

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER www.agriculture.wv.gov JOSEPH L. HATTON, DEPUTY COMMISSIONER

The Notebook: Making Maple in the Mountain State

FEBRUARY 2023 | VOLUME 107, NO. 2



Mark Bowers welcomes visitors to his sugar shack, just outside of Petersburg, during the first Mountain State Maple Days held in March of 2016.

It all started with a notebook. For years, Mark Bowers, of Bowers Maple, had been collecting names of maple syrup producers in West Virginia, tips and tricks about the maple-making process he learned from the “old-timers” and ways to create some sort of maple organization within the state. All those ideas were written down in a notebook.

“In my notebook, I had about 50 names of people making maple syrup in West Virginia. It was broken down by counties,” explains Bowers. “I did research and wrote it all down. I would visit other producers and learn from them and write it all down. I saw what was going on in other states and wrote it all down.”

The notebook is now a bit of legend with the members of the West Virginia Maple Syrup Producers Association (WVMSPA). They can’t remember a time Bowers didn’t have his notebook in tow.

“I was never quite sure of what was in there,” laughs Cathy Hervey of Family Roots Farm, one of the founding members of the WVMSPA. “But good things came from it!”

Bowers says maple syrup has been a part of his life as long as he can remember.

“My father, as a child, made maple syrup in the 40s in Pendleton County. They did it the old way with buckets and cooking the sap in an old kettle over an open fire,” he recalls. “About

24 years ago, Dad was at a farm auction in Highland County, Virginia. He bought a bunch of pipes and old tubing for practically nothing. All the sudden, he had it hooked up in his backyard and said he was going to tap his maple trees. I had no clue what he was doing. Pretty soon, we were collecting 250 gallons of sap from those lines, and it became a big family event.”

Eventually, Bowers was the only one left in his family making maple syrup. He would consign a few bottles of his syrup and maple candy to a couple of stores, but he felt there was real potential to grow a maple industry in West Virginia. In 2014, he got out his notebook and started calling maple makers across the state he thought might be interested in joining some sort of maple organization. He also contacted the WVDA to see if they would send a couple folks to sit in and listen. In July of that year, a handful of people gathered in Weston for what would be the first meeting of the WVMSPA.

“It was a three-hour meeting,” recalls Bowers. “We heard from the WVDA folks on the benefits of starting an association. Then I stood up for about two and a half hours and never shut up. I had all these notes of things that could happen if we created an

association.”

Hervey was at that first meeting.

“We had started making maple syrup as a family in about 2002, but it wasn’t a business. We heard about the maple meeting from a friend, and he invited us to go,” she says. “There were about 20 people there. I remember meeting a lot of people who were so passionate about maple syrup like we were. The folks from the WVDA were there but Mark did most of the talking. We decided to share ideas and collaborate.”

That core group agreed to meet again and invited more maple producers.

“It was at our second meeting when we elected officers and officially became an association,” recalls Hervey. “Mark was elected president, and I was elected secretary/treasurer. We decided to collect dues to get things going - \$25 a sugar shack.”

The members determined what they really needed was some maple knowledge.

“We definitely needed the educational piece,” says Hervey. “We had been going to Ohio to attend their maple meetings and workshops.”

The Association applied for and received a Specialty Crop Block Grant in 2016. They used that money from the USDA to hold a Mid-Atlantic Maple Camp at West Virginia University. The four-day event drew maple makers from seven states, but the bulk of the



attendees were members or future members of the WVMSPA. Nationally recognized maple experts Les Ober (Ohio State), Steven Childs (Cornell) and Michael Farrell (Cornell) held hands-on workshops on setting up tubing lines, the best ways to tap trees, how to market maple syrup, making maple cream and maple cotton candy and grading maple syrup.



FROM THE COMMISSIONER:

Policy Makers Must Act to Stop Growing Drug Crisis

As the drug epidemic continues to plague our nation, policy makers struggle to implement real solutions to ending the crisis. Some lawmakers focus on funding law enforcement to combat drug dealers, while others want to provide social services to hit at the root of drug use. Regardless of where you are on the problem, much of the effort is focused on the extremely dangerous drugs such as fentanyl and methamphetamines. These drugs take priority over less harmful narcotics due to lack of resources, but they are not the only drug problem on the rise. There is a clear consensus from state departments of agriculture that the lack of guidance, as well as enforcement from the federal government, is making regulating legal and illegal hemp products a nightmare. Much of the confusion is leading to misuse by adults and abuse by children.

Legalized in West Virginia in 2018 and at the federal level in 2019, industrial hemp legislation was intended to create a robust market for hemp products. Advocates have claimed the plant is extremely versatile with uses from rope and concrete to potential health benefits. Despite the utility of the plant, much of the market has focused on the effects of CBD, THC and Delta-8. That means most hemp products are smoked or consumed by pets and humans. The problem is we still

lack an understanding of the effects these products have on the body, as well as the best agricultural practices for production. Without clear direction, it's paramount we figure out regulatory standards to ensure the health of our citizens and the future of the industry.

By law, a hemp product may only contain .3% total THC-Delta-9. The problem is the current regulation focuses on only this chemical derivative, leaving the rest wildly unregulated. Since the 2018 Farm Bill, we have seen the prominence of other products such as Delta-8 and 10. With no guidance from the federal government, these products face no scrutiny, as bad actors take the opportunity to pander illegal substances. The Department has found several products that claim to be hemp but, upon further testing, are marijuana or synthetic substances. It is nearly impossible to go after these criminals as many use out-of-state shell companies that disappear once they are discovered. These companies hide behind the confusion and lack of enforcement we are seeing from the federal government.

Unfortunately, these products continue to find their way into the hands of children. Current federal law sets no age limit on these products. The only thing required is a disclaimer stating, "not intended for those under 18," leaving much of the discretion

to store owners. Despite our best efforts for awareness and education, the West Virginia Department of Agriculture is not a law enforcement agency. We don't wear badges or carry firearms, so we rely on voluntary compliance and court orders. When situations turn hostile, we call on our law enforcement partners which adds pressure and additional responsibilities to their duties.

To protect the public and children, it will take a two-pronged approach. First, we must develop more encompassing guidelines to properly regulate all chemical compounds in the hemp plant, as well as put forth safe, agricultural practices for the industry. We can tackle this by working with our congressional members and other state departments of agriculture through the 2023 Farm Bill and FDA guidelines. At the same time, we need to step up funding for law enforcement agencies at all levels. Regardless of regulations, the WVDA will need law enforcement cooperation to protect the public. Stopping the drug blight is paramount to West Virginia's future. It should be a top priority for any state or local policy maker.

Kent Leonhardt, Commissioner of Agriculture

Cattle Health Impacts Carcass Traits

When evaluating beef carcass traits (such as muscling, marbling, and tenderness), many consumers and producers first think nutrition and genetics have the greatest influence. While nutrition and genetics are very important in producing a high-quality product, we must not forget the importance of animal health. In recent studies, it has been found that animal health is a key factor affecting carcass quality. We are not certain exactly how disease impacts carcass traits, but it is likely due to changes in hormones and other signals that direct growth of muscle and deposition of fat. Being off feed while sick also has negative long-term impacts. Pneumonia is a major cause of illness and death in feedlot cattle as well as bloat and other digestive issues. Many cattle that suffer from pneumonia in the feedlot have lighter carcass weight, less internal fat, lower marbling scores and smaller ribeye area than those cattle without respiratory disease.

Negative effects on carcass quality can occur secondary to illness at any point throughout the calf's life, not just confined to the feedlot. Stress, disease, or poor nutrition even early in life can have a negative impact on carcass quality. Therefore, it is important to develop a life-long health and nutrition plan to minimize disease risk from birth to slaughter. This life-long health plan first starts with the cow being in good condition and receiving adequate nutrition, having an uncomplicated birth, and the calf consuming adequate colostrum. Vaccination, as well as biosecurity, can also help reduce occurrence of disease.

The time around weaning is high risk for development of respiratory disease. Having a well-designed preconditioning program can minimize such risks. This program often involves working with a veterinarian to implement a proper vaccination protocol, internal and external parasite control, as well as offering and acclimating calves to a high-quality ration.

Nutrition, genetics, and good health from birth to slaughter all play a huge part in producing a high-quality beef product.

WINTER BLUES RETURNS

It's time to shop, shop, shop! The Winter Blues Farmers Market is back for its 14th year. The indoor producers market, held in conjunction with the WVU Extension Small Farm Conference, will be held February 25, from 1-5p.m., at the Charleston Coliseum and Convention Center. Farmers and producers from all over West Virginia will be on hand.

Many of the vendors will be sampling what they're selling. It's the perfect time to discover your next favorite product. You can chat with the farmers and producers about what's in their products, where they source it and how they make it. You'll be able to find everything from goat milk soap to salsa, pure West Virginia maple syrup to fresh produce.

The best part? There is no entry fee!

During the 2022 Winter Blues Market, vendors sold more than \$60,000 worth of products in just four hours. You still have time to sign up as a vendor. Contact the WVDA Business Development Office at 304-558-2210.



WV GROWN/VETS AND HEROES TO AGRICULTURE MEMBERSHIP RECEPTION

Members of the West Virginia Grown and Veterans and Heroes to Agriculture programs are invited to a Membership Reception on Thursday, February 23, from 6:30-8:30 p.m. at the Holiday Inn Express, next to the Charleston Coliseum and Convention Center. The WVDA will be launching their WV Grown Partner Program and the Homegrown by Heroes/WV Grown blended logo at the event. Members are encouraged to come and mingle, meet partners and develop working relationships.

Please RSVP at: <https://agriculture.wv.gov/events/wv-grown-and-wv-veterans-heroes-reception/>

4-H SPOTLIGHT

DREW ARBOGAST

AGE: 13

4-H CLUB: MOUNTAIN EAGLES

SCHOOL: TYGARTS VALLEY MIDDLE/HIGH SCHOOL 8TH GRADE

4-H LEADER: MARSHA MCATEE

Drew Arbogast: "I've lived on a farm all my life. I used to watch my father and grandfather feed cattle. I didn't get into agriculture until my parents mentioned joining 4-H. I thought it sounded like a good idea. I got into showing goats. Even though it takes a lot of work raising an animal, the couple days at the end of the year when I show at the Randolph County Fair with all my friends - that's a lot of fun! I won grand champion meat goat at the fair in 2019, 2021 and 2022. (Drew also placed first in goat showmanship and was named premier exhibitor in 2021. He received the Helping Hand award in 2022.) Now that I'm getting older and bigger, this year I'll be starting my first cattle project. The biggest thing I've learned in 4-H is when you meet someone you shake their hand and look them straight in the eye."

WV EXTENSION



What's Cookin'?

Mmm, Mmm Maple

To celebrate Mountain State Maple Days (Feb. 18 and March 18), we're featuring recipes from *Appalachian Maple Recipes & Stories from the Mountains* cookbook. Native Americans were making maple syrup long before settlers arrived on U.S. shores. They shared their techniques, and now centuries later, the tradition continues. Mountain State maple makers pride themselves on their syrup and stress it's important to use the real thing when making these recipes (not maple-flavored corn syrup you find on store shelves)! For more maple recipes, order the cookbook at: www.future.edu/maple-recipes/. If you have a recipe you'd like to share with us, send it to marketbulletin@wvda.us.

Maple Bacon Cinnamon Rolls

- 2 large cans of cinnamon rolls
- 1 ½ cups WV maple syrup
- 1 pkg bacon
- 1 ½ cups chopped nuts

Step 1

Unroll cinnamon rolls and place them on a baking sheet. Place one strip of bacon onto each cinnamon roll. Cover cinnamon rolls with 1 cup maple syrup and roll back into cinnamon roll form.

Step 2

Bake according to package and until golden brown. Remove from oven and cover with more maple syrup.

Step 3

Put the cinnamon rolls back into the oven for about 4-5 minutes.

Step 4

Cover with cinnamon roll topping from the package. Top with chopped nuts and remainder of maple syrup.

Note:

This recipe by Samantha Hicks from Fayette County, WV took second place in the 2019 WV State Fair Savory Maple Contest

Baked Maple Pork Loin

- ¼ cup WV maple syrup
- ¼ cup ketchup
- ¼ tsp garlic powder
- 1-2 lb. pork loin
- Flour, enough to coat loin

Step 1

Preheat oven to 350°. Heat oil in a skillet and turn meat to brown on all sides. Lay into a deep baking dish.

Step 2

Mix together syrup and ketchup, then pour over loin and sprinkle with garlic powder. Cover and bake in preheated oven for 45 minutes to one hour.

Step 3

Check the internal temperature to make sure it has reached 170°.

Note

This recipe by Kathy Hughart from Greenbrier County, WV took first place in the 2019 WV State Fair Savory Maple Contest.



FEBRUARY 2023

Citrus Maple Soba Noodle Salad

- 1 ten oz. package soba noodles (thickness is your preference)
- 1 bunch green onion
- 1 cup toasted coconut
- 1 orange worth of orange juice and zest
- 1 lime, juiced
- 2 tbsp. sesame seeds
- 4 tbsp. WV maple syrup
- ⅓ cup sesame oil
- ¼ cup tahini
- ½ cup coconut milk
- Sea salt

Step 1

Preheat oven to 350 degrees. Prepare soba noodles according to package directions. Drain noodles and run cold water over them until they are cool to the touch.

Step 2

Lay coconut on a sheet pan. Toss the coconut in olive oil (or oil of choice) and place the pan in the oven to toast 10-12 minutes.

Step 3

In a separate bowl, whisk together maple syrup, coconut milk, tahini, sesame oil, orange juice and zest, lime juice and sea salt. Once noodles are ready, combine toasted coconut, sesame seeds and sliced green onion in a large mixing bowl. Drizzle sauce over the noodles and combine well. (Optional – add chicken or butternut squash for a harder meal.)



Maple, Cont. from page 1

"The maple camp was invaluable," stresses Hervey. "The info we learned there was fantastic. That was the Association's first big accomplishment."

Paul Ronk, the current President of the WVMSPA, was a relative maple newcomer when he attended maple camp.

"Camp was awesome! I learned so much. I came back home to Lincoln County, and I was fired up," Ronk says. "I wouldn't be in business today if it weren't for the Association because of all the classes they've offered and the info they've provided. Everything they do, if I'm available, I'm there because I still have so much to learn."

In 2016, the Association held the first Mountain State Maple Days, another idea Bowers had written down in his notebook. That first year, a handful of maple producers opened their sugar shacks to the public to let them see how sap is collected, boiled down and then bottled as maple syrup.

"Mountain State Maple Days has been huge for Family Roots Farm," stresses Hervey. "In our area (the Northern Panhandle), no one knew much about maple. They didn't know how it was made or even that it came from a tree. In those early years, our community was amazed to find out what was happening at our farm. We'd have 300 people at our operation on Maple Days. It got too huge for us to handle with our one-lane road and lack of parking. They wanted to bring in tour buses! We just didn't have the room. We've had to scale back but are so pleased people are that excited about maple."

Ronk says Mountain State Maple Days has been huge for his business, as well.

"Maple Days has made all the difference for me. I really do have an advantage because I'm close to Charleston. The year before COVID hit we had more than 400 people visit our sugar shack. It was crazy in this holler," he laughs. "Last year, the numbers were down because of COVID, but I'm looking for 500-plus visitors this year."

Bowers estimates the Association, with the help of the WVDA and Future Generations University, has received nearly a million dollars in grant money to establish a maple industry in West Virginia. In 2022,

maple syrup production topped 13,000 gallons. The average retail cost for a gallon is right around \$44.

"There is money in making maple," stresses Bowers. "You don't have to cut the trees down and make boards out them."

Every year, the Association sets up shop at the State Fair of West Virginia. Several members have their syrups and maple products on sale at the West Virginia Country Store. They also man a cotton candy machine where they make maple syrup cotton candy. At \$5 a bag, it's one of the top sellers in the store and a way for the group to raise money to hold maple workshops and training throughout the year.

Bowers, Hervey and Ronk all agree what makes the Association so special is the fact its members aren't in competition.

"Someone bought syrup from me recently," explains Bowers. "Later on, they called me up and asked if I had any syrup for sale in Charleston. I don't, but I told her to go to Capitol Market where a member of the Association out of Lincoln County sells his syrup. I didn't make a sale that day, but my friend did. That's what the Association is about, helping each other succeed."

"We're not against each other," Ronk adds. "I don't know how other associations across the country do it, but here in West Virginia, we help each other. There is so much potential here in this state, we could add another 300 maple producers and still not be in competition."

Bowers says when he looks at his notebook now, the things he'd written down and hoped to make happen have been accomplished. But there's still one item left undone.

"I want the Association to set up a demonstration at the Mountain State Forest Festival. Some of our members sell their products there, but I want a display that shows people how maple syrup is made and that it's a forest product. That's something we haven't done."

Chances are Bowers will make it happen...with his notebook in hand.

The Association holds an annual meeting each spring. Everyone is welcome to attend. Mountain State Maple Days will be held February 18 and March 18. To visit a sugar shack near you or learn more about the Association, go to <https://wvmspa.org/>.

2022 CENSUS OF AGRICULTURE

THE AG CENSUS COUNTS

BECAUSE IT INFORMS DECISIONS

ABOUT PROGRAMS THAT HELP FARMERS LIKE ME

RESPOND NOW

nass.usda.gov/AgCensus

YOUR VOICE. YOUR FUTURE. YOUR OPPORTUNITY.

Preston FFA Students Make Their Voices Heard



Jacket UNZIPPED

with Julia Phillips and Madison Bolyard

What do you get when you take two chatty teens crazy about agriculture and give them a microphone? The result is Jacket Unzipped, a not-so typical podcast about the ins and outs of agriculture from an FFA perspective. Preston High School senior Madison Bolyard and sophomore Julia Phillips dreamed up the idea last fall.

"I found myself listening to a lot of agriculture podcasts during COVID. That's the way I was learning," explains Madison.

"I'd listened to a few as well, but there were none directed towards high school age. They were all adults doing them," adds Julia. "I thought, wouldn't it be cool to have a podcast from a different perspective."

Encouraged by their FFA advisors Samantha Funk and Terry Hauser, the two got down to business.

"I did a whole lot of research and figured out what we needed to do to get started," says Julia.

Once they decided on a format, they reached out to what Madison calls "guiders," people they look up to and those who have had an impact on their ag journey.

Their first episode featured an interview with Preston County native and WVU graduate Morgan Bellamy. She works at Stevenson Diamond Dot Angus Ranch in Hobson, Montana, as head of herd health. For episode

two, they interviewed Liz Riffle, the owner of Riffle Farms, a commercial bison operation in Terra Alta.

"We have followers not just from West Virginia. We have people following us from Texas and California – all over the place"

"We're using our contacts, our peer connections through the industry, to reach out to people who we want to interview," says Madison. "And we've had a lot of people reach out to us, as well. We tell them about the podcast, and they want to do the exact same thing we do – educate people about what is going on in agriculture. Our audience is people who don't necessarily know what life in agriculture is all about or what farmers do."

"When we first started out, we were aiming to reach younger people around our age, high school," says Julia. "But once we got going...I guess it's for any age."

"We've interviewed Caroline Greenlief, our state FFA president. Up next is Connor Gibson. He's from our FFA chapter. He drives a tractor and won the state tractor driving contest and went on to nationals where he placed third,"

says Madison. "We're hoping to interview the National FFA Eastern Regional Vice President Gracie Murphy."

Just five podcasts in, the ladies already have quite a following.

"On our Instagram page and Facebook, we have followers not just from West Virginia. We have people following us from Texas and California – all over the place," gushes Madison. "People are really interested in our podcast!"

"This started out as a SAE (Supervised Agricultural Experience) for FFA, and we're planning to use it as that. But if we're able to go on with it after our FFA careers, that would be great," says Julia.

Madison, who will graduate in May, is headed to WVU in the fall to major in Agriculture Education and Extension. Julia, who has two years of high school left, is still weighing her options.

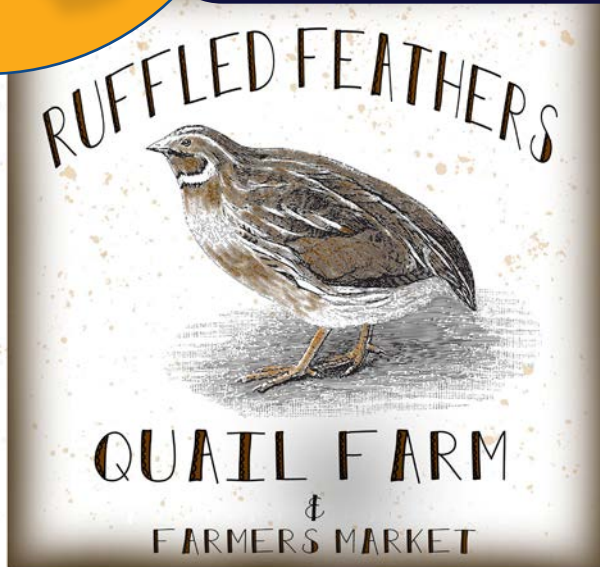
"I'm not 100% sure what I want to do, but I think I want to do something ag related. Honestly, with this podcast, learning all the different things you can do with agriculture, it's helped me see some different possibilities. It's inspired me!"

Catch up on all the episodes of Jacket Unzipped on Spotify, Apple Podcasts or Amazon Music. You can also find them on Facebook and Instagram.



West Virginia Grown

Rooted in the Mountain State



HOW TO JOIN

The West Virginia Grown Program was started in 1986 to showcase the finest farm produce and value-added products in the Mountain State. The program got a new logo and a renewed emphasis with a rebranding effort in 2018. And in 2023, the program will undergo a major transformation with the introduction of the WV Grown Partner Program.

The Partner Program will open WV Grown membership to restaurants, retailers and supporters for the first time. "Sell, serve and support" is the ongoing mission of these new membership categories.

Partners will enjoy the same benefits as our WV Grown Producers: Use of our popular logo on materials, publication in our WV Grown Directory, promotion in WVDA media channels and at special events, and the goodwill of consumers throughout the state who are anxious to support local food and farms.

Anyone interested in the program – whether a producer, restaurant, retail outlet or supporter – can contact Business Development Division at 304-558-2210 or email wvgrown@wvda.us.

Member of the Month

Ruffled Feathers Quail Farm

Who: Ben Perry

Location: Ravenswood

Products: Quail eggs and meat

Where to Buy: On-farm by calling 304-532-3467

How they got started:

The farm has been in my family since 1946. It started with my great-grandfather, but it was my grandfather who first started raising quail years ago. I'm a disabled veteran. After I got out of the Army, I thought I'd be interested in doing that. So, I did some homework and then purchased jumbo coturnix quail. They lay around 240 eggs a year compared to Bob White quail that only lay about 60 eggs a year. The coturnix start laying eggs in about six weeks. We raise part of our birds for layers and the other part for their meat.

Plans for the future:

We're small right now, but we're hoping to expand. My goal is to add pheasants, chickens and other birds for both meat and eggs.

Why join WV Grown?

This is a way to get the word out about my products. I want to make my business as profitable as possible. With WV Grown, they can reach markets that on my own I would never be able to.

WVG NEWS

Quicken Farm is now partnering with Cacapon Springs Resort! Ed and Becky Morgan will be providing one ton of pasture raised pork for the resort's breakfast sausage. It's the Morgan's largest deal to-date. They say they are excited to expand their brand and give more folks a taste of WV raised pork.



Some of your favorite WV Grown brands are now under a new name. **New River Brands (NRB)** has purchased most of the products previously produced by Vandalia. Blue Smoke Salsa, Copperhead Bloody Mary Mix, Yoder's Country Kettle and Bluegrass Gourmet BBQ Sauce are now being sold under the NRB brand. NRB Director of Business Development Brent Burns says, "We want to continue the legacy of these great products that were started here in West Virginia. NRB would love to develop a national food brand based right here in West Virginia!"

Appalachian Botanicals is now on Amazon! Company founder Jocelyn Sheppard says it's a big jump but one they've been able to make thanks to help from some professionals. Right now, you can purchase Appalachian Botanical's 5ml Lavender Essential Oil on Amazon. Sheppard says they hope to add more products in the future.

NEW! 
WVG Members
 Sept - Dec. 2022

- White's Creek Family Farm
- FernFaye Farm
- Native Roots
- Ruffled Feather Quail Farm
- Bop and Nana's
- Mon Valley Mushrooms
- Rocky Knob Farm
- Sage and Lila Company
- Bumgarner Pumpkin Patch
- Elderberry Farm

For More Information:

☎ 304-558-2210

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

✉ wvgrown@wvda.us

Vet of the Month: Mike Greenlee



Mike Greenlee wears a lot of hats - real estate agent, businessman, sonar

technician, farmer, food truck owner, one of the newest members of the Veterans and Heroes to Agriculture program and a member of the Farmer Veteran Coalition.

Born during the Vietnam-era, in Fort Benning, Georgia, Mike's father was enlisted. The family moved back to West Virginia while his dad attended Morris Harvey College (now the University of Charleston), and the family eventually purchased a cattle farm in Spencer. Mike spent his formative years learning the art of farming.

After graduating from Spencer High School, Mike enrolled in

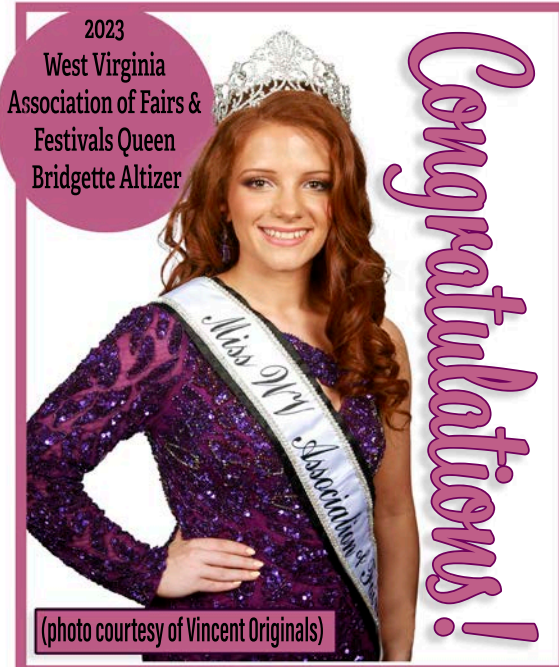
the Coast Guard at 18. He started out as a deck hand in Mobile, Alabama. When his superiors found out his farming history, he ended up on a John Deer tractor, mowing the fields for the runway at the Air Force base. Eventually, Mike was placed on an ice breaker just outside of Mobile, then stationed in San Diego, California, to become a sonar technician. At the height of the Cold War, it was his job to find Russian submarines heading up the coast to Alaska in the winter and Central America in the summer.

After five years in the Coast Guard, Mike left the military and began working for a computer service, repairing mainframes for banks, corporations and businesses. In the meantime, he began taking real estate classes at night, which turned into a full-time job selling farmland in West Virginia. It's been paying the bills for 35 years. While selling a piece of farm property, the new owners were looking to get rid of a high tunnel on the land and offered it to Mike and his family. He gladly accepted and put the structure up in his back yard. After visiting several fairs

and festivals, Mike and his wife decided the high tunnel would be the perfect place to grow produce for a food truck. That's where JoJo's Taco Truck enters the tale. Now they travel across the state, visiting fairs and festivals, serving up food they plant, grow, harvest and prepare.

Mike's experience in the Coast Guard has served him well. "My job as a sonar technician was very stressful. They wanted to make sure the people chosen for that position would push the button." That stress makes anything that pops up on the farm these days seem like small potatoes.

To learn more about Mike's journey, visit www.jojostacos.com.



(photo courtesy of Vincent Originals)

THE WEST VIRGINIA AGRICULTURE AND FORESTRY HALL OF FAME

The West Virginia Agriculture & Forestry Hall of Fame is now accepting applications for induction into the Hall of Fame for 2023. Know someone outstanding in their field? Fill out an application today! The deadline for nomination is February 17, 2023.

You can find the application at:

<https://agriculture.wv.gov/afhofmembershipapplication/>

Applications can be submitted to:

WV Agriculture and Forestry Hall of Fame
Attn: Jodee Martin
1900 Kanawha Blvd., East
Charleston, WV 25305



CLASSIFIED ANNOUNCEMENTS March 2023

To Submit
an Ad: ▶ **Phone:** 304-558-2225
Fax: 304-558-2270
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Boulevard, E.
Charleston, WV 25305

March 2023. . .

Phone-In ads for the March issue must be received by **12 noon on Thursday, February 9.**

Written ads for the March issue must be received by **1 p.m. on Friday, February 10.**

April 2023. . .

Phone-In ads for the April issue must be received by **12 noon on Monday, March 13.**

Written ads for the April issue must be received by **1 p.m. on Tuesday, March 14.**

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

Apiary Sales

Honey bees; 5-frame nuc ready to pickup early mid May, \$180/ea.; single hive, bottom board, 10-frame deep w/honey bees & queen, inner cover & telescoping cover, \$375/ea. Bill Daetwyler, 33 Hilltop Dr., Shinnston, 26431; 304-435-2792.

Apiary equip.; 3-frame stainless steel honey extractor, 2, complete bee hives, several tin frame sections & supers, hive tools, smoker & more, \$600. Paul Eubanks, 2027 Strouds Crk. Rd., Camden on Gauley, 26208; 304-880-0229; 304-742-6228.

Honey bee 5-frame nucs, pick up mid May, \$175. Ben Hays, 1761 Reedyville Rd., Spencer, 25276; 304-266-7269.

Package bees, 3 lb. w/Italian queens, due date 4/5, will drop in Princeton, Beckley, Summersville & possibly Kanawha City, \$135/ea. Mark Lilly, 252 Daisy Trail, Cool Ridge, 25825; 304-860-9638; mark@mountainstatebeefarm.com.

Italian honey bees, 3 lb. packages, must be paid in full by 3/15, pick-up date 4/1, \$140-\$150; extra queens avail., \$45/ea., call for locations. Marvin Mitchem, 205 Honeywood Dr., Beckley, 25801; 304-673-0590; marvinmitchem1980@icloud.com.

Honey bees, avail. April, weather permitting, overwintered hives & splits, all med drawn comb, wooden frames, plastic foundations, 16-frames w/bees, queens & honey in you super, \$250. Janvier Ott, 107 Tohey Lane, Washington, 26181; 304-893-2193.

Honey bees, '23 New World Carniolan queens w/4-frame nukes, \$200/ea. Wade Stiltner, 213 Short Cut Branch, Fort Gay, 25514; 304-272-5049.

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, 304-457-4500.

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 Debbie Abels, 304-633-5647.

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, Feb.-May, 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 yrlg. bulls, AI sires JASS on the Mark & Cowboy Logic, both excel. calving ease, \$2,200/ea. Jim Bosley, P.O. Box 5, Old Fields, 26845; 304-530-6636; cell, 304-257-3093.

Reg. Hereford 11-mo.: bulls, Hometown 10Y blood, \$1,800/up; heifers, \$1,100/up: Hereford/Angus cross 11-mo. heifers, \$1,300/up. Ron Brand, 974 Sugar Grove Rd., Morgantown, 26501; 304-983-8004.

Reg. Red Polled Hereford yrlg. bull, Revolution 4R blood, dark red, good disp., \$1,600. Roger Casfo, 837 Radcliff Run Rd., Mineral Wells, 26150; 304-489-1695.

Angus 18-mo. bulls, good disp., calving ease, semen tested, \$2,200. Clifford Crane, 142 Spiker Rd., Bruceton Mills, 25525; 304-379-4482.

Pure Black Hereford 11-mo. bulls, wt. approx. 800 lbs., good disp., easy calvers, \$1,500. Brian Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 304-799-7434.

Polled Hereford 9-mo. -13-mo. bulls, 3,

\$1,500/ea. Richard Dunn, 68 Tyrone Avery Rd., Morgantown, 26508; 304-594-2603.

Reg. Black Angus bulls, good disp., all papers complete, del. avail., \$2,000/up. Joanne Edgell, 1471 Bingamon Rd., Worthington, 26591; 304-592-2717.

Reg. Angus, Limousin & Lim/Flex 18-mo. & 2-yr. bulls, performance info avail., black & polled, easy calving, vacc., passed BSE, \$2,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043; ralimousin@frontiernet.net.

Reg. Black Angus, Sim-Angus & Balancer bulls, sired by Growth Fund, Niagara, Black Hawk, 50/50, Guarantee, 100X & Predestine, \$2,500. John Hendrick, 4048 War Ridge Rd., Wayside, 24985; 304-573-5991.

Pure Angus 33 mo. bulls, easy calving, weigh \$1,800/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-753-9990.

Reg. Polled Hereford 10-mo. -12-mo. bulls, Trust & Hometown blood, \$1,600/ea./up. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

Reg. Polled Hereford 12-mo -13-mo. bulls, Revolution 4R & Colorado 15G blood, \$2,000. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 304-612-3795; dnsk0603@gmail.com.

Reg. Polled Hereford 17-mo -28-mo. bulls, Wrangler blood, good disp., ready for breeding, \$1,800/up. Butch Law, 192 Ruger Dr., Harrisville, 26362; 304-643-4438

Reg. Charolais 10-mo. -11-mo. bulls, \$1,800/up. Jim Miller, 55 New England Ridge Rd., Washington, 26181; 304-482-7490.

Reg. Black Angus 21-mo. -23-mo.: Diverse blood, low bt. wt., good milk quality, excel. genetics/disp., bulls, \$1,500/up; heifers, \$1,200/up. Melville Moyers, 11779 US Highway 33 W., Normantown, 25267; 304-354-7622.

Reg. yrlg. Angus replacement heifers, 10, excel. quality, all perf. data avail., \$1,400/ea. Dwayne O'Dell, 829 Lefthand Rd., Amma, 25005; 304-565-9301.

Reg. Black Angus 17-mo. bull, sired by Meckleys Total Service, excel. EPDs, easy calving, good disp., vacc./semen tested, \$2,000. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 304-678-7302.

Reg. Hereford yrlg. bulls, low bt. wt. EPD's & ready for spring breeding, DNA complete, \$2,000/up. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 304-573-0844; chance37@suddenlink.net.

Pure Black Gelbvieh 17-mo. & younger bulls w/papers, good disp., \$1,800. Roger Simmons, 309 Coaxley Ridge Rd., Harrisville, 26362; 304-628-3618.

Reg. Red Angus yrlg. bulls sired by Energize/Charter/Waymaker/Dawson/Ranchmaster blood, WDA perf., DNA genomic & \$Profit data avail., \$2,000-\$3,000. Dan Stickle, 1404 Kinchloe Rd., Jane Lew, 26378; 304-545-7677; cedarhillredangus@frontier.com.

Reg. Black Gelbvieh AI breed heifers due to calve 9/23, \$1,500/ea. Ross Young, 846 Eureka Rd., Duck, 25063; 304-644-8135.

Equipment Sales

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

JD 855 tractor, 27 hp, belly mower, scraper blade & 5' finish mower, \$6,500; Cub tractor

CLASSIFIED ANNOUNCEMENTS CONT.

w/sickle bar mower, \$1,000, both early models. Carl Birchfield, 110 Spice Run Rd., Hillsboro, 24946; 304-653-8533.

Ford 14" 3 bottom plows, \$600; Curt 5th wheel slider hitch, \$500. David Bishop, 251 Summit Dr., Peterstown, 24963; 304-753-4119.

Kioti 60S 5' finish mower, \$1,000; Fred Cain Aricutter 1000 series 5' tractor rotary cutter w/slip clutch, \$1,000; HLA/1000 6' snow blade, fits Kioti KL130 loader & others, \$1,000. James Burkes, 1965 Broyles Cemetery Rd., Ballard, 24918; 304-753-9225.

Troy Bilt Bronco walk behind tiller, forward & reverse, excel cond., \$600; MF 431 2 WD tractor/loader, 675 hrs., excel. cond., \$14,750. Samuel Croy, P.O. Box 1240 Crab Orchard, 25827; 304-673-0116.

Round bale unroller, 3-pt. hitch, \$1,200. Bobby Daniel, P.O. Box 214 Fairdale, 25839; 304-575-7585.

Int'l tractors, 2, \$1,000. Carlos Goss, 184 Cross County Lane, Independence, 26374; 304-288-9588.

NH 4561 mower, 7' bar, good cond., \$1,150. Johnny Greathouse, 1104 Arnoldsburg Rd., Spencer, 25276; 304-927-3791.

MF 35 gas deluxe w/carriage & bale pick up fork, \$3,500. Terrie Horton, 26219 S. Calhoun Pike, Chloe, 25235; 304-655-7148; 304-532-7841.

Ferguson TO tractor, \$2,500; 3-pitch dbl. plows, & set of 6' dbl. discs, \$500. Lewis Martin, 83 Glen Haven Dr., Bridgeport, 26330; 304-203-1962.

3-pt. hitch auger, complete, 12" auger, gear box & frame, excel. cond., kept inside, \$600. Mark Mikesinovich, 857 Potomac Hill, Valley Grove, 26060; 304-280-1897.

Frontier disc mower, DM1100 field ready, \$3,500, Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

Vicon 423 rotary rake, stored inside, excel. cond., ready to be used, \$6,000. Ken Scott, 2586 Grandview Dr., Beaver, 25813; 304-573-0844; chance37@suddenlink.net.

NH '21 35 hp tractor, 4x4 loader, 100 hrs., \$25,000; JD 4x4, 65 hp, cab heat & air, \$55,000. Charles Smith, 94 Dogwood Trails, Napier, 26631; 304-765-9644; after 6 p.m.

Ford '76 4600 2 WD w/front end loader, bush hog, round bale spear, 60 hp, 3,174 hrs., good cond., kept inside, \$6,500. Albert Tieche, 2393 Hokes Mill Rd., Ronceverte, 24970; 615-945-5784.

JD 145 front loader, fits 23, 30 & maybe 40 series JD tractors, \$1,200. Lynn Warner, 5403 Smith Crk. Rd. Franklin, 26807.

Equipment Wants

JD 4510 or 4010 tractors for parts. Harold Farnsworth, 38 Trailer Rd., Buckhannon, 26201; 304-472-8245.

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, hay, field, 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.

Ritchie Co.: 53.85 A. w/house that needs repairs, private, stream, hay field, woods, free gas, \$175,000. Michael Bialek, Rt. 1, Box 90, Harrisville, 26362; 304-299-1707.

Mason Co.: 70 A. w/house, barns, out-bldgs., hay fields, pond, woods, running stream, 2000' rd. frontage, located in Fraziers Bottom, \$600,000. Bruce Hunt, 202 Joy Lane, Culloden, 25510, 304-205-2483.

Goat Sales

Boer 4-mo. kids & adult does, \$250/up. Carl Holmes, 1103 Sky King Dr., Lewisburg, 24901; 941-735-2119; 304-667-0509.

ABGA Reg. % does, new kids to 6-yr. does, \$400/up. Tim Huffman, 5822 Straight Fork, Hamlin, 25535; 304-524-2670.

Kiko does & wethers, bred for March/April, herd tested neg. for Johnes/CAE/Bruceellosis, never CL, \$350/up. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073.

Hog Sales

Berkshire, Hampshire & Yorkshire feeder hogs, \$90-\$100; show hogs, \$200-\$300. Garrett Trozzi, 514 Boser Rd., Grafton, 26354; 304-918-3740.

Horse Sales

Tenn/Wlkr., 4-yr. mare, black, good disp., has been ridden for 2-yrs., \$2,500; dark bay 3-yr. mare, raised on the farm, started in the buggy, rode about 20 minutes, \$1,800, both load, cross tie & stand for farrier. Carter Miles, 236 Sugar Tree Rd., Griffithsville, 25521; 304-524-2430.

Horse Wants

Mini Sicilian donkey, female, halter broke, taught to lead. C. Sloan, 369 Wood Dr., Hurricane, 25526; 304-562-7080.

Plant Wants

Old Time Shuck beans. Henry Cooper, 369 Coopers St., Danville, 25053.

Poultry Sales

Doves white albino, look like the wild. Mary Wylie, 897 Hartsok Rd., Crawley, 24931; 304-392-5168.

Miscellaneous Sales

No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC will be accepted.

Hay, '22 1st & 2nd cut, never wet, in barn, \$25/bale. Greg Arnott, 771 Henry Camp Rd., St. Marys, 26170; 304-299-0455.

Great Pyrenees/Anatolian Shep. pups born 10/22, rehoming fee, vacc./wormed, \$200/ea. Thomas Badgett, 6323 Staunton, Turnpike, Davisville, 26142; 304-481-5678.

ASDR CKC Aust. Shep. pups that can be dbl reg.: red merle female, \$650; blue merle male, \$600; black tri male, \$500; chocolate brown male w/2 blue eyes & 4 white paws, \$550. Beth Bridges, 3101 Laurel Crk. Rd., Greenville, 24945; 304-646-3563.

AKC Aust. Shep. pups, \$900/ea. Pam Burns, 1704 Frost Rd., Marlinton, 24954; 304-646-1771.

Acreeage: Fayette Co.: 6½ +/- A., wood,

slightly slooping & borders conservancy, \$449,000. Denise Clay, 77 Mollies Run Rd., Oak Hill, 25901; 304-545-9231; tdchaswv@aol.com.

Farmland for rent, 10 A. mostly grassland w/ horse barn, fenced w/water stream, \$850/mo. J Corley, 50 Sunset Lane, Mabie, 26278; 304-642-1998.

Brown eggs, \$4/dz. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 304-576-2785.

Hay 2nd cut, 4x5 round bales, orchard & timothy, never wet, stored inside, \$45/bale. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 304-282-5194.

Trailer, hay, treated floor, excel. cond., \$1,200. Bobby Daniel, P.O. Box 214, Fairdale, 25839; 304-575-7585.

Hay, '22, 4x5 1st cut round bales, \$40; 2nd cut 4x4 round bales, \$45, both stored inside; 1st cut wrapped, \$35/bale. Tom Darby, 1156 Prison Rd., Bruceton Mills, 26252; 304-698-8560.

Maremma Sheep dog/Great Pyrenees, pure white w/1 black & white, \$400. Patti Driver, 225 Indian Run Rd., Fairview, 26570; 304-276-0503.

Fodder chopper & crank, manufactured by W. B. Bellmet & Co., Louisville, Ky, pre 1900s, excel. cond., \$325. Paul Eubanks, 2027 Strouds Crk. Rd., Camden on Gauley, 26208-304-880-0229; 304-742-6228.

Hay, 1st & 2nd cut, 4x4 round bales, \$45/bale; sq. bales, \$5/bale, all stored inside, easy access. located in Lewis Co. Eugene Finster, 894 Indian Fork Rd., Orlando, 26412; 304-452-8242.

Pure AKC reg. German Shep. pups, vacc./30 day health guarantee, \$1,200. Elvin Fisher, 1831 Hokes Mill Rd., Ronceverte, 24970; 304-646-5590.

Pure Blue Heeler pups, vacc./wormed, \$250/ea. Moses Ginerich, 1269 Indian Crk. Rd., Ballard, 24918; 304-753-9124.

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.

Wagon, heavy duty 18' flatbed, good tires, has been used to haul sq. hay bales, \$300. John Holden, 904 Kincheloe Rd., Jane Lew, 26378; 304-884-7042.

Trailers: 12', \$1,000; 18', \$1,200, both need new tires, Terrie Horton, 26219 S. Calhoun Hwy., Chloe, 25235; 304-655-7148; 304-532-7841.

Hay, '20 4x5 round bales, \$25/bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-753-9990.

Hay, 1st & 2nd cut, 58"x48" round bales, mixed grass, net wrapped, most fields were limed/fert., stored outside end to end, \$30/bale, some volume discounts avail. Kyle Kaufman, 6043 Wadesville Rd., Bellview, 26133; 304-991-4895; 304-588-3457.

ASDR & CKC reg. Aust. Shep pups: male, blue merles, 2, \$500/ea.; male & female, black tris, \$400/ea., tails docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

Hay, 4x5 round bales, wrapped, \$45/bale; unwrapped, \$40/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 304-627-5064.

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.

West. saddles, 2, 14" suede seat, fully embossed leather, sterling silver accents, \$125/ea. Paul Mullins, 717 Spring St., St. Albans, 25177; 304-722-6304.

Hay, 4x4 round bales, \$30/bale; sm. sq. bales, \$2nd cut, \$5/bale, easy access, can del. for a fee, limed./fert., never wet, stored inside. David Newsome, 2886 Adamsville Rd., Shinnston, 26431; 304-669-3516.

Hay, '22 lg. sq. bales, quality mixed grasses, easy access, never wet, \$6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 304-372-4575.

AKC Aust. Shep. pups, working & show lines, \$1,500-\$2,000. Heather Raines, P.O.Box 189, Hansford, 25103; 304-543-8089.

Hay, 4x5 round bales, mixed hay, stored inside, net wrapped, \$30/bale. Melvin Schooley, 517 Ralph Livengood Rd., Albright, 26519; 304-290-1689.

Hay, 1st cut, 4x5 round bales, net wrapped, stored inside, \$60/ea. Ken Scott, 2586 Grandview Dr., Beaver, 25813; 304-573-0844.

Hay, 4x5 round bales, 100, never wet, stored inside, \$40/bale. Charles Smith, 94 Dogwood Trails, Napier, 26631; 304-765-9644.

Hay, 4x4 round bales, never wet, stored inside, \$30/bale. Jack Smith, 6087 Arvella Rd., Friendly, 26146; 304-684-3275.

Hay, 4x4 round bales, 1st & 2nd cut, stored inside, \$25/bale. Paul Teets, 723 Hog Back Rd., Eglon, 26716; 304-735-5878.

Hay, 2nd cut, 4x5 round bales, stored inside, \$30/bale. Jan Wells, 387 Oil Ridge rd., Sistersville, 26175; 304-281-2374.

Hay, 4x5 round bales, twine tied, stored in field, \$25/bale. Roger Wells, 1925 Mountain Dr., Pennsboro, 26415; 304-679-7272.

Hay, 4x4 round bales, quality horse hay, net wrapped, stored inside, \$65/bale. Ross Young, 846 Eureka Rd., Duck, 25063; 304-644-8135.

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; 304-472-8245.



FARM SERVICE AGENCY ASSISTING WV LIVESTOCK PRODUCERS IMPACTED BY WINTER STORMS

U.S. Department of Agriculture (USDA) West Virginia Farm Service Agency (FSA) Executive Director John Perdue is reminding the state's producers who suffered livestock losses due to the recent adverse weather, they may be eligible for the Livestock Indemnity Program (LIP).

LIP compensates livestock owners and contract growers for livestock death losses in excess of normal mortality due to an adverse weather event, which can include blizzards and extreme cold, or reduced sale prices for owned livestock due to injury from an eligible loss condition. The payment rate is based on 75 percent of the average fair market value of the livestock.

"Typical livestock losses in West Virginia include newborn calves, lambs and goats

born during an adverse weather event, a night with temperatures below zero degrees, including wind chill," explains Perdue.

A livestock producer must file a Notice of Loss within 30 calendar days of when the loss of livestock is first apparent. For 2022 losses, producers also must file an application for payment by March 1, 2023. Producers should contact their local FSA office for additional program details, to submit a Notice of Loss and to apply for LIP benefits.

To learn more about LIP, visit www.fsa.usda.gov/programs-and-services/disaster-assistance-program/livestock-indemnity/index. To contact your local USDA Service Center, visit Farmers.gov.

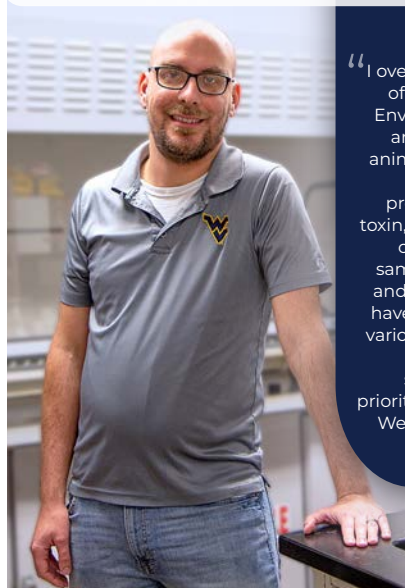
Mountain State Maple Days Set for February 18 and March 18, 2023



To find your local sugar shack's location & hours visit www.wvmspa.org

WEST VIRGINIA DEPARTMENT OF AGRICULTURE

WVDA: What We Do



Zachary Kuhl

Assistant Director of Lab Services

"I oversee the day-to-day operations of the labs at the Regulatory and Environmental Affairs Division. We are responsible for testing foods, animal feed, pet food, fertilizer, soil, forage, seed, hemp and hemp products for bacteriological, viral, toxin, foreign material and chemical contamination. We also analyze samples for compliance measures and indications of label claims. We have cooperative agreements with various federal agencies to perform research, development and surveillance projects. Our main priority is protecting the residents of West Virginia by making sure that their food supply is safe for consumption."



RETURN SERVICE REQUESTED

GARDEN CALENDAR

FEBRUARY 2023

Source: WVU Extension Service Garden Calendar



- FEBRUARY 1** Harvest overwintered vegetables.
- FEBRUARY 2** Order herb seeds.
- FEBRUARY 3** Apply lime and fertilizer.
Order fruit trees Build a high tunnel.
- FEBRUARY 4** Seed head lettuce (indoors).
Order blackberry and raspberry plants.
- FEBRUARY 6** Build a low tunnel or cold frame.
- FEBRUARY 7** Seed cauliflower (indoors).
- FEBRUARY 8** Clean dust from houseplants with damp cloth.
Seed celery (indoors).
- FEBRUARY 9** Seed leafy salad greens and radishes in high tunnel.
- FEBRUARY 10** Start a kitchen herb garden.
Prune grapes.
- FEBRUARY 11** Seed broccoli (indoors).
- FEBRUARY 13** Seed collards and kale (indoors). Seed peas (outdoors) south of U.S. Rt. 60.
- FEBRUARY 14** Order seed potatoes.
- FEBRUARY 15** Prune blueberries, raspberries, blackberries and fruit trees.
- FEBRUARY 16** Seed cabbage (indoors).
Plant Irish potatoes in high tunnel.
- FEBRUARY 17** Seed onions and greens in cold frame or low tunnel.
- FEBRUARY 18** Apply lime sulfur to blueberries.
- FEBRUARY 20** Apply dormant oil spray to fruit trees.
- FEBRUARY 21** Prune deciduous tree and shrubs.
- FEBRUARY 22** Mow asparagus ferns
- FEBRUARY 23** Propagate grapes and blueberries from hardwood cuttings.
- FEBRUARY 24** Propagate elderberries from cuttings.
- FEBRUARY 25** Presprout seed potatoes.
Build a raised bed garden.

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