Pine Grove FFA students have high hopes for Annual Ham, Bacon & Egg Sale

Ham, Bacon, Eggs. Three very important words for the FFA members at Valley High School in Wetzel County. With nearly 60 percent of the school’s 198 students enrolled in at least one agriculture education class, the annual Wetzel County Ham, Bacon and Egg Show, set for March 6, is a big deal.

Senior J.D. Morris had the Reserve Grand Champion Bacon at the state show last year. Between the county and state level, he raised about $3,400. Morris plans to attend WVU this fall and major in Agriculture Education. He wants to become an ag-ed teacher.

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“I didn’t plan on being in FFA when I got to high school,” explains Morris. “However, the agriculture teacher talked me into it and it was probably one of the best decisions I’ve made!”

The agriculture education teacher at Valley H.S. is Annie Hall. She’s a FFA alumnus from Tyler Consolidated where she participated in the ham, bacon and egg program. She knows the appeal of ag-ed for students like Morris.

“When students, when they take ag classes, have a place to belong. There’s something they can do whether it’s the meat lab or the greenhouse or going on trips. It doesn’t matter what they’re interested in. They can find something they like to do, hopefully something they’re good at, and can be successful,” she explains.

Morris has gone from a reluctant recruit to a leader within the Pine Grove FFA chapter. He shows the younger students the ropes of the ham, bacon and egg program and shares his tips for success.

Hall says it’s that kind of dedication that makes for a great FFA chapter.

“It allows them to learn responsibility by raising animals, going through the whole process to get to the end product, and earn money to invest back into their Supervised Agriculture Experiences (SAE) or save money for college,” says Hall.

Morris already has his state FFA degree. He hopes the proceeds from this year’s show will push him even closer to his ultimate goal, his American degree.

Morris has six bacon and five hams in cure to pick his Grand Champion Bacon at the state show. Between the county and state level, he raised about $3,400,” says Morris.

He reinvested part of that money back into market animals for this year’s event and the rest went towards his college fund. He plans to attend WVU this fall and major in Agriculture Education. He wants to become an ag-ed teacher. However, that’s not what he originally set out to do.

“Senior J.D. Morris hopes to beat his 2014 showing.

“Last year I was pretty successful. I had the Reserve Grand Champion Bacon at the state show. Between the county and state level, I raised about $3,400,” says Morris.

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Morris has six bacon and five hams in cure to pick his best for the county and state shows.

“I like the bacon because they’re sort of a present,” Morris explains. “You really don’t know what you’re going to get until you start trimming them down.”

**FNN, CONTINUED ON PAGE 7**
You’ll find crops, cows, and compost at Lyle C. Tabb & Sons, Inc. The Jefferson County farm near Kearneysville focused on dairy for a half century. However, in the late 90’s, the family-run farm made a shift, one that’s turned into a profitable enterprise.

Jane Tabb married into the family in 1975, a year after she met its now-owner Cam Tabb while working as a summer intern at the Tabb Dairy. The city girl turned farmers’ wife spent nearly three decades getting up before dawn to begin the work day. Cows were her life.

“People always talk about having a big plan. That’s all well and good but we were working really hard with the dairy 7-days a week. We had little time with our family and we were barely making minimum wage. We just decided to make a change,” says Jane.

That change came in the form of Angus beef, planting larger fields of crops and compost. The last idea sprung to mind after an environmental problem impacted the farm directly. Part of their property backed onto a landfill.

“We had two to four acres that didn’t have any grass on it. We realized the landfill was leaking onto our property,” explains Jane. “It took a while to get the environmental problem fixed and in the midst of those three to four years, we realized if we weren’t part of the solution, we might be part of the problem.”

One thing they had in abundance at the dairy was cow manure. The family urged neighbors to dump leaves and grass in a designated pile on their property. They added that to the cow waste and used it in place of commercially purchased fertilizer on their 1,000 acres of fields as well as 600-plus they rent out. The compost worked so well for them soon they got requests from neighbors and other farmers in the area wanting to buy some. The business was underway.

As the family phased out their dairy in 2003, they added a smaller herd of Angus and replaced some of the cow manure with chicken droppings from the local poultry industry. To make the business more profitable, they started a service just about every stable in the area needed.

“We take roll-off boxes and park them next to a stable. The owners fill those up with soiled bedding. We bring that back to our farm and compost it!”

There’s a charge every time they drop off a box. “That ensures we get paid,” says Jane. “We need to know we have customers that have the cash flow and are willing and able to pay.”

The Tabbs also take trees and stumps cleared from land that’s under development. They grind the stumps into mulch. The dirt that comes along with the stumps is separated and put in a pile that is sold as top soil. Finally, the leftover wood is given to a local businessman who chops it up and sells it as firewood. In exchange, the Tabbs get enough firewood to heat the four houses on their property.

“There’s really a circle here. It’s recycling! It’s sustainable practices,” stresses Jane. “I get upset that farmers are sometimes criticized as being main polluters of the Chesapeake Bay. It’s hard to explain to the public all that we do to protect the soil and water.”

The Tabbs also take and grind down from construction sites. The clean wood, never painted or treated, was ground into stable bedding. Now the family uses mostly pallets from local businesses that would otherwise toss the wood product into the trash. They run the mix through a grinder twice to make sure nails, staples and metal scraps are caught in the machine’s magnet system.

“The horsemen love it! There’s nothing sticky about it and it’s not as dusty as saw dust,” explains Jane.

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The Tabbs are recycling their old dairy facilities as well. The horse bedding is stored in the old milking barn and stalls. The compost pile sits in the middle of what used to be a cow pasture.

The Tabb farm now has three sources of income: Angus beef, crops (corn, soy beans, wheat, hay) and their waste products (compost, stable bedding, top soil, mulch). The recycled products are the biggest money maker.

“We actually have a higher profitability rate now than we did with the dairy farm,” says Jane.

The Tabbs aren’t big on advertising. The only sign for the composting business sits just at the end of the drive leading to the farm. You’ll miss it if you blink. Jane says that’s the way they like it. They want to be able to set the rate for their products and how much they sell each year. Check out Lyle C. Tabb and Sons, Inc. on Facebook.
Edible Greens Throughout the Growing Season

Many types of edible greens are capable of growing in West Virginia gardens.

Try some different and easily grown greens this year to add variety to your garden and your dinner table.

**SPINACH**

A familiar green is spinach which originated in modern day Iran and was typically harvested in the winter. This is considered a cool weather crop; grown during shorter days and cooler temperatures. Many of us have grown spinach in the spring, only to find as the temperatures increase, the plants quickly go to seed (bolt). Spinach seeds germinate in cooler soil between 40 and 75°F and can be started in mid-August, which is plenty of time before the first hard frost. Spinach typically requires 30-40 days to reach maturity. This means that leaves can be harvested in the autumn while the plants are sturdy enough to overwinter with row cover protection. If spinach successfully overwinters, the spring crop will be very sweet and plentiful before warmer temperatures of late spring/early summer arrive. Good overwintering varieties are ‘Tyee’, ‘Giant Winter’ and ‘Winter Bloomsdale’. Spinach requires plenty of organic material which helps hold moisture. When planting in spring, make succession plantings every week or two to ensure a continuous supply of these nutritious leaves.

**SORREL**

Sorrel is a tangy green which is easy to grow. Garden sorrel (Rumex acetosa) is a perennial, valued for its early spring greens. The plant can grow to three feet tall developing a strong root system. French sorrel (R. scutatus) is a smaller plant, growing up to 12 inches. Sow seeds beginning in March and harvest the young leaves within 60 days to provide a zingy flavor in salads.

**ARUGULA**

Arugula, commonly known as rocket, is another flavorful green that is easy to grow. Seeds germinate quickly even in cooler soil. Arugula is tolerant of a wide variety of soil conditions but prefers a fertile, well-drained soil with a pH of 6.5. The plant will begin producing flowers within 40 days of germination. The leaves have a peppery taste, becoming more pungent as temperatures increase. Plant seeds every two weeks during the growing season for a continuous supply of greens into the colder months of October and November. In fact, seeds will commonly overwinter and produce seedlings where the plant previously grew. Arugula is more commonly used in salads, but can be cooked like spinach. Harlequin bugs and flea beetles are the primary pests and can be controlled with row cover protection. If spinach successfully overwinters, the spring crop will be very sweet and plentiful before warmer temperatures of late spring/early summer. Sow seeds in late summer for a fall crop by planting in mid to late August. Flea beetles are less of a problem on fall planted kale. Young kale leaves with a blue green tint. ‘Lacinato’ kale. ‘Red Russian’ has flat leaves and red veins, ‘Dwarf Siberian’ is a small plant, growing to a maximum of 16 inches, perfect with kale is important as the plant does not tolerate the high temperatures of summer. Sow seeds of mesculun greens in early spring. The plants can be cut for harvest within 30 days.

**SWISS CHARD**

Swiss chard is a leafy green with colorful stems related to beet and spinach. Chard tolerates the summer heat much better than spinach and can be successfully grown throughout the summer. The seeds can either be directly sown into the garden soil two weeks before the last frost date or started indoors three to four weeks before the last frost date. Since chard seed “packs” contain multiple seeds, thin plants to 12 inch spacing to promote air circulation which may help control a fungal disease called Cercospora leaf spot. Always rotate planting areas and destroy diseased tissue. Although chard requires adequate water, overwatering will promote slug infestation. Egg shells surrounding the plants have been shown to repel slugs. Swiss chard is more commonly cooked but can be used in salads when young leaves are harvested.

**TATSOI**

Tatsoi is a leafy member of the mustard family native to Asia. Tatsoi is a low growing rosette of spoon-shaped leaves, traditionally grown during the cooler temperatures of autumn. Autumn planting also is favorable for avoiding the presence of flea beetles.

Along with other leafy greens, the plant requires rich well drained soil and adequate moisture. The plant is fast growing and the leaves can be harvested within three weeks after seeds are sown. Leaves are mildly tart, adding flavor to salads but can also be used as a garnish in soup or added to stir fries.

**MESCULUN GREENS**

Mesculun salad greens denotes a mixture of different greens which are grown and harvested at the same time. Various colors and shades of lettuce such as ‘Ruby’ and ‘Red Oakleaf’, Red and Green Romaine are among many examples of lettuce varieties. Other greens may include mustards, kale, chervil, arugula, mizuna (a type of mustard) and endive. The mixtures are colorful and contain a range of textures and tastes, depending on what plants are used, from tart to tangy, sour and peppery. The plants grow in the row together and are harvested by cutting when the leaves are small. The plants will continue to grow producing what is known in the trade as “cut and come again”. Sow seeds of mesculun greens in early spring. The plants can be cut for harvest within 30 days.

**KALE**

Kale has become a very popular green owing to the nutrient content and uses as both a salad and cooked green. Many varieties are available that grow well in West Virginia. Kale is related to broccoli, brussel sprouts, cauliflower cabbage and kohlrabi - all cultivars of Brassica oleracea. Some popular varieties include ‘Red and White Russian’, ‘Dwarf and True Siberian’, ‘Vates Blue Curled’ and ‘Lacinato’ kale. ‘Red Russian’ has flat leaves and red veins, ‘Dwarf Siberian’ is a small plant, growing to a maximum of 16 inches, perfect for small spaces. ‘Vates Blue Curled’ is very common and has tightly curled leaves with a blue green tint. ‘Lacinato’ also known as Dinosaur or Tuscan is sweet and has heavily wrinkled blue green strap-like leaves. All kales are tolerant of frost, having improved flavors and sweetness after the first frost. Plant seeds indoors 4 weeks before the last frost date in the spring. Getting an early start with kale is important as the plant does not tolerate the high temperatures of summer. Sow seeds in late summer for a fall crop by planting in mid to late August. Flea beetles are less of a problem on fall planted kale. Young kale plants can be protected by row covers in areas where kale or any member of the cabbage family were not grown the previous year. Aphids can be controlled with insecticidal soaps or naturally controlled by lady beetles.

If you have any questions about your spring and summer gardens, please contact the West Virginia Department of Agriculture, Plant Industries Division at (304) 558-2212.
Spring is (almost) here!
Celebrate with warm, comforting dishes

Jean Smith, Director, WVDA Marketing & Development Division Director

March is a month of many food celebrations! It is National Nutrition Month, National Noodle Month, National Frozen Food Month and also almost every day celebrates a food! National Nutrition Month is a great tie in with the local foods movement and the Farm to School programs throughout not only West Virginia but the United States. March 3 is Maple Syrup Day and West Virginia is certainly making great strides in the local foods movement and the Farm to School programs throughout not only West Virginia but the United States.

Happy March 20—the first day of spring and Happy Cooking!

### Baked Tator Tots

| 2 medium Russet potatoes | 1 teaspoon extra to taste | plus extra to taste |
| 2 tablespoons unsalted butter | 1 teaspoon freshly ground black pepper | black pepper |
| ¾ cup 0% Greek yogurt, warm | 1¼ cups unseasoned panko bread crumbs | panko bread crumbs |
| 1½ tablespoons grated Parmesan cheese | 1 teaspoon Italian seasoning | Italian seasoning |

Preheat oven to 400°F. Line a baking sheet with parchment paper. Scrub potatoes with a brush under running water; dry them off. Pierce each potato with a fork to prevent exploding. Bake the potatoes about 1 hour, or until they are cooked through. When cool enough to handle but still hot, cut the potatoes in half and scoop the pulp out of the skins. Run the potatoes through a ricer or food mill into a medium bowl. With a wooden spoon or spatula, stir in yogurt and 1 tablespoon of the cheese. Add ¾ teaspoon salt and ½ teaspoon pepper and stir just until blended. Place breadcrumbs in a shallow bowl or pie tin. Stir in remaining ½ tablespoon cheese, ½ teaspoon salt, ½ teaspoon pepper, and Italian seasoning.

Using a small scoop, form potato mixture into rounds that resemble a large marble or gumball. Roll in breadcrumbs, shaping the potato into a tot as you roll. Place each tot on baking sheet 1 inch apart. Bake 20 minutes, flipping over halfway through baking. Check after 20 minutes and continue to bake until browned and crisp. Serve hot.

### Pulled Pork Quesadillas

| 2 Tbsp vegetable oil, plus more for brushing | 3 garlic cloves, minced | garlic cloves, minced |
| 1 small green bell pepper, cut into strips | 2 reserved braised pork shanks, meat pulled from the bones and thinly sliced | reserved braised pork shanks, meat pulled from the bones and thinly sliced |
| 1 small red bell pepper, cut into strips | 3 Tbsp pure maple syrup | pure maple syrup |
| 1 small onion, finely chopped | 1½ Tbsp apple cider vinegar | Eight 8-inch flour tortillas |

In large, deep skillet, heat vegetable oil. Add the bell peppers and cook over moderately high heat, stirring, until softened, about 10 minutes. Add onion and garlic, cover and cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Add the pork, maple and vinegar, and cook for 3 minutes more. Spoon the pork and bell pepper mixture into tortillas and fold in half. Brush the tortillas with oil. Heat 2 large skillets. Working in batches, cook the tortillas over moderate heat, turning once, until crisp, about 7 minutes. Cut in eighths and serve.

### Spinach-Stuffed Pork Roast

A perfect recipe for St. Patrick’s Day

| 4-5 pound boneless pork roast, rolled and tied | 5 ounces frozen chopped spinach, thawed | chicken broth |
| ⅔ cup chopped fresh mushrooms | 1 cup soft bread crumbs | soft bread crumbs |
| ¼ cup chopped onion | ⅛ teaspoon garlic pepper | garlic pepper |
| ¼ cup chopped red pepper | ⅓ Tbsp apple cider vinegar | Eight 8-inch flour tortillas |

Preheat oven to 350°F. Untie roast and set aside. For stuffing, in skillet cook mushrooms, onion and red pepper in hot oil until onion is tender. Stir in remaining ingredients. Spread stuffing over one loin to within one inch of edges. Top with remaining loin. Tie securely with string. Place roast in shallow roasting pan. Roast for 1-1½ hours, until meat thermometer registers 155° to 160°F. Remove from oven; let stand 10 minutes before slicing to serve.

### Peanut Butter Pound Cake

Make a buttery pound cake even more moist and special by adding peanut butter. You can serve it with whipped cream or ice cream: vanilla, chocolate or peanut butter!

| 1½ cups butter | ½ cup creamy peanut butter | peanut butter |
| 2 cups granulated sugar | 2 cups all-purpose flour | all-purpose flour |
| 6 eggs | ¼ cup finely-chopped roasted peanuts | roasted peanuts |

Preheat oven to 350°F. Cream butter and sugar together; then beat until light and fluffy. Add the eggs one at a time, beating well after each addition. Blend in peanut butter, then the flour. Pour the batter into two lightly greased 9x5" loaf pans and place into oven. After about 15 minutes of baking, sprinkle the chopped peanuts onto the batter to create a crunchy topping. Bake for a total of 50-60 minutes, or until the centers test done with a toothpick or cake tester. Makes 36 servings.
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Wardensville Bull Test Identifying Superior Genetics for 48 Years

The Bull Test Sale takes place each year on the fourth Thursday in March. To learn more about the program, go to bulltest.ext.wvu.edu/

Food safety trainings provide valuable information for WV producers

GHP/GAP. It may look like a scramble of letters but the words behind them are critical to growers and producers here in West Virginia. The Good Handling Practice (GHP) and Good Agricultural Practices (GAP) classes sponsored by the WVDA are aimed at making sure safety comes first in the fields, production lines and kitchens of West Virginia producers. The ultimate goal is to protect consumers from food-borne illnesses.

When you’ll learn how to reduce the risk of microbial contamination in livestock and vegetables during the production, harvest, packaging, and storage of a product. All of those are critical to running an agribusiness and assuring customers that the best practices were used. While not mandatory, the GHP/GAP class is the first step in becoming GHP/GAP certified.

What is the benefit of the GHP/GAP class? It’s one of the best ways producers can learn what they’re doing right and what they need to change when it comes to food safety. It also lets customers know a lot of care has been put into the products they’re purchasing.

GHP/GAP also provides valuable marketing opportunities. Producers who choose to take the GHP/GAP training and complete the Food Safety Plan are eligible for an audit. Those who pass have a better shot at marketing their foods to distributors, larger grocery stores, and even Farm to School programs. Some insurance companies are now providing or considering discounts to growers who have attained their audit. It’s the competitive edge some producers need to spring board to growing markets.

The station manager is in his 15th year overseeing the Bull Test at Wardensville.

“People in the cattle business, they are absolutely the best people in the country. They can do what they do because they have more than economics to consider. There are times when these people know they’re going to turn bulls in with their herd cows and there’s no way they can possibly make a profit and they do it anyway. When you work with people that are that dedicated to what they do, it’s fun, it’s interesting, it’s challenging! It doesn’t get any better,” stresses Yates.

Walt’s View, cont. from page 1

CWD isn’t going to go away no matter who the regulators are and can, or will it eventually infiltrate into captive farms? The answer is yes at some juncture. However, as is with all diseases that animals on farms experience, those cervices will be cared for just like all livestock. Our procedures are aimed and in place to quarantine any deer suspected of having CWD before it spreads, similar to other diseases that animals may be subject to, i.e. avian influenza, brucellosis, etc.

I have already met with new DNR Commissioner Robert Fala about putting the steps into place for a responsible, smooth transition and we will continue to work together to do what’s best for West Virginia.

SMALL FARM CONFERENCE

The annual Small Farm Conference was held recently in Charleston and the event itself really shows the genuine interest and opportunity we have to grow Agriculture in West Virginia—and in so many ways. Several hundred stakeholders were there to discuss, learn and share how we can make our industry thrive and prosper. My thanks to the many from West Virginia University, the WVDA and others that helped to make it happen. If you couldn’t attend, try to make it next year—it will be well worth your time to attend.

THANKS FOR COMING

As the 2015 regular session of the Legislature winds down I would like to thank the many people that have stopped by my office since January to share your ideas and thoughts on Agriculture and the initiatives we are pursuing to demonstrate the importance of our industry and how we can continue to bring attention to this real economic engine.

We’re going to continue to promote Agriculture every chance we get and I again encourage you to contact my office at 304-558-3550 with your input.

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The Wild Ramp

Huntington’s locally-sourced Market currently has 170 local vendors signed on to sell and hopes to offer job training and a prepared food business in its future.

The Wild Ramp isn’t your average market. You won’t find milk hauled in by the tractor trailer load from Wisconsin or beef from the Lone Star state. Everything inside the shop in West Huntington is local. Seventy-five percent of it comes through the door from 50 miles or less.

The indoor farmers market was years in the making. Local food producers would meet up here and there and talk about opening a locally sourced market with the freshest produce, dairy, meat and breads. However, it wasn’t until 2012 when that group made the big decision to move forward with the help of a then-Marshall University student.

“Finally it was like – let’s just do something and the Wild Ramp is the result,” explains Lauren Kemp, now a local food program director with Unlimited Future, a small business incubator and resource center.

It started small. Several local farmers and producers got on board by volunteering their time. In exchange, they were able to sell their products at the Wild Ramp. It just made good business sense.

“We knew that one thing we wanted to do was to shift this paradigm of food producers getting 17 cents on the dollar and reverse that,” says Shelly Keeney, the Wild Ramp’s Market Manager. “Our producers get 90 cents on the dollar. We keep 10 cents for overhead and keeping the lights on.”

The Wild Ramp moved into its current location at 555 14th St. last year. It offers plenty of indoor floor space. Behind the store is a covered patio where vendors sell their products during the summer and fall.

“After we moved into this space we saw a 17 percent increase in sales,” explains Kemp. “We doubled our retail space. This has all been through the support of the West Virginia Department of Agriculture and the city of Huntington.”

The Wild Ramp doesn’t rival big grocery stores but they’re making an impact.

“Since we opened in 2012, we’ve returned $660,000 of revenue to our vendors. We feel like that’s impressive,” says Kemp.

Some of the products come from Kentucky and Ohio but most are sourced right here in West Virginia. Currently 170 vendors are signed on to sell their produce at the Wild Ramp. However, Kemp and Keeney are always looking for new farm fresh products.

“I just had a call today from a man who’s grinding his own corn out in Wayne County. He heard about us and is really interested in coming here,” says Kemp.

You’ll find typical products like leaf lettuce grown in high tunnels during the winter and sweet potatoes by the pound. Then there are some more unusual offerings. Have you ever tried yak? How about buffalo? A Jarradale pumpkin?

The employees at the Wild Ramp enjoy sharing their secrets of the garden and farm with customers, helping them choose healthy options that make for mouth-watering meals.

“The customers are coming from some of the southern counties that don’t have good food access. They’re coming here to get those high quality foods,” according to Kemp.

With one part time and two full time employees, the Wild Ramp relies on volunteers to help feed customers knowledge. One hundred volunteers average about 500 volunteer hours per month at the market. The Wild Ramp is returning the favor.

“It is our responsibility to the community to provide information and education on local food and our farmers. We work with extension agents to bring in training for our farmers, helping them to provide more fresh produce for the market,” says Keeney.

When it’s time for something new, like a refrigerated display case, everyone pitches in. A refrigerator went down last year. Volunteers created a Kickstarter campaign to buy a new one. Within 30 days, they’d raised more than $12,000! That help also extends between the producers.

“Many of our producers are now supporting each other by purchasing each other’s produce. We have bakers who buy the eggs from the farmers here to make their breads. We have a producer who’s making chocolate and she’s using salt from the local salt producer out of Malden,” says Keeney.

“There’s this very big emphasis that we want this place to support farmers and support the community and feel like the community owns it. It’s not any one person’s project or success. It’s the success of the whole community,” stresses Kemp.

In less than three years, the Wild Ramp has created a healthy clientele but there are plans to expand. The volunteers hope to offer a job training program and a prepared meals business in the future. For now, the market is open 9-7 Monday through Friday and 9-4 on Saturday. You can also visit the Wild Ramp on their website at www.wildramp.org.

WV FFA DEBUTS NEW WEBSITE

The West Virginia FFA have a brand new website! You can check it out at http://www.wvffa.net. You’ll find photos, award winners, school contacts, scholarship information, the history of the program, and much more when you take the time to browse through the site. West Virginia’s FFA programs are doing great things to promote agriculture and ensure we have a next generation of farmers and producers. The website highlights those accomplishments and gives students, parents, and alumni the chance to learn about what our FFA chapters are doing statewide.
Hampshire Ag Ed program’s Berkshire Pork featured at Charleston restaurant

The Hampshire High School agriculture education program and the West Virginia Department of Agriculture took over Bluegrass Kitchen February 25. The students were there to help feature the Berkshire swine they raised that was on the Bluegrass menu. Berkshires are a rare breed that is prized for its fat content, tenderness and flavor. Pictured are Emily Sisk, Andrew Thomas, ag teacher Isaac Lewis, WVDA’s Mike Teets, Rita Helmick, wife of Commissioner Walt Helmick, WVDA’s Jerry Ours, Catherine Largent and Tatiana Crawford.

In 2014, the Pine Grove chapter sold $57,250 at their county show. Another $6,400 was donated to the FFA scholarship program. Her FFA students won Grand Champion Ham, Reserve Champion Ham and Reserve Champion Bacon at the state show. That’s impressive for one chapter.

Hall says the community backs the students 100 percent. For example, the Wileyville Volunteer Fire Department purchased one of the hams from last year’s show. They turned around and sold tickets for a ham dinner. The proceeds were donated to the Pine Grove FFA.

Most of the Pine Grove FFA members say they plan to continue farming in some way. Morris hopes to teach ag-ed. Stout wants to become an agent with the FBI and do some farming on the side.

“I want to pass this knowledge down to my kids and show them how it’s done!”

The state Ham, Bacon and Egg Show is set for March 23. The students were impressed with the program and the West Virginia Department of Agriculture took over the Bluegrass Kitchen February 25. The students were there to help feature the Berkshire swine they raised that was on the Bluegrass menu.

Why is this bill important?
• Farm to school is a proven method for improving the health of our nation’s children. Today, more than 23 million students are making healthier food choices at school and at home thanks to farm to school activities like school gardens, cooking classes and incorporating local foods in school meals.
• Demand for the successful USDA Farm to School Grant Program far exceeds supply. In its first three years, the program received more than 1,000 applications but only had enough funding to award 221 grants. In other words, just one in five projects was funded.
• Schools are an important market for farmers. In 2011-12, U.S. schools spent $385 million on local food. Farmers participating in farm to school initiatives nationwide have seen an average 5 percent increase in income.

Congress introduces Farm to School Act of 2015

The Farm to School Act of 2015 has been officially introduced in Congress. The Farm to School Act of 2015 builds on the success of the Healthy, Hunger-Free Kids Act of 2010 by proposing an increase in funding from $5 million to $15 million for the USDA Farm to School Grant Program. The bill would also ensure that the grant program fully includes preschools, summer food service sites, after school programs, and tribal schools and producers while improving program participation from beginning, veteran and socially disadvantaged farmers and ranchers.
Cattle Sales

Reg. Highland 2 yr. bull, RFD, Sired by Ridge Top MacDougal, $1,400. R. Arbcuck, HC 37, Box 147, Lewisburg, 25910; 645-6597; rbar-
cuckle@suddenlink.net.

Reg. Black Angus bulls, top EPD bulls, blood, calving ease & growth, $2,500. Frank Bolt-
yard, 2236 S. Mountaineer Hwy., Thornton, 26440; 672-2041.

Reg. Sim & Sim Angus bulls, AI sired by Moe Better & Mr. Hoker Brocker, $2,500. Jim Bosley, P.O. Box 5, Old Fields, 530-6636.

Reg. Black Angus heifers, cows & bulls, all purchased at the WV Southern bull & heifer test over the last 2 yrs., were calving 2/15, cows & heifers selling as one lot. William Brot-
water, 132 Prize Lane, Jane Lew, 26378; 66-
207; bwbrodwater@gmail.com.


Reg. Pollied Hereford bulls, 71-t blood, excel. EPDs, good disp., easy calving, reg./ac-
cred. herd, $1,800/up. Joe Cottle, 1194 Arm-
strong Rd., Summersville, 26651; 872-2066.

Reg. Black Angus yrlg. bulls & heifers, $2,000/ea. Robert Covey, Box 956, Spartanburg, 29521; 683-5333.


Reg. Hereford bulls, all ages, $1,800/up. Bobby Daniel, P.O. Box 214, Fairdale, 25398; 755-7785.


Reg. Black Angus yrlg. bulls, breeding soundness exam, on farm perf. tested, current AHIR data avail., Mcc Daybreak, SAV Final An-
swer, Sygen Manade, SAV Thunderbird & SAV Biarmark blood, $2,300/up. Christopher Du-
ndel, 202 Mountain Lge., Thornton, 26440; 677-0535.

John O’ Dell Spring Angus Sale w/Commercial Cattle of Pairs
April 18, 12 noon
Amma, WV (I-79 Exit 25, 4 mi. east Exxon Station)
For catalog or more information, please contact John Spiker, Auctioneer (WV184-15), tdbradfield@mix.wvu.edu.

CATTLE SALES

FOR INFORMATION CONTACT:

Dwayne O'Dell
1900 Kanawha Blvd. E.
Charleston, WV 25305
304-558-2210

Jim Bostic
P. O. Box 668
Buckhannon, WV 26201
304-472-4020

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

CLASSIFIED ANNOUNCEMENTS

Available on the web: wvgrowthculture.org/market_bulletin/market_bulletin.html

To Submit an Ad:

Phone: 304-558-2255
Fax: 304-558-3311
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Blvd. E., Charleston, WV 25305

WV State University \nExt. 1040 \nMarch 2015

B - BOARD FG - FARMER GROUPS \nT - TELE-O-AUCTION BB - BOARD AND BARN \nG - GRADED CATTLE

AD DEADLINES

April 2015 . . .
Phone-in ads for the April issue must be re-
duced by 12 noon on Tuesday, March 10.
Written ads for the April issue must be re-
duced by 1 p.m. on Wednesday, March 11.

May 2015 . . .
Phone-in ads for the May issue must be re-
duced by 12 noon on Monday, April 13.
Written ads for the May issue must be re-
duced by 1 p.m. on Tuesday, April 14.

To subscribe to The Market Bulletin, email marketbulletin@wvda.us or phone 304-558-3708.
Monthly Meeting  
Monday, Jan. 12, 7 p.m.  
Harrison Co. 4-H Center,  
Clarksburg, W.Va.  
Contact Michael Staddon, 782-9610.

Potomac Highlands Beekeepers Assoc.  
3rd Thursday  
Bank of Commerce, Comm. Center,  
Romney, W.Va.  
Contact Elvin Rose, 434-2520;  
emrose2008@yahoo.com or  
potomachighlandbeekeepers.weebly.com

Preston Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Saturday, 7 p.m.  
Preston Co. Ext. Office  
Contact Don Cathell, 454-9695.

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

Barbour Co. Beekeepers Assoc.  
Monthly Meeting  
4th Thursday, 7 p.m.  
Gardner Community Center,  
Gilmer, W.Va.  
Contact Donnie Wilson, 495-2369.

Clay Co. Beekeepers Assoc.  
Monthly Meeting  
2nd Monday, 6 p.m.  
Clay Co. Senior Center  
Contact John Pratt, 587-2451.

Corridor G Beekeepers Assoc.  
Monthly Meeting  
1st Tuesday, 6 p.m.  
Agricultural Center,  
Nelsonville, OH.  
Contact Mandy Pavlik, 740-726-5767.

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  
4th Monday, 6:30 p.m.  
WVU Extension Office Room,  
Charleston, W.Va.  
Contact Ben McKeen, 227-4414;  
hiapas@yahoo.com.

Kanawha Co. Beekeepers Assoc.  
Monthly Meeting  
St. Albans, W.Va.  
Contact Steve May, 727-7659;  
kanawahabeekyleekeepers@frontier.com

Marion Co. Beekeepers Assoc.  
Monthly Meeting  
4th Thursday, 7 p.m.  
Pleasant Valley Municipal Bldg.  
2340 Kingmond Rd.,  
Fairmont, W.Va.  
Contact Tom Kees, 363-4424;  
Postmaster@WFN.net.

Mercer Co. Beekeepers Assoc.  
Monthly Meeting  
First Monday, 7 p.m.  
Contact Jon Cockerman, 625-6389;  
blackcock65@gmail.com.

Mountaineer Beekeepers Assoc.  
Monthly Meeting  
Third Monday, 6:30 p.m.  
Ritchie Co. Public Library,  
Huntingville, W.Va.  
Contact Shanda King, 643-2443;  
wakings@yahoo.com.

Nicholas Co. Beekeepers Assoc.  
Monthly Meeting  
3rd Monday, 7 p.m.  
Summersville Public Library,  
Summersville, W.Va.  
Contact Joe Strickland, 649-4177.
All equine require a negative one year Coggins test. All out-of-state equine require a current Certificate of Veterinary Inspection.

10th Annual Spring Equine Health & Hoof Clinic April 18, 9 a.m.-5 p.m. Sponsored by: Allegheny Equine Veterinary Service, PLLC Dakan Arena, Camp Pioneer, Beverly, WV Tracy Walker, DVM, 301-859-6363. info@alleghynequine.com.

St. Judes Trail Ride April 18, 10 a.m. Sponsored by: Shiloh Trail Riders Ellenboro, WV Rail Trail Melissa Ayers, 643-5557. melissa.ayers@hgroup.com

WV Contest & Clinic April 24-25, 9 a.m.-5 p.m. Sponsored by: WV Farrier’s Assoc. Gilmer Co. Rec. Center Glenville, WV A.P. Nelson. nelsonfarrier@hotmail.com

EQUIE 2015 Events

Catacomb Series 2014-2015 Show #3 Mar. 28, 9 a.m. Sponsored by: Potomac State College Collegiate Horseman’s Assoc. PSC Indoor Arena Keyser, WV Jared Miller, 668-5326. Jared.miller@mail.wvu.edu.

Miniature Horse Clinic Mar. 28, 1.p.m. Sponsored by: WV Miniature Horse Championship & WV Miniature Horse Club 316 Gerald L. Bates Dr., Keyser, WV Melissa Skidmore, 783-4827. paloueranch@aol.com.

Open Trials April 1-30, (pay per day) Sponsored by: Junior McLaughlin Quarter Horse Marlinton, WV Junior McLaughlin, 799-4910. Myersapril18@yahoo.com.

Christy Lofflin Barrel Racing Clinic April 10-12, 6 p.m. Sponsored by: AB QuarterHorses LLC & Barbour Co. Parks & Rec. Barbou Co. Fairgrounds Bellington, WV April Myers, 614-9762. Myersapril18@yahoo.com.

Barrels, Poles, Calf Rating Topping Roping Events (Timed Events) April 11, 12 noon Sponsored by: WV Draft Horse & Mule Assoc. Island Ave., Buckhannon, WV Clyde Reed, 472-2573.

Equipment Wants Pull behind combine such as Allis Chalmers all crop or any make, barn kept and good cond. Earl Sovine, 1600 Sovine approx. 6’ wide, $800. James Rowe, 5196 Malter; $800. Ralph Romage, Box 267, Danese, 120J, Keyser, 26726; 788-1842.

Vet Day April 11, 2 p.m. Sponsored by: West Fork Riding Club Show Grounds, Chole, WV Mary Hutson, 542-3112.

WV Draft Horse & Mule Show April 19, 9 a.m. Sponsored by: WV Draft Horse & Mule Assoc. WVU Reedsburg Farm Reedsburg, WV Delmer Hershan, 892-3976 Darrell & Karen Shaffer 864-0526 H-Darrell@frontiernet.net.

Field Day April 25, 9:30 a.m. Sponsored by: WV Draft Horse & Mule Assoc. Island Ave., Buckhannon, WV Clyde Reed, 472-2573.

Equine Vaccination Clinic April 25, 10 a.m. Sponsored by: AB QuarterHorses LLC Barbou Co. Fairgrounds Bellington, WV April Myers, 614-9762. Justine Bolyard Saville, 940-3010. Myersapril18@yahoo.com.
Horse Plants

Hay, cut 4x5, round bales, barn kept, near Turnersville Turnpike, will load, $325/500 lb., 411 Left Three Lick Rd., Orlando, 425-4948.

Hay, 2014, 4x4, mixed forages, clean. Newt West, Barn Keeper, Easy Access. Will load - $35 a bale. 504 737.1743 Boots, 500 Old Scarbro Road, Oak Hill, Wv 25501

Haylage. 50-60 bales at $15 per bale, old red top, 100 Acre tract, 800 Bales, 46 ft. per bale, 200 lb. each, cleaning, store in the dry, $35/bale. Eugene Finster, 894 Island Rd., Bruceton Mills, 26525; 698-2267.

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CROP INSURANCE DEADLINE NEARS IN WEST VIRGINIA

Important Crop Insurance Deadline Nears For Eastern States

New Whole-Farm Revenue Protection Available for Diversified Farm, Specialty Crop Growers

USDA’s Risk Management Agency (RMA) announced that the new Whole-Farm Revenue Protection insurance policy is available for the 2015 crop year. Farmers in all West Virginia counties can purchase this new crop insurance option until March 15.

RMA created the policy so farmers could insure a variety of crops at once instead of one commodity at a time. The policy allows farmers to insure between 50 to 85 percent of their whole-farm revenue, which makes crop insurance more affordable for farmers. This gives them the option of embracing more crop diversity and helps support the production of a wider variety of foods.

The Whole-Farm Revenue Protection insurance includes a wide range of available coverage levels, coverage for replanting, provisions that increase coverage for expanding operations, a higher maximum amount of coverage, and the inclusion of market readjustment costs in the coverage. This policy is tailored for any farm with up to $8.5 million in insured revenue, including farms with specialty or organic commodities (both crops and livestock), or those marketing to local, regional, specialty or direct markets.

The new policy will also provide a whole-farm premium subsidy to farms with two or more commodities as long as minimum diversification requirements are met, which means purchasing crop insurance will be more affordable for producers.

Whole-Farm Revenue Protection can be purchased in conjunction with individual crop policies as long as those policies are at a buy-up coverage level. More information, including availability of the product, can be found on the RMA Whole-Farm website.

Crop insurance is sold and delivered solely through private crop insurance agents. A list of crop insurance agents is available at all USDA Service Centers and online at the RMA Agent Locator. Producers can use the RMA Cost Estimator to get a premium amount estimate of their insurance needs online.

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Are You a New or Beginning Farmer?

The USDA has recently launched a site www.usda.gov/newfarmers which serves as a one-stop-shop for new and beginning farmers or ranchers seeking information on the diverse amount of technical assistance, risk management, conservation opportunities, and more available from the USDA.

Are you a woman farmer or rancher? Check out the new Ag Women Lead initiative by emailing agwomenlead@usda.gov for more information about this support service for this growing and unique sector of America.

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 moving directly to a recognized slaughter establishment.

Official identification is an official ear tag. This can be either a metal NES “brite” tag or a tag that bears a 15 digit identification number beginning with 840. The ear tag must also have the official ear tag shield imprinted on it. In order to purchase official ID tags, cattle owners must have a premise identification number.

For more information, contact Jonathan Taylor at 304-254-4022. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.