Bourn says she was following in her dad's footsteps later, here I am.”

I continue into high school, and six years my first competition the next summer. I absolutely fell in love with it! I joined in the 7th grade and did it out,” says Wolfe. “I joined in the 7th grade and did it out.”

“I feel incredible about it,” says WV FFA President Gabby Wolfe. “Girls run the world! Getting to see women in agriculture has become much more important and so much more involved to the point all five of us are women in these major leadership positions. I think it is so cool.”

Kaitlyn Luikart, the vice president at large of WV FFA, says she never imagined when she ran for office the 2021-2022 WV FFA leadership team is female.

“The first West Virginia FFA chapters were established in 1928. What you won’t find in all those old black and white photos from days gone by are faces of young women. That’s because it wasn’t until 1969 that females were allowed to join FFA. It took nearly a decade more before a female held a position on the state leadership team. Fast forward to today and you’ll find every single face in the photo of the 2021-2022 WV FFA leadership team is female.”

“Telling The story of West Virginia agriculture”

www.agriculture.wv.gov

“I will forever see myself being involved in FFA. That’s a big reason why four out of the five of us are majoring in ag ed, because we can’t see ourselves doing anything other than FFA. It’s become so engrained in our lives,” explains Wolfe.

Luikart is the only state officer taking a non-agriculture path.

“I’m majoring in nursing at WV State. But whether it’s ag ed or not, there’s all sorts of ways for us to stay involved in FFA. Whether it’s chaperoning trips, getting involved with an FFA alumni group, sponsoring a state officer, and I watched them interact with other kids. Seeing how the kids looked up to them, I just said, ‘I want to be like that! I want to be one of them!’”

Gilkerson says it was a female state FFA leader that got her thinking about running for an office.

“My freshman year, we had the reigning Southwestern Vice President for 2017 come and speak at our FFA banquet. She said words that have stuck with me ever since. ‘Wherever you may be, be all there.’ That was five years ago, and I remember just being in awe. It changed how I looked at everything. I thought I want to be that role model for somebody else.”

In fact, all five officers say it was female role models who encouraged them to think big.

“My FFA Advisor Beth Massey is an angel,” says Wickline. “She has pushed me through everything. She’s retired now, but she’s still there for me. She told me, ‘If you’re going to do it, go 100 percent and you will do amazing things.’ She was right!”

Luikart says it was also a woman who encouraged her to reach for the stars.

“One of my mentors is my Agr Advisor Danielle Grant. She pushed me to go outside my comfort zone many, many times. I could not thank her enough for that. She’s an amazing woman. She’s beyond words.”

The membership of WV FFA is split about evenly male/female, but female farmers only make up about a third of farm ownership here in West Virginia. Gilkerson says she’d like to see that change.

“My FFA chapter was primarily men-based, but I’ve watched it change over the years to see more females in our chapter and holding local offices,” explains Wilkerson. “It’s been neat to see that happen on the local level and now the state level. I’m up here with these amazing women. We’re doing the best we can to convey that to the rest of the state. Just because you’re a woman does not mean you are any less. Being a woman in agriculture does not mean you still have to answer to a man. Just the fact that we can shed a little light on that, we can make a difference in young women’s lives that might be afraid to try.”

Bourn and Wolfe are currently freshmen at WVU majoring in agriculture education. Gilkerson and Wickline are freshmen at Potomac State majoring in ag ed as well. All four hope to one day be teaching in an ag classroom, passing on the lessons they learned.

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Luikart is the only state officer taking a non-agriculture path.

“I’m majoring in nursing at WV State. But whether it’s ag ed or not, there’s all sorts of ways for us to stay involved in FFA. Whether it’s chaperoning trips, getting involved with an FFA alumni group, sponsoring a state chapter or mentoring a female FFA member, we can continue to make a difference in the lives of young women in agriculture,” stresses Luikart.

A new leadership team will be elected in July during the 2022 WV FFA Convention. These young women hope even though they’re the first all-female leadership team, they won’t be the last.

All five women, Wolfe, Luikart, State Secretary Shayla Bourn, Southwestern Vice President Chloe Gilkerson and Southeastern Vice President Allison Wickline, say their FFA journeys led them to this is amazing! Women weren’t even allowed to join FFA until 1969. To see this come full circle was super cool.”

Register at the time until everyone was announced, and we were all on stage,” recalls Luikart. “Then it was like, ‘I want to be like that! I want to be one of them!’”

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Dr. John Deskins of the John Chambers College of Business and Economics at WVU explained at a recent economic outlook forum that West Virginia has the lowest workforce participation rate in the nation. This is troubling as workforce participation is a more accurate representation of the strength of our economy than the unemployment rate because it captures those who are not seeking employment. According to the state’s workforce participation rate, roughly half of those who could be working here in West Virginia are not. Dr. Deskins cited three major reasons why our state continues to struggle: education, the drug epidemic and overall health of our citizens.

Despite our best efforts to invest in technical education, attract young professionals and further develop avenues for higher learning, a lack of education and training has plagued West Virginia for as long as I can remember. For the past two years, our Republican controlled legislature has spent a tremendous amount of time overhauling our public education system and took another step by expanding school choice. As we wait to see the positive effects of those education reforms, we must consider if prior investments and policies are really tackling the root of this workforce problem. I believe we have great institutions, organizations and teachers, but clearly something else is missing.

The second issue hindering our workforce development is the ongoing drug problem. This may be one of the most obvious and covered issues afflicting West Virginia, but it still troubles the Mountain State’s future. Sadly, the United States has been losing the “War on Drugs” since its inception. Despite pumping billions of dollars to fight the drug epidemic, we have seen very little hope to ending the problem. Even as we claim prosecutions to be up and continue to open new rehabilitation programs, drugs affect almost every family in West Virginia. Therefore, it remains a thorn in the side of our economic outlook, and we must ask if the drug epidemic will ever end.

Lastly is the issue we have the most control over, the health of our citizens. In almost every category related to health, West Virginia ranks near or at the bottom and has for several years. From high rates of heart disease, diabetes and obesity, it is clear West Virginia has some of the unhealthiest citizens in the country. With at least one third of all adults considered obese in the United States, this problem and the ramifications are not going away anytime soon. It is time we have serious conversations about how we feed our citizens and the effects it has on our state’s health and finances. For decades, in the pursuit of tighter budgets and saving money, governmental leaders and bureaucrats have made decisions that have contributed to our state’s most serious problem.

During my first month in office, a constituent sent me a picture of a pre-school breakfast. To my horror, the students were eating a Slim-Jim beef stick, glazed donut in cello wrap and a box of juice. This is unacceptable. I understand we must find efficient ways to feed our children but squandering away health for cost-savings is part of the reason our country is facing serious issues. Schools should not be teaching and reinforcing unhealthy eating habits, if anything, they should be preaching the opposite. At a young age, good habits can be established leading to better life outcomes and better decisions for the next generation. By investing in school lunches, we can improve learning outcomes while reducing behavioral problems.

It takes time to change bad habits, but for the sake of the next generation and the future of our state, we need to start having these conversations to implement better policies and practices. Let’s utilize our state farms to feed our prison population and provide on-the-job training. Let’s invest more in Farm to School programs to feed and teach our children about healthier options. We must grow local agriculture economics to build resiliency in our food systems, bring jobs to rural communities and fight back against food deserts. We know through our various FARMcay programs food can be used as medicine and improve the health of our citizens.

Let’s learn from the past and not let budgetary considerations drive decisions that affect the health of our citizens. There is no magic wand to make any of these issues disappear overnight, but I can tell you improving our eating habits in our schools, prisons and other institutions will improve outcomes and workforce participation.

Kent Leonhardt, Commissioner of Agriculture

OUT WITH THE OLD, IN WITH THE NEW … CHANGES TO AG WATER RULES IN FDA’S PRODUCE SAFETY RULE.

On December 2, 2021, the U.S. FDA (Food and Drug Administration) released the long-anticipated proposed changes to the agricultural water requirements (Subpart E) of the FSMA Produce Safety Rule (PSR), to enhance safety of agricultural water used on produce. In the FDA’s press release of the proposed changes, Frank Yiannas, FDA Deputy Commissioner for Policy and Response, said, “There have been far too many foodborne illness outbreaks possibly linked to pre-harvest agricultural water in recent years, including water coming from lands nearby produce farms. As a federal government agency charged with protecting public health, the FDA is committed to implementing effective modern, science-based measures designed to prevent these outbreaks from occurring in the future. The proposed rule is the latest action taken by the FDA to continue working towards implementation of key provisions of FSMA. If finalized, we’re confident this proposal would result in fewer outbreaks in the U.S. related to produce, protecting public health and saving lives. This proposed rule is a monumental step towards further improving the safety of the fruits and vegetables Americans serve their families every day, and the FDA looks forward to engaging with stakeholders on the proposed changes.”

In previous editions of the Market Bulletin (August to October 2020), we covered the details of the agricultural water rule and its relevance to reducing food safety risks. The previous rule was heavily focused on a set number of water quality tests and a testing regimen that would have resulted in significant and disproportionate costs to small, diversified farm operations. For individual small farms, the costs of testing and inspecting irrigation distribution systems and monitoring management practices have been costly. Growers want to know that the money and time they are investing in water monitoring and testing is helping them make water management decisions that reduce produce safety risks. Moreover, when the FSMA PSR became finalized in January of 2016, it was clear that the initial water standards were somewhat complicated and difficult to understand. The water standards were also not sufficiently flexible to work for very small farms with different water sources and environmental conditions, making it hard for farms to comply. In March of 2017, the FDA acknowledged that farmers faced serious challenges in trying to follow the initial water standards and had indicated they will revisit the standards in an effort to simplify them. Since that time, they have been working with stakeholders to decide on the best approach to address growers’ concerns while still protecting public health.

The result of those months of deliberations is the proposed changes that would replace the previous pre-harvest water quality testing criteria and protocols with requirements for a systems-based pre-harvest agricultural water assessment for covered produce (other than sprouts). Under the proposed changes to the Agricultural Water Rule, rather than have a uniform, ‘one-size-fits-all’ approach to water quality management, farms will manage their agricultural water quality based on the results of a comprehensive “agricultural water assessment.” This means that farms will assess their pre-harvest agricultural water to identify any conditions likely to introduce hazards into, or onto, covered produce or food contact surfaces. Based on these assessments, each farm would then determine whether corrective or mitigation measures are reasonably necessary to reduce the potential for contamination. This will ensure that the water quality management plan for each farm will be adaptable to their specific farm situation (farm’s water system, agricultural water use practices, crop characteristics and environmental conditions), making it more practical and cost effective for smaller operations.

The proposed changes also include a requirement that farms implement expedited mitigation measures for hazards related to certain activities associated with adjacent and nearby lands, to protect the quality of the water used...
Out with the Old, In with the New … Changes to AG Water Rules in FDA’s Produce Safety Rule.

1 700s bison East of the Mississippi River were hunted to near extinction all across the United States, during the late 19th century. The pair began researching extensively to find how their family could instill a hard work ethic and sense of responsibility.

“Mato wanted the family to have the same type of experience that he had as a child at his grandparents. It was a wonderful experience growing up. He looked and looked at lots of farms, and one day brought us out to see this farm. It’s our slice of heaven. It’s a beautiful place,” said Congresswoman Miller.

After settling into their new homestead perched atop Barker Ridge, the pair began researching extensively to find how their land would be of best use. Eventually, the two settled on bison. Once widespread all across the United States, during the late 1700s bison East of the Mississippi River were hunted to near extinction.

Poultry Association Strives to Preserve Gamefowl Breed

West Virginia Gamebreeders Association (WVGBA) offers membership for poultry owners interested in preserving a heritage poultry breed that often receives unfair negative publicity and suffers from targeted social media attacks. WVGBA does not condone illegal use of gamefowl and works diligently to educate about these hardy birds with unique history and characteristics. Association members may also exhibit their gamefowl at poultry shows and hope to prevent extinction of this remarkable breed.

American Gamefowl are very hardy birds and unlike many chicken breeds, they are well-adapted for free-range husbandry as they are excellent flyers, very good foragers and exhibit unmatched broadness. As a rule, they are normally an easily handled breed despite roosters fighting to the death against predators to defend their hens. A gamecock was observed fighting two much larger bald eagles at once while the hens and their chicks scattered for cover. This “game” nature led to their reputation for fierceness and is likely why gamecocks are a mascot for sports teams just like “wildcats,” “bulldogs” and “wolverines.”

“WVGBA has been a very proactive WV breed association,” said State Veterinarian Dr. Jim Maxwell. “They demonstrate responsible husbandry practices for biosecurity and disease prevention. Many participate for the voluntary National Poultry Improvement Plan which includes testing for diseases. They reach out to the WVDA Animal Health Division for questions about importation, exhibition entry inspections, disease testing options and they promote best management practices for keeping their flocks healthy and secure. A few years ago, they requested I attend their annual meeting to present on Avian Influenza, Virulent Newcastle Disease and other high-consequence poultry diseases. WVGBA was a knowledgeable and engaged group, with folks from octogenarians to toddlers who all cared very much for their gamefowl,” Maxwell explained.

These days, they are typically found out west on the prairies. “They want to be left alone. They don’t want to be bothered. So that’s good for us. It was a good fit for what we wanted to do with our farm and the grass that we have,” explained Matt.

In 2016, the North American bison was named the national mammal of the United States. It is simultaneously the largest mammal in the United States weighing up to 2,000 pounds and standing up to six feet tall. According to the USDA, nearly 20,000 bison are slaughtered each year and their popularity for consumption is growing. As with most farmers in West Virginia, the Millers have found success in agriculture through developing a niche product.

“We just wanted to have a product that would work with the land that we have,” Matt said. “So, I think that’s what our aim was. It’s worked pretty well over a long period of time.”

Swann Ridge’s product is a hit in the Cabell County area. After receiving the cuts from a local processor, the Millers hand-deliver the product to local stores, farmers’ markets and even hospitals. In year’s past, the Millers were familiar faces during the annual Chili Fest where Cabell Huntington Hospital and St. Mary’s Medical Center would use the bison meat for their chili recipes.

Miller’s dual-role as a farmer and congresswoman provides a unique perspective. Being able to take that lens to the floor of the Capitol offers Miller an opportunity to confidently deliver the word of agriculture to an audience who may not always be familiar with the industry.

“My grandparents were farmers. If you scratch anybody, you go back a couple generations and that’s how everybody lived. My sisters always thought I was kind of weird because I was the one in the backyard, even in the city, trying to grow things. I always wanted to have things growing out of the earth,” Congresswoman Miller explained.

She is able to act as a voice for farmers, not only in her district but West Virginia at large. “I represent Cabell, as well as all the other wonderful farms in West Virginia,” stated Miller. “I take that value with me on legislation. I’m very aware, and they know they have my ear.”

WVDA Participates in Multi-State Emergency Response Exercise

The West Virginia Department of Agriculture (WVDA) took part in a three-day, multi-state emergency response exercise November 16-18. The Foreign Animal Disease Southern Agriculture Functional Exercise (FAD SAFE) was sponsored by the United States Department of Agriculture and included the Departments of Agriculture of Alabama, Georgia, Kentucky, Louisiana, Mississippi, Oklahoma, South Carolina, Texas, Virginia and West Virginia.

The exercise allowed states to work together as a simulated case of Foot and Mouth Disease (FMD) spread from Georgia throughout the southern U.S. including West Virginia. The exercise challenged the WVDA staff to set up a simulated Incident Command System to work through the specifics of how to handle a potentially devastating animal disease from halting the transport of animals and working with other state agencies to test suspected cases of the disease and informing the public about the outbreak and how it would impact the state.

“We have not seen Foot and Mouth Disease in the United States in nearly 100 years. Regardless, it is one of the worst potential diseases that could afflict the United States,” said Commissioner of Agriculture Kent Leonhardt. “I am proud that the WVDA continues to further our emergency response capabilities in order to protect our farmers and agricultural commerce.”

WVDA staff have gone through extensive Incident Command System training over the past several years to prepare for training exercises and potential disease outbreaks.
A Healthy Start

It happens every year – we over-indulge during the holidays. Sometimes our pants are too tight come January 1, or maybe you’re just feeling the need to make some healthier choices. This month’s recipes are good for you and taste delicious. The key is not depriving yourself but rather adding some spice and tasty vegetables to your diet. All three recipes have that in spades! If you have a recipe you’d like to share with the Market Bulletin, send it to marketbulletin@wvda.us. Happy New Year!

Three Pepper Chicken

- 10 salmine crackers, crushed
- ½ teaspoon Italian seasoning
- 2 skinless, boneless chicken breasts
- ¼ cup egg substitute
- ½ cup julienned red bell pepper
- ½ cup julienned yellow bell pepper
- ½ cup julienned green bell pepper
- 1 small onion, cut into wedges
- 1 clove crushed garlic
- 1½ tablespoons butter
- ½ cup chicken broth
- ½ tablespoon all-purpose flour

**Step 1**
In a shallow dish or bowl, mix together cracker crumbs and seasoning. Put egg substitute in a separate dish or bowl. Dip each chicken breast in the egg substitute, then coat with cracker mixture. Set aside.

**Step 2**
In a large skillet sauté bell peppers, onion and garlic in butter or margarine over medium heat, until just crisp and tender. Remove pepper mixture from skillet and set aside, keeping warm.

**Step 3**
In the same skillet, sauté coated chicken breasts in remaining butter or margarine until browned on both sides. Remove browned chicken breasts from skillet and keep warm.

**Step 4**
Combine the chicken broth and flour and mix together. Pour broth mixture into pan drippings and heat through until mixture thickens and begins to boil. Stir in bell pepper mixture and heat through, stirring together. If desired, serve by placing chicken breast on a bed of hot cooked pasta and pouring bell pepper mixture over the top.

Low-Carb Roasted Cauliflower Soup

- 1 medium head cauliflower, cut into florets
- 3 tablespoons extra-virgin olive oil, divided
- 1 small onion, diced
- ¼ jalapeno pepper, minced
- ½ cup julienned green bell pepper
- ½ cup julienned red bell pepper
- 4 cups chicken broth
- ½ tablespoon all-purpose flour
- 1 small onion, cut into wedges
- 1 eggplant, cut into cubes
- 2 cloves garlic, sliced, or more to taste
- ¼ cup raw cashews
- 1 tablespoon tahini
- ¼ avocado

**Step 1**
Place cauliflower florets into a bowl of lightly salted water and soak for 20 minutes.

**Step 2**
Set an oven rack about 6 inches from the heat source and preheat the oven’s broiler.

**Step 3**
Brail in the preheated oven until brown on top, 20 to 30 minutes.

**Step 4**
Meanwhile, heat remaining oil in a soup pot over medium-high heat. Sauté onion and garlic in the hot oil until translucent, 5 to 7 minutes. Add broth, rosemary, salt, and pepper. Let simmer until cauliflower is ready.

**Step 5**
Stir cauliflower into the broth with cashews and tahini. Bring to a boil, reduce heat and let simmer for 10 to 15 minutes.

**Step 6**
Let cool for 5 minutes. Add avocado and blend using an immersion blender. Serve.

Eggplant Tacos

- ¾ cup olive oil, divided
- 1 small onion, chopped
- 2 tablespoons lemon juice
- ½ jalapeno pepper, minced
- 1 teaspoon paprika
- 1 teaspoon ground black pepper
- ½ teaspoon seasoned salt
- 4 taco shells

**Step 1**
Heat two tablespoons olive oil in a large skillet over medium-high heat. Stir onion, lemon juice, garlic and jalapeno pepper into skillet; bring to a simmer and cook until onions soften, about 3 minutes.

**Step 2**
Stir eggplant, cumina, paprika, chili powder, black pepper and seasoned salt into onion mixture; drizzle remaining olive oil over the top. Cook, stirring occasionally, until eggplant reduces in size and softens, about 15 minutes. Spoon eggplant mixture into tortilla shells.

COVID-19 and Pets: What is currently known?

The dreaded coronavirus came into our lives around March of 2020 starting the ongoing pandemic. The novel coronavirus, or COVID-19, is also known as severe acute respiratory syndrome coronavirus 2 (SARS-CoV-2). Canine and feline coronaviruses were discovered decades ago, which mainly cause intestinal issues in dogs and cats. The big question is: can pets get COVID-19 and can they spread it to people?

Pets can most definitely be infected with COVID-19. As of 11/30/21, there have been 104 cats and 90 dogs in the United States that have tested positive. These pets have had very close contact with a human who also tested positive. It has been established that pets can get COVID-19 from their owners. However, there is no evidence that humans can get COVID-19 from their pets, so, it is highly unlikely that pets can spread it to humans.

If you test positive for COVID-19 and have pets in your household, the best thing to do is avoid contact with them, just like you would do with other people. Arrange for someone else to take care of the pets while you are recovering.

Testing is available for pets, but it is currently not recommended to be done routinely like it is in humans. There are currently no commercial vaccines available for animals, so vaccination is not recommended at this time. The best way to protect your pet is by vaccinating humans in the household.

If your pet contracts COVID-19, they may be asymptomatic or they can exhibit clinical signs such as: fever, coughing, lethargy, sneezing, shortness of breath, difficulty breathing, nasal discharge, eye discharge, vomiting and diarrhea. If your pet is positive, you should isolate them at home. Keep positive cats indoors to prevent spread to the environment and other animals. If your pet needs to go to the veterinarian for treatment, notify the veterinarian that your pet may have COVID-19 and have someone who is not positive to take the pet in.

We are still learning everyday about COVID-19 and pets.

For more information, please check out the following links:
https://www.cdc.gov/healthypets/covid-19/pets.html

From the Vet
Despite the pandemic, 2021 was a busy year for the West Virginia Department of Agriculture. Starting with the Legislative session in January and concluding with promoting our WV Grown businesses for the Christmas holiday, this past year has been filled with challenges, changes and achievements. Here are just a few things the WVDA, our partners and the agricultural community accomplished in 2021.

**FARM TO SCHOOL**
West Virginia launched a new Farm to School logo to celebrate Farm to School month. Moving forward, the WVDA, WVDE, and its partners plan on working through a farm to school alliance to further strengthen Farm to School efforts in the state.

**CEedar Lakes Assembly Hall**
The WVDA completed an expansion to the assembly hall at the Cedar Lakes Conference Center in Ripley. The project was started on November 30, 2020 to meet the growing demands of the facility and the WV-FFA. The expansion will allow Cedar Lakes to host larger events such as conferences, trainings, weddings and reunions.

**RETURN OF STATE FAIR**
After a year hiatus due to the pandemic, the State Fair of West Virginia returned in 2021. Thousands of fairgoers made the trip to Fairlea to take in the entertainment, learn about agriculture and support local farmers. The West Virginia Country Store was stocked with dozens of products made right here in West Virginia. Many of the vendors sampled their products and were able to make connections with the customers.

**SPOTTED LANTERNFLY**
SLF spread to more counties (Mineral and Jefferson) in West Virginia. The WVDA continues to work with federal partners to treat, contain and educate the public on this new invasive pest.

**DAIRY MONTH**
The WVDA celebrated National Dairy Month in June by encouraging West Virginia citizens to support local dairies. Commissioner Leonhardt, the WVDA, and the American Dairy Association Mideast, on behalf of West Virginia dairy farmers, hosted a Dairy Day at West Virginia Power Park on Friday, June 18.

**FIRST FARM BILL**
Commissioner Leonhardt worked with the West Virginia Legislature to pass the state’s first ever Farm Bill. The bill provided several updates to outdated West Virginia code, established a new Agriculture Investment Fund, reorganized the Livestock Care Standards Board and reduced regulations on farmers’ markets. The Department hopes to continue to update and modernize agriculture regulations in the state.

**BEEF PROJECT**
The WVDA announced a pilot project to help increase value of West Virginia cattle by improving cattle vigor prior to entering production channels. The project will examine available pre-conditioning methods, enhancing overall herd health, the use of electronic identification tags and utilizing a unified approach with producer engagement. The project is a joint effort between the WVDA and WVU Extension Service.

**SASDA**
Commissioner Leonhardt announced West Virginia will be hosting the 2022 Southern Association of State Departments of Agriculture (SASDA) annual meeting. The Commissioner chose the Mountain State after being elected President of the organization during the 2021 meeting in Georgia. The theme for the 2022 meeting is “Rooted in the Mountain State,” a focus on conservation, local agriculture and how to further develop food systems within the United States.
Rooted in the Mountain State

BARBOUR
- Sickler Farm
- Emerald Farms LLC
- Lora’s Farm
- Kindred Hollow Farms
- Celler House Harvest
- Mountain Meadow Farms

BERKELEY
- Appalachian Orchard Company
- Cox Family Winery
- Gezer Ridge Farm
- Hanor’s Farm
- Kitchen’s Orchard & Kitchens Farm Market LLC
- Mountainew Brand LLC
- North Mountain Apothecary
- Raw Natural
- Romney Ranch
- Sister Sue’s
- Sulpher Springs Stables - Onis Farms LLC dba Wasabbi Cattle & Farm
- Taylor’s Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Willow Bourn Farm

BRAXTON
- Marty’s KF Bakery LLC
- Oh Edith/Little fork Farm
- Rose Petal Soaps
- Givens’ Bison dba Mountain State Farm

BROOKE
- Bethany College Apiary
- Eric Freekland Farm
- Family Roots Farm
- Pike View Christmas Trees

CABELL
- Appalachian Apiculture
- Auburn & East
- Grand Hose Scents
- R&R Products dba Down Home Salads

CLAY
- Legacy Foods
- Ordinary Evelyn’s
- Sparks Hilltop Orchard
- Sugar Bottom Farm

DODDRIDGE
- Sweet Wind Farm
- Ryan Farms

FAYETTE
- Appalachian Botanical Co LLC
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Wild Mountain Soap Company
- Butcher’s Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek
- Hughart Farm

GREENBRIER
- Ashdown Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Hero Honey - Valley View Farm
- Mountain State Maple Farm & Co.
- Sloping Acres
- T.L. Fruits & Vegetables
- Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC
- Sunset Berry Farms & Produce LLC
- Mike’s Munchies
- The Hanna Farmstead
- Mt. Harmony Farm
- Mama Frye’s
- The Grass is Greener Farm LLC
- Sunset Berry Farm & Produce LLC

HAMPDEN
- Kismet Acres Farm
- Good Time Ridge Farm
- Green Smith Farm
- Powder Keg Farms
- Quick Farm
- Brushy Ridge Farm
- LDR Farm
- McDaniels Farms, LLC

HARRISON
- Naive Holistics
- Sourwood Farms
- Honey Glen LLC
- Riffle Apiary

HANCOCK
- Gibson Farm NC

JACKSON
- A J Goats ‘N Soaps
- Sassy Gals Gourmet Treats
- Cave Mountain Soap Company LLC
- Out of This World Salsa
- Overholt Homestead, LLC
- Boggas Farm
- Dean’s Apiary
- Maddox Hollow Treasure LP
- One Blessed Farm LLC
- Lourie Family Farmstead

JEFFERSON
- Shalga Farm
- Appalachian Greens

KANAWHA
- Albemarle Food Products LLC
- Country Road House and Berries
- Hamilton farms, LLC
- Happy Herd Farm
- Henshaw Farms LLC
- Jordan Ridge Farm
- Larry’s Apiaries
- Lem’s Meat Market
- T & T Honey
- Vandala Inc.
- We B Fryin Smacks LLC
- Piddler’ Rooster LLC/Yappy Rou’s
- McCutcheon’s Bob Company

LEWIS
- Gerton Farms
- Lone Hickory Farm
- Novak Farms
- Smoke Camp Craft

LINCOLN
- Anna Ball Farms
- Hill’n Hollow Farm & Sugarworks
- Estop Branch Pure Maple Syrup
- Berry Farms
- J & J Bee Farm
- Justice Farms
- Wilkinson Christmas Tree Farm
- Ware Farms
- Simply Hickory

MARION
- Cider Whiskey LLC
- Holcomb’s Honey
- Racy’s Peppers in Sauce

MARSHALL
- Eco-Windabian Inc.
- Goose Meadows
- Hazel Dell Farm
- N.J.’s Kettle Corn
- Struggling Acres Farm
- Providence De Fleur

MASON
- Black Oak Holler Farm LLC
- Harper’s Harvest Farm LLC
- Molly Goot Soap
- Moran Farms

MERCER
- Beautiful Bee
- Hillbilly Farms

MINERAL
- Gibson Family Farm
- Indian Water Maple Company

MONONGALIA
- Neighborhood Kombuchery
- The Kitchen
- WVU
- Boone’s Bees and Trees

MONROE
- Bee Green
- Greenview Farm Kitchen
- Springer’s Family Farm

MORGAN
- CoHeck’s Produce
- Mock’s Greenhouse and Farm

NICHOLAS
- Dave’s Backyard Sugarin’
- Kirklane Winery
- White Oak Acres
- Woodbine Jams and Jellies, Inc.

OHIO
- Beeholding Acres/Rob Apiaries
- Fowler Farm
- Grow Ohio Valley
- Moss Farms Winery
- Rock Valley Farm
- The Blended Homestead
- Windwept Farm
- Zab’s Barkly Bikes
- Windwept Farm

PENDLETON
- Burnt Mountain Tree Farm LLC
- Blackburn Estates Nursery
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmoo Farm
- Dean’s Garp Farm, LLC
- Swilled Dog

POCAHONTAS
- Brightside Acres, LLC
- Brush County Bees
- Frostmore Farm
- Wilson Farms

PRESTON
- Amber Peppers
- Moe & My Bees LLC
- Maryland Line Farm
- Mountainbale Apiaries
- Possum Tail Farm
- Riffle Farms LLC
- Binger Farms
- Taylor Grow LLC
- The Vegetable Garden
- Touch of Greens Farms
- Valley Farm Inc.
- Nickels Farm

PUTNAM
- Gift’s Farm
- Gift’s Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candies
- WV Ridgeway Honey Farm LLC

RALEIGH
- Appalachian Kettle Corn
- Bailey Bees
- Daniel Vineyards LLC
- Shewsbury Farm
- The Farm on Paint Creek/
  Sweet Sweeneybong Honey
- Timbukkis Farms

RANDOLPH
- Pine Run Craft & Provisions Inc.
- The Brier Patch
- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery

RITCHIE
- Surf Run Farm
- Five Star Beef Co.

ROANE
- Chestnut Farm
- Grandma’s Rockin’ Recipes
- Misty’s Produce

SUMMERS
- Cheyenne Farm
- Sprouting Forms

TAYLOR
- A Plus Meat Processing
- Triple J Farms

TUCKER
- Mountain State Honey Co. LLC
- R&A Honey Bees LLC
- Seven Island Farms LLC

TYLER
- Cedar Run Farm
- Creekside Farms
- Uncle Bunk’s

UPSHUR
- Appalachian Acres Inc.
- Lucky Lucy Farm
- Mountain Pride Farms LLC
- Mountain Rooster Coffee
- Old Oak Farms
- SVS’s Frozen Lemonade, Inc.

WAYNE
- Elmcrest Farm
- LC Smith LLC dba Lovely Creations
- Handmade Soaps and More
- Stiller’s Apiaries

WEBSTER
- Great Rock Farm Products
- Copperhead Row Hemp Farms WV, LLC
- Spruce Mountain Farm Products, Inc.
- Williams River Farm

WETZEL
- ThreeRock Farm Inc.
- Watauga County Farmers Market

WIRT
- Appalachian Willows
- Riverbend Farms & Gardens
- White Picket Farm LLC
- Stone Road Vineyard

WOOD
- TN A JAMI LLC
- Minner Family Maple Farm LLC
- Community Resources, Inc. - Hope Grows
- Stomp-in-Grounds Craft Coffees

WYOMING
- Appalachian Tradition
- Toddly’s BBQ
- Holly’s Farm

JOIN OUR LIST!

304-558-2210
wvgrown@wvdaja.com
https://agriculture.wv.gov/ag-business/west-virginia-grown/
APPLIED AGRICULTURE 2022

AD DEADLINES
February 2022...
Phone-in ads for the February issue must be received by 12 noon on Thursday, January 13. Written ads for the February issue must be received by 1 p.m. on Friday, January 14.

March 2022...
Phone-in ads for the March issue must be received by 12 noon on Thursday, February 10. Written ads for the March issue must be received by 1 p.m. on Friday, February 11.

Hog Sales
Pigs, different colors, $7.50/lb. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7651.

Horse Sales
Sm. Black horse team, worked on the farm, broodmare, $3,000. Mike Rowe, RR 1, Box 367D, Lesage, 25537; 633-5998.

Mini Jerusalem 8-mo. jack, all brown w/1/8 black. $300. Norman Sargent, 53 Blackjack Fork Rd, Weiperspring, 26238; 847-7889.

MISCELLANEOUS

Horse Training, Riding LESSONS & BORDING
Honeysuckle Farm, HC 65, Box 366, Charleston, WV, 25303

Phone: 304-558-2225
Fax: 304-558-3131
Email: marketbulletin@wvdas.org
Mail: 1900 Kanawha Boulevard, E, Charleston, WV 25305

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Winter Blues Farmers Market

The Winter Blues Farmers Market is back! This marks the 13th year for the indoor producer’s market. It will be held on Saturday, February 26 at the Charleston Coliseum and Convention Center from 1-5 p.m. Dozens of vendors will be on hand selling WV grown products, everything from soaps and salsa to fresh vegetables and honey. Vendors will be offering free samples, and you can talk to producers to find out how they grow/make their products. Entry is FREE. There will also be live music and activities for the kids. This year’s market will also include a wholesale buyers event from noon through 1 p.m.

In 2020, more than 60 vendors participated in the Winter Blues Farmers Market and sold over $60,000 in products! If you are a producer and would like to be a vendor at this year’s event, contact Lisa Jones at the WVU Extension Service Fall Farm Center at lisa.lagana@mail.wvu.edu (304-293-2715) or Beth Southern with the WVDA at bsouthern@wvda.us (304-558-2210).

GARDEN CALENDAR
JANUARY 2022

JANUARY 1  Increase humidity for houseplants.
JANUARY 3  Plan garden layout.
JANUARY 4  Cut poinsettias to 6 inches and place in sunny windows.
JANUARY 5  Order herb seeds. Harvest overwintered Brussel sprouts.
JANUARY 6  Order seed varieties. Harvest overwintered kale. Create a garden map.
JANUARY 7  Seed tomatoes for early high tunnel planting.
JANUARY 8  Service power equipment. Clean garden tools.
JANUARY 10 Test germination of stored seeds.
JANUARY 11 Use grow lights for vegetable seedlings.
JANUARY 12 Gently remove snow or ice from evergreens and shrubs.
JANUARY 13 Sharpen tillage tools.
JANUARY 15 Organize a community garden.
JANUARY 18 Order fertilizer and lime according to soil test results.
JANUARY 19 Seed spinach in cold frame or high tunnel.
JANUARY 20 Plan spring landscape design.
JANUARY 21 Order harvest supplies.
JANUARY 25  Seed mache or claytonia in cold frame.
JANUARY 26  Order strawberry plants.

Source: WVU Extension Service Garden Calendar