Kent’s Reflections

West Virginia’s Comeback Story Must Include Agriculture

And we are off to the races! Our mission is clear, Agriculture must be a part of West Virginia’s comeback story, and plans are already in motion to make certain that goal comes true. When meeting with the Legislature, I must quote the Senate Committee on Agriculture and Natural Resources Chair Sen. Dave Sypolt (R-Preston) who said, “Your Department of Agriculture is on fire getting things done.” Thank you Senator for the kind words, but the West Virginia Department of Agriculture (WVDA) has only just begun.

First, the department must look inward and reorganize itself to meet the needs of modern agriculture. The promise is to preserve and protect the old ways of farming while embracing the new realities of the modern age. Creating the West Virginia Agriculture Business Development Division was a top priority for my administration. This division will act as any other business development center, providing essential tools to our already existing agriculture businesses and helping new start-ups succeed. What makes me most proud about this new division is elevating our Vets to Ag program to a higher priority. As a Marine (ret), I know firsthand agriculture can provide fulfilling jobs to our veterans and help the healing process of combat.

Secondly, the department must do all that is in its power to promote our state’s terrific producers and their products. The WVDA sponsored two Winter Blues Markets in February, one in Morgantown and one in Charleston. The final tally for both events was more than 5,000 people in attendance and $50,000 worth of sales for our vendors.

West Virginia FFA President Andrew Hauser traveled half way around the world to gain a new perspective on agriculture and life. The Potomac State sophomore was one of 75 FFA office holders from across the United States to take part in a 12-day trip to South Africa in January.

Hauser learned about the opportunity while attending last year’s FFA State Presidents’ Conference in Washington, D.C. “I decided I was going to put in my application. I didn’t know if I’d be chosen, but I knew I would regret it if I didn’t try,” explained the agriculture education major from Tucker County.

When he found out he’d been chosen, he had just a few months to raise thousands of dollars to pay for the trip. He got busy sending out sponsorship letters. “The trip cost $4,400. I didn’t have to pay a dime out of my pocket. The community really supported me financially.”

The trip was geared toward learning about different aspects of agriculture from around the globe, focusing on South Africa.

Hauser met with the other FFA officers in Washington, D.C., on January 2 for two days of training and then boarded a plane for South Africa on January 5.

“In South Africa, we had the opportunity to go to all different kinds of farms from macadamia nuts to avocados. We visited a Boer goat farm, a winery and a feed lot. It was a jam-packed schedule teaching us about South African agriculture and customs,” said Hauser.

Perspective, continued on page 2
Months of work culminate in FFA Ham, Bacon & Egg Sales statewide

March is the month for ham, bacon and eggs. FFA chapters across West Virginia will hold their local Ham, Bacon and Egg Shows and Sales this month. The money raised goes right back to the winners to use for next year’s pig or perhaps a college savings account.

The sales are a culmination of months of hard work. FFA members purchase piglets in the summer and spend the next 6-8 months fattening them up, going to slaughter and then processing the ham and bacon in an FFA facility. Those raising chickens determine their best layers and then choose what they believe will be champion eggs.

Local sales draw in hundreds of bidders from around the community. From supermarkets to county commissioners to family friends, bidders will shell out big bucks to take home not just the champion and reserve champion cuts of meat and fresh eggs but all the products up for sale.

The Ham, Bacon and Egg program is all about teaching FFA members the value of hard work and responsibility, how to sell a product and how to market themselves.

“My hope is that you'll find a sale in your community and support FFA members by purchasing their products. Not only does it benefit FFA, you'll take home some really great ham, bacon and eggs,” stressed Commissioner of Agriculture Kent Leonhardt.

This year also marks the 74th annual West Virginia Ham, Bacon and Egg Sale held at the state Capitol on March 13, 7 p.m., Building 7 (State Training Center). The event will attract big spenders. A dozen eggs usually go for $750 to $1,000. A champion ham can bring in $6,000 to $8,000 and a slab of bacon up to $1500. It all depends on the buyers and their generosity.

For more information on a local ham, bacon and egg show and sale, call your local FFA chapter. For details about the state show, contact WVDA Communications Director Crescent Gallagher at cgallagher@wvda.us or 304-558-3708.

Perspective, continued from page 1

Those customs were sometimes very foreign to teenagers from the United States.

“In the U.S. when you raise a beef cow, you want lots of marble in your meat. Something we heard over and over again in South Africa was they are a very healthy nation. When we visited a feed lot, they explained they raise their beef to come in under 800 lbs. That’s very different from the U.S. They are raising lean beef. They want that leaner steak or hamburger that doesn’t have a high fat content to create a healthier product,” stressed Hauser.

Another lesson came in the form of water.

“Coming from West Virginia, it was very different to see they had to irrigate everything. Here in West Virginia, we don’t have to worry about irrigation. In South Africa, farmers get an allotment of water based on the rainfall that year,” said Hauser. “They have to make a decision on how many trees they grow and how much corn they plant based on their water allotment. It changes year to year, so they really have to put a lot of consideration into farm management.”

From Pretoria to Cape Town and everywhere in between, the FFA leaders learned from their hosts and each other.

“The biggest thing I gained was perspective. Everyone has a different perspective on their lives, not just in South Africa but all across our nation as well,” said Hauser. “Being kind to others, taking advantage of opportunities that come your way and living in the moment. I wanted to get the most out of that trip as I possibly could. I was taking every day and living it to the fullest.”

Now back at home, Hauser is sharing those experiences with his fellow FFA members throughout West Virginia. He hopes to inspire them to look for new opportunities on the farm and in the world at large.

Kent's Reflections, continued

Meeting the retailers and buyers at both events was an eye-opener. Being able to discuss how we can move agriculture forward is vital to our state. Our youth-based agriculture programs, we risk losing our youth if we don’t have reliable food is a luxury in our great country. Without a different career path; one that is therapeutic and rewarding, but involves a tremendous amount of hard work. There is an ever-growing gap in our agriculture industries and we cannot afford to wait to fix it. Safe, reliable food is a luxury in our great country. Without our youth-based agriculture programs, we risk losing the next generation of farmers, putting our food supply at risk.

Lastly, we are working closely with the Legislature and governor to make sure the department has a budget that allows us to meet its constitutional responsibilities including food safety, animal health, marketing and agriculture business development for fiscal year 2018. Additionally, our department is monitoring several bills of interest to West Virginia agriculture. The WVDA is working with the legislature as these bills make their way through the process. If you have an interest, you can find everything that your legislature is working on online at http://www.legis.state.wv.us/. I would encourage everyone to make their feelings known to their delegates and senators about the issues at hand.

As a former state senator and your Commissioner of Agriculture, I welcome all comments.

In the meantime, I wish everyone a safe month and hopefully the storms we are not seeing in February don’t hit us all at once in March.

Semper Fidelis,
Want to be ‘WV Grown’? Here’s the why and how.

You’ll find them on everything from maple syrup to strawberry jam, pickles to pork chops. The stickers say “WV-Grown.” It’s the West Virginia Department of Agriculture’s stamp of approval. But what does “WV-Grown” really mean? It’s a designation producers have to earn from the WVDA.

Before any product can receive one of those “WV-Grown” stickers, they have to be vetted by the WVDA’s Marketing Division. The WV-Grown program assures the products are of the highest quality and meet the requirements of being a value added product. Value added products must be totally grown or produced in West Virginia or must have at least 50% of the total value added by further processing in West Virginia. For example, apples grown in Mineral County and then processed into apple butter qualify as WV-Grown. So do pecans grown in California but coated with West Virginia honey and produced in-state.

Other requirements include a label inspection report and process approval by a competent process authority. Certain products must be processed in a West Virginia Department of Health and Human Resources-approved kitchen facility. Dairy products, eggs and meat must meet additional requirements. Producers must also sign a “WV-Grown” Authorization Agreement attesting which products will carry the WV-Grown logos.

Once all those steps have been met, the producer can order “WV-Grown” labels from the WVDA or get permission to incorporate the logo into their printed labels.

“Our WV-Grown program provides agricultural producers in the state with an excellent opportunity to increase their marketability and to participate in WVDA promotions,” said WVDA Food Marketing Specialist Teresa Halloran.

Next time you see one of those WV-Grown logos at a specialty store or a farmers’ market, you can be assured it’s the best of the best West Virginia has to offer. For more information on the WV-Grown program, log on to http://www.agriculture.wv.gov/divisions/marketinganddevelopment/Pages/WV-Grown-Program.aspx or contact Teresa Halloran at thalloran@wvda.us or 304-558-2210.

WVDA proposes pest treatment to 3,500 acres of forested land

The West Virginia Department of Agriculture (WVDA) is working with the United States Department of Agriculture-Forest Service (USDA-FS) to control one of the most serious forest pests in the state, gypsy moths. The WVDA Cooperative State-County-Landowner (CSCL) Suppression Program proposes aerial treatment of approximately 3,521 acres of forested lands to reduce significant impacts caused by the gypsy moth.

“Large numbers of caterpillars are expected in the proposed treatment area. It is likely that many already stressed trees will not be able to withstand an additional heavy defoliation and will die,” explains Commissioner of Agriculture Kent Leonhardt. “Water quality, recreation experiences, wildlife habitat and timber production could all be negatively affected.”

The gypsy moth is a non-native, invasive insect that feeds on more than 500 species of trees and shrubs, including West Virginia hardwoods. Young gypsy moth caterpillars are usually spread by the wind. However, humans are speeding up the process considerably by unwittingly transporting the pest as eggs or caterpillars on firewood, RVs, campers and other vehicles. WVDA officials caution against the transport of firewood into or out of the state because pests such as the gypsy moth, along with hemlock woolly adelgid, emerald ash borer, and other invasive insects, may be in or on the wood. Owners of RVs and campers are asked to thoroughly inspect and wash their equipment before moving it. Even with all of these precautions, the gypsy moth has and will continue to spread, leaving site specific treatments as the only way to ward off population explosions and resulting tree mortality.

An increase in the gypsy moth population in Grant, Hardy, Pendleton, Pocahontas and Summers Counties is expected this year. Areas with 500 egg masses per acre (em/acs) or higher were designated for possible treatment through the CSCL program.

The participating landowners signed a contract with the WVDA and paid a deposit confirming that requested treatment for their gypsy moth problem. The landowners selected the spray material to be used on their property and verified their property boundaries. The proposed treatment calls for one application of a specific control agent. These agents are a bacterium known as Btk, which affects young caterpillars with minimum effects on other insects and animals or Mimic (Tebufenozide) which has a very low toxicity to all mammals and aquatic species.

The WVDA consulted with the WV Division of Natural Resources Wildlife Resources biologist concerning the presence of rare, threatened or endangered species issues in the proposed treatment areas. No impacts to any rare, threatened or endangered species are anticipated.

The map at left shows the general location of the proposed treatment areas. More detailed maps with specific locations of the proposed treatment areas are available for review at the New Creek office of the WVDA Plant Industries Division. These areas will be treated during May 2017. The specific dates will depend on weather conditions and the stage of development of the gypsy moth.

Public Comment Period...The WVDA will immediately begin solicitation of public comment on the areas proposed for treatment to reduce the devastating effect on West Virginia’s forest by the gypsy moths. The WVDA will use this input to identify any significant issues related to the proposed project and to develop a range of alternatives.

Any comments, concerns or interest in this proposed project should be submitted in writing to Quentin “Butch” Sayers or G. Scott Hoffman, P.O. Box 9, New Creek, WV 26743 or via e-mail to ghoffman@wvda.us no later than April 1, 2017.
Recipes from the Mountain Family Treasures Cookbook and What's Cookin’ Recipe Promotion!

This month’s recipes are taken from Mountain Family Treasures, a cookbook put together by Ruby Dean Collins, author of Grandma’s Favorites, and owner of The Baker’s Kitchen in Sutton. The cookbook includes contributions of recipes and stories by members of CEOS (Community Extension Outreach Service) and many of Collins’ friends and neighbors. Incorporate some of these delicious recipes into your Easter brunch! The cookbook can be ordered by contacting Collins at ruby.collins@hotmail.com.

OLD TIME POTATO CANDY

- 2 tablespoons cooked mashed potatoes
- 1 tablespoon butter or margarine
- 1 small jar maraschino cherries, drained
- 1½ cups pecans (more or less)
- 1 pound Confectioners sugar (more or less)

Mix potatoes, butter or margarine, and milk. Add enough Confectioners sugar to make a dough. Roll out on a floured surface sprinkled with powdered sugar. Spread a thick layer of peanut butter and roll up like a jelly roll. Chill and slice.

WHITE CHOCOLATE CHERRY NUT CANDY

- 1 small jar maraschino cherries, drained
- 1½ cups pecans (more or less)
- 1 pound Confectioners sugar (more or less)

Finely chop cherries and nuts (I use my food processor). Add Confectioners sugar, butter and flavorings. Using hands, mix until all sugar is incorporated. If it’s a little dry, add VERY SMALL amount of canned cream. Roll out into 50-cent pieces and place on cookie sheet lined with wax paper. Put into freezer to chill. In a double boiler or bowl over low boiling water, melt chocolate. Using a spoon, dip each candy and drain off excess chocolate. Place another waxed cookie sheet. When all are done, put into freezer to set. Store in airtight container in a cool place.

Note: Be sure and taste the filling, as you may want to add a little more buttermilk flavoring. Just don’t over do it, because the longer they sit, the stronger it gets. Great for Easter eggs.

CHICKEN AND DUMPLING CASSEROLE

- 1 cup peanut butter
- 2 teaspoons vanilla flavoring
- ½ cup plain flour
- 2 cloves garlic
- ½ cup chopped onion
- ¼ cup butter
- ¼ cup cooked mashed potatoes
- 3 tablespoons cooked mashed potatoes
- 2 teaspoons poultry seasoning
- 1 tablespoon butter or margarine
- 1 teaspoon salt
- ½ cup chopped celery
- 1 package frozen peas
- 1 large diced carrot
- 1½ cups cooked cubed chicken

Saute onions, celery, and garlic in butter. Add flour, stirring to incorporate all liquids. Add salt, pepper and broth. Continue to stir until all are mixed together completely. Add chicken, peas and carrots. Cook about 5 minutes. Pour into a greased 9x13" baking dish or pan. For biscuits, mix all ingredients, and roll out on to about ⅛" floured surface. Top chicken mixture until covered. Bake uncovered at 350 for about 30 minutes or until biscuits are golden brown, and toothpick comes out clean when checked.

Note: This is one of my favorite ways to use leftover chicken or turkey.

DUTCH APPLE PANCAKES

- 3 eggs
- ⅓ cup all-purpose flour
- ⅓ cup milk
- 2 tablespoons melted butter
- ⅛ teaspoon salt
- 1 tablespoon butter
- ⅛ cup sugar
- ¼ teaspoon cinnamon
- 2½ cups sliced apples
- Confectioner’s sugar for dusting

Preheat oven to 400° F. Coat two, 9" cake pans with cooking spray. In a medium bowl, mix eggs, flour and milk with mixer, until smooth. Add 2 tablespoons melted butter and salt. Beat well, then pour mixture into prepared cake pans, distributing evenly. Bake 10 minutes and reduce heat to 350°F and bake 5-7 minutes more, until puffy and golden brown. Meanwhile in a medium skillet, melt remaining butter over medium heat. Stir in some of the ingredients, except for Confections sugar. Cook until apples are tender (about 5 minutes). Remove pancakes to a serving platter or plate, and spoon half the apple mixture over each one. Dust generously with Confections sugar, and serve immediately.

Deadline for entry is Friday, April 14.
Winter Blues Farmers’ Market and Dine-Around a Huge Success

The 2017 Winter Blues Farmers’ Market and Dine Around was a huge success. More than 4,000 shoppers filled their bags with WV-grown produce, meat and other farm products Sunday, February 12 at the Charleston Civic Center.

"I was expecting a big crowd, but the turnout exceeded anything I could have imagined," said Commissioner of Agriculture Kent Leonhardt. "It is truly amazing to see so many people come out and support their local farmers and producers. I could not be happier with the results." Fifty-seven vendors and nine restaurants took part in the Winter Blues Market. The vendors raked in more than $36,000. The restaurants made more than $5,000 for a total of more than $41,000 in four hours. The vendors kept all the profits from the market.

Cathy Hervey, with Family Roots Farm, a maple syrup producer, said it was a busy morning. "We increased our profits this year by at least 25 percent. The crowd was terrific." The Winter Blues’ Farmers’ Market started out in Morgantown in 2010 with a handful of vendors. In 2015, the event was moved to Charleston and it blossomed.

"This year's market was a dream come true," said WVU Extension Small Farms Center Director Tom McConnell. "When we started out that first year, we had some wheat, a few berries and some gleaned up potatoes. Compare that to this year’s market. We had hundreds of fruits, vegetables, meats and farm products for sale. I couldn't have asked for more, and this event is only going to continue to get bigger and bigger."

The Winter Blues Farmers’ Market and Dine-Around is part of the 2017 Small Farms Conference. The WVU Extension Small Farms Center and the West Virginia Department of Agriculture co-sponsor the event.

WV Cattlemen’s Association Seeking Executive Secretary

The West Virginia Cattlemen’s Association is seeking an energetic and motivated individual to serve as Executive Secretary of the Association. Requirements include a B.S. degree in animal science or related field and an excellent knowledge of agriculture and the cattle industry. Good oral and written communication skills are required. The Executive Secretary implements cattle marketing, legislative, public relations and promotional programs under the direction of the board of directors. Salary and benefits are commensurate with qualifications and experience and subject to annual reviews.

Interested parties should contact Garrett Kuykendall P.O. Box 1035 Romney, WV 26757 Phone: 304-822-5628

Farm products for sale. I couldn't have asked for more, and this event is only going to continue to get bigger and bigger. The Winter Blues Farmers’ Market and Dine-Around is part of the 2017 Small Farms Conference. The WVU Extension Small Farms Center and the West Virginia Department of Agriculture co-sponsor the event.
West Virginia Feeder Cattle Sales Spring 2017 Schedule

Sponsored by WEST VIRGINIA LIVESTOCK AUCTION MARKETS • WEST VIRGINIA CATTLEMEN'S ASSOCIATION

FG, G, Cattlemen • Saturday, March 11 • 11 am • 580-328-5260 • Extension Service

FG, G, TBB, L • Thursday, March 9 • 7:30 pm • 580-328-5260 • Extension Service

FG, G, T • Friday, March 3 • 6 pm • 580-328-5260 • Extension Service

FG, C • Thursday, March 2 • 6 pm • 580-328-5260 • Extension Service

FG, T • Tuesday, March 7 • 6 pm • 580-328-5260 • Extension Service

FG, T • Saturday, March 4 • 6 pm • 580-328-5260 • Extension Service

FG, T • Tuesday, March 7 • 6 pm • 580-328-5260 • Extension Service

FG • Monday, March 6 • 6 pm • 580-328-5260 • Extension Service

FG, T • Tuesday, March 7 • 6 pm • 580-328-5260 • Extension Service

FG, T • Thursday, March 2 • 6 pm • 580-328-5260 • Extension Service

FG, G, T • Wednesday, March 1 • 6 pm • 580-328-5260 • Extension Service

FG, C • Wednesday, March 1 • 6 pm • 580-328-5260 • Extension Service

FOR INFORMATION, CONTACT:

Jonathan Hall, WVDY
1800 Kanawha Ave. E
Charleston, WV 25305
304-588-2210

Kevin S. Shaffer, Ph.D., Livestock Production Specialist
WVU Extension Service
333 Evandale Drive, Room G213, PO Box 6108
Morgantown, WV 26505-6108
Office: 304-293-2969; Mobile: 304-669-1586

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West Virginia Feeder Cattle Sales Spring 2017 Schedule

B - BOARD FG - FARMER GROUPS T - TELE-O-AUCTION BB - BOARD AND BARN G - GRADED CATTLE

Cattle Sales

Black Angus heifers, 4, average price, approx. 700-800 lbs., w/papers, William Colins, 120 Lovell Lane, Ammette, 25007; 394-5767.

Cattle prices and Lab results available for must be unreported to current bull. Tim Kidwell, 171 Dunham Rd., Leonard, 25428; 426-5805.

Black Angus, 9-10 yr. old cows due to including picking up things & a "12" bucket. John Bart, 985 Sugar Run Rd., Pennsboro, 26159; 659-3121.

John Boyd, PO Box 157, Grafton, 26354; 429-6784; boydnewhizons@gmail.com.

JD: 458, standard round bale, 9'50.

MF, 261 w/qip loader & joystick, 2, remote, 2, post ROPS, $7,200; Grimmy hay fed. Bruceton Mills, 26255; 379-8150.

Farms for sale:


JD, 365, round bale, 9', 16', front & rear draw, pt-3, PHM, high range, $5,300. Robert Vandalle, 328 Wells Hollow Rd., Scott Depot, 26550; 575-4270.

Gravity bed, wheel, dual, wheel, start, high/low speed, front brush hog, $650. JD, 397, round bale, 9', 16', 5'6 draft, excel. cond., extend, new rear tires, $6,800. B. Sparks, 840 Shilo Rd., Summersville, 26651; 619-9697.


For information on land sales, please contact the West Virginia Landowners Association.

ä, 500, shank cond., $6,600. David Brumley, 1000 Shady Gap Rd., Summersville, 26651; 619-9697.

JD, 397, round bale, 9', 16', 5'6 draft, excel. cond., extend, new rear tires, $6,800. B. Sparks, 840 Shilo Rd., Summersville, 26651; 619-9697.


For information on land sales, please contact the West Virginia Landowners Association.

Equipment Sales

No trucks, cars, vans, campers or other backhoes (except pt-3 hitch), dozers or other construction equipment; lawn equipment parts.

Liberty, backhoe, 3 pt. hitch, 6', PTO driven, for a 30 hp or larger tractor, comes with farm use, $3,500. John Bart, 985 Sugar Run Rd., Pennsboro, 26159; 659-3121.

JD, 458, standard round bale, 9'50.

MF, 261 w/qip loader & joystick, 2, remote, 2, post ROPS, $7,200; Grimmy hay fed. Bruceton Mills, 26255; 379-8150.

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MF, 261 w/qip loader & joystick, 2, remote, 2, post ROPS, $7,200; Grimmy hay fed. Bruceton Mills, 26255; 379-8150.
Raleigh Co.: A. W. house, city & water service, woods, dead end street, $75,000. Al Strassburger, 1331 Egeria Rd., Odd, 25502; 787-7699.

Goat Sales
Oberhasli dairy goats, taking reservations now for late winter/early spring kids, $250/sep. Michelle Liga, 4140 Dogtown Rd., Kingwood, 26357; 960-9321; oberhaslihills@att.net.

Alpine & Saanen/Alpine cross 1-wk. kids, disbudded, vacc., females, $40; males, $35. Greg Savas, 1956 Days Rd., Birch, 26349; 640-2975; gregverenena@gmail.com.

Alpine bucklings & doelings, parents are ADA registered & on premises, quality conformation, bucklings, $165/sep., $300/sep. - Leah Snow, HC 60, Box 231 A, New Martinsville, 26155; 453-3988.


Goat Wants
Toggenburg, 17 or Alpine doe kids. Dean Chisler. 347 Corner School Rd., Fairview, 26750; 798-3585.

Raleigh Co. Beef Sales
Learn homesteading skills, volunteer at my farm. Sarah Schiffer, 3781 Evans Rd., Mount Lookout, 26678; 619-7480.

Hog Sales


Gloucestershire Old Spot boars, white $700/ea.; Ossabaw Island Hog boars & gilts, breeding pairs. & kids, both homestead & show quality, register heritage breeding stock; feeder pigs, $125/ea.; no chemicals, GMO free. Quincy McMichael, General Delivery, Renick, 24966; 992-2922.

Pure Gloucester Old Spot & Old Spot Hamptons cross, $300/ea. Cad. Tyler. 720 Puffermill Rd., Hilltopsboro, 24944; 653-2097; ccdtyler63@gmail.com.


Hog Sales
Barbour Co. Beekeepers Assoc. Monthly Meeting, 7th, 7 p.m.
Barbour Co. Extension Office 2 mi. south of Philippi on Rt. 25 Contact Jason Miihlbach, 273-0687; dp_foot@hotmail.com.


Clay Co. Beekeepers Assoc. Monthly Meeting 2nd Monday 6 p.m. Big Otter Community Bldg. Contact Tim Clifton, 548-3204; tfclifton@gmail.com.

Corridor G Beekeepers Assoc. Monthly Meeting 1st Tuesday 6 p.m. Chapmanville City Hall Contact Tony Meadows, 524-7690; takshacks@outlook.com.

East. Panhandle Beekeepers Monthly Meeting, 1st Monday 7 p.m. Hospice of the Eastern Panhandle Kearneysville, W.Va. Contact Alex Henss, 208-5258; nhickmanfarm@gmail.com.


Mercer Co. Beekeepers Monthly Meeting, 1st Monday, 6 p.m. Frederick County Memorial Clinic Princeton, W.Va. Contact Ken Cole, 425-1077; $cv.in_wv@hotmail.com.

Mid Ohio Valley Beekeepers Monthly Meeting, 1st Monday, 6 p.m. Farmington Library Farmington, W.Va. Contact, Mike Blessings, 304-374-2904; mcb@blessingsbarrett.com. Teresa Wagner, 375-4919; Twagon1777@yahoo.com.

Preston Co. Beekeepers Monthly Meeting, 3rd Thursday, 7 p.m. Preston Co. Ext. Office Contact David Shuman, 304-391-3200; Thebarmen66@gmail.com.


Nicholas/Webster Beekeepers Monthly Meeting 3rd Monday, 7 p.m. Proprietors Park & Rec. Center Clarksburg, W.Va. Contact C. David Bammert, 619-0189; cdmsr@comcast.com.

Potomac Highlands Beekeepers Monthly Meeting, 3rd Tuesday, 6:30 p.m. Bank of Romney Comm. Center Romney, W.Va. Contact Robert Westover, 651-6897; irlukhousen@barneywv.com, or potomachighlandsbeekeekees777@gmail.com.

Poultry Sales
No ornamental, wild or game birds; eggs.
Bantam Frizzle Cochin chickens, 1, white or black, $15; $25/25+; Norma Young, 12822 Pumpkin Vine Rd., Buf- falo, 25033; 937-3246.

Job Sales
Hafflinger gelding, draft team, 1,400 lbs. Mr. & Mrs. Bill Hailer, 2031 Hiner Mill Rd., Eastbank, 26537; 245-0605.

Plant Sales
No medicinal plants, nursery stock, common agricultural seeds unless tested for germination. 1/2 Runner bean seed, non-tough, $8/100 seed. royalcucumber@yahoo.com.

Sheep Sales
Suffolk 4-syr. lamb, easy lambs, $300. Tim Kidwell, 3781 Dunham Rd., Lebanon, 26352; 458-2065.

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Raleigh Co. Beekeepers Cooperative Association
Monthly Meeting
3rd Thursday, 6:30 p.m. Raleigh Co. BOE Office Beckley, W.Va. Contact Mark Lilly, 575-6114; wbbees@yahoo.com.

Southeastern Beekeepers Monthly Meeting
3rd Thursday, 7 p.m. Osteopathic Alumni Memorial Center Lewisburg, W.Va. Contact Mary Holesapple, 772-3272; mary.holesapple@comcast.net.

Tri-State Beekeepers Monthly Meeting, 3rd Saturday, 1 p.m. Roane Co. Committee on Aging Bldg. Spencer, W.Va. Contact Dale Cunningham, 354-6916; iamsjanhem@yahoo.com.

West Central Beekeepers Monthly Meeting, 3rd Saturday, 1 p.m. Roane Co. Committee on Aging Bldg. Spencer, W.Va. Contact Dale Cunningham, 354-6916; iamsjanhem@yahoo.com.


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

Miscellaneous Sales
No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC as herding or working breeds. Days: Hay, 16, 4x5 round bales, lined/fielded, according to soil samples, stored inside, $40/bale. Jeff Allen, 2398 Dowdle Rd., Moundsville, 26041; 845-7549.


Elk River Roots & Saddle Club
March 18, 10 a.m. Vets Day to include clinic, demonstrations, vendors & traders. Winfield Riding Club Winfield, W.Va.

Alice Blankenship, 541-6399.

ELK RIVER BOOTS & SADDLE CLUB
March 18, 10 a.m. Vets Day to include clinic, demonstrations, vendors & traders. Winfield Riding Club Winfield, W.Va.
The West Virginia Department of Agriculture (WVDA) is expanding its social media reach and adding a way to preserve your farm memories.

Our new Instagram account will allow you yet another way to connect to the latest ag activities through photos and videos. Please follow us and share your Instagram favorites.

Our other new project is the Video Scrapbook Booth. The WVDA is gathering farm stories from young and old. The goal is to preserve those memories for future generations and to tell folks what agriculture in West Virginia is all about. From your favorite childhood memory growing red, hay, and fall crops to how the family farm has changed your life, share your ag story with us. Commission of Agriculture Kent Leonard (see above photo) was one of the first to sit down in the Video Scrapbook Booth and tell his agriculture story at the Small Farms Conference held in February in Charleston. You can find the Video Scrapbook Booth at upcoming agriculture events like the State Fair of West Virginia.

"Whether you are 15 or 105, West Virginians have something to share when it comes to their life on the farm. Our social media platforms capture the here and now. The Video Scrapbook Booth preserves the past," stressed Commissioner Leonard.

No matter which platform you choose: The Market Bulletin, Facebook, Twitter, You Tube, Instagram or the Video Scrapbook, please continue sharing your farm journey.

For more information, contact our Communications Division at 304-558-3708.