

THE MARKET Bulletin

WEST VIRGINIA
DEPARTMENT
OF AGRICULTURE

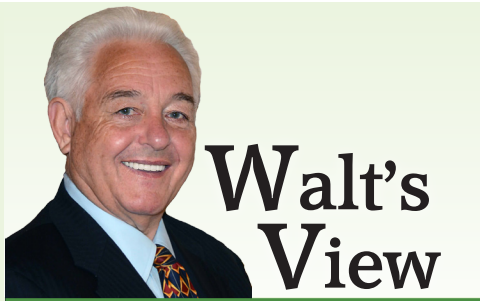


Walt Helmick, Commissioner

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November 2016



Walt's View

Appalachian cuisine/specialty crops highlighted in new cooking show

West Virginia's specialty crops producers will be getting a tremendous boost throughout the coming year thanks to a new television show being produced cooperatively by the WVDA and the WV Division of Tourism.

The Appalachian Food Evangelist is a new, four-part series airing on West Virginia Public Broadcasting that highlights many of the state's destinations where our local products are grown and/or sold.

Buckhannon chef Dale Hawkins is the master of ceremonies for the show. If you're not already familiar with Dale, he's a master chef and has a great passion for West Virginia crops, cuisine and our state in general. The show follows Hawkins as he explores and presents foods and recipes, using specialty crops from local farms and businesses in West Virginia. The first episode features Charleston's Capitol Market, J.Q. Dickinson Salt, Pies and Pints and more. Forthcoming episodes will feature locations throughout the Mountain State.

For a sneak peak, visit: <https://www.youtube.com/watch?v=A5DtGiNmyiw>, or check your local PBS schedule for broadcast times.

The term specialty crop covers a large number of products including fresh produce, tree nuts, berries and nursery stock, among others, according to the definition laid out by the U.S. Department of Agriculture (USDA). The agency's Specialty Crop Block Grant Program, administered in this state by the WVDA, helped to fund the new series.

CONTINUED ON PAGE 2



top notch harvest



When Jerry and Stephanie Ward retired in 2015, they traded in long-haul trucking for potato farming.

"Jerry just can't sit still," Stephanie said of her husband who was on the road non-stop for 14 years. "He got antsy after retirement and this potato program caught his eye."

The Nicholas County couple are harvesting their first crop of potatoes which they have sold entirely by word of mouth.

Jerry heard about the West Virginia Department of Agriculture's Potato Pilot Project, in partnership with the West Virginia Conservation Agency, last year. He watched closely as the farmers involved harvested their first crop. Jerry started doing some research of his own which lead to some questions. Could their farm support a large scale potato crop? Was there a market for locally grown potatoes? And how much time and money would it cost for the start-up? Jerry and Stephanie weighed their options and decided to plant potatoes.

"Stephanie and I planted 3,000 lbs. of seed potatoes this spring. We still don't have the entire crop out of the ground but we're at about 100 bushels of Kennebec potatoes," said Jerry. "By the time we're done harvesting, we expect to have 370 bushels. That's on just an acre and a quarter."

Agriculture Commissioner Walt Helmick couldn't be more excited about the Ward's decision. He visited the farm on a warm, autumn afternoon during harvest.

"It gives us some insight into what we're doing, as a department, with the program," stressed Helmick, sitting on a sofa in the Ward's living room. "To see the enthusiasm I've seen from this family, it energizes us. People are real



Jerry and Stephanie Ward of Nicholas County are harvesting their first crop of potatoes which they have sold entirely by word of mouth. The Wards have plans to expand production next season.

excited about what the WVDA is doing and they want to be a part of where we are heading."

The Wards plan to expand next season.

"We have about 30 acres of tillable land. We can do more potatoes. It's something easy to grow that the deer don't eat," said Jerry.

This year's harvest at the Ward farm was sold entirely through word of mouth. Neighbors told neighbors and people showed up on the farm to buy in bulk or just a few potatoes at a time. Jerry wanted to hear from the commissioner what happens when he harvests 2,000 bushels of potatoes in years to come.

Commissioner Helmick stressed the department has a plan. The WVDA opened its first aggregation center in Huntington back in June. Equipment is in place to sort, wash and bag potatoes. At least three other aggregation centers are planned for other parts of the state (Charleston, Pruntytown and Beckley) with additional centers being considered in other regional sites as well. As for marketing those potatoes, Helmick stressed the department has a strategy in place.

Harvest, cont. on page 3

Featured Inside

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THE MARKET BULLETIN
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Walt Helmick, Commissioner
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Specialty Crop *grants awarded*

West Virginia projects awarded more than \$200,000

The United States Department of Agriculture (USDA) awarded 10 USDA Specialty Crop Block Grants to applicants in West Virginia. The amount of those grants totals \$222,139.83. The money will be used to enhance the production, processing and consumption of specialty crops within West Virginia.

"I couldn't be more pleased with this announcement," said West Virginia Commissioner of Agriculture Walt Helmick. "From research to education, production to promotion, these grants will allow small farms and research facilities to do important work. Whether it's testing out a new crop or developing disease resistant varieties of traditional produce, everyone in West Virginia will benefit."

Those receiving grants include:

West Virginia State University Research Corporation - \$25,000

"Developing, Processing and Demonstration Research for Hops Growers in WV"
The goal is to increase the amount of hops grown in West Virginia for use in local breweries.

West Virginia University Research Corporation - \$8,053

"Evaluating Hazelnuts as an Alternative Specialty Crop in the Eastern Panhandle of West Virginia"
The objective is to establish and evaluate 15 hazelnut hybrid varieties at the WVU Kearneysville Tree Fruit Station in Jefferson County.

West Virginia University Research Corporation - \$15,204

"Incorporation of Disease Resistance in Tomato Variety 'WV 63'"
The project will cross conventional tomato varieties with the 'WV 63' tomato to increase its disease resistance. Hybrid lines will be selected for extensive field screenings.

Blue Ridge Community & Technical College - \$21,035.10

"I Can Grow My Own Food – Nutritional Information for Middle School Students"
Middle school students in Jefferson and Berkeley Counties will visit the BRCTC on-campus high tunnel to learn about growing strawberries and eating local specialty crops for a healthier diet.

West Virginia Farmers Market Association - \$3,000

"Passport to Produce: A West Virginia 'Power of Produce' Farmers Market Youth Program"
The WVFMA program aims to introduce West Virginia youth to specialty crops and developing healthy eating habits using locally grown fruits and vegetables. The program will collect data, track participants eating habits and changes towards healthier diets.



Specialty Crops, *cont. on page 5*

Walt's View, *continued*

Of course the goal of the program is to encourage the use of West Virginia Grown products and to boost agritourism throughout the Mountain State.

To that end, you can find recipes associated with the show at: <https://gotowv.com/recipes>. Agritourism destinations can be found at: <http://www.agritourismworld.com/directory/usa-by-state/west-virginia>. And remember, you can be a tourist inside your own state. These destinations are perfect for a quick day trip.

The potato harvest continues and I think we're seeing real progress in turning this into a viable industry in West Virginia. We have a number of buyers for the privately grown potatoes we have helped to develop, including Wendling's in Buckhannon, Shop N' Save / Sav-a-lot, Cabell County Schools, Mason County Schools and even a few private individuals interested in bulk purchases of potatoes. We also have some private institutions, school food purchasing cooperatives and private wholesalers who have expressed interest.

The WVDA has also passed another milestone this year in helping farmers become more competitive.

Twice as many West Virginia farmers have passed the Good Handling Practices / Good Agricultural Practices (GHP/GAP) audit - a certification that is required by most major grocery wholesalers and retailers.

The state already had seven GHP/GAP-audited farms, primarily commercial orchard and produce operations. Of the newly audited farms, six are in Preston County and one is in Mason County, both leading farming counties in West Virginia.

The program is purely voluntary and has been offered by WVDA for many years. Although approximately 250 people have taken the one-day preparatory class, only a few have gone on to become involved in the annual audit portion of the program, which requires thorough record-keeping and the cost of an annual audit, which can cost upwards of \$1,000. However, WVDA will pay up to 75 percent of the cost of successful audits, as long as funds are available.

Getting even more producers involved in this program in the future will provide a significant boost to the competitiveness of West Virginia's agriculture industries.

This has been a tough year for West Virginia considering the condition of the state's economy and the severe flooding that affected so many. With Thanksgiving right around the corner, it's my hope that everyone has a solid roof over their heads, a great holiday dinner and lots of family and friends to share it with.

Walt

Cedar Lakes u.p.d.a.t.e.s



New Cedar Lakes playground opens to public

Representatives of Roane-Jackson Technical Center, Lowe's and the West Virginia Department of Agriculture (WVDA) gathered at Cedar Lakes to officially open a new playground Oct. 11.

"The local community recognizes the value of the tremendous asset they have in Cedar Lakes," said Commissioner of Agriculture Walt Helmick. "We are going to leverage that support to do something great here that affects our entire state."

Roane-Jackson's SkillsUSA Chapter wrote a \$25,000 grant proposal specifically for the location because they believed it would provide the greatest impact for the greatest number of people.

Lowe's Foundation funded the grant, which made the new ADA-compliant playground equipment possible. "Lowe's Heroes" employee volunteers also helped with labor. Bridgeport Equipment of Fairplain loaned a skid-steer for the project and Valley Concrete also contributed to the project. Technical students and instructors enjoyed some hands-on experience in the field.




WVDA Building and Grounds staff work to put a new roof on the dining hall at Cedar Lakes Conference Center, part of ongoing efforts to prepare the facility for expanded educational and conference events in the future.



A high tunnel going up at Cedar Lakes will be open year-round for Ag education of students and vets.

Hydroponics 101 growing



McDowell native focused on educating community about hydroponic growing

Joel McKinney is part farmer, part mad scientist. The McDowell County native spent four years in the Navy and five more working out of state before he decided to put down some roots back here at home. Instead of planting in the dirt, his crops are steeped in water, hydroponics to be exact. It's a method of growing that's been around for decades, using mineral nutrient solutions in water, without soil, to grow plants

"In soil, you're dealing with biology. You're rotting something to start a microbial process on your roots to feed your plant," McKinney explains. "With hydroponics, it's chemistry. Everything is mineral driven."

It's a process that fascinates him.

"Water in and of itself isn't conductive. When you add a salt to it, it becomes conductive. So what you're doing is taking all those ions and electrons and neutrons and you're bouncing them around your tank. Through osmosis, you start to feed your plant," says McKinney.

All this thirst for hydroponic knowledge started on a trip back to McDowell County while he was working for the railroad.

"I got a DUI when I was 27. I was on suspension from my job. It forced me to come back to West Virginia for 90 days," says McKinney.

Trying to fill his time with something productive, McKinney found an outlet right outside his window.

"My Mom, Linda McKinney (who is the director of the Five Loaves and Two Fishes Food Bank in Kimball) had a tower garden she got from West Virginia State. It was just sitting out on the front porch. I got to playing around with it and it just clicked."

Within a few weeks of returning to his job with the railroad, McKinney

put in his notice and never looked back. He moved home determined to teach himself the ins and outs of hydroponics. He searched Google and watched YouTube videos to learn the basics. From there, it was trial and error.

"I kill a lot of stuff. That's how I've learned," McKinney says with a smile. "I'm an indoor grower. I don't like getting dirty. Hydroponics is my thing."

McKinney set up shop in a small, windowless room at the food bank where he learned the key to hydroponics was in controlling the temperature, light and food source for the plants.

"You have a salt for all 14 of your nutrients. You're going to grow lettuce in a different solution than you use to grow peppers."

His growing room/laboratory is filled with flats of green shoots under bright lights.

"I'm big on lettuce because it's very low risk management. Even if I lose a crop, it's only another 35 days in hydroponics as opposed to 64 or 65 days in the ground," stresses McKinney. "And indoors I can grow year round."

Meanwhile outdoors, he has a dozen tower gardens growing everything from lettuce to zucchini.

"A lot of people say you can't grow root crops using hydroponics but I've found a way to do it. You can grow anything you want to grow – potatoes, onions, carrots. The cool thing about hydroponics is you match your system to your plant."

Not satisfied with keeping all that knowledge to himself, McKinney teamed up with a local grade school and brought hydroponics to a Kindergarten class using simple plastic cups.

"Working with a classroom of five-year-olds, what you're teaching them is how a plant grows. The great thing about kids that age, if you screw it up, they don't care. You just start again and grow something else. They're having a blast."

But it isn't just kids he's interested in teaching. He wants adults to get excited about fresh, local food.

"I came back here to try and initiate some change. McDowell County is in a mess. We've relied on coal for so long, but it is not going to flourish the way it did in the past. We have to start looking at diversifying. It's an uphill battle, but we need to start embracing agriculture."

His goal is to get unemployed or underemployed McDowell County residents growing. He says hydroponics may sound complicated, but it's not.

"I can teach them how to build their own hydroponic systems using things around the house. One is a Solo cup or a mason jar, a five-gallon container of whatever. I can use that," says McKinney.

While hydroponics is never going to be as lucrative as coal mining, McKinney stresses building a strong, local farmers' market will attract paying customers and possibly marketing opportunities outside of West Virginia.

"We've got to stop feeling it's ok to be oppressed. We have skills. We need to use them," stresses

McKinney.

He's currently looking for grant opportunities that will help him educate those interested in agriculture. He's also working on his skills, getting a bachelors' degree on-line from Penn State.



Joel McKinney, of McDowell County, is passionate about hydroponic gardening – using mineral solutions in water, without soil, to grow plants. He wants to use his knowledge to educate and empower local residents to start growing.



Harvest, cont. from page 1

"We have made the contacts for our farmers to sell their potatoes to wholesalers in West Virginia, our county school systems, and both chain and individual grocers," Helmick stated. "It's been going very well and sales are brisk."

Helmick also said he would like to see a facility open here in the Mountain State to produce WV-made potato salad and eventually harvest and bag enough potatoes to sell in every grocery store throughout the state.

"We want to see West Virginia farmers feeding West Virginia consumers," stressed Helmick.

Jerry and Stephanie couldn't agree more. "We see great potential. We wouldn't be growing potatoes if we didn't."

For more information on the WVDA potato pilot project, contact Communications Director Butch Antolini at (304)-558-3708 or bantolini@wvda.us.

WVMSPA 2016 Fall Workshop

SAR Science

December 3-4

Potomac State University • Davis Conference Center

get more info: www.agriculture.wv.gov

WHAT'S

November 2016

COOKIN'



Let's Talk Turkey! Check out our safe food handling tips on page 5.



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WVU Extension Service

Deviled Eggs

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|----------------------------------|-------------------------------------|
| 8 eggs | 2 teaspoons yellow prepared mustard |
| 3 tablespoons mayonnaise | 2 teaspoons sugar |
| 1 tablespoon apple cider vinegar | Kosher salt |
| 1 tablespoon melted butter | Freshly ground black pepper |
| | Paprika |

Put eggs into a small pot, cover with water by 2" and bring to a boil. Remove from heat and cover with lid. Let sit for 8 minutes, drain and run eggs under cold water to chill.

Gently crack and peel eggs removing the shells under running cold water.

Cut each egg in half lengthwise. Remove yolk from each egg half and transfer to a large bowl.

Arrange whites on a large platter cover and refrigerate.

Mash egg yolks well with a fork, and then add mayonnaise, vinegar, butter, mustard, sugar and salt and pepper to taste.

Stir the egg yolk mixture until smooth.

Using a small rounded teaspoon, fill each egg white half with a rounded dollop of the egg yolk mixture.

Loosely cover with plastic wrap and refrigerate until chilled.

When ready to serve, sprinkle with paprika. Makes 16.

Stewed Green Beans

- | | |
|---|-----------------------------|
| 2½ pounds fresh green beans, trimmed and cut into 2" pieces | ½ pound sliced bacon |
| 1 quart water | 3 tablespoons sugar |
| 1 medium yellow onion | Kosher salt |
| | Freshly ground black pepper |

Cut sliced bacon into 1" pieces and transfer to a large pot. Cook the bacon over medium-high heat, stirring occasionally, until crisp, about 10-12 minutes.

Thinly slice the onion and cook covered, stirring occasionally until soft about 8-10 minutes.

Add water, sugar, salt and pepper to taste and stir well.

Bring to a boil, reduce heat to medium-low, and simmer, covered for 15 minutes.

Add green beans and increase heat to medium-high and bring to a boil.

Reduce heat to medium-low and cook, covered, stirring occasionally until green beans are very tender, about 1¼ hours.

Season with additional salt and ground black pepper to taste as needed. Serves 6-8.

Thanksgiving

on a small family farm

In case you missed the 10-page color spread that SAVEUR magazine did on the Bob and Carolyn Canterbury family from Sinks Grove in November 2007, our taste buds didn't. The article and recipes resonate the true family Thanksgiving dinner that has been grown and raised on the farm, and preserved by old-fashioned methods such as salting, drying,

canning, fermenting and cold storage.

As we are again starting to raise our own foods or stocking our pantries with locally produced ones, we are carrying on the tradition of self-reliance that reaches back generations in our families. Share this Thanksgiving with family and friends, and enjoy some time honored traditions and recipes like the Canterbury family.

Coca Cola Glazed Country Ham

- | | |
|---|---|
| 1 | 15-17 pound whole country ham (bone-in) |
| 3 | cups (24 ounces) Coca-Cola |

Put ham into a large food grade plastic container or plastic bag and cover with cold water. Cover and refrigerate ham until no longer overwhelmingly salty, about 14-24 hours (depending on the producer, country hams require different soaking times, see label or ask your purveyor).

Heat oven to 350°F.

Drain ham and pat dry; remove and discard skin.

Transfer ham to a large foil lined roasting pan. Pour 3 cups of Coca-Cola over ham; cover tightly with foil.

Roast, basting ham with pan juices every 30 minutes, until liquid is reduced to a thick syrup and a thermometer inserted into the thickest part of the ham registers 150°F, about 3 hours.

Uncover ham; continue roasting and basting until ham is crisp and registers 165°F, 20-30 minutes more. Let rest briefly before slicing. Serves 10-12.

Pumpkin Cake Roll

- | | |
|-------------------------------|---------------------------|
| 1 teaspoon butter, softened | ¼ cup confectionary sugar |
| ¾ cup plus 1 tablespoon flour | |
| 2 teaspoons ground cinnamon | |
| ½ teaspoon ground nutmeg | |
| Pinch of fine salt | |
| 3 eggs | |
| 1 cup granulated sugar | |
| ⅔ cup canned pumpkin | |
| 1 teaspoon fresh lemon juice | |
| 1 cup pecans, roughly chopped | |

Filling:

- | |
|---------------------------------|
| 4 tablespoons butter, softened |
| 6 ounces cream cheese, softened |
| 1 cup confectionary sugar |
| 1 teaspoon vanilla extract |

Grease a 10"x15" jelly roll pan with butter and dust with 1 tablespoon flour. Tap pan to remove excess flour; set aside.

Sift remaining flour, cinnamon, nutmeg and salt into a bowl; set aside.

In separate bowl beat eggs with an electric mixer until fluffy and tripled in size, 4-5 minutes.

Add sugar in 3 parts, beating after each addition; until thick and creamy, about 2-3 minutes more.

Stir in pumpkin and lemon juice and gently fold in flour mixture.

Pour batter into prepared pan and spread batter evenly out to edges.

Sprinkle pecans evenly over top.

Bake until cooked through, about 15 minutes.

Meanwhile lay a clean kitchen tea towel on a counter and sprinkle with ¼ cup confectionary sugar.

Country music star, WVU tour to highlight 2017 Appalachian Grazing Conference

A presentation from a country music star and a tour of a multi-million dollar educational facility will highlight the 2017 Appalachian Grazing Conference, scheduled for March 9-11 at the Morgantown, W.Va. Waterfront Place Hotel.

Teddy Gentry, bassist and backing vocalist for country music group Alabama, will kick off the 8th AGC by sharing his insights into breeding cattle to fit environmental conditions. Gentry owns and operates the Bent Tree Cattle Co., located near Fort Payne, Ala. The farm is home to the South Poll composite breed of cattle, developed from Red Angus, Hereford, Senepol and Barzona genetics.

Dr. Peter Ballerstedt, a nationally recognized expert and speaker on forage, ruminant and animal agriculture, will headline the second day. Ballerstedt was the forage extension specialist at Oregon State University from 1986 to 1992 and is currently the forage product manager at Barenbrug USA. His knowledge, enthusiasm, and speaking style will provide an entertaining and informative presentation.

Pre-conference attendees will also have the opportunity to register for a tour of the new Agricultural Sciences Building on the Evansdale Campus of West Virginia University and research farm in nearby Preston County.

Conference, cont. on page 12

Interested in placing your free advertisement in *The Market Bulletin*?

The **quickest** and **most efficient** way is to email the ad to marketbulletin@wvda.us. Name, address and price required.

2016 State Fair of WV Draft Pull



ABOVE: HEAVYWEIGHT DIVISION first place. Bill Ely, Mt Airy, NC with team Pete & King.

RIGHT: LIGHTWEIGHT DIVISION first place. Jerry Riggs, Cameron, WV, driver Greg Starve with team Tony & Cy.



ABOVE: LIGHTWEIGHT DIVISION second place. Ben Stackhouse Unityville, PA with team Chance & Mike.

LEFT: HEAVYWEIGHT DIVISION second place. Greene & Bailey, Lenoir, NC, driver Sam Bailey with team Jake & Rock.

cont. on page 12

Specialty Crops, cont. from page 2

Morgantown Christian Academy - \$5,039.86

"Morgantown Christian Academy Education and Nutrition Garden"

The school will establish a nutrition and education garden to increase children's knowledge and consumption of specialty crops using hands-on learning.

West Virginia Wesleyan College - \$25,000

"Wesleyan Greenhouse Effect"

Partnering with Aladdin Food Service, the college, and its students, will construct a high tunnel to grow specialty crops. The food will be available to students.

West Virginia Maple Producers Association/WV Department of Agriculture - \$65,000

The WVMPA will partner with the WVDA to continue syrup industry development in West Virginia. The project will provide an educational series as well as consumer input and research. It will also research the ability to use public lands for maple syrup production.

Cedar Lakes Conference Center/WV Department of Agriculture - \$15,000

"High Tunnel and Season Extension Production: A Hands On Classroom for West Virginia Growers"

The program will establish a year-round, hands-on high tunnel classroom at Cedar Lakes for workshops and field days on how to manage and profit from high tunnel production techniques.

West Virginia Department of Agriculture - \$39,807.87

"Specialty Crop Education and Support in WV"

The WVDA will facilitate programs and training aimed at providing specialty crop producer education throughout the state.

The 2017 USDA Specialty Crop Block Grant request for proposals will be released in mid-November.

If you would like to be notified, contact Cindy Martel at cmartel@wvda.us or 304-558-2210.

LET'S TALK TURKEY

Unsafe handling and under-cooking your holiday bird can cause foodborne illnesses. Here are a few tips from the USDA to keep your Thanksgiving safe and delicious!

Types of turkeys regulated by the USDA:

*For more information about each type of turkey, visit fsis.usda.gov.

3 WAYS TO THAW

While frozen, a turkey is safe indefinitely. As soon as it begins to thaw, bacteria that may have been present before freezing will begin to grow again. Here are three ways to safely thaw your bird:

- Refrigerator:** Safe to store the turkey for another 1 - 2 days in the refrigerator. This is the USDA recommended thawing method.
- How to thaw:** Allow approximately 24 hrs. for every 4-5lbs of bird.
- Cold water:** Cook immediately after thawing. **How to thaw:** Submerge the bird in cold water & change every 30 mins.
- Microwave:** Cook immediately after thawing.
- How to thaw:** Use defrost function based on weight

For more information on safe thawing methods, visit fsis.usda.gov

DID YOU KNOW? It's safe to cook a frozen turkey though cooking time will be 50% longer!

Clean

Wash your hands for 20 seconds with soap and warm water.

Utensils, Plates, Countertops, Cutting boards **SHOULD ALSO BE WASHED**

Bacteria, which can be present inside and outside a turkey, can't be washed off the bird! Cooking is the only way to destroy this potentially dangerous bacteria.

SO DON'T WASH YOUR TURKEY!!

SEPARATE

Separate raw turkey from fresh food, and use separate cutting boards, plates, and utensils.

Keep dishes that touch raw food separate, too!

Wash items that touch raw meat with soap and warm water.

COOK

Your bird is not safe until it reaches 165°F — you cannot tell by the color. Remember to ensure any stuffing cooked with the bird reaches 165°F, too!

Use three places to check the temperature.

- Thickest part of breast
- Innermost part of wing
- Innermost part of thigh

When turkey is removed from the oven, let it stand 20 minutes before carving to allow juices to settle.

CHILL

Take your time around the dinner table, but refrigerate leftovers within 2 hours!

Safe in fridge 3-4 days

Safe frozen, but use within 2-6 months for best quality.

Leftover turkey should be cut into smaller pieces, and store items separately in smaller containers.

Be sure to pack leftovers in a cooler if traveling.

Reheat thoroughly to a temperature of 165°F.

Remember, bacteria that cause foodborne illnesses can't be smelled or tasted!

FOR MORE INFORMATION: Visit foodsafety.gov

If you have a specific question, call the USDA Meat and Poultry Hotline at 1-888-MPHOTLINE or visit AskKaren.gov. Visit PregunteleKaren.gov for questions in Spanish.

PSC Cool Array Putting Potomac State College on Map in Quarter Horse Arenas



PSC Cool Array, currently standing third in the nation of youth mares, is putting Potomac State College of WVU's Equine Studies program on the map. She is trained and shown by Student Sydney Ibarra and Equine Studies Instructor Jared Miller. To learn more about the program, contact Enrollment Services at 800-262-7332 or email: go2psc@mail.wvu.edu

Conference, cont. from page 4

The facility, which opened in September, is five stories and 207,000 square feet, making it one of the largest on campus. It includes six general purpose classrooms, two computer labs and numerous departmental teaching and research laboratories that support the academic units of animal and nutritional sciences, plant and soil sciences, resource economics and management, design and community development, and the agriculture and natural resources unit of Extension.

The Appalachian Grazing Conference, held every two years in West Virginia, brings together top agricultural professionals to share their knowledge on the industry, and attracts 350 producers from 12 states. The 2017 conference will feature about 25 breakout sessions for attendees, in addition to a livestock demonstration and vendor show at the hotel. This year's theme is "Growing Grass to New Heights: Does Your Grass Measure Up?"

Registration for the two-day event is \$175, which covers all meals and break activities. Those who register before March 3, 2017 will save \$25. Tour registrations must be made by March 7, 2017 and are \$35. Attendees must make their own room reservations by calling the Waterfront Hotel at 1-866-782-9974 or 304-296-1700.

Hay, 4x4, round bales, \$12/ea. or \$10/10+ bales. James Dye, 13848 Hebron Rd., Ellenboro, 26346; 684-7815.

Amish built wooden horse buggy, 1-horse, built by Rabers Cart Shop, Mt. Hope, OH, good cond., \$1,000. Kathy Eye, 35 Rocky Run Lane, Sugar Grove, 26815; 358-2104.

Paul livestock scales, weighs up to 2,000 lbs., \$1,500. Frank Gooden, 3289 Mt. Union Rd., Buckhannon, 26201; 472-5661.

Hay, 4x4, round bales, never wet, \$30/bale. Brian Gould, 95 Church St., Clay, 25043; 951-7228.

Elsie Grace horse buggy, over 100 yrs. old, excel. cond., \$1,300/or trade for something of equal value; horse cart good cond., \$300. Kay Greathouse, 341 Memory Lane, Millstone, 25261; 655-9923.

Hay, '16, 4x4, round bales, treated fields, never wet, stored in barn, horse quality, \$35/bale/-2; \$30/bale/+2. Virgil Groves, 116 Fork of Deer Crk. Rd., Canvas, 26662; 619-4629.

Hay, '16, 4x4 rolls, barn kept, never wet, fert., \$40/bale. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Hay, 4x4 round bales, barn kept, never wet, \$35/bale. Ricky Haller, 4312 Arnolds Run Rd., Philippi, 26416; 457-4448.

Maple syrup, pure WV, \$16/qt., \$10/pt., \$6 1/2 pts. Ed Hartman, HC 72, Box 175C, New Creek, 26743; 788-1831.

Ear corn, \$4/up/bu. George Hereford, 14812 Crab Crk. Rd., Southside, 25187; 675-1957.

Hay, sq. bales: "14, 60+, \$2/bale; '15, 100+, \$3/bale; '16, 100+, \$3-\$4/bale. Rick Humphreys, 858 Plum Run Rd., Mannington, 26582; 825-1988; rikhumfrez@gmail.com.

Hay, sq. bales, good quality, timothy, orchard grass & clover, bales approx. 65 lbs., located in Ritchie Co., easy access, \$6/bale. Patricia Johnson, 1004 Glen Dale Rd., Cairo, 26337; 628-3883.

Greenhouses, 2, gutter connect, 28'x80' w/heaters & more, \$5,500/obo. Phillip Lowe, P.O. Box 579, Shepherdstown, 25443; 671-8758.

Irrigations system, complete, services up to 300 sprinklers, 3-phase elec. panel & suction hose, the buyer disassembles, \$900; 2, new extra pumps, \$350. Wayne McBee, 1848 Stewarts Run Rd., Philippi, 26416; 457-2382.

Rabbits, American Chinchilla, breeding stock, strong lines, unreg. does/bucks, organically raised on pasture w/no chemicals, \$50/ea. Quincy McMichael, General Delivery,

Renick, 24966; 992-2922.

Hay, 4x5, round bales, most of it is barn kept, some stored outside, \$25-\$40/bale. Clifford Mills, 2373 Clayton Jetson Rd., Alderson, 24910; 466-5316.

Southern States cattle head shoot w/circular corral pen & extra shoots, excel. cond., \$4,250/obo. Stephen Montoney, 157 Warcamp Lane, Harman, 26270; 227-4461.

Hay, 875, sq. bales, 50 lb., never wet, timothy/clover mix, \$3.50/at the barn; mulch, 400, sq. bales, \$2/bale/at the barn, both del. avail. w/100+/bale order, 20 mi. SE of Morgantown. Kenneth Moran, 159 B Rd., Arthurdale, 26520; 288-9499.

Anatolian 11-mo. female, spayed, vacc./wormed, good w/sheep & goats, \$500. Rachel Moran, 336 Flat Mtn. Rd., Alderson, 24910; 661-0970; cedar_dawn@yahoo.com.

Black walnut kernels, vacuum sealed, 1 lb. package, \$12/lb., plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444. 667-9919; wvcaity@gmail.com.

Hay, sq. bales, mixed grass, lg. bales, never wet, good quality for all livestock, easy access, 1st cut, \$4/bale; 2nd cut, \$4.50. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Trailer, '05, Adam, gooseneck, 6x16, livestock, good cond., \$2,500/obo. Wayne Persinger, 2108 Dawson Rd., Meadow Bridge, 25976; 644-3506.

Hay, 4x5 round bales, net wrapped, easy hard surface loading, orchard/clover mix, \$30/bale; \$25/bale/10+. Charles Neale, 229 Neale Rd., Vienna, 26105; 295-4223.

Bio-thane harness, spotted w/adjustable 24"-26" collar, complete w/lines, bridle, excel. cond., \$650. John Porcella, 27579 Seneca Trail, Renick, 24966; 497-3875; wjohn53@yahoo.com.

Hay, Fairmont-Grafton area, round bales, orchard/clover mix, barn kept, never wet, fields limed/fert. according to WV Agricultural soil tests, easy access, will load, 1st. cut, \$30/bale.

2017 HONEY BEE EXPO
Mid Ohio Valley Beekeepers Assoc. & WV Extension
Jan. 28
WVU Parkersburg Campus
Speaker Phil Craft
Cost: \$20/if pre-registered by Jan 13th
\$25/at the door
Contact Kenny Bach, 740-374-4040;
bachkb@yahoo.com;
Teresa Wagoner, 375-4919;
Twagnor77@yahoo.com;
movba.org.

2016 State Fair of WV Draft Pull



ABOVE: HEAVYWEIGHT DIVISION third place. Scott Eslin, Dunkirk, MD, driver Joe Catterton with team Bill and Jim.



RIGHT: LIGHTWEIGHT DIVISION third place. Bailey & Greene, Lenior, NC, driver Sam Bailey with team Pat & Max.

Garden Calendar

Nov./Dec. 2016

Source: WVU Extension Service
2016 Garden Calendar

November

Nov. 8..... Fertilize under deciduous trees and shrubs. Turn compost.

Nov. 9..... Water trees and shrubs thoroughly if fall has been dry.

Nov. 10.... Remove diseased plant debris from garden.

Nov. 11 Apply lime and fertilizer according to soil test.

Nov. 12.... Winterize garden tools.

Nov. 14.... Harvest parsnips.

Nov. 15.... Harvest Brussel sprouts.

Nov. 16.... Mulch strawberries.

Nov. 19.... Turn compost.

Nov. 21.... Mulch perennial beds.

Nov. 22.... Harvest salad greens from high tunnel.

Nov. 23.... Cut hardy chrysanthemums to 2 to 3 inches and mulch.

Nov. 26.... Fertilize houseplants.

December

Dec. 1..... Turn compost. Protect shrubs from harsh weather.

Dec. 2..... Mulch hybrid roses.

Dec. 3..... Select cut Christmas tree with flexible needles.

Dec. 6..... Overwinter spinach and Swiss chard.

Dec. 8..... Begin Harvest of high tunnel carrots and lettuce.

Leslie Rogers, 1020 Stadium Drive, St. Marys, 26170; 684-7133; leslie16@suddenlink.net.

Acreage: Ritchie Co., 44 A., woods, 2, streams, 1-lane paved rd., utilities nearby, no mineral rights, \$88,000. Dale Seese, P.O. Box 301, Ellenboro, 26346; 869-3594.

Great Pyrenees pups, males & females, \$350. Martin Shaffer, 8781 Evans Rd., Leon, 25123; 895-3973.

Hay, 4x4, \$20/bale. Rick Sharp, 873 Mingo Flats Rd., Valley Head, 26294; 339-4509.

Rubber tire water troughs, \$150/ea.; straw bales, \$5/ea. Jesse Shetler, 109 Shetler Lane, Gap Mills, 24941; 661-6274.

Hay, 4', rolls, good quality, mixed, never wet, shed kept, will load, \$30/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 616-8454.

Great Pyrenees/Anatolian 12-wk. pups, males & females, \$250/ea. Janice Sublinski, 7127 Dillon Run Rd., New Martinsville, 26155; 266-0443.

Chain conveyor, 20" wide, idea for grain, hay or firewood, \$400. Jim Summers, 1393 Haines Branch Rd., Sissonville, 25320; 549-3314.

Hay, '16, 4x5 round bales, mixed grass, net wrapped, \$30/bale. Larry Supple, 17124

Kanawha Valley Rd., Southside, 25187; 675-2098.

Burrstones for grinding cornmeal, 46" & the gears to run the water wheel, \$1,200. Randy Tucker, 186 Walkabout Way, Summersville, 26651; 872-3079.

Hay, sq. bales, \$3.75/bale; mulch hay, \$2.50/bale, both never wet. Joe Ware, 1210 Lower Mud River Rd., West Hamlin, 25571; 824-5550.

Mankar hand-held herbicide applicator, uses undiluted herbicide, runs 6 hrs. on 1 refill, \$500. L. Wilkerson, P.O. Box 6, Griffithsville, 25521; 524-2362.

Hand spinning fleece, white & natural colors, Border Leicester, Shetland & crosses, 1 oz - whole fleece, free-\$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

MOUNTAIN ROOTS MARKET INC.

Consignment Farmers Market
Year round, Mon.-Sat. 8 a.m. - 6 p.m.
148 W. 2nd St., Weston, WV

Local WV produce only, fresh baked good, crafters & artisans of WV.
David Townsend, 269-8619
Townsendproduce@gmail.com