

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

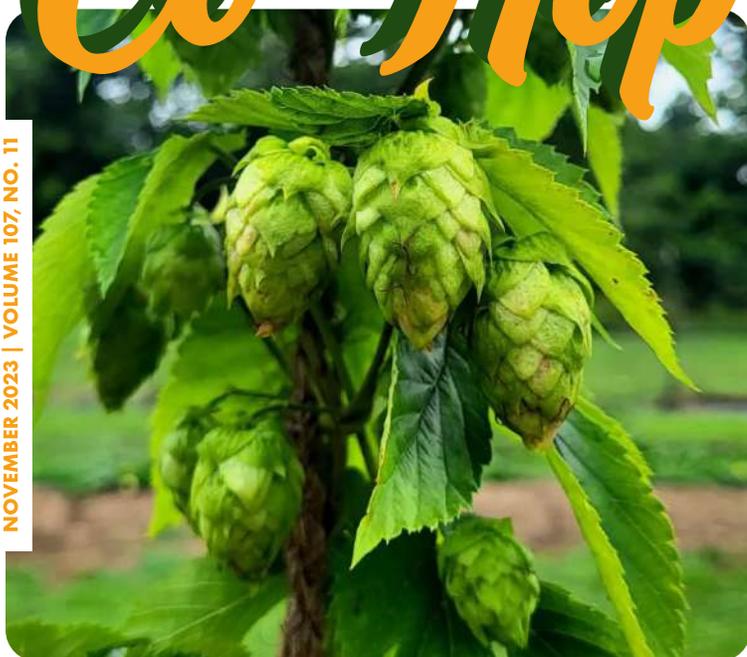
KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

Co-Hop

NOVEMBER 2023 | VOLUME 107, NO. 11



Bryan and Jennifer Brown have big plans, and they're ready to hop to it, literally. The couple – he's originally from Marion County and she's from Williamsburg, VA – inherited 27 acres of farmland from Bryan's family near Shinnston in 2018. They call their place Turtle on a Post Farm. They grow and sell fresh vegetables at a small roadside stand, and they've added a hop yard.

“My grandparents owned the farm. I lived about four miles down the road until I was 14. I remember coming out here when I was growing up. They had cattle, and I'd chase the calves around the barn,” Bryan reminisces. “I've been able to trace the farm back to 1875. That's when my great-grandfather bought it from his father. He had 400-plus acres. There was a coal mine on the property. He raised dairy cows and cattle.”

Farming has always been in Bryan's blood.

“Meanwhile, I came from city-life,” says Jennifer. “But I always dreamed of living on a farm.”

When Bryan retired from the Newport News Fire Department in Virginia after 25 years, the couple decided to move to West Virginia and make their dream of farming a reality. But first, they needed a name for their farm.

“In the fire department, I was on the bomb squad. We had to teach the police and other firefighters when we went on a bomb call to look for a secondary device, something that didn't get there by itself – a turtle on a post.

Turtles don't climb

or fly. Somebody had to put it there. When I came up with the name, Jennifer wasn't sold. But I told her, ‘God's put us here for a reason, like a turtle on a post.’ She finally warmed up to it.”

Turtle on a Post Farm started with a small garden.

“At first, we wanted to grow produce and sell it at farmers' markets. We soon found out how much work and time it took,” explains Bryan. “Our farm is on a main road with a lot of traffic. We decided to try selling our produce at a roadside stand. We grew what we needed as a family, and the extra we'd sell down at the road. The first year we did it we were fairly successful.”

Bryan and Jennifer say they didn't have time to man the stand, so they tried a different approach.

“We sell our produce using the honor system, and it's gone really well. People put their money in a box,” says Jennifer. “Back

where we lived in Virginia, people did it there all the time. We always say that for any theft we've had, someone overpays. We haven't had any issues with it.”

Bryan adds, “We go by the mentality that if someone wants to steal a plant or some vegetables, they're either needy or petty, and we feel bad for them either way.”

They grow tomatoes, peppers, green beans, squash and zucchini – the basics of a garden – and hope to add garlic next year. As for their prices, they're flexible.

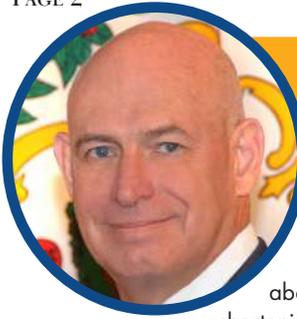
“The first year, we had set prices at the stand,” explains Bryan. “One day, I was taking some tomatoes to put on the stand. I looked at them, and they were two or three days old. They still looked good, but I thought, ‘I wouldn't pay full price, I'd pay half that much.’ So, I told Jennifer, write on the sign, ‘Pick your price.’ We actually made more money that weekend than we had any other day. Sometimes a two-dollar tomato scares someone away, but they'll pay a dollar for it. It's going to go bad one way or another. I'd rather them eat it and it not go bad than us have to throw it out. Sometimes a lot of produce is gone, but there's not much money in the box. But people will come back and put money in the box when they have cash in their pocket. It all evens out.”

I tell everybody we're toddlers in this business. We're figuring it out. We got a harvest this year. It's nowhere near what it should be, but it's only the second year. Hops don't usually come into maturity for three or four years.

Bryan Brown | Turtle on a Post Farm

During the pandemic, Jennifer watched a lot of YouTube videos on farming. One crop caught her attention – hops. The flower of *Humulus lupulus*, hops are primarily used as a bittering, flavoring and stability agent in beer. They're mainly grown in the Pacific Northwest. In recent years, farmers in other areas of the country, including West Virginia, have been successful in raising hops. Jennifer wanted to give it a try.

— Co-Hop, Cont. on page 5



FROM THE COMMISSIONER: WV Grown: Local, Healthy Food

We have talked about the value of shortening the distance from where our food is grown to where it is consumed. Recent reports from the Benedum Foundation and The American Heart Association state that West Virginia is listed as #7 in heart attacks and #2 in diabetes. With resources, education and care still limited in many rural areas, it may be a good time to open the conversation once again about local, healthy food as a preventative measure and the importance of the West Virginia Grown Program at the WVDA.

Food insecurity also remains an issue in many rural areas of the State. Food quality and nutritional value diminish with every mile fresh food is transported. Hoppy Kercheval recently asked how food insecurity could be an issue with the high rates of obesity in the State. As he and I discussed on the radio last month, it's most often the quality of the food and how it is processed that makes the difference.

Without food markets and access to fresh food in some regions of our state and the

desire by agencies, such as schools and prisons, to serve meals at the cheapest cost possible to stay on budget may be costing the state more in the long run. Poor health often takes years to develop, thus, the cheaper diets of today will cost West Virginia more in health care later. I would love to see a study on that.

Dollars don't define the entire cost. We can't quantify quality of life by being healthy and fit. We can't estimate time lost in more trips to the doctor. Look at the debates in the state legislature on lowering insulin costs. Investments in healthy eating would be more desirable. Unfortunately, our state budget lives for today, not tomorrow. I think we need to change that.

The good news is we have some preliminary information that backs up what I'm writing. Our West Virginia Grown Program, working with private groups setting up FARMacies, is showing promising results in lowering blood pressure and A1C in its participants. It's also improving the bottom line of our local farmers. That is certainly a win-win for all.

WV Grown has the potential to make a big impact in the recognition of local foods for

consumers and keeping our food dollars in state. A recent survey showed 91% of those surveyed believed the WV Grown program will have a positive effect on the state's economy, and 83% said they would be more likely to purchase something bearing the WV Grown logo. Unfortunately, WV Grown is an unfunded program and recognition of what the program is remains low. Grass roots efforts have kept it going, but it's time to fund the program with its own line item so more impactful outreach and growth can be achieved. I have requested this for six years. It's time for the Governor and legislature to take action.

Increasing access to and education about fresh foods is an investment today that will lead to greater healthcare savings tomorrow while growing our important Agriculture economy.

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: Mycoplasma in Backyard Poultry



Just like other domestic animals, backyard poultry also need to be protected from disease. A common

bacterial infection many backyard chickens are exposed to and often get sick from is Mycoplasma. The two main types of Mycoplasma species that infect chickens are Mycoplasma gallisepticum (MG) and Mycoplasma synoviae (MS). Chickens can contract Mycoplasma from contact with other birds or their dropping and feathers. Hens can even pass Mycoplasma through eggs to their chicks. Equipment, other animals (such as rodents), and even humans can act as carriers and inadvertently bring Mycoplasma into a flock. Neither MS nor MG affects humans. Eggs and meat, when properly prepared, are safe to eat assuming withdrawal times are followed for treated birds. Birds infected with MG may have respiratory symptoms such as runny nose, cough, unusual breathing sounds, and swollen eyelids and face. Symptoms of MS

include problems standing/walking, ruffled feathers, and swollen joints. Chickens can also appear quieter, eat and drink less, lose weight, and lay fewer eggs. The only way to completely rid a flock of Mycoplasma infection is depopulation. If depopulation is not an option, Mycoplasma infections can be treated with antibiotics prescribed by a veterinarian, but once infected, those birds remain carriers even after recovery. Therefore, an infected flock will be permanently infected even if no signs of active infection are seen. The best treatment is prevention! To prevent Mycoplasma from infecting your flock, it is important to keep a closed flock and follow a strict biosecurity protocol. Common biosecurity practices include wearing designated clothes or coveralls, using a footbath and/or wearing a separate pair of rubber boots. Do not share tools or equipment without cleaning and disinfecting, keep areas clean and prevent feed spills, purchase birds from NPIP-certified flocks or hatcheries that are Mycoplasma clean, and always isolate and test new introductions to your flock.

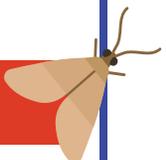
Reference: Mycoplasma-Brochure.pdf (fdacs.gov)

SEE A POTENTIAL INVASIVE PEST?



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

Be on the lookout for Spotted Lanternfly!



2023 WEST VIRGINIA CENTURY FARMS



The Blaney family is celebrating not just one but two West Virginia Century Farms of the Year. Bruce Blaney is the owner of both operations. His daughter Carye and son Bruce "Jupe" help their father operate both. The Blaney Farm on Joe's Run, in Monongalia County, was Bruce's family farm. Ringgold Farms on Bull Run, also in Monongalia County, descended from Bruce's late wife Flossie. Both farms exceed 120 acres.

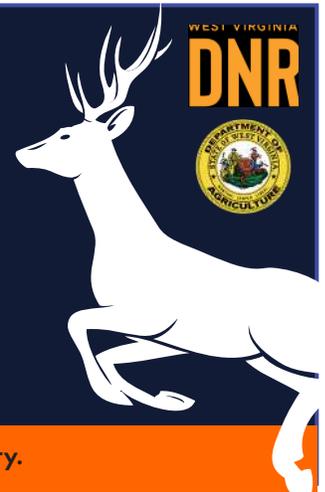
The West Virginia Century Farm Program is designed to recognize families who have been farming the same tract of land for at least 100 years. Landowners interested in having their family farm recognized should fill out an application and submit it to their local conservation district. Applications can be found online at www.wvca.us. Property deeds are often necessary to verify a farm's age and that it's remained in the same family. Photographs of the farm are also part of the application process. Applications are due to a conservation district office by Feb. 1.



(left to right) Monongahela Conservation District (MCD) Chairman Mark Myers, Conservation Administrative Specialist Sigrid Teets, MCD Supervisor Mark Teets, Carye Blaney, Bruce Blaney, Former MCD Supervisor Chuck Cienawski, WV Commissioner of Agriculture Kent Leonhardt and WV Conservation Agency Executive Director Judith Lyons.

HUNTERS HELPING THE HUNGRY

Since 1992, Hunters Helping the Hungry has donated more than one million pounds of venison to West Virginia's two food banks, feeding some of the state's neediest families. With the help of the Governor's One Shot Hunt, Share the Harvest Sunday, and other forms of private donations, there are no processing fees for hunters who designate deer for the program. Thanks to those generous hunters, 28,826 deer have been processed, providing 1.4 million meals to West Virginian families. From the first day of any deer season until December 31, hunters who legally harvest a deer and wish to donate the meat to HHH can deliver the deer to the nearest participating meat processor. The Mountaineer Food Bank and Facing Hunger Foodbank will then pick up the donated venison to be distributed among a statewide network of 600 charitable food pantries, senior centers, shelters, and other feeding programs.



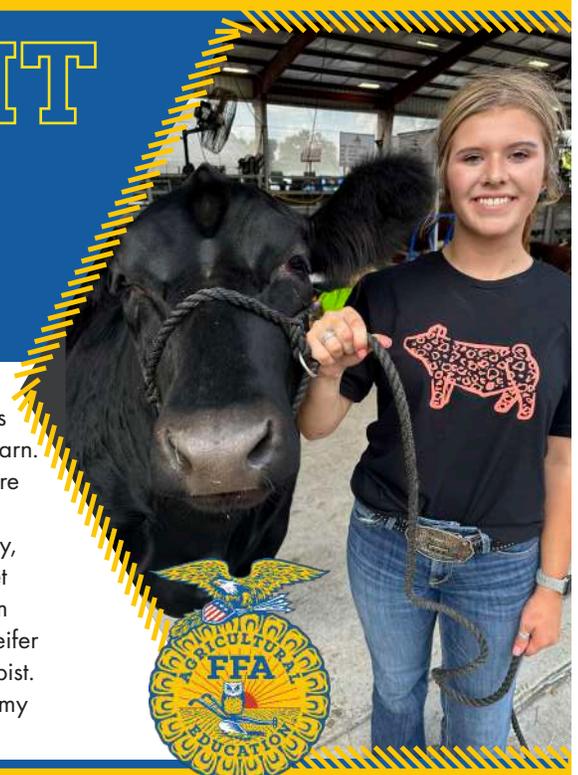
For more info: call 304-924-6211 or visit <https://wvdnr.gov/hunting/hunters-helping-the-hungry>.

FFA SPOTLIGHT

BAILEE KIGER

AGE: 17
GRADE: SENIOR
SCHOOL: PENDLETON COUNTY HIGH SCHOOL
FFA CHAPTER: PENDLETON COUNTY FFA
FFA ADVISOR: RONALD HUDSON

Bailee: I grew up on my family's farm. We raise Angus cattle. We have maintainers and commercial cattle. All I've known is to be in a barn. When I was little, my mom used to put me in a pack 'n play while they were working in the barn. I joined 4-H as soon as I was old enough, but I was showing animals even before that in the open shows. I wanted to join FFA because, honestly, it's a big part of kid's lives around here, and I wanted it to be part of mine. It's a great opportunity, and I wish more kids were involved. Every year I do a market goat and a market hog, and beef cattle. I love helping other kids with their projects and seeing them succeed. I won the AOB division at Keystone International. I won third overall heifer at the State Fair in 2022. After I graduate, I want to become a respiratory therapist. However, I plan to be involved in agriculture forever. I want to have a family of my own and raise kids into it.



WHAT'S COOKIN'?

Slow and easy!



It's time to get that slow cooker (better known as a Crock Pot) out of the cupboard and start serving up some delicious meals. With families going in a dozen different directions during the day, it's a breeze to toss all your ingredients into a slow cooker and not have to worry about dinner until you're ready to serve it up at the end of the day. This month's recipes have been taste-tested by many and given enthusiastic thumbs up. If you have a recipe you'd like to share, send it to marketbulletin@wvda.us.



NOVEMBER 2023



Bison Chili

- 1 lg. can of tomato juice
- 1-1 1/2 lbs. ground bison
- 2 15 oz. cans chili beans
- 1 15 oz. can diced tomatoes
- 1/2 medium onion
- 1/2 medium pepper
- 1 tbsp. sugar
- 1 package chili mix

Step 1

Finely chop onion and pepper and toss into a slow cooker.

Step 1

Brown bison meat and drain.

Step 1

Drain beans and add rest of ingredients into the slow cooker, putting the chili mix in last. Stir.

Step 1

Set slow cooker at low and let cook for six hours. *You can substitute bison with ground beef and chili beans for any variety you like.

Potato Soup

- 8 pieces bacon
- 2 lbs. potatoes, peeled and cubed
- 4 cups chicken broth
- 2 tsp. fresh thyme leaves
- 1 1/2 cup milk
- 1/4 cup all-purpose flour
- 1/2 cup heavy cream
- 1/2 cup sour cream
- 1 1/2 cup shredded cheddar cheese
- Salt
- Pepper
- Chopped chives for garnish

Step 1

In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate. When cool, crumble into pieces.

Step 2

In a slow cooker, combine potatoes, bacon, chicken broth and thyme. Season with salt and pepper. Cover and cook until potatoes are tender (4-6 hours on low or 2-3 hours on high).

Step 3

Using a slotted spoon, remove about half of the potatoes. Using a potato masher, mash remaining potatoes in the slow cooker and add reserved potatoes back in.

Step 4

In a large bowl, whisk together milk and flour. Add milk, heavy cream, sour cream and cheese to slow cooker. Cover and cook on high 30 minutes more or until cheese is melty and everything is warmed through. Serve with more cheese and chives.

Slow Cooker Minestrone

- 32 oz. vegetable or chicken stock
- 3 cups V-8 or tomato juice
- 2 cups water
- 2 medium potatoes, peeled and chopped
- 2 celery ribs, chopped
- 2 medium carrots, chopped
- 1 can (14 1/2 oz.) diced tomatoes, drained
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 2 bay leaves
- 1 tbsp. Italian seasoning
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 can (16 oz.) kidney beans, drained and rinsed
- 1 can (16 oz.) cannellini beans, drained and rinsed
- 1 can (14 1/2 oz.) green beans, drained
- 1 small zucchini, chopped
- 1 cup uncooked ditalini or other small pasta
- Grated Parmesan cheese

Step 1

Combine first 13 ingredients in a 5-6 qt. slow cooker. Cook covered on low until vegetables are tender, 6-8 hours.

Step 2

Stir in remaining ingredients. Cook, covered, on high until pasta is tender (about 30 minutes).

Step 3

Discard bay leaves. Top with grated Parmesan cheese.

— Co-Hop, Cont. from page 1

“We got in touch with the West Virginia Food and Farm Coalition in 2019. They had just received a Specialty Crop Block Grant (SCBG) for hops, and they were putting out feelers for growers,” explains Jennifer. “I told them, ‘Yes! We want to do it.’ Then Bryan’s dad got hurt, and we had a baby. It was just too much, so we backed out of the project. In 2021, they called us back. A farmer participating in the project had pulled out, and they asked us if we wanted back in. They said, “By the way, you have two weeks.” I hadn’t quite got Bryan on board with hops...yet. We don’t even drink beer. We didn’t know how to grow them. But I told Bryan, ‘You can grow anything. You’ll figure it out. Let’s just put them in the ground.’ So, I kind of pushed him into it.”

Two weeks later, 24 22-foot poles arrived at the farm. To grow hops, you need a trellis system. Hop seeds are planted at the base of a pole sunk four feet into the ground. The hop plants then grow upward using the poles and the trellis system. Most hop yards are located on relatively flat land, but not at Turtle on a Post.

We already have five or six breweries that are on board. They want local hops to make an all-West Virginia product.

Jennifer Brown | Turtle On A Post Farm

“We went to Ohio to visit a hop farm, which was flat. We told them we were growing our hops on an 8% grade. They looked at us like we were crazy. We just may have the steepest grade hop yard in North America,” laughs Jennifer.

With funding through the West Virginia Food and Farm Coalition SCBG, the entire Brown family planted their first hop crop in the spring of 2022.

“The grant money was critical to getting us started. It’s a grant to determine which variety of hops grows best here in West Virginia. We’re growing six different varieties: Cashmere, Centennial, Comet, Triumph, Zeus and Saaz,” explains Bryan. “Right now, our hop yard is a quarter acre. That’s 162 hop plants. I tell everybody we’re toddlers in this business. We’re figuring it out. We got a harvest this year. It’s nowhere near what it should be, but it’s only the second year. Hops don’t usually come into maturity for three or four years.”

In September, Bryan harvested nine lbs. of hops. He sold the crop to Abundant Mother Herbal Apothecary in Bridgeport to be used in tinctures and teas. However, he and Jennifer



Jennifer and Bryan Brown started Turtle on a Post Farm in 2018 on 27-acres of land that’s been in Bryan’s family for more than 150 years.

have big plans for their future harvests.

“Our goal is to expand our hop yard, and we want to get other growers on board,” says Jennifer. “We have started a group called Mountain State Co-Hop. There are 10 of us. We’re as far south as Buckhannon and as far east as Romney and as far north as Bruceton Mills. It’s just a matter of getting everyone established. That’s going to take a few years. The goal is to supply West Virginia breweries with West Virginia-grown hops. One farm’s worth of hops isn’t enough to supply a brewery. We need a group of growers. We already have five or six breweries onboard. They want local hops to make an all-West

Virginia product. So, that’s one goal – to get our hops expanded and get enough people growing so we can supply local breweries.”

Bryan plans to expand his hop yard to a half-acre next year, with plenty of hillside to grow the business in the coming years. He’d also like to plant an apple orchard using organic growing practices. Jennifer has her eyes on expanding the roadside stand and building a high tunnel.

“We didn’t know we were going to be lucky enough to end up on the family farm,” Jennifer says smiling at Bryan. “It’s just been a huge blessing.”

To learn more about Turtle on a Post Farm, check out their Facebook page.



Bryan Brown and Turtle on a Post’s mascot, 6-year-old Daisy Brown, prepare their garden for the summer growing season.



West Virginia Grown

Rooted in the Mountain State



Member of the Month

Eric Freeland's Farm

Who: Eric Freeland
Location: Wellsburg
Products: Pumpkins, raspberries, strawberries, sweet corn, tomatoes, potatoes, sunflowers, lettuce.
Where to buy: On-farm store (open seven days a week)
Member Since: 2019

How he got started:
 I'm the fifth generation on this farm. I grew up here on the farm. My great-great-grandparents had orchards and grew fruits and vegetables on this property. Here in the last 25 years, I've been focused on raspberries, strawberries, sweet corn and tomatoes. Folks around here call me "the berry guy."

Future Plans:
 Last year, I added a sunflower festival and a Halloween corn maze. I'm always improving on those. In a few years, I'd like to retire and sell to someone who wants to keep the farm going.

Why join WV Grown?
 It just seemed like a wise move to let people know that we're a part of the West Virginia agriculture community. It's great being a part of that group.

For More Information:

☎ 304-558-2210 🌐 <https://agriculture.wv.gov/ag-business/west-virginia-grown/>
 ✉ wvgrown@wvda.us

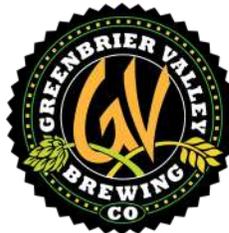
HOW TO JOIN

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



Greenbrier Valley Brewing Company (GVBC) is back in business! The brewery closed its doors and shut down its production line last spring. This summer, the company was purchased by Josh Bennett, the owner of **Hawk Knob Cider**. Bennett rehired many of the original GBVC employees. Beer is now back in production and the taproom is open for business. For more information on their business hours and what's on tap, check out their Facebook page.



Congratulations to **Gritt's Farm**. They were named Putnam County Business of the Month for October! Gritt's Farm has been owned and operated by the Gritt family in Putnam County since 1927.

Congratulations to **GWB Hot Sauce!** They received the Judges' Award at the Sauce King NYC Awards with their Bacon Fire Hot Sauce. **GWB** is based out of Clarksburg.



Family Roots Farm has teamed up with a new partner to create a sweet treat! Mountaineer Popcorn Company, based out of Shepherdstown, has added Family Roots maple sugar to their product to create Maple Sugar Popcorn and Maple Sugared Almond Popcorn!

NEW! WVG Members

- Trillium Family Farms, LLC
- Kanawha Valley Honey
- Bob's Backyard Bees
- The Wild Sunflower
- Big Tom's Cookies LLC
- Crone's Cottage Apiary
- Big Tom's Cookies LLC
- REGBully Enterprises
- On the Go Soaps
- Country Family Farms

WVDA: What We Do



James Watson

Spotted Lanternfly Program Coordinator

“ I educate West Virginians about the invasive spotted lanternfly (SLF) and provide them with the information they need to control this pest. I also monitor the SLF as it spreads within the state, completing visual surveys and trapping. I also assist with other forest and agricultural related tasks as needed such as spongy moth (formerly known as Gypsy moth) control. The best part of the job is that I actually get to complete tasks that benefit and improve West Virginia’s agricultural and forest lands/industries. It is a great feeling to know that I get to play a role in making a positive difference for West Virginians and improve our quality of life.”

START YOUR CAREER

WE ARE HIRING!

The WVDA is looking to fill multiple positions.

For more information, visit:
<https://wvda.applicantstack.com/x/openings>

(304) 558-3550
<https://agriculture.wv.gov/>

West Virginia DEPARTMENT OF AGRICULTURE
 COMMISSIONER, KENT A. LEONHARDT

2023 WV State Farm Museum Christmas Light Show

What better way to kick off the holiday season than with two million twinkling lights! The West Virginia State Farm Museum will once again host its annual Christmas Light Show. The event kicks off December 7 and runs nightly through December 22 from 6 p.m.-9p.m. The kids can visit with Santa Thursday-Sunday of each week. Admission to the light show is free but donations to support the non-profit museum are greatly appreciated.

The State Farm Museum is located seven miles north of Pt. Pleasant, just off Route 62. For more information, you can find the museum on Facebook or call 304-675-5737.

ATTENTION!

If you're a West Virginia agribusiness with a **holiday event**,
OR have a **Christmas tree farm**, let us know!
 We want to tell folks all about it!

CONTACT: MAGGIE BLANKENSHIP AT MBLANKENSHIP@WVDA.US WITH YOUR INFORMATION.

West Virginia DEPARTMENT OF AGRICULTURE
 COMMISSIONER, KENT A. LEONHARDT



EXTENSION
SAVE THE DATE
NOV. 17-18, 2023
Women in Agriculture
Conference
 Canaan Valley Resort & Conference
 Center – Davis, West Virginia



CALLING
ALL VETERANS

West Virginia
Veterans & Heroes
 to Agriculture

USDA United States
 Department of
 Agriculture

Natural Resources Conservation Service



The West Virginia NRCS Offers Technical and Financial Assistance for Conservation Solutions.



If you're interested in applying for NRCS conservation programs, contact your local NRCS office.
www.wv.nrcs.usda.gov
 USDA is an equal opportunity provider, employer and lender

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

West Virginia Veterans & Heroes to Agriculture is dedicated to the integration and support of veterans, firefighters, law enforcement, emergency services personnel, and first responders entering or currently working in agriculture. Members receive opportunities for education, training, scholarships, mentorship, and grant funding through invaluable partnerships with agencies, organizations, and farmers. The program also helps promote the development of agricultural industries, products, and marketing opportunities across the state.

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

Tractor Contest: Cody Delong

A big CONGRATULATIONS to Cody Delong of Ravenswood FFA. He placed 4th in the nation at the Big E! FFA Safe Tractor/Equipment Operating Contest in Springfield, MA. Cody won the state competition this past summer during the FFA state convention to earn his way to the nationals. This is the second year in which a WV FFA member has placed in the Big E! Connor Gibson of Preston FFA, Cody's cousin, finished 3rd in the competition in 2022.



WEST VIRGINIA AGRIBUSINESSES

Tree Farms

Want to be added to our list?

Contact agritourism@wvda.us | wvgrown@wvda.us or 304-558-2210

Choose & Cut Farms:

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

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

CLASSIFIED ANNOUNCEMENTS November 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

December 2023. . .

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

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

January 2024. . .

Phone-In ads for the **January** issue must be received by **12 noon** on **Monday, December 11**.

Written ads for the **January** issue must be received by **1 p.m. on, Tuesday, December 12**.

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

Apiary Events

Cabell/Wayne Co. Beekeepers Assoc., Meeting Nov. 13, 6:00 p.m.-9 p.m., Christ Temple Church, 2400 Johnstown Rd., Huntington, 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.

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.

Harrison Co. Beekeepers, Discussion Group, Contact Hudson Snyder, 304-641-7845; 56hudson@gmail.

Jackson Co. Beekeepers Assoc., Monthly Meeting, 2nd Sat., 10 a.m.-12 p.m., Contact Brenda Cooper, 304-275-8697.

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

Monongalia Co. Beekeepers Assoc., Monthly Meeting, 1st Tuesday, 6:00 p.m., WVU Ext. Office, 270 Mylan Park Lane, Morgantown, Contact Kevin Hart, kevin.hart@moncountymbeekeepers.org.

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., Romney Firehouse Center, High St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., Monthly Meeting, Third Thursday, 7 p.m., Kingwood Ext. Office, 115 Court St., Kingwood.

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, Sept.-Nov., 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, novice classes begin Feb. 20, Contact Steve Roth, tristatebees@gmail.com.

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

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1:00 p.m., old Arnoldsburg Elem. School, Arnoldsburg, 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

Reg. Black Angus heifers: bred to calving ease reg. Black Angus bull from Wardensville bull show, pregnancy tested & will calve 2/24 & 3/24; nice front pasture set of bred heifers, \$2,400/ea. Frank Bolyard, 23265 Mountaineer Hwy., Thornorton, 26440; 304-672-2041.

Reg. Polled Hereford bulls, passed BSE, \$2,500. Bobby Daniels, Box 214, Fairdale, 25839; 304-575-7585.

Reg. Polled Hereford: cow w/calf; 2, cows w/bull calves, \$2,500. Richard Dunn, 68 Tyrone Avery Rd., Morgantown, 26508; 304-594-2603.

Zebu mini 3-mo. bull, 25" tall, excel. disp., will make a good Christmas present or pet, \$800. Roy Gibson, 1881 Dog Fork Rd., Kenna, 25248; 304-988-1532.

Pure Scottish Highland 6-mo. bulls out of reg. bull, red, 2, \$1,500/ea. Ralph Lewis, 7582 Saltlick Rd., Terra Alta, 26764; 304-216-6286.

Reg. Angus bred heifers, born 3/22, 2, bred to son of Growth Fund, excel EPDs/disp., \$2,000 & \$1,400. Bob Martin, 2569 Smoot Rd., Smoot, 24977; 304-445-5398; greenbrierland@frontier.com.

Limousin pasture bred cows, \$1,200-\$1,500/ea.; heifers & bulls, \$1,500/ea. Calvin Nissley, 4929 Jordan Run Rd., Maysville, 26833; 301-616-0121.

Reg. Black Angus: yrly. bulls, sired by Meckleys Total Secret, \$2,000, easy calving, excel. EPDs/disp., vacc., semen tested; cow/heifer pr., 2, \$2,500, good to excel. EPDs, vacc. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 304-678-7302.

Pure reg. Gelbvieh bulls w/ papers, good disp., \$2,000/up. Roger Simmons, 309 Coaxley Ridge Rd., Harrisville, 26362; 304-628-3618.

Reg. Black Angus 14-mo. -15-mo. bulls & heifers, sired by Rito 7786/ Gar Hometown, top quality, calving ease good EPDs/disp. & handling, \$1,800/up. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 304-363-5757.

Reg. Polled Hereford bulls, \$1,500/up. Wayne Willie, 1478 Curtisville Rd., Smithfield, 26437; 304-986-3941.

Reg. Hereford bull, good disp./perf., \$2,250. Allen Wolfe, 3532 Hudson Rd., Albright, 26512; 304-379-6195.

Equipment Sales

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

NH 1465, haybine w/stub guards, good cond., ready to go for next year, \$6,800. Jeff Allen, 2398 Dowler Rd., Moundsville, 26041; 304-551-2651.

JD '13 1025 sub-compact utility tractor w/ loader & 5' brush hog, \$14,500/neg. Larry Blankenship, 90 Central Dr., West Hamlin, 25571; 304-824-3240; 304-840-2626.

Int'l dump tractor w/sickle bar mower attached, \$1,500. Alex Close 192 Memory Lane, Greensboro, 26722; 443-223-4120.

NI: 484 round hay baler, belt type, low profile, 4 WD, \$2,900; Ford: 2000 diesel tractor, 8-speed, live PTO, \$6,500; NAA Jubilee gas tractor, totally rebuilt, new tires/rims, \$4,900; Ford 2-bottom 14" plows, \$400; reversible scoop, \$250, all excel. type.; brush hogs 60": 3-pt. hitch, \$500; trailing type, PTO driven, both good cond., \$900. Bus Conaway, P.O. Box 1335 Elkins, 26241; 304-642-3208.

JD discbine 1350, \$7,000; NH 254 rake tedder, \$1,000. Douglas Cunningham, 1440 Gibbons Run Rd., Augusta, 26704; 304-496-8143.

NH hayliner 268, good cond., bales this season, firm bales, \$2,000. Annette Ericksen, 24430 Ashton Upland Rd., Milton, 25541; 614-271-3005.

NH 256 side delivery rake, excel. cond., has all the teeth, field ready, \$3,500. Max High, 8508 Patterson Crk. Rd., Laymansville, 26731; 304-851-0401.

JD 335 round baler, 4x4, good cond., shed kept, 4 wet lines, \$6,700 Nelson Jenkins, 400 Rowan Rd., Sinks Grove 24976; 304-646-6152.

NH 163 4-spool hay tedder for parts, new axle & drive shaft, \$300/obo. Bobby Lawson, 149 Lawson Fork, Lester, 25865; 304-934-5827.

Wood Max WM8600 backhoe, 3-pt. hitch, 2, buckets, \$7,000; bucket spear, \$75. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 304-379-1026; 304-698-7424.

Vicon 1210 4x5 round baler, excel. cond., \$4,500. Roger Livingood, 3068 Hileman Rd., Bruceton Mills, 26525; 304-379-8345.

Gravelly 16G 50" mower, Kohler M18S 2-cyl. engine, 75 hrs. since overhauled, Gravelly snow plow or blower will fit this unit but not included, \$1,675. Frank Mash, 12 Cottonwood Dr., Elkview, 25071; 304-965-3462.

MF 236 end loader, \$1,500. Brent Myers, P.O. Box 12, Fayetteville, 25840; 304-663-8392.

Ford 800 gas tractor, 45 hp, good cond., \$3,000/obo; NI 4x5 round baler, new tires & 2, controller boxes, \$2,500. Matt Rice, 8388 Low Gap Run Rd., Littleton, 26581; 304-775-2786.

Int'l cub lowboy, \$800/obo. Jimmie Skidmore, 19 Arrow Dr., Charleston, 25313; 304-744-3700

NH 630 round baler, \$4,500; Vermeer Rebel TR90 tedder rake, \$2,500; Vermilion 6040 8' mower w/disc bar, \$7,000. Kelly Vance, P.O. Box 733, Holden, 25625; 304-784-1671.

JD 5100E tractor, 4x4, cab, heat, air, radio, air ride seat, 12x24 transmission, shuttle, 2 sets remote valves, JD H260 loader w/bucket, forks, spear, 2,000 hrs., excel. cond., maintenance

schedule followed, \$55,000. Eddie Walker, 2151 Egeria Rd., Odd, 25902; 304-228-9014.

Equipment Wants

Ford 8N side mower. Sam Gaskins, 1144 Gaskins Hollow Rd., Salem, 26426; 304-782-3548.

Suitcase wts. for MF tractors. Scott Nutter, 1134 Burr Rd., Mt. Lookout, 26678; 304-872-9114.

Farm Sales

Jackson Co.: 24.37 A. w/apartment, elec., well water, septic, barn, pond, garage, \$75,000; 9.04 A. w/trailer, elec., well water, septic, lg. out-bldg., cellar, \$75,000. Tammy Kinder, 4748 Martins Branch Rd., Charleston, 25312; 304-541-2037.

Kanawha Co.: 55 A. w/house & apartment, 5, outbldgs., barn garages, 53' box trailer, 17' shed, sm. cattle barn, JD 530 4 WD tractor w/ bucket, wet lines & garden equip., \$450,000. Larry Kinnard, 1819 Lee Crk. Rd., Culloden, 25510; 304-743-9808.

Goat Sales

Boer 10-mo. nannies, dam & sire on premise, \$200/up. Charlene Coble, 3650 Pluto Rd., Shady Springs, 25918; 304-222-7847.

ADGA reg. Boer, 5-mo. -16-mo., dapple & paint colored, does purebred but percentage papers 68-93%, several 4H quality, \$450/up. Tim Huffman, 5822 Straight Fork, Hamlin, 25523; 304-524-2670; 304-590-4437.

ADGA Nigerian Dwarf does, blue eyes, polled, disbudded, bred to moonspotted buck, due to kid 1/24, clean herd, \$400/ea. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Poultry Sales

Polish roosters, silver & golden laced, 4-mo., \$10/ea. Irma Rival, 411 Long Branch Rd., Kenna, 25248; 304-988-0203.

Poultry Wants

Swan, Royal Mute male, must be pinioned, for lonely female. Dennis Xander, 366 Dick Hall Rd., Buckhannon, 26201; 304-472-0898; xander@citynet.net.

Sheep Sales

Hamp. crossed yrkg. rams, will work great in a commercial flock or club lambs, \$800. Daisy Bailey, 11294 WV Hwy. 47 W., Cox Mills, 26342; 859-992-7898.

Hamp./Suffolk: yrkg. ewes, \$375/ea.; 3/22 ewes lambs, \$300/ea.; 3/23 ram lambs, \$350. Kevin Jones, 1039 Range Rd., Wadestown, 26590. 304-476-1247.

Reg. & cross bred Suffolk: yrkg. rams, \$300/up; ram & ewe lambs, \$300; Lucy Kimble, P.O. Box 241, Cabins, 26855; 304-257-1442; after 6 p.m.

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.

Trailer, '87 gooseneck, 16x6 w/7' cab, good solid floor, clean, brakes & lights all work, ready to go, \$800. Bradley Acord, P.O. Box 232, Bolt, 25817; 304-934-6625.

AKC reg. Great Pyrenees pups out of active-ly working parents, vacc., microchipped, \$800. Daisy Bailey, 11294 WV Hwy. 47 W., Cox Mills, 26342; 859-992-7898.

Hay, '23 4x4 round bales, mixed grasses, \$30/bale; 2nd cut sq. bales, \$7/bale, never wet, barn kept. Darrell Bennett, 16711 N. SR 20, Meadow Bridge, 25976; 304-660-6055; 304-660-9215.

Farmland for rent, 14 A., mostly grassland w/horse barn, fenced w/water stream, \$650/mo. J. S, 50 Sunset Lane, Mabie, 26278; 304-642-1988.

Gravity wagon, 120 bu., \$1,200. Douglas Cunningham, 1440 Gibbons Run Rd., Augusta, 26704; 304-496-8143.

Hay, 1st cut, 4x5 round bales, net wrapped & stored inside, \$35/bale; sm. sq. bales, never rained on, \$4/bale, all orchard grass & timothy. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26501; 304-282-5194.

AKC Aust. Shep. pups blue merles & tri colors w/full white collar, vacc./wormed, genetic tested parents for working & conf. lines, \$700. Shelly Currey, 11168 Meathouse Fork Rd., Salem, 26426; 304-695-9862.

Scale package, Gallagher wt. scale W210 w/ original manuals, 4,400 lb. alleyway load bars & aluminum cattle platform, used very little, excel. cond., \$1,250. Richard Doheny, 9806 Tuckers Crk. Rd., Elizabeth, 26143; 412-956-0180.

Hay, sq. bales, clean mixed grass, \$6.50/bale. Robert Dorsey, 691 Eli Fork Rd., Sumerco, 25561; 304-342-5712.

Christmas trees, white pine, 6'-8', bales, \$25/ea. Douglas Grimes, 334 Mill Run Rd., Marlinton, 24964; 304-799-6784.

Hay, '23 4x4 net wrapped: round bales, never wet, out of barn, \$50; 2nd cut, in field, \$40/bale, cheaper if take all 35. Phil Haller, 29 Proud-foot Rd., Phillipi, 26416; 304-457-1477.

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.

Great Pyrenees 8/23 pups, white w/badger markings, vacc.wormed, parents on premises, \$200. Lisa Holliday, 768 Ben Vass Rd., Forest Hill, 24935; 304-575-6063.

Apple butter kettles w/stirrer, 2, copper, no holes, good cond., \$700; JD hit & miss engine 1½ hp, \$1,900; sugar cane mill, \$800. Mason Hugart, 2021 Holiday Run Rd., Smoot, 24977; 304-445-5198.

Hay, 2nd cut sq. bales, \$5/bale. Tim Lewis, 17362 Morgantown Pike, Moastville, 26405; 304-457-2175.

ASDR & CKC reg. Aust. Shep pups, 3, tri males, can send pics, \$500/ea., prices firm, all tails docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

Black Walnut Kernels, vacuum sealed 1 lb. package, \$15, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 304-884-7444.

Blue Heeler pups, \$300/ea. Calvin Nissley, Jr., 4929 Jordan Run Rd., Maysville, 26833; 301-616-0121.

Hay, 4x5 round bales, net wrapped, mixed grass, \$35/bale. Adam Reckart, 603 Cuzzart Rd., Bruceton Mills, 26525; 304-379-6708.

Hay, '23 4x4 round bales: 1st cut, \$25/bale; 2nd cut, \$30/bale; '22 2nd cut, \$20/bale. Matt Rice, 8388 Low Gap Run Rd., Littleton, 26581; 304-775-2786.

Hay, 5' premium packed 2nd & 3rdcut, never wet, \$55/bale. James Rowe, 5196 Malcolm Rd., Barboursville, 25509; 304-638-3321.

Cattle racks, 8' truck bed hay saver over cab, painted white, bolted, kept in dry, \$300. Glennis Ruckle, 369 Dug Hill Rd., Morgantown, 26508; 304-291-3395.

Apples: Staymen, Fuji, York, Granny Smith, Pink Lady, \$10-\$20; animal feed or cider, \$5.50 bu., bring container, call for avail. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 304-492-5751.

CKC Red & Blue Aust. Heelers out of working stock, health guaranteed, excel. farm & family dogs, \$500/ea. Judy Saurbourn, 454 Cobun Crk. Rd., Morgantown, 26508; 304-288-1179.

Straw: sq. bales, 125 or more, \$5.75/bale; 4x5 round bales, \$30/bale. Laura Sommer, 23169 Kanawha Valley Rd., Southside, 25187.

Miscellaneous Wants

Suitcase wts. for MF tractor. Scott Nutter, 1134 Burr Rd., Mt. Lookout, 26678; 304-872-9114.

Looking to lease farm in the following areas, Harrison, Marion, Lewis or Doddridge counties. Wade Swagger, 94 Yvonne Lane, Clarksburg, 26301.



RETURN SERVICE REQUESTED

GARDEN CALENDAR

NOVEMBER/DECEMBER

Source: WVU Extension Service Garden Calendar



- NOVEMBER 3** Plant leeks in cold frames.
- NOVEMBER 4** Plant short-day onions in cold frames.
- NOVEMBER 6** Remove stakes and trellises.
- NOVEMBER 7** Mulch carrots for winter use.
- NOVEMBER 8** Fertilize under deciduous trees and shrubs. Turn compost.
- NOVEMBER 9** Water trees and shrubs thoroughly if fall has been dry.
- NOVEMBER 10** Remove diseased plant debris from garden.
- NOVEMBER 11** Apply lime and fertilizer according to soil test.
- NOVEMBER 13** Winterize garden tools.
- NOVEMBER 14** Harvest parsnips.
- NOVEMBER 15** Harvest Brussels sprouts.
- NOVEMBER 16** Mulch strawberries
- NOVEMBER 17** Mulch thyme plants before winter.
- NOVEMBER 18** Turn compost.
- NOVEMBER 20** Mulch perennial beds.
- NOVEMBER 21** Harvest salad greens from high tunnel.
- NOVEMBER 22** Cut hardy chrysanthemums to 2 or 3 inches and mulch.
- NOVEMBER 24** Mulch perennial herbs.
- NOVEMBER 25** Fertilize houseplants.
- NOVEMBER 27** Mulch garlic.
- NOVEMBER 29** Harvest parsnips.
- DECEMBER 2** Turn compost. Protect shrubs from harsh weather.
- DECEMBER 4** Mulch hybrid roses. Select cut Christmas tree with flexible needles.
- DECEMBER 5** Overwinter spinach and Swiss chard.
- DECEMBER 6** Mulch perennial herbs.
- DECEMBER 7** Begin harvest of high tunnel carrots and lettuce.
- DECEMBER 8** Buy live Christmas tree.
- DECEMBER 11** Turn compost.
- DECEMBER 13** Harvest Brussels sprouts.
- DECEMBER 21** Winter begins.
- DECEMBER 26** Plant live Christmas tree.



JOIN OUR
Market Bulletin List! →

Subscribe to the WVDA Market Bulletin to get the latest news and updates.
marketbulletin@wvda.us or 304-558-3708
Both electronic and print subscriptions available!

Articles in this publication may be reprinted, with the exception of advertisements, when a credit by-line is given to the West Virginia Department of Agriculture. The use of trade names in this publication is for purposes of clarity and information only. No endorsement is made or implied of any product, or is it implied that similar products are less effective. Statement of Policy Regarding Equal Opportunity and Participation in Programs: It is the policy of the West Virginia Department of Agriculture to provide its services and programs to all persons without regard to sex, race, color, age, religion, national origin or handicap.

COMMUNICATIONS DIRECTOR: BETH SOUTHERN • EDITOR: Jennifer Smith Poling • Designer: Brooke Francke • Contributor: Carrie McCracken