A Maple Match

Potomac State Students Create Their Own Sweet Success

It started with a phone call. Corey Armstrong, the Director of the Sustainable Agriculture Entrepreneurship Program, or SAGE, at Potomac State College, picked up the phone and on the other end was longtime maple producer Ed Hartman of Indian Water Maple Company of New Creek, WV.

Ed asked, “Have you ever considered getting into the maple syrup business? It’s an agriculture enterprise that has a lot of potential here and throughout the state. I’d be happy to meet with you to talk more about it.”

It didn’t take much convincing. Armstrong said SAGE and maple syrup were a perfect fit. “As part of the four-year SAGE degree, each student must have their own project. You have to run your own enterprise from start to finish,” stressed Armstrong. “For example, with a crop, you’d take it from seed to harvest and everything in between. You have to have good record keeping, good management, be able to market the product and be able to sell that product.”

“Within a week of our first conversation, Ed and his wife Karen came to the college farm and walked the woods with us,” explained Armstrong. “They were instantly enthusiastic about our potential for syrup production. They estimated we had 4,000 sugar maple trees in a concentrated area,” said Armstrong.

He presented the idea of starting this enterprise to the college administration, and Armstrong said they too were full of enthusiasm. “The folks here at the college really wanted to see this venture work. We identified an agricultural interest in the state. We had this plentiful and untapped resource. We decided we were going to go for it,” said Armstrong.

Ed and Karen donated their time and their vast knowledge of the maple industry to help get the program started. “They came out and just wanted to help. They didn’t want anything in return but to help us,” said Armstrong. “They donated 25 buckets and a small wood burning evaporator to get us started.”

Armstrong, who had no previous maple experience, took in all the knowledge and advice the Hartmans had to give. Working right alongside him was sophomore Kyle Cessna, a SAGE student, who took the lead on the project. “This was something new to me,” explained Cessna. “I love being out in the woods. I went from not knowing how to even identify a maple tree to being able to learn how the whole maple process works.”

Armstrong said it took time and patience. “We tapped 25 trees last winter using those buckets Ed gave to us. It took us almost two months to cook down the sap we collected using that little evaporator. The students tried to do it in between classes and the process was very inefficient, but we did manage to get a gallon and a half of syrup out of it,” laughed Armstrong. “We joked it was like a gallon and a half of gold.”

After sampling the syrup, the farm team and college administrators agreed to invest $30,000 to purchase a large evaporator and the proper equipment for production. They also used part of the money to renovate an old pavilion into a sugar shack. But in the midst of that expansion, Armstrong and Cessna learned of Ed Hartman’s passing. He never got to taste their syrup. “He was the nicest person ever. I wish I could have learned more from him. We definitely wouldn’t have gotten started this soon without Ed,” said Cessna.

Armstrong and his students were more determined than ever to make the maple project a success. This season they tapped 500 trees and installed 35 lateral lines of tubing that runs the sap from the tree spouts into a main line, which then flows downhill into a collection tank at the sugar shack.

“We’re starting with 500 taps and hope to end up with 125 gallons of syrup,” explained Cessna. “That takes a lot of sap. The ratio is roughly 45 gallons of sap to make one gallon of syrup.”

Armstrong is not only optimistic they’ll produce a lot of syrup, but in the process, students like Cessna will learn valuable lessons. “When they finish the SAGE program, we hope they have the skills, the tools and the confidence to start their own enterprise. Or if they want to work for somebody else, say the West Virginia Department of Agriculture, WVU Extension Service or another producer, they have the understanding of how agriculture actually works. That’s our goal,” said Armstrong. “This maple project is the perfect SAGE project because we literally started from nothing. The students are doing everything from the beginning to the end – from tapping trees to filtering and bottling the syrup. In a lot of ways, we’ve planned and learned this enterprise together. Good, bad or ugly, that’s agriculture, and that’s how a new business actually works.”

Armstrong said they hope to sell their syrup to faculty, staff and to the community. “We’re not in this to completely maximize our opportunity or compete with any West Virginia farmer,” stressed Armstrong. “We want to illustrate how different agriculture enterprises can be profitable; that’s what the SAGE program is all about.”

As for Cessna, he has more than enough hours and experience to claim the maple syrup as his SAGE project. “It’s been a lot of work. I’ve put in a lot of hours between classes making sure all these lines are run up and down the hills in time for the season,” he stressed. “This has been about getting that hands-on experience and getting real world skills. I’ll be able to apply what I learned here if I ever have a business of my own.”

Both Cessna and Armstrong stress their success all goes back to Ed and Karen. “We couldn’t have done this without the Hartmans,” said Armstrong. “Ed and Karen were just a wealth of knowledge and such wonderful people. Because of them, we believe maple syrup production will always be an important part of our agriculture program at Potomac State College.”
Kent’s Reflections — Innovation Key to Transforming Education

When there is a good idea, a truly viable option to move our state forward, we should work together to transform that idea into a tangible opportunity. The road to progress has fewer bumps when we travel in the same direction. As State Agriculture Commissioner and State Treasurer, John Perdue and I agree that “road to progress” begins with education.

Recently, we traveled to Roscoe, Texas, with other state and local officials to learn more about P-20, a cutting-edge public-school program that should and will be replicated in the Mountain State.

What is P-20? It is a unique, early college, STEM academy where high school students can earn a two-year associate degree upon graduation. The name derives from the concept of educating children with focused curriculum that starts in preschool and is completed in early adulthood.

Why look to Roscoe, Texas? Rural Texas and rural West Virginia face many of the same challenges, and this program has proven successful. In Roscoe, students are granted automatic membership to their local 4-H program. If you have attended one of West Virginia’s rural schools, you are probably familiar with 4-H. If not, 4-H is a national program based on four pillars: head, heart, hands and health, with the mission to engage youth in the hopes they reach their fullest potential while advancing their field of study. Most of these programs focus on agriculture, forestry and natural resources. The goal is to teach young people about the sciences that drive those industries.

After becoming enthralled in the principles of 4-H, and maybe later on FFA, students in Roscoe’s high schools are given the opportunity to graduate from 12th grade with both a high school diploma and a two-year associate degree. These students, from a town of a little more than 1,300, are earning valuable life skills and training opportunities while still in the public education system. The focus is not only on technical skills but also on instilling positive attitudes of success within the students. Most importantly, it gives hope to a community and its residents that their children will be ready for the workforce and the challenges of adulthood.

During our trip, we learned Roscoe ISD offers a drone class where students are able to obtain their drone pilot license. A team of seniors presented a project where they studied ultrasounds of dog hearts to see the differences in size and sex had on the animals. A fourth-grade team presented their experiment on photosynthesis. They focused on how sunlight affects growth in plants. Each and every one of these students show tremendous passion and advanced skills necessary for successful lives.

We believe West Virginia is ready for change, but it takes innovation and cooperation to make it happen. The good news is partnerships are starting to develop to bring concepts and lessons learned in Roscoe to West Virginia. Under the direction of West Virginia University, WVU Extension Service and State Superintendent of Schools Dr. Steve Paine, a pilot project is underway at Boone County’s Van Elementary and Van Junior/Senior High School. The long-range goal of this project is to replicate the model we saw in Texas throughout the state. The program does not have to be limited to just agriculture, forestry or natural resources; it has application to all sciences and job skill needs. If we desire a well-trained workforce to bolster our economy, let’s provide tools for success as early as possible.

This program has promise for our state, but it will take more collaboration. School personnel in Boone County will be vital to the success of this pilot project and, as we speak, are going through extensive training. This project would not be possible without support from the Boone County School Board, State Superintendent Paine, WV School Board Vice President Miller Hall, State Senator Ron Stollings, Delegate Rodney Miller, Southern Community and Technical College, and, of course, Dr. Gordon Gee and all the great folks at WVU. We all agree we can do more for our students, and it all starts with programs and partnerships like this. For more information about the WV P-20 program, you can email davisinfo@mail.wvu.edu.

Semper Fi,
MARY'S K9 BAKERY
WHO: Mary Shamburg
WHAT: Dog treats
WHERE: Flatwoods
CONTACT INFO: Marysk9bakery.com

“I believe in feeding my animals nutritious food. My treats are healthier than what you can buy at the supermarket. There are only three ingredients in there: liver, brown rice and flaxseed. There are no preservatives at all and no unnecessary ingredients or additives.”

UP THE CREEK
MUSTARD AND SAUCE
WHO: Fred Lockard
WHAT: Mustards and sauce
WHERE: Montgomery
CONTACT INFO: upthecreekllc@aol.com

“It’s all hand made. It’s made in our own kitchen. It’s not made by somebody else. If it’s not exactly right, I’ll throw it away. There’s a lot of pride in our products. We do it and we do it right.”

OUT OF THIS WORLD SALSA
WHO: John and Lisa Simmons
WHAT: Salsa
WHERE: Sandyville
CONTACT INFO: www.facebook.com/outofthisworldsalsa/

“This is a labor of love, our passion. What makes it special is that it’s made from fresh ingredients from the farm to the jar most of the time in less than a day. All of the proceeds from the salsa go to help women and children in poverty.”
Marching Into Spring

March is a little bit of no man’s land. Winter is almost over, spring is just around the corner and we’re all hungry for those fresh veggies that come out of our garden. Unfortunately, we have to be a little patient. We hope this month’s recipes tide you over. Fresh baked bread, a warm casserole and a springy salad should perk up your taste buds. A special thank you to Priscilla McLaughlin of Ivydale for sharing one of her favorite recipes, whole wheat soda bread. If you have a recipe you’d like to share, send it our way at marketbulletin@wvda.us.

Whole Wheat Soda Bread

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup all purpose flour</td>
<td>1/2 cup whole wheat flour</td>
</tr>
<tr>
<td>1 teaspoon baking soda</td>
<td>1/2 teaspoon salt</td>
</tr>
</tbody>
</table>

Place flours, baking soda, salt and sugar in a large bowl. Cut shortening into flour mixture until it resembles coarse crumbs. Gradually add buttermilk (add a bit more if needed). Knead briefly and shape into a round loaf. Place on a greased pan. With a sharp knife, cut a cross on top extending down the sides. Beat one egg yolk with one tablespoon water and brush it over the bread dough loaf. Bake at 350 degrees for 30-35 minutes. Slice before serving.

Black Bean and Corn Salad

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup buttermilk</td>
<td>6 tablespoons cold shortening</td>
</tr>
<tr>
<td>1/2 cup flour</td>
<td>1 cup buttermilk</td>
</tr>
<tr>
<td>1/2 cup sugar</td>
<td>1 tablespoon sugar</td>
</tr>
<tr>
<td>1 teaspoon baking soda</td>
<td>1/2 tea teaspoon salt</td>
</tr>
</tbody>
</table>

Place lime juice, olive oil, garlic, salt and cayenne pepper in a small jar. Cover with lid and shake until ingredients are well mixed.

In a salad bowl, combine beans, corn, avocado, bell pepper, tomatoes, green onions and cilantro. Shake lime dressing and pour it over the salad. Stir salad to coat vegetables and beans with dressing and serve.

Honor Flock/Honor Herd Certification

The WVDA Animal Health Division is excited to announce Honor Flock and Honor Herd Certification. Certificates will be issued by mail or email depending on preference. Producers are expected to present the certificates for event entry, and the certificate does not guarantee entry if animals present with any contagious or infectious disease. For more information contact the Animal Health Division at (304) 558-2214 or email wvhonor@wvda.us.

Buzz Foods to Open Livestock Slaughter and Processing Facility

Buzz Foods, a Kanawha County company, plans to break ground this summer on a state-of-the-art livestock slaughter and processing facility. Dickinson Gould, president of Buzz Foods, made the announcement alongside Commissioner of Agriculture Kent Leonhardt during Ag Day at the state Capitol on January 30.

The economic development project will expand Buzz Foods’ current operation in Marmet. The facility will employ 25-30 full time workers and create an additional 15-20 temporary jobs. “By doing a modern, food-safe facility here in Kanawha County, we think we can partner with agriculture producers around the state to keep more of our high-quality livestock within the state boarders and create new revenue streams for producers,” said Gould.

Buzz Foods was awarded a grant through the Abandoned Mine Lands (AML) Pilot Project to help pay for the facility. “As we look for ways to diversify our state’s economy, we should not overlook processing jobs in agriculture sectors. Development projects like the Buzz Foods expansion will create vital opportunities for West Virginia farmers and entrepreneurs,” said Commissioner Leonhardt. “Once this project is completed, consumers should look forward to eating value-added meat products raised and processed right here in West Virginia. This is a win for the Mountain State and a win for livestock producers.”

The processing facility should be up and running by early 2020.
### WEST VIRGINIA FEEDER CATTLE SALES 2019 SPRING SCHEDULE

Sponsored by: West Virginia Livestock Auction Markets and West Virginia Cattlemen’s Association

<table>
<thead>
<tr>
<th>TYPE OF SALE</th>
<th>LOCATION</th>
<th>DAY</th>
<th>DATE</th>
<th>TIME</th>
<th>NUMBER OF HEAD</th>
<th>PHONE</th>
</tr>
</thead>
<tbody>
<tr>
<td>FG</td>
<td>WESTON</td>
<td>SAT</td>
<td>MAR. 9</td>
<td>10:00 A.M.</td>
<td>300</td>
<td>269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>JACKSON COUNTY</td>
<td>SAT</td>
<td>MAR. 9</td>
<td>11:00 A.M.</td>
<td>400</td>
<td>373-1269</td>
</tr>
<tr>
<td>FG</td>
<td>MARLINTON</td>
<td>SAT</td>
<td>MAR. 16</td>
<td>2:00 P.M.</td>
<td>400</td>
<td>799-6593</td>
</tr>
<tr>
<td>FG</td>
<td>PARKERSBURG</td>
<td>THUR</td>
<td>MAR. 21</td>
<td>11:00 A.M.</td>
<td>250</td>
<td>482-1838</td>
</tr>
<tr>
<td>B, T</td>
<td>BUCKHANNOIN</td>
<td>WED</td>
<td>MAR 27</td>
<td>1:00 P.M.</td>
<td>1,000</td>
<td>472-5300</td>
</tr>
<tr>
<td>G, FG</td>
<td>CATTLEMEN'S</td>
<td>FRI</td>
<td>MAR 29</td>
<td>2:00 P.M.</td>
<td>500</td>
<td>647-5833</td>
</tr>
<tr>
<td>F, FG, T</td>
<td>SOUTHBRANCH</td>
<td>SAT</td>
<td>APR. 6</td>
<td>10:00 A.M.</td>
<td>1,000</td>
<td>538-6050</td>
</tr>
<tr>
<td>B,FG</td>
<td>WESTON</td>
<td>SAT</td>
<td>APR. 6</td>
<td>10:00 A.M.</td>
<td>400</td>
<td>269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>JACKSON COUNTY</td>
<td>SAT</td>
<td>APR. 6</td>
<td>11:00 A.M.</td>
<td>250</td>
<td>373-1269</td>
</tr>
<tr>
<td>G</td>
<td>MARLINTON</td>
<td>SAT</td>
<td>APR. 6</td>
<td>2:00 P.M.</td>
<td>400</td>
<td>799-6593</td>
</tr>
<tr>
<td>FG</td>
<td>PARKERSBURG</td>
<td>THUR</td>
<td>APR. 11</td>
<td>11:00 A.M.</td>
<td>200</td>
<td>482-1838</td>
</tr>
<tr>
<td>G</td>
<td>MARLINTON</td>
<td>FRI</td>
<td>APR. 12</td>
<td>7:00 P.M.</td>
<td>500</td>
<td>799-6593</td>
</tr>
<tr>
<td>G,FG,T</td>
<td>SOUTH BRANCH</td>
<td>SAT</td>
<td>APR. 13</td>
<td>10:00 A.M.</td>
<td>1,000</td>
<td>538-6050</td>
</tr>
<tr>
<td>FG</td>
<td>WESTON</td>
<td>SAT</td>
<td>APR. 13</td>
<td>10:00 A.M.</td>
<td>300</td>
<td>269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>JACKSON COUNTY</td>
<td>SAT</td>
<td>APR. 13</td>
<td>11:00 A.M.</td>
<td>500</td>
<td>373-1269</td>
</tr>
<tr>
<td>BB, T</td>
<td>BUCKHANNOIN</td>
<td>TUE</td>
<td>APR. 16</td>
<td>9:00 A.M.</td>
<td>500</td>
<td>472-5300</td>
</tr>
<tr>
<td>G</td>
<td>CATTLEMEN'S</td>
<td>FRI</td>
<td>APR. 19</td>
<td>2:00 P.M.</td>
<td>800</td>
<td>647-5833</td>
</tr>
<tr>
<td>G, FG</td>
<td>TERRA ALTA</td>
<td>FRI</td>
<td>APR. 19</td>
<td>2:00 P.M.</td>
<td>350</td>
<td>789-2788</td>
</tr>
<tr>
<td>G,FG,T</td>
<td>SOUTH BRANCH</td>
<td>SAT</td>
<td>APR. 20</td>
<td>10:00 A.M.</td>
<td>1,500</td>
<td>538-6050</td>
</tr>
<tr>
<td>FG</td>
<td>WESTON</td>
<td>SAT</td>
<td>APR. 20</td>
<td>10:00 A.M.</td>
<td>300</td>
<td>269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>JACKSON COUNTY</td>
<td>SAT</td>
<td>APR. 20</td>
<td>11:00 A.M.</td>
<td>300</td>
<td>373-1269</td>
</tr>
<tr>
<td>G</td>
<td>MARLINTON</td>
<td>SAT</td>
<td>APR. 20</td>
<td>2:00 P.M.</td>
<td>400</td>
<td>799-6593</td>
</tr>
<tr>
<td>FG</td>
<td>PARKERSBURG</td>
<td>THUR</td>
<td>APR. 25</td>
<td>11:00 A.M.</td>
<td>150</td>
<td>482-1838</td>
</tr>
<tr>
<td>G,FG,T</td>
<td>SOUTH BRANCH</td>
<td>SAT</td>
<td>APR. 27</td>
<td>10:00 A.M.</td>
<td>1,500</td>
<td>538-6050</td>
</tr>
<tr>
<td>FG</td>
<td>WESTON</td>
<td>SAT</td>
<td>APR. 27</td>
<td>10:00 A.M.</td>
<td>300</td>
<td>269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>JACKSON COUNTY</td>
<td>SAT</td>
<td>MAY 4</td>
<td>11:00 AM</td>
<td>400</td>
<td>373-1269</td>
</tr>
</tbody>
</table>

*For each sale-contact local market telephone using 304 area code

---

**FOR MORE INFORMATION, CONTACT:**

Jonathan Hall  
WV Department of Agriculture  
1900 Kanawha Blvd. E.  
Charleston, WV 25305  
304-541-5460

Kevin S. Shaffer, Ph. D.  
WVU Extension Service  
2084 Agricultural Sciences Building  
P.O. Box 6108  
Morgantown, WV 26505  
304-293-2669

**B - BOARD FG - FARMER GROUPS**

**BB - BOARD AND BARN G - GRADED CATTLE**

**T - TELE-O-AUCTION**

---

**Message from THE VET**

**WV Veterinarians & Equine Industry Stakeholders:**

Beginning January 2019, the 6-month Equine Event Permit will be replaced by the new Extended Equine Certificate of Veterinary Inspection (EECVI). The new EECVI will include many more states than the previous southeastern Equine Event Permit and will be in a digital format. The EECVI will be also be valid for 6 months and require an initial physical exam of the equine and a current negative EIA test.

Owners will now have 24/7 access to submit electronic movement documents. This will be a change from the previous 6-month Equine Event Permit, when owners filled out the movement documents and submitted after the movement occurred. Any technology company can produce the EECVI, but it began being offered by Global Vetlink on January 1, 2019. States will honor existing permits until their expiration.

We are also mailing this notice to WV veterinarians that have utilized the 6-month Equine Event Permit. Please pass this information on to your equine industry clients that use the passport system. There presently does not appear to be large numbers, but some frequent multi-state eventers like the equine passport.

Additional information can be found at https://www.globalvetlink.com/products/ee cvi/ or contact Jayme Garrett, WV Animal Disease Traceability Coordinator, at 304-644-7361.

James L. Maxwell, DVM, State Veterinarian  
Jayme Garrett  
Division Director Animal Disease Traceability Coordinator  
Animal Health Division of West Virginia Department of Agriculture
piers, 3 lb. package: $120; Ital.
**Horse Sales**

Filly’s, 18: AQHA, reg. chestnut, filly, 18 mos., blue & white tobiano, $1,200, Hancock, San Par Bar & Two Eyed Jack blood. Larissa Escherschild, 2024 Middle Ridge Rd., Weston, 26452, 675-3446.


**Bullocks & Belgian & Gypsy Vanner yearling filly, red & white, $4,000 at 59', h. $1,000. Mike Roach, R1 Box 367-D, Lages, 25537; 762-2825.

**Miniature donkeys, two, $1,715/ea. George Vance, 52 Nottingham Dr., Petersburg, 26488; 688-1379.

**Equine Events**

3rd Annual Kicking in Spring, March 23, gates open at 11 a.m.

Winfield Riding Club, Winfield, WV

**Job Sales**

**Horse**

Horse boarding at the farm of Kimberly D’Arco, 194 Homestead Lane, Charleston, 25312; 984-9950.

**Plant Sales**

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

Seeds: Creasy green seed, $2.00lb; Hibbly tomato seed, yellow & pink wiptato leaf, $2.00/ea.; Blue corn, Danette Canary, 2875, Seneca Trl., S. Charleston, 24947; 675-6370.

Seeds: old-time man, Logan Giant, Rat-tensome brown & white half runner pole bean, more, $13/100 seed, all tested for germination. Betty Flanagan, 47 Ritchie Farms, Summersville, 26615; 880-0135; alen.flanagan@gmail.com.

**Tobacco seed:** W.Va. Mtn. grown, burly, all incl. growing instructions, $4.50/$2.62/tps. 83/103 reg; all first class SASE. Bill Haider, 231 Hiner Mill Rd., Sug- grove, 26395.

**Seed Corn**

Seed: Castor, $18.01/seed; white cucumber, $17/tps., all in all SASE. Dey Hahag, 2744 Ferndick Rd., Richwood, 26271; 864-3646.

**Yellow Corn Seed**

Seed: Flint, White, red, brown corn, Bells, Celina, Drag- ons Tongue, Rattlesnake Pole bean, $5/50 seed; Snow Pea Sugar Pod II, $5.00; green, Black Beauty, Silver, Butterum, Drum, round, more. Steven Reindall, General Del., Wol- f, 24933; 994-9191.

**Field Corn Seed**

**longa corn seed, farm grown in WV, multicolored seed, $2.50/cup all SASE. Larry Wilkerson, P.O. Box 6, Griffithville, 25521; 524-2626.

**Hog Sales**

4-4 & FFA pigs, Champion blood, $250, Erin Bradby, 6986 Knotwood Rd., Thornton, 26440; 264-1179.

Hogs, fed corn, $150/ea.; Hatcher, male hog for breeding pigs, $150. Clayton Gibson, 75 Clayton Lane, Clendenin, 25045; 905-3080.

**Hog Feed**

Corn meal fed, $250/ton; Hatcher, male hog for breeding pigs, $150. Clayton Gibson, 75 Clayton Lane, Clendenin, 25045; 905-3080.

**Animal Health**

**Division Bulletin to Sheep and Goat Industry Stakeholders**

On February 19th, states learned USDASH/APHIS/Veterinary Services is changing its Scrapie tag protocol for sheep and goats. USDASO notified it will provide up to 80 plastic tags to owners of flocks/herds that have not previously obtained a Flock ID or free tags and will provide metal tags to markets and dealers until Sept 30, 2020. Manufacturers may still receive one order of 100 metal Scrapie tags every 24 months at no cost through the Animal Health Division. The federal funds for tags (whichever occurs first) After August 31, 2019, USDASO will only provide plastic tags to owners of flocks/herds that have not previously obtained a Flock ID or, for disease surveillance and testing. Metal Scrapie tags will be provided to markets, Regulatory Scrapie Slaughter Surveillance (RSS) sample collection sites and dealers. There is also an incentive plan that will allow producers of high-risk animals to receive plastic tags at no charge if they allow live, on-farm testing before Oct 1, 2019. (they are ineligible if they have previously provided Scrapie data). The USDASO’s number to call for Scrapie tags is 1-888-873-2824. For any related questions regarding USDASO Scrapie program changes or interest in the incentive plan for live-animal, on-farm testing in WV, contact USDASO Veterinary Medical Officer Dr. Bill Cato at 614-309- 8257.
Winter Blues a Success

The Winter Blues Farmers Market was a huge success this year. Held on February 16 at the Charleston Convention Center, more than 4,000 people packed the aisles to browse and purchase WV Grown products. More than 50 vendors from across the state participated in the event. From jams and jellies to fresh meat and just-picked vegetables, the vendors had a lot to offer.

“The Winter Blues Farmers Market just keeps growing every year. It’s a great opportunity for our vendors to get to talk to the customers one-on-one. They see the kind of work that goes into making that salsa or growing those apples. We want to encourage shoppers to buy WV Grown and support our farmers and producers year-round,” said Commissioner of Agriculture Kent Leonhardt.

In just four hours, WV Grown vendors raked in more than $40,572. To learn more about WV Grown, contact the WVDA Business Development Division at 304-558-2210 or wvgrown@wvda.us.

Winter Blues a Success

2019 Appalachian Grazing Conference
Create a Winning Combination...
managing soil, water, plant, and animal health.

March 7 - 9, 2019
Morgantown (WV) Marriott
at Waterfront Place Hotel
for lodging call 304-296-1700 or 1-800-630-2594

KEYNOTE SPEAKERS
Sarah Flack
Sarah is the author of The Art and Science of Grazing, and Organic Dairy Production and is a nationally known speaker and consultant on grazing and organic livestock.

Dr. Allen Williams
Allen’s areas of expertise include soil health, cover crop/livestock integration, adaptive forage and grazing management, high attribute pasture-based meat production, and alternative marketing systems. He has consulted with more than 4200 farmers and ranchers.

WVU Animal Science Farm Tour
Thursday, March 7th
2 PM

ONLINE REGISTRATION ENCOURAGED
visit our website:
www.wvagc.com

GARDEN CALENDAR

March 2019 Source: WVU Extension Service Garden Calendar

MAR. 1 ... Seed globe artichokes (indoors).
Order rhubarb crowns.
MAR. 2 ... Order specialty seed potatoes.
MAR. 3 ... Seed microgreens.
MAR. 4 ... Plant broadleaf evergreens.
MAR. 5 ... Plant onion sets.
MAR. 6 ... Take cuttings from herbs.
MAR. 7 ... Seed chives.
Build a high tunnel.
MAR. 8 ... Seed leaf lettuce and spinach (indoors).
MAR. 9 ... Seed tomatoes (indoors).
MAR. 10 ... Seed peppers (indoors).
MAR. 11 ... Seed Swiss chard (indoors).
MAR. 12 ... Seed peas (outdoors).
MAR. 13 ... Plant nonflowering trees and shrubs.
MAR. 14 ... Seed radishes, spinach and leeks (outdoors).
MAR. 15 ... Seed parsnips.
MAR. 16 ... Plant roses.
MAR. 17 ... Begin dogwood anthracnose control.
Use row covers for freeze protection.
MAR. 18 ... Seed salsify.
Set head lettuce.
MAR. 19 ... Fertilize spring-flowering bulbs.
MAR. 20 ... Seed eggplant (indoors).
MAR. 21 ... Plant asparagus (outdoors).
MAR. 22 ... Transplant strawberry plants.
MAR. 23 ... Seed spinach (outdoors).
MAR. 24 ... Divide overcrowded rhubarb.
MAR. 25 ... Seed radishes (outdoors).
MAR. 26 ... Plant potatoes.
MAR. 27 ... Begin dogwood anthracnose control.
Fertilize asparagus and rhubarb beds.
MAR. 28 ... Seed lavender (indoors).
MAR. 29 ... Seed cutting celery (indoors).
MAR. 30 ... Order specialty seed potatoes.