Interest in West Virginia-grown clearly demonstrates the growth potential for our state producers

Despite the cold, snowy weather more than 2,000 people poured into the Charleston Civic Center on February 25 for the Winter Blues Farmers’ Market. The turnout was simply fantastic and I enjoyed speaking with many of you that attended.

Forty vendors from across the state featured locally grown produce, meats, dairy and other products. Sales from the three and a half hour event were reported at more than $25,000.

The interest and desire for fresh, healthy West Virginia food was quite obvious and demonstrated yet again the growth potential for our state farmers.

Other Farmers’ Markets in the Mountain State are hosting similar events during the coming weeks and you can find a list of many of these Agriculture functions on our website at www.agriculture.wv.gov

The Winter Blues Market was part of the annual four-day Small Farm Conference staged by West Virginia University’s Small Farm Center. More than 700 people attended the conference to learn about a multitude of topics including product safety, labeling, marketing and accounting, along with a variety of how-to workshops on crop and livestock production.

West Virginia farmers are certainly beginning to capitalize on the opportunity to grow and feed our own. It’s very encouraging for Agriculture and helping to make our presence known in diversifying our state’s economy.

Deer Farms gaining state, national attention

As you well know, deer farming in West Virginia has now moved to the next level following the transfer of the program to the WVDA from the DNR last year.

Mountain State Maple Day to Celebrate Burgeoning Industry with Events Around the State

All things maple take center stage March 19, 2016. It’s Mountain State Maple Day, a time to celebrate the growing number of businesses tapping into a sweet resource. Generations of state residents have turned sweet water (also known as sap) into maple products for their own use. However, over the past decade, it’s gone from a cottage industry to a money-maker for more than 30 business owners.

In 2015, 45,000 taps were installed across West Virginia. Thousands of gallons of sweet water were turned into maple products and sold around the globe. From maple syrup to candy to sugar, West Virginians are getting creative with the products they sell.

On March 19, 15 maple producers and their partners from all across West Virginia will open their doors to the public. You’ll have a chance to see how the sweet water is harvested and turned into marketable products. You can sample the goodness, sit down for a maple meal, and purchase your favorite maple merchandise. The WV Maple Syrup Festival in Grant County is also taking place on March 19. For more information on Mountain State Maple Day, log on to http://www.agriculture.wv.gov/divisions/marketinganddevelopment/Pages/Spotlight-on-Agriculture.aspx To find a maple syrup event near you, log on to http://gotowv.com/maplesyrup/.

To find out more about the Winter Blues Farmers’ Market, contact the WVDA Communications & Marketing Division at 304-558-2210.

If you have questions or comments, please contact me at walt.helmick@agriculture.wv.gov or 304-558-2210.
Two young Ag entrepreneurs recognized for innovative projects

What do a geotracking system for livestock and sustainable microgreens have in common? They’re innovative agriculture ideas that come from the minds of young West Virginians.

Evan Dodrill and Jordon Masters were two of five entrepreneurs to take part in a crowd-funding event earlier this year in Beckley sponsored by Vision Shared. The goal was to find and reward some of the state’s best and brightest working towards building brands of their own.

The winner, Dodrill, took home a $1,000 prize to put towards The Herdsman. It’s a tracking device focused on farm animals.

“We’re in the prototype phase and hopefully will have a working proof of concept by January of 2017,” explained the WVU senior, majoring in Animal Nutrition Science. Dodrill, who grew up on the family farm in Greenbrier County, came up with the idea three years ago.

“In 2013, we lost 19 head of cattle when they got loose and were hit on the highway. That’s $90,000 lost in the blink of an eye,” stressed Dodrill. “We’re on the phone one night and were talking about the accident. We were brainstorming, tossing ideas off each other, and came up with one. Wouldn’t it be nice to know the exact location of our cows at every moment? I did a patent search and there’s nothing in the agriculture field to know where your animals are located. In fact, there’s nothing in the pet industry, period.”

Dodrill knew what he wanted to create, a geotracking device, in an animal ear tag, that would alert the owner the minute an animal went out of bounds.

“As soon as that cow crosses the geo-fence, a text message is sent and an alert will be sent to the owner through a mobile app.”

Dodrill entered his idea in the WVU Collegiate Business Plan Competition. He made the semi-finals. Through the WVU Launch Lab, a program aimed at helping young entrepreneurs succeed, he met and teamed up with engineering student Weston Ponce of Bluefield. Dodrill is focused on the business plan and marketing for The Herdsman. Ponce is handling the technical side. The pair have one major road block, figuring out a way to extend the battery of the tracking device past its current 45-day limit.

Dodrill says his project has opened up new opportunities. “I was hoping to get a job with the USDA or the WVDA when I graduated this spring, but with this project working out and the potential I see, I’ll probably continue to work full time on it.”

Jordon Masters, also from Greenbrier County, just graduated from WVU in December. He already has a full-time job. He and his older brother, Jared, a chef in Morgantown, are in the process of building a greenhouse in Morgantown. They plan to grow and sell microgreens through their company Allegheny Genesis.

It all got started in the summer of 2014 when the brothers decided to write a blog. “We wanted to explore sustainable agriculture in the Allegheny Mountains of West Virginia and Southern Pennsylvania. We wanted to see if we could make a unique dish every week throughout the summer made of plants or parts of plants that people typically discard or don’t use in dishes,” explained Jordon.

One of the blogs was titled “Sunflowers Seven Ways.” The brothers used sunflowers in different stages of life. They created a custard out of the stalks, unopened buds were basted in butter, the rays and disca were pressed into oils, and the leaves were cooked like colored greens. “We wanted to see how far we could push the boundaries.”

When Jordon did some research he found that microgreens, immature plants that are harvested young, had great flavor and four to six times the nutritional value of fully grown plants. It’s a hot market in bigger cities and used in upscale eateries. “A lot of high-end restaurants are putting them on their plates like garnish. They really make the plate pop and they’re edible,” he said.

Jordon also took part in the WVU Collegiate Business Plan Competition and worked with the Launch Lab to create a business plan for a microgreens greenhouse. It’s being built on WVU-owned land in Westover and should be complete this spring. The Masters hope to start harvesting their first crop by early summer.

Jordon says they’re taken out loans to help pay for the start-up. Recouping their money will take time. However, with microgreens selling for $160 per pound, Allegheny Genesis has the potential to be a profitable business.

But even more than making money, Jordon hopes to open some minds with his green thumb.

“Allegheny Genesis’ mission is raising alternative crop awareness. We want to change the way we’re cropping in West Virginia,” stressed Jordon. “In my opinion, West Virginia has the potential to be the biggest agriculture state in the country because we have things other places are running out of and that is people, water, and land.”

Sustainable crops, according to Jordon, are the wave of the future. He wants to be on the cusp of it all. Both young entrepreneurs are well on their way to successful careers in agriculture.

Agritourism Awards Handed Out at Small Farm Conference

Communication is key to agriculture. You have to be able to get your message and products out to the public. Some of the most successful ag businesses in West Virginia use everything from printed pieces to pictures, websites to social media.

The WVDA handed out the annual Agritourism Awards during the 2016 Small Farm Conference on Thursday, February 25. The winners showed creativity, innovation and good storytelling are all you need to make a big impression.

The winners of the print awards were: First place, Bloomery Plantation (Charles Town); second place, Daydream Farms “Rodeo” (Fort Ashby); and third place, Gritt’s Farm (Buffalo).

The winners of the photo awards were: First place, Bloomery Plantation; second place, Gritt’s Farm (Buffalo); and third place, Bloomery Plantation.

The winners of the social media awards were: First place, Heritage Farm Museum; second place, Bloomery Plantation; and third place, Gritt’s Farm.

Mountain State Maple Day Celebration March 19

One of our burgeoning Agriculture programs is the Maple Syrup business and on March 19, at various locations across the state, we will recognize and celebrate Maple Day.

Events are currently scheduled in Pickens, Dunmore, Dawson, Mathias, Petersburg, Weirton, Wheeling, Weirton, Sugar Grove and Friendly. I encourage you to learn more about the Maple Syrup industry by visiting one of our producers to get firsthand knowledge about the production of this sweet, homegrown West Virginia product. More information on Maple Day is also available on the WVDA website.
When you think of the West Virginia Department of Agriculture, chickens, cattle, and crops come to mind. Bedbugs...not so much. However, pest control falls under the department’s purview in the regulatory division.

For the second time in just three years, a WVDA pest control regulatory officer received the Region III EPA Outstanding Investigation of the Year award. Paul Bennett was honored at the Region III EPA conference in Ocean City, Maryland for a case involving pest control. Bennett, who’s been with the department since graduating from WVU 11 years ago, prides himself on the work he does.

“We don’t get rich at what we do. It’s about helping the people of West Virginia.”

Bennett, who works out of Parkersburg, is a field inspector. “I jokingly call it ‘going on patrol.’ When we see a pest company, we follow them to their next stop. We observe their application, go over what they did right, what they did wrong, and see if they need some hands-on training,” says Bennett. “We also follow up on any pesticide complaints that come into the WVDA.”

From inspecting chemical plants like DuPont and PPG to checking out schools, daycare centers, and golf courses, Bennett and his fellow pesticide regulatory officers cover a lot of ground.

The case that won him the 2015 EPA award was one of his toughest. “On a scale of 1-10, this was a 15. It went weeks and weeks of work. It involved myself and my supervisor, Chad Carpenter. It was a nightmare!” Bennett got a call last year to take a look at an apartment in a complex in Parkersburg. A woman and her autistic daughter were having big problems with bed bugs and pest control. She moved in and within the first week had noticed bed bugs. She immediately contacted her landlord. He sent a maintenance man in to spray for bed bugs, which is not the correct way to handle it,” stressed Bennett.

The landlord eventually called in a pest control company. When Bennett inspected the apartment, it was covered from floor to ceiling in a powdery chemical dust. The bed bug spray coated the family’s furniture, clothing, kitchenware, and toys, making it unlivable.

The daughter, who was hyper-sensitive to the chemical, had an adverse reaction. The landlord threatened to throw the family out of the apartment when the woman didn’t pay rent.

Bennett tracked down previous employees of the apartment complex, one as far away as Florida. After interviewing multiple people and conducting site inspections, he determined the company had a history of improperly spraying pesticides. The case is now in civil litigation.

“When you’re able to help somebody, especially in this sort of situation, that’s what the job is all about.”

Bennett received the 2012 Outstanding Investigation of the Year for his work on a case involving the Wood County school system. A local pest control vendor supposedly found termites throughout several different schools and treated them. The bill to the school system totaled $18,000. Bennett’s investigation found evidence there were no termites to begin with and the pest control vendor never sprayed for any termites.

“Pesticide regulatory officers are some of the department’s unsung heroes. We don’t usually hear about the work they do or the lives they impact. They provide safe living and working conditions for the people of West Virginia. Paul Bennett is a wonderful example of that. We’re very lucky to have someone of his talent and tenacity working for the WVDA.”

As for his next tough investigation, Bennett said he never knows when it will pop up. “It’s always something different every day. You don’t know when you show up for work what’s on your plate for that day.”

Colony registration can help combat honeybee diseases

Today’s concern with Colony Collapse Disorder (CCD) has increased public awareness of problems in the beekeeping industry. The consensus among experts is that a number of stressors are manifesting themselves in the decrease in productivity and health of honeybee colonies.

Primary among these stressors is the Varroa mite. Thought to be introduced to the United States from South America in the 1980’s, this pest has decimated wild colonies. Without treatment, domesticated colonies also have been ravaged.

Today there is wide-ranging bee research ongoing and multiple approved treatments for miles, but control remains a challenge due to the mite’s similarities with its host. Any chemical used to control the mite can affect the bee as well, and when used within the hive can lead to honey contamination and human exposure. Plus, the social nature of individual honeybees makes it likely that bees from different hives come into close contact with each other. Therefore, it is important that diseased or infested colonies be detected and treated to protect other colonies.

To further that goal, the “West Virginia Apiary Act” (WVC Chapter 19, Article 13, Section 4) requires beekeepers to register their colonies annually with the WVDA. There is no fee for registration or inspection services.

Beekeeping is an important part of West Virginia agriculture with 857 registered beekeepers caring for over 11,000 hives in the state. The honey produced by the bees and the pollination services they provide contribute greatly to our agricultural economy.

For thousands of years humans have utilized honeybees by collecting honey and wax from wild colonies. Ancient artwork found on rock walls suggest gathering food from honeybees took place 15,000 years ago. Further evidence of their importance is found in Egyptian burial chambers where sealed pots have been found containing honey. Egyptian artwork depicts domesticated honey bees 4,000 years ago.

In the early 1600’s honey bees were introduced into North America by European settlers. Swarming, a natural behavior, helped spread the bees’ range ahead of the westward movement of settlers and populated much of North America with feral honey bee colonies. This was even noticed by Native Americans at the time.

Early on, colonies were housed in pots, hollow logs and hives made from reed or rope known as skeps. In more modern times, removable frame hives are used to allow easy inspection and honey harvest.

Modern hives, mostly Langstroth hives, are built to allow frames of wax, brood and honey to be removed and inspected without destroying the colony or the structure of the comb. These hives are now a necessity in West Virginia to allow apiary inspectors access for detecting contagious pests and diseases. Stay tuned for a future issue of the Market Bulletin.

To register colonies, or more information, contact Plant Industries Division at 304-558-2212. State Apiarist Wade Stittiner at 304-550-0589 or Apiary Specialist Rebecca Moretto at 304-257-8919.
Salt-Rising Bread

½ cup cornmeal (stone-ground or nongenderminated)
1½ potatoes, peeled thinly sliced
4 cups whole milk, over 90°F (scalded)
11 cups all-purpose flour, divided
3 tablespoons granulated sugar
½ cup solid shortening
1 tablespoon non-iodized salt
Melted butter

**Starter:** In a small mixing bowl (glass or pottery), combine cornmeal, potato slices and 1 cup of scalded milk. Add 1 tablespoon of sugar; mix well. Place in a warm spot such as an oven on the lowest temperature possible. Mixture must keep warm in order for fermentation to occur. After 10-12 hours, check the mixture. It should be smelly and bubbly. If not, throw out and start again. Set aside.

**Bread:** Add salt, shortening and remaining sugar in a large mixing bowl. Cream together until mixture is uniform. Scald the remaining 3 cups of milk and pour into creamed mixture. Mix well and let the shortening mixture soften. Add about half of the flour and mix. Add the fermented starter to the dough mixture and mix well. Cover; let sit in a warm location for about 1-1½ hours until the mixture will again be smelly and bubbly (signs of fermentation). Dough will be ready to use when the surface is covered with bubbles. Add 6 cups of flour and mix well (may have to mix the last part by hand or use a dough hook on a mixer).

Turn the dough out onto a heavily-floured surface and then rolled in extra cinnamon (full strength) for an extra rich cinnamon flavor. 375° oven until golden brown. Remove from the oven and butter the tops as soon as removed from the oven. Continue with the dropped bread until the pan is at least ⅔ full. Drizzle any remaining sauce over the top of the bread. Let rise in a warm place until the dough is just over the top of the pan. Bake in a preheated 375° oven until golden brown. Remove from the oven and turn upside down on a serving plate. Serve warm.

**Our Famous Yeast Rolls**

| 1½ cups hot water | 2 eggs |
| ½ cup solid shortening (i.e. Crisco) | 1½ tablespoons instant yeast |
| ½ cup granulated sugar | 4 cups all-purpose flour |
| ½ tablespoon salt | Extra flour |

Place the hot water in a large mixing bowl; add the shortening. Stir or mix with a heavy beater on low speed until shortening is soft. Add sugar and salt; mix well. Add eggs; mix. The mixture should be lukewarm at this point. If it is still hot, let it cool for 5 minutes or until it becomes lukewarm. Add yeast; mix well. Let sit for a few minutes until the yeast begins to "work." Measure the flour and add approximately half the liquid mixture; mix well. Add the remaining flour; mix. May have to use your hands at this point if you are not using a mixer and dough hook. Cover the bowl and let the dough rise until doubled. (Should take about 35 minutes or so depending on the temperature of the kitchen.)

**Cloverleaf Rolls:** Prepare a muffin pan by spraying liberally with a vegetable oil spray. Punch down and turn the bread dough out on a lightly floured surface. Knead the bread slightly, turning the dough in the flour making it smooth. Divide the dough into 36 balls. If the dough becomes sticky, rub your hands with extra flour. Place 3 small balls in each cup of the muffin pan. (The cup should be filled, but not overflowing.) Place in a warm location and let the dough rise until doubled or the rolls are slightly touching each other. Bake in a preheated oven at 375°F until they are golden brown. Remove from the oven and brush with melted butter or margarine.

**Standard Rolls:** Prepare the dough as above. After the dough has risen once, turn out on a floured board, knead lightly and separate into 24 balls. Place the balls of dough about 2 inches apart on a sprayed baking sheet. Let rise until doubled and bake as instructed above.

**Monkey Bread**

| 1 batch bread dough | 1 cup margarine |
| 2 tablespoons ground cinnamon | 1 cup packed brown sugar |
| ¼ cup granulated sugar | 1 cup raisins (opt.) |

Prepare yeast dough according to instructions. Let rise until doubled. Turn out onto a lightly floured surface. Turn a few times to completely coat the dough in flour. In a medium saucepan, melt the margarine and stir in the brown sugar, cinnamon and raisins, if used. Stir until it is as smooth as possible. Remove from heat and let cool a little. Cut the dough into chunks, about 1- to 1½-inch cubes. Drop, a chunk at a time, into the margarine mixture. Coat all the pieces on all sides and layer them in a sprayed bundt pan. Stagger the second and third layers, etc. so that the piece on top is directly over the space created by the two pieces below it. Continue with the dropped bread until the pan is at least ½ full. Drizzle any remaining sauce over the top of the bread. Let rise in a warm place until the dough is just over the top of the pan. Bake in a preheated 375° oven until golden brown. Remove from the oven and turn upside down on a serving plate. Serve warm.

**Note:** May serve this plain or with glaze (see recipe below). Also, I have dipped the pieces of dough in the mixture and then rolled them in extra cinnamon (full strength) for an extra rich cinnamon flavor.

**Whole Wheat Bread**

| 2 cups scalded milk | 1 package dry yeast |
| ¼ cup molasses | ¼ cups whole wheat flour |
| 2 teaspoons salt | ½ cup warm water | Melted butter or margarine |

Add the molasses to the hot, scalded milk; mix well and let cool to lukewarm. Add the yeast to the water; stir to blend and let dissolve. Combine the liquids; mix well. Let stand for about 5 minutes to allow the yeast time to "work." In a large mixing bowl, add the salt and flour; mix well. Make an indentation in the center; add the liquids and mix well. Cover and let rise until doubled in size; punch down. Grease bread pans. Make loaves by emptying the dough into the pans until they are half full. If you wish to make rolls, turn the dough out onto a floured surface; knead. You may have to add extra flour to get the consistency needed to pan the rolls. Allow the bread to rise in a warm place until doubled. Bake at 400°F. The loaves will need about 45-50 minutes and the rolls, about 30-35 minutes. Bake until golden brown. Remove from the oven and butter the tops as soon as removed from the oven.

**Note:** I have found that using a combination of all-purpose flour and whole wheat flour makes a lighter bread. Experiment with the amount until you are satisfied with the results. I prefer half and half.
Top quality WV bulls to be sold at Wardensville and Southern Tests

They’re no ordinary bulls. The best of the best in West Virginia will go up for sale this month at the Wardensville Bull Test and the Southern Bull Test. Just two days apart, the events showcase bulls that have been bred and raised for excellence.

The Wardensville event, now in its 49th year, takes place this Saturday, March 24 at the Reymann Memorial Farm in Hardy County. The bulls arrived back on October 28. One hundred and forty-three animals, Charolais, Angus, and Hereford, spend nearly five months under close supervision. They’re checked regularly for weight gain, how fast they grow, how much they eat, along with an ultrasound. The goal is to identify and propagate superior genetics.

Jerry Yates, the station manager of the West Virginia Bull Evaluation Program at Wardensville, said they received nine fewer bulls this fall. “The cattle markets aren’t as strong as they were this time last year. So the guys were very critical of the consignments they sent. They sent fewer bulls, trying to match the market conditions. That’s resulted in a higher quality set of bulls this year than what we’ve averaged in the last 4-5 years.”

John David Johnson, the Jackson County Extension Agent, said the same holds true for the Southern Bull and Heifer Replacement Test on March 26 in Henderson. “This is the best group of bulls I’ve ever seen come in.”

One of the reasons for the increase in quality, according to both Yates and Johnson, is the mild winter. “The last two years we’ve had some really hard winters. When it’s cold and the bulls are eating, they’re using up more of their reserves, not pushing back the gains because they’re trying to heat their bodies,” explained Johnson.

Yates is preparing for a better than average sale. “We’re not looking at a record setting year but we are looking for a strong market. We have an exceptional set of bulls from top to bottom.”

Yates estimates two-thirds of the 143 bulls will make it into the sale. This year’s minimum price at Wardensville is $2,200. However, the top bulls could go for five-figures. Last year’s top bull went for $9,800. The grand total for the 2015 sale was $353,200.

At the Southern Bull Test, Johnson is confident at least one of the 55-60 bulls will go for over $10,000.

Buyers from across West Virginia and as far away as the western states will be on hand for the sales.

Aipary Sales

Italian Bees, pre-order 3 lb. package, may be delivered by June 1st. Contact Connie Grogg, 462-5049.

Cattle Sales


Holstein heifers: 1st & 2nd calves, $1,500/ up; Holstein/Angus cross bull calves, will be great beef, $1,500. Ronald Avuli, 2253 Mountainaire Rd., Moatsville, 26405; 457-1797.


Reg. Black Angus yrllg. & 2-yr., Al sired, excel. EPD’s, calving ease & herd bulls, $3,000-4,000. Frank Boyd, 2328 S. Mountainaire Hwy., Thornton, 26440; 672-2041; frankboylan@aol.com.

CATAMOUNT SHOWDOWN

JACKPOT STEER & HEIFER SHOW

April 30, 11 a.m. (Show)
7:30-10 a.m. (Check-in)
$750 Grand Champion; $500 Reserve Champion, both steer & heifer
Potomac State College Indoor Riding Arena
Cheyntail St., Keyser, WV
Jared Miller, 668-5326; Josiah Koontz, 814-310-8139.


Wardensville Bull Test
March 24
Reymann Memorial Farm
(Hardy County)
http://bulltest.ext.wvu.edu/

Southern Bull & Heifer Replacement Test
March 26
Henderson
(Mason County)

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http://bulltest.ext.wvu.edu/

John O’Dell SPRING ANGUS SALE
W/COMMERCIAL COW/CALF PAIRS

April 10, 12 noon
Amma, WV (I-79 Exit 25, 5 mi. past Exxon Station)
For catalogs or more information
John Spiker, Auctioneer (WV184-16), 677-0255 or 884-7915.

10TH ANNUAL GENETIC PARTNERS CLUB PIG SALE
April 9, dinner, 4 p.m.
sale, 5 p.m.
WV Reedsville Farm
Reedsville, WV
Dave Hardesey, 698-2906.

USDA requires that cattle be officially identified before crossing state lines

The U.S. Department of Agriculture’s (USDA) Animal Disease Traceability (ADT) rule states that effective March 11, cattle moved across state lines are required to be officially identified and accompanied by an interstate certificate of veterinary inspection (ICVI). Cattle affected by this rule include: sexually-intact beef cattle over 18 months of age, all dairy cattle, and all cattle being moved for shows, rodeos or other exhibitions.

Current exemptions to the rule include: beef cattle under 18 months of age and cattle being moved for shows, rodeos or other exhibitions. The goal is to identify and propagate superior genetics.

For more information, contact Jayme Zirkle at jzirkle@wvda.us or 304-644-7361. For information on a Premise ID Number (PIN) contact Shelly Lantzy at 304-558-2124.

RITCHIE CO. HEREFORD ASSOC.
33RD ANNUAL SALE
April 23, 12 noon
Jackson Mill, WV
Butch Law, 643-4438; hclower04@gmail.com.

WV POULTRIE SALE
April 9
West Beef Expo
Jackson Mill, WV
Connie Gregg, 452-5049.
Barbour Co. Beekeepers Assoc.  
Monthly Meeting  
4th Thursday, 7 p.m.  
Barbour Co. Extension Office  
200 South of Philippi on Rt. 25C  
Contact David Proudfoot 823-1460;  
dp_foot@hotmail.com.

Cabell/Wayne Beekeepers Assoc.  
Bi-Monthly Meeting 7 p.m.  
January, March, May, July, September, November  
Christ Temple Church  
2400 Johnstown Road, Huntington, W.Va.  
Contact David Tackett 743-6719;  
cabellwaynebeekeepers@gmail.com.

Clay Co. Beekeepers Assoc.  
Monthly Meeting  
2nd Monday  
Buffalo Valley Baptist Church  
Clay, WV  
Contact Tim Clifton, 548-3024;  
tclifton@penn.com.

Corridor G Beekeepers Assoc.  
Monthly Meeting  
1st Tuesday, 6 p.m.  
Chapmanville Middle School  
Chapmanville, WV  
Contact Tony Meadows, 524-7690;  
Fastrakhounds@outlook.com  
James Meadows, 362-3292;  
jamecrestecemeadows@gmail.com.

Eastern Panhandle Beekeepers Assoc.  
Monthly Meeting  
2nd Monday, 7 p.m.  
Hospital of the Eastern Panhandle  
 Kearneysville, W.Va.  
Contact Alex Hersom, 268-5258;  
thegirlchick@farm.com.

Gilmer Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Tuesday, 6 p.m.  
Robert S. Kidd Library  
Glenville, W.Va.  
Contact Bobbi Cottrill, 492-7416;  
boobit119@hotmail.com.

Highlands Apiarist Soc.  
Monthly Meeting  
4th Monday, 6:30 p.m.  
WVU Ext. Office Meeting Rm.  
Contact Sam Golston, 637-8709;  
sam_golston@hotmail.com.

Jackson Co. Beekeepers Assoc.  
Bi-Monthly Meeting  
McDonalds Bldg., Jackson Co. Fairgrounds  
Cottageville, W.Va.  
Contact Mike Blessings, 437-1221;  
mike@mikeyblessing.com  
Betsy Smith, 674-6495;  
bsmith1908@gmail.com.

Kanawha Co. Beekeepers Assoc.  
Monthly Meeting  
Feb. 20, 10 a.m.  
St. Albans Library  
St. Albans, W.Va.  
Contact Steve May, 721-7659;  
gs.may@ suddenlink.com or  
kanawhavalley.beepkees@yahoo.com.

Marion Co. Beekeepers Assoc.  
Monthly Meeting  
4th Thursday, 7 p.m.  
Pleasant Valley Municipal Bldg.  
2340 Kinghorn Rd.  
Fairmont, W.Va.  
Contact Amy Kaiser, 386-0609;  
Ottyoffice105@gmail.com  
Nancy Postelthwait, 366-9938;  
npostelthwait@yahoo.com.

Mercer Co. Beekeepers Assoc.  
Monthly Meeting  
First Monday, 7 p.m.  
Fred Gilbert Center  
Contact Ken Cole, 425-7077  
Kc_in_wv@hotmail.com.

Mid Ohio Valley Beekeepers Assoc.  
Monthly Meeting  
2nd Monday, 7 p.m.  
Contact Kathy Watson, 855-8054;  
kathymlarkywatson@gmail.com.

Mountaineer Beekeepers Assoc.  
Monthly Meeting  
2nd Monday, 6:30 p.m.  
Ritchie Co. Public Library  
Harrisesville, W.Va.  
Contact Shantae King, 643-2443;  
wvkirks@yahoo.com.

Monogalia Co. Beekeepers Assoc.  
Monthly Meeting  
1st Tuesday, 6:30 p.m.  
Mon. Co. Ext. Office  
Westover, W.Va.  
Contact Mark Boclia, 296-4168;  
mboclia@gmail.com.

Monthly Meeting  
Third Monday, 7 p.m.  
Harrison Co. 4-H Center  
Clarksburg, W.Va.  
Contact Michael Staddon, 783-9610;  
Honeygen12@gmail.com.

Potomac Highlands Beekeepers Assoc.  
Monthly Meeting  
3rd Thursday  
Bank of Romney Comm.  
Romney, W.Va.  
Contact Kelly Kipp, 897-7176;  
happenhoneybeefarm@aol.com or  
potomachighlandbeekeepersweekly.com.

Preston Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Thursday, 7 p.m.  
Preston Co. Ext. Office  
Contact David Shahan, 841-3260;  
thebeemam66@gmail.com.

Southeastern Beekeepers Assoc.  
Monthly Meeting  
2nd Thursday, 7 p.m.  
Osteopathic School-Alumni Center  
Lewisburg, W.Va.  
Contact Mary Holesapple, 772-3272;  
maryholesapple@frontier.com.

West Central Beekeepers Assoc.  
Monthly Meeting  
4th Saturday, 1 p.m.  
Roane Co. Committee on Aging Bldg.  
Spencer, W.Va.  
Contact Dale Cunningham, 354-6916;  
janingham4@yahoo.com.

Upshur Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Sunday, 6:30 p.m.  
W.Va. Farm Bureau Bldg.  
Buckhannon, W.Va.  
Contact Deimuth Kelley, 472-0184.

All bee colonies must be registered with the West Virginia Department of Agriculture  
Please contact WVDA Plant Industries Division at 304-558-2212.
Equipment Sales
No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts;
JD: 338 sq. bale, $7,000; 5055E, 55 hp; 955 w/belly mower, $9,500; 1045 Johnstown Rd., Lost Creek, 26385; 745-5336.

Vermeer WR20 hay rake will raking wheels, good cond., stored in shed, $3,000. Jessica Duckworth, 1696 Big Edge Rd, Moatsville, 26405; 475-4887.

Farmall ‘37, A good cond. w/telcmt, start, $800/bo$; Catherine Fortin, 218 Harvest Grove Lane, Dunmore, 24934; 456-4197.

Kubota M750 tractor, diesel, 80 hp w/955 w/belly mower, hayrake, $9,500. Jim Bowen, 5285 Stellard Rd., Friendly, 25508; 855-7828.

Ford 5030 tractor, 4 WD, heavy duty loader, 62 hp, $18,000. Mike Miller, 111 E. Washington St., Lewisburg, 24901; 646-7006.

Equipment Wants
Seed drill, 3 pt. hitch, that plants and covers the seed at the same time, must be in excel. cond. Terry Daniel, P.O. Box 27, Fairdale, 26339; 314-5471.

Bale ramp for JD 457 or 458 round bale. Mike Murphy, 336 Wadswede Rd., Washington, 26181; 863-3529.

Farm Sales
Advertisements for land MUST be about farmland that is at least five (5) acres; Acreage must be listed in West Virginia. Farmland ads MUST include accompaniments (house, barn, hayfield, garden, etc.) but no specifics, i.e., ‘5 A. cleared, woods, 2, spring fed ponds’.

Marlton Rd., Gay, 25244; 927-1774.

Maryetta26601@gmail.com.

Mary Wolfe, 1430 Tribble Rd., Milton, 24901; 646-4144.

Ables, 163 Ables Dr., Sutton, 26601; 765-5394; 111 E. Washington St., Lewisburg, 24901; 646-7006.

5 A. cleared, woods, 2, spring fed ponds

Mark Haldett, 549-2762.


Heston, 540 round bale, 4x4 bale, electric, hay, used, cylinders rebushed, new belts/bearings in ‘13, stored in dry, excel. cond., field ready, $6,500. B. Brey, 347 Lick Fork Rd., Tio, 26961; 615-3976.

Ford, 3000 tractor, diesel engine, ps, good tires, recently changed all fluids, $4,800. B. Sparks, 846 Silo Rd., Summersville, 26651; 619-6697.

Randy Langdon, 19855 Ashland Upton Rd., Leesburg, 24934; 456-4197.

Steve Kuhn, 2160 Chestnut Flats, Lewisburg, 24901; 646-4144.

Jackson Co.:

Sponsored by: Greenbrier Academy for Girls

Petersburg, WV

April 1, 17 pm, April 2, 3.5 pm; 4 pm; April 3, 12 pm.

Pee Wee Rodeo April 2, 2 pm.

Winfield Riding Club

Vick May-Atkinson, 740-525-3597

Buckshot1st@gmail.com.

EQUINE 2016 Events

April 16-17, reg. on Sat.

Sponsored by: Heart of Phoenix Equine Rescue

223 Town Road, 245, E. Pedro, OH

stephanie@heartofphoenixrescue.org

Tina Creamer, 962-7761

equinesrescuelive.com

Horse & Tack Sale

April 3, 10 am, 1 pm, 5 pm.

Sponsored by: Buckhannon Stoolyers

Red Bird Food, Buckhannon

CJ Helmont 677-9512;

Early Starcher, 641-7676.

Horse & Tack Sale

4 pm; May 7, 6-9 pm.

Sponsored by: Barbour County Parks & Recreation

Ray Asbury, P.O. Box 35 Liberty, 25124; 586-1018.

National Help a Horse for a Day Event

April 26, 12 noon

Sponsored by: Heart of Phoenix Equine Rescue

In WV

Sunday Stables, 1 Twilight Lane, St. Albans, WV

Tina Creamer, 962-7761

equinesrescuelive.com

Loefflin Barb Coffin clinics

April 29-May 1

Sponsored by: AB Quarter Horse LLC & Barbour Co. Parks & Recreation

Barbour Co. Parks, Fairgrounds, Bridgeport, WV

Steve Kuhn, 2160 Chestnut Flats, Lewisburg, 24901; 646-4144.

Mountaineer Stampede

April 2, 9 am.

Sponsored by: Greenbrier County Parks

Holy Gray Park, Sutton, WV

Allen Kim Miller, 364-5767

cwtr@yahoo.com.

Jackson Co.:

Sponsored by: Shiloh Trail Riders/Housecalls

Milton, 25541; 743-8479.

Robert Benson, P.O. Box 154, West of 50 hp tractor, used for snow, gravel & dirt,

Terry Bennett, 17, good cond., $5,000. Edgar LaRue,


160 hrs., $39,500; MF 120 Rd., Ripley, 25271; 549-4569.

Vick May-Atkinson, 740-525-3597

Robert Benson, P.O. Box 154, West of 50 hp tractor, used for snow, gravel & dirt,

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WV CattleWomen to host first collegiate Beef Advocacy Contest during the 2016 WV Beef Expo

The American National CattleWomen, Inc. (ANCW) has developed a new contest for college-age women. The Collegiate Beef Advocacy (CBA) Program is still in its infancy; however, during this past ANCW National Convention, the program started to take shape.

At the 2017 ANCW/NCBA 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 for this program is for representation, retention, and industry advancement.

All CBA participants will have expanded their knowledge through the ANCW Collegiate Beef Advocate 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 to and Exposure to our industry, Education, Personnel, and Professional Development.

Governmental Affairs and Advocacy and Agricultural Business. The West Virginia CattleWomen will be hosting their first CBA Contest during the 2016 WV Beef Expo in April. The contest will include several parts:

- Application
- 2-3 minute oral speech from the essay that is written
- 3-10 minute media interview

Contest eligibility is as follows:

- 1st place: $150
- 2nd place: $100
- 3rd place: $50
- Enrolled in College

For additional information and application, contact Tracy FitzSimmons at 304-532-1606, tfitz74@aol.com or Lacey Radabaugh at 270-404-6662.

WV Extension Oil Gas Conference

FOCUSING ON THE LANDOWNER* May 18, 2016 Bridgeport Center Bridgeport, WV

Georgette Plauger, 329-1391.

HARRISON CO. CHAPTER OF THE WV MASTER GARDENERS Annual Spring Clinic & Garden Fair May 14

Bridgeport Center Bridgeport, WV

Georgette Plauger, 329-1391.

Miscellaneous Sales

No riding habits or other clothes; appliances or equipment; food processing or preservation items; or equipment; general wood working or equipment; food processing or preservation items; or equipment; general wood working tools; firewood. Only dogs recognized by the AKC as herding or working can be accepted.

Horse Sales

Tenn. Whirr 8yr. gelding, sm.,
good dirt, easy to work with, mare, bay, 14.2hh,
great trial horse & has been shown, $1,500.00;
other, $500.00. Bill Harper, 513 Kentucky Rd.,
Kenna, 25528, 37472.

Job Sales

Horse boarding, excel. home for retired
show horse or trail rider, indoor arena, pasture

Turner's, breeding ticket, very lean, 14.2hh,

Poultry Sales

No ornamental or wild birds: eggs;

Roosters, mixed breed, Bantum, Americanca-
rina, $8.00; Barred Rock, $18.00 Hikes Mill Rd.,
Romney, 25947; 922-4542.

Turkey, weighing in at 200 lbs., a"n

Territory, breeding ticket of Brood Rs., 2

Laying hens, 10-90. mixed breeds, brown

Fresh eggs, 12.00 per dz. Brenda Brock,
950 Coalfax Rd., Fairmount, 26554;
383-8933.

Galvanized steel bldg., never erected,

Cemented bldg., never erected,

WV Agri-Women Quarterly Meeting
April 8, 11 a.m.

Good E. Bldg.

Jackson Mill, WV

(During WV Beef Expo)

Hunting, Clowers 474-412;
lcower4@gmail.com

TRI-COUNTY CHAMPION DRIVE SALE
April 21, 1 pm

Barbour Co. Fairgrounds

Corks, Melrose Farms: 361-415;
Stuart Eckler, 361-476 or

Lea & Donna Holsey, 472-1388

Club Lands:

Mike & Cheryl Boner, 847-7597

Show Pigs:

Aaron & Tasha Harris,
3-5-10 minute oral speech from the essay that is written

3-10 minute media interview

2. Ages between high school graduate-23 years old

3. Enrolled in College

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