WEST VIRGINIA SHINES
AT SASDA22
JULY 2022 | VOLUME 106, NO. 7

West Virginia University provided tour buses for SASDA to transport our guests to farms and agribusinesses throughout the conference.

West Virginia agriculture took center stage the first week in June, playing host to the 2022 Southern Association of State departments of Agriculture also known as SASA conference at Canaan alle Resort in Tucer Count. Agriculture leaders from the 16 states and territories that make up SASA were invited to the Mountain State for the four day event June 5th that focused on agriculture related issues and policies affecting our farmers. We believe our participants left the conference at Canaan with a greater understanding of agriculture’s impact and a newfound appreciation for West Virginia.

We were proud to showcase West Virginia’s beauty and agriculture-related businesses that make up our great state.

The SASA conference unofficially started on June 4 when the WVDA staff treated the SASDA members to a farm to table meal catered by Chef Dale Hawkins of Buckhannon’s Fish Hawk Acres at the National Youth Science Center. The guest speaker for the evening was Emil Yates, a former WFFA state officer now running for a National FFA office in 2022.

On Monday, the focus for the day was focusing on conservation during a stressful energy environment.

Our SASA guests toured Triangle T Farm in Maysville. The operation has implemented conservation practices that are helping protect the Chesapeake Bay Watershed.

Tuesday’s tour focused on education. SASA members toured the WU Remann Memorial Farm in Wardensville, which includes a cattle performance barn as well as areas for seed varieties testing and turf genetics. The guest speaker, R. Kohl, is an expert in agriculture and focused on the economy and agriculture and where the industry is headed in the future. The day ended with the residents inner at Bearrow Lodge at Canaan. Canaan Chef Case Sanders focused the meal around grown produce including beef, trout and lamb. Commissioner Leonhardt handed over the gavel to SASA 2023 resident Elect Ricate, Agriculture and Industries Commissioner of Alabama.

The final day of the conference wrapped up with the President’s Dinner at Bearpaw Lodge at Canaan. Canaan Chef Pate, Agriculture and Industries Commissioner Casey Sanders focused the meal around WV grown products including beef, trout and lamb. West Virginia agriculture took center stage the first week in June, playing host to the 2022 Southern Association of State departments of Agriculture also known as SASA conference at Canaan alle Resort in Tucer Count. Agriculture leaders from the 16 states and territories that make up SASA were invited to the Mountain State for the four day event June 5th that focused on agriculture related businesses that make up our great state.

It was a huge honor to serve as resident of SASA for the last year. I am a staff member and I were roused to showcase West Virginia’s beauty and rich agricultural history during the conference. We believe our participants left the Mountain State with a greater understanding of agriculture’s impact and a newfound appreciation for West Virginia.

The SASA conference unofficially started on June 4 when the WVA staff treated the guests and their spouses to a farm to table meal catered by Chef Dale Hawkins of Buckhannon’s Fish Hawk Acres at the National Youth Science Center. The guest speaker for the evening was Emil Yates, a former WFFA state officer now running for a National FFA office in 2022.

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The final day of the conference wrapped up with a farm to table meal catered by Chef Dale Hawkins of Buckhannon’s Fish Hawk Acres at the National Youth Science Center. The guest speaker, Dr. David Kohl, is an expert in agriculture and focused on the economy and agriculture and where the industry is headed in the future. The day ended with the residents inner at Bearrow Lodge at Canaan. Canaan Chef Case Sanders focused the meal around grown produce including beef, trout and lamb. Commissioner Leonhardt handed over the gavel to SASA 2023 resident Elect Ricate, Agriculture and Industries Commissioner of Alabama.

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At the end of the day, the 2022 SASA meeting was a roaring success, said Commissioner Leonhardt. We had important discussions about energy prices, supply chain issues and other policies affecting our farmers. Our tours focused on outstanding examples of how agriculture is growing in West Virginia.

The nal da of the conference wowed us with guest speaker Karen Woodrich, the Acting Northeast Regional Conservationist, who gave a presentation on asety eves, and a panel discussion on how America can maintain its leadership in global food production while focusing on conservation during a stressful energy environment.

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Local producers were sourced from for every meal during the conference, creating new market opportunities. We fostered bonds that lead to collaboration and olic development that enets West Virginia and American farmers.
Investments in Local Food Vital to Fending Off Food Shortages

After serving twenty years as Marine Corps Intelligence Officer and five years as the Commissioner of Agriculture, it's easy to identify trends that have the potential to affect the security of the United States. One trend not being discussed enough is the current levels of stress on our food system. Despite our efforts to instill resiliency through local agriculture, our leaders have been slow to act. At the WVDA, our worry has always been there may be a time our citizens face higher food prices and potential shortages that could threaten nutrition security. Unfortunately, like most crises, we only respond when the danger is imminent rather than implementing preventive measures in advance. Coming out of a pandemic that shut down food manufacturers, our country now faces higher energy prices, supply chain issues and rising inflation. Combine this with the military conflict in Ukraine, we are now looking straight into a perfect storm.

Day one of the Biden administration entailed two excellent trade deals and conflict overseas leaves us open to a potential food crisis. Although we may not face famine in our country, many of our citizens could face food insecurity. Rural communities will be hit hardest by this crisis, as lack of access and income become a barrier to nutrition. Fortunately, the United States is the second largest producer of agriculture products, so we retain the ability to feed our citizens, but that depends on our ability to get energy prices and inflation under control. Pressure will increase with the cost of inputs forcing the American farmer to choose between shipping goods to areas of highest demand and profiting for feeding our citizens.

Despite the inaction from our state leaders, my team and I have worked to further develop our local food systems. We have rebranded and created new benefits for the WVDA to modernize and update agricultural code. What we are missing is true, hard dollar commitments into those who grow our food.

The good news is it's not too late to respond and mitigate this looming crisis. Our legislators can invest in agriculture, as well as provide relief to our citizens through COVID and surplus dollars. What we must avoid spending our excess revenue on pet projects. Instead, we need to focus on building resiliency in our State's economy. This includes providing relief to residents by reducing taxes to help cover rising costs and spur economic development. It also includes providing funding to build more self-sufficiency in our local food economy. If our leaders are slow to act, it's my advice you prepare for your family's future by growing your own food. You won't regret it.

Kent Leonhardt, Commissioner of Agriculture

Heat Mitigation for Livestock and Pets

In mid-June, 2,000 cattle died in southwest Kansas due to high temperatures, humidity and heat stress. Heat stress occurs when the body cannot get rid of excess heat. As the body's core temperature rises, the heart rate increases. This can lead to lower milk production, loss of appetite and body condition, higher disease incidence, and an increased death rate. Cattle can start experiencing heat stress around 72°F with 50% humidity. Heat stress has many warning signs, including the following: increased respiratory rate, rapid shallow breathing, panting, drooling, restlessness, decreased activity, protruding tongue, sweating and trembling. Several steps can be taken to prevent heat stress in livestock: monitor the weather, only handle during the coolest part of the day, provide adequate shade with great air flow, increase access to cool water, strategically place cool water to encourage rehydration, supplement minerals in feed, use large droplet sprinklers to wet down livestock and the environment.

In warm weather, heat stress can also affect our companion animals. There are many ways to prevent heat stress in dogs and cats: bring indoors, provide adequate shade, provide unlimited access to fresh cool water, avoid walking on asphalt (high temperatures can cause burns on paws), and never leave pets in cars. Even in cooler weather, cars can heat up to dangerous temperatures very quickly. Despite leaving the windows cracked open, interior temperatures can rise almost 20°F within the first 10 minutes. Any pet left inside a hot vehicle is at risk for severe heat-related illnesses or even death. Excessive panting, difficulty breathing, drooling, increased respiratory rate and heart rate, weakness, collapse, and seizures are signs of heat stress in pets. If you think your pet may be experiencing signs of heat stress, get them to a veterinarian as soon as possible.

Check out the following links for more information:
https://www.avma.org/resources/pet-owners/petcare/warm-weather-pet-safety
**FFA SPOTLIGHT**

**RYLEE BROWN**

**AGE:** 17  
**GRADE:** JUNIOR  
**FFA CHAPTER:** JEFFERSON  
**SCHOOL:** JEFFERSON HIGH SCHOOL (JEFFERSON COUNTY)  
**FFA ADVISOR:** CHARITY MARSTILLER

Rylee: “I grew up on a 300-acre beef farm and have lived there all my life. I started out in 4-H as a Cloverbud and then joined when I was in 3rd grade because I could show animals at the fair. I joined FFA in 7th grade at Wildwood Middle School because my brother was involved. I truly had no idea all the opportunities FFA offered. When I joined, I was a very quiet person. I was intimidated talking to other people. But through different FFA contests and leadership positions, I found my voice. Now I’m more outgoing and outspoken. My parents have allowed me to get into all sorts of projects. I have competitive market steers, and I raise my own breeding goat herd. I sell those to local 4-H members. I met my best friends through FFA. It’s allowed me to travel. It’s made me the person I am today. I’m going to go to college to become an agriculture teacher. FFA is my passion! I’m an FFA girl!”

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**Chesapeake Bay Watershed States**

**Come Together for Meeting at SASDA**

Agriculture leaders from five of the six states who make up the agriculture sector of the Chesapeake Bay Watershed Program met in person for the first time in over five years in West Virginia. The meeting took place at Canaan Valley Resort in Tucker County on June 8. The leaders, including West Virginia Commissioner of Agriculture Kent Leonhardt, Delaware Secretary of Agriculture Michael Scuse, Virginia Commissioner of Agriculture Joseph Guthrie and agriculture representatives from Pennsylvania and Maryland sat down to talk about the program’s objectives and where each state stands when it comes to implementing the 10 goals set down in the Chesapeake Bay Watershed Agreement.

West Virginia is currently the only state that has met all 10 goals (before the 2025 deadline). Goals included improving water quality, conservation of land and boosting environmental literacy. West Virginia has taken a unique approach to meeting its goal by using a voluntary program that partners with producers in the region. The West Virginia program is a collaboration between the W V DA, USDA-NRCS and the West Virginia Conservation Agency to offer education and cost-share programs to farmers. The ultimate goal of the program is to reduce pollution in the bay and its tributaries and restore the ecosystem.

“All the States of the Chesapeake Bay region have exhibited they are committed to finding a balance between agriculture and conservation. Our progress shows that farmers can feed the world and be good stewards of the environment,” said Commissioner Leonhardt. “We hope the other industrial and commercial sectors who have to meet these standards can show the same success agriculture has thus far.”

During the SASDA 22 conference, held at Canaan Valley Resort June 4-8, Leonhardt showed off one of the success stories of the program. The North Fork of the South Branch of the Potomac was previously listed as an impaired waterway for excessive fecal coliform bacteria levels. As the result of large-scale conservation efforts involving many state and federal agencies and agricultural producers, the river was delisted and remains one of the best quality waterways in the eastern panhandle. Members of the watershed committee were able to fish the crystal clear waters of the North Fork for native brook trout and see firsthand the progress that’s been made.

The committee agreed to meet on a more regular basis to develop a closer working relationship and bolster common goals, as well as speak as one voice to federal partners regarding concerns and progress agriculture has made in the region.
If the weather in June was any indication, this month will be a scorcher! Whether you’re cutting grass, working in your flower beds or weeding your garden, it’s nice to be able to cool off with something icy cold when you’re done. This month’s featured recipe is the perfect summer treat! If you have a recipe you’d like to share, send it to the Market Bulletin at: marketbulletin@wvdia.us.

**Mixed Berry Ice**

**Aimee Figgatt, Tyler Creek Farm**

Back in the day, in late June and early July, families would spend a couple of days each week foraging and picking raspberries and blackberries through the wild berry thickets on their farms. Those delicious berries would be used for many desserts, but best of all, cool treats to enjoy in the hot summers. Few families were fortunate enough to have an ice box in the home to enjoy chilled “iced” refreshers. Most families relied on root cellar storage or cool spring waters to keep dairy products cool. This recipe comes from the personal collection of my husband’s grandmother, Mrs. Mary Cordelia Figgatt, author of *West Virginia Farm Stories, Essays on Farm Life*. This simple recipe was shared with Mrs. Figgatt from Mrs. Paula Peifer in February 1947.

**Ingredients:**
- 1 pint mixed berry juice (raspberries and blackberries)
- 2 cups sugar
- 1 quart water
- juice from 2 lemons

(Part concord grape juice can be substituted for an equal amount of raspberry or blackberry juice if desired.)

**Step 1**
Crush and heat raspberries and blackberries then press through a fine sieve or cheesecloth to keep back seeds.

**Step 2**
Boil sugar with half the water for five minutes.

**Step 3**
Add remaining water and fruit juices, chill and freeze.

### Tips to keep your berries fresh:

- Toss out any “bad” berries.
- Store berries in a clean container lined with paper towels with the lid ajar so condensation can evaporate. Change the paper towels if they get damp over time.
- Don’t wash your berries until you are ready to eat them.
- To freeze berries whole, place berries on a cookie sheet in the freezer before putting them in freezer bags.

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**Refreshing Fruit Salad**

**Fruit Salad Ingredients:**
- 1 pint strawberries, hulled and quartered
- 1 pint blueberries
- 1 pint cherries, pitted and halved
- ¾ pint blackberries

**Honey Lime Dressing Ingredients:**
- 1/4 cup honey
- 1/4 cup fresh lime juice
- 1/4 cup chopped fresh mint

**Step 1**
Add all fruit to a large mixing bowl, and gently toss together.

**Step 2**
In a separate bowl or mason jar, whisk together honey, mint, and lime juice. Drizzle the salad with the dressing, to taste. Cover and refrigerate fruit salad for 3 to 4 hours before serving. Serve chilled.

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**Raspberry Jam**

**Ingredients:**
- 2 cups raspberries (fresh or thawed)
- 1 cup sugar

**Step 1**
Put washed berries in a pot on medium heat, mash berries a bit so their juices come out.

**Step 2**
Cook berries at a steady boil until they have a fairly uniform consistency. Sprinkle and stir in the sugar slowly.

**Step 3**
Cook mixture together, the berries should continue to release their juices. Mixture should be ready when it’s ... of its original volume and drips slowly off the spoon.

**Step 4**
Let cool for around 15 minutes then spoon into desired container. Refrigerate.
HALL OF FAME 2022

The West Virginia Agriculture and Forestry Hall of Fame (WVAHOF) Foundation will recognize four individuals for their outstanding contributions to the establishment, development, advancement, and improvement of the agricultural, forestry, and family life of West Virginia. These individuals will be honored at the annual banquet at West Virginia University Jackson’s Mill on Saturday, July 23.

THIS YEAR’S ENSHRINEES ARE:

**William P. “Bill” Ingram**  (Tyler County)

Ingram was born in Sistersville in 1932. He is a third-generation dairy farmer and owner of Ingram Farms in Sistersville. Known for his strong dedication to the community and youth education programs, he lives in the farmhouse in which he was born. He was a founding member of the Tyler County 4-H Foundation, received the W V Farm Bureau Distinguished Service Award in 2012 and was honored as the 1975 Outstanding Soil Conservation Farmer. He received the Friend of 4-H Award in 1991 and an Honorary Chapter Farm Degree from FFA. He was a member of the Tyler County Fair Association from 1973-1998 and was instrumental in the construction of community building at the fairgrounds. He was active in the West Virginia Association of Fairs and Festivals from 1991-2006 and held many offices in that organization. He has personally purchased many properties to preserve as farmland for future generations.

**Thomas R. “Tom” McConnell**  (Preston County)

McConnell grew up in Preston County and was involved with agriculture and cattle from a young age. He attended high school there and was active in FFA. He later served as president of the WVFFA Association. He graduated from WVU in 1971 with a degree in Agriculture and earned a master’s degree in 1985. He started his career as the Agriculture Extension Agent in Preston County in 1973. Some of his initiatives over 20 years there included pioneering work in no-till seeding, forage testing and ration balancing. He was then promoted to Extension Assistant Dean and finally as the program leader for the W V Extension Service Small Farm Center. He wrote over 30 grants worth many millions of dollars to the state. He is passionate about small farmers being direct marketers rather than commodity producers. He also widely promoted crop insurance programs. He founded the West Virginia Small Farm Conference in 2006. He retired in 2020 and continues to operate a large cattle and sheep farm in Terra Alta.

**Juergen A. Wildman**  (Monongalia County)

Wildman was born in Munich, Germany, and attended high school in New York. He received his bachelor’s degree from State University of New York College at Oswego in 1980 and then his M.S. in Forestry at WVU in 1985. He began his career as a service forester in Kanawha County and later served in the same role in Marion and Taylor counties. During his time at Division of Forestry, he planned and conducted numerous tree farm tours. He is widely recognized for his knowledge of invasive and native species and for his in-depth preparation for tours and presentations. He was the nominating forester for a West Virginia tree farm that was among the four finalists for the National Tree Farmer of the Year in 2001. Six times he volunteered to fight wildfires in western states. He also helped plant a large stand of hybrid chestnut trees on a clear-cut in a labor-intensive project at Coopers Rock State Forest. Wildman’s career with the West Virginia DOF spanned 31 years. He retired in 2017 as the Landowner Assistance Specialist and now does private forestry consulting.

**Jennifer Ours Williams**  (Monongalia County)

Williams was raised at Ours Valley View Poultry Farm in Fisher where she was active in 4-H and FFA and earned numerous honors in those organizations. She graduated from WVU with a Bachelor of Science in Animal and Veterinary Science and a Master of Science in Agriculture Education. Her first job was as a Livestock Marketing Specialist for the West Virginia Department of Agriculture. She was part of the inaugural board of directors for the first West Virginia Beef Expo and served as the group’s secretary for nearly 20 years. Jennifer joined WVU Extension as the agriculture agent for Upshur County and led a team that developed the Premier Exhibitor Program at the State Fair of West Virginia. She then moved to Morgantown to lead Extension’s Agriculture and Natural Resources Unit before becoming Associate Dean. She is a driving force behind the West Virginia Agriculture and Forestry Hall of Fame and championed major renovations to the organization’s facilities at Jackson’s Mill. She was named a 2019 West Virginia Woman from W V Media and was awarded the Susan Dew Hoff Award by the West Virginia Women’s Commission in 2012. She is the co-owner of Ours Valley View Poultry Farm which raises more than one million birds and grows over 400 acres of corn and soybeans yearly.
West Virginia Grown
Rooted in the Mountain State

BARBOUR
- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms
- Cellar House Harvest
- M ouantain Meadows Farm
- Gray Farms

BERKELEY
- Appalachian Orchard Company
- Cleanse Me with Hyssop
- Cox Family Winery
- Dunham Organics
- Geezer Ridge Farm
- Heron's Rest Farm
- Kitchen's Orchard & Kitchens Farm
- Mill Creek Meadows Farms
- Mountaineer Brand LLC
- Mountain Dogs LLC
- North Mountain Apothecary
- Raw Natural
- Romero Ranch
- Sister Sue's
- Sulphur Springs Stables - Osini Farms LLC dba W arbirds Cattle & Farm
- Taylor's Farm Market
- US Veteran Produced
- W alnut Hill Farm
- W est Virgina Pure Maple Syrup
- W est Virginia Veteran Produced
- W illow Bourne Farm

BRAXTON
- Mary's K9 Bakery LLC
- O h Edith/ Little Fork Farm
- Rose Petal Soaps
- G ivens' Bison dba M ountain State Farm

BROOKE
- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm
- Pike Vue Christmas Trees

BOONE
- M ount Royal Lavender

CABELL
- Appalachian Apiculture
- Amandus Family Farm
- AUBurn & East
- Good Horse Scents
- R&R Products dba D own Home Salads
- Stringtown Farm

CLAY
- Legacy Foods
- O rinary Evelyn's
- Sparks Hilltop O rchard
- Sugar Bottom Farm

DODDRIDGE
- Sweet W ind Farm
- Ryan Farm

 Fayette
- Appalachian Botanical Co LLC
- Deep M ountain Farm
- Five Springs Farm
- Five Springs Farm G ueshouse
- W ild M ountain Soap Company
- Butcher's Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba U p the Creek
- Hughart Farms

GRANT
- G ras Brooke G reenhouses LLC
- Happy Ranch Farm LLC

GREENBRIER
- A rbaugh Farm
- Caring Acres Farm
- Daniels M apple Syrup
- Dry Creek Farms
- Hero Honey - Valley View Farm
- M ountain State M apple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetable
- Spring Creek Superior M eats LLC
- Eagles Landing Farm, LLC
- Sunset Berry Farms & Produce LLC
- Mike's M unchies
- The Hanna Farmstead
- M &L Harmony Farm
- M ama Fay's Fudge and Confections
- Sunset Berry Farm & Produce LLC
- Taft C ochan Family Farm

HAMPSHIRE
- K ismet Acres Farm
- G ood Time Ridge Farm
- G reen Smith Farm
- Powder Keg Farms
- Q uicken Farm
- Brushy Ridge Farm
- LDR Farm
- M cDaniel Farms, LLC

HARDY
- Buena Vista Farm
- Lonesome Ridge Farm Inc.
- Wardensville G arden M arket
- W eese Farm
- South Branch M eat and C attle Company LLC
- Sweet Rose Ice Cream Shop
- W illiams Farms & Sweet Corn

HARRISON
- N ative Holistics
- Sourwood Farms
- Honey G len LLC
- Rimf re Ap iary
- Just Another Farm LLC
- Hestia's W ay Acres

HANCOCK
- G ibson Farm N C

JACKSON
- J S G oats ' N Soaps
- Sassy G als Gourmet Treats

Fayette
- Cave M ountain Soap Company LLC
- O ut of This W orld Salsa
- O verholt Homestead, LLC
- Boggess Farm
- Dean's Apiary
- M addox Hollow Treasures LP
- O ne 6 Blessed Farm LLC
- Layne Family Farmstead

JEFFERSON
- Shalgo Farm
- Appalachian Greens
- The G rass is G reener Farm LLC

KANAWHA
- Angelos Food Products LLC
- Appalachian A bbtobir
- Country Road House and Berries
- Hamilton Farms, LLC
- H appy Hens Farm
- H ernshaw Farms LLC
- Jordan Ridge Farm
- L arry's A pia ries
- L em's M eat Varnish
- T & T H oney
- V andalia Inc.
- W B F ryin Snacks LLC
- Piddlin' Rooster LLC / T ipsy R oo's
- M cC utcheon's R ub Company
- M allory Family Farm
- O h M y G reens
- J Bees

LEWIS
- Garbon Farms
- Lone Hickory Farm
- N ovak Farms
- Smoke Camp Craft

LINCOLN
- Anna Bell Farms
- Hill n' Hollow Farm & Sugarworks
- Estep Branch Pure M apple Syrup
- Berry Farms
- J & J Bee Farm
- Justice Farms
- W likerson C hristmas Tree Farm
- W are Farms
- Simply Hickory
- Ronk Family Farm

MARION
- Clutter Farms LLC
- Holcomb's Honey
- Rozy's Peppers in Sauce
- Anderson Hollow
- Whiley Farm, Seed and Lumber Co., LLC
- 310 Soap Co. LLC

MARSHALL
- E co-Vrindaban Inc.
- American Pie
- G opi M eadows
- Hazel Dell Farm
- N J ' s Kettle Corn
- Struggling Acres Farm
- Providence De Fleur
West Virginia’s people take a lot of pride in their heritage. Our farmers and producers are no exception — although they certainly are exceptional.

Developed in 1986, West Virginia Grown was designed to market West Virginia grown and made products to consumers. By placing the West Virginia Grown logo on a product, they are assuring buyers that product was grown or processed, with quality ingredients, in the Mountain State.

What is West Virginia Grown?

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More Information:
304-558-2210
wvgrown@wvdo.us
https://agriculture.wv.gov/ag-business/west-virginia-grown/
Annaliese Henderson-Yost has a green thumb. The FFA Advisor at Hundred High and Long Drain School in Wetzel County has one of the most successful floral design programs in the state, but it hasn’t been an easy road to get there.

Annaliese grew up in Littleton, just outside of Hundred, on a family farm where they raised cattle, sheep and pigs. She joined FFA in high school and served as a state officer in 2011-2012. But it wasn’t until she was in college at WVU studying agriculture and extension education that she discovered a hidden talent.

“I worked at a florist in Morgantown. That was where my love of flowers really started,” explains Annaliese. “The folks at Combs Flowers taught me the business and showed me the way. That sparked my passion. So, I took a floral design class in college to learn the techniques.”

After graduation, she got a job teaching ag education at Greenbrier East High School, which just happened to have a floral design program. When she moved to Hundred High School a year later, it got her thinking about starting her own program. But first, she had some hurdles to clear.

“I was the first female agriculture teacher here at Hundred. I lost a lot of FFA members my first year. Some people were unsure of a female coming in and taking over. They had males in this position for 50-plus years,” says Annaliese.

At Hundred, the school has long been known for its meat processing lab. Students often take top spots at the state Ham, Bacon and Egg Show and Sale in Charleston. The school’s greenhouse program is also successful. Annaliese wanted to continue to grow those programs but use her floral design skills to attract new students to FFA.

“I needed to build up the program — fast! So, I proposed the idea of having a floral design program two years ago. It not only counts as an agriculture credit; students also get a credit for art!”

Zack Hostutler was one of the first students to join the program but not because he thought flowers were cool.

“I started FFA in 8th grade when I was at Long Drain. We’d come over here to the high school greenhouse for f rst period. I was definitely not interested in floral design,” Zack laughs, remembering his f rst impression. “But I saw some of the older kids doing it, so I did it, and I started to enjoy myself. In fact, I fell in love with the floral design program!”

Annaliese started out with just seven students in the floral design program, working with a used beverage cooler they converted to store their fowers. She taught her students the basics of floral design and how to market their product.

“Because we have no local f lorist, that’s what makes our program stand out. We have event venues that list us as their preferred f lorist. We do prom and homecoming fowers. We do a little bit of everything.”

And the students aren’t just doing the work for class credit. They’re earning cash for every order they complete.

“I do mostly wedding arrangements,” says junior Roxie Huggins. “I go to all the weddings. We do centerpieces and archways and pew swags. At our most recent wedding, we decorated a fireplace. I’ve taken all the money I earn here and put it in my savings.”

The Funky Florist recently moved out of the greenhouse and into their own building on campus. Customers can come in to the shop and consult with one of the student florists about an arrangement or pick up their order.

“We went from a few weddings last year to eight this year! As part of the program, students can earn their Benz School of Floral Design certif cation, meaning they have the knowledge and skills to work at any f oral shop around the country. It’s a point of pride for Annaliese.

“Because we have no local f lorist, that’s what makes our program stand out. We have to run a full-f edged f oral shop. We are the only f lorist within a 30-mile radius,” stresses Annaliese.

As part of the program, students can earn their Benz School of Floral Design certif cation, meaning they have the knowledge and skills to work at any f oral shop around the country. It’s a point of pride for Annaliese.

“I want to see this program continue to thrive and grow. I’d like to see one or two of my students open up their own f oral shop!”

You can order f oral arrangements from The Funky Florist through their Facebook page or by calling their shop at 681-285-8055.
August 2022... Phone-In ads for the August issue must be received by 12 noon on Thursday, July 14. Written ads for the August issue must be received by 1 p.m. on, Friday, July 15.

September 2022... Phone-In ads for the September issue must be received by 12 noon on Thursday, August 11. Written ads for the September issue must be received by 1 p.m. on, Friday, August 12.

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

**Classified Announcements**

**July 2022**

Contact Rick Forren, 539-1303.

**Tri State Beekeepers Assoc.,** Monthly Meeting, 3rd Thursday, May 17, 6:30 p.m., Good Zoo Bldg., Oglesby Park, Wheeling, novice classes begin Feb. 22. Contact Steve Roth, sroth29201@comcast.net.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2214.

**Cattle Sales**

Pure, reg. & % Simmental ‘21 bulls & heifers, AI sire, $1,600/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 530-6636; cell, 257-3093.

Reg. Polled Hereford yrlg. bulls, have BSE, good markings, dark red, Revolution blood, $2,000/up. Bobby Daniel, Box 214, Fairdale, 25839; 575-7585.

Black Hereford 15-mo.: bull, DNA tested, calving ease, black, $2,000/up. or better, $1,100. Brian Dilley, 8351 Browns Crk Rd., Dunmore, 24934; 799-7434.


Reg. Black Angus, good, disp., all papers complete del. avail., $2,000/up. Joanne Edgell, 1471 Bingamon Rd., Worthington, 26591; 592-2717.

Reg. White Dexter & black or dun White Dexter breeders, cows, heifers & bulls, A2 milk; good conformations & disp., $1,200/up. Brent Ferrrell, 448 Wilderness Lane, Genoa, 25517; 387-4772.

Pure Angus 24 mo. bulls, easy calving, $1,400/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 26591; 592-2717.


Reg. Limousin/Hereford crossed 3-yr. bull, good disp., can text pics, $2,000. John Ueltschy, 201 Dug Hill Rd., Morgantown, 26508; 290-3794.

MF ‘02 tractor, 2 WD, diesel, 586 hsd., 50-55 hp, $14,000. Roger Jenkins, 2037 Saunders Crk. Rd., Milton, 25541; 730-2644; bethanie.rf@gmail.com.

Swisher 44’ rough cut pull behind brush hog to be used w/riding mower, Briggs & Stratton engine, $800. George Lyter, 929 Kesal Rd., Fosler, 26128; Fisher, 26128; 688-1668.

MT9 T9 tractor, $14,500; Ford 2-bottom plow & hay tedder, $650/ea.; MF sickle bar mower, $1,800; hay crimper, JD hay tender, single bottom plow, corn planter, & dump rake, $325/ea.; more equip. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Potato cutter, 1-seed, hand operated, $65. H. Markley, 15 Teasberry Lane, Fairmont, 26554; 366-2471.

**Equipment Sales**

**No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn mower, no parts.**

Plows $1,000/obo; 6’ scraper blade for back of tractor, $150/obo; more equip. Esther Bond, 139 Bond Lane, West Liberty, 26047; 336-7258.

Tractor tiller, 5’, used 10 or 12 times, can load for you, $1,200. Rick Chapman, 101 Lee St., Gassaway, 26624; 644-8482.

6’ finish mower, $2,000. Rick Childers, 31 Nallen Rd., Nallen, 26680; 438-6143.

Int’l 3-sq. hay baler, excel. cond., $4,200; Long 360 diesel tractor, $1,700; grain gravity wagon, 3, $800/$1,800. Bus Conaway, P.O. Box 1355, Elkins, 26241; 642-3208.

Grader blade for 3-pt. hitch tractor, heavy duty, $300. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

**Apiary Sales**

Beehives 3, hives & frames, $25/ea.; 6, supers w/frames, $10/ea. Mark Davis, 563 Snyders Lane, Martinsburg, 25405; 267-6217.

Bee boxes, 10-frame solid bottom board, hive body, hive med. super, inner lid w/covers & metal w/frames, $130/ea. James Wayne, 1425 Loudendale Lane, Charleston, 25314; 342-1273.

**Apiary Events**

**Clay Co. Beekeepers Assoc.,** Monthly Meeting, 2nd Monday, 6:30 p.m., Big Otter Community Center, Contact Mark Davis, 543-5955; mdavis@dgcoc.com.

**Barbour Co. Beekeepers Assoc.,** Monthly Meeting, 4th Tuesday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 456-4500.

**Fayette Co. Beekeepers Assoc.,** Monthly Meeting, last Monday, 6:30 p.m., 401 W. Maple Ave., Contact Jack Forren, 539-1303.

**Kanawha Valley Beekeepers Assoc.,** Bi-Monthly Meeting, 3rd Sat., 10:30 am-1 p.m., Contact Steve May 727-7659.

**Marion Co. Beekeepers Assoc.,** Monthly Meeting, 7th Tuesday, 7 p.m.-8 p.m., Eldora UMC, Fairmont, Contact Nancy, 812-9699.

**Marion Co. Beekeepers Assoc.,** Annual Picnic, Thursday, July 28th, 6 p.m., East Marion Pavilion, meat, drinks & dinnerware will be provided, just bring your favorite dish to share.

**Mountaineer Beekeepers Assoc.,** Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, pjstinking@gmail.com.

**Mountaineer Beekeepers Assoc.,** Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Justin King, pjstinking@gmail.com.

**North Central WV Beekeepers Assoc.,** Monthly Meeting, July 18, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Hudson Snyder, 641-7845.

**Potomac Highlands Beekeepers Assoc.,** Monthly Meeting, 2nd Thursday, 7 p.m., Sept. Bank of Romney Community Center on Main St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

**Southwestern Beekeepers Assoc.,** Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Conference Center, WV Osteopathic School, Lewisburg.
Goat Sales

MDGA reg. mini Oberhasli whole herd or separate, 2, does w/ kids, buck, wether, 2, Great Pyrenees, milk stand, dehorner, emasculator, tattoo set, $1,200. Cathy Hudson, 178 Beech Fork Circle, Lavaleatta, 25535; 544-4715; ad-malmsmom@frontier.com.

Alpine dairy goats kids, milkers & bucks, $200/upon. Phyllis Houtchinson, 2102 Sunset Dr., Elkview, 25081; 965-3900.

Boer & Boer cross 4/22 doe & buck kids, eating grain, all kids sired by full blooded Boer buck, various colors, $200/ea./up. Justin McClain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.


ADGA 5-yd. doe & 2, bucklings/or wethers, gold & white, black & white, both w/blue eyes, clean herd, $150-$375; pure Nigerian doelings, Promisedland 3M*, B Rosasham, +B Little Tots line, $200/ea. Tes Skinner, P.O. Box 31, Sand Fork, 26430; 462-5531.


Goat Wants

Boer nanny traditional w/black head or solid black, must be 95%-100%, please email pics. Charlene Meadows, 3650 Pluto Rd., Shady Springs, 25918; 222-7847.

Hog Sales


Tamworth 8-wk. piglets, $90. Zenon Paw- lowski, 270 McGregor Dr., Sutton, 26601; 765- 7171; newhorizoncorp@gmail.com.

Crossbred Red Wattles, $150. Samantha Shingleton, 2506 Hawk Hwy. Lost Creek, 26385; 615-7167.

Horse Sales


Tenn./Wirk. 7-yr. blue roan mare w/filly colt by side, mare broke to ride, $1,500/pony; 4-yr. jack, good disp., $350. Carter Miles, 346 Sugar Tree Rd., Griffithsville, 25521; 524-2430.

Team of 9-yr. & 10-yr. black cross mares, 15 h, been rode & worked on the farm, $3,500. Mike Roach, 7666 George Roach Dr., Lesage, 25537; 840-7170.


Sheep Sales

Katahdin rams: 5-yr. w/parents, speckled face, solid white, proven producers, $300; 1½-yr. w/o parents, $300, both. Samantha Burke, 3486 Buckhannon Run Rd., Buckhannon, 26201; 472-9477.

Reg. Romelode/CVM ram; Leicester Long- wool/CVM & Leicester Longwool/CVM Merino cross ewes; starter flock, beautiful fleeces, good butcher lambs, $250/ea. Brent Ferrell, 448 Wil- demes Lane, Genoa, 25517; 385-4772.

Katahdin 4-yr. ram, sire purebred, $250. Michelle Strader, 2744 Eden Rd., Rock Cave, 26234; 315-2526.


Miscellaneous Sales

No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the Barn Kit w/new virgin metal for roof/exterior, insulation windows, good amount of electrical & plumbing supplies, extra wood for wall/poists, $45,000; 1-yr. or less Lionhead/Dutch rabbits, $15/ea. Sindy Adams, 1211 Raccoon Crk. Rd., Branchland, 25506; 912-328-9749.


Pyrenees/Anatolian 3/22 pups looking for new homes, vacc./wormed, have been w/minis goats, good guard dogs, $250/neg. Tom Badg- es, 6323 Staunton Tumpke, Daviscille, 26142; 481-5848.

Hay, 22%, mixed meadow grass: 1st cut, $6/ bale/loaded out of barn, $1 extra per bale on quantities less than 50, del. service avail. for addi- tional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.


New Zealand rabbis, national winning Leg- end blood, $75/ea. Jack & Clark, 138 Shumate Farm Lane, Bluefield, 24701; 809-1286.

Grain gravity boxes w/wagon, 3, $800-$1,500. Bus Conaway, P.O. Box 1335, Elkins, 26241; 642-3208.
Brown eggs, $2.25/dz. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 576-2785.

CKC reg. Collie pups, the Old Lassie Collie, sable/white & tri-colored, parents on premises; vacc./wormed, $400. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Fleece: Leicester Longwool, LL/Merino, Rmeldale/CVM & mix, raw & white, $25. Brent Ferrill, 448 Wilderness Lane, Geona, 25517; 365-4772.

AKC reg. German Sheph. 5/22 pups, black & tan, vacc./wormed, $1,800. Elvin Fisher, 1831 Hokes Mill Rd., Ronceverte, 24970; 646-5590; ejfischer03@gmail.com.


Cattle: 14x5 round bales, wrapped, easy access, $6/bale/out of field. Larry Parsons, 76 Maple Drive, Charleston Rd., Elkins, 25070; 543-4575.

WVDA: What We Do

WVDA: What We Do

Leslie Boggess
Business Development, Assistant Director of Programs

| I manage more than $2.9 million in grant money that comes from local, state and federal governments, and I’ve applied for an additional $4.05 million this year. That money goes towards program such as Farm to School, Specialty Crop Block Grants, Farmers and Ranchers Stress Assistance Network, SNAP Stretch and the Senior Farmers Market Nutrition Program. The most enjoyable part of the job is getting to interact with producers and discuss their ideas. |


Wheat straw, sq. bales, wire, $6/bale; round bales, $45/bale; AKC German Sheph, 15-wk. male, vacc./wormed, $500. Tom Wilson, 12621 Charleston Rd., Leon, 25123.

Miscellaneous Wants

Cattle: 12-14’, bumper pull, tandem axles & ready to go, must be in good to excel. cond. Bradley Accord, P.O. Box 232 Bolt, 25817; 934-6625.

Shifter for 14” Williams Stone Burr mill; handle for JD 1B floor model corn sheller w/round hole in the handle. Harold Farnsworth, 38 Trailer Rd., Buckhannon, 26201; 472-6245.

Locust post for fencing, prefer 8’ long & 4-5” diameter or larger, del. to Renick, need at least 65 ASAP. Quincey McMichael, Gen. Del., Re

BEGINNER HORSE CAMP FOR DEVELOPING EQUESTRIANS

In the Irons Camp 1, July 11, Mon.-Fri., 8 a.m.-12:30 p.m.; Tuition, $265

In the Irons Camp II, August 4-5, Thurs.-Friday, 8 a.m.-4 p.m.; Tuition $200; Camp Cancellation Policy, $125 deposit to secure a spot, balance due by July 1, no holds w/o full payment, full refund less $75 fee if cancelled before June 1; Mounted Blessings, LLC, Lewisburg, sign up at info@letsridewv.com.

REGISTERED MINIATURE & MIDSIZE BULL BREEDING SERVICE

You must produce a recent veterinary disease test for negative BVD, BLV & Johnnes. 2579 Sauls Run Rd., Buckhannon, WV 25918; 472-2558.

SEE A POTENTIAL INVASIVE PEST?

Send us a photo of the pest with your name and contact info to bugbusters@wvda.us or 304-558-2212.
JULY 1  Seed late cabbage, cauliflower and Brussels sprouts for fall harvest.

JULY 2  Seed late corn, snap beans, kale and broccoli.
        Seed or plant endive.

JULY 4  Watch for early and late tomato blight.

JULY 5  Seed carrots and Swiss chard.
        Plant grape or cherry tomatoes for fall.

JULY 6  Seed late sweet corn and beets.
        M ulch to conserve soil moisture.

JULY 7  Watch for Japanese beetles.
        Order garlic seed.

JULY 8  Plant Chinese cabbage.
        Summer prune apples and peaches.

JULY 9  Remove raspberry canes after fruiting.

JULY 10  Seed borage.

JULY 12  Pinch the tip of black raspberry canes.

JULY 13  Seed dill.

JULY 14  Turn compost.

JULY 15  For the largest flowers, remove side shoots from main stem.

JULY 16  Harvest summer squash.

JULY 18  Seed collards and kale for fall.
        Don’t let weeds go to seed.

JULY 19  Plant cauliflower.
        Plant fall broccoli and Swiss chard.

JULY 20  Seed fall cucumbers.
        Water young trees and shrubs during dry periods.

JULY 21  Plant peppers for fall crops.

JULY 22  Seed summer squash for fall crop.

JULY 23  Take cuttings from herbs.

JULY 25  Plant Brussels sprouts.

JULY 29  Seed beets.