it has chosen to participate, growers are encouraged to take a proactive role in stopping contamination, developing their own prioritization of food safety processes and monitoring their farm through rigorous self-assessment. Self-assessment is required in several areas such as production practices, impact and exposure to wildlife and domesticated animals, agricultural water (production and post-harvest), adjacent land use and soil amendments (pre-plant and post-harvest).

Self-assessment is a skill that needs to be practiced as you work towards compliance as well as farm food safety improvement whether your farm is exempt or subject to the new rules. Consider these tips as you work through self-assessment tools.

1. Be open and honest, no one is scoring or checking over your work.

2. If you need to, enlist an independent set of eyes who can be objective.

3. Engage your staff/employees to be part of the process so that they can learn the skill of seeing the big picture and proactively solve issues and concerns.

4. Self-assess the operation in the present, not based on what you want or think it should be.

5. You can’t solve all produce safety challenges at once or complete your prioritized action list in a short period of time. Review your self-assessment, determine priorities in terms of the challenges that present the most risk to consumer and staff safety and develop a reasonable action plan.

6. Be sure to make someone accountable and follow up on action items, low hanging fruit first.

7. Incorporate your produce self-assessment action plans into the overall farm plan. Major capital investments will take time and business planning.

Your annual review of your self-assessments should show how far your farm has come in meeting its safety goals; chart an action plan for the coming year that’s adaptable enough to initiate changes.

For additional information and self-assessment tools, contact the West Virginia Farm Food Safety Training Team (WV FFSTT) at wvproduce@wvdagov.

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

UPCOMING TRAININGS

February 13 and 14, 2019
Better Process Control School (BPCS)

February 13, 2019
Produce Safety Alliance (PSA) Grower Training

February 14, 2019
Current Good Manufacturing Practices (CGMP)
New Year, New Eats

January is a time for new beginnings. How about adding some new recipes to your menu? We have a couple suggestions. Have canned or frozen vegetables stocked up from last year’s garden? Use them to create this turkey pot pie. The slow-cooker pepper steak is great for wintery days when you just need something to heat you up. And cozy up by the fire with a tasty snack – maple trail mix. Yum! Have a recipe you’d like to share with us? Send it to: marketbulletin@wvda.us.

Dad’s Leftover Turkey Pot Pie

Preheat oven to 425 degrees F.

Place the peas and carrots, green beans and celery into a saucepan; cover with water, bring to a boil, and simmer over medium-low heat until the celery is tender, about 8 minutes. Drain the vegetables in a colander set in the sink and set aside.

Melt the butter in a saucepan over medium heat, and cook the onion until translucent, about 5 minutes. Stir in 2/3 cup of flour, salt, black pepper, celery seed, onion powder, and Italian seasoning; slowly whisk in the chicken broth and milk until the mixture comes to a simmer and thickens. Remove from heat; stir the cooked vegetables and turkey meat into the filling until well combined.

Fit 2 pie crusts into the bottom of 2 9-inch pie dishes. Spoon half the filling into each pie crust, then top each pie with another crust. Pinch and roll the top and bottom crusts together at the edge of each pie to seal, and cut several small slits into the top of the pies with a sharp knife to release steam.

Bake in the preheated oven until the crusts are golden brown and the filling is bubbly, 30 to 35 minutes. If the crusts are browning too quickly, cover the pies with aluminum foil after about 15 minutes. Cool for 10 minutes before serving.

Tasty Maple Trail Mix

Preheat oven to 375 degrees F. Lightly grease a baking sheet.

Stir the maple syrup, vanilla extract, and cinnamon together in a small saucepan over medium heat until it begins to simmer. Meanwhile, combine the rolled oats, pecans, almonds, raisins, cranberries and sunflower seeds in a large mixing bowl. Pour the hot maple syrup over top, and stir until evenly mixed. Spread onto a baking sheet. Bake in the preheated oven for 15 minutes. Remove from oven, spread onto a cold baking sheet, and cool to room temperature. Break into clumps and stir in the chocolate covered peanuts once cool.

Slow-Cooker Pepper Steak

2 pounds beef sirloin, cut into 2 inch strips
1/2 teaspoon celery seed
1/2 teaspoon onion powder
1/2 teaspoon Italian seasoning
1 3/4 cups chicken broth
1 1/3 cups milk
4 cups cubed cooked turkey meat - light and dark meat mixed
4 (9 inch) unbaked pie crusts

2 pounds beef sirloin, cut into 2 inch strips
3 tablespoons vegetable oil
1 1/4 cup hot water
1 tablespoon cornstarch
1/2 cup chopped onion
2 large green bell peppers, roughly chopped
1 (14.5 ounce) can stewed tomatoes, with liquid
3 tablespoons soy sauce
1 teaspoon white sugar

Sprinkle strips of sirloin with garlic powder to taste. In a large skillet over medium heat, heat the vegetable oil and brown the seasoned beef strips. Transfer to a slow cooker.

Mix bouillon cube with hot water until dissolved, then mix in cornstarch until dissolved. Pour into the slow cooker. Stir in onion, green peppers, tomatoes, soy sauce, sugar and salt. Cover and cook on low for 6 to 8 hours.

we are WEST VIRGINIA GROWN

BERKELEY
Sister Sue’s
TAYLOR’S FARM MARKET
COX FAMILY WINERY
MOUNTAINEER BRAND

BRAXTON
MARY’S K9 BAKERY

BROOKE
FAMILY ROOTS FARM
BETHANY COLLEGE APIARY

CABELL
ORDINARY EVELYN’S DOWN HOME SALADS

CLAY
APPALACHIAN APICULTURE
LEGACY FOODS

FAYETTE
BUCHER’S APIARY

GREENBRIER
SLOPING ACRES
TL FRUITS AND VEGETABLES

HAMPSHIRE
KSMET ACRE FARMS

HARDEY
BUENA VISTA FARM

HARRISON
RIVIRE APIARY

JACKSON
MADDOX HOLLOW TREASURES
OUT OF THIS WORLD SALSA

KANAWHA
HAMilton FARMS

LEWIS
LONE HICKORY FARM
SMOKE CAMP CRAFT

LINCOLN
WILKINSON CHRISTMAS TREE FARM
SIMPLY HICKORY

MARION
HOLCOMB’S HONEY
ROZY’S PEPPERS IN SAUCE

MONONGALIA
THE KITCHEN

MONEGRO
SPANGLER’S FAMILY FARM

MORGAN
GLASGOW’S PRODUCE
MICK’S GREENHOUSE AND FARM

NICHOLAS
KIRKWOOD WINERY
WOODBINE JAMS AND JELLEs

OHIO
THE BLENDED HOMestead
WINDSWEPT FARM

PENDLETON
M & S MAPLE FARM
COOL HOLLOW MAPLE FARM

POCAHONTAS
BRIGHTSIDE ACRES

PRESTON
MOUNTAINEALE APARIES
ME & MY BEES

PUTNAM
TASTE OF COUNTRY CANDLES

RALEIGH
BAILEY BEES
THE FARM ON PANT CREEK
DANIEL VINEYARDS

RANDOLPH
THE BRITTER PATCH

ROANE
CHRISTIAN FARM

TYLER
Greekside FARMS

UPSHUR
MOUNTAIN ROASTER COFFEE

WETZEL
THE TALESIDE FARM

WIRT
STONE ROAD VINEYARD

WOOD
IN A JAM

West Virginia Grown membership list processed as of 12/12/18.
2018 YEAR IN REVIEW

USDA AGRICULTURE CENSUS IS COMPLETED
Thousands of West Virginians participated in the 2018 Census of Agriculture. West Virginia had a 73.5 percent take rate. The national average was 71.5 percent. Data will be available in 2019.

DEVELOPMENT OF WEST VIRGINIA AGRICULTURE STRATEGIC PLAN
The West Virginia Agriculture Advisory Board set out to create a 5-year strategic plan for how to grow the agricultural economy in West Virginia. Five hundred and nineteen people completed a public survey, as well as over 400 people attended community stakeholder meetings to provide input. The draft will be shared with the West Virginia Legislature to collect additional public comments. Once those comments are reviewed and incorporated, a public, final plan will be available for implementation March 2019.

WVDA, WVDNR TEAM-UP FOR HUNTERS HELPING THE HUNGRY
The West Virginia Department of Agriculture and West Virginia Department of Natural Resources teamed up to add more deer processors, as well as increase public awareness for Hunters Helping the Hungry program. The program has resulted in 979,549 pounds, or 1,318,115 meals, for families and individuals throughout West Virginia over the past 27 years.

WEST VIRGINIA MAPLE SYRUP CONTINUES TO GROW
The West Virginia Maple Syrup industry grew by 33 percent reaching 9,000 total gallons in 2017. That ranks West Virginia 13th in the country.

INDUSTRIAL HEMP PERMITS RISE
As a result of Senate Bill 475, which legalized the commercial sale of industrial hemp, the number of permits for growers reached a record-high in 2018. Forty-six farmers produced roughly 155 acres of crop for the year.

USDA DOD FRESH PROGRAM AWARDED TO WEST VIRGINIA VENDOR
The Department of Defense awarded the Fresh program contract to West Virginia-based Crook Brothers. The contract is for $43 million over five years and was previously held by an Ohio-based company.

WEST VIRGINIA’S PREMIER BRAND IS RELAUNCHED “WEST VIRGINIA GROWN”
After two rounds of voting, totaling more than 2,400 responses from producers and the public, the West Virginia Department of Agriculture revealed the new logo for the West Virginia Grown program. Commissioner of Agriculture Kent Leonhardt announced the revamping of the program back in January as part of his 2018 vision.
**WVDA Partners to Develop Agri-therapy Program**

The West Virginia Department of Agriculture, in collaboration with the Hershel Woody Williams VA Medical Center and Marshall University, has formed a partnership to develop an agri-therapy program for veterans. The VA was awarded a $400,000 grant from the Department of Veteran Affairs earlier this year.

**Farm-to-School Partnership for Statewide Strategic Plan**

The West Virginia Department of Agriculture, in collaboration with the West Virginia Department of Education and West Virginia University Extension Service, announced a partnership to expand market opportunities for farmers. Under a USDA Farm to School Implementation Grant, the WVDA, WVDE and WVU Extension will work together to develop a strategic plan for farm-to-school in West Virginia.

**Healthy Food Initiative Launched in Wetzel County**

The West Virginia Department of Agriculture, in conjunction with Wheeling Health Right and Food Justice Lab WVU, kicked-off the first year of the FARMacy Program on June 1st at the Wetzel County Hospital in New Martinsville. The program is encouraging patients to use produce in lieu of prescriptions for healthier outcomes. The program was started by PA-C Amanda Cummins and Dr. Carol Greco, to bring fresh, locally grown produce to rural communities.

**Two Invasive Species Added to Noxious Weeds List**

Kudzu joined the West Virginia Noxious Weeds List in 2018. Japanese Barberry is set to be added to the list by July 2020. Being added to the list means those species can longer be commercially sold in the state.

**West Virginia Grown Country Store Has Another Successful Year**

The West Virginia Grown Country store at the State Fair of West Virginia once again saw record numbers. Sales topped $67,000 with 40 producers participating in this year’s store.

**New Exotic Tick Found**

On May 21st, the National Veterinary Services Laboratories (NVSL) confirmed Haemaphysalis longicornis (longhorned) tick’s presence in West Virginia. Tick samples were collected from cattle on two separate premises in Hardy County.

**Authority to Regulate Farmers Markets Transferred**

Under Senate Bill 375, authority to regulate farmers markets and vinegar-based cottage foods sold at these markets was transferred to the West Virginia Department of Agriculture from the Department of Health and Human Resources and local health departments. Rules and guides will be finalized early 2019.

**State Parks Host Farm-to-Table Dinners**

The West Virginia Department of Agriculture, in conjunction with the West Virginia Farmers Market Association, the West Virginia Department of Natural Resources and the West Virginia State Parks System, hosted eight farm-to-table dinners from June 14th to September 27th. Each event took place at a state park restaurant, pairing locally grown produce and products for menu items.

**Phytosanitary Inspections Increase**

The Department signed off on 3,483 of new certificates, an increase of 17% worth an estimated $15 - $20 million in plant exports.
AD DEADLINES
February 2019...
Phone-in ads for the February issue must be received by 12 noon on Monday, January 14. Written ads for the February issue must be received by 1 p.m. on Tuesday, January 15.

March 2019...
Phone-in ads for the March issue must be received by 12 noon on Thursday, March 14. Written ads for the March issue must be received by 1 p.m. on Friday, March 15.

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

Apiany Events
Barbour Co. Beekeepers Assoc., Monthly Meeting
4th Thursday, 7 p.m., Barbour Co. Fairgrounds, Clarksburg. Contact Ben Fancher, benfancher@gmail.com

Clay Co. Beekeepers Assoc., Monthly Meeting
2nd Monday of Month, 6 p.m., Varley's Mill Baptist Church, 8652 Varley's Mill Rd., Hurricane. Contact Melville Moyers, 336-9611.

Jackson Co. Beekeepers Assoc., Bi-Monthly Meeting
2nd and 4th Thursday, 10 a.m.-12 p.m., McDonald's Bull, Jackson Co. Fairground Ripley, W.Va. Contact Mike Blessing, 333-9437; mike@mikeblessing.com

Marion Co. Beekeepers, Beginning Beekeepers School

Monogalia Co. Beekeepers Assoc., Monthly Meeting
1st Tuesday, 7 p.m.-9 p.m., WVU Co. Ext. Office, Weirton. Contact Debbie Martin, 337-9498; debbie27@yahoo.com

Tri-State Beekeepers Assoc., Monthly Meeting
3rd Thursday, Feb. 6, p.m., novice classes begin Feb. 26, Good Zoo Bldg. Oakley Park, Wheeling, W.Va. Contact Steve Folk, 304-234-0101; sfolk@comcast.net

West Central Beekeepers Assoc., Monthly Meeting
4th Saturday, 1 p.m., Commission on Aging Bldg. 150 Madison Ave., Spencer. W.Va. Contact Dale Cunningham, 334-6816; p29dbleh@bellsouth.net

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-3544 for more information.

Sheep Sales
Jackson 4/17 ram, good disp., intelligent, good structure, $1,500. Ross Cullen, 26508; 654-8324.

Hog Sales
Hogs, corn fed, 150/ea. Clayton Gibson, 75 Clay Lane, Clendenin, 25404; 965-3080. Pure Berkshire, proven sow, feeding, gilts, barrows, boars, 200-1000 lbs. feeder pigs, $80/up. Hope O'Toole, 595 Luther Heshman Rd. Baker, 26801; 897-7073; dorothyhgm@ymail.com

Barbor County Cattle Sale
The next Cattle Sale is scheduled for 10am on Tuesday, March 19, 2019. Telephone 304-488-9974.

Horse Sales

Miscellaneous Sales

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Horse Sales
raised w/working parents in a working farm environment, minimal bunking, respecting farm boundaries & stellar guardian ability, $375/ea. Quincy McMichael, Gen. Del., Renick, 24966; 952-2922.


Acreage: Putnam Co.: 103 A., fields, woods w/1/2 mile running stream, very private, $1,500/A.; 8 A., well utilities, great building site, $65,000. Bill Morton, 104 Marble Dr., El- eanor, 25970; 543-4575.


Acreage: Roane Co., 159 A., adjoining city limits of Spencer, 1/2 mile rd. frontage, on Rt. 33, may consider partial financing, $620,000/may consider partial financing, Larry Stonestreet, 900 Panorama Dr., Spencer, 25726; 786-7166. 9111.


ABCA Border Collie pups, traditional black/ white & blue merles, $350/up. Donna Wilson-croft, 741 Mick Hill Rd., Buckhannon, 26201; 877-8556; donnawilsonmck@hotmail.com.

Hay, 18, sq. bales, 2nd cut, mixed grass, stored in barn w/easy access, $4/bale. Lou Schmidt, 380 Crystal Spring Rd., Salem, 26426; 783-4836.

Humidaire incubator, 6 trays, $500/obo. Chris Shingleton, 156 Chestnut Lane, Penns- boro, 26415; 758-0044.

Honey, $10/lb.; $16/2/lb.; $20/qt.; $7/12 oz. plastic bear. Rick Varian, 758 Dolly Lane, Dry- fork, 26263; 940-2330.

Miscellaneous Wants

Hay, preferably round bales but will consider sq. bales. Ron Auvil, 2253 Mountaineer Rd., Moatsville, 26405; 457-1797.

2019 HONEY BEE EXPO
Mid Ohio Valley Beekeepers Assoc. & WVU Extension
Jan. 28
WVU Parkersburg Campus
Speaker Dr. Brock Harpur
Cost: $20/already pre-registered (lunch additional)
$25/at the door
Kenny Bach, 740-374-4040; backkib@yahoo.com
movalb.org

AG SAFETY DAYS
FEB. 5-7, 2019

WVDA Annual Ag Safety Days are scheduled for February 5-7, 2019 at the WVU Kearneysville Tree Fruit Research and Education Center. The event is designed to educate our agricultural community in safety regulations, provide helpful safety information and materials, assist in compliance with federal and state guidelines for pesticide use and handling, and to provide a free opportunity for licensed pesticide applicators to earn recertification credits for their licenses. Registration is free but required. For more information or a registration form, contact Jessica Stricklen at (304)558-2209 or by email at jstricklen@wvda.us

Tips from THE VET

Q. How do I prepare my livestock for winter weather?

A. It’s that time of year again when livestock producers are tasked with the challenge of managing the health of their herd during frigid winter months. The health of spring cow and calf pairs depends on good winter herd management. As temperatures plummet, livestock burn more calories to stay warm. To keep herds healthy through winter, supplying more forage and adequate minerals is critical to prevent depletion of fat stores and weight loss. Producers should keep in mind that, although more forage is required during the winter, livestock also waste hay and feeder choice is important. A study at Michigan State University compared feed wastage among different types of round bale feeders. Ring and ring/cone type feeders were the most efficient, resulting in an average of only 4.5 percent waste. In addition, as livestock consume more feed, water intake is also increased. Checking water sources regularly is important to ensure there is plenty of unfrozen water available. A local practicing veterinarian can assist livestock producers with overall herd health plans including winter management.

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: ________________________________________________________________________________________________

Telephone: ______________________________________ 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) 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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AG SHOWCASE INSPIRES STUDENTS

The 4th annual Agriculture Innovation Showcase was held at the National Guard Armory in Moorefield November 14. Hundreds of middle and high school students from across West Virginia showed up to learn how STEM (Science, Technology, Engineering and Math) are changing the world of agriculture.

“Our two biggest efforts with our ag curriculum is to make sure we are embedding entrepreneurship and ag innovation,” said Jason Hughes, the lead coordinator for agriculture at the West Virginia Department of Education.

Hughes said students don’t have to live on a farm or come from a farming family to be involved in agriculture anymore. The amount of technology being used on farms today means there are all kinds of different ways to get involved in agriculture.

“We’re challenging students to become more innovative and become problem solvers,” Hughes stressed. “Naturally, that is going to lend itself to some new business ideas too.”

Students not only got to see some of the technology being used today, they were encouraged to come up with ideas of their own that could help move the agriculture world further into the 21st century. Students were given five minutes to present their ideas to a panel of judges.

“I made a solar powered, self-moving, chicken coop,” said Greenbrier East Junior Scott Perry.

Perry explained his invention allows chicken to safely free-range all day with out staying in the same spot. He came up with the idea to help farmers who might be too busy to push around a traditional mobile coop, or someone who is not physically able to move one.

“You just set the GPS coordinates on the coop in the morning, and throughout the day it will gradually move from point A to point B,” Perry added. “You can track the progress through an app on your phone.”

Perry’s invention is just one of dozens that were presented throughout the day. Hughes said these kinds of ideas are not only going to change the way farming is done, but it’s also going to allow students to turn their ideas into business opportunities.

“I think that’s what’s good about ag education and FFA, we instill in students they have the ability in themselves, the self-confidence to look at the world’s problems and start coming up with solutions,” Hughes said.

Winter Blues

FARMER’S MARKET
FEB. 16, 2019 1-5 PM
Charleston Coliseum & Convention Center

SEE A POTENTIAL INVASIVE PEST?

Send us a photo with your name and contact info to bugbusters@wvda.us or (304) 558-2212.

Garden Calendar

January 2019 Source: WVU Extension Service Garden Calendar

JAN. 1 .... Increase humidity for houseplants.
JAN. 2 .... Plan garden layout.
JAN. 3 .... Start poinsettias to 6 inches and place in sunny windows.
JAN. 4 .... Order herb seeds.
JAN. 5 .... Harvest overwintered Brussels sprouts.
JAN. 6 .... Harvest overwintered kale.
JAN. 7 .... Create a garden map.
JAN. 8 .... Order seed varieties.
JAN. 9 .... Consult WVU Extension’s recommendations.
JAN. 10 .... Seed tomatoes for early high tunnel planting.
JAN. 11 .... Service power equipment.
JAN. 12 .... Clean garden tools.
JAN. 13 .... Test germination of stored seeds.
JAN. 14 .... Use grow lights for vegetable seedlings.
JAN. 15 .... Gently remove snow or ice from evergreens and shrubs.
JAN. 16 .... Order grow lights for transplant production.
JAN. 17 .... Organize a community garden.
JAN. 18 .... Order fertilizer and lime according to soil test results.
JAN. 19 .... Plan spring landscape design.
JAN. 20 .... Order harvest supplies.