

The Market Bulletin

<http://www.wvagriculture.org/>

Walt Helmick, Commissioner



Vol. 97, No. 12

December 2013



Walt's View

Student achievement gap? Not in ag. A new generation of farmers is starting to take shape here in West Virginia, if recent activities

are any indication. West Virginia FFA members brought home more than 60 different awards from the 2013 National FFA Convention in Louisville, Ky., which ended Nov. 2 (see story on page 4).

Three of these award-winners deserve special attention and my heartfelt congratulations.

Wes Davis of Mason County - former state FFA president and currently a student at WVU - was selected as the national FFA Eastern Region Vice President for the coming year. He is one of six officers in the entire country, and the first national office holder from West Virginia since 1974. His duties as Vice President will be demanding, requiring that he take a year of leave from WVU and travel as an agricultural ambassador almost constantly.

Although this is a great honor for Wes and our state, it comes as no surprise to anyone who knows him.

Ag Education Vital to State's Future

Wes did not grow up in a farm family, but his family lived on a couple of acres outside of Point Pleasant. When he was in the 7th grade, he paid \$1 for a chicken at the county fair. That chicken eventually turned into a flock of 300 laying hens that took up a fair portion of the yard, and provided eggs to 150 households, nine schools and ten restaurants. Pretty impressive for a first-generation, part-time farmer!

Happy Holidays!

On the other hand, Jessica and Will Woodworth of Mineral County come from one of the more progressive farm families in the state. While working in the family's Flying W Farms certainly helped their chances in the national contest, it doesn't minimize their achievements in Louisville. They became what I can only assume is a rarity — brother/sister winners of the prestigious National Proficiency Awards. They are the first West Virginians to win such awards since 1996. Will brought home the award for Food Science and Technology and his Jessica was the winner in Agricultural Sales.

Prior to the National Convention, students from Greenbrier East High School were demonstrating their skills at production and marketing in a very practical fashion. Sophomores Andrew Vance, Chandler Piner and Alex Hannah sold over 12,000 ears of corn they grew to five different school systems. The project was part of their FFA Supervised

Agricultural Experience (SAE) program, and a perfect example of how the Farm To School movement can provide students with knowledge, practical experience, a resume item — and cash!

Other students in Greenbrier East's FFA have sold eggs and potatoes to Greenbrier County schools and they are also implementing high tunnel greenhouses to grow additional crops to sell in the future.

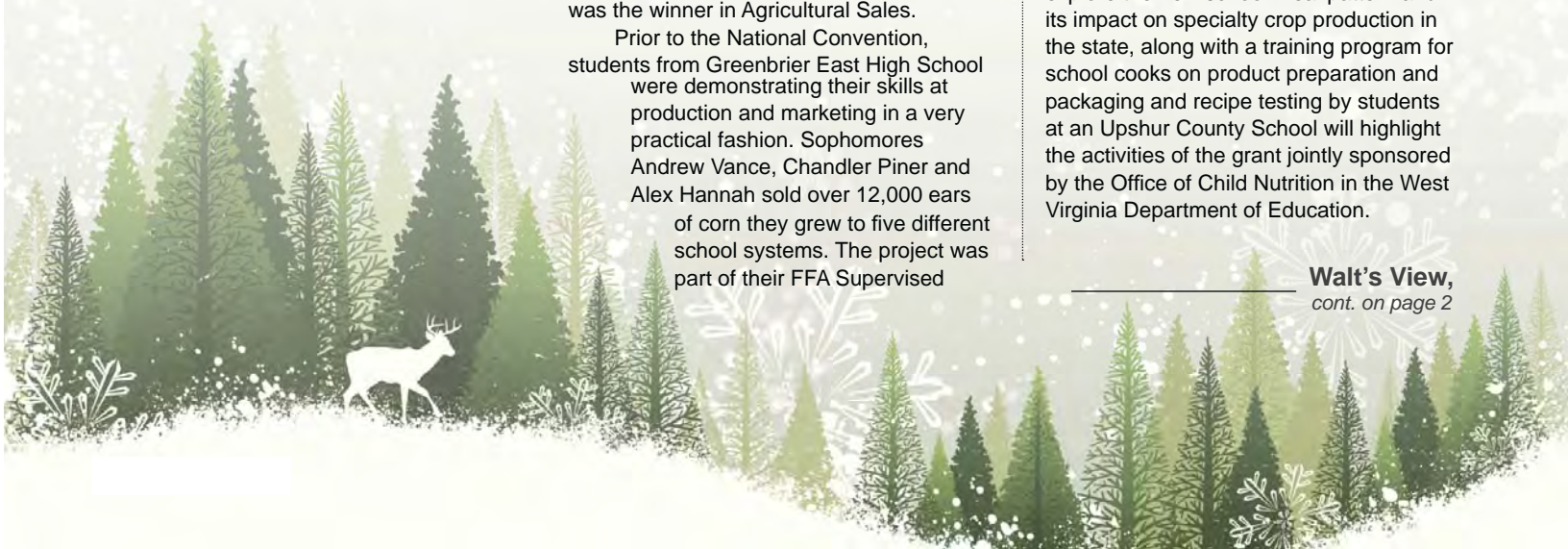
The importance of ag education and FFA programs to the future of our state and nation cannot be understated. FFA has 4,900 members in West Virginia. It is the largest youth organization in the United States, with 579,678 members in 7,570 chapters throughout all 50 states, Puerto Rico, and the Virgin Islands. FFA is the largest of the career and technical student organizations in U.S. schools.

SPECIALTY CROP GRANTS

The WVDA recognizes the importance of Farm To School as an educational tool, as a practical way to feed our schoolchildren fresh local food and as a way to grow our state's economy from within. As part of the WVDA's administration of the Specialty Crop Block Grant Program, we have funded three projects for the coming year directly related to agriculture in county school systems.

In Upshur County, the New Appalachia Farm & Research Center (NAFRC) will explore the new school meal pattern and its impact on specialty crop production in the state, along with a training program for school cooks on product preparation and packaging and recipe testing by students at an Upshur County School will highlight the activities of the grant jointly sponsored by the Office of Child Nutrition in the West Virginia Department of Education.

Walt's View,
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Walt's View...

continued from page 1

In Putnam County, West Teays Elementary School will partner with the Putnam Master Gardeners and the WVU Extension Service to operate a student-based high tunnel with raised beds as a science, school cafeteria and food bank project.

And in Fayette County, Oak Hill High School students will take food from seed to the plate using small container techniques and the school's ProStart culinary classes.

These are just a few examples. Many others are building Farm To School programs through both student production projects and by increased production by local farmers. We are an active member of the West Virginia Farm To School Community Development Group. I'll have much more to say about Farm To School in future columns. In the meantime, if you have questions about the program, or would like to get involved in your county, please call my office.

EPA

In a case closely watched here in West Virginia, U.S. District Judge John Preston Bailey ruled that the U.S. Environmental Protection Agency has no legal right to force a West Virginia poultry grower to obtain water pollution permits for runoff from her Hardy County farm because it is routine



Commissioner Helmick (far right) handed out more than \$110,000 worth of Specialty Crop Block Grant funds to programs across the state ranging from specialty hops research, to student high tunnel production to small container gardening. To see the complete list of projects funded visit wvagriculture.org/news_releases/2013/9-25-13-a.html.

storm water discharge. Therefore litter and manure washed by rain into Chesapeake Bay tributaries at Lois Alt's Eight is Enough Farm in Hardy County is agricultural runoff, not a fixed pollution source such as a factory, and is exempt from federal permitting requirements under the federal Clean Water Act, he said.

I know many in the agricultural community breathed a sigh of relief when this ruling came down. Poultry farming accounts for more than half of the agriculture revenue generated in West Virginia so this ruling obviously has a significant impact for

NASS to Release Preliminary Results of 2012 Census of Agriculture on Feb. 20, 2014

The U.S. Department of Agriculture's National Agricultural Statistics Service (NASS) will release preliminary results of the 2012 Census of Agriculture on February 20, 2014. The release, which will provide an initial look at national and state findings, will take place at the Ag Outlook Forum. NASS will release the full Census results at a later date and is working to set a revised schedule that ensures the highest-quality data. The release date was delayed by the work stoppage caused by the lapse in federal funding in October 2013.

our poultry producers and our economy. While we have environmental work to do in the Eastern Panhandle and throughout our state, EPA must treat our farmers fairly. I believe that our poultry farmers are committed to doing things the right way with a genuine concern for the environment and this decision certainly backs up that thinking.

Finally, Merry Christmas and Happy Holidays from Rita and I. We've been very blessed in the past year, and we hope you have a wonderful year in 2014.

HAPPY HOLIDAYS

Please join the WVDA for
**a West Virginia Wine Sampling &
West Virginia Grown Product Sampling**
Saturday, December 14
From 10:30 am to 5:30 pm
Wine Tasting From 12 Noon until 5:30 pm

Perfect for holiday gift giving and events!

**The Shops at
INWOOD FARMERS' MARKET**

178 PILGRIM STREET, INWOOD WV 25428 (304)229-5011
WEST VIRGINIA DEPARTMENT OF AGRICULTURE WALT HELMICK, COMMISSIONER

WVDA Recipes Now Available on Department Pinterest Site

Want a new, easy way to look up your favorite West Virginia recipes? Look no further than the West Virginia Department of Agriculture's new Pinterest page!

Pinterest is a social media site that helps you find everything from recipes to holiday decorating ideas, do it yourself projects, music, gifts, and much more. When you find something you like, just like on a regular push-pin board, you "pin" it to one of your "boards." For example if you see a great Thanksgiving turkey recipe on our page you could "pin" it to a board you created called "Thanksgiving Ideas."

If you've gotten used to the recipes in the hard copy of our "Market Bulletin" you can now access them online. We have already created a board called "Market Bulletin Recipes" where you can go and find all our present and past recipes that have been featured.

We also "re-pin" several good recipes from other Pinterest sites and have multiple boards for different holidays, events, etc. We have created a "Thanksgiving Recipes" board and another for quick "Country Snacks." As we continue to grow we will add several more boards with all different types of recipes.

If you have a great recipe you'd like to share with us you could be featured on our Pinterest page on our "Viewer Submissions" board. Do you have a perfect pumpkin pie or apple cider recipe? Send it to us so we can show off great creations by our fellow West Virginians.

We will be adding new recipes nearly every day and encourage you to go take a look around and pin your favorite recipes- from our table to yours! Find us by searching "West Virginia Department of Agriculture" on Pinterest or follow the link: <http://www.pinterest.com/wvdarecipes/>

Holiday Dishes

Jean Smith, Director, WVDA Marketing & Development Division

I am sure that many of you have begun your holiday baking and freezing! Be sure to take advantage of sales at your favorite supermarket for baking supplies. Remember, most baking supplies will keep very well in the refrigerator and/or freezer. Be sure to enclose in freezer containers or bags to protect the products from moisture and in some cases, from absorbing odors. Check container labels to be sure that there is not a DO NOT FREEZE OR REFRIGERATE on the product label. Most baking supplies can successfully be kept for up to one year in the freezer.

If you are modifying recipes to reduce calories and/or sugar, again – read labels. In most cases, low-fat or fat-free versions of products can be successfully substituted. Honey and/or applesauce can be substituted for sugar and shortening in many cases.

Best Wishes for a wonderful and joyous holiday season! Happy Cooking!

Recipes

Company Pork Tenderloin

- | | |
|-------------------------------------|---------------------------|
| 1 pound pork tenderloin | ½ cup honey |
| ½ cup apple juice | 2 teaspoons Dijon mustard |
| 1 teaspoon salt | |
| ½ cup favorite nuts, finely chopped | |

Preheat oven to 425°F. Place pork tenderloin in resealable plastic bag. Add apple juice and salt. Seal bag and turn until tenderloin is well coated. Refrigerate for 4 hours or overnight.

Spread nuts on plate. Drain pork, discarding marinade. In small bowl, mix honey and mustard; rub over pork. Roll pork in nuts, patting help nuts adhere.

Transfer to greased 13x9" baking dish. Bake 25-30 minutes or until a thermometer reads 145°F. Let stand 10 minutes before slicing. Cut into slices and serve.



Recipes

Tracy's Favorite Whoopie Pies

- | | |
|--------------------------------|---------------------------------------|
| ¾ cup butter, softened | 2 teaspoons baking powder |
| 1 cup sugar | ½ teaspoon salt |
| 2 eggs | 2 ounces semi-sweet chocolate, melted |
| ½ cup sour cream | |
| 1 tablespoon red food coloring | Filling: |
| 1½ teaspoons white vinegar | 8 ounces cream cheese, softened |
| 1 teaspoon vanilla | ½ cup butter, softened |
| 2¼ cups flour | 2½ cups Confectioner's sugar |
| ¼ cup cocoa | 2 teaspoons vanilla |



Preheat oven to 375°F. In large bowl, cream butter and sugar until light and fluffy. Beat in eggs, sour cream, food coloring, vinegar and vanilla. In separate bowl, combine flour, cocoa, baking powder, salt and baking soda. Mix well with a whisk or flour sifter. Gradually add dry mixture in creamed mixture. Stir in cooled, melted chocolate.

Drop by tablespoons 2 inches apart on parchment lined baking sheets. Bake cookies for 8-10 minutes or until edges are set. Cool pans on a wire baking rack for about 2 minutes. Remove cookies from baking sheet and continue to cool on cooling racks.

Combine filling ingredients in a small bowl and beat until smooth. Spread filling on one half of the cookies and top with remaining halves.

Cookies can be dusted with confectioner's sugar, additional melted chocolate etc. Refrigerate cookies until serving.

WHAT'S COOKIN'

December 2013

Recipes

Sweet Potato and Turnip Bake

- 2 medium sweet potatoes, peeled and cut into ¼" slices
- 3 medium turnips, peeled and cut into ¼" slices
- ¼ cup flour
- 2 tablespoons butter, cut into pieces
- ¾ cup chicken broth
- ¼ cup white wine
- 1 cup cheese
- Salt and pepper to taste

Preheat oven to 350°F. In square baking pan, arrange single layer of potatoes and turnips overlapping slightly. Season with salt and pepper and sprinkle with 1 tablespoon of flour. Repeat with layers of vegetables, salt and pepper. Dot top layer with butter pieces. Slowly add broth and wine. Cover with foil; bake until vegetables are fork tender, about 45 minutes.

Raise oven temperature to 425°F. Remove foil and sprinkle cheese over vegetables. Bake until cheese is golden and bubbling, approximately 15 minutes. Let sit 10 minutes before serving.

WVU Extension GARDEN CALENDAR December 2013

- Dec. 2 Turn compost.
- Dec. 3 Protect shrubs from harsh winter weather.
- Dec. 4 Mulch hybrid roses.
- Dec. 7 Select cut Christmas tree with flexible needles.
- Dec. 10 Watch for seed catalogs.
- Dec. 13 Buy live Christmas tree.
- Dec. 16 Turn compost.
- Dec. 26 Plant live Christmas tree.

WV FFA Captures National Office, Prestigious Awards at Annual Convention

Mountain State FFA Chapters have had a banner year in 2013 and recently took their successes to the national level as they traveled to Louisville, Ky., for this year's annual FFA Convention. Not only did they bring home over 60 different types of awards, they boasted three major wins in categories that West Virginia hasn't held in

Mason County native Wes Davis was named the National FFA Eastern Region Vice President - an office a West Virginian has not held since 1974.

"I felt very at peace at the ceremony, but when I heard them say 'West Virginia' I just started running for the stage," said Davis. "It's been 39 years since a West Virginian has held a national office so I'm very glad to give back to this organization."

Davis did not come from a farming background. In fact, his Turkey Creek Poultry Farm, that has boasted more than 300 birds at times, couldn't have had a more humble beginning.

"I grew up on just a couple acres and in the 7th grade I went to the fair and bought a chicken for \$1 without my parents even knowing. Shortly thereafter I joined the FFA Chapter in my school and became interested and had instructors that encouraged me. From there I saw opportunities and I began to grow my number of chickens and eventually started serving over 150 households, 9 schools and 10 restaurants."

Davis, a double major at West Virginia University in Agribusiness Management and Agricultural Education, said even if he hadn't been selected as a national officer, he knew he would stay involved in FFA.

"When the selection committee asked me what I would do if I wasn't selected I simply told them that it wasn't a question if I would continue to be involved in FFA," said Davis, "I just told them this would just provide me a direction."

And the awards kept piling up for West Virginia throughout the conference. For the first time since 1996, West Virginia brought home, not one, but two National Proficiency Awards. Not to mention, it was won by a brother/sister duo.

Proficiency Awards are awarded to students who excel with their Supervised Agricultural Experiences (SAEs). This year Will Woodworth, of the Mineral County FFA, took home the award for Food Science and Technology and his sister Jessica was the winner in Agricultural Sales.

For years, Will and Jessica have been helping their parents at their local business "Flying W Farms" selling meats, seafood from Virginia, and local fruits and vegetables. In Jessica's Agricultural Sales SAE, she showed off her responsibilities at her family's business by keeping track of marketing strategies, employee

trainings and customer relations.

Jessica, who is currently working on her undergrad in Animal Science at Kansas State, said, "My goal is to be a leader in the ag industry while maintaining a good reputation and good quality products at my family's business."

During Will's Food Science and Technology SAE he also

showcased his responsibilities at the family's slaughterhouse and meat processing plant. Each year the operation slaughters about 600 head of cattle, 400 hogs, 50 goats and 50 lambs. Will said he told his panel of judges at the national competition about his responsibilities with inspection services and how he helps to ensure that the workplace remains clean and uncontaminated.

"I started working in the plant my freshman year of high school and just gained more responsibilities and worked to keep things safe," said Will. "I've learned a lot with my SAE and I'm glad I've gotten more knowledge of it over the years."

The two agreed that keeping the wins in the family and in West Virginia this year was one of the

Wes Davis . . .

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best parts about the experience.

Jessica said, "I was shocked because I was the only girl competing in this category and my instructor said it is very diverse and hard to win. But for me to win and my brother win was very unique. It was very cool that we could represent West Virginia in these proficiency awards because our state usually doesn't have many finalists."

"I competed against a lot of good people and I had a lot of support getting here," said Will, "But a brother sister combo winning in the same state and in the same year is just awesome."

Will also led his Mineral County FFA team to 7th place in the Agricultural Technology & Mechanical Systems category. Timothy Nester, Shelton Lucas, Gabriel Smith, were a great supporting cast as Will also pulled a 6th place Individual win in the category.

West Virginia also brought home Top Ten rankings in Forestry and Environmental and Natural Resources.

The Calhoun County FFA Forestry Team consisting of Cody Starcher, Logan McKown, and Kelsey Jett, were ranked 6th in the nation and were led by Nick Smith who was also awarded 4th place individually at the national level.

There were also several other Gold, Silver and Bronze Emblem Awards for FFA Chapters throughout West Virginia.

Will Woodworth . . .

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Jessica Woodworth . . .

"My goal is to be a leader in the ag industry while maintaining a good reputation and good quality products at my family's business."

WVDA treating Hemlocks in Cathedral State Forest

A cooperative project between the West Virginia Department of Agriculture (WVDA) and Bayer Chemical is helping to preserve one of the last virgin Hemlock forests in the United States.

WVDA completed the first year of a cooperative agreement to treat Cathedral Forest for Hemlock Woolly Adelgid (HWA), a non-native pest that damages and kills Hemlock trees by feeding on its sap. Under the agreement, Bayer will provide "CoreTect" insecticide for six years, which the WVDA will apply to approximately one-third of the 133 acre forest every two years.

CoreTect is formulated in small marble-sized pellets and must be spread around each tree individually. Over the past year, about 12 WVDA staff members were involved in the project, and treated 1,370 trees by hand.

The rarity of this particular stand of timber is the reason the organizations decided to work together.

"The State of West Virginia is grateful to Bayer for their generous donation of their products," said West Virginia Commissioner of Agriculture Walt Helmick. "Places such as Cathedral Forest are a benefit to all of us today, and will also be a benefit to future generations."

The project has required a substantial labor investment by the WVDA, but it's work the WVDA staff finds rewarding.

"The trees in this forest are 400 to 600 years old and some are

as tall as 80 or 90 feet," said WVDA HWA coordinator Tim Tomon. "This is work where you really feel like you're doing something."

Tomon added that, although treatments have been done in Cathedral Forest in the past, nothing of this scale has ever been attempted because of a lack of resources. With Bayer's donation of the product, many more acres of forest can now be treated.

Joe Steinlage, Product Manager at Bayer CropScience, said his company is pleased to be able to help with the project.

"Cathedral Forest is a public jewel worthy of preservation," he said. "Bayer is proud to be supplying our easy-to-use CoreTect product to help preserve this wonderful natural resource."

WVDA has conducted treatments on public lands since 2004, and is starting its third year of a public/private effort to treat for HWA in private forests. It is also conducting a biological control program in the Blackwater Falls area.

The Hemlock Woolly Adelgid is native to Asia and was first reported in the Eastern United States in 1951 near Richmond, Va., and in West Virginia in 1992. By 2005, it was established in portions of 16 states from Maine to Georgia. Hemlock decline and mortality typically occur within 4-to-10 years of infestation in the insect's northern range, but can occur in as little as 3-to-6 years in its southern range.

Parkersburg's Point Park Marketplace provides another distinctive local venue for West Virginia producers

When you think of a farmers' market, or visit one, you usually recognize that each one is different and unique in its own way – and Point Park Marketplace in Parkersburg is no exception.

Since acquiring the property in May 2013, the city of Parkersburg has been hard at work renovating the late 1800s structure, which reminds you of an old train depot, much like Capitol Market in Charleston.

Point Park is not just a market to buy produce and other value-added products, it is an agritourism destination. It sits right on the river inside the flood wall entrance to Blennerhassett Island Historical State Park tours, with other city businesses within walking distance.

Parkersburg Mayor Robert Newell's vision of this Market has been brought together through many foundations, supporters, city workers and Commissioner of Agriculture Walt Helmick.

"We want to sell West Virginia products," Helmick said. "And right now, the product that's coming into Parkersburg is coming from Ohio. We're pushing West Virginia growers to this new venue. It will help enhance the volume, and we're so excited about it and supportive of the effort in Parkersburg."

WVDA's Executive Project Coordinator Jarrod Dean, along with WVDA's Marketing & Development Director Jean Smith and staff, worked closely with Mayor Newell and his office to open this market.

WVDA will continue to assist and support Point Park Marketplace.

Farmers' markets' success coincides with Commissioner Helmick's goals of increasing local food production and consumption in West Virginia.

"The WVDA – and state government in general – continues to struggle with budget cuts," said Helmick. "However, Agriculture is one industry where demand will continue to grow, and we have a very real opportunity to produce much more of the food we eat right here in West Virginia – if we're willing to be innovative and look at all possible opportunities."

The Winter Market is open from 10 a.m. to 2 p.m. the first Saturday of every month, October 2013-March 2014.



Bird's eye view of the new Point Park Marketplace in Parkersburg, WV.



Above: Parkersburg Mayor Bob Newell and Assistant Kim Gant saw their vision come to fruition at the recent Point Park Marketplace fundraiser. More than 200 people attended and enjoyed local food, drink and art. All the proceeds of the mixer will go to further improve the Marketplace. For more info visit: downtownfarmersmarketplace.com/.

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West Virginia
Department of Agriculture

Our Agrarian Roots

Henderson Hall Historic District

Williamstown, WV

Through meticulously kept documents and well-preserved structures, the Victorian-era Henderson Hall Historic District offers a glimpse into 19th Century life in Wood County, West Virginia.

At the centerpiece of the property is Henderson Hall, an 8,000-square-foot pre-Civil War Italianate mansion constructed between 1836-1859, by G.W. Henderson. At that time, the Henderson holdings included about 2,000 acres of Wood County land.

G.W. Henderson married Elizabeth Ann Tomlinson and served in the Virginia Legislature when the state of West Virginia was formed.

The Mansion is complete with original furnishings spanning generations of Hendersons, and includes such items as an 1810 grandfather clock, an 1873 Rosewood square grand piano (both still working), an original newspaper clipping announcing the death of George Washington, and rooms filled with books, clothing, art and memorabilia of the time. The home was built entirely of brick, stone and timber from the property.

The remaining buildings on the site are related to the farm complex and include: a log smokehouse (c.1836), carriage barn and schoolroom (c.1860) log corn crib (c.1836); corn crib (c.1856); scale house (c.1856); cow barn (c. 1850) barn (c.1895) and tenant house (c.1895-1900).

Over the generations, the Hendersons ran a large-scale farming operation that included cash crops, sheep, cattle, pigs, oxen and perhaps most notably, a major standard trotter breeding operation. They were major contributors to the local agriculture economy. The horse barn was one of the largest in the country and was the location of shows and sales dating back to 1876. A trunk full of ribbons, blankets and harness of their famous stud, Sacramento, still remain on the property.

Around 1906, tragedy struck when the big horse barn burned to the ground. Many horses were saved, but many also perished.

"After the barn burned and with the emergence of automobiles, they decided not to rebuild it," said volunteer docent Pat Meister.

Three sons of G.W. Henderson remained active on the farm as highly successful farmers with the longest-living son, Jock, farming until the mid-1930s. The farm ceased to be a valley-wide operation after 1935, but was still farmed to some degree for many decades.

The Hendersons were also interested in forestry and planted several different varieties of trees that were still on the property until the 1930s.

Today, 25 acres of the remaining 60 are rotated with corn and soy.

The last living Henderson-descendent to live in the home, Michael Rolston, willed it to the Parkersburg Oil & Gas Museum upon his death in 2007. Renovations are ongoing under Dave McKain, Director of Henderson Hall Strategic Planning Group.

"We have replaced all the soffits and the roof on the back part of the house," said McKain. "Because Michael Rolston willed the house to the Oil

& Gas Museum, we are now able to get grants and monies we couldn't before when it was owned by a private individual."

The hall is open noon-5 p.m. daily; admission is \$5. For more information visit oilandgasmuseum.com or call 304-485-5446.



Above and left: The same rolling hills that were once dotted with some of the Henderson's trotter horses, are now bare. Corn and soy are grown on the remaining acreage.



Right: Spanning six generations and 200 years, the Henderson family homestead features original furnishings from the frontier life of the 1700s to the oil boom of the 20th century.



Above and right: The bedroom of Rosalie Henderson, G.W.'s granddaughter, an artist who hand-painted their china and made many of the drapes in the house. An original fireplace in the dining room/kitchen.



**RISK
Management
101**

USDA United States Department of Agriculture
Risk Management Agency

GOT LRP?

Do you have Livestock Risk Protection?

Buying a livestock insurance policy is one risk management option. Producers should always carefully consider how a policy will work in conjunction with their other risk management strategies to insure the best possible outcome.

QUESTIONS?

Contact your local insurance agent or Tom McConnell,
Risk Management Coordinator, 304-293-2642;
trmcconnell@mail.wvu.edu

"This institution is an equal opportunity provider"

2014 WV Equine Events Calendar

You can also fill out the form on the WVDA website at wvagriculture.org/images/Marketing/Livestock/Forms.htm

The West Virginia Department of Agriculture publishes a statewide **Equine Events Calendar** during the show season. To list your club or organization's event(s), please fill out the listing form and return it by **February 1**. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

Only one event listing per form; if additional forms are necessary, please duplicate. Fill listing form out completely (we must have a complete and accurate address and telephone number). Only the name of the **contact person** and **phone number** will be published. **All event listings must be held in WV, unless the event is sponsored by a WV Equine Organization.** (PLEASE PRINT)

Date: _____ Time: _____

Event: _____

Sponsor: _____

Place/Location: _____

Contact Name: _____

Address: _____

Telephone: _____

Email: _____

Note: If your event date or location changes please notify us at 304.558.2210 at least 60 days in advance, so the correct information will appear in the appropriate issue of the *Market Bulletin*.

Return by February 1, 2014 to:
West Virginia Department of Agriculture
Tracy Fitzsimmons, Livestock Marketing Specialist
1900 Kanawha Blvd., East
Charleston, WV 25305
304-558-2210 Fax: 304-558-2270
tfitzsimmons@wvda.us

You can also fill out the form on the WVDA website at wvagriculture.org/images/Marketing/Livestock/Forms.htm

Governor Tomblin Visits WVDA Guthrie Facility



L-R: Microbiologists Kellie Littlefield, Zach Kuhl and Amie Minor pose with Gov. Earl Ray Tomblin and Commissioner Helmick during the Governor's tour of the WVDA's facilities Nov. 20.

Potomac State Visit



L-R: WVDA Poultry Specialist Jerry Ours and Commissioner of Agriculture Walt Helmick pose with Potomac State College Forestry Instructor Jeffrey Jones and Teaching Instructor Robert Cheves. Commissioner Helmick toured farm facilities at the school, including a greenhouse, cattle pastures and equestrian facility.

Commissioner Helmick chats with Potomac State College Campus Provost Leonard Colelli during a visit to the school to look at its farm facilities Nov. 19. Colelli said the Keyser school - part of the West Virginia University system - was examining ways it might increase agricultural offerings in the future.

COMPLETE LIST OF WV FFA 2013 NATIONAL WINNERS

- Eastern Regional Vice President - Wes Davis, Mason Co.
- National Proficiency Award Winner in Agricultural Sales - Placement- Jessica Woodworth, Mineral Co.
- National Proficiency Award Winner in Food Science & Technology - Entrepreneurship/Placement-William Woodworth, Mineral Co.
- Veterinary Science - Gold Emblem Team- Buffalo High
- Veterinary Science - Gold Emblem Individual- Dakota Reedy, Buffalo High
- Veterinary Science - Silver Emblem Individual- Kelsey Gatens, Maggie Parsons, Megan King, Buffalo High
- Prepared Public Speaking - Bronze Emblem Individual- Dylan Frazier, Wirt Co. High
- Poultry- Silver Emblem Team - Roane Co. High
- Poultry- Silver Emblem Individual - Hannah Higginbotham, Karlee Nutter, Brooke Cornelius, Roane Co. High
- Parliamentary Procedure - Gold Emblem Team- Wirt Co. High
- Nursery/Landscaping - Silver Emblem Team- Ravenswood High
- Nursery/Landscaping - Gold Emblem Individual- Haley Snyder, Ravenswood High
- Nursery/Landscaping - Silver Emblem Individual- Mariah Jackson, Tiffany Harvey, Mackenzie Stutler, Ravenswood High
- Milk Quality & Products - Silver Emblem Team- Ravenswood High
- Milk Quality & Products - Gold Emblem Individual- Kirsten Marks, Ravenswood High
- Milk Quality & Products - Silver Emblem Individual- Paige Barr, Rehgan Weekly, Patrick Click, Ravenswood High
- Meat Evaluation & Technology - Silver Emblem Team- Mineral Co. High
- Meat Evaluation & Technology - Gold Emblem Individual- Whitney Alt, Sarah Page, Mineral Co. High
- Meat Evaluation & Technology - Silver Emblem Individual- Tabitha Baker, Noah Wilson, Mineral Co. High
- Livestock Evaluation - Silver Emblem Team- Pendleton Co. High
- Livestock Evaluation - Silver Emblem Individual- Dylan Dunkle, Allison Ruddle, Jessica Hoover, Pendleton Co. High
- Livestock Evaluation - Bronze Emblem Individual- Katelyn Moyers- Pendleton Co. High
- Job Interview - Bronze Emblem Individual- Adrianna Burton, Lincoln Co. High
- Horse Evaluation - Bronze Emblem Team- Jefferson High
- Horse Evaluation - Gold Emblem Individual- Alyson Franz, Jefferson High
- Horse Evaluation - Silver Emblem Individual- Darby Patterson, Jefferson High
- Horse Evaluation - Bronze Emblem Individual- Katelynne Buffinton, Alexis Hensell, Jefferson High
- Forestry - Top Placing Team- 6th Nationwide- Nick Smith, Cody Starcher, Logan McKown, Kelsey Jett, Calhoun Co. High
- Forestry - Top Placing Individual- 4th Nationwide- Nick Smith, Calhoun Co. High
- Forestry - Gold Emblem Team- Calhoun Co.
- Forestry - Gold Emblem Individual- Logan McKown, Cody Starcher, Kelsey Jett, Nick Smith, Calhoun Co. High
- Food Science & Technology - Silver Emblem Team- Marion Co. High
- Food Science & Technology - Gold Emblem Individual- Lou Anderson, Marion Co. High
- Food Science & Technology - Silver Emblem Individual- Gregory Carr, Devon Martin, Marion Co. High
- Food Science & Technology - Bronze Emblem Individual- Skyler Payton, Marion Co. High
- Floriculture- Bronze Emblem Team - Roane Co. High
- Floriculture- Bronze Emblem Individual - Miranda Hall, Kelsi Taylor, Miranda Conley, Kansas O'Brien, Roane Co. High
- Farm & Business Management - Silver Emblem Team- Roane Co. High
- Farm & Business Management - Silver Emblem Team- Roane Co. High
- Farm & Business Management - Silver Emblem Individual- Samantha Lucas, Hannah Thompson, Bradley West, Roane Co. High
- Farm & Business Management - Bronze Emblem Individual- Evan Ray, Roane Co. High
- Extemporaneous Public Speaking - Bronze Emblem Individual- Ethan Glaze, Hampshire High
- Environmental & Natural Resources - Top Placing Team- 7th Nationwide- Robbie Flinn, Conrad McCoy, Delana McCoy, Katie Voiers, Ravenswood High
- Environmental & Natural Resources - Top Placing Individual- 6th Nationwide- Conrad McCoy, Ravenswood High
- Environmental & Natural Resources - Gold Emblem Team- Ravenswood High
- Environmental & Natural Resources - Gold Emblem Individual- Robbie Flinn, Delana McCoy, Conrad McCoy, Ravenswood High
- Environmental & Natural Resources - Silver Emblem Individual- Katie Voiers- Ravenswood High
- Dairy Cattle Evaluation & Management - Silver Emblem Team- Washington High
- Dairy Cattle Evaluation & Management - Gold Emblem Individual- India Titus, Washington High
- Dairy Cattle Evaluation & Management - Silver Emblem Individual- Erica Heflin, Blayne Ott, Washington High
- Dairy Cattle Evaluation & Management - Bronze Emblem Individual- Mikayla Willingham, Washington High
- Creed Speaking- Bronze Emblem Individual - Emily Foote, Jefferson High
- Creed Speaking- Bronze Emblem Individual - Kamisha Morris- Buffalo High
- Agronomy- Silver Emblem Team- Roane Co. High
- Agronomy- Gold Emblem Individual - Tyler Harper, Casey Lassiter, Roane Co. High
- Agronomy- Silver Emblem Individual - Callie Moles, Alexis Sanders, Roane Co. High
- Agricultural Technology & Mechanical Systems - Top Placing Team- 7th Nationwide - William Woodworth, Timothy Nester, Shelton Lucas, Gabriel Smith, Mineral Co. High
- Agricultural Technology & Mechanical Systems - Top Placing Individual- 6th Nationwide - William Woodworth, Mineral Co. High
- Agricultural Technology & Mechanical Systems - Gold Emblem Team- Mineral Co. High
- Agricultural Technology & Mechanical Systems - Gold Emblem Individual - Timothy Nester, Gabriel Smith, Shelton Lucas, William Woodworth, Mineral Co. High
- Agricultural Issues Forum - Bronze Emblem Team - Buffalo High

Classified Announcements

Available on the Web: http://www.wvagriculture.org/market_bulletin/market_bulletin.html

To Submit an Ad:

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AD DEADLINES

JANUARY 2014. . .

Phone-In ads for the January issue must be received by 12 noon on Monday, December 9

Written ads for the January issue must be received by 1 p.m. on Tuesday, December 10.

FEBRUARY 2014. . .

Phone-In ads for the February issue must be received by 12 noon on Thursday, January 9

Written ads for the February issue must be received by 1 p.m. on Friday, January 10.

To place your ad over the phone call 558-2225.

PRICES

A price must be included with Market Bulletin items being offered for sale.

****REMINDER** – As of 2/09 ten-digit dialing is required for all local calls. Use the area code 304 with all phone numbers in *The Market Bulletin* unless a different area code is specified with a given phone number.

The second W.Va. area code will be 681.

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

APIARY EVENTS

Barbour Co. Beekeepers Assoc.

Monthly Meeting

4th Monday, 7 p.m.

Barbour Co. Fairgrounds

Belington, W.Va.

Contact David Proudfoot 823-1460;

dp-foot@hotmail.com.

Central W.Va. Beekeepers Assoc.

Monthly Meeting

1st Monday

Braxton Co. High School, Vo-Ag Rm.

Contact Susan Bullion, 452-8508;

billandsuebullion@frontiernet.net.

Clay Co. Beekeepers Assoc.

Monthly Meeting

2nd Monday, 7 p.m.

Contact John Pruitt, 587-2451

jpruitt@frontiernet.net.

Gilmer Co. Beekeepers Assoc.

Monthly Meeting

3rd Tuesday, 6 p.m.

Gilmer Co. Public Library

Glenville, W.Va.

Contact Bobbi Cottrill, 462-7416;

bcottrill119@hotmail.com.

Highlands Apicultural Assoc.

Monthly Meeting

3rd Wednesday, 6:30 p.m.

WVU Ext. Office Meeting Rm.

Elkins, W.Va.

Contact Ben McKean, 227-4414;

hiapas@yahoo.com.

CATTLE SALES

Reg. Black Angus 6-yr. bull, Performer/Right Time/New Design blood, \$2,400. Dave Barrick, 613 Frew Circle, Middlebourne, 26149; 758-4682.

Reg. Simmental bulls, black/homo-black, \$2,000/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 530-6636; bvsimmentals@hardynet.com.

Polled Hereford yrlg. bulls, \$16,500/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Simmental & Simmental/Angus 2/13 bulls, black, AI bred, calving ease sires, \$2,000. Chris Brown, 430 Levels Rd., Fairmont, 26554; 290-8383; classicsim@aol.com.

Reg. Black Angus, 14- to 15-mo. bulls, 3, New Design, Bushwacker, Connealy Lead on blood, \$1,800/up, DNA tested free, above average EPDs, easy handling, del. avail. Fred Edgell, 1471 Bin-gamon Rd., Worthington, 26591; 592-2717.

Reg. Polled Hereford '13 bull, True Grit/Feltons Legend 242 blood, \$800. Rachele Garrison, 965 Garrison Lane, Waverly, 26184; 893-2818.

Reg. Shorthorn 10-mo. bulls, solid red, polled, halter broke, excellent EPDs, vet checked, both/ top bloodlines, \$1,500. Darwin Gough, Rt. 2, Box 145A, Keyser, 26726; 726-7107.

Reg. Angus 12- to 22-mo. bulls, Predestined/ New Frontier/Basin Max & New Standard/Mytty In Focus/Lead On/Meat Packer blood, AHIR records, \$1,500/up. Robert Gray, 197 Daugherty Rd., Philippi, 26416; 672-3804.

Jersey 3-mo. calf, \$500. Kenneth London, 913 Hickman Run Rd., Sistersville, 26175; 758-5090.

Angus pregnancy tested cows to calve, 45 days from 3/14-4/14, 40, \$64,000/or will sell in groups of 15; young open cows, 5, \$5,500; bred heifers avail. Mark Matheny, 1537 Grafton Rd., Morgantown, 26508; 692-3756; mam0553@gmail.com.

Cattle Sales, cont. on page 10

Kanawha Co. Beekeepers Assoc.

St. Albans, W.Va.

Contact Steve May, 727-7659;

kanawhavalley.beekeepers@yahoo.com.

Mercer Co. Beekeepers Assoc.

Monthly Meeting

First Monday, 7 p.m.

Princeton, W.Va.

Contact Bill Cockeran, 425-6389

blackoak85@gmail.com.

Nicholas Co. Beekeepers Assoc.

Monthly Meeting

3rd Monday, 7 p.m.

Summersville Public Library

Summersville, W.Va.

Contact Joe Strickland, 649-4717.

North Central W.Va. Beekeepers Assoc.

Monthly Meeting

3rd Monday, 7 p.m.

Harrison Co. 4-H Center

Clarksburg, W.Va.

Contact Michael Staddon, 782-9610.

Potomac Highlands Beekeepers Assoc.

Monthly Meeting

3rd Thursday

Romney, W.Va.

Contact Don Heishman, 874-3883;

heishman@citilink.n20get.or

<http://heishmanhoneybhub.blogspot.com/>.

Preston Co. Beekeepers Assoc.

Monthly Meeting

3rd Thursday, 7 p.m.

Preston Co. Ext. Office

Contact Don Cathell, 454-9695.

Southeastern Beekeepers Assoc.

Monthly Meeting

2nd Thursday, 7 p.m.

Osteopathic School-Alumni Center

Lewisburg, W.Va.

Contact Mary Holesapple, 772-3272;

mary.holesapple@frontier.com.

Tri-County Beekeepers Assoc.

Monthly Meeting

2nd Monday, 6:30 p.m.

Harrisville Public Library

Harrisville, W.Va.

Contact Bob Campbell, 462-8216.

Upshur Co. Beekeepers Assoc.

Monthly Meeting

3rd Tuesday, 6:30 p.m.

W.Va. Farm Bureau Bldg.

Buckhannon, W.Va.

Contact Roy Carder, 472-7413.

West Central Beekeepers Assoc.

Monthly Meeting

4th Saturday, 1 p.m.

Roane/Calhoun Cos.

New Life Baptist Church

Arnoldsburg, W.Va.

Contact Sharon Christ, 927-1775 or

Dale Cunningham, 354-6916.



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THE MARKET BULLETIN

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WVU Soils Team wins Regional Collegiate Soils Contest

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The West Virginia University Soils Team dug up a first place championship at the Southeast Regional Collegiate Soils Contest at Tennessee Tech University.

The 10 undergraduate students and their coach took this week to travel to Tennessee for four days to compete against 11 other universities. The first three days consisted of practice, leading up to the final contest on the fourth day.

Jim Thompson, WVU professor and coach of the Soil Team and, said the students who competed in the event gained field experience in their future professions.

"The purpose of soil judging is to teach students the skills and procedures used by professional soil scientists," Thompson said. "These are mainly field-based practical skills."

For the competition, judges dig a hole that's usually 5 feet deep and 10 feet wide to expose depth profile

The task of the students is to then describe the characteristics of that soil. Soils naturally form in layers, so the students explain the characteristics of the different layers.

Once they have the description of the properties, the students then use standard tables and other information to make interpretations based on that soil. For example, whether or not the soil is suitable for houses with basements or whether it's suitable for on-site waste disposal systems.

A professional soil scientist will make a similar description of the same soil, and the judges compare answers between the students and the professional to determine scores.

Thompson said he was ecstatic to have five WVU students place in the top 10 and to have the team place first overall.

"I thought they would do well, but I wouldn't have predicted they would come in first because there is skill and luck involved, just like any competition," Thompson said. "I never go into a contest thinking we're going to come in first, so I was very pleased."

Caleb Griffin, a senior agroecology student, placed second in the individual competition.

"I felt very accomplished. I was confident that our team would do well but had no idea that I had placed second," Griffin said.

Griffin said spending time in the pit

judging soil allowed him to gain real world experience outside the classroom.

"What we do is applicable to agricultural consulting, engineering and various research-oriented careers studying the past and future of soils," Griffin said.

All of the students on the team are also enrolled in the Agronomy 125 course or have taken it previously. The course teaches students the skills they need to analyze and interpret different soils and landscapes.

Jody Carpenter, a senior animal and nutritional sciences student, joined the team because he did soil judging through FFA and 4-H in high school.

"It is what I like to do because the soil tells us so much about the past and what can be done on it in the future," Carpenter said. "And there is nothing more fun than playing in mud."

Carpenter said it was an honor to be a part of the first-place team.

"It was one of the best feelings you could have –knowing that your team is among the best," he said.

The team will go on to compete in the National Collegiate Soils Contest in the spring.