

THE MARKET Bulletin

WEST VIRGINIA
DEPARTMENT
OF AGRICULTURE

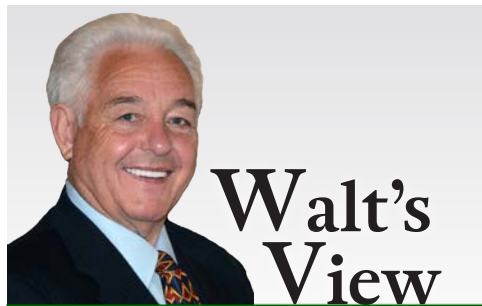


Walt Helmick, Commissioner

Volume 99, No. 2

wwagriculture.org

February 2015



Walt's View

Agriculture is West Virginia's best opportunity to diversify

As you can see with this month's issue of *The Market Bulletin*, we have a new look. The reason is quite simple. As we continue our efforts to promote Agriculture in West Virginia, we believe this monthly publication plays a major role in keeping you informed on the many good things you are doing to help grow our industry.

We plan on having our staff report to you on the wide variety of producers, the next generation of farmers – especially those involved with the FFA – and current events as they happen. We encourage you to contact our Communications office at 304-558-3708 with information on events and we will continue to provide the thousands of you who have utilized our free classified listings in *The Market Bulletin* over the years to help you with your business operations.

With the Mountain State continuing to move forward on diversifying the economy, Agriculture really presents West Virginia with the best opportunity to develop entrepreneurs and jobs. It's that \$6 billion opportunity I continue to talk about and I'll keep talking about it because making people aware is a key component in what we are trying to do.

Years ago, we were an Agriculture state but we moved away from it when jobs developed in coal, steel, chemicals and glass. Now, the cycle has turned and is affording us the chance once again to focus and capitalize on the many opportunities Agriculture offers here in West Virginia.

CONTINUED ON PAGE 2

Former World travelers settle down into WV farming



“People who know me say they’ve never seen me happier. I feel it in my bones. It is a blessing and a gift to be able to do this,” says Chris Lotze.

He and his wife Evie are the owners of Roxley Farms near Kearneysville in Jefferson County. They bought the off-the-beaten-path farm in July 2001. The 75 acres includes two homes, one of those built in the 18th century, and a herd of Angus cattle. It’s almost heaven according to the couple.

Chris and Evie met in college and had demanding careers that took them around the world. Chris, an economist, with a degree from Yale, worked everywhere from Washington D.C. to Tunisia. Evie, a psychologist and author, opened an institute in Houston that trained mental health workers. After their two children graduated from college, they decided they needed a get-a-way, a place to rest, relax, and put D.C. at bay for the weekend. They chose a house on the Potomac near Hedgesville and explored parts of West Virginia including Dolly Sods, Blackwater Falls and Canaan Valley.

Fifteen years ago they put the city behind them for good and chose West Virginia as their final destination. They worked with a realtor to find to perfect spot. It proved to be elusive until they were introduced to Roxley Farms.

“When we drove in past those rocks as you come in the lane,” explains Evie, “I said, ‘Oh, this is it!’”

ROXLEY, CONTINUED ON PAGE 4

“It takes more than the customary one year to raise a beef headed to market. It takes us two, sometimes two and a half years, but what we have is a beautifully marbled and extremely wonderful product that customers are willing to pay for in advance to get their portion of our beef for the year.”

– Chris Lotze



FIND US ON FACEBOOK
West Virginia Department of Agriculture



FOLLOW US ON TWITTER
@WVDeptofAg

INSIDE

Preston County Farm To School reports great progress	2
Shady Spring High School students learning real-life skills	2
Shepherd's Creek Alpaca Farm	3
What's Cookin'	5
Classified Advertisements	6



Shady Spring High School students learn real-life job skills in meat processing class

Walk into a grocery store in Raleigh County, head to the meat department, and you'll likely end up talking to a graduate of the Shady Spring High School Agriculture Science program. For the past 35 years, Joseph McDougal has been teaching meat processing and his students have been very successful.

"I end up with quite a few students who use this as a stepping stone to work," says McDougal.

Whether it's a part time job to pay for college or a full time position after graduation, his students are ready to hit the ground running in any meat department.

"A lot of places you can walk in and if you have some meat processing skills you can earn in the \$12 to \$14 range instead of minimum wage. It gives you the advantage of having a real skill you can market," he stresses.

The work all starts in the classroom where meat processing students learn the basics such as equipment safety and sanitation skills. After about 3 weeks, the students are ready to step into the meat cooler and get some hands-on practice.

The school's James D. Robinson Agriculture Center opened back in 2000 and provides students the perfect learning environment with two walk-in coolers and enough refrigerated space to cut up several cows, pigs or lamb.

"They're in the process of breaking down beef and processing it to the customer's specifications," explained McDougal. "In this case, the customer was looking for normal rib steaks. So the students are cutting the steaks to the thickness the customer wants."

The program has commercial and custom operation licenses. McDougal is always close-by to make sure the students meet those strict standards.

"Customers have assurance

that as their meat is processed, it's in a clean environment. It's being processed properly. It's being handled safely. It's not being cross contaminated. There's all these rules and regulations that the students learn about handling products and how to prepare them for the customer," explained McDougal.

The customers tend to be past ag students who go back to the program year after year to have their meat processed. The students don't make any money. What they earn is experience.

Zachary Hardy is a senior at Shady Spring and has been taking classes at the ag center. This semester is his second in meat processing.

"They give us the fundamentals you need and teach you how to do it. It's a very hands-on class," says Hardy.

He grew up on a farm and sees his future in farming, possibly meat processing.



Walt's View, cont. from page 1

If we take a quick look around us, Agriculture plays such a significant role in the economies of our neighboring states. We can do the same right here. With a "can do" attitude and the dedication to the task, we can together accomplish many positive things and achieve real progress for Agriculture.

I encourage you to contact our offices with questions, concerns and ideas. We welcome your input. Our main number is 304-558-3200 or you can email me directly at whelmick@wvda.us

And finally, believe it or not, spring is once again right around the corner and another full-scale planting season is but a few weeks away. I look forward to seeing many of you this year and remain committed to helping grow Agriculture in every part of our state.

Until next month, I remain yours in service.

"A lot of people don't know how much work it is and how long the process takes. We have to know it pretty much down to the inch, especially when you're cutting steaks," he says. "Nobody likes a messed up product. So there's a lot of pressure to make sure everything is right so the customer will be pleased."

Katie Martin is a junior at Shady Spring and in the same class as Hardy. She's the only girl. It doesn't intimidate her. Her advice to other females thinking about going into the ag industry, "Get into the program!"

She's still deciding on what she wants to major in when she heads off to college but says her experience with the meat processing classes have given her a new outlook on her future.

McDougal knows not every student of his will go on to become a butcher or work in the meat processing industry, but for those who do, they have a head start.

"It's like a lot of other occupations. You're going to learn a lot more those first 3-4 years on the job. Everybody wants to come out as a manager but you're not at that skill level yet. You have the basic skills to be a productive employee for a business."

McDougal says he really enjoys seeing former students who put their skills to work.

"When you see a student who is successful and you know it's a skill they started with here at SSSHS, it's a wonderful feeling and there's a great sense of pride!"

West Virginia Farm to School *** groweducatesell.com

Preston County Farm To School reports great progress

The Preston County Farm To School program purchased \$27,000 worth of locally grown food in 2012-13 and exciting developments are under way in 2014-15, according to Jennifer Kahly, an Americorps member working through the WV Dept. of Education's Office of Child Nutrition.

"In 2014, we brought the Mountaineer Challenge Academy Kitchen on board," said Kahly in an email. "Craig Frazee is their head chef. He has demonstrated an amazing commitment to locally raised produce. He has purchased every single week that growers have had product available."

Frazee has served locally grown lettuce and spinach, squash, cucumbers, sweet and hot peppers, tomatoes, cucumbers, melons, carrots, herbs and more. The Challenge Academy serves many meals made from scratch.

Kahly noted that the program organized an opportunity for kids and families to purchase locally grown squash for their holiday meals. Butternut and sunshine squash were delivered to the schools for kids to take home.

The program is also helping connect farmers and schools by working within the schools to educate kids about the nutritional value of fruits and veggies and what goes into growing food.

"The idea is to grow new farmers," said Kahly. "We read aloud books on farming, gardening and veggies and provide opportunities for kids to identify, grow and taste healthy vegetables and fruit."

One activity featured 95 students at Terra Alta East Preston School playing fruit and vegetable bingo with their handmade bingo cards.

West Virginia's FTS effort is spearheaded by the West Virginia Farm To School Community Development Group (WVFTSCDG), a public/private task force made up of the West Virginia Department of Education, the West Virginia Department of Agriculture, the West Virginia University Extension Small Farm Center, New Appalachian Farm and Research Center, and the Collaborative for the 21st Century Appalachia.

The goals of the group are to increase the amount of local foods served in schools and to develop the next generation of farmers in West Virginia. Schools have doubled the amount of local food purchased the last two years in a row. Schools purchased \$650,000 worth of food from local sources in 2013-2014. That's double the \$350,000 they spent in 2012-2013, including \$50,000 worth of food from student suppliers.

For more information about Farm To School opportunities, contact Buddy Davidson at bdavidson@wvda.us or 304-541-5932, visit www.groweducatesell.com, or www.facebook.com.wvfarm2school.



West Virginia Farm to School *** groweducatesell.com

West Virginia Farm to School *** groweducatesell.com

SHEPHERD'S CREEK

Alpaca Farm

Barb Sodums of Raleigh County is a farmer but not the typical kind. She doesn't raise acres of corn or beans. Her barns aren't filled with cattle or pigs. She and her husband Marc own Shepherd's Creek Alpaca Farm just outside of Beckley.

Alpacas are her passion. Sodums has anywhere from 15-20 on her property at any given time. Most are hers, a few she boards.

The alpaca is a domesticated species of South American camelid and resembles a llama, only smaller. They're valued for their fiber, or fleece, and make great pets.

"Seventy-five percent of why I love having them is watching them and interacting with them," she says.

Sodums grew up in rural, up-state New York. She was a biology and special education teacher for years. As retirement neared, she started thinking about what she wanted to do. Raising alpacas was on the top of her list.

"We did it as a retirement investment initially. In the early 2000's, when we got into this, alpacas were very expensive and they sold quite easily," says Sodums.

She started out purchasing three alpacas in 2003. Within six months, she had more than a dozen.

"They are so beautiful to look at and their fiber is

soft and wonderful! It was very appealing for those reasons," Sodums explains.

However, a lot changed with the alpaca market in 2008 when the recession hit.

"Like a lot of livestock, people aren't doing as much of it. I think that has to do with the economy. The price of an alpaca has dropped exponentially. They're probably, in general, valued at 20 percent of what they were worth when we got into them eleven years ago," according to Sodums. "An animal I might have sold for \$15,000 ten years ago today would be worth about \$3,000 to \$4,000."

Luckily the Sodums broke even on their investment before the market stalled. Despite the depreciation, she still finds her pets worth every penny. That and the fact alpacas don't take a lot of time, money, or back-breaking work to raise.

"Alpacas are very low maintenance. They don't eat a lot. They're very clean. They use a common dung pile," says Sodums. "They're quite easy to take care of as far as livestock goes."

The first chore of the morning is to muck out the dung pile. Then it's feeding time. Sodums fills their water

buckets, gives them hay, grain, and a mixture of vitamins and minerals. That takes all of about an hour to complete.

Once that's done, Barb opens the barn doors to let the alpacas out to pasture. The females are kept separate from the males until its breeding time. Most days the alpacas spend their time in the fields grazing. They almost always stay in small groups.

"You can't just have one alpaca. Alpacas are herd animals. They have to be in a group of at least two or three," explains Sodums.

Not all alpacas are the same. There are two different types. Huacaya look like puffy teddy bears when their fiber gets long. Suri fiber looks like dreadlocks.

"The clothing you make from Suri fiber is a drapery, shiny, silky sort of fiber as opposed to Huacaya which is more like a cashmere wool," says Sodums.

Once a year, the alpacas are shorn. A typical animal will produce 5-10 lbs. of fiber. Sodums turns some of that into skeins of yarn, hats, knitted scarves and gloves. She sells them at a little farm store next to her house. Her Christmas open houses are the busiest shopping days of the year at the farm.

"We try and sell enough to pay for the maintenance of our alpacas," says Sodums.

Each alpaca has a name.

"Not only are they named, they are all DNA tested and registered with a national registry and micro-chipped. They all have a pedigree name, sort of like a purebred dog, and then they have their common name," explains Sodums.

You can find her out in the fields calling them by name.

"Sophia! Victoria! Come here."

How does she tell them apart?

"It's like people that have 19 children. They know all their names because it's their kids. To me, I can pretty much tell you anything you want to know about any individual alpaca on my farm from their parentage, lineage, who they were bred to, and what their quality is," according to Sodums.

The alpacas usually come when they hear their name. They're so tame, they'll come up to Sodums and touch her nose with theirs. That's called a kiss.

"They don't like to be held. They like to smell you. They'll let you pet their head. Some will give kisses!"

There are a lot of impressive alpacas in the herd. There's Chuck, aka Charleston, who is a large white male. Then there's little Keanu who's just 10 months old. He's dark brown with what looks like a white mask. There's Sable Mable with a shiny, dark coat.

However, there's just one alpaca Sodums says she couldn't part with and that's Caspian. He's a rescue alpaca. He and his mother were left to fend for themselves by their previous owner. Sodums took him in, gelded him, and he's become an integral part of the herd.

"He's very gentle and small. So when we wean our little baby boys from their mothers, we put them in with, we call him Uncle Weaner. He's pretty good with them. He's like their understanding but tough uncle and teaches them the ropes. They have a companion that way," says Sodums.

Eleven years after purchasing her first alpaca, Sodums says she still loves to sit on the front porch and just watch them interact.

"I'll look out and see my babies run in the evening. We call it baby races. There's something about dusk that they all get running. They seem to float. It's beautiful to watch!"



You can visit Shepherd's Creek Alpacas by appointment. Contact Sodums by phone at 304-877-7260 or email at shepcreekalpacas@aol.com.

Barb Sodums of Raleigh County started her alpaca farm 11 years ago as a retirement investment. And although the alpaca market took a hit with the 2008 recession, her passion for the animal remains strong.



Much of Sodums enjoyment of her alpacas is watching them interact with each other. She also says the animals are "low maintenance, clean and easy to take care of." And their enviable fiber (right) is extremely soft and beautiful.



USDA NEWS

www.usda.gov

USDA Announces More Than \$18 Million to Support Training and Development for Beginning Farmers and Ranchers

More than \$18 million in funding to help educate, mentor and enhance the sustainability of the next generation of farmers is available through the Beginning Farmer and Rancher Development Program (BFRDP), administered by USDA's National Institute for Food and Agriculture (NIFA). Winning awards from last year's application cycle will be announced in the near future.

The Beginning Farmer and Rancher Development Program awards grants to organizations implementing programs to train beginning farmers and ranchers, including workshops, educational teams, training, and technical assistance throughout the United States.

Fiscal Year 2015 applications for BFRDP are due March 13, 2015. Eligible applicants are collaborative, state, tribal, local, or regionally-based network or partnership of public or private entities, including state cooperative extension service; community-based and nongovernmental organization; colleges or universities (including institutions awarding associate degrees); or any other appropriate organization providing services to beginning farmers and ranchers.

At least five percent of the funds must go to projects that serve military veteran beginning farmers and ranchers, and at least five percent to projects that serve socially-disadvantaged, limited-resource, or farmworker audiences. All applicants are required to provide funds or in-kind support from non-federal sources in an amount that is at least equal to 25 percent of the federal funds requested.

NIFA will host a webinar for interested applicants on Wednesday, February 11, 2015, from 2:00-4:00 p.m. EST. No password or advance reservation is required.

Ruffner Elementary School

fourth and fifth graders visited the Capitol recently during the legislative session to visit with lawmakers and elected officials.



While they were there, Commissioner Helmick spoke to them about the future of agriculture and plans to build a high tunnel at their Kanawha County school.



Roxley Farms, cont. from page 1

However, they had to decide what to do with the property.

"Originally we were going to raise goats. Then we visited a goat farm that was also doing cheese and we said, 'No! This is not for us,'" says Chris.

Then they got a visit from someone who knew their land very well.

"The fellow who grew up on this farm suggested that we try beef. He said 'It's not rocket science.' And I said, 'OK!' We needed fencing. We needed water.' He said, 'I can help you with that.' We got the help we needed," according to Chris.

Also pitching in to assist the new farmers were their neighbors and the county extension agent. They showed the Lotze's the ropes. The couple then created a plan for the land. They decided on a sustainable farm model.

"For us, there was no other option. That's what we wanted to do because the land is worth maintaining and sustaining. It's not something to be plundered or run into the ground and then walk away from it. If we sustain it, it will sustain us," says Chris.

That first year was a difficult one, remembers Edie. She and Chris went to their daughter's for Christmas and a friend was taking care of the herd.

"Our neighbor came to check the cattle. Sure enough one of the mommas had given birth prematurely," says Edie. "The neighbor put the baby in the bed of his truck. The momma was just irate! The calf couldn't stand up and she couldn't lie down to nurse."

"The calf didn't have a suckling response. We had to bring the calf into the house, put it into the bathtub, and warm it up. Then after a couple of days of feeding it with a tube, we made a manger in the basement which had a dirt floor. The local vet showed up and said, 'There's a 50/50 chance with this baby,'" says Edie.

Chris and Edie wondered, "Will he live or will he die?" That calf lived and is now the farm pet, the only one with a name – Willie.

The Lotze's started out with a herd of 15. Chris admits there were times when they asked themselves if they'd made the right choice by taking on the farm. Thirteen years later, the answer to that question is a resounding "Yes."

"What we've done is develop a strong clientele for our beef through sales at farmers' markets and others who have just come to the farm. It is meeting and

talking with those folks who appreciate what we're doing for them that makes it all worthwhile. To see the land we are in control of regain its productivity and be what it should be is a source of great satisfaction," says Chris.

Their Angus herd is grass-fed year round with some alfalfa and pellets to boost protein in the winter months.

"It takes more than the customary one year to raise a beef headed to market. It takes us two, sometimes two and a half years, but what we have is a beautifully marbled and extremely wonderful product that customers are willing to pay for in advance to get their portion of our beef for the year," explains Chris.

"It wasn't a choice in our minds. It was what needed to be done," says Edie. "One of the local extension agents said, 'You are proving sustainable is attainable.' I thought that was a good motto."

Even with the price of beef on the rise, the Lotze's say the farm doesn't pay for "extras" like insurance or college tuitions.

"The profit goes right back into the farm. When we fertilize with poultry litter, you might not think that's very expensive. By the time they bring it here and spread it, it is \$46 a ton. We need two tons per acre," says Chris.

The Lotze's have come up with a pricing system that works for them and their clients. The families, health conscious and most with young children, are looking for hormone-free beef. They pay \$600 a year. The Lotze's fill their orders as the Angus come back from slaughter, usually one at a time.

"It's a friendship deal. We're happy to do it for them and they're happy we do it. It's a win-win," says Chris.

The Lotze's have cut back their herd to about 27. To make ends meet, Chris built a high tunnel last spring and planted raspberries. This coming summer he hopes to market those organic berries and make a profit.

The couple's son, daughter-in-law and granddaughter live on the farm as well. Chris and Evie say while they never planned to become farmers, they can't imagine life anywhere else.

"They will have to take us out in a pine box," laughs Chris.

For more information on Roxley Farms, check out their website at www.roxleyfarms.com.

New tastes to get you through the cold-weather months

Jean Smith, Director, WVDA Marketing & Development Division Director

What is your favorite cold weather comfort food? For many, it is a hearty soup or stew, for others a basic pasta dish with a personal touch, and for some, possibly a sandwich.

Many of us are exploring the use of different grains as part of our diets. Quinoa is very popular and fits perfectly for any meal of the day. Quinoa pronounced (keen-wah) is low in calories, has a nutty taste, is a good source of iron and fiber and last, but certainly not least, contains all nine amino acids which make it an excellent source of protein.

If you have a favorite dish that you would like to share please feel free to email it to me at: jsmith@wvda.us. We would love to share them with other readers.

I hope that you will try a new grain in your diet this month. – Happy Cooking!



Recipes

One Dish Cheesy Chicken Pasta

- | | |
|--|---|
| 1 (12 oz.) package farfalle (bowtie) pasta | 2 cups milk |
| 5 tablespoons butter, divided | 3 cups chopped cooked chicken |
| 1 medium onion, chopped | 1 cup (4 oz.) shredded Parmesan cheese |
| 1 medium red bell pepper, chopped | 1 teaspoon pepper |
| 1 (8 oz.) package fresh mushrooms, quartered | ½ teaspoon salt |
| ⅓ cup all-purpose flour | Toppings: toasted sliced almonds, chopped fresh flatleaf parsley, shredded Parmesan cheese |
| 3 cups chicken broth | |

Prepare pasta according to package directions. Meanwhile, melt 2 tablespoons butter in a Dutch oven over medium heat. Add onion and bell pepper; sauté 5 minutes or until tender. Add mushrooms; sauté 4 minutes. Remove from Dutch oven.

Melt remaining 3 tablespoons butter in Dutch oven over low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute.

Gradually whisk in chicken broth and milk; cook over medium heat, whisking constantly, 5 to 7 minutes or until thickened and bubbly.

Stir chicken, sautéed vegetables, and hot cooked pasta into sauce. Add cheese, pepper, and salt. Serve with desired toppings.

Recipes

Roast Beef and Cucumber Sandwiches

- | | |
|--|--|
| ½ cucumber, peeled and grated | 10 slices bread, your choice |
| 1 (8 oz.) package cream cheese, softened | ½ cucumber, peeled and thinly sliced |
| 3 tablespoons chopped fresh dill | 1 pound deli roast beef, thinly sliced |
| Salt and ground black pepper to taste | |

Wrap grated cucumber in a clean kitchen towel; squeeze to release liquid from cucumber. Transfer grated cucumber to a bowl.

Mix cream cheese, dill, salt, and black pepper into grated cucumber. Spread cream cheese mixture over bread slices.

Divide roast beef and cucumber slices on 5 slices bread and place another slice of bread spread-side down on top to make 5 sandwiches.

Recipes

Cheesy Broccoli Quinoa

- | | |
|-------------------------|---------------------------------------|
| 2 cups chopped broccoli | 1 cup shredded Cheddar cheese |
| 1¾ cups vegetable broth | Salt and ground black pepper to taste |
| 1 cup quinoa | |

Combine broccoli, broth, and quinoa in a saucepan; bring to a boil. Reduce heat to medium-low, place a cover on the saucepan, and cook at a simmer until the broth has been absorbed and the quinoa is tender, 15 to 20 minutes.

Stir Cheddar cheese into the quinoa, replace the lid, and set aside until the cheese melts, 2 to 3 minutes; season with salt and pepper.



North Marion FFA member earns some green selling beans

Students at North Marion High School got a taste of Farm to School this fall. Wyatt Kincell, who is home schooled but belongs to the NMHS FFA, sold his crop of Blue Lake green beans to the school system and earned \$3,000. Why beans? "They're quick and they're easy. You put them in the ground and they pretty much take care of themselves," explained Kincell. He got some help from his grandparents who answered all his questions about his 80'x100' garden. His parents, younger brother and sister, and even his friends pitched in when it was time for harvest. Kincell blanched and quick-froze 1,484 pounds of beans in the high school kitchen. "I was up to my head in beans," he said. Kincell eventually wants to earn an American FFA degree. His plan this coming summer includes beans, but on a slightly smaller scale.



Recipes

Creamy Overnight Blueberry-Pecan Oatmeal

- | | |
|--|---|
| ½ cup old-fashioned rolled oats | 2 tablespoons nonfat plain Greek yogurt |
| ½ cup water | 1 tablespoon toasted chopped pecans |
| Pinch of salt | 2 teaspoons pure maple syrup |
| ½ cup blueberries, fresh or frozen, thawed | |

Combine oats, water and salt in a jar or bowl. Cover and refrigerate overnight. In the morning, heat if desired, and top with blueberries, yogurt, pecans and syrup.



Apiary Events

Barbour Co. Beekeepers Assoc.

Monthly Meeting
4th Thursday, 7 p.m.
Barbour Co. Fairgrounds
Belington, W.Va.
Contact David Proudfoot 823-1460;
dp-foot@hotmail.com.

Central W.Va. Beekeepers Assoc.

Monthly Meeting
1st Monday
Braxton Co. High School, Vo-Ag Rm.
Contact Susan Bullion, 452-8508;
billandsuebullion@frontiernet.net.

Clay Co. Beekeepers Assoc.

Monthly Meeting
2nd Monday, 6 p.m.
Clay County Senior Center
Contact John Pruitt, 587-2451
jpruitt@frontiernet.net.

Corridor G Beekeepers Assoc.

Monthly Meeting
1st Tuesday, 6 p.m.
Chapmanville Middle School
Chapmanville, WV
Contact Tony Meadows, 524-7690
Fastrakhounds@outlook.com.

Gilmer Co. Beekeepers Assoc.

Monthly Meeting
3rd Tuesday, 6 p.m.
Gilmer Co. Public Library
Glenville, W.Va.
Contact Bobbi Cottrill, 462-7416;
bcottrill119@hotmail.com.

Highlands Apicultural Assoc.

Monthly Meeting
4th Monday, 6:30 p.m.
WVU Ext. Office Meeting Rm.
Elkins, W.Va.
Contact Ben McKean, 227-4414;
hiapas@yahoo.com.

Kanawha Co. Beekeepers Assoc.

St. Albans, W.Va.
Contact Steve May, 727-7659;
kanawhavalley.beekeepers@yahoo.com.

Marion Co. Beekeepers Assoc.

Monthly Meeting
4th Thursday, 7 p.m.
Pleasant Valley Municipal Bldg.
2340 Kingmont Rd.
Fairmont, W.Va.
Contact Tom Kees, 363-4782;
Nancy Postlethwait, 366-9938
lpostlethwait@yahoo.com.

Mercer Co. Beekeepers Assoc.

Monthly Meeting
First Monday, 7 p.m.
Princeton, W.Va.
Contact Bill Cockerman, 425-6389.
blackoak85@gmail.com.

Mountaineer Beekeepers Assoc.

Monthly Meeting
Third Monday, 6:30 p.m.
Ritchie Co. Public Library
Harrisville, W.Va.
Contact Shanda King, 643-2443.
wvakings@yahoo.com.

Nicholas Co. Beekeepers Assoc.

Monthly Meeting
3rd Monday, 7 p.m.
Summersville Public Library
Summersville, W.Va.
Contact Joe Strickland, 649-4717.

North Central W.Va. Beekeepers Assoc.

Monthly Meeting
Monday, Jan. 12, 7 p.m.
Harrison Co. 4-H Center
Clarksburg, W.Va.
Contact Michael Staddon, 782-9610.



Potomac Highlands Beekeepers Assoc.

Monthly Meeting
3rd Thursday
Bank of Romney Comm. Center
Romney, W.Va.
Contact Elvin Rose, 434-2520;
emrose0206@yahoo.com or
potomachighlandsbeekeepers.weebly.com

Preston Co. Beekeepers Assoc.

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

Southeastern Beekeepers Assoc.

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

Tri-State Beekeepers Assoc.

Monthly Meeting
3rd Thursday, 7 p.m.
Good Zoo Bldg. - Oglebay Park
Wheeling, W.Va.
Contact Steve Roth, 242-9867;
stroth29201@comcast.net.

Upshur Co. Beekeepers Assoc.

Monthly Meeting
3rd Tuesday, 6:30 p.m.
W.Va. Farm Bureau Bldg.
Buckhannon, W.Va.
Contact Delmuth Kelley, 472-0184.

West Central Beekeepers Assoc.

Monthly Meeting
4th Saturday, 1 p.m.
Roane Co. Committee on Aging Bldg.
Spencer, W.Va.
Contact Dale Cunningham, 354-6916;
janingham46@yahoo.com.

To have your Apiary Event listed,
email it to: marketbulletin@wvda.us

Hog Wants

New Rock male pig or shoat, up to 125 lbs.
David Fowler, 6937 Airport Rd., Sutton, 26601;
765-7765.

Horse Sales

AQHA 5-yr., gelding, sorrel, zansdblbarrel, broke to ride, not for novice rider, loads, farrier, bathes, great barrel & reining horse blood, \$1,200/obo. Daniel Bostic, 5061 Sweet Springs Valley Rd., Union, 24983; 646-1699.

Haflinger 7-yr., females, well/child broke, been in parades, \$1,000/ea. Neil Chisler, P.O. Box 252, Blacksville, 26521; 432-8416.

Tenn. Wilkr. mare, bay w/no markings, 15.3 h, now being trail ridden, has excel. papers, \$1,500; other top bred mares, \$1,000/up; stud service, \$150. Bill Harper, 513 Kentuck Rd., Kenna, 25248; 372-4179.

Paint walking horses: black/white, rides, good disp., \$500; black, child safe, well gaited, good disp., rides good & quiet, \$450; black/white, mini, rides, good disp., great pet, \$250. Jim Keeney, 672 Allen Ridge Rd., New Martinsville, 26155; 443-340-5988.

Jerusalem donkeys, jack & jenny, \$275/both. Robert Lockwood, 5139 Summer Dr., Culloden, 25510; 743-9320.

Free pony mares 4 & 10-yrs., must be corralled, will founder on grass. Bill Morrison, 312 Ninth Ave., St. Albans, 25177; 546-2660.

Buckskin, good horse/trail ride; Tenn Wilkr., good trail ride, both 10-yr., \$800/ea. Gary Riley, 5212 Purdy Dr., Charleston, 25313; 590-6721.

Palomino Qtr., stud colt, halter/lead broke, vet checked, \$750. Melissa Robinson, 1519 Oil Ridge Rd., Sistersville, 26175; 991-2547.

Tenn Wilkr., 7-yr., gelding, 16 h, broke to ride, shown & trail ridden, handles good, shoes,

loads, papers, Coggins test, vacc./wormed, \$3,500. Bernice Taylor, 558 Barnes Run Rd., Sandyville, 25275; 273-0704.

Plant Sales

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.

Seeds, old fashioned yellow Hanover, &10/ tsp. Walter Carr, 676 Harvey Wentz Rd., Buckhannon, 26201; 613-1550.

Bean seeds: old-time Logan Giant & Pink Annie half runner, both \$10/100 seed picked up; \$12.50/100 seed, shipped ppd. Terry Daniel, P.O. Box 27, Fairdale, 25839; 934-5471.

Pole bean seed: old-time fat man, Logan Giant & rattlesnake, turkey craw, Oct. tender hull & bush, greasy & white pole, brown half runner, more, \$12/100 seed, all ppd. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com.

Tobacco seed: W.Va. Mtn. grown burly, organic, germination tested, incl. growing instruction, \$4/tsp. \$6/2 tsps. \$8/3 tsps.; all plus first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

Tomatoes, Big Early single potted, \$2.25/up. Mike Parsons, 326 Drift Run Rd., Sandyville, 25275; 761-4276.

Heirloom Fat man seed, \$8/100, free shipping. Bruce Pennington, 1488 Loudendale Lane, Charleston, 25314; 342-1751.

Bloody Butcher seed corn, organic grown in WV, \$24/qt., ppd. Kenneth Phillips, 1 Meg Dr., Apt. 1A, Sissonville, 25320; 561-8920.

Tomato seed: WV63, Ox Heart, Aunt Ressie Virginia Giant Red, Kentucky Yellow, Prichard Orange, Sweet Italian Giant Red, New Zealand Red, Tennessee Hugh Pink, Amish Yellow, Morgtaga Lifters, \$1.35/pkg. of

30 seeds, inc. S.A.S.E. Kristi Woodward, 257 Compassion Dr., Martinsburg, 25405; 267-1617.

Poultry Sales

No ornamental, wild or game birds; eggs.

Turkeys 4 hens & 2 gobblers, good disp., \$30/ea. Neil Chisler, P.O. Box 252, Blacksville, 26521; 432-8416.

Roosters: various proven heritage stock, naturally raised, truly free-range w/no chemicals, \$10. Quincy McMichael, General Delivery, Renick, 24966; 992-2922.

Sheep Sales

Reg. Coopworth, '14, ewes, white, \$275; rams, \$300. Shirley Leonhardt, 616 Happy Lane, Fairview, 26570; 449-1265.

Reg. Coopworth ram lambs/will be ACR reg., \$300; ewes also avail.; Jacob: ram lambs, can reg. w/JSBA, sire is reg., \$225-\$275; '14 ewe lambs & proven ewes 2/5 horn, can reg., \$225-\$325; reg. breeding ram, reg. w/JSBA, \$325. Debbie Martzall, 2576 Laurel Crk. Rd., Tanner, 26137; 462-8043; heartsofthemedow@gmail.com.

Hamp/Suff. cross yrlg. ram, halter broke, sires club lambs, you can see his lambs, \$500. Justin McClain, 2853 Dry Fork, Salem, 26426; 782-3983.

Hog Island, 1, young ram, heritage breeding stock, naturally raised on pasture w/no chemicals, GMO-free, \$350. Quincy McMichael, General Delivery, Renick, 24966; 992-2922.

Reg. Royal White 2-yr. ram, good disp., \$350. Mark Ratliff, 1212 Perry Lane, Upper Tract, 26866; 358-7506.

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 AKC as herding or working can be accepted.

Hay, 4x4 round bales, barn kept, never wet, limed/fert., \$35/bale. Jerry Alford, 31 Providence Lane, Sod, 25564; 756-4140.

Acreege: Lewis Co., 60A., 2 A. along Alum Fork cleared, woods, util. avail., crk., springs, \$75,000. Bob Baker, 12168 US Hwy. 33 W, Alum Bridge, 26321; 931-994-2780.

Hay, never wet, \$3.50/bale; 4x5 round bales, \$35/bale, del. avail. Ray Blake, 1400 Johnson Ave., Ste. 1A, Bridgeport, 26330; 842-2795.

Hay, 4x4 & 4x5 round bales, \$30/ea. Harold Bly, 265 Anna Meade Dr., Crawford, 26343; 452-8414.

Hay, 4x5 round bales, barn kept, near Tunnelton, \$30/bale, will load. Blain Bomar, 480 Newberry Rd., Newburg, 26410; 288-6365.

Hay, 1st cut, sq. bales, never wet, stored in barn, easy access, \$3/bale. Sandon Boyce, 411 Left Three Lick Rd., Orlando, 26412; 452-9498.

Alpacas, reg. all colors & ages, males/females avail., \$250/up. Jonell Carver, 3178 Miletus Rd., Salem, 26246; 782-2922; turteridgefarmllc@gmail.com.

Harness 1 show & 1 regular, \$500/set. Neil Chisler, P.O. Box 252, Blacksville, 26521; 432-8416.

Hay, 4x5 round bales, fert., never wet, \$25/bale. Robert Choff, 1945 Paul E. Malone Rd., Grafton, 26354; 265-0422.

