

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

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WHAT'S THE BUZZ?



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MOUNTAIN STATE GROUND BEEF



This is a win-win for everybody – the farmers, the producers and the customers.

— Neil Bumgarner | Cattlemen's Association

When you sit down to eat a hamburger, do you ever wonder where that ground meat comes from? It's been a question a lot of West Virginia consumers have been asking for years. Earlier this fall, the West Virginia Cattlemen's Association and Appalachian Abattoir launched Mountain State Ground Beef. The cows are raised in West Virginia, the animals are processed at Appalachian Abattoir in Charleston, the ground beef is packaged by Buzz Foods, also in Charleston, and the meat is shipped to West Virginia grocery and convenience stores.

"This is a win-win for everybody – the farmers, the producers and the customers," stresses farmer and West Virginia Cattlemen's Association member Neil Bumgarner.

It was Bumgarner and his fellow farmer Todd Meckley of Waverly who got the whole thing started. Meckley, who has been working cattle most of his life, says in the past, the lack of a large-scale USDA production facility here in West Virginia forced farmers to send their cull cattle out of state.

"It doesn't make sense," he explains. "We raise these cattle, and then we ship them clear out to Kansas. They're processed out there with cows from other states, and then they ship the meat back to a grocery store here in West Virginia. That's a pretty inefficient model if you think about it."

Meckley says there was a market for a product that didn't exist.

"Neil and I were talking one evening about the Kentucky Ground Beef brand and how they've been successful with it over the last 10 years. I said, 'Why can't we, the state of West Virginia, do this?' Neil did some research, and we started talking to the folks behind Appalachian Abattoir. That got the ball rolling."

Appalachian Abattoir is a full-service, USDA-inspected harvest facility that opened for business in the fall of 2021. Its parent company, Buzz Foods, has been locally owned and operated in Charleston since 1938. Meckley and Bumgarner brought their idea to Buzz President Dickenson Gould in 2018. It took a few years and the construction of the Abattoir before the project was a go.

"There's nobody else in the state capable



FROM THE COMMISSIONER:

President Biden is Right: We Must End Hunger

President Biden recently announced his administration's goal to eliminate hunger and reduce diet-related diseases by 2030. His plan is based around five policy pillars; improve access to food, integrate nutrition and health, empower consumers to make healthy choices, support physical activity and enhance nutrition and food security research. Addressing these issues is crucial as we face rising energy prices, inflation and supply chain problems. At the same time, more than 35% of the adult population and 20% of children are now considered obese, in addition to one in ten households facing food insecurity. It is refreshing to see an administration show some commitment to nutrition and food security, but I urge the President to look towards West Virginia for successful program examples.

In just the past year, the number of folks reliant on foodbanks has increased by 12%, with over 100,000 families receiving commodities. Food access is a prevalent issue facing many of our smaller and more rural communities. As big box stores pushed out small businesses, only to leave a few decades later, it has left many of our communities without reliable grocers. This forces our citizens to travel hours to secure food for their families. To combat these issues, we have seen West Virginia develop SNAP Stretch which doubles the value amount of those dollars when purchasing healthy produce, as well as convert WIC, WIC SFMNP and Senior SFMNP to electronic solutions to keep these programs moving forward. We have also seen the number of farmers markets triple since being

moved to the Department of Agriculture and meat processing production rise 50% since the pandemic. We are doing a lot to expand access, but it is not enough.

To further integrate nutrition and medicine, the Biden administration plans to pilot covering "medically tailored meals" through Medicare. In West Virginia, we have already found success through our "FARMacy" programs that prescribe food boxes to combat diet-related diseases. Our eight programs around the state expand access to nutritious, healthy foods and combine them with educational materials and expert resources. Over the last several years, we have seen participants achieve better health outcomes and learn more about healthy living.

To address mental health, we have funded projects through our Veterans and Heroes to Agriculture program to integrate mental health and agriculture. Through partners such as the VA hospitals and homes, we have expanded mental health programs to those who have served our country and communities. As a State that has a limited medical resources, health and wellbeing of our citizens should be a top priority for ensuring a prosperous West Virginia.

President Biden wants more schools to cook food from scratch, as well as purchase more food from local farmers. The President is right, although he failed to mention how we got here. A grave policy mistake made by Departments of Education shifted us towards "heat and serve meals" in lieu of home cooking. The long-term effects of these

policies have worsened nutritional outcomes for our youth leading to adulthood health risks. Now, most of our schools lack the staff and equipment to reverse course, but through successful programs such as Farm to School and the Fresh Food Act we have tried to right these wrongs. If we are truly going to serve better meals in our schools like the President wants, it will take a huge investment in school resources. In the meantime, the Department continues to work through the Farm to School Coalition and invest staff time into how to connect more farmers to schools.

As much as I am happy to hear these initiatives from the President, we have been preaching since day one that food security is vital to West Virginia. It is sad that despite being one of the leading producers of food in the world, the United States still faces food deserts, rising diet-related diseases and food shortages during these economic times. Closing the gap between consumption and production not only lessens our reliance on foreign sources of foods but also fosters a healthy citizenry, environment and economy. We must invest in the local farmer and programs that support them. President Biden is right; we must end hunger in the United States, and it starts by replicating and expanding the programs we have started right here in the Mountain State.

Kent Leonhardt, Commissioner of Agriculture

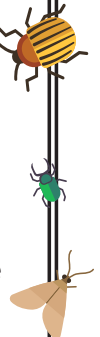
ANIMAL HEALTH BULLETIN

Winter Livestock Care

Brrrrr! It's that time of year again when livestock producers are tasked with the challenge of managing the health of their herd during frigid winter months. The health of spring cow and calf pairs depends on good winter herd management. As temperatures plummet, livestock burn more calories to stay warm. To keep herds healthy through winter, supplying more forage and adequate minerals is critical to prevent depletion of fat stores and weight loss. Producers should keep in mind that, although more forage is required during the winter, livestock also waste hay and feeder choice is important. A study at Michigan State University compared feed wastage among different types of round bale feeders. Ring and ring/cone type feeders were the most efficient, resulting in an average of only 4.5 percent waste. In addition, as livestock consume more feed, water intake is also increased. Checking water sources regularly is important to ensure there is plenty of unfrozen water available. A local practicing veterinarian can assist livestock producers with overall herd health plans including winter management.

SEE A POTENTIAL INVASIVE PEST?

Send us a photo of the pest with your name and contact info to bugbusters@wvda.us or 304-558-2212.



— What's the Buzz?, Cont. from page 1

of harvesting, processing, marketing and distributing Mountain State Ground Beef other than Buzz Foods. You add the Cattlemen's Association's network of more than 500 farmers in West Virginia, plus the connections we have in the industry, and it's just been the two ingredients needed to make this thing go," says Bumgarner.

The cattle used to make Mountain State Ground Beef are cull cows.

"We describe a cull cow as an animal that is no longer being productive," explains Megan Parsons, the marketing and communications manager at Buzz Foods. "There are usually three 'O's' of culling. The cow is older, open (it's not pregnant) or it's ornery, not the best behaved cow on the farm. That's the type of cow that's perfect for the Mountain State Ground Beef program."

Meckley says in the past his cull cows didn't make him much money.

"These are market-ready cows that traditionally haven't had a lot of value. With Mountain State Ground Beef, we can gain value out of them. That's a big deal for my farm! We're feeding West Virginians. It's a local, ground beef product that's coming from cows that have lived out their life."

The West Virginia Cattlemen's Association has taken on the job of signing up farmers for the program. The next step is to get them Beef Quality Assurance certified. It's a national program that provides cattle farmers with science-based management practices to enhance carcass quality, beef safety and improve animal care. So far, 53 West Virginia farmers have signed on.

"The farmers are benefitting from this program by capturing a premium on their market cows," explains Bumgarner. "They're selling their cows directly to Appalachian Abattoir and being paid the carcass weight and a five percent premium of the USDA Eastern U.S. cow carcass weight value. They're getting more for their cows than if they marketed them another way."

The Cattlemen's Association was awarded a USDA Local Foods Promotion grant. They use that funding to help label and market the product and subsidize transportation of the cull cattle from the farm to four hubs across the state. From there, they are taken to the Abattoir.

Every cow that enters the Abattoir must have an RFID tag. It tracks the animal to its farm of origin and allows Appalachian Abattoir to cut a check to the farmer once it's processed.

It also serves as a way to track the finished product in case of a foodborne illness.

Meckley says it's one of the benefits of the program. Customers know their meat is coming from West Virginia farms and nowhere else. They can check out the Mountain State Ground Beef website and meet the farmers who are raising the cows.

"The consumers eating this ground beef can go see the farm. It's not in Kansas. It's not in Nebraska. It's not in Texas. It's in West Virginia," Meckley stresses. "Being able to link myself directly to the consumer who's buying this product, that's a really neat outlet. It's a no-brainer. I'm just happy we've got the enthusiasm from the producers and the grocery chains carrying our meat."

Mountain State Ground Beef can be found at Food Fair grocery stores and Par Mar convenience stores. Why a convenience store? Parsons says in many rural communities, Par Mar is the only place to purchase food. Buzz delivers the product to those store coolers, and in some cases

freezers. That gives customers in food deserts an opportunity to purchase fresh, ground beef.

Shoppers can plug in [MSGB.com/storelocator](https://mountainstatebeef.com/storelocator) to find a Food Fair or Par Mar in their neighborhood who sells Mountain State Ground Beef.

Starting the first of the year Mountain State Ground Beef will be available at another location.

"Kroger, the largest retail chain in the state will be carrying our product come January 1," says Bumgarner. "This is a huge win and great news for the program!"

In the meantime, the Cattlemen's Association is working on bringing more farmers into the program and Buzz is preparing for more sales.

"We're still gearing up," explains Parsons. "The number of cattle we will need to fill orders is going to change dramatically once Kroger comes on board."

The consumers eating this ground beef can go see the farm. It's not in Kansas. It's not in Nebraska. It's not in Texas. It's in West Virginia.

- Todd Meckley | West Virginia Farmer

Meckley says the program is a game changer for his farm and a lot of other West Virginia cattle producers.

"To have local, Mountain State Ground Beef in grocery stores is a big deal," says Meckley. "But it's not hard to sell this product. It's a West Virginia product, and from a cattle production perspective, that is really cool!"

Todd Meckley, pictured with his family, says it's important for Mountain State Ground Beef customers to know where their meat is coming from. He is one of 53 West Virginia farmers raising cattle for the program.

To find out more about Mountain State Ground Beef, log on to <https://mountainstatebeef.com/>. For farmers interested in joining the program, go to <https://www.wvcattlemen.org/>.



What's Cookin'?



NOVEMBER 2022

Give Thanks...for Stuffing

When it come to our Thanksgiving meal, the turkey is the star of the show. Stuffing, on the other hand, is often a supporting player, but no more! This month, we're featuring stuffing recipes that will wow your tastebuds. Whether you're a traditionalist, have an adventurous palate or need to make some adjustments for your diet, we've got you covered. When you sit down for your feast, the stuffing just may upstage that bird! If you have a recipe you'd like to share with us, send it to marketbulletin@wvda.us.

Oyster Stuffing

- 5 stalks celery, diced
- 1 ½ cups chopped onion
- 5 cups crumbled cornbread
- ½ cup chopped, cooked turkey giblets
- 8 ounces shucked oysters
- ¼ cup chopped fresh parsley
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon dried sage
- ½ teaspoon ground nutmeg
- 2 eggs
- 2 cups chicken stock

Step 1

In a skillet, saute the celery with the onions until the onions are translucent.

Step 2

In a large bowl combine the crumbled cornbread, cooked celery, cooked onions, giblets, oysters, parsley, basil, salt, paprika, dried sage and nutmeg. Toss well.

Step 3

Beat the 2 eggs. Add the eggs and chicken stock to the stuffing mixture. Stuff stuffing in bird's cavity. Remove stuffing promptly once bird is cooked. You can also bake the stuffing separately from the bird in a large dish. Bake at 350 degrees F for 1 hour and 20 minutes.

Gluten-Free Stuffing

- 1 (1 pound) loaf gluten-free bread
- 3 tablespoons olive oil
- 2 medium onions, diced
- 3 stalks celery, diced
- 1 teaspoon chopped fresh sage
- 1 teaspoon dried thyme leaves
- ¾ teaspoon salt
- ground black pepper to taste
- 2 cups gluten-free chicken broth
- 2 large eggs, beaten

Step 1

Cut bread into ¾-inch cubes and spread into a single layer on the prepared baking sheet. Bake in the preheated oven until crisp, 12-17 min.

Step 2

Meanwhile, heat olive oil in a large skillet over medium heat. Add onions and celery; cook and stir until soft, 8-10 min. Stir in sage, thyme, salt and pepper.

Step 3

Add toasted bread cubes, chicken broth, and beaten eggs to the skillet. Stir until well combined, then transfer mixture to a greased 3-quart baking dish.

Step 4

Cover and bake in the preheated oven for 30 mins. Uncover and continue baking until the top is crisp and lightly browned, about 10 more minutes.

Cranberry, Sausage and Apple Stuffing

- 1 pound sweet Italian sausage, casings removed
- ¼ cup butter
- 6 cups coarsely chopped leeks or onions
- 3 tart apples - peeled, cored and chopped
- 2 cups chopped celery
- 4 teaspoons poultry seasoning
- 2 teaspoons dried rosemary, crushed
- 1 cup dried cranberries
- 12 cups white bread cubes, baked until slightly dry
- 1 cup chicken stock
- salt and black pepper to taste

Step 1

Cook and stir sausage in a large skillet over medium heat, crumbling coarsely, for about 10 minutes. Remove sausage to a large bowl with a slotted spoon. Empty pan of grease.

Step 2

In the same pan, melt butter. Add leeks or onions, apples, celery and poultry seasoning; cook until softened, about 10 minutes. Add rosemary, dried cranberries and cooked sausage. Mix all with dried bread cubes. Season to taste with salt and pepper. Moisten with the chicken stock.

Step 2

Stuff turkey with about 5 cups for a 14-pound turkey. Add additional chicken stock to moisten stuffing if needed. Remaining stuffing can be baked in a covered buttered casserole at 350 degrees F for about 45 minutes. Uncover and bake for another 15 minutes to brown top.

WV STATE AGRIBUSINESS
CHRISTMAS TREE FARMS

- Evergreen Christmas Tree Farm - Mineral Wells
- Cedar Run Farm - Sistersville
- E Black and Son Nursery - Wheeling
- Pike Vue Christmas Tree Farm - Wellsburg
- Miller's Christmas Trees - Terra Alta
- Mt. Zion Nursery - Fairmont
- Berry Fork Enterprises - Heaters
- French Creek Christmas Trees - French Creek
- Lakes Tree Farm - Webster
- Yagel Poor Farm - Craigsville
- Wilkerson Christmas Tree Farm - Griffithsville
- Plateau Tree Farm & Nursery - Princeton
- Brushy Mountain Tree Farm - Franklin
- Friars Hill Nursery - Frankford
- Blackthorn Estates Nursery - Sugar Grove
- Mill Run Farm - Marlinton
- King's Trees - Bruceton Mills
- Appalachian Acres - Tallsmanville
- Sims Greenhouse and Garden Center - Palestine
- Dan & Bryan Trees - Shepherdstown
- Diello's Choose and Cut - High View
- May Tree Farm - Petersburg
- Pinecrest Tree Farm - Hedgesville
- Mulkeen Landscaping Christmas Tree Farm - Morgantown
- Potomac Farms Nursery and Greenhouse - Shepherdstown
- Sleepy Creek Tree Farm - Berkeley Springs
- Spring Retreat Farm - Shepherdstown
- Bluestone Nursery - Camp Creek
- Crickmer Farms - Danese
- Rocky Knob Christmas Trees - Upper Tract
- Emerald Farms - Moatsville
- Jolliffe Nursery - Knob Fork
- Soggy Bottom Farm & Nursery - Elkins
- Gray's Park Place - Mt. Lookout
- Santa's Woods - Summit Point
- Lynch Christmas Tree Farm - Martinsburg

Want to be added to our list?
 Contact Agritourism@wvda.us | 304-558-2210



The West Virginia Department of Agriculture is currently working on updating contact information for West Virginia agribusinesses. Therefore, this list is not all-inclusive, but an effort to highlight what we currently have while gathering additional information moving forward. To be included in future advertising, please join West Virginia Growers, the state branding program for agriculture products/businesses.



WEST VIRGINIA DEPARTMENT OF AGRICULTURE
WVDA: What We Do

Andy Stotts
 STS Program Coordinator/Plant Regulatory Officer
 Plant Industries Division

“I coordinate and manage the trapping program for Spiny Moth (formerly Cypsy Moth). The program is called Slow the Spread (STS) and is a multi-state program funded by the U.S. Forest Service. STS involves placing around 4,000 traps every year, from the center of the state to the western border, to monitor for moth populations. If a population is detected, we can address it with mass trapping, mating disruption or insecticidal treatments to protect the state's timber resources. I also conduct log and lumber inspections and issue certificates for export markets. It's rewarding to know I'm helping protect West Virginia's beautiful forests.”

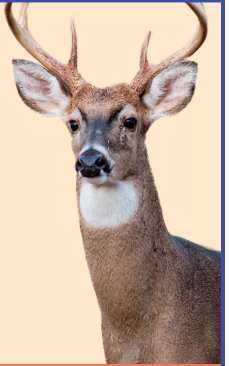

HUNTERS HELPING THE HUNGRY

Since 1992, Hunters Helping the Hungry has donated more than 1 million pounds of venison to West Virginia's two food banks feeding some of the state's neediest families. With the help of the Governor's One Shot Hunt, Share the Harvest Sunday and other forms of private donations, there are no processing fees for hunters who designate deer for the program. Thanks to those generous hunters, 28,145 deer have been processed, providing 1.4 million meals to West Virginian families.

From the first day of any deer season until December 31, hunters who legally harvest a deer and wish to donate the meat to HHH can deliver the deer to the nearest participating meat processor.

The Mountaineer Food Bank and Facing Hunger Foodbank will then pick up the donated venison to be distributed among a statewide network of 600 charitable food pantries, senior centers, shelters and other feeding programs.

For more information please call or Visit: 304-924-6211 | <https://wvdnr.gov/hunting/hunters-helping-the-hungry/>

FFA SPOTLIGHT
CONNOR GIBSON

AGE: 15
GRADE: SOPHOMORE
FFA CHAPTER: PRESTON FFA
SCHOOL: PRESTON COUNTY HIGH SCHOOL
FFA ADVISOR: TERRY HAUSER, SAMANTHA FUNK, ROBERT VARNER

Connor: I grew up on a farm. We run about 400-500 cattle, feeder calves and cow/calf pairs here at Gibson Farming in Terra Alta. I've been driving tractors for as long as I can remember and been interested in them. This year I competed at regionals in the FFA Tractor Safety Driving Test held here at Preston Co. High School. I won and moved on to the state competition which was held in July during the FFA convention. I placed first. That allowed me to compete for the national title in August in Springfield, Massachusetts. You have a written test to complete, a section where you have to identify tractor parts and tools, and then you have to drive a 4-wheel hay wagon, a 2-wheel manure spreader, a skid steer and a loader tractor. I placed third in the national competition. I plan to farm when I graduate from high school, but I will also get another job because farming is so uncertain.




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
- D'Angelo Farms
- Matko 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
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek
- Hughart Farms

GRANT

- Grace Brooke Greenhouses LLC
- Happy Ranch Farm LLC
- May Tree Farm

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
- 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
- South Branch Valley Produce LLC

HARRISON

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

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
- Hernshaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryn 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
- Big Bend Bees
- Bumgarner Pumpkin Patch

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
- 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
- Authentic Appalachia Maple Syrup

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
- TimbukSue Farms
- Butcher's Apiary
- Roc-Bar Farms, LLC

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
- Stiltner'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
- Oldham Sugar Works

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:

304-558-2210

wvgrown@wvda.us

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



Calling All Veterans!



November 11th is the day that we honor all those who have served in the United States Armed Forces. Whether family roots span generations or are freshly planted, many veterans come to West Virginia with a prevailing sense of service and determination to better the world around them. Agriculture is a natural fit for many who served; supporting the local food movement, reaping the therapeutic benefits of “dirt therapy” and working to build a self-sustaining food chain. The combined goals and experience of the veteran community is vital to West Virginia’s agricultural success.

West Virginia Veterans & Heroes to Agriculture is dedicated to the integration and support of veterans

entering or currently working in agriculture. Members receive opportunities for education, training, scholarships and mentorship through invaluable partnerships with agencies, organizations and farmers. The program also helps promote the development of agricultural industries, products and marketing opportunities across the state.

To learn more about West Virginia’s Veterans & Heroes to Agriculture program, visit <https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/> or contact the Business Development Division at vetstoag@wvda.us or 304-558-2210.

Veterans and Heroes to Agriculture

Bette Angle – Grassy Creek Farm

Bette Angle didn’t take a direct path to agriculture. This military veteran grew up a “city girl” who spent her summers at her aunt’s farm in Texas.

“My Aunt’s farm was in a place called Telephone, Texas, which until the middle of the 1960s didn’t even have a telephone,” she laughs.

After she graduated from high school in McKinney, Texas, Bette decided to spread her wings.

“When I graduated, there were no jobs. It was that time of the ‘70s, and so I joined the military. I was stationed at Fort Lee in Virginia working for the JAG (Judge Advocate General) corp. I was a JAG clerk. I did paralegal work – wills, powers of attorney, investigated scams. Then I got shipped overseas. I learned German and ended up on the Anti-Terrorism Squad,” she explains.

In 1984, she was granted a medical discharge and moved back home to Texas to attend college. She got a degree in business and marketing but quickly realized she’d rather dig in the dirt than work in corporate America.

“I was always a gardener. I raised stuff



Bette Angle has taken her love of herbs and spices and turned it into a money-making venture at Grassy Creek Farm.

around my own house. Then I heard about the Master Gardener program through the Extension Service, and I turned my property into a little working farm,” she recalls.

After a divorce, Bette decided to move to West Virginia in 2010.

“Armed with a van and two dogs, I bought a farm in Nicholas County and have been making a go of it on a shoestring and prayer ever since.”

Grassy Creek Farm in Leivasy specializes in herbs and hydroponic lettuce.

“I got a grant from NRCS (Natural Resource Conservation Service) to build my high tunnel and a hydroponic set-up through Homegrown Heroes,” she explains.

Bette sits on the National Advisory Board for the Farmer Veteran Coalition and joined the Veterans and Heroes to Agriculture program in 2017. She loves sharing her story and her

knowledge of herbs with other veterans.

“If you call anybody in the WVU Master Gardeners program and ask them who’s the herb specialist and who does wild food foraging, they’re going to give you my name and phone number,” she laughs.

Bette has also helped several elementary schools and non-profits set up their own high tunnels and writes a weekly gardening column for the Nicholas Chronicle. She sells her herbs, teas, spice mixes and lettuce to local restaurants and has opened a small, on-farm store.

When she has some downtime, Bette says she likes to survey her farm.

“I’ll just sit here and enjoy the beauty of it. Even if some people call this all weeds, I love my dandelions and herbs. You can just relax and be one with the world.”

WVDA LAUNCHES Merged WV Grown and Homegrown by Heroes Logo



The West Virginia Department of Agriculture is teaming up with the Farmer Veteran Coalition to combine the WV Grown and Homegrown by Heroes logos into a blended mark. This marketing initiative informs consumers that agricultural products donning the mark are locally produced, grown, or with 50% or greater value-added within West Virginia and by a U.S. military veteran.

“Our goal has been to inspire the next generation of farmers, which must include our veteran communities. They are the perfect partners to take up the charge. It is vital we provide resources and marketing strategies to those veterans to ensure their success. Finalizing this agreement for a merged mark is a step in the right direction,” said Commissioner of Agriculture Kent Leonhardt.

This initiative is part of the Veterans and Heroes to Agriculture program, which is dedicated to the integration and support of veterans, firefighters, law enforcement, emergency services personnel and first responders entering or currently working in agriculture to benefit their health and welfare, as well as the state’s agricultural economy.

To become WV Grown Homegrown By Heroes certified, go to <https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/> and click on the Marketing Programs section for details. For more information, contact Sierra Cox at kcox@wvda.us or 304-558-2210.



Two-million lights will be twinkling this year at the West Virginia State Farm Museum to celebrate the Christmas season. The display runs Dec. 5-20 from 6-9 p.m. each evening.

Admission to the light show is free, but donations in support of the non-profit museum are greatly appreciated. Santa will also be on hand to talk with the kids Thursday through Sunday each week.

“This light show is one of the best in the state and a credit to the hard work of the board and volunteers at the Farm Museum,” said West Virginia Commissioner of Agriculture Kent Leonhardt. “This should be an annual holiday tradition for everyone in the area.

Volunteer groups are being sought to adopt buildings to decorate, along with individuals who want to help with smaller decorating projects. Call the office, email or Facebook message to volunteer.

The State Farm Museum is located seven miles north of Point Pleasant, just off Route 62.

For more information, you can find the museum on Facebook, call the office at 304-675-5737 Tuesday-Saturday 9 a.m. – 5 p.m. or email wvfm@suddenlinkmail.com.



VETERANS AND HEROES PITCH COMPETITION

MARCH 11, 2023 | CEDAR LAKES, RIPLEY WV



West Virginia DEPARTMENT OF AGRICULTURE
COMMISSIONER, KENT LEONHARDT

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CLASSIFIED ANNOUNCEMENTS NOVEMBER 2022

To Submit
an Ad: ▶

Phone: 304-558-2225
Fax: 304-558-2270
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Boulevard, E.
Charleston, WV 25305

December 2022. . .

Phone-In ads for the December issue must be received by **12 noon on Thursday, November 10.**

Written ads for the December issue must be received by **1 p.m. on Friday, November 11.**

January 2023. . .

Phone-In ads for the January issue must be received by **12 noon on Monday, December 12.**

Written ads for the January issue must be received by **1 p.m. on Tuesday, December 13.**

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

Apiary Events

Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 304-543-5955; 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, 304-456-4500.

Fayette Co. Beekeepers Assoc., Monthly Meeting, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick Forren, 304-539-1303.

Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting, 3rd Sat., 10:30 am-1 p.m., Contact Steve May 304-727-7659.

Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7 p.m.-8 p.m., Eldora UMC, Fairmont, Contact Nancy, 304-612-9699.

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

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

North Central WV Beekeepers Assoc., Monthly Meeting, September 19, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Hudson Snyder, 304-641-7845.

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.

Southeastern Beekeepers Assoc., Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Conference Center, WV Osteopathic School, Lewisburg, Contact Rick Forren, 304-539-1303.

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

Upshur Co. Beekeepers Assoc., Monthly Meeting, 3rd Tuesday, 6:30 p.m., Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, POC terriobennett@gmail.com.

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1:00 p.m., Reedy Senior Center/Latiner St., turn by fire dept., Reedy, Contact Dale, 304-354-6916.

All bee colonies must be registered with the West Virginia Department of Agriculture.

Please contact the Animal Health Division at 304-558-2214.

Cattle Sales

Pure reg. & % Simmental bulls, AI sires, Classified, Mr. 2020, On the Mark & Relentless, \$1,800/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 304-530-6636; cell, 304-257-3093; 304-257-3093.

Black Hereford 9-mo. bull, Revolution 4R blood, dark red, good disp., \$1,600. Roger Casto, 837 Radcliff Run Rd., Mineral Wells, 26150; 304-489-1695.

Reg. Black Hereford bulls, passed BSE & health, calving ease, good disp., \$2,000/up. heifers, \$1,200, both 18-mo. Brian Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 304-799-7434.

Reg. Zebu cows & calves, great pets or gifts, \$500/up. Roy Gibson, 1881 Dog Fork Rd., Ken- na, 25248; 304-988-1532.

Reg. Angus 6-mo. bull, 600 lbs., nice, \$650. Mark Gregory, 552 Carpenters Fork, Sutton, 26601; 304-765-9165.

Reg. Hereford bull, dark red, only been breeding 6 cows, vacc./wormed, \$1,800. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 304-753-4590; 540-726-7577; 9 a.m. -3 p.m. Tue.-Fri.

Reg. Polled Hereford 9-mo. -15-mo. bulls, dark red, Intime/Boomer blood, excel. calving ease, good disp., \$1,200. Estil Hughes, 1130 Board Fork Rd., Camden on Gauley, 26208; 304-226-5834.

Reg. Polled Hereford 7-mo. -9-mo. bulls, Trust/Hometown blood, \$1,400/up. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

Reg. Polled Charolais 3-yr bull, Lt Affinity son, \$3,700. Jerrold Miller, 73 New England Ridge Rd., Washington, 26181; 304-481-8100.

Reg. Black Angus 18-mo. -20 heifers: Diverse blood, low bt. wt., good milk quality, excel. genetics/disp., \$1,500/up. Melville Moyers, 11779 US Highway 33 W., Normantown, 25267; 304-354-7622.

Reg. Black Angus 14-mo. bulls, sired by Gar Dual Threat, Gar Home Town, KB Full Measure (weight up son), Rito 7786., good disp., calving ease, handling & EPDs, vacc./wormed, \$1,800/up. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 304-363-5757.

Reg. Speckled Park 8-mo. bull, \$2,000. Jeff Wade, 1094 Meadows Branch Rd., Hamlin, 25523; 304-552-4255; jtwade@zoominternet.net.

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, 304-472-2558.

Equipment Sales

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

Ground driven manure spreader, excel. cond., shed kept, \$750. Kevin Chisler, 1279 Range Rd., Wadestown, 26590; 304-662-6235.

NH 462 disk mower, \$800/obo. Bobby Daniel, P.O. Box 214, Fairdale, 25839; 304-575-7585.

MF '75 235 diesel tractor, 60% good rubber, \$5,500. Roger Ketchum, 574 Sleepy Hollow Rd., Hurricane, 25526; 304-562-2507.

Kubota: front load bucket, \$3,000; mount mower deck, 60", \$2,600, both 2-yr. Dennis Meadows, Rt. 1, Box 457, Milton, 25541; 304-743-5273.

NH 353 grinder/mixer, excel. cond., \$4,500. John Miller, 530 Stillmeadow Lane, Moundsville, 26041; 304-845-4866.

Vicon 423 T rotary rake, stored inside and in excel. cond., \$6,000; NH 256 side delivery rake, good cond., \$1,500. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 304-573-0844; chance37@suddenlink.net.

Equipment Wants

NH 904 hay conditioner/crimper. Keith Wallace, 5409 Rocky Fork Rd., Charleston, 25313; 304-776-5611.

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.

Mason Co.: 70 A. w/house, barns, outbdgs., pond, woods, running stream, 2, rds. w/112' rd. frontage, \$600,000. Bruce Hunt, 4890 Black Oak Rd., Fraziers Bottom, 304-205-2483.

Goat Sales

Reg. Kiko & Saanen, sable: does, most likely bred, \$350; yrlg. bucks, \$350; wnlgs, \$150, proven breeders, CAE/Johnes/CL/Brucellosis neg., del. avail. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073; donkeymom-hope@gmail.com.

ADGA bucks: chocolate/white, polled & black/white disbudded, both w/blue eyes \$300; colorful doelings, \$350; non-reg. Nigerian 5-mo. doelings, \$165/ea.. Tes Skinner, P.O. Box 31, Sand Fork, 26430; 304-462-5531.

Boer/Nubian 7-mo.: billys, \$200; doelings, \$250. Jeremy Vance, 927 Guy Dice Rd., Harmon, 26270; 304-704-7667.

Plant Sales

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

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; 304-880-0135; allen.flanagan@gmail.com.

Sheep Sales

Hamp. 3-yr. -4-yr. ram, club ram breeding, \$500. Ty Chisler, 1279 Range Rd., Wadestown,

26590; 304-662-6235.

Katahdin 6-mo. white/brown lambs: ewes, \$250; wethers, \$180/non-neg. Matthew Nelson, 9350 Glendale Rd., Cairo, 26337; 304-483-7525.

Katahdin/Dorper cross ram & ewe lambs, males, \$200; females, \$250. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

5TH ANNUAL MOUNTAIN STATE BRED EWE & DOE SALE

Saturday, Nov. 5; 1:30 pm
Tri-County Fairgrounds, Peterstown, WV
Johnathan Taylor, 304-851-9970.

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

Great Pyrenees 9/22 pups, \$500. Joe Arbogast, 323 Old English Lane, Buckeye, 24974; 304-890-8332; dcerob@gmail.com.

Christmas Tree equip.: 18" net baler mounted on a 10' table, excel. cond. plus net cartridge, \$250; mail order boxing machine & 3, different size funnels, \$275. Bill Beatty, 408 Rocky Knob Rd., Upper Tract, 26866; 304-668-9114.

Hay, '22 4x5 round bales, mixed hay, net wrapped, stored inside, easy loading, \$30-\$35/bale. Ed Carson, 699 Carson Rd., West Columbia, 25287; 304-674-2274.

Hay wagons w/sides, 2, \$1,200/ea./neg. Diana Clark, 23 Rhododendron Dr., Kingwood, 26537; 304-329-2799.

Hay, '22 1st cut, 4x5 round bales, never wet, covered, \$35/bale. Clifford Crane, 143 Spiker Rd., Bruceton Mills, 26525; 304-372-4482.

Hay wagon 8x16, \$1,200. Bobby Daniels, P.O. Box 214, Fairdale, 25839; 304-575-7585.

Hay, mixed grass, good horse hay, plenty avail., \$5.50/bale. Robert Dorsey, 591 Eli Fork Rd., Sumerco, 25567; 304-342-5712.

Hay, '22 sq. bales, mixed grasses, never wet,

cond./sprayed for weeds, near Summersville, 1st & 2nd cut, \$4/bale. Charles Duffy, 53 Hawick Rd., Inwood, 25428; 304-676-7790.

Border Collie pups from working parents, \$400. John Fichtner, 1230 Allentown Rd., Gay, 25244; 304-373-5611.

Hay, 2nd cut, 4x5 round bales, limed/fert., never wet, easy access, \$27/bale. Mark Gregory, 552 Carpenters Fork, Sutton, 26601; 304-765-9165.

ABCA reg. Border Collie 10/22 pups, parents on premises, excel. disp., \$600/up. Christine Hage, P.O. Box 109, Culloden, 25510; 304-743-0163.

Maple syrup, pure WV: \$20/qt.; \$11/pt.; \$6/½ pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-788-1831.

Hay, sq. bales, mixed grass, never wet, in the barn, \$4/bale. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 304-851-0401.

Trailer, '05 Adams 2-horse straight load, 7' tall, all polylines matched, new tires/wheels, \$5,500. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 304-753-4590; 540-726-7577; 9 a.m. -3 p.m. Tue.-Fri.

Reg. Border Collie 9-wk. pups, vacc./wormed, \$500. Estil Hughes, 1130 Board Fork Rd., Camden on Gauley, 26208; 304-226-5834.

Hay, 4x4 twine rolls, intermixed grass, baled 9/22, field kept, will load pickup or trailer, \$25/bale or \$20/bale for all 75. Terry Lewis, P.O. Box 2, Williamsburg, 24991; 304-647-5549.

Hay, '22 1st cut, 4x5 round bales, \$30/bale; '21 round bales, \$20/bale. Harold Metz, 193 Waymans Ridge Rd., Moundsville, 26041; 304-843-5310.

ASDR & CKC reg. Aust. Shep. pups: 1, blue merle female & 2 males, \$500/firm; 1, black tri, female w/1 blue eye, \$400, all pups have full white coats, tails docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24901; 304-575-6036.

Hay, 4x5 round bales, wrapped, \$45/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 304-627-5064; 304-612-6677.

Black Walnut Kernels, vacuum sealed 1 lb.

package, \$15, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 304-884-7444.

Acreeage: Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$59,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 304-543-4575.

Hay, lg. sq. bales, quality mixed grasses, easy access, never wet, \$6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 304-372-4575.

Hay, sq. bales, good quality, barn kept, \$3.50/bale. John Queen, 1244 Newmans Branch Rd., Milton, 25541; 304-208-6321.

Hay, 4x5 round bales, net wrapped, \$30/bale. Adam Reckart, 603 Cuzzart Rd., Bruceton Mills, 26525; 304-379-6708.

Apples: Fuji, Pink Lady \$10/bu. -\$15/bu., bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 304-492-5751.

Hay, 4x5 round bales, stored inside, net wrapped, put up in good cond., \$65/bale, discount for 10+ bales. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 304-573-0844; chance37@suddenlink.net.

Doctor 1-horse buggy, yellow & black, needs spokes repaired, \$1,000/obo. William Seese, 1424 Lost Run Rd., Ellenboro, 26346; 304-869-3631.

Rabbits, pure New Zealand, white, from pedigreed prize winning blood, great for 4H projects, \$50/ea. Mike Sprouse, 3061 W. Hwy. 5 W., Glenville, 26351; 304-266-7384.

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.



EXTENSION

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Conference

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304-728-7413 or go to
extension.wvu.edu/women-in-agriculture

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RETURN SERVICE REQUESTED

GARDEN CALENDAR

NOVEMBER 2022

Source: WVU Extension Service Garden Calendar



- NOVEMBER 3** Plant leeks in cold frames.
- NOVEMBER 4** Plant short-day onions in cold frames.
- NOVEMBER 5** Remove stakes and trellises.
- NOVEMBER 6** Mulch carrots for winter use.
- NOVEMBER 8** Fertilize under deciduous trees and shrubs.
Turn compost.
- NOVEMBER 9** Water trees and shrubs thoroughly if fall has been dry.
- NOVEMBER 10** Remove diseased plant debris from garden.
- NOVEMBER 11** Apply lime and fertilizer according to soil test.
- NOVEMBER 12** Winterize garden tools.

- NOVEMBER 14** Harvest parsnips.
- NOVEMBER 15** Harvest Brussels sprouts.
- NOVEMBER 16** Mulch strawberries.
- NOVEMBER 17** Mulch thyme plants before winter.
- NOVEMBER 19** Turn compost.
- NOVEMBER 21** Mulch perennial beds.
- NOVEMBER 22** Harvest salad greens from high tunnel.
- NOVEMBER 23** Cut hardy chrysanthemums to 2 or 3 inches and mulch.
- NOVEMBER 25** Mulch perennial herbs.
- NOVEMBER 26** Fertilize houseplants.
- NOVEMBER 28** Mulch garlic.



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