

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

Milking It!

March 2023 | Volume 107, No. 3

Beth Anderson never planned to make a business out of her goat herd. The mother of three simply wanted to raise the animals to provide a nutritious alternative to milk you find in a grocery store.

“We like to live as organically as we can. We’re all about fewer additives, no dyes, no chemical fragrances. We purchase more natural products,” explains Beth. “When it came to feeding my children, we decided goat’s milk was best. It’s healthier and easier for young children to digest.”

The Andersons live on the family farm in Mannington and had plenty of room to add goats. Beth purchased her first two in 2004. Before long, two goats turned into four and four into eight.

“The most goats I ever had was about 23 and that was only for a short while. That was just too many goats to take care of,” she laughs. “We eventually settled on six or seven goats for the farm.”

Her children loved the goat milk, but the family had more milk than they could drink.

“We were trying to think how could we use this milk. We didn’t want to waste it. I saw

goat milk soap somewhere we went and immediately thought that would be a nice, natural extension of our already natural lifestyle,” explains Beth.

She and her mother, Jackie Henderson, started researching goat milk soap and came across an easy recipe in a book. They tried it out in Jackie’s kitchen, and it was a success. Soon, they were making goat milk soap for themselves and their extended family.

“We knew we were onto something that other people would like. Most people are amazed at how soft and silky the soap is, and it leaves your skin feeling great,” says Beth.

That silky feeling has a lot to do with the type of goat milk they use in their products.

“We needed good milkers, and our Nubian goats were great. They have more butter fat, but they don’t give quite as much milk. The Sannen goats give more milk but not as much

butter fat. With Saanens, you can get as much as a gallon of milk per day. With the Nubians, you might get a half a gallon. It all really depends on the goat,” Beth explains. “When you combine the two milks, it makes for excellent products.”

Jackie says those first few batches of soap weren’t without some trial and error.



“We started out pouring our soap into square boxes. When we went to cut it, it was very difficult to get the bars of soap an even size. So, we started using long, narrow boxes to pour the mixture in, and it made it so much easier,” she explains.

I saw goat milk soap somewhere we went and immediately thought that would be a nice, natural extension of our already natural lifestyle.

- Beth Anderson | Anderson Hollow

So how do you make a good quality goat milk soap? Beth and Jackie say it’s not that difficult.

“I strain our milk and pasteurize it before I freeze it,” explains Beth. “When we get ready to make soap, we thaw the milk to a slushy consistency. It makes the process go faster, and we get a better product.”

Beth prides herself on not adding anything into her products that you can’t pronounce. Basically, it’s goat milk, essential oils, sugar, glycerin, borax, lye, and in some bars, things like oatmeal, ground rosemary, or lavender.

“Making the soap only takes about 35-40 minutes. Then we pour it into a mold. It has to sit in the mold for a week. Then we dump it out of the mold, and it will continue to sit for a few more weeks. The longer we wait, the harder the bar and the longer it will last,” says Beth.



Jackie Henderson and Beth Anderson mix up the ingredients for their citrus-patchouli goat milk soap. It’s one of Anderson Hollow’s best selling products.



FROM THE COMMISSIONER: Mental Health: A Growing Epidemic

According to the Centers for Disease Control and Prevention, farmers have one of the highest suicide rates of any occupation. On average, the people who grow our food are two times more likely to die from suicide compared to other careers. Debt, uncontrollable conditions, such as weather, and unpredictable markets are some of the reasons many of our farmers feel stress year in and year out. This has been amplified in recent years due to COVID-19, supply chain issues, inflation and rising energy costs. Point blank, many of our farmers are struggling.

As a farmer and veteran, I am no stranger to struggles with mental health. My first experience with suicide came when I was just 17. Bobby was my then-girlfriend's brother, who was struggling with drug use. Combine that with run-ins with the police and the looming Vietnam War, Bobby decided to end his life at an early age. Bobby would have eventually become my brother-in-law if he had managed to work through his pain. Later in life, my father lost two friends to suicide. I hunted deer with one multiple times, and the other lived in our neighborhood. I knew them well. Unlike with Bobby, I didn't realize the many challenges they were facing below the surface. With no outlet to discuss the pains of living through the Great Depression and World War II, they made decisions that cost them their lives.

What we know now that we didn't back then is world events have strong correlations with upticks in suicide. Combine that with the negativity of politics and the 24-hour news cycle, it's hard to keep a positive outlook. The constant barrage of toxicity adds to hopelessness and depression. The squeeze on our wallets leads to financial problems. We know policies implemented during COVID often separated us from our loved ones and friends. This can accelerate a downward spiral. Even with all this, I know better days are ahead. I don't underestimate the challenges our people will have to face, just as those survivors of the Great Depression and World War II did. The good news is they did great things to build the modern world.

To help combat this growing epidemic, the USDA has released funds under the Farm and Ranch Stress Assistance network to help alleviate and provide more services focused on mental health. The goal is to connect our farmers to stress assistance programs to improve mental health outcomes. In West Virginia, we have taken this same approach through agritherapy programs and our Veterans and Heroes to Agriculture program. Our goal is to forge partnerships to tackle many of the same issues. We know we must help the farmer save the family farm if we are to go on to create more resilient food systems.

I am hopeful for the creation of these

programs because, as an elected official, it's my duty to listen to our citizens and direct them towards resources that can help them. What I have learned is we must create policies that lift everyone up and take care of our most vulnerable. We must find ways to work together and move our nation forward. At the same time, we must expand resources to those who are struggling. Suicide is never the final answer. Recognizing the signs of final desperation and reacting in a responsible manner is one of life's most difficult challenges. It is imperative that we continue to learn and understand our individual and collective roles in suicide prevention. That is why I am proud of the Department's ability to expand access to these resources. I am sure we are saving and improving lives, but we will never know just how many. Like many of you, suicide has touched my life far too many times, but I am determined to keep fighting for people to choose life.

If you are struggling, please reach out to the Suicide & Crisis Lifeline by dialing 988.

Kent Leonhardt, Commissioner of Agriculture

The Varroa Destructor Mite

The Varroa destructor mite and its associated viruses are the number one reason for honeybee colony losses in West Virginia. Many beekeepers are at the hobbyist level of knowledge. Learning to effectively monitor and manage the Varroa load in their colonies can take both time and experience. Underestimating the negative economic effects that this mite can have is commonly seen in new beekeepers and has much farther-reaching implications than just their success. The lack of attention to Varroa management will statistically lead to high viral loads within a colony, weakening the health and strength of the entire colony, and exposing that colony to the increased risk of losing their resources to another colony through robbing. Robbing tends to occur more frequently during environmental events known as dearths, which are periods of reduced nectar and pollen availability to a colony's foraging bees. During dearths, strong colonies may seek out and aggressively steal the resources of weaker colonies to ensure their own colony's survival. This foraging can occur up to five miles from the colony. If the targeted colony has not been managed effectively by the beekeeper, the robbing colony not only obtains the resources of the dying, weak colony but also inadvertently acquires hitchhiking Varroa mites and unintentionally delivers those to their own healthy, thriving colony. A beekeeper who has effectively managed their own mites may be infected by a neighboring apiary. The resulting surge in mites may cause an increased loss of colonies over the winter if the treated apiary's owner is unaware. This loss can have tremendous negative financial consequences on a small business for years to come. Thus, it is very important to always be a good bee neighbor!



RUB-A DUB-DUB

they're learning here. I want these students to learn how to talk to people in a professional setting. That's a big part of it. And they're learning how to network and get the word out about our program," says Dunkle.

Junior Natalie Cross says the most challenging part of the job is making sure their client is calm.

"You really want to get to know the animal first and how they react," Cross shared. "I want my dog to get to know me and feel comfortable."

The price for a bath depends on the size of the dog. Small dogs under 15 pounds cost \$10. A medium-size dog is \$15, and larger dogs are \$20. A nail clip is \$8. The students don't receive any of that money. Everything they earn goes right back into the program to pay for things like shampoo, clippers and other items they need.

Dunkle hopes to expand the program in the future.

"At some point we'd like to start doing full grooms. I'm hoping to get a grant that will allow us to put in more dog grooming tables and maybe another bathtub. We could accommodate more dogs and have more students join the program," says Dunkle.

If you'd like to book an appointment for your furry friend, you can email emily.dunkle@k12.wv.us or reach out on Facebook to Greenbrier East FFA.

For the eight FFA students in Emily Dunkle's Small Animal Care Class at Greenbrier East, the start of the school day can be "Ruff!" They're participating in a new program that pampers poodles.

"Right now, we're doing dog bathing and nail trimming here at the school," explains Dunkle. "We had a professional groomer come visit our class last year to help get us started. We learned what equipment we needed, what products and the techniques for a successful groom."

From toy poodles to Great Pyrenees, the students will wash your dog no matter the size.

"We get a variety of dogs that come in. The most challenging dogs are the large ones. Sometimes I get soaking wet," laughs junior Hailey Elmore. "But I get a lot of snuggles, too."

The students have their daily routine down pat.

"One person is waiting at the door to greet the customers at 8 a.m.," explains junior Baylee Burns. "Someone will then take them out to potty. Another person will make sure they get in their crates and are comfortable. We have someone that will bathe them and dry them. Someone will trim their nails. We all have specific roles."

They have just an hour and thirty-five minutes to groom anywhere from three to five dogs before class is over. Dunkle stresses she is there to supervise. It's the students who do the work.

"Most of my students want to go into some type of ag-related career. I really hope they take with them the responsibility and work ethic

FFA SPOTLIGHT

XANDER BRAND

AGE: 17

GRADE: JUNIOR

FFA CHAPTER: MARION COUNTY

SCHOOL: NORTH MARION/MARION CO. TECHNICAL CENTER

FFA ADVISOR: JOHN POSTLETHWAIT

Xander: My grandfather owns a farm, and growing up, I would help him out with hay season. I joined FFA my freshman year in high school. We do the Ham, Bacon and Egg project. I had the opportunity to raise my own pigs on my grandfather's farm. I used to raise rabbits, but I've moved on to goats. I'm also raising beef cattle, and I sell eggs. I really enjoy the camaraderie of FFA. When I first joined, I was really shy. FFA has gotten me out of my shell. Probably one of the most important things I've learned being in FFA is leadership. It's also given me people-skills. I'm only a junior, but I plan on enlisting once I graduate. The military will pay for my education, and I'm considering getting a degree in agriculture.



What's Cookin'?



MARCH 2023

The Humble Potato

Let's just admit it...potatoes are often the unsung heroes of a meal. Who doesn't like to tuck into a pile of mashed potatoes with a pat of butter dripping down the sides? But there's more to the potato than meets the eye. They are actually a tuber and fall into the "starchy vegetable" category. Potatoes are a good source of potassium and vitamin C. On top of that, they're just plain tasty. Here are three recipes to enjoy. If you have a recipe you'd like to pass on, send it to: marketbulletin@wvda.us.

Skins On Mashed Potatoes

- 2 pounds russet baking potatoes, cubed (leave the skins on)
- ½ cup butter
- ¼ cup milk
- 2 tablespoons sour cream
- 2 teaspoons chopped garlic
- 2 teaspoons dried basil
- salt and ground black pepper to taste

Step 1

Bring a pot of lightly salted water to a boil. Add potatoes, and cook until tender, about 15 minutes.

Step 2

Drain potatoes, and transfer to a bowl. Add butter, and mash with a potato masher or electric mixer until potatoes are starting to become smooth. Add milk and sour cream, and mix to your desired texture. Be careful not to overmix the potatoes once they are creamy.

Step 3

Stir in garlic and basil and season with salt and pepper.

Tip:

Boil your potatoes in large pieces. If you cut them small, it gives water more of an opportunity to make its way inside the potatoes. More water means more liquid and less flavor in the final product.

Red Potato Home Fries

- 4 red potatoes
- 3 tablespoons olive oil, divided
- 1 onion, chopped
- 1 green bell pepper, seeded and chopped
- 1 teaspoon salt
- ¾ teaspoon paprika
- ¼ teaspoon ground black pepper
- ¼ cup chopped fresh parsley

Step 1

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and cut into 1/2-inch cubes.

Step 2

Heat 1 tablespoon oil over medium-high heat. Add onion and green pepper. Cook, stirring often, until soft; about 5 minutes. Transfer to a plate and set aside.

Step 3

Pour remaining 2 tablespoons oil into the skillet over medium-high heat. Add potato cubes, salt, paprika and black pepper. Cook, stirring occasionally, until potatoes are browned; about 10 minutes.

Step 4

Stir in onion-green pepper mix and parsley. Cook for another minute. Serve hot.

Au Gratin Potatoes

- 4 medium russet potatoes, thinly sliced
- 1 medium onion, sliced into rings
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- ½ teaspoon salt
- 2 cups milk
- 1 ½ cups shredded Cheddar cheese
- salt and ground black pepper to taste

Step 1

Preheat the oven to 400 degrees. Butter a 1-quart casserole dish. Layer 1/2 of the potatoes in the bottom of the prepared casserole dish; season with salt and pepper. Layer onion slices over top, then top with remaining potatoes. Season again with salt and pepper.

Step 2

Melt butter in a medium saucepan over medium heat. Gradually whisk in flour and salt and cook, whisking constantly until raw flour flavor has cooked off, about 1 minute. Gradually add milk, about 1/4 cup at a time, whisking well after each addition to incorporate; the gradual addition and whisking of milk will help avoid lumps in your sauce. Cook, whisking constantly, until the mixture has thickened, 3 to 5 minutes. Stir in cheese all at once; continue stirring until melted, 30 to 60 seconds.

Step 4

Pour cheese sauce over the potatoes, and cover the dish with aluminum foil.

Step 3

Bake in the preheated oven until potatoes are tender and sauce is bubbly, about 1 1/2 hours.

Potato Facts:

The potato's roots trace back to Peru where the Incas were the first to grow the crop.

The average American consumes 140 pounds of potatoes per year!

Nominations Open for Women In Agriculture Awards

Thirty percent of West Virginia farms and agribusiness are now owned or operated by women. That's something to celebrate! Whether they're raising cattle or poultry, teaching the basics of agriculture through FFA or protecting the future of our farmlands, they are making a difference. That is why we celebrate West Virginia's female farmers and honor those who have left behind a legacy.

Nominations for the 2023 West Virginia Women in Agriculture Awards are now open. The deadline to submit an application is June 1. Induction is granted to women who have made significant contributions to the establishment, development, advancement or improvement of West Virginia agriculture, forestry or specialty crops.

"Now more than ever, women are pursuing opportunities in agriculture at a higher rate than their male counterparts. From traditional livestock operations, to floriculture, agribusiness, agritourism and specialty crop operations, women are strongly leading in many emerging agricultural fields. This is a chance to honor their hard work, entrepreneurial spirit and innovation," said Commissioner of Agriculture Kent Leonhardt.

The women selected will be honored by Commissioner Leonhardt during a ceremony at the State Fair of West Virginia in August. Nomination forms can be obtained on the WVDA website at <https://agriculture.wv.gov/divisions/executive/women-in-agriculture/>. Completed applications must be returned no later than June 1 to Kriston Strickler, WV Department of Agriculture, 60B Moorefield Industrial Park Rd., Moorefield, WV 26836 or kstrickler@wvda.us.



Honorary Commissioner of Agriculture for a Day Program



The West Virginia Department of Agriculture (WVDA) is once again sponsoring the "Honorary Commissioner of Agriculture for a Day" contest. Students ages 9-18 are eligible to enter. Those selected will serve as an Honorary Commissioner of Agriculture during the State Fair of West Virginia, August 10-19.

"We have lost half our farmers in the last 20 years. At the same time, the average age of the West Virginia farmer continues to increase," said Commissioner of Agriculture Kent Leonhardt. "We hope to inspire the next generation of producers that our country desperately needs."

The theme for this year's contest is "Moving Forward: The Future of West Virginia Agriculture." Acceptable forms for entry include: audio/visual presentations, written essays, poems, short stories and academic papers. All submissions must be received by July 12. Those students who are chosen to serve as Honorary Commissioners of Agriculture for the Day will sit in on meetings and events with the Commissioner, take a behind-the-scenes tour of the fair and will be featured in the September issue of the Market Bulletin.

To apply, go to www.agriculture.wv.gov and fill out an application. Submit the application along with your entry to: West Virginia Department of Agriculture, Attn. Commissioner for a Day, 270 Mylan Park Ln. Suite B, Morgantown, WV 26501. For more information, contact Jennifer Smith at jensmith@wvda.us or 304-558-0670.



WEST VIRGINIA DEPARTMENT OF AGRICULTURE

WVDA: What We Do



Dr. Ambria Mays

Staff Veterinarian/Animal Health Division

"I completed an externship with the WVDA Animal Health Division my senior year of veterinary school and was thrilled to be able to come back to the department after graduation as a full-time staff veterinarian. I work with the Meat and Poultry Inspection Division to ensure our food supply is safe. I investigate, collect samples, and diagnose harmful diseases that can impact our nation's food supply and economy. I'm also being trained as a Disease Reporting Officer for our state's Incident Management Team in preparation for any foreign animal disease outbreaks that may occur. I love my job and am proud to be protecting the health of both animals and humans in our state!"



NRCS-CSP SIGN-UPS

APRIL 14TH
DEADLINE!

USDA is an equal opportunity provider, employer, and lender.

- **The deadline for the Conservation Stewardship Program (CSP) is April 14, 2023.**
- **Through CSP, USDA's Natural Resources Conservation Service (NRCS) helps agricultural producers and forest landowners earn payments for expanding conservation activities while maintaining agricultural production on their land.**
- **CSP offers technical and financial assistance and supports the adoption of new technologies and management techniques.**
- **NRCS is committed to helping landowners improve and maintain quality forest and agriculture land.**

Please visit our website or call your local field office for more information.
Website: nrcs.usda.gov/wv.

— Milking It, Cont. from page 1

Anderson Hollow Goat Milk Soap debuted in 2006 in a couple of stores – Mountain People's Co-op in Morgantown and at the gift shop at Prickett's Fort State Park in Fairmont. Beth and Jackie decided to branch out and sell their soaps at craft fairs across West Virginia. From the very start, it was a huge hit.

"We always bring a pitcher with water so folks can sample our soaps. Most people are amazed at how good their hands feel after they try our products," says Beth. "The goat milk has a lot of vitamins and minerals that soak into the skin, and it's very nourishing."

Over the years, Beth has expanded her line of products to include lotions, bath bombs, laundry bars and lip balms. Last year, after her two oldest children moved out on their own, Beth decided it was time to go back to work.

Unfortunately, it didn't leave her enough time to care for the goats.

"It was very bittersweet when I had to get rid of my goats, but it was just too much with a full-time job and milking at the same time."

Beth found her goats a good home and then started looking for a goat milk supplier.

"We found a lady out of Weston who will be able to provide all the milk we need. We wouldn't have continued if we hadn't found a local, West Virginia source," she stresses.

Beth's favorite soap is a new addition to the line – rose. As for customers, the best seller is lavender. Other Anderson Hollow scents include bay rum and mountain spice for the men and honey cream, rosemary, and citrus cornmeal for the women.

Anderson Hollow products can now be found at Tamarack in Beckley, Creekside Country Store and Prickett's Fort in Fairmont, and craft fairs around the state. You can also place an order on their Facebook page, by emailing them at andersonhollowfarm@yahoo.com, or by calling 304-366-8345. Anderson Hollow is a member of the WV Grown program.





West Virginia Grown

Rooted in the Mountain State



Member of the Month

Tarbilly's

Who: Bobby Collins

Location: Wyoming County

Products: Original BBQ Sauce, Competition Sweet BBQ Sauce, Tarbilly's Heat BBQ Sauce, Carolina-Style Vinegar BBQ Sauce, Honey Chipotle Mustard Sauce, Original BBQ Rub, Salt Pepper Onion Garlic (SPOG) Rub

Where to Buy: Tamarack, IGA Lewisburg, Goodson's Supermarkets, JJ Country Store McArthur, WV Travel Plazas, tarbillysbbq.com, Facebook, Twitter and Instagram

How they got started:

BC: I grew up in North Carolina but moved to West Virginia in 1999. I made my own BBQ sauce for my friends. They kept telling me, "This sauce is great! Why don't you put it in a bottle and we'll buy it?" I finally thought, why not take a chance on it. The name Tarbilly's comes from "The Tar Hill State," North Carolina, and the Hillbilly's of West Virginia.

Future Plans:

BC: I'm in the process of getting a Blueberry Smoke BBQ Sauce through testing at Virginia Tech. I've also been working on two chicken wing sauces that I will eventually market. I'm always coming up with new things.

Why join WV Grown?

BC: I knew joining would help me grow my business. I'd seen it work for other small companies like mine. It gave me guidance on how my labels need to look and how to market my products.

HOW TO JOIN

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.

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.

WVG NEWS



Brooke Glover, the CEO and co-founder of **Swilled Dog** has been appointed to the Distilled Spirits Council of the U.S. (DISCUS) Craft Advisory Council. The council represents small distillers on key policy issues at the federal, state and local levels. Congratulations Brooke!

Mountain State Ground Beef is now available at select Piggly Wiggly stores in Eleanor, Sissonville and Charleston (Kanawha City and Bigley Ave.). MSGB launched last year, and all its meat comes from West Virginia farmers. It is processed and packaged in Kanawha County.



Fans of **Ordinary Evelyn's** products may notice a change. Owner Evelyn McGlothlin is rolling out new labels. You will no longer see Evelyn's likeness on the labels, and there's a reason for that. After nearly 27 years in business, Evelyn is retiring, but her products are sticking around. Her daughter, Christina Boggs, will be taking over the business. Congratulations Evelyn! Enjoy your retirement!

For More Information:

☎ 304-558-2210

✉ wvgrown@wvda.us

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

NEW!

WVG Members

Nov - March 2022-2023

- Mon Valley Mushrooms, LLC
- Ruffled Feathers Qual Farm
- Native Roots, LLC
- FernFaye Farm
- Appalachian Honey Bee Company
- Elderberry Farm
- White's Creek Family Farm
- Bumgarner Pumpkin Patch
- Sage and Lila Company
- Appalachian Huntsman

WEST VIRGINIA FEEDER CATTLE & CALF SALES

2023 SPRING SCHEDULE

SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS
 WEST VIRGINIA CATTLEMEN'S ASSOCIATION | WEST VIRGINIA DEPARTMENT OF AGRICULTURE

TYPE OF SALE	LOCATION	DAY	DATE	TIME	# OF HEAD	PHONE (304)
FO	VENTNOR	WED	MAR 8	7:00 P.M.	100	262-2000
FO	JACKSON COUNTY	WED	MAR 8	7:00 A.M.	100	262-2000
FO	JACKSON COUNTY	WED	MAR 29	7:00 A.M.	100	262-2000
FO	VENTNOR	WED	MAR 29	7:00 A.M.	100	262-2000
B, T	BUCKHORN	WED	MAR 29	7:00 P.M.	100	262-2000
Q, FO, T	WHEELINGTON	FRI	APR 7	7:00 P.M.	100	276-2000
Q, FO, T	SOUTH BRANCH	WED	APR 12	7:00 A.M.	1,000	262-2000
FO	JACKSON COUNTY	WED	APR 12	7:00 A.M.	100	262-2000
FO	VENTNOR	WED	APR 12	7:00 A.M.	100	262-2000
Q, FO	TRINITY	FRI	APR 14	7:00 P.M.	100	276-2000
FO	VENTNOR	WED	APR 19	7:00 A.M.	100	262-2000
Q, FO, T	SOUTH BRANCH	WED	APR 19	7:00 A.M.	1,000	262-2000
B, T	BUCKHORN	THU	APR 20	7:00 A.M.	100	262-2000
Q, FO, T	SOUTH BRANCH	WED	APR 26	7:00 A.M.	1,000	262-2000
FO	VENTNOR	WED	APR 26	7:00 A.M.	100	262-2000
Q, FO, T	SOUTH BRANCH	WED	APR 26	7:00 A.M.	1,000	262-2000
FO	JACKSON COUNTY	WED	APR 26	7:00 A.M.	100	262-2000
FO	JACKSON COUNTY	WED	MAY 3	7:00 A.M.	100	262-2000
FO	JACKSON COUNTY	WED	MAY 24	7:00 A.M.	100	262-2000

SPECIAL GRADED FEEDER SALES

FARM FRESH CATTLE

TYPE OF SALE KEY

- B - BOARD SALE
- BB - BOARD & BARN
- C - FEEDER CALVES
- CC - CLUB CALVES
- QA - QUALITY ASSURANCE
- S - STATEWIDE BOARD SALES
- ST - STEERS ONLY
- T - TEL-O-AUCTION AVAILABLE

FOR MORE INFORMATION, CONTACT:

JONATHAN HALL
 WEST VIRGINIA DEPARTMENT OF AGRICULTURE
 1900 KANAWHA BLVD. E.
 CHARLESTON, WV 25305
 304-541-5460

KEVIN S. SHAFFER, PH. D.
 WVU EXTENSION SERVICE
 2084 AGRICULTURAL SCIENCES BUILDING -
 PO BOX 6108
 MORGANTOWN, WV
 26505-6108
 304-293-2669



Additional sale dates and locations will be updated on the WVDA website and in future Market Bulletins as information becomes available.



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

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.**

May 2023 . . .

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

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

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

Apiary Sales

Honey extractor, 4-frame, stainless steel, & all accessories to extract honey, \$400; complete hive assemblies, each include feeders, screened bottom board, excluder's, \$100/ea. Paul Collins, 2684 Leading Crk. Rd., Big Springs, 26137; 304-354-7744.

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.

Honey bee 5-frame nucs, \$175; single story hive, \$225, pick up mid May. Ben Hays, 1761 Reedyville Rd., Spencer, 25276; 304-266-7269.

Honey bees nucs: VSH Italian; Carniolan; Buckfast, all \$199.95; Packages: Russian, \$145.95; VSH Italian, \$139.95; VSH Italian, Russian & Mite Mauler queens, \$45. Will Lambert, 858 Mercer St., Princeton, 24740; 681-282-5161; blueridgebeeco@gmail.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, '23 New World Carniolan-queens w/4-frame nucs, \$200/ea. Wade Stiltner, 213 Short Cut Branch, Fort Gay, 25514; 304-272-5049.

Bee boxes, 10-frame, solid bottom board, hive body, med. super, inner lid w/cover & metal w/frames, \$130/ea. James Wayne, 1425 Loudendale Lane, Charleston, 25314; 304-342-1273.

Apiary Events

Cabell Co. Beekeepers Assoc., Meeting March, 13, 7:00 p.m., Christ Temple Church, Contact Gabe Blatt, gabeblatt@frontier.com.

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.

Clay Co. Beekeepers Assoc., Basic Beekeeping Program, March 20, 27 & April 3, registration required, Contact Mark Davis, 304-543-5955; claycountywvbeekeepers@gmail.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 Aaron Garrison, 304-641-2856.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 2nd Thursday, 7 p.m., Sept. Bank of Romney Community Center on Main St., Downton Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., Monthly Meeting, 3rd Thursday, WVU Ext. Office, Kingwood, Contact Scott Lewis, 304-376-0453.

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

Red Angus bulls, 3, born fall of '21, all sired by the famous Dawson bull, ready to turn out w/ cattle, passed breeding exams, \$2,500. Jason Arthur, 9712 Spencer Rd., Leroy, 25252; 304-939-5305.

Reg. Hereford 2-yr bull, \$1,800. Jason Brown, 3 Brown Rd., Summersville, 26651; 304-872-8163.

Polled yrlyg. bulls, various breeds, \$800/up. Jim Castdorff, 176 Laura Beth Lane, Charles-

ton, 25312; 304-389-1745; 304-343-4137.

Reg. Black Angus 12-mo. -13-mo. bulls, complete BSE, \$2,200/up. Chris Dunaway, 2774 S. Mountaineer Hwy., Thornton, 26440; 304-677-0353.

Reg. Black Angus bulls, good disp., all papers complete, del. avail., \$2,000/up. Joanne Edgell, 1471 Bingham 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.

Reg. Polled Hereford 11-mo. -13-mo. bulls, Trust & Hometown blood, \$1,600/ea./up. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

Reg. Polled Hereford yrlyg. bulls, TH Empire & Colorado 15G blood, \$2,000/up. 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. Black Angus: 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. Angus: 13-mo. -15-mo. bulls, semen tested, \$1,900-\$2,500/ea.; Angus heifers, 10, excel. quality, \$1,400/ea., both all perf. data avail. Dwayne O'Dell, 829 Lefthand Rd., Amma, 25005; 304-565-9301.

Reg. Hereford 4-yr. bull, \$2,500. Tom Richards, 253 Cobun Valley Lane, Morgantown, 26508; 304-288-2348.

Reg. Angus 12-mo. -24-mo. bulls, \$2,600. Bill Rohr, 572 Buckboard Lane, Buckhannon, 26201; 304-613-9522.

Reg. Black Hereford 14-mo. bulls AI sired JN Balder Z071, DNA tested heterozygous, \$1,500, del. avail., Corey Stricklin, 479 Sandhill Rd., Dallas, 26036; 304-281-5170..

Reg. Charolais bulls, \$2,750/up. Timothy VanReenen, 758 Denmar Rd., Hillsboro, 24946; 304-653-4897.

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.

2023 WV BEEF EXPO

April 8 9:30 a.m.
New barn @ Jackson's Mill
Weston WV
Selling six breeds of cattle
For information or catalog, 304-269-4660 or
304-667-3504;
bmloyd@mail.wvu.edu.

**RITCHIE CO. POLLED HEREFORD
ASSOC. 39TH ANNUAL SALE**

April 28; 7 p.m.

Ritchie Co. 4-H Grounds, Harrisville
For information or catalog, contact Butch
Law, 304-643-4438.

Equipment Sales

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

Round bale unroller, 3-pt. hitch for 4'x 5' bales, 1,500 capacity, 2½"x8" hyd. cyl., \$875. Robert Benson, P.O. Box 154, West Milford, 26451; 304-745-4710.

Kiotti 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 Kiotti KL130 loader & others, \$1,000. James Burkes, 1965 Broyles Cemetery Rd., Ballard, 24918; 304-753-9225.

Frontier Mod PM1001 3-pt. hitch middle buster plow w/sub soiler accessory, excel. cond., \$375; dbl. 3-pt. hitch plows, \$300. Gene Cumpston, 344 Blair Ave., Mineral Wells, 26150; 304-489-1325.

Loader to fit Kubota L3130, LA513 or LA723 Westendorf TA-170 or TA-175. Gale Donelson, 4221 Stone Lick Rd., Kenna, 25248; 304-372-5512; gdonelson@yahoo.com.

NH 451 mower, 7' bar, single guards, new paint, fair-good cond., \$1,550. Johnny Great-house, 1104 Arnoldsburg Rd., Spencer, 25276; 304-927-3791.

JD 4052 M tractor, less than 400 hrs., has a D170 loader, excel. cond., selling to buy a larger tractor w/cab, \$30,000. Tom Hartman, P.O. Box 981, Franklin, 26807; 304-668-5708.

Int'l 100 manure spreader, ground driven, excel. cond., stored inside, can be pulled by tractor, \$1,000; NI manure spreader PTO driven, needs wood & bed chain, \$200. Roy Helmick, 7332 Crag Rd., Meadow Bridge, 25976; 304-392-2074.

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

Front end loader complete w/front mounted pump, fits a Ford 4110 or 4610 tractor, \$1,100. Tim Lewis, 17362 Morgantown Pike, Moatsville, 26405; 304-457-2175.

JD 925 Moco disc bine flair cond., 10" cut, ready for the hay field, used this summer, good cond., \$6,500. Claude Parson, 404 Horse Neck Rd., Waverly, 26184; 304-665-7674.

NH 451 3-pt. hitch sickle bar mower, \$900. Tom Richards, 253 Cobun Valley Lane, Morgantown, 26508; 304-288-2348.

Gravely 5000 series walk behind, 12 hp, motor w/elec. start & steering brake kit, new battery attachments, rotary plow/cultivator, 30" rotary mower, low hrs., \$1,800. C. Rosencrance, 1041 Beckys Crk. Rd., Huttonsville, 26273; 304-335-2904.

Equipment Wants

NH 630 or 634 round baler, Johnny Greg, 232 Greg Ridge Rd., St. Marys, 26170; 304-299-4140.

Hay accumulator, kid steer hook-up; MF 2015 front end loader; MF '05 tractor, rear auxiliary hook-up. Thomas Hinton, 1441 Madams Crk.

Rd., Hinton, 25951; 304-660-8191

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.

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, 4890 Black Oak Rd., Fraziers Bottom, 25082, 304-205-2483.

Wayne Co.: 8 A. w/house, pole bldg./garage, chicken coop, smokehouse, hayfield/pasture, woods, frontage located on Beech Fork Rd., between Beech Fork & East Lynn Lake, \$85,000. Donna Hrko, 4017 Green Valley Rd., Huntington, 25701; 304-629-6096.

Farm Wants

Want to rent pasture/farm w/fences & water for beef cattle, cash rent. David Gall, 1367 Fields Crk. Rd., Independence, 26374; 304-864-6080.

Goat Sales

Doelings 2, 2-mo.: Saanen & Alpine like, \$150/ea.; Alpine, Saanen & Alpine/Saanen cross 1-wk. kids, disbudded, CD&T vacc.: females, \$45; males/wethers, \$35. Greg Sava, 1896 Bays Rd., Birch River, 26610; 304-649-2795.

ADGA reg.: 3-yr. black doe, exposed to reg. buck for 4/23 kids, \$450; 9-mo. colorful doeling, \$300; reg. 7-mo. white w/black eyes doeling, \$300; mini Lamancha 10-wk. gold buckling, polled, blue eyes, \$200; more. Tess Skinner, P.O. Box 31, Sand Fork, 26430; 304-462-5531.

ADGA Nigerian Dwarf kids, doelings, bucklings, & wethers, blue eyes, some polled, others disbudded, moon spots, loud colors, quality blood, vacc./wormed, CAE neg. herd, \$250/up. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Help Wants

Seeking partner who will barter, work & live on farm, not climbing or using powered equip. Carl Waggoner, 9237 Anthony Crk. Rd., White Sulphur Springs, 24986; 304-536-1570.

Horse Sales

Mini 9-mo. spotted jack, sm. built, \$650. Brandon Cole, 3186 Canvas/Nettie Rd., Canvas, 26662; 304-520-5142.

Palomino 10-yr. riding mare, \$1,000. Trey Evans, 205 Herb Harsh Rd., Eglon, 26716; 301-616-7676.

Haffinger 5-yr. gelding, 1,200 lbs., 14.2 h, has harness but not broke, \$2,800. Charles Young, P.O. Box 657, New Martinsville, 26155; 304-455-6038.

Horse Wants

Mini jack donkey. Denny Sturgill, 975 Central Ave., Surveyor, 25932; 304-673-6938.

Plant Sales

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

Seeds: Castor, \$1/8; Holley Hop dbl. flower, red, \$1/tsp.; Marigold flower, gold, \$1/tsp.; cinnamon vine flower, \$1/16; spider plant flower, \$1/18/tsp; white cucumber, \$1/tsp, all SASE, extra postage for extra orders. B. Hagy, 2744 Fenwick Rd., Richwood, 26261; 304-846-4364.

Caster beans/mole killer, \$2/12 seed, **self addressed stamp envelope** to Jerry McCauley 5519 Seneca Trail, Valley Bend, 26293; 304-642-9737.

Old fashioned winter onions, \$4/qt. bag plus postage. Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

Poultry Sales

Free 6 white rock roosters, raised in '22. Shirley Morris, 150 Grassy Crk. Rd., Leivasy, 26676; 304-846-4782.

Sheep Sales

Kathadin lambs: 6, can be reg., \$290; 6, not registrable, \$250, sire on the farm, must contact before 3/22 or they go to the market. Gene Glover, 1098 Terry Ave., Fayetteville, 25840; 252-230-8947.

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.

Hay, '22 sq. bales, barn kept: mixed meadow grass, 1st cut \$5/bale; 2nd cut \$6/bale, located in Farmington. Danny Bainbridge, 104 Kennymore Dr., Fairmont, 26554; 304-288-1171.

Hay, 1st cut, 4x4 round bales, mixed hay, loading is included in price, \$25/bale. Paul Churchman, Leon, 25123; 540-968-0784.

Rabbits, New Zealand, \$12/up. Mary Clevenger, P.O. Box 126, Smithville, 26178; 304-477-3671.

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

Maple syrup evaporators: 50-gal., \$100; 75-gal., \$150. Reuben Currence, Rt. 1, Huttonsville, 26273; 304-335-2662.

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.

AKC reg. German Shep. pups, \$500. Sam Gaskins, 1144 Gaskins Hollow Rd., Salem, 26426; 304-782-3548.

Acreage: Roane Co.: 31 A., on Robinson Run near Walton, ¼ mile private rd., approx. 20 A. field, \$37,200. Brenda Gibson, 294 Latch Rd., Walton, 25286; 304-577-6235.

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.

Oat straw, '22, 4x5 round bales, net wrapped, stored inside, \$60/ea. Steve Kinser, 1051 Free-land Crosscut Rd., Terra Alta, 26764; 304-698-5105.

Trailer, Int'l 20' lowboy flat bed, has front deck & loading ramps, heavy duty, good cond., \$2,000. Edward Lemons, 754 Claude Miller Rd., Asbury, 24916; 304-645-6286.

Local honey: \$22/3 lbs.; \$12/1.5 lbs.; \$7/12 oz., can ship at buyers expense or meet at Kroger, Harper Road. Marvin Michem, 205 Home-wood Dr., Beckley, 25801; 304-673-0590

MOUNTAIN STATE Maple Days

The first of two 2023 Mountain State Maple Days was a huge success! Members of the West Virginia Maple Syrup Producers Association from across the state opened up their operations to the public. Hundreds of people took advantage of a beautiful, winter day to visit those sugar shacks. Visitors were able to see how sap from maple trees is collected and then boiled down to make pure West Virginia maple syrup. The average maple tree will yield anywhere from 10-20



Maple producer Paul Ronk explains how sap from a maple tree is boiled down to make syrup. It takes 40-80 gallons of sap to make one gallon of maple syrup.



Commissioner Leonhardt taps into a sycamore tree at McCoy's Mill where Future Generations University is researching the viability of a sycamore syrup industry here in West Virginia.

gallons of sap during a season. It takes 40-80 gallons of sap to make one gallon of maple syrup. Maple makers had samples of their syrup on hand. Many visitors purchased a bottle (or two, or three) to enjoy at home. If you missed out on the first Mountain State Maple Day of 2023, no worries. Producers will open their doors again on March 18. For more information on participating maple producers, go to www.wvmspa.org.

CLASSIFIED ANNOUNCEMENTS CONT.

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.

Acreage: 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.

Anatolian/Great Pyrenees, parents on side w/goats, excel. guardians/temperments, \$300. Eric Napier, 6834 Whites Crk. Rd., Wayne, 25570; 304-544-9742.

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

Molasses Mill complete w/firebox & pan, less power unit, \$2,500. M. Shamblyn, 522 Linden Rd., Looneyville, 25259; 304-927-0293.

 A decorative graphic for Mountain State Maple Days 2023. The text "Mountain State" is in a white serif font at the top. Below it, "MAPLE DAYS" is written in a large, stylized white font with maple leaves integrated into the letters. "2023" is in a smaller white font below that. At the bottom, "Mar 18, 2023" is written in a white serif font inside a decorative frame. The background is dark blue with white maple leaves and orange accents.

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

RETURN SERVICE REQUESTED

GARDEN CALENDAR

MARCH 2023

Source: WVU Extension Service Garden Calendar



- MARCH 1** Seed peppers (indoors) for high tunnel production.
- MARCH 2** Seed globe artichokes (indoors).
- MARCH 3** Order rhubarb crown.
- MARCH 4** Order specialty seed potatoes.
- MARCH 6** Seed microgreens.
Plant or seed shallots.
- MARCH 7** Plant broadleaf evergreens.
Seed leeks as transplants.
- MARCH 8** Plant onion sets.
- MARCH 9** Remove dead leaves from overwintered strawberries.
- MARCH 10** Take cuttings from herbs.
Seed chives.
- MARCH 11** Seed leaf lettuce and spinach (indoors).
- MARCH 13** Seed tomatoes (indoors).
- MARCH 14** Seed peppers (indoors).
- MARCH 15** Seed Swiss chard (indoors).
Divide old rhubarb planting (indoors).
- MARCH 16** Seed peas (outdoors).
Plant nonflowering trees and shrubs.
- MARCH 17** Seed radishes, spinach and leeks (outdoors).
- MARCH 18** Seed parsnips. Plant roses.
- MARCH 20** Seed salsify. Set head lettuce.
- MARCH 21** Seed celery as transplants.
Fertilize spring-flowering bulbs.
- MARCH 22** Seed eggplant (indoors).
- MARCH 23** Plant asparagus (outdoors).
Transplant strawberry plants.
- MARCH 24** Seed spinach (outdoors).
Seed radishes (outdoors).
- MARCH 25** Plant rhubarb. Plant potatoes.
Fertilize asparagus and rhubarb beds.
- MARCH 27** Begin dogwood anthracnose control. Use row covers for freeze protection.
- MARCH 28** Seed lavender (indoors).
Seed cutting celery (indoors).

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EDITOR: Jennifer Smith Poling • Designer: Brooke Francke • Contributor: Carrie McCracken