

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

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

OCTOBER 2023 VOLUME 107, NO. 10

HOT AND SPICY



Dorrie Guest, Lillian Parnell and Andy Dick own and operate Andor Peppers. They grow and process their peppers in Preston County and sell their spicy creations from West Virginia to Florida.

When you get a compliment like, “Oh, Lordy! That’s going to light your soul on fire!”, you know you’ve put lightning in a bottle. That’s how one woman described Andor Pepper’s Hot Pepper Jam after sampling it at the State Fair of West Virginia.

Andor is owned and operated by Andrew (Andy) Dick, his wife Dorrie Guest and their daughter Lillian Parnell. None are native West Virginians, but they have adopted the state as their own. They’ve put down roots (literally) in Rowlesburg. However, their love of peppers started more than a thousand miles apart.

“I’m from Central Pennsylvania,” explains Andy. “My grandparents had a farm where they raised sweet corn, tomatoes and some pigs. Growing up, my mother fed us what at the time was strange food, ethnic food, and wasn’t afraid to put peppers in it. So, I guess that’s where my love of peppers comes from.”

“I’m from the Gulf Coast,” Dorrie chimes in. “My grandparents lived in a super-small community in the sticks of Mississippi. They grew watermelon, peanuts and cucumbers. I spent my summers cutting up cucumbers and putting them into vats of brine. My grandmother was the queen of gumbo. I grew up eating a lot of Cajun and Creole food – lots of cayenne peppers, lots of spice.”

Jobs brought both Andy and Dorrie to West Virginia where they met and connected. Andy planted a garden in their backyard to supply the couple with plenty of fresh and canned

produce. He says that’s where Andor Peppers got its start.

“Initially, I began growing bell peppers, hot banana peppers, jalapenos, serranos, cayenne and tobascos. Then I started planting more heirloom varieties,” recalls Andy.

The peppers are grown in a fenced enclosure near the banks of the Cheat River. The rich soil is a perfect medium. Andy plants his peppers in late May and has a system worked out. All the mild peppers go in one section, the medium peppers in another, and the hottest peppers have a section all their own.

“This started out as a hobby,” laughs Dorrie. “But one year, we decided instead of sending out Christmas cards, we’d send these wee, tiny bottles of fermented hot sauces we made in our kitchen. Our friends and family kept asking for more and in bigger bottles. We talked about turning it into a business, and then COVID hit. Andy had just retired from the West Virginia Division of Forestry, and Lillian worked in hospitality. Her job was shuttered because of COVID. So, she came to stay with us, and we took that time to start a real business.”

During COVID, Lillian took food manufacturing classes, learned how to report to the FDA and got all the

certifications they would need. Once COVID restrictions were lifted, they were ready to go.

“We like to play with different flavor profiles because a lot of people already make jalapeno and cayenne sauces,” explains Lillian. “There didn’t seem to be a lot in between. We focus on depth of flavor versus just being so hot that you can’t taste anything. The most unique pepper we grow is our aji limon, or lemon pepper. It’s an heirloom Peruvian pepper, and it’s in the chili family. We use it in a bunch of different ways. It’s a nice medium to medium-plus pepper, depending on your tastebuds. We also grow chocolate habanero.”

**One of our customers
tasted our Brandied Hot
Pepper Jam and said,
“Oh Lordy! That’s going to
light your soul on fire!”**

- Dorrie Guest, Andor Peppers



FROM THE COMMISSIONER: Harsh Regulations Could Affect Global Food Production

Last month, I was invited to a red-carpet premier of a documentary by The Epoch Times, "No Farmers No Food: Will You Eat the Bugs?" The film highlights many of the regulations being imposed in Europe and other countries. Their systems of government allow leaders to impose harsh restrictions on their people and their industries. Agriculture systems and their management practices are the first to feel the impact.

Holland has mandated a reduction in cattle herds to reduce methane gas and the subsequent greenhouse gases. Once the largest European exporter of food, we aren't sure what the impact of this regulation will do to their beef economy, but we do know food production will decline in the region.

Leaders in Sri Lanka imposed restrictions on fertilizer use, causing an immediate 30% drop in paddy rice production. As a result, rice prices rose by 30%. The island nation of 22 million had to import food to make up for the shortfall and raise government support prices to farmers. The additional cost to the consumer hurt the poor exponentially more than the wealthy.

Fortunately, here in the United States, we have a better system of checks and balances on our government. However, we have seen abusive government programs and regulations in the U.S. in the form of the onerous Waters of the U.S. case, local land use management dictated by federal mandates and nefarious members of the public, as well as other challenges to agriculture. When a U.S. President (Executive branch) or Congress (Legislative branch) mandate such changes, we immediately see court (Judicial branch) challenges and, hopefully, the edicts are halted as we sort through the legal system.

It is important for those of us in the agriculture community to fully understand what is going on with our government at all levels, and that includes YOU, because everyone has to eat. It's the rule of cause and effect. When our government attempts to influence a segment of the economy, it impacts various other segments, usually with the opposite effect. As noted above, when excess money is added to the economy, inflation increases. We see that every day in the cost of energy, automobiles/equipment and farm supplies. Maybe, it's easier to determine what hasn't risen in price in the last three years!

Those who know me well know I am a proponent of "know your farmer, know your

food." I am also an advocate for shortening the distance from where our food supply is grown to where it is consumed. Rules that limit agriculture's capacity to produce food, fiber or fuel limit the choices for the consumer, and it's the consumers who suffer. Realistically, we will never grow 100% of our food locally, but we should continue to strive to build a local system that provides some of our staple foods.

Going forward, we must protect ourselves from over-regulation. That includes imposing standards or limiting tools that would hurt production without the science to back it up. Some regulations are necessary to control the dumping of unsafe food into our markets and keeping the playing field balanced and competitive. We are currently seeing apple concentrates from other countries impacting our fruit industry. We need to ensure these foods are tested and safe. Consumers expect a product sold at a retail store to be what it says it is on the label.

The U.S. is a big part of feeding the rest of the world. We all want a safe, affordable and abundant food supply. It's a complex system. We must choose our paths wisely.

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: African Swine Fever



African Swine Fever (ASF) was recently detected for the first time ever in Sweden. In

2021, it was detected

in the Dominican Republic which marked the first detection of the virus in the Western Hemisphere since 1980. ASF is found in countries around the world and has been circulating in Asia and Europe since 2018. Being aware and prepared is the best defense, if African Swine Fever ever reaches American soil. ASF is a highly contagious and deadly swine disease that affects both domestic pigs and feral swine. The virus does not infect people but passes readily from pig to pig, which could devastate America's pork industry. Signs of ASF include high fever; decreased appetite and weakness; red, blotchy skin, or skin lesions; diarrhea and vomiting; coughing and difficulty breathing; and abortions or sudden death. ASF can be spread through direct transmission (pig to pig), indirect transmission (contaminated feed, food waste, fomites), and insect-borne transmission (ticks, flies, lice).

On-farm biosecurity is crucial to preventing any animal disease from developing and spreading. Anyone involved with pig operations should know and follow strict biosecurity practices to help protect pigs from ASF. Additionally, if you travel to a country where ASF is spreading, be vigilant in your biosecurity practices while abroad. Immediately report pigs with any of the signs above to state and federal animal health officials. Please call the WVDA at 304-558-2214 to report to the state veterinarian. For more information, visit: <https://www.aphis.usda.gov/aphis/resources/pests-diseases/asf/>.

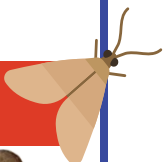
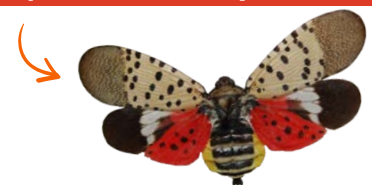


SEE A POTENTIAL INVASIVE PEST?



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!



— **Hot and Spicy, Cont. from page 1**

It's one of the hottest in the habanero family; there's nothing chocolate about it. It gets its name from the color of the pepper. It packs a lot of heat, but it's not quite as hot as a ghost pepper."

During the early days of the business, Andy made quart jars of fermented mash out of those peppers. Soon, he realized they needed some bigger containers. Today, Andor ferments their peppers in 16-gallon drums.

Andy and Dorrie spend their spring, summer and fall in West Virginia growing, tending and picking peppers. They winter in Florida. That's where they decided to try out their first Andor Pepper sauces.

"We started out at a year-round farmers market in Brevard County," says Dorrie. "People really liked our product."

That fall, they took a variety of their sauces to the Preston County Buckwheat Festival. Their products went like hot (buckwheat) cakes.

"It is so awesome to see that people are enjoying the products we worked so hard to make," Lillian says with a big smile.

You'll find a little bit of almost heaven in several of Andor's products.

"We like to make products that are West Virginia-oriented. We use a buena mulata pepper, an heirloom from Bolivia, that grows a bright purple color. Meanwhile, right up the hill is Miss Dorothy's blueberry patch. We go up there and pick blueberries which we ferment with the buena mulata peppers to make our Purple Rain Sauce," explains Dorrie. "We make our Hot Honey with honey sourced from Mountain State Honey Company out of Parsons. Our Spicy Maple Syrup is made with maple from Heasley Homestead in Bruceton Mills."

Andor's doesn't just make sauces. For every sauce, they have a corresponding smoke-spice mix in the same flavor.

"When our fermentation process is done, we pull the liquid off to make our sauces. You're left with a lot of pulp. We used to just throw it away because we didn't know what to do with it," says Dorrie. "A good friend was watching us make sauce one day and had a suggestion to eliminate that waste. Andy now puts the pulp on the smoker. After three or four days over some apple, pecan and cherry wood, and once the pulp is dehydrated, we grind it up, add some specialty salts, some garlic and herbs and you've got some really delicious smoke-spice mixes."

Andor's does not have a brick and mortar store. They sell online and at fairs and festivals around West Virginia.

"We do at least one event per month and we're starting to get our products in stores," says Dorrie. "Tamarack just put in their second order. Almost all our products are at the Outpost at Cooper's Rock State Park. Fresh Start Market in Summersville carries our sauces. Miles Produce and Rustic by Design in Morgantown have our products on their shelves, as well."



Up

until

now,

Andor's peppers

were grown in West Virginia but

processed in a commercial kitchen

in Florida where space is easier to find.

However, Andy and Dorrie are building their

very own commercial kitchen in Rowlesburg. It

should be complete by mid-month. Andor Peppers will then

be 100% grown and produced in the Mountain State.

"It is quite rewarding to watch something you started grow. Our

hands have planted every pepper out there," Dorrie says pointing to

their pepper patch. "We get so many compliments about our products.

It's just awesome!"

Their products just might light your soul on fire.

You can check out Andor Peppers on their website, www.andorpeppers.com.

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

WHAT'S COOKIN'?

Cast Iron Chef



Now that fall has officially arrived, it's time to bring out your cast iron cookware. Did you know cast iron was first made in China around the 6th century BC, but it wasn't used widely for cooking until 200 BC? Today, cast iron is essential in most West Virginia kitchens. Chances are your grandmother made some mean meals in those skillets and pans. But you don't have to cook like you're living in the 20th century. Cast iron is perfect for modern meals. All of this month's recipes come from the WVDA's Cast Iron Cookbook Vol. II. We hope you enjoy them! If you have a recipe you'd like to share, send it to marketbulletin@wvda.us.



OCTOBER 2023



Fancy West Virginia Cornbread

- 2 cups cornmeal, self-rising
- 8 oz. sour cream
- 1 tablespoon sugar
- ½ cup vegetable oil
- ½ teaspoon salt
- 3 eggs (beaten)
- 15 oz. creamed corn (drained)

Step 1

Preheat oven to 350 degrees.

Step 2

Mix all ingredients together in a medium bowl. Grease 8-inch cast iron pan and heat.

Step 3

Pour mixture into heated pan. Bake for 35-40 minutes.

(Addie Keaton – Iaeger)

Chicken Fajitas

Marinade

- 1 clove garlic (minced)
- 1 ½ teaspoons season salt
- 1 ½ teaspoons ground cumin
- ½ teaspoon chili powder
- ½ teaspoon crushed red pepper
- 1 tablespoon olive oil
- 2 tablespoons lime juice
- 1 ½ lbs. chicken (sliced into strips)

Fajita

- ½ cup sliced onion
- ½ cup green onion (chopped)
- 1 cup sliced red bell pepper
- 3-4 tablespoons olive oil
- 8 large tortillas (flour or gluten-free)

Toppings (optional)

- 1 sliced avocado
- 1 16 oz. jar salsa
- 1 16 oz. container sour cream
- 1 16 oz. package cheddar cheese (shredded)

Step 1

Combine all marinade ingredients. Marinate chicken for at least 2 hours.

Step 2

In cast iron skillet, saute onions and peppers in oil until lightly brown; remove from pan. Saute chicken until well coated with glaze, about 10 min. Toss in vegetables and heat until hot.

Step 3

Spoon mixture into warmed tortillas. Serve with toppings.

Pear Walnut Upside Down Cake

- 1 cup all-purpose flour
- ¼ cup brown sugar
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- ¼ teaspoon cloves
- 1 peeled, cored and sliced lengthwise pear
- ½ cup buttermilk
- 2 eggs
- ¼ cup butter
- ¼ cup molasses
- 1 tablespoon butter
- ½ cup brown sugar
- 3 tablespoons walnuts

Step 1

Preheat oven to 375. Combine and mix first 7 ingredients.

Step 2

In a separate bowl, combine buttermilk, eggs, butter, and molasses; mix well. Mix both bowls together and stir until smooth.

Step 3

Melt 1 tsp. butter in 9-inch cast iron skillet. Stir in brown sugar and cook over medium heat for 1 minute. Remove from heat; sprinkle with walnuts.

Step 1

Place pear slices in bottom of skillet. Pour batter over pears and bake for 30 minutes. Let cool 10 minutes. Remove from skillet and place on plate.

(Margaret C. Stone – Lewisburg)

4-H SPOTLIGHT

JAXSON WEIKLE

AGE: 11

GRADE: SIXTH

SCHOOL: MOUNTAINVIEW ELEMENTARY/MIDDLE SCHOOL

4-H CLUB: MONROE AGRICULTURAL CLUB

4-H LEADER: DANELLE SAMSEL, MICHELLE BALLARD

Jaxson: I grew up on a beef farm. I've always helped feed the cattle. I decided to join 4-H because I didn't play sports, and I needed to find something to do. I joined as a Clover Bud when I was seven or eight. I like to show goats at the fair. I had two at the State Fair this year. They were named Huck and Buck. I really enjoy working with the animals. They're fun to be around. Everyday I have to walk them, feed them, water them, wash them and clip them. It's a lot of work! I also help raise sheep, cows and chickens on our family farm, J and N Farms. When I get older, I'd like to own a farm and raise cows and sheep.



WHITE RUNNING FOR NATIONAL FFA OFFICE



McKinzie White is pursuing a lifetime goal – becoming a national FFA officer. This 19-year-old served as the West Virginia FFA Secretary in 2022-2023, and she's been thinking about national office for years.

"I had the opportunity several years ago to be in the National FFA Chorus. I got to be behind the scenes at the National Convention," White explains. "I had some one-on-one time with the national officers. I got to talk to them and find out what they were doing throughout their year. I really got some insight from them of what it was like holding that office. Having those types of conversations really solidified that national office was something I wanted to pursue. Then, after serving as a state officer, it became very clear that, 'Yes!', this is something I am very passionate about."

White grew up on her family's farm in Gilmer County with her sisters. She says they were taught to be ladies but also how to work the land. She says the two things don't have to be mutually exclusive.

"I bring this passion and this energy into everything that I do. I can be a lady but also enjoy working with my hands, working with the earth. I think that I have that really unique perspective and a lot of energy and joy to bring to the table."

White is majoring in Agriculture and Extension Education at West Virginia University where she is a sophomore. She believes she has a lot to offer if selected as a national office holder.

"I love agriculture, I love people and I love FFA. If I can instill that love into somebody that maybe doesn't have it, that's what I want to do!"

The 96th Annual National FFA Convention & Expo takes place November 1-4 in Indianapolis. The 2023-2024 National Officers will be chosen at the convention.

SPOTTED LANTERNFLY UPDATE



Be on the lookout for SLF egg masses on trees, posts, vehicles and outdoor furniture. If you see one, smash it!

Spotted Lanternfly (SLF) sightings have been reported all across West Virginia this summer. However, only ten counties have detected and confirmed populations of this invasive pest: Hancock, Brooke, Mineral, Hampshire, Morgan, Berkeley, Jefferson, Taylor, Grant and Hardy.

SLF are hitchhikers. They'll hop rides on cars, trucks, trains and other modes of transportation. That's why it is important to check your vehicle for hitchhikers before you leave a SLF-populated area and travel to an area that is not.

Once the first freeze arrives, adult SLF will die off. Unfortunately, they leave behind their egg masses. Egg masses are about an inch and a half long and gray in color, making them hard to detect on the bark of trees. You can also find egg masses on poles, vehicles, outdoor furniture and stones. Egg masses usually contain 35-45 eggs each. A single SLF female can lay at least two egg masses. If you see an egg mass, smash it by using a putty knife. The more egg masses that are destroyed, the fewer SLF that will hatch next spring.

For more information about SLF, egg masses and how to slow the spread, go to the WVDA website at: www.agriculture.wv.gov/divisions/plant-industries/spotted-lanternfly.



West Virginia Grown

Rooted in the Mountain State



Member of the Month

Mountain Roaster Coffee

Who: Gene and Sarah Wells

Location: Buckhannon

Products: Roasted Coffee

Where to Buy: Tamarack, WV State Parks, Capitol Market, mountainroaster.com

Member Since: 2018

How they got started:

We went on a trip to Costa Rica in 2008, and we tasted the coffee. We decided it was unreasonable for anyone to drink something other than fresh roasted coffee. When we got back to the states, we purchased a six lb. roaster and started roasting commercially. If you stay at a WV State Park and they have those single-serve brewers in the room, they have our coffee pods which are compostable and biodegradable. Many of the parks also serve our coffee in their restaurants. We get to roast coffee and deliver it to WV State Parks. What a wonderful way to make a living!

Future Plans:

We have a couple of individuals that want us to "white-label" for them. In other words, we would roast coffee for them. It's something that the bigger roasters do. We would like to retire in the not too distant future. Our oldest son Travis is working with us full time, and he hopes to take over the business when we hang up our aprons.

Why join WV Grown?

We are a WV, family-owned business and we wanted to be a part of the WV Grown brand. It has been great to work with the folks at the WVDA, knowing they're with us to answer any questions we have.

For More Information:

☎ 304-558-2210

✉ wvgrown@wvda.us

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

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



Matt Welsch, the owner and chef of **Vagabond Kitchen** in Wheeling, has been named the Executive Chef of the West Virginia State Parks system. Welsch will be working closely with the food and beverage directors at all ten of the state parks. His goal is for the food service to have an "Appalachian flair" but allow the individual parks to have their own personality and dishes. Welsch opened the Vagabond Kitchen a decade ago. He's passionate about using West Virginia grown produce, meats and value-added products.



If you're launching a new product, holding an event, win an award or have good news to share, send it our way. We want to tell everyone about it! **Send your WV Grown news to marketbulletin@wvda.us.**

Get ready for some fall fun! **Smoke Camp Crafts** in Weston is hosting a Boo-tanical Garden and Fall Festival. The event is open the first three Saturdays in October from 5-7 p.m. The cost is \$3 per person for those 4 and up. There will be a pumpkin patch, crafts, activities and games for all ages, delicious ciders and teas, all in the Smoke Camp Craft garden



NEW! WV Grown Members

- Four Winds Farm
- Jarhead Farms
- CBY Farm
- Budding Wheeling
- Mountain Table
- Tacet Coffee
- Midge's Kitchen
- J&D Homestead
- Walking Wind Farm & Florist
- Ruslyn Confections
- Trillium Family Farms, LLC
- Kanawha Valley Honey
- Bob's Backyard Bees
- The Wild Sunflower
- Big Tom's Cookies LLC



Members of the Carrot Club show off their Carrot Dollars which they use to purchase their choice of fresh fruits and vegetables.

THE CARROT CLUB

It can be downright difficult to get children to eat new fruits and vegetables. But the folks at the Alderson Community Market created a club for kids to get them to try new foods. It's called the Carrot Club.

The club got started more than a decade ago. The children play games to burn off some energy. They do fun art and craft projects. They also do food tasting. Fawn Valentine, Alderson's Ambassador to the Greenbrier Health Alliance, says the program has been wildly successful.

"There are lots of fruits and vegetables that the kids haven't tasted before," explains Valentine. "We buy a piece of fruit or a vegetable at the market and then cut it up into bite-sized pieces. The kids get to taste it. They have to at least put it in their mouth. We keep a log of whether that child has ever eaten that food before."

If the children participate in that day's activity and at least try the featured food, they walk away with carrot dollars.

"We give them four carrot dollars each. The kids can go to any vendor at the market. They get to shop on their own and get to pick out what they want to buy," says Valentine.

Sometimes the kids choose the food they sampled that day, other times they buy something they've tried before. Valentine stresses this is a great way to get kids to make healthy food

choices now, and hopefully, they'll continue to make healthy choices throughout their lives. In fact, Valentine stresses it's a win/win for everyone.

"One of the goals is to get people coming to the Alderson Community Market. We want the children to come with their parents. That's a patterning behavior. I've had parents tell me their kids say, 'It's Tuesday, Mom. Let's go to the market.' That's what it's all about."

The vendors also benefit. At the end of the market, they get to exchange carrot dollars for the real thing. If the kids really like what the producer is selling, they have repeat customers.

"My great hope is that other markets will want to try this," says Valentine.

The Carrot Club is funded through a grant from the Greenbrier County Health Alliance. Alderson Community Market is open every Tuesday throughout the growing season, from 3-6 p.m., at the Alderson Visitor's Center.

HOP ON THE HONEY TRAIL

Asheville, NC has one, as does Clinch County, GA. Now, West Virginia has their very own honey trail, too. What is a honey trail? Kathryn Carter, a Destination Development Coordinator with Visit Mountaineer Country, says it's all about promoting West Virginia's honey industry.

"The goal is to connect visitors and locals to all the businesses who sell, promote or support pollinators. The trail features shops, historical sites, Airbnbs, state parks, flower farms and anyone else that promotes our pollinators," explains Carter. "We want to capitalize on this unique experience that sets our destination apart. Right now, we have more than 65 stops on the West Virginia Honey Trail. Those that participate get a sign they can display that promotes other businesses on the trail."

Hopping on the honey trail is as easy as logging on to: <https://www.visitmountaineercountry.com/west-virginia-honey-trail/>. The site even has an app where you can map out the honey trail destinations you'd like to visit.

Beekeeper and President of the Mon County Beekeepers Association Michael Lamp worked with WVDA State Apiarist Shanda King on the initial planning stages of the trail.

"Originally, this was just going to be a Mon County Honey Trail, but as we started putting it together, Westover was named a Bee City, U.S.A. Shawna Cross, a councilwoman with the city of Westover, asked if Visit Mountaineer Country could get involved, as well. They were very excited about it. There was so much interest from other people, we decided to make it the West Virginia Honey Trail, that way we could be inclusive of everyone throughout the state," says Lamp.

Beekeepers across West Virginia are buzzing about the trail.

"At the State Beekeeping Festival, I got the word out about the honey trail. There was so much interest from beekeepers all over West Virginia. Honey doesn't usually get a lot of publicity. Sometimes, it's hard for folks to find West Virginia honey. People will go to a big box store and think they can pick it up off the shelves. That's not West Virginia honey," stresses Lamp. The honey trail gives us the ability to connect with folks. They get to see where West Virginia honey is sold."

If you're a beekeeper or a business who sells West Virginia honey, honey products or supports pollinators and would like to be added to the honey trail, go to www.moncountybeekeepers.org to sign up today.



WEST VIRGINIA AGRIBUSINESSES

Fall Farms

Want to be added to our list?

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

Have some fun this Fall!

- Bumgarner Pumpkins - Letart
- Chandler Pumpkin Patch - Clendenin
- Cooper Family Farms - Milton
- Gritt's Farm - Buffalo 
- Wild Goats Farm - Clarksburg
- Orr's Farm Market - Martinsburg
- Sickler Farm - Moatsville 
- Seeds of Grace Acres - Augusta
- Okes Family Farms - Beckley
- Sugar Run Pumpkin Patch - Ballard
- Brookedale Farms - Fort Ashby
- Cherry Brooke Farm - Mount Storm
- CW Corn Maze and Pumpkin Patch - Cass 
- MJM Farms - Mullens
- Snyder Farms - Huttonsville
- Old McDonald Pumpkin Patch & Corn Maze - Inwood
- Triple C Farm & Schoolhouse Discovery Center - Hendricks
- Cody's Pumpkin Patch - New Cumberland
- Town and Country Nursery - Kearneysville
- Weese Farm - Fisher 
- Sunset Berry Farms & Produce - Alderson 
- Hollow Hills Farm - Lewisburg
- Green Acres Farm - Rock Cave
- Hanna Farmstead - Pickaway
- The Pumpkin Patch - Spencer 
- Butcher Family Farm - Washington
- The Patch at Norman Farms - Lost Creek
- Poplar Island Pumpkins - Fairmont
- Bostic Farm Pumpkin Patch - Exchange
- Eric Frelands Farm - Wellsburg 
- Edge of Town Farm Market - Anmoore
- Route 18 Farm Market - Troy

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.

Congratulations to WVDA's **New Directors!**

The West Virginia Department of Agriculture is pleased to announce the hiring and promotion of three employees to director positions within the department. Beth Southern has been promoted to Director of Communications, Leslie Boggess has been promoted to Director of Agriculture Business Development and Carrie Summers joins the Department as the Director of our Regulatory and Environmental Affairs Division (READ).

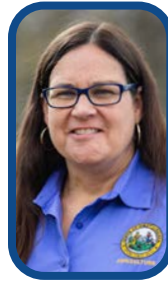
"Here at the WVDA, we rely heavily on our Division Directors to help the Department move forward," explains Commissioner of Agriculture Kent Leonhardt. "They oversee our employees, provide expertise in their fields and support the overall mission of the WVDA. We conducted a state-wide search for all three of these positions, and I feel Beth, Leslie and Carrie were absolutely the best candidates to fill these jobs. Please join me in congratulating them."



Carrie Summers

Carrie was raised in Glenville, WV. She completed her undergraduate degree from Glenville State University, with a double major in Chemistry and Biology. She has a master's degree from Marshall University in Leadership Studies and is currently pursuing her doctorate degree. For the past 22 years, Carrie has worked for the West Virginia State Police as a Forensic Scientist Supervisor of the Seized Drug Unit. In her free time, she enjoys

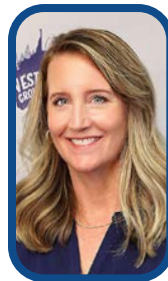
spending time with her husband Kevin and children Wyatt, Aryn and Haley, as well as helping at her brother's veterinarian practice.



Leslie Boggess

Leslie is a graduate of West Virginia State University with a BS in Criminal Justice. She has been employed with the West Virginia Department of Agriculture since August 2019 where she served as the Assistant Director of Programs responsible for several million dollars in grant funds. Prior to her employment with WVDA, she spent several years in state government. She is the mother of three grown children and MiMi to four wonderful

grandbabies. She and her husband Pat own Boggess Farms, a Century farm located in Jackson County. They raise angus cross cattle for feedlots.



Beth Southern

Beth is a graduate of West Virginia University with a bachelor's degree in Journalism. She has been with the WVDA for more than 20 years. She has worked in both the Communications Division and Business Development Division and brings a wide array of knowledge to the job. Shining a light on the WVDA's work and showing others the potential of our agriculture opportunities are top priorities. Beth lives in Charleston and is a "boy mom" to sons Dominick and Sam and dog Duke. She and her husband Justin spend all their spare time at kid practices and events and are enjoying every moment of it.

EXTENSION
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Conference
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WVDA: What We Do



Maggie Blankenship
 Agritourism Marketing Specialist

"I love my job because I get to promote West Virginia's beautiful and innovative farms. The best part is making visits and helping them come up with new and creative ideas for their property. I also work each season on advertising for our agritourism farms in the WVDA Market Bulletin and on our social media sites. If you haven't visited an agritourism farm, I encourage you to do so. Whether it's a pumpkin patch, a u-pick flower field or a winery, come enjoy what West Virginia has to offer. If you're interested in agritourism, contact me at mblankenship@wvda.us."

CLASSIFIED ANNOUNCEMENTS October 2023

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November 2023 . . .

Phone-In ads for the November issue must be received by 12 noon on Monday, October 16.

Written ads for the November issue must be received by 1 p.m. on Tuesday, October 17.

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.

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

Apiary Sales

Honeybee: 8-frame hive w/new frames, includes 2-deep & 2 med. boxes, \$150; 5, piece nuc boxes, \$150; 9, piece covers, \$25/ea. John Dean, P.O. Box, 741, Cabins, 26855; 304-881-8582.

Honeybee, complete hives, \$300/ea. Lloyd Hilbert, P.O. Box 201, Bruno, 26511; 304-583-6059.

Apiary Events

Cabell/Wayne Co. Beekeepers Assoc., *Meeting Sept.* 11, 7:00 p.m., Christ Temple Church, 2400 Johnstown Rd., Huntington, Contact Gabe Blatt: gabebblatt@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.

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.

Marion Co. Beekeepers Assoc., *Harvest Covered Dish Dinner, Oct. 26, 6 p.m.* Eldora UMC, Fairmont, meat, drinks & dinnerware will be provided, Contact Debbie Abels, 304-633-5647.

Marion Co. Beekeepers Assoc., *Monthly Meeting, 4th* Thursday, 7 p.m.-8 p.m., Eldora UMC, Fairmont, Contact Debbie Abels, 304-633-5647.

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@moncountybeekeepers.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, 3rd* 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. 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, 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.

West Virgin Beekeepers Assoc., *Fall Conference, Oct. 20 & 21, Fairmont.*

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 bred heifers, approx. 1,000 lbs., due to calve 2/24 - 3/24, bred to a Wardensville calving ease bull, great genetics, \$2,600/ea. Frank Bolyard, 23265 Mountaineer Hwy., Thornton, 26440; 304-672-2041.

Reg. Lim/Flex breeding age bulls, performance info avail., black, polled, calving ease, vacc., passed BSE, \$2,500/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043; ralimousin@frontiernet.net.

Reg. Polled Hereford: 3-yr. bull, reserve champion at the WV Beef Expo, good disp., excel. conf., has added great growth, muscle & length into his calves, \$4,100; 2, 18-mo. bred heifers & some just weaned, \$1,800/up. Crystal Kelly, 449 Glory Dr., Kingwood, 26537; 304-685-7355.

Reg. Angus 2/23 bull calf, \$1,800; potential club calf steers, \$1,200-\$1,500. David McCardle, 153 Black Angus Lane, Moundsville, 26041; 304-830-9012.

Reg. Black Angus: 1/23 & 2/23 bull calves, will make excel. herd sires, thick & long, sire is from the Ball Ridge Ranch, Nebraska; rebred cows w/calves by side, \$1,800/up. Justin McClain, 2853 Dry Ford Rd., Salem, 26426; 304-782-3983.

Reg. Angus: bred heifers, 3, due late 3/24,

excel. quality & EPDs, \$2,200/ea.; 3-yr. cows w/9/23 calves at side, 3, \$2,500. Dwayne O'Dell, 829 Little Lefthand Rd., Amma, 25005; 304-565-9301; 304-871-0885.

Reg. Black Angus: yrly. bulls, sired by Meckleys Total Secret, \$2,000, easy calving, excel. EPDs/disp., vacc., semen tested; cow/heifer pr., \$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 heifers & bulls, low bt. wt., good disp., at Wardensville test station summer '23, \$2,000/up. Rod Summers, 98 Meadland Rd., Flemington, 26347; 304-842-7958.

Reg. Black Angus bulls & open heifers, Rito blood, AI by Gar Home Town, calving ease good EPDs/disp. & handling, \$1,800-\$2,500. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 304-363-5757.

Angus bulls, \$1,800. Dale Thayer, 257 Poplar Ride Rd., Sutton, 26601; 304-765-5712.

Equipment Sales

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

Brush hog, 4', 3-pt. hitch, \$1,000; 5' blade, \$450; 6' utv snow blade, \$500. David Bradley, 64 Sixth St., Bellington, 26250; 304-203-5208.

JD mower/cond., used in May without a problem, \$4,500. Cathy Burnside, 504 Long Run Rd., Lost Creek, 26385; 304-669-3493.

NI: 484 round hay baler, belt type, low profile, 4 WD, \$3,200; lime spreader, excel. cond., pull type, \$1,000; Ford: 2000 diesel tractor, 8-speed, live PTO, \$6,500; NAA Jubilee gas tractor, totally rebuilt, new tires/rims, \$4,900. Bus Conaway, P.O. Box 1335 Elkins, 26241; 304-642-3208.

Tractor 3-pt. hitch carrier, 5' wide, \$400. Kevin Cummings, 110 Walnut St., Evans, 26241; 304-372-8615.

Grizzly G1026 wood shaver, 3 hp, plus 5 sets of cutters, \$700. John Dean, P.O. Box 741, St. Albans, 25177; 304-881-8582.

Finish mower, PTO driven, good cond., everything runs great. Moses Gingerich, 1269 Indian Crk. Rd., Ballard, 24918; 304-753-9124.

NI manure spreader, galvanized body, PTO driven, excel. cond., \$5,000/firm. Jim Hartwell, 533 Sycamore Lane, Meadow Bridge, 25976; 304-466-4261.

JD 1070 tractor, 28 hp, 500 hrs., excel., cond., \$18,000. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

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.

IH 806 tractor, new paint, good cond., \$9,800. Robert Kelly, 247 Helmick Rd., Morgantown, 26501; 304-328-5544

JD 4500/4700 series 72" mower deck, all attending hangers included, \$1,200/neg. Tom Olako, P.O. Box 6580 Wheeling, 26003; 304-551-2945.

JD '84 7720 turbo II combine w/ 643 corn head, \$7,000. Michael Rexrode, 345 Whippoorwill Lane, Brandywine, 26802; 304-249-5163.

Miemeyer R-302. 2-stool hay tedder, PTO driven, \$600; MF 12 sq. baler, \$1,800; Ford 8N

12-volt tractor, all new valves, \$2,500. Richard Robinson, 2023 Gordon Dilly Rd., Marlinton, 24954; 304-799-4333.

Hay conveyor w/elec. motor, 16', stored inside, \$1,000. Bill Rush, 3325 Cross Crk. Rd., Buffalo, 25033; 304-546-7160.

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.

NH 716 tandem axle silage wagons, 2, both need some work, \$2,500/ea.; 358 grinder/mixer, needs work, \$2,500; NI 3632 tandem axle manure spreader w/hyd. endgate, field ready, \$4,500. Jack Wilkins, 918 George Edward Rd., Hillsboro, 24946; 304-653-8569.

Equipment Wants

Hay conveyor w/elec. motor, 16' or smaller. Francis Halstead, P.O. Box 28, Foster, 25081; 304-369-5484.

Loader bucket for 504 Int'l Farmall. Jim Kelly, 2445 Coal Lick Rd., Albright, 26519; 681-999-1043.

Farm Wants

Looking to lease farm in Greenbrier, Pocahontas, Nicholas or Barbour Co. Carl Sperry, P.O. Box 686, Belington, 26250; 304-203-4878.

Goat Sales

Reg. Saanen buck kids, good blood, \$200/ea. Jim Kirk, 2345 Hudson Branch Rd., Culloden, 25510; 304-743-6696; pahollow60@hotmail.com.

Kiko 5-mo. -8-mo. bucklings, high% non-reg., bred for parasite resistance & maintenance free hooves, \$180/ea. Matthew Nelson, 9350 Glendale Rd., Cairo, 26337; 304-483-7525.

Billy's: lg. mixed breed, excel. disp., \$275; smaller ones, \$150; Pygmy/Nigerian Dwarf cross, \$275; babies, \$275/up. Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 304-991-8346.

Alpine doeings & bucklings, some are dehorned, parents are ADGA reg. & on site: bucklings, \$200/under; doeings, \$400/under. Leah Snow, HC 60, Box 231A, New Martinsville, 26155; 304-455-3998.

Boer/Nubian cross & Boer/Nubian/LaMacha cross, all 6-mo. bucklings, \$200/ea.; Boer/Nubian/Kiko cross 6-mo doeings, \$250. Jeremy Vance, 827 Guy Dice Rd., Harmon, 26270; 304-704-7667.

Hog Sales

Red Tamworth 8-wk pigs., \$65/ea. Elvis Dawson, 42 Sinnett Run Rd., Ivydale, 25113; 304-286-2897; call late evening.

York/Tamworth mix 21-wk. piglets, mostly red in color, have been castrated & wormed, \$85/ea. Benjamin Dickenson, 2165 Zion Mt. Rd., Hinton, 25951; 304-660-5686.

Pure Berk./York feeder pigs, 35-40 lbs., \$80/ea.; reg. show & breeding stock, \$200/ea. Garrett Trozzi, 154 Bosser Rd., Grafton, 26354; 304-918-3740.

Horse Wants

Jenny small, excel. disp., kid friendly, reasonably priced. Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 304-991-8346.

Poultry Sales

Rhode Island Red 1-yr. hens, excel. egg lay-

ers, 10, \$10/ea. James McCarty, 11455 Jerry's Run Rd., Apple Grove, 25502; 304-812-8013..

Poultry Wants

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

Sheep Sales

Reg. Katahdin ram, clean herd, great feet, pasture based, proven multiple triplets, \$500, del. can be arranged, Kayla Campbell, 18 Lapoe Village, Core, 26541; 304-288-4289.

Reg. Suffolk 1-yr. -3-yr. ewes, 10, healthy, \$180/ea. Kyle Hause, 1034 Dry Crk. Rs., Buckeye, 24924; 304-799-4560.

Reg. & cross bred: yr/g. rams, \$350/up; ram & ewe lambs, \$300/up. Lucy Kimble, P.O. Box 241, Cabins, 26855; 304-257-1442; after 6 p.m.

Dorper/Katahdin 6-mo. ewe lambs, white & brown, \$250/firm. Matthew Nelson, 9350 Glendale Rd., Cairo, 26337; 304-483-7525.

Dorper/Katahdin cross 6-mo. rams, \$200; Boer/Nubian/Kiko cross 6-mo. doeings, \$225, all CD&T vacc., twin & triplet births. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

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 sq. bales: '23 1 cut, \$5/bale; '22 2nd cut, \$4/bale; mulch hay, \$3/bale. Danny Bainbridge, 104 Kenywood Dr., Fairmont, 26554; 304-288-1171.

Christmas tree: hand net baler, mounted on a 7' baling table, excel. cond., \$275; mail order direct shipment tree baler for different size trees, excel. cond., \$375. Bill Beatty, 408 Rocky Knob Rd., Upper Tract, 26866; 304-668-9114.

Cow sancions, medal & wood, \$100. Tom Berlin, 1833 W. Left Millstone Rd., Weston, 26452; 681-495-2171.

AKC reg. Anatolian Shep pups, vacc./wormed, \$600. Jonell Carver, 3178 Miletus Rd., Salem, 26426; 304-871-6288.

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

Brown eggs, \$3/dz. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 304-576-2785.

CKC Collies sable & white: male pup, \$450; female, has had pups, \$300, all vacc./wormed, parents on premises. Kevin Cummings, 110 Walnut St., Evans, 26241; 304-372-8615.

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.

Polaris '01 magnum 325 4-wheeler, \$500. John Dean, P.O. Box 741, St. Albans, 25177; 304-881-8582.

Hay, clean mixed grass, \$6/bale. Robert Dorsey, 691 Eli Fork Rd., Sumerco, 25561; 304-342-5712.

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.

Trailer, 16' flatbed, bumper pull, needs some lumber put on, \$1,400/neg. Jim Kelly, 2445 Coal

Lick Rd., Albright, 26519; 681-999-1043.

Priefert horse stall door, 8x12, excel. cond., \$600. B. Knight, 8106 Cairo Rd., Harrisville, 26362; 304-643-2002.

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

Hay, sq. bales: '22, \$3.50/bale; '23, \$4/bale; 2nd cut \$5/bald, net wrapped, barn stored. David Martin, 21906 George Washington Hwy., Aurora, 26705; 304-621-0302.

Hay, sq. bales, cut 6/23, barn kept, \$4/bale. Ray McCoy, 3377 Lefthand Fork Rd., Alvie, 26377; 304-771-3326.

Hay, 4x5 round bales, net wrapped, \$38/bale. Sherry McCoy, 1688 Flatwood Rd., Ravenswood, 26164; 304-532-9059.

Hay: '23, 1st cut 4x4 round bales, \$25/bale; 2nd cut, \$30/bale. Allen Miller, 946 Cuzzart Mountain Dale Rd., Bruceton Mills, 26525; 304-379-9717.

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

Locust post, 7' split 4" to 6", \$8/ea. Matthew Opel, 562 Opel Rd., Tunnelton, 26444; 304-534-0880.

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

Cattle racks, 8' truck bed hay server over cab, painted white, bolted, kept in dry, \$250. Glennis Ruckle, 369 Dug Hill Rd., Morgantown, 26508; 304-291-3395.

Apples: Staymen, Fuji, York, Granny Smith, Grimes Golden, Empire, Red Delicious, \$10-\$15; animal feed, \$5-\$5.50 bu., bring container, call for avail. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 304-492-5751.

Red & Blue Heelers: males, \$200; females, \$250. Joyce Thomas, 1444 Hominy Crk Rd., Mt Nebo, 26679; 304-846-9490; 304-689-0403.

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.

Happy Valley Ranch dbl barrel cider press & grinder, American Harvester model, excel. cond., polyurethane & wheel upgrade, \$1,400. John Wanner, 830 Vineyard Ridge, Looneyville, 25259; 304-741-3404.

Miscellaneous Wants

Looking for black berries, blue berries, raspberries & strawberries, fresh or frozen. Jan Hariman, 1242 Whetsell Settlement Rd., Terra Alta, 26764; 304-329-2554; 304-698-2540.



RETURN SERVICE REQUESTED

GARDEN CALENDAR

OCTOBER/NOVEMBER

Source: WVU Extension Service Garden Calendar



- OCTOBER 2** Cure onions for storage.
Build a high tunnel.
- OCTOBER 3** Dig canna, dahlia, gladiolas and tubular begonias.
- OCTOBER 4** Harvest green tomatoes and gourds before frost.
- OCTOBER 5** Harvest sweet potatoes.
Seed carrots for overwintering in high tunnel.
- OCTOBER 6** Cure sweet potatoes.
Divide perennials.
- OCTOBER 7** Harvest pumpkins and winter squash.
- OCTOBER 9** Remove old crop residue and seed winter cover crop.
- OCTOBER 10** Store winter squash in cool, dry location. Plant multiplier or potato onions.
- OCTOBER 11** Plant spring bulbs.
Plant or transplant lilies that flower July 15 to Sept. 15
- OCTOBER 12** Seed spinach for overwintering.
Have garden soil tested.
- OCTOBER 13** Brussels sprouts to size up sprouts.
- OCTOBER 14** Prepare landscape bed for spring planting.
- OCTOBER 17** Plant or transplant deciduous trees and shrubs after leaves drop.
- OCTOBER 18** Save wildflower seeds for spring planting.
- OCTOBER 19** Mow lawn for last time.
- OCTOBER 20** Prune roses and root cuttings.
- OCTOBER 21** Plant garlic.
- OCTOBER 23** Turn compost.
- OCTOBER 25** Mulch greens (chard, collards, etc.)
- 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.

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