

# Beef for Father's Day 2015

It's a sound meat-lovers can't resist. The sizzle of steak on the grill. It filled the air in June as the West Virginia Department of Agriculture promoted the "Beef for Father's Day" program around the state. Starting at the Capitol Market on June 3, WVDA employees grilled up kabobs loaded with fresh steak, onions, mushrooms, and peppers for visitors to enjoy. The message from Commissioner Walt Helmick, "Eat up!" 'Beef for Father's Day' events were also held in Inwood on June 6, Parkersburg on June 12, Clarksburg on June 16, and Beckley on June 18.

"The beef cattle industry is well established throughout West Virginia," said Helmick. "In fact, in terms of dollar value, it's second only to our commercial poultry industry."



West Virginia's farmers raise 138 million lbs. of beef each year that adds up to a \$200-\$225 million dollar industry. Helmick said that number could be even larger if the meat stayed in state for processing. Currently most of the state's cattle are sold at livestock auctions and shipped to the Midwest for slaughter. Only a fractions of it remains here in West Virginia and is sold through local markets or directly to consumers. However, more and more West Virginians want fresh beef raised right here at home and they're willing to pay for it

"Beef is a cornerstone of the state's agricultural economy, and I'm committed to finding ways to keep West Virginia cattle and West Virginia dollars in this state," said Helmick. <http://www.agriculture.wv.gov/news/Pages/Public-Invited-to-Sample-Beef-Cuts-at-'Beef-for-Father's-Day'-Event.aspx>

For more information on West Virginia beef and 'Beef for Father's Day,' log on to <http://www.agriculture.wv.gov/news/Pages/Public-Invited-to-Sample-Beef-Cuts-at-'Beef-for-Father's-Day'-Event.aspx>