



THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

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Until the Cows Come Home: Preston County Family Stays on the Mooove!



The Bachtel family owns and operates one of the last family-run dairy operations in Preston County, BLG Brothers. The name stands for the first letter in each brother's name – Bill, Larry and Gary. When they were growing up in the 60s and 70s, there were more than a hundred dairies scattered throughout the county. Now, they're one of three left.

Bill points to his nearest neighbor just across the pasture and says, "If you look over there, they're still in the dairy business, as well, but most everyone else has gotten out."

While many dairy farmers have struggled and lost the desire or the money to continue, the Bachtel brothers keep pushing on. The farm in Eglon, which straddles the West Virginia/Maryland state line, was first purchased by their parents, Eugene and Bernadine, in 1957.

"I was six going on seven when they bought the farm. The twins, Gary and Larry, weren't even born then. Mom and dad were both raised on farms. They didn't want any other life. They worked hard and enjoyed it," Bill explains.

When they purchased the property to start their dairy operation, Bill says it wasn't in the ideal condition.

"Those early days were hard. This property was rough. The farm was rundown. Nobody had taken care of it for years. The ground was in poor condition and needed a lot of work," Bill recalls. "When we first started out, we only had about six to eight cows, and we milked them by hand."

A young Bill would get up very early in the morning to help his mom and dad get the milking done. Then his dad went off to work at

the local sawmill and Bill went off to school.

"We put the milk into 10-gallon and eight-gallon jugs, and the milk man would come pick it up. Back then, we sold to Carnation Milk," remembers Bill.

As the years passed and the family grew (a total of three boys and three girls), so did the dairy. Eugene was able to work on the farm full time with his boys by his side.

"Right after I got married in 1972, I started full time on the farm with dad," explains Bill.

"After we graduated from high school, we started working with dad and Bill full time," added Gary and Larry.

In the 1970s, the Bachtel's installed a double four milking parlor. In 2000, they upgraded to a double eight. That system is still in place today.

"Dad milked cows until he was 85. He was still going to the barn every day. He was so dedicated," says Larry.

Eugene passed away in 2020. The farm then passed on to the three brothers who formed a partnership and renamed it BLG Brothers. Their mother, who is 90, still lives on the farm.

"I get up about 5:30 and start milking around 6:00. My son-in-law Josh milks with me," explains Bill. "We're milking right around 80 Holsteins. We have about 100 replacement calves and cows standing by."

One reason the brothers say the farm has remained profitable is because they've cut down on outside costs.

"We're able to do a lot of our own maintenance," says Bill. "We've built every building on this farm ourselves. We've got some construction skills. The twins are able to

maintain and repair our equipment. That helps a lot. We grow our own corn, oats and hay. That all goes to feed the cows. That's one big reason we've been able to stay in business."

Milking time at the farm is every morning at 6:00 and every afternoon at 5:30. The cows produce about 65 lbs. of milk each a day. That adds up to 4,200 gallons a week. Their milk is purchased by United Dairy and is trucked to the company's facility in Uniontown, PA.

"The milk company is particular. They take a sample every day to make sure there's no antibiotics, no high bacteria count in our milk. Our milk is good quality," says Bill.

The family says dairy farming is not an easy life.

"This is a seven day a week job. It's every day – Christmas, New Year, Thanksgiving. The cows have to be milked," stresses Bill. "We do take Sundays off. If you can't make it six days a week, the seventh day isn't going to keep you in business. We milk and feed on Sundays. That's it. Mom and dad raised us that way. Sunday is for the Lord."

Currently, Bill, Larry, Gary and Josh are employed full time on the farm. Bill's son Matthew and his daughter Ashley, have jobs off the farm but help out as well. Gary's son Willie and Larry's daughter McKayla are pursuing careers off the farm but have a great love for the land.

"We've got the next generation here that would like to take over the farm," says Bill with pride in his voice. "It's a good feeling to see this next generation interested in carrying on the farm!"



Bill Bachtel (front center) and his twin brothers (Gary to his left and Larry to his right) say hard work and dedication have kept them in business for 65 years.



FROM THE COMMISSIONER:

West Virginia Working to Reverse Veterinarian Shortage

During the pandemic, folks hunkered down and avoided social settings to stop the spread of the covid virus. As they avoided their friends and families, they sought out other types of companionship, household pets. Over the last two years, pet ownership rose as much as 70%, increasing the need for veterinarians of all types. This has created a workforce crisis within the animal care industry. Even before the pandemic, according to the U.S. Bureau of Labor Statistics, the need for veterinarians nationwide would increase 16%. This has compounded the national shortage for veterinary services, especially within our farming communities. In West Virginia, we have felt this shortage for many years, especially those doctors and technicians who specialize in large animals.

As demand increases for household pets, we have seen many dual practice veterinarians drop the less profitable farm animal side of their practice for the household pet care business. Part of this equation is the national decline in dairy farms which were a mainstay for large animal practices. As the balance shifts away from large animal veterinarian care, it decreases access to services for all farmers, which creates another hindrance to growing animal-based agriculture in West Virginia. A safe, reliable food system falls on the shoulders of our veterinarian capacity. If we are going to work towards building local resiliency, we will

need many more animal care professionals.

These professionals' services are not isolated to just animal care, as most veterinarians have training in public health. The reason is many animal diseases can be transmitted to humans, so, it is vital veterinarians understand the risk to human caretakers. WVDA veterinarians worked closely with public health officials during the early stages of the COVID-19 outbreak as some cats and dogs showed symptoms. These animals were tested to ensure the spread wasn't a risk to our animal populations as well as those who oversee shelters and humane societies. Being sure they weren't infected was better than leaving it to chance, especially in the early, low-knowledge phase of the pandemic.

Here at the West Virginia Department of Agriculture, we employ five full-time veterinarians. They work with colleagues around the state to create best practices as well as answer questions from the public. These folks are also on the front line, protecting our livestock industries by monitoring animal disease outbreaks. They are the ones overseeing emergency action plans and working with the industry to enhance biosecurity throughout West Virginia. From avian influenza to chronic wasting disease to African swine fever, these WVDA staffers show the importance these licensed professionals play in West Virginia.

I am pleased that the legislature has taken

up the discussion of how we best address the shortages of veterinary medicine. With the abundance of funding from numerous federal sources, now may be the right time to address this critical shortage. We should embrace new technology such as tele-veterinary medicine in combination with veterinary technicians for on-farm care. Any discussion that tries to tackle this issue must include veterinary technician programs as they may be a cost-effective way to move forward. I am proud of the work my staff is doing with WV State University and West Virginia University Davis College in a collaboration to build a four-year Food Animal Veterinary Technology Program.

Whatever the solution may be, we must act now before this problem has severe effects on our quality of life in West Virginia. For many of us, our animals are important parts of our families. For West Virginia's local food systems to grow, we need to expand these services to our farmers. I applaud our Legislature for taking the time to see how we tackle these problems and move the industry forward. My hope is we can find cost-effective means to increase the necessary veterinary services to keep our food supply safe.

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin

WV Bird Flu Update

Highly Pathogenic Avian Influenza (HPAI), also known as Bird Flu, has been detected coast-to-coast in 2022 across North America in both wild and domestic bird species. Over 30 states have implemented eradication actions for affected commercial and backyard poultry operations. Approximately 70% of domestic poultry cases have occurred in commercial operations, including some large egg-layer facilities with over a million laying hens. All five states neighboring WV have had HPAI detections in domestic poultry, but thus far, there have been no detections in West Virginia birds. WVDA Animal Health Division personnel have conducted dozens of investigations of reported sick backyard poultry. In addition, commercial poultry managers have reported suspicious symptoms and submitted appropriate samples for testing. Collected swab samples are routed to the WVDA Moorefield Animal Health Diagnostic Laboratory for specialized influenza testing as part of the National Animal Health Laboratory Network. Our field and lab operations stand ready to respond should a HPAI finding occur for West Virginia.

HPAI Affected States Shaded Gray - as of May 3, 2022



SASDA 2022 IS COMING TO WEST VIRGINIA!



➤ WHAT IS SASDA?

SASDA stands for Southern Association of State Departments of Agriculture. It's made up of commissioners and secretaries of agriculture from 16 southern states and territories, including WV. SASDA helps grow and enhance American agriculture through policy, partnerships and public engagement.

➤ WHY IS SASDA COMING TO WV?

WV Commissioner of Agriculture Kent Leonhardt was elected president of SASDA and chose to hold the event here in the Mountain State at Canaan Valley Resort, June 4-8.

➤ WHAT WILL SASDA DO?

They'll be holding business meetings and discussing policy, but they'll also be touring our beautiful state and dining on WV grown food. Our goal is to show off WV agriculture!

Mountain State Art & Craft Fair Celebrating 60 Years!

It all started in July of 1963. That's when the Mountain State Art & Craft Fair at Cedar Lakes in Ripley made its debut. A group of state agencies began the fair to promote an appreciation of native arts, crafts, music and agricultural products and to preserve and grow Mountain State traditions.

Celebrating its 60-year Anniversary July 1-3, the Mountain State Art & Craft Fair will again highlight our heritage through hands-on crafting, artisan demonstrations and sales, educational displays and sampling

and sales of local foods.

The Fair has an endured over the years, as have the skilled artisans and musicians who share their talents and wares with fairgoers. While many of these skills have faded over the years, MSACF visitors can experience an era in time when West Virginians relied on the skill of their hands in day-to-day life. Getting up close and visiting with some of the most talented craftsmen and women from across the Appalachia's is a unique experience.

The fair also features cooking demonstrations, local food vendors and food companies sampling and selling items in the West Virginia Marketplace tent.

Admission is \$5 for ages 12 and older. Kids under 12 get in free. There's plenty of free parking for this family-friendly event. Hours are 10 a.m. – 6 p.m. daily.



What's Cookin'?



Berry Good!

It's June and that means it's strawberry season here in West Virginia! Did you know that strawberries are native to North America? The average American will eat three and a half pounds of fresh strawberries a year. And why not! Not only are strawberries good for you (they're an excellent source of vitamin C, manganese and potassium), they're also delicious! Nothing beats a West Virginia strawberry straight off the vine. The Mountain State boasts several you-pick strawberry farms. If you don't have the time to do it yourself, shop at one of the state's 200-plus farmers' markets to find freshly picked strawberries to use in this month's recipes!

Grandma Ducky's Strawberry Cake

Sherry Wells, Winfield

This recipe is about 100 years old. It was given to me by my 99½-year-old mother-in-law Arlene Joyce Wells. Her mother, Evelina Burton Joyce, raised 13 children on a hillside farm in Putnam County with her husband Arnold Adolphus Joyce. "Grandma Ducky" made this cake in a wood-fired stove for those who were lucky enough to have birthdays in late May or June when the strawberries they raised as a cash crop were ripe. I make it every year for my husband's birthday. It doesn't last long!

Cake Ingredients:

- 2 cups sugar
- 1 cup butter, softened
- 4 eggs
- 3 cups cake flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 ½ teaspoons vanilla
- 1 cup milk

Filling Ingredients:

- 2 quarts fresh strawberries
- 2 cups heavy whipping cream
- ¾ cup sugar
- ½ cup melted butter

Step 1

Clean and crush berries. Mix with ½ cup sugar and leave to sit until juicy.

Step 2

Preheat oven to 350. Grease and flour three 8" round pans.

Step 3

In a mixer, cream together 1 cup butter and 2 cups sugar until fluffy. Add eggs one at a time, mixing well after each addition. Sift together flour, baking powder and salt. Add vanilla to milk and add to creamed mixture, alternating with flour mixture. Mix just until blended. Do not overmix.

Step 4

Divide batter evenly into the 3 pans. Bake 25-30 minutes or until done. Remove and cool on racks 10 minutes. Turn out from the pans and cool completely.

Step 5

When cooled, divide each layer horizontally in two, making six layers. Drizzle each split level with melted butter, add strawberries and top with its mate. Top that layer with whipped cream, repeat (so each split layer makes a butter and strawberry "sandwich").

Step 6

Top the stacked cake lavishly with remaining whipped cream and decorate with whole strawberries.

Strawberry Sorbet

- 2 cups frozen strawberries
- ¼ cup sweetened condensed milk

Step 1

Put strawberries and condensed milk in a high-powered blender (such as Vitamix®). Blend, stopping occasionally to scrape down the sides of the blender with a spatula, until completely smooth.

Step 2

Transfer into a freezer container and freeze for two hours.

Strawberry Compote

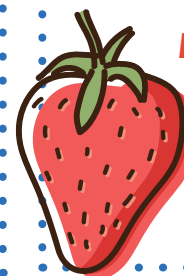
- 4 cups strawberries, chopped
- ½ cup white sugar
- 2 teaspoons balsamic vinegar
- 1 teaspoon salt

Step 1

Combine chopped strawberries, sugar, balsamic vinegar, and salt in a saucepan; stir to coat evenly. Let sit until berries have released their juices, about 10 minutes.

Step 2

Bring to a light boil over medium heat. Reduce heat to medium-low and simmer, stirring occasionally, until strawberries are soft and compote has thickened, about 20 minutes. Remove from heat and let cool slightly; serve warm or cool. Compote will thicken further as it cools.



Did You Know?

Strawberries are a member of the rose family, and it is the only fruit which has seeds outside. It is the first fruit that ripens in the spring season!

LIFE'S A BOOCH

It's no secret that Morgantown is a haven for those looking to indulge their taste buds. From top-tier restaurants to messy, dive-bar chicken wing joints, the college town offers no shortage of culinary destinations. In a city that's so rich with flavor, many may wonder what don't they have?

"We were actually on a trip one time and said to ourselves, 'Well, this place has local kombucha everywhere on tap. Why don't we have that in Morgantown?' So, that's really how it all started," reflected Carissa Herman, co-owner of Neighborhood Kombuchery. "We just wanted to bring that product to this local community and make it more accessible and available here in West Virginia."

Neighborhood Kombuchery is owned by business and life partners Carissa Herman and Andrew Rhodes. In 2016, the two began brewing and learning the process of producing kombucha in their own home. By 2019, they had refined the practice enough to enter and win the West Virginia University Business Plan Competition. Through that competition, they received grant funding and were able to move into a commercial grade facility. The location on Pleasant Street in downtown Morgantown serves as their brewery and a pop-up taproom for growler fill-ups. For the two, their brewery offers an opportunity to impact the local Morgantown community and beyond.

"We've been very fortunate to have some community support through the Morgantown and Bridgeport farmers' markets. So, we try to use local ingredients and farm products whenever we can for flavoring our kombucha. And we've had some great community support from the folks at Chestnut Brewery, teaching us how breweries work and how to use modern equipment," said Rhodes.

Connecting to their community is an important aspect of Neighborhood Kombuchery's success.

"There's been so many people who have helped us along the way that are part of that community. It's really fun to be part of and just engaging with our customers too! I'm always so surprised how much joy a basic product, like a drink, can bring people. We get a lot of that feedback when we're at markets," Herman said.



Neighborhood Kombuchery is owned and operated by Carissa Herman and Andrew Rhodes. They take great pride their product is made in Morgantown and bares the WV Grown label.

Kombucha is believed to have first been popularized in China and is a fermented drink made with sugar, bacteria and tea. It's produced by fermenting sugared tea using a symbiotic culture of bacteria and yeast (SCOBY), which is commonly referred to as a "mother." Although Kombucha's origins aren't rooted in the mountain state, Rhodes believes because of how it's brewed, it's deeply connected to the Appalachian spirit.

"The Appalachian region in West Virginia has a long cultural history of fermentation and food preservation. And while kombucha itself might not have been a longtime product in this area, it still follows that trend," stated Rhodes.

Because kombucha feels so new to West Virginia, Herman says a lot of time is spent fielding questions about it, so much so, she's created a FAQ page on their website to answer the questions they get most often.

Since their humble beginnings as a homebrew, Neighborhood Kombuchery has only grown and learned from their practice. They offer an array of flavors including, but not limited to, calendula rose, blueberry lavender and ginger and lime. Most recently the duo took another leap and began canning their product.

"So far, we've kind of let this thing grow organically, and it has continued to do that. I think what we'd like to do is be more accessible throughout the rest of the state, which is happening now that we are canning. We want to continue to push the limits and get into some areas that we're not currently in, outside of Morgantown and some of the major hubs," Herman added.

Neighborhood Kombuchery is a member of WV Grown and is located at 119 Pleasant Street in Morgantown. If you're in the area on a Friday, be sure to check out their pop-up events from 3-7p.m. For an up-to-date list of their offerings, visit their website at wvkombucha.com. They're also on Facebook and Instagram.



West Virginia Grown

Rooted in the Mountain State



BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms
- Cellar House Harvest
- Mountain 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 Market LLC
- Mill Creek Meadows Farms
- Mountaineer Brand LLC
- Mountain Dogs LLC
- North Mountain Apothecary
- Raw Natural
- Romero Ranch
- Sister Sue's
- Sulphur Springs Stables - Orsini Farms LLC dba Warbirds Cattle & Farm
- Taylor's Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Willow Bourne Farm

BRAXTON

- Mary's K9 Bakery LLC
- Oh Edith/Little Fork Farm
- Rose Petal Soaps
- Givens' Bison dba Mountain State Farm

BROOKE

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

BOONE

- Mount Royal Lavender

CABELL

- Appalachian Apiculture
- Amandus Family Farm
- Auburn & East
- Good Horse Scents
- R&R Products dba Down Home Salads
- Stringtown Farm

CLAY

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

DODDRIDGE

- Sweet Wind Farm
- Ryan Farm

FAYETTE

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

GRANT

- Grace Brooke Greenhouses LLC

GREENBRIER

- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Dry Creek Farms
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables
- Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC
- Sunset Berry Farms & Produce LLC
- Mike's Munchies
- The Hanna Farmstead
- Mt. Harmony Farm
- Mama Faye's Fudge and Confections
- Sunset Berry Farm & Produce LLC
- Taft Cochran Family Farm

HAMPSHIRE

- Kismet Acres Farm
- Good Time Ridge Farm
- Green Smith Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm
- LDR Farm
- McDaniel Farms, LLC

HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC
- Lonesome Ridge Farm Inc.
- Wardensville Garden Market
- Weese Farm
- South Branch Meat and Cattle Company LLC
- Sweet Rose Ice Cream Shop
- Williams Farms & Sweet Corn

HARRISON

- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary
- Just Another Farm LLC
- Hestia's Way Acres

HANCOCK

- Gibson Farm NC

JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats

- Cave Mountain Soap Company LLC
- Out of This World Salsa
- Overholt Homestead, LLC
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP
- One Blessed Farm LLC
- Layne Family Farmstead

JEFFERSON

- Shalgo Farm
- Appalachian Greens
- The Grass is Greener Farm LLC

KANAWHA

- Angelos Food Products LLC
- Appalachian Abattoir
- Country Road House and Berries
- Hamilton Farms, LLC
- Happy Hens Farm
- Hershaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks LLC
- Piddlin' Rooster LLC/Tipsy Roo's
- McCutcheon's Rub Company
- Mallory Family Farm
- Oh My Greens
- J Bees

LEWIS

- Garton Farms
- Lone Hickory Farm
- Novak Farms
- Smoke Camp Craft

LINCOLN

- Anna Bell Farms
- Hill n' Hollow Farm & Sugarworks
- Estep Branch Pure Maple Syrup
- Berry Farms
- J & J Bee Farm
- Justice Farms
- Wilkerson Christmas Tree Farm
- Ware Farms
- Simply Hickory
- Ronk Family Farm

MARION

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

MARSHALL

- Eco-Vrindaban Inc.
- American Pie
- Gopi Meadows
- Hazel Dell Farm
- NJ's Kettle Corn
- Struggling Acres Farm
- Providence De Fleur

MASON

- Black Oak Holler Farm LLC
- Hope's Harvest Farm LLC
- Molly Goat Soap
- Moran Farms
- Pure and Simple Sunset Farm

MERCER

- Beautiful Bee
- Hillbilly Farms

MINERAL

- Green Family Farm
- Indian Water Maple Company

MONONGALIA

- Neighborhood Kombuchery
- The Kitchen
- WVU
- Boone's Bees and Trees
- Brown's Choose and Cut Christmas Tree Farm
- Sonny's Peppers

MONROE

- Bee Green
- Bumbling Acres Farm
- Clean Acres Farm
- Greenville Farm Kitchen
- Spangler's Family Farm
- Dove-tail Ridge Farm

MORGAN

- Glascock's Produce
- Clarity Homestead and Trading Post
- Mock's Greenhouse and Farm

NICHOLAS

- Dave's Backyard Sugarin'
- Kirkwood Winery
- White Oak Acres
- Woodbine Jams and Jellies, Inc.
- Country Roads Farm
- Windy Meadows Farm
- Wood You Lather

OHIO

- Beeholding Acres/Roth Apiaries
- Fowler Farm
- Grow Ohio Valley
- Moss Farms Winery
- Rock Valley Farm
- The Blended Homestead
- Windswept Farm
- Zeb's Barky Bites
- Windswept Farm
- Apple Core Farms, LLC

PENDLETON

- Brushy Mountain Tree Farm LLC
- Blackthorn Estates Nursery
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmour Farm
- Dean's Gap Farm, LLC
- Swilled Dog

POCAHONTAS

- Brightside Acres, LLC
- Brush Country Bees
- Frostmore Farm
- Wilfong Farms
- Hillsboro Maple Works LLC / Swan Farm
- Bev's Best
- Saffron Flats Farm

PRESTON

- Andor Peppers
- Me & My Bees LLC
- Maryland Line Farm
- Mountindale Apiaries
- Possum Tail Farm
- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Touch of Greens Farms
- Valley Farm Inc.
- Vested Heirs Farm

PUTNAM

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles
- WV Ridgerunner Honey LLC
- Morgan Farms DBA Country Roads Hemp
- Feather Ridge Farm LLC
- Leja Produce

RALEIGH

- Bailey Bees
- Daniel Vineyards LLC
- Shrewsbury Farm
- The Farm on Paint Creek/
Sweet Sweeneysburg Honey
- Timboksue Farms

RANDOLPH

- Poe Run Craft & Provisions Inc.
- The Bryer Patch
- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery
- S & T's Bees

RITCHIE

- Turtle Run Farm
- Five Star Beef Co.

ROANE

- Christian Farm
- Grandma's Rockin' Recipes
- Missy's Produce

SUMMERS

- Cheyenne Farm
- Sprouting Farms
- Genesis Mountain Farm LLC
- Wagon Trace Farm

TAYLOR

- A Plus Meat Processing
- Triple L Farms
- Hidden Meadow Farm LLC

TUCKER

- Mountain State Honey Co. LLC
- R&A Honey Bees LLC
- Seven Islands Farm LLC

TYLER

- Cedar Run Farm
- Creekside Farms
- Uncle Bunk's

UPSHUR

- Appalachian Acres Inc.
- Lucky Lucy Farm
- Mountain Pride Farms LLC
- Mountain Roaster Coffee
- Old Oak Farms
- Zul's Frozen Lemonade, Inc.

WAYNE

- Elmcrest Farm
- LC Smith LLC dba Lovely Creations
Handmade Soaps and More
- Stillter's Apiaries

WEBSTER

- Custard Stand Food Products
- Copperhead Row Hemp Farms WV, LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm
- Dolar Rancho High Tunnel

WETZEL

- Thistledeew Farm Inc.
- Wetzel County Farmers Market

WIRT

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

WOOD

- IN A JAM! LLC
- Minner Family Maple Farm LLC
- Community Resources, Inc. - Hope Grows
- Stomp-n-Grounds Craft Coffees
- Ritchie Family Farm
- Bearsville Bees

WYOMING

- Appalachian Tradition
- Halsey Farm
- Tarbilly's BBQ
- Halsey Farm
- Red Sky Acres
- Cooks Apiary

What is West Virginia Grown?

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.

More Information:

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wvgrown@wvda.us

<https://agriculture.wv.gov/ag-business/west-virginia-grown/>



Family First Vets and Heroes to Agriculture – Chris Grimes

race, you don't hear the birds. You don't smell the flowers. Here you can do that."

Chris would often bring his military co-workers and their families from Washington, D.C. with them to enjoy life on the farm for a few days. Some suffered from PTSD, others depression or were dealing with the stresses of long deployments away from their families.

"After their first visit, they'd give us a call and say, 'Can we come back?' That's when we started asking questions. We wanted to know what exactly they liked about being out here," says Chris, a member of the WVDA's Vets and Heroes to Agriculture program. "The number one thing was they unplugged. It was something as simple as them sitting at the dining room table and eating a meal together, playing catch outside with the kids or taking a hike as a family. We have no wi-fi at the house; cell phone reception is pretty spotty. These folks are stepping off the hamster wheel and focusing on what is really important – their family."

In January, Chris retired from the military, and this spring, he and Melissa cut the ribbon on their Mountain Cajun Getaway. They officially opened their century-old farmhouse as a retreat. It's a 501(c)(3) non-profit. The military families who visit don't pay a penny. The cost of their stay is paid for through donations.

Chris says there's a wealth of outdoor

opportunities for military families. There's fishing, rock climbing, hiking, zip lining, skiing and tubing all within a few miles of the farm. And the evenings are capped off with a campfire back at the farm where they can roast s'mores, tell stories and sing.

"This is not just a vacation. When these families come out, we want to give them some tools. They learn the value of unplugging, winding down, removing that layer of noise and focusing on what is really important," stresses Chris. "By giving them those tools, I hope they go home and make time for their family."

In the future, Chris would like to give families the opportunity to harvest and can vegetables from the farm's garden. Another project is to teach their visitors how to collect sap and boil it down to make maple syrup they can label and take home. They also want to take the military families to farms owned and operated by other Vets and Heroes to Ag members to see how they have successfully transitioned into agriculture careers.

"We're just getting started here," says Chris. "We're trying to keep life as a full circle and continue to give back."

To find out more about Mountain Cajun Getaway, you can find them at mountaincajungetaway.org or visit their Facebook page.



Veteran Chris Grimes and his wife Melissa recently opened Mountain Cajun Getaway. Their farm is a place where other veterans or active-duty military visit to "step off the hamster wheel," de-stress and connect with their families.

Chris Grimes served 22 years in the Navy. When he retired earlier this year, he decided to keep on serving but in a different way.

"I joined the Navy Reserves when I was 35. Then 9/11 happened," says Chris. "That's when I went active duty. I was a Chief Intelligence Specialist. I did naval special warfare. I worked with ground troops, mainly the SEALs."

On the weekends, he and his wife Melissa, a teacher, would drive five and a half hours from Virginia Beach, where he was stationed, to his family's farm in Circleville.

"Once we got here to Pocahontas County, it was like stress taken off our shoulders," explains Chris. "When you're living in a rat

4-H SPOTLIGHT

RONAN STRAIGHT

AGE: 11

4-H CLUB: OLD FIELDS MOUNTAINEER (HARDY CO.)

SCHOOL: MOOREFIELD MIDDLE/6TH GRADE

4-H LEADER: GRETCHEN CREMANN AND MICHELINE WILLIAMS

Ronan: I've been in 4-H since I was eight. I wanted to join because everybody has so much fun. I really like raising livestock – the sheep, the goats, the pigs. That's my favorite. My sheep this year is named Chloe, and my pig is named Oakly. I like having the responsibility of washing them, feeding them, teaching them how to do things and being able to compete with them and see my progress. I won Reserve Supreme Champion with my ram at the Tri-County Fair (Grant County). I also like to ride horses. I have seven horses, and I ride two of them. One of them is named Lily and the other is Jack. Most of the time I barrel race and sometimes I do showmanship. I plan to keep in 4-H until I age out. I'm going to be a farmer someday, and I'm going to own a BBQ restaurant called the Black Sheep!



CLASSIFIED ANNOUNCEMENTS JUNE 2022

To Submit
an Ad: ►

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

July 2022. . .

Phone-In ads for the July issue must be received by 12 noon on Monday, June 13.

Written ads for the July issue must be received by 1 p.m. on Tuesday, June 14.

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.

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

Apiary Sales

Complete beehive body's including 10-frame super, top, bottom, inner cover & queen excluder, all painted white, \$75. Gregory Johnson, 2043 Bear Crk., West Hamlin, 25571; 824-5769.

Hive boxes, 9, shallow boxes 7 tops 4/ea., 3 bottoms, all w/frames & other assortments, \$150. David Meadows, 114 Spring Run Rd., Nettie, 26681; 872-4717.

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

Apiary Events

Clay Co. Beekeepers Assoc., *Monthly Meeting*, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 543-5955; mdavis@dgoc.com.

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

Fayette Co. Beekeepers Assoc., *Monthly Meeting*, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick 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*, 4th Thursday, 7 p.m.-8 p.m., Eldora UMC, Fairmont, Contact Nancy, 612-9699.

Marion Co. Beekeepers Assoc., *May Field day*, Saturday, May 7th, 10 a.m.-2p.m., Louisa Household Bee Yard.

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*, June 20, 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, Contact Rick Forren, 539-1303.

Tri State Beekeepers Assoc., *Monthly Meeting*, 3rd Thursday, May, 6:30 p.m., Good Zoo Bldg., Oglebay 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

Reg. Scottish Highland 11/20 bull, dunn, sire was red meaning he could possibly sire all 6 colors of Scottish Highland calves, good disp., parents on premises, \$1,900. Emily Arbuckle, 15455 Seneca Trail N., Lewisburg, 24901; 661-3533; eaarbuckle@yahoo.com.

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

Reg. Hereford 14-mo. bulls, Hometown 10Y blood, semen tested, \$2,000. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Reg. Polled Hereford yrlg. bulls, have BSE, good markings, dark red, Revolution blood, \$2,000/up; open heifers, \$1,800/up; bred heifers, \$2,200/up. Bobby Daniel, Box 214, Fairdale, 25839; 575-7585.

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

Polled Hereford 1-yr. heifers, good starters out of Home Grown & Victor 3, \$1,000/ea. Richard Dunn, 68 Tyrone Avery Rd., Morgantown, 26508; 594-2603.

Reg. Angus, Limousin & Lim/Flex yrlg. bulls, black & polled, passed BSE, \$2,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontiernet.net.

Pure Angus 22-24 mo. bulls, easy calving, \$1,400/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

Reg. Polled Hereford 14-mo. bulls, good blood, easy calving, passed BSE, \$1,800; 29-mo. herd bull, \$2,500. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

1-yr. bull, \$1,200. Richart Marteny, 5869 Clemtown Rd., Philippi, 26416; 457-3435.

Reg. Black Angus yrlg.: Diverse blood, low birth wt., good disp./milk quality, excel. genetics, heifers, \$1,200/up; bulls, \$1,500/up. Melville Moyers, 11779 US Hwy, 33W, Normantown, 25267; 354-7622.

Black Angus yrlg. bulls out of low birth wt. bull, \$1,200/ea. Homer Plumley, 351 Plumley

Mtn. Rd., Shady Springs, 25918; 573-8799.

Reg. Black Angus 16-mo. bull sired by Meckleys Total Secret, all w/above average EPDs, easy calving, excel. disp., \$2,500. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26602; 678-7302.

Reg. Angus 12-mo.-15-mo. bulls, semen tested, \$2,000. Bill Rohr, 572 Buckboard Lane, Buckhannon, 28201; 613-9522.

Cattle Wants

Reg. Polled Miniature Hereford 3-4 yr. bull, 40-42". Jay Bierce, 6515 Waynesburg Pike Rd., Moundsville, 26041; 780-8033.

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
Mark Miles, 472-2558.

Equipment Sales

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

MF: 12 sq. baler, \$2,000; 50 tractor, Perkins diesel, head & valve reworked, needs new seals, \$2,000, both shed kept, worked when parked 15-yrs. ago; 6' adjustable angle blade, 3-pt. hitch, \$200. Paul Bannister, 23078 Tribble Rd., Leon, 25123; 458-1531; zat2day@gmail.com.

Front end loader for MF 135, will also fit other sm. tractors that size, excel. cond., \$2,500. Jack Bennet, 390 Harper Gap Rd., Seneca Rocks, 26884; 567-2398.

MF '59 50 gas tractor, clean, new Firestone on the rear, \$2,500. David Clark, 1277 Slack Rd., Hurricane, 25526; 767-8645.

6' finish mower, \$2,000. Rick Childers, 33 Nallen Rd., Nallen, 26680; 438-6143.

MF 65 4-cyl. Perkins diesel engine, 100 hrs. on rebuild, over all good cond., \$5,900. Doug Cooper, 9121 Dry Branch Rd., Valley Head, 26294; 339-6309.

JD 336 sq. baler, Enorossi 1850 G2LP, 2-spool, excel. cond., NH 56 rake, \$6,500. David Cox, 7087 Pullman Rd., Pennsboro, 26415, 659-2224.

NH 80 3-pt. hitch round bale mover, \$250; MF '88 290 farm tractor, 2 WD, 65 hp, 8-speed trans., \$5,250; JD 430 round baler, 4x5 bales, has been upgraded to electric twine tie, \$4,500. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 282-5194.

Sq. hay bale elevator w/electric motor, 18', pics avail.; cattle rub, w/rubberized umbrella cone roof, has center salt slide feed tray, 12 insecticide saturated round bullets w/drip tray, will text pics, both \$300. Lonnie Fast, 8 Fast Lane, Fairmont, 26554; 282-1210.

MF 7' sickle bar mower, \$1,700. Richard Fauver, 806 Mill Crk. Rd., Mt. Alto, 26264; 373-7933.

JD '17 hay bine, shed kept, good cond., \$3,000; Shaver 8" post driver, \$1,500; NH 451 9' sickle mower, \$1,650; tractor bucket forks, 4,000 lbs, \$250, both excel. cond.; more equip. Thomas Grimes, 993 Back Draft Rd., Green Bank, 24944; twgrimes@yahoo.com.

Int'l TD9 tractor, \$14,500; Ford 2-bottom plow & hay tedder, \$650/ea.; MF sickle bar mower, \$1,800; hay crimper, JD hay tedder, single bottom plow, corn planter, & dump rake, \$325/ea.; more equip. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Kubota: front bucket, \$3,000; mower deck, 60", \$2,600; Land Pride brush hog, \$1,100. Dennis Meadows, Rt. 1, Box 457, Milton, 25541; 743-5273.

Ford 530 4 WD diesel tractor, 64 hp, 2,700 hrs., \$16,500; Woods 12; batwing mower, excel. cond., \$11,000. Harold Metz, 193 Waymans Ridge Rd., Moundsville, 26041.

NH 258rake completely restored, 10' pickup, hyd, drive, pony wheels in front, \$4,500. John Miller, 530 Stillmeadow Lane, Moundsville; 26041; 845-4866.

MF TO35 gas engine tractor, 2-stage clutch, mid mount sickle mount mower, \$4,000, call Mon.-Thurs. Elizabeth Morris, 314 Lime Crk. Rd., Summersville, 26651; 872-4009.

Rotary mower/bush hog, 5', 40 hp, gearbox, tractor supply make by King Kutter, 300 hrs., good cond., \$350. Roger O'Quinn, 822 Spruce Grove Rd., Mt. Nebo, 26679; 618-4526.

JD '06 5303 2 WD, canopy, wet lines & weights., 774 hrs., excel. cond., \$11,000. Cindy Smith, 5474 Evans Rd., Leon, 25123; 895-3340; 593-5980.

Farm Sales

Advertisements for land **MUST** be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland ads **MUST** include accompaniments (house, barn, hayfield, garden, etc.) but no specifics, i.e., new kitchen, family room, etc. Ads for the sale or rental of farmland are acceptable from individuals, but **MUST** include the above. Advertisements for hunting land, commercial or city properties **CANNOT** be accepted.

Greenbrier Co.: 80 A. w/log house, barn, outbldgs, 10A hayfield, springs, crks., ponds, fruit trees, 70 A. woods, 7 miles from the Dawson exit, \$485,000. Ron Malus 3446 Snake Run Rd., Alderson, 24901; 392-5231.

Pleasants Co.: 33 A. w/house, 2 barns, 2 outbldgs., spring & city water, some woods, stream, free gas, \$145,000. Michael Parsons, 100 Franklin Dr., St. Marys, 26170; 740-629-4425; belvaparsons@gmail.com.

Goat Sales

ADGA reg. Nigerian dwarf 10-wk. kids, wethers, does & bucks, blue eyes, quality lines, neg. closed herd, \$150-\$375. Amanda Diehl, 90 Joe Roush Rd., Letart, 25253; 895-3364.

ADGA reg. Nigerian dwarf 1-yr. buck, polled, blue eyes, moonspotted, proven, beautiful offspring, great lines, good disp., \$350/obo. Michelle Johnson, 2030 Cobb Hollow Rd., Red House, 25168; 561-8997.

Faint breed, beautiful, healthy, 75 lbs., \$200/ea.; pygmy, 25-30 lbs., great pets, healthy good disp., \$100, both ready to breed. Tim Miller, 116 Delight Dr., Gerrardstown, 25420; 229-8487.

Reg. Kiko & Saanen does, bucks & weanlings, herd reduction, CAE/Johnes/CL/Brucecellosis neg. herd. del. avail., \$100-\$400, discount for quantity. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 897-7073; donkeymomhope@gmail.com.

Boer/Nubian buckling, vacc., triplet births, \$150. Jeremy Vance, 927 Guy Dice Rd., Harmon, 26270; 704-7667.

ADGA reg. Nigerian Dwarf kids, wethers, does & buck, blue eyes, clean neg. tested herd,

\$125/up. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 458-1992.

Hog Sales

Hog female, white, 450 lbs., \$250. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

Horse Sales

Reg. Tenn./Wlkr. 10-mo. colt, black/white spotted, \$3,500. Johnny Johnson, P.O. Box 62, Heaters, 26627; 765-5971.

Reg. Tenn./Wlkr. 8-yr. Palomino gelding, 14.2 h, great trail horse, experienced rider, \$5,500. Roger Long, 3874 Taylor Drain Rd., West Union, 26456; 349-4658.

BEGINNER HORSE CAMP FOR DEVELOPING EQUESTRIANS

In the Irons Camp I, 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.

Plant Sales

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

Fresh garlic, order now from 8 varieties, \$3.50/lb., plus shipping or arrange meeting near Beckley, Rocky Cangemi, Box 515, Glen Daniel, 25844; 860-2474; 860-2473.

Seeds: old-time fat man, Logan Giant, Rattlesnake, brown & white half runner pole bean, more, \$15/100 seed, all tested for germination. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com.

Castor seeds, \$1/8 seeds; Holley Hop dbl. flower seed, red, \$1/bsp.; Marigold flower seed, gold, \$1/bsp.; Cinnamon vine flower seeds, \$1/16 seed, all SASE. B. Hagy, 2744 Fenwick Rd., Richwood, 26261; 846-4364.

Caster beans/mole killer, \$1/12 seed, SASE to Jerry McCauley 5519 Seneca Trail, Valley Bend, 26293; 642-9737.

Sheep Sales

Dorpher/Kathadin: 18-mo. ram, proven producer, \$325; young rams, \$225. Mitchell Dech, 207 Briar Patch Lane, Mt. Hope, 25880; 673-0568.

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

Hay '21 sq. bales, mixed meadow grass: 1st cut, \$5/bale/loaded out of barn, & 1 extra per bale on quantities less than 50; 2nd cut, \$6/bale, del. service avail. for additional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

Harness for team of big horses, chrome w/ nickle trim, 3 straps brithman, \$500. Ed Bolyard, 278 Ed Arnold Rd., Augusta, 26704; 703-1767.

Livestock wooden 12x4' loading ramp, treated 2x6s w/traction cleats 16" on center and 4, 4' cross braces, \$100. Linda Buckanan, 1011 Crest View Dr., Creston, 26141; 354-7506.

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.

Hay wagon, 7', \$700/both. Thomas Grimes, 993 Back Draft Rd., Green Bank, 24944; 456-3020; twgrimes@yahoo.com.

Maple syrup, pure WV: \$20/qt.; \$11/pt.; \$6½ pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

Hay '20 4x5 round bales, \$25/bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

ASDR & CKC reg. Aust. Shep. pups: 4, blue merle females, \$600/firm; 5, black tri males, \$500; tails docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24901; 575-6036.

Black walnut kernels, vacuum sealed 1 lb. package, \$15 + postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

Worm Castings natural plant food, \$20/10 lb.; \$39/25 lb.; \$64/50 lbs., plus S&H, will del. local, bulk sales & pricing upon request. David Lester, P.O. Box 216, Enterprise, 26568; 592-2693; davidplester@aol.com.

Cattle trailer, single axle, bumper pull, \$1,200; 5-gal. elec. butter churn, \$65. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Hay 100 4x5 round bales, wrapped, \$35/bale. Richard Marteny, 5869 Clemtown Rd., Philipppi, 26416; 457-3435.

ASDR & CKC reg. Aust. Shep. pups, blue merles, females, \$600/ea; blue & red merle males, \$600/ea.; black tri male & females, all have white collars, \$500, vacc./wormed. Vicki Mitchem, 955 Powley Crk. Rd., Hinton, 575-6036.

Hay '21 4x5 round bales, wrapped, \$45/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 627-5064; 612-6677.

Black Walnut Kernels, vacuum sealed 1 lb. package, \$15, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

Acreage: Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$65,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

1-Horse cart, oak w/rubber wheels, \$2,800. Ellen Ogden, 97 PawPaw Estates, Rivesville, 26588; 278-9078.

Hay '22 lg. sq. bales, quality mixed grasses, easy access, never wet, \$6/bale/out of barn; \$5/bale/out of field. Larry Parsons, 76 Maple Drive, Evans, 25241; 372-4575.

Cherries: sweet & sour, \$1/lb.; apples: Lodi & Yellow Transparent, \$12/bu., bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

Hay '21 4x4 sq. bales, mixed grass, \$3/bale. John Sell, 27 Comfort Rd., Fairmont, 26554; 363-8932.

Pyrenees 5-wk pups: female, \$500; male, \$450. Kirk Walton, 12937 Lobelia Rd., Hillsboro, 24946; 646-9404.

Miscellaneous Wants

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; 472-8245.

SPRAYING

Pasture, hay land & more with herbicide to treat weeds & brush, also spraying fert. & calcium products. Licensed, insured & experienced, \$300/up.
Dennis Burns, P.O. Box 524
Rupert, WV,
304-646-2779.



IT'S TIME TO PLANT YOUR PUMPKINS!

Don't forget the WV Pumpkin Festival's Giant Pumpkin Contest this fall (Oct. 6-9). Cash prizes and bragging rights are on the line. So, get those gourds in the ground and growing! For more info: wvpumpkinpark.com.

JOIN THE WV AGRITOURISM ASSOCIATION

Producer & Associate Memberships

GAIN KNOWLEDGE AND SUPPORT YOUR FARM'S NEEDS TO GROW

- ✓ Networking with peers
- ✓ State level advocacy
- ✓ Member only Facebook group
- ✓ Training opportunities with industry experts
- ✓ Statewide marketing
- ✓ Building community connections

PRODUCER ANNUAL FEES

\$50



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<https://go.wvu.edu/wv-agritourism-association-survey>

mparsons@wvda.us | DoSinghKnights@mail.wvu.edu



WEST VIRGINIA DEPARTMENT OF AGRICULTURE

WVDA: What We Do



Jayme Garrett

Animal Health Assistant Division Director,
Field Services & Animal Disease
Traceability Coordinator

“I supervise and direct our animal health field technicians and livestock graders. These staff monitor and protect WV's livestock and poultry populations and provide livestock grading and market reporting. I also manage the Animal Disease Traceability program which defines requirements for official identification and interstate movement of livestock. Effective traceability is imperative for a faster disease response time.”



THE WEST VIRGINIA AGRICULTURE AND FORESTRY HALL OF FAME BANQUET

The West Virginia Ag and Forestry Hall of Fame (AFHOF) will add four members to its rolls Saturday, July 23 at the 2022 banquet. As in past years, the banquet will be held at Jackson's Mill. The reception will begin at 5:00 p.m. and dinner at 6:00 p.m.

Tickets are available from the WV Department of Agriculture by calling 304-558-3200, or by mailing jkeaton@wvda.us. Cost is \$40 per person, although inductees receive two free tickets. Ticket sales end June 30.

INDUCTEES:

- WILLIAM INGRAM
- THOMAS MCCONNELL
- JENNIFER OURS WILLIAMS
- JUERGEN WILDMAN

RETURN SERVICE REQUESTED

GARDEN CALENDAR

JUNE 2022

Source: WVU Extension Service Garden Calendar



- | | | |
|------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------|
| JUNE 1 Seed lettuce as a companion plant to tomatoes. | JUNE 10 Seed sweet corn, beets, pumpkins and winter squash.
Pinch blackberry canes. | JUNE 20 Treat lawn for white grubs using systemic insecticide. |
| JUNE 2 Seed snap beans and carrots.
Seed summer squash and corn for late crop. | JUNE 11 Begin bagworm control.
Seed basil as tomato companion plant. | JUNE 21 Seed pole limas and snap beans.
Prune pine trees. |
| JUNE 3 Seed cabbage, cauliflower, broccoli and Brussels sprouts. | JUNE 13 Side-dress sweet corn that is knee-high with additional nitrogen. | JUNE 22 End asparagus harvest. |
| JUNE 4 Seed parsley.
Seed pumpkins and winter squash. | JUNE 14 Deadhead annuals to encourage more flowers. | JUNE 23 Seed or transplant savory.
Harvest beet greens. |
| JUNE 6 Seed leaf and bibb lettuce.
Plant celery. | JUNE 15 Transplant thyme. Plant peppers. | JUNE 24 Turn compost.
Plant late tomatoes and peppers. |
| JUNE 7 Mulch garden to control weeds and conserve moisture. | JUNE 16 Prune spring-flowering shrubs.
Control cabbage worms with DiPel® or row cover. | JUNE 25 Fertilize asparagus. |
| JUNE 8 Monitor for garden pests.
Plant tomatoes.
Summer prune apples and peaches. | JUNE 17 Renovate (e.g., leaf removal, fertilize, etc.) strawberries after last harvest. | JUNE 27 Add non-seed-bearing weeds to compost. Seed peppers. |
| JUNE 9 Seed bush limas.
Begin control measures for squash vine borer. | JUNE 18 Pinch back garden mums.
Seed dill. | JUNE 28 Plant basil. Stake peppers.
Transplant rosemary. |
| | | JUNE 29 Seed half-runner and pole beans. |
| | | JUNE 30 Harvest summer squash. |

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