

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

WHEY TO GO

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Suzanne expanded the creamery last year and added a cheese cave to store and age her products.

Suzanne Behrmann didn't grow up on a farm. In fact, she had absolutely no experience with farm animals the day she decided to buy a goat.

"We moved to Martinsburg in 2001, from Southern California, to be closer to my husband's family. I'm a physical therapist. He's a clinical psychologist. I was homeschooling our four kids. One day I thought, 'Wouldn't it be fun to get a goat?'" Suzanne laughs as she tells the story. "So, we bought two French Alpine dairy goats. The whole idea of having something that produces food for your family really appealed to us. We got a few chickens that produced these lovely little packages of protein every morning. We had fresh goat milk. We even raised a couple pigs for our own meat."

Ask any goat owner and they'll tell you; two goats are never enough. That was the case with Suzanne.

"We ended up with five goats giving milk. Now, that was much more than we could drink. We even made yogurt and a couple

I gifted her with a cheese making class. I said, 'Megan, if we're going to do this, to pay for it, we're going to have to get certified so we can sell cheese.' So, we drove up to Massachusetts to the New England Cheese Making Supply Company and took classes with master cheese maker Jim Wallace. When we came home, we started to research and find out what the rules and regulations were when it came to cheese making here in West Virginia."

In 2011, construction on Shepherd's Whey Creamery, in Martinsburg, got underway. In 2012, Suzanne got her certification and opened for business. At the time, she was milking nine goats and selling her products at one farmers market. She quickly learned the ratio wasn't going to work.

"We never broke even, not even once. So, we built our herd to 36 goats, and it still wasn't enough. I didn't have enough milk! I was stressed trying to keep that many goats healthy and fed and milking them and making cheese. All the while, I was still working as a physical therapist and homeschooling my kids. It was

household dairy products, and it was still too much. We tried to make some of our own cheeses at home. Some were successful, others were utter failures," Suzanne recalls.

"My daughter, who was about nine at the time, said to me, 'Mom, let's learn how to make cheese.' So, for Christmas that year,

crazy! I realized I needed to find another source of milk," explains Suzanne.

In 2015, she found Liberty View Creamery in Littlestown, PA, a like-minded dairy where she sources about 205 gallons of goat's milk a week during peak season. Earlier this year, she started sourcing 150 gallons of milk a week from a West Virginia Amish dairy, Green Springs. She's been able to downsize her own herd as a result to 15 milking goats. For now, that's an equation that works.

"Currently, I employ one full-time dairy person that milks the goats five days a week, morning and evening, and feeds the babies. Then I have 12 other workers who are all part time," she says.

Last year, Suzanne added on to the Creamery, giving her some much needed work and retail space, as well as expanding the business to create a temperature-controlled basement or "cheese cave" where she stores and ages her cheeses.

Now that her children are grown and are helping run the business, Suzanne has more time to devote to her cheeses.

"Most people cannot tell the difference between goat's milk and cow milk, if it is properly processed. The main difference between the two is the size of the proteins and the fat globules. Where in cow's milk, the fat globules are very large and float to the surface, which is why you get your cream on top. Goat's milk is naturally homogenized. The fats and proteins are about the same size, so they stay mixed in. They are very small, making goat's milk very easy to digest," explains Suzanne. "There are other differences. Goat's milk is a little lower in cholesterol and a little higher in vitamin A."

FROM THE COMMISSIONER:

Understanding the Origins of Your Food



Last year, a surplus of apples, which remained in cold storage from a bumper crop the year prior, left many of our processing apple growers without a market. Millions of pounds of apples suddenly had no buyers and orchardists didn't have funding to cover all the growing, harvesting, packing, hauling, and labor expenses. I met with Senator Manchin to rally the USDA to support a program to purchase surplus apples and distribute them to hunger-fighting charities. My team worked with processing apple growers across the state to move a multitude of surplus apples to feed those in need throughout Appalachia and beyond.

Despite the phenomenal success of the program, we still have more work to do. Recent data from USApple suggests there will be a surplus of 25% more processing apples and 36% more fresh apples this year, compared to a five-year average. I have met with various other state leaders in our region to discuss challenges related to the 2024 apple crop and ways to address the projected surplus head-on.

It is more important now than ever to know your farmer and where your food comes from. Foreign grown food doesn't always meet the same safety standards as food grown in the U.S. More and more processed food

commodities are being sold under the name of U.S. parent companies but have been grown outside of the U.S. Concurrently, the number of recalls due to elevated levels of heavy metals is skyrocketing. Coincidence? I don't believe it is.

We know locally grown foods are more nutritious. It is important to remember all our food is perishable and some begin to lose their nutrients within 24 hours of harvest. Longer transportation and product holding means a greater chance of contamination and the food losing nutritional value. Eating local not only has greater health benefits but also helps preserve and support local farmland and businesses. I urge everyone to choose wisely when you purchase both fresh and processed foods. Check the label; it may surprise you.

Speaking of local food, in June, we celebrate National Dairy Month, highlighting the significant role the dairy industry plays in nutrition, agriculture, and the economy. Consuming dairy products regularly is linked to numerous health benefits, such as enhanced bone density, reduced blood pressure, and a lower risk of cardiovascular disease.

The WVDA is involved in various events to promote the consumption of local dairy and its nutritional benefits. The first event is scheduled for Friday, June 7, in Charleston. "Dairy Night at the Ballpark" is a collaborative effort with the American Dairy Association (ADA)

Mideast, Farm Credit of the Virginias, and United Dairy. Various dairy-based activities and information will be available and a dairy calf from a local farm will be at the ballpark, which is always the highlight of the evening.

We continue promoting dairy on Saturday, June 15, while partnering with the Kanawha County Public Library for a STEM-based dairy children's program. In a world where many children and young adults lack knowledge about where their food comes from, we are delighted when we get invited to talk about agriculture.

As the busy fair and festival season kicks off, we remain dedicated to our outreach efforts, covering a spectrum of WVDA programs including apiary, forest health, hemp, dairy, and more. Alongside these initiatives, our Animal Health field technicians play a pivotal role, conducting examinations of cattle, goats, equines, sheep, swine, and a variety of other animals shown at these events. Our staff also ensures compliance with intra and interstate movement regulations, while monitoring for the presence of zoonotic diseases. We welcome this season and hope to see you at some events.

Kent Leonhardt, Commissioner of Agriculture

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!



Animal Health Bulletin: Ticks and Tickborne Diseases



We are well into tick season, and it is important for pet and livestock owners to be vigilant to protect their furry friends and themselves. When a

tick bites an animal or a human, bacteria can be transmitted causing a tickborne disease. Some examples of tickborne diseases include anaplasmosis, ehrlichiosis, tularemia, Lyme disease, and Rocky Mountain Spotted Fever. Signs and symptoms of tickborne diseases may include fever, flu-like symptoms, lymph node enlargement, and development of a rash. Additionally, animals may present with joint swelling and lameness. Early recognition of signs and symptoms is critical for treatment which may include antibiotics and, in severe cases, hospitalization. There are effective tick prevention methods for people, pets, and livestock. To learn more about tickborne diseases, tick identification, prevention methods, tick removal, and more, please visit: <https://www.cdc.gov/ticks/>



— Whey to Go, Cont. from page 1

Suzanne's goats are hand milked. The liquid is strained and then chilled. On cheese making days, she uses a 100-gallon pasteurizing tank. It takes about three hours to heat up to 145-degrees. It must remain at that temperature for a full 30 minutes. The milk is then chilled to a point where it can be inoculated. This is a very specific process that's unique to the type of cheese she's creating on that day.

"I love to play with cultures. That's the part of cheese making for me where I get to blend different cultures to get different results. At the right temperature, we add the culture. It grows in the milk for a set amount of time for a particular cheese. For most cheeses, it's an hour and a half. Let's say for chevre, I add a few drops of diluted rennet (a coagulator that breaks the bonds and causes the milk to gel into curds and whey), a little calcium chloride, and then it sits all night," says Suzanne. "In the morning, we gently ladle it into cloth bags and hang it. It drains all day, and by evening, it has the consistency of Play Doh. That gets chilled and made into our chevre. We salt and flavor it, depending on the type."

Every week Suzanne makes basil and black pepper chevre and she has seasonal varieties that change every month. In May, she featured strawberry and rhubarb sweetened with honey. All of the ingredients came from local farms. Same for the horseradish and parsley, which was inspired by a Sedar meal they attended a few years ago. This month, she'll offer garlic and chive, and in July, it's baba ghanoush.

Suzanne also makes three bloomy rinds, soft-ripened cheeses that have a skin on them; Greek-style feta; (in the fall) cajeta, a goat milk caramel; ricotta (every Friday); Goatgurt (similar to yogurt); and six different varieties of aged, hard cheeses that will spend anywhere

from a few months to a year in her cheese cave before they're ready to be cut, wrapped, and head to market.

Besides the Creamery, Suzanne and her employees set up shop at several farmers markets.

"I go to the Dupont Circle Farmers Market in D.C. every Sunday. That is a big market. We've been there for six years now and more than half of everything I sell, I sell there. We also go to the Leesburg, VA Farmers Market on Saturday. My daughter Emily goes to the Shepherdstown Farmers Market on Saturday. I do another D.C. market once a month on Monroe St.," but she says, it doesn't end there. "There's a restaurant in Martinsburg, Bricks 27, that uses our chevre. Wardensville Garden Market farm store stocks our cheeses. Good Mansion Wines in Wheeling places an order every month. A few other places buy cheese from us, as well."

Suzanne says making cheese is both a science and an art.

"That's what I love about it! My physical therapy training and science background taught me a lot about how cultures and microorganisms work, cleanliness, and food safety. But the artist part of me is really met."

When she talks about her goats, you can tell just how much Suzanne loves her herd.

"We have French Alpine dairy goats. All our herd came from show-quality stock, and they are all registered. We kept just three does from this year's babies and two bucklings, one that I want for my breeding program and one to be a buddy to him because goats don't do well by themselves," she explains.

As she walks through the goat run where the milking herd is housed, she stops to identify each one and gives each a scratch on the head.

"Carte Blanche was one of our very first goats. She's retired now and enjoying life across the street in the pasture. I have many of her offspring, both daughters, granddaughters, and sons. Apropos was another of our first does, and we have several of her lineage. I am very attached to my goats! They are all named," Suzanne laughs. "I have so much fun naming them. We have themes. Carte Blanche's babies were named after vehicles: Mercedes, Toboggin, Pontiac. Patience's offspring were named after Biblical characteristics. Another group were named after ice cream flavors. We have fun with it. They truly are part of the family. We bottle feed the babies, so they are very much bonded to us. They are very friendly and used to being handled. If there's a problem with one of them. We can tell right away. My goats come to me. I never have to chase them down."

Most of her "girls" give anywhere from a gallon and a half to two gallons of milk in peak season (taking place right now). They "dry off" in November and milk starts to flow again after babies are born mid-February. The girls are fed hay, grain, alfalfa pellets, minerals and in the evening, they are let out to pasture to graze away until bedtime.

Suzanne is proud to be a local food producer. She and her family eat local, and she hopes more people will adopt the lifestyle.

"Local food is so much healthier, and the economy is so much healthier when you're buying from your neighbor, who takes that money and puts it right back into the local community. I try to source ingredients for my products whenever I can from local farmers and our local farmers markets."

You can visit Shepherd's Whey Creamery on their website at <https://shepherdsweycreamery.com/> or on Facebook.

TIME TO CELEBRATE DAIRY MONTH!

Dairy Night at the Charleston GoMart Ballpark | Friday, June 7 @ 6:35 P.M.

Dairy Day at the Kanawha Co. Library | Saturday, June 15 @ 2:00 P.M.

SUPPORT LOCAL DAIRY FARMERS



WHAT'S COOKIN'?



JUNE 2024

Berrylicious

It's berry season here in West Virginia! Whether it's strawberries, blueberries, raspberries, blackberries or a combination of all four, late spring/early summer just isn't the same without a sweet berry treat. In the past few years, we've seen more and more u-pick berry farms pop up all across the state. It's a lot of fun to go pick your own and then create something in the kitchen with them. If you don't live close to a u-pick operation, don't fret. Many vendors at farmers markets will have fresh berries for sale. They might cost a little more than berries bought in a big box store (from California or Florida), but you can't beat berries vine-ripened right here in the Mountain State! If you have a recipe you'd like to share, send it to marketbulletin@wvda.us.



Strawberry Cobbler

- 2 lbs. fresh strawberries (halved or quartered, if large)
- ½ cup sugar
- 3 tbsp. cornstarch
- 1 lime
- 1 cup ¾ all-purpose flour
- 1 tsp. baking soda
- ¼ cup sugar
- ¼ tsp. salt
- ½ cup butter (cold, cut into ½" pieces)
- ½ cup buttermilk
- 1 lg. egg
- 1 tsp. vanilla extract

Step 1

Preheat oven to 350 degrees. Add strawberries to a 10" cast iron skillet. Add sugar, cornstarch, lime zest and juice. Toss to combine.

Step 2

In a bowl, combine flour, baking soda, sugar, and salt. Add butter and use hands to incorporate until butter is pea sized. Whisk buttermilk, egg and, vanilla together, then add to flour mixture. Mix until just combined.

Step 4

Spoon cobbler topping over strawberries in large spoonfuls. Bake until top is golden and strawberry mixture is bubbly; 50 minutes.

Step 4

Let cool slightly and serve with vanilla ice cream or whipped cream.

Raspberry Compote

- 2 ½ cups fresh raspberries
- ½ cup granulated sugar
- ¼ cup water
- 2 tbsp. cornstarch
- 2 tbsp. water
- ½ tsp. vanilla extract

Step 1

In a medium skillet, bring ¼ cup water, sugar, and raspberries to a boil while stirring. Once the mixture is boiling, use the back of a spoon to mash each raspberry.

Step 2

In a small bowl, mix 2 tbsp. water and cornstarch together. Pour the cornstarch mixture into the raspberry sauce and stir to combine. Let the sauce simmer for a couple minutes while stirring constantly (or until it has thickened considerably). Add in vanilla and stir.

Step 3

Remove from heat and let cool completely. Store in an airtight container in the refrigerator up to five days.

Step 4

Serve with ice cream, pancakes, waffles, cheesecake, crepes, granola, etc.



Blueberry Cheesecake Bake

- Cooking Spray
- 1 loaf (16 oz.) sliced white sandwich bread
- 8 oz. cream cheese (softened at room temperature)
- 2 tbsp. powdered sugar, plus extra for dusting
- 1 lemon (for zest and juice)
- 12 oz. fresh blueberries, divided
- 8 lg. eggs
- 1 cup whole milk
- 1 cup heavy cream
- ½ cup granulated sugar
- 2 tsp. vanilla extract
- 1 large lemon (grated zest)

Step 1

Heat broiler to high. Coat a 9x13 baking dish with cooking spray; set aside. Place bread slices evenly on baking sheet and toast under broiler until golden brown, flipping to toast on both sides, about one minute each side. Remove from oven and let cool for five minutes.

Step 2

Preheat oven to 350 degrees. Tear the bread into rough bite-sized pieces. Place half the bread in the baking dish in an even layer; set aside.

Step 3

Place the cream cheese, powdered sugar, and lemon juice in a medium bowl. Use a spoon or electric hand mixer to whip until smooth. Drop this mixture in spoonfuls over the bread. Scatter about half of the blueberries over the bread. Top with the remaining bread and blueberries.

Step 4

Place eggs in a large bowl and whisk until beaten. Add the milk, cream, sugar, vanilla, and lemon zest and whisk to combine. Pour over the bread. Use hands or the back of a spatula to gently press the bread down so it is mostly submerged in the custard.

Step 5

Bake uncovered until golden on top, 45-50 minutes. A knife inserted in the middle should come out clean, not eggy. Let cool for five minutes, then dust liberally with powdered sugar before serving.

Step 6

After the casserole is assembled, it can be covered and refrigerated. Refrigeration will produce a softer result, with a more uniform texture, like a bread pudding.

Hemp Product Safety in West Virginia

Hemp product regulation in West Virginia has undergone significant developments in recent years, reflecting the state's commitment to fostering a successful industry while ensuring compliance with federal and state guidelines and consumer protection. Senate Bill 679 passed during the 2024 Legislative session to clarify regulations on certain plant-based products, which includes hemp-derived cannabinoid products. The bill designates regulatory authority to the Commissioner of Agriculture and the WV Alcohol Beverage Control Administration (WVABCA) Commissioner. It also allows for collaboration and information sharing between the Tax Commissioner, the Commissioner of Agriculture, and the WVABCA Commissioner. Additionally, the WVABCA is granted authority to enforce regulations on these products at the retail level, among other regulatory measures.

Hemp-derived cannabinoid products can include products that contain cannabidiol, commonly referred to as CBD, or products that contain lower concentrations of tetrahydrocannabinol, known as THC. Both CBD and THC naturally occur in hemp. The

2018 Farm Bill removed hemp and derivatives with low concentrations of THC (no more than 0.3 percent total $\Delta 9$ THC on a dry weight basis), from the definition of marijuana, in the Controlled Substances Act (CSA).

The West Virginia Department of Agriculture (WVDA) regulates hemp and kratom products and vendors in West Virginia. Under West Virginia law, label review, contaminant/potency testing, product registration, and seller/vendor registration have been designed to ensure these types of products are safe for human consumption. As the popularity and availability of hemp-derived products increase, so does the workload of WVDA staff responsible for registering and verifying products and retailers, amidst an influx of products flooding the market. Particularly challenging are issues with out-of-state companies and West Coast products that are potentially dangerous, federally illegal, or attractive to children. When illegal products are embargoed from the shelves, respective prosecuting attorneys are immediately notified for prosecution consideration.

Commissioner of Agriculture Kent Leonhardt

emphasized the importance of educating vendors about the products they are selling to ensure they are safe for consumption. "Often, retailers require a deeper understanding of the products they sell, and we've seen West Virginia business owners and chains collaborating with us to ensure consumer protection."

There are currently 1,063 registered hemp retailers with 1,707 hemp products registered in WV. Handling this volume of specialized retailers has proven to be a significant responsibility for WVDA staff. So far in 2024, 611 illegal products have been confiscated and 276 inspections have been conducted. Out of 75 attempts, 14 underage purchases were successful.

As the market expands and becomes more diverse, the WVDA remains committed to halting the sale of illegal products and prioritizing consumers' rights to know precisely what they are purchasing. For more information on the hemp products industry, contact 304-558-2227 or hempproducts@wvda.us.

MOUNTAIN STATE ART & CRAFT FAIR 2024

The Mountain State Art & Craft Fair (MSACF) will celebrate its 62nd year in 2024! The event is set for July 4-7 at Cedar Lakes Conference Center near Ripley. This Mountain State tradition is a juried art and craft fair featuring artisans from throughout Appalachia. From pottery to woodworking, weaving to jewelry, the artisans at the MSACF are exceptionally talented and enjoy showing visitors the techniques used to create their unique products. While browsing the fairgrounds, you can also enjoy traditional Appalachian music played by some of the best in the business. You won't want to miss the quilt show or the delicious food selections. Make sure to visit the Marketplace Pavilion where you'll find many WV Grown members selling their products. The MSACF is open daily from 10 a.m. – 6 p.m. General admission is \$7. Admission for children ages 3-11 and those 55 and older is \$5. Parking is free. For more information, visit www.msacf.com, phone 304-372-FAIR (3247), or email msacf@outlook.com. You can also find the Mountain State Art & Craft Fair on Facebook and Instagram.



THE WVDA IS HIRING!

The WVDA is looking to fill multiple positions



West Virginia DEPARTMENT OF
AGRICULTURE
COMMISSIONER, KENT A. LEONHARDT

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



West Virginia Grown

Rooted in the Mountain State



Member of the Month

Given Flower Company

Who: Shali and Tommy Casto

Location: Given (Jackson County)

Products: Fresh flowers, garden kits

Where to buy: Straight from the farm

Member Since: 2023

How they got started:

(Shali) I started growing flowers in 2020. It was a grief project for me. I had just lost my cousin Michael and was really struggling. I started planting flowers through the "Growing Kindness Project." It was for me to grow the flowers and gift them to family and friends in Michael's memory. I never dreamed this would turn into a business, but it just kind of took off. We started out selling to local florists, but I realized I never got to see customers enjoy their flowers. That was the whole reason I wanted to grow flowers in the first place. So, we came up with the idea to open a u-pick flower farm. We list our days and times of operation on our Facebook and Instagram pages. You don't have to make an appointment. You can come by when we're open and pick a bouquet. We can help you or you can do it on your own.

Future plans:

(Shali) Currently, we have about an acre of flowers, but we do plan to expand. Right now, we're taking it one day at a time. We're excited to see how this season goes.

Why join West Virginia Grown?

(Shali) We believe it's a great program. I still think of us as a really small farm, and it's exciting to be part of a program that helps promote us.

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



WV Grown Retail Member **Orr's Farm Market** has BIG news. They're opening a satellite farm market in Shenandoah this month called Orr's Farm Market at the Junction! It's next door to Black Dog Coffee Shop, on Charles Town Road. Hours will be Monday-Saturday 8:30-5:30. You can find your favorite fresh fruits and vegetables, baked goods, jams and jellies, local dairy, honey and meats. Stop by and support a WV Grown agribusiness!



Congratulations to **Family Roots Farm** for taking home three first-place ribbons at the WV Maple Syrup Producers Association annual meeting/awards. Their maple sugar, maple cream and maple confections wowed the judges. Fred and Cathy Hervey credit their success to their fellow producers, mentors and their customers.

Swilled Dog does it again. This award-winning distillery in Pendleton County took their Mon Forest Reserve Dry Gin to the San Francisco World Spirits Competition and came home with a silver medal! The gin was inspired by the selection of the U.S. Capitol Christmas tree from West Virginia in 2023.



WVG Members

- Gracefully Gluten Free
- Flynn Flower Farm
- Just Our Luck Farm
- Himmelrick Homestead LLC
- Gold Star Nursery
- Twisted Chicken Farm
- Bean Theory LLC
- Dolci Franci
- Moss Hill Farm



ON THE RADIO

APPALACHIAN MATTERS
Radio Show

SUNDAY 9:00AM ON WJEH | SUNDAY 9:00AM ON WGIE | SUNDAY 10:00AM ON WMOV

There's a new way to hear what's happening at the West Virginia Department of Agriculture. The WVDA has teamed up with Appalachian Matters, a weekly radio program looking at "... agriculture, health and life in Appalachia." The first show aired in early May and featured a segment produced by the WVDA on the annual State FFA Ham, Bacon and Egg Sale and Show. Future segments will feature the WV Grown program, West Virginia's fairs and festivals and their importance to the agriculture industry, the WVDA's Veterans and Heroes to Agriculture program along with regular segments from Commissioner Leonhardt. We hope you tune in and listen!

Slow the Spread: Mingo & McDowell Counties

The West Virginia Department of Agriculture, in cooperation with the US Forest Service, will be treating 6,960 acres in Mingo and McDowell Counties to slow the spread of spongy moth (*Lymantria dispar*). The treatment area is on the Mingo/McDowell County line, 3.5 miles south of the town of Gilbert and continuing southeast towards the town of laeger, with Longpole Creek representing the center. Slow the Spread is a national program funded by individual states and the U.S. Forest Service. The tentative date of treatment is the week of June 10th. A mating disruptor known as SPLAT (Specialized Pheromone and Lure TecÄology), an organic, non-toxic biodegradable formulation, the consistency of hand cream, will be applied by aircraft. The product contains the pheromone of the female moth. It overstimulates the male moth, making it difficult for them to locate females, disrupting the mating cycle. The product is specific to spongy moth, made entirely of food-grade materials, and does not impact other insects, mammals, or the surrounding environment.

For more information on the Spongy Moth Slow the Spread program, contact Slow the Spread Program Coordinator Andy Stotts or WVDA Plant Industries Director Tim Brown at 304-558-2212.



SAHA Comes To West Virginia

The WVDA is playing host to the Southern Animal Health Association (SAHA) annual meeting this month. Animal health leaders from 16 southern states and territories will gather at Oglebay resort for three days of meetings, discussions, and networking. Commissioner of Agriculture Kent Leonhardt and State Veterinarian Dr. James Maxwell will welcome more than 50 animal health professionals from as far west as Texas to as far south as Puerto Rico to West Virginia.

"The WVDA Animal Health division plays a major role in the safety of our food system and the health of our livestock, apiaries and captive cervids," said Commissioner of Agriculture Kent Leonhardt. "We are excited to show members of SAHA the exceptional programs we have in place and learn from them how to improve in other areas."

Topics on the agenda include high pathogen avian influenza (HPAI), modernizing animal health labs, veterinarian shortages, telemedicine, and aquaculture. The visitors will also get a chance to tour Oglebay's Good Zoo which cares for 68 species of animals, including 20 which are rare or endangered, including the Eastern Hellbender.

Animal industry stakeholder groups and USDA partner agencies will also take part in the annual meeting.



THE WEST VIRGINIA GROWN
ROOTED
TOUR

free events!

WEST VIRGINIA GROWN
 EST. 1986

DEPARTMENT OF WEST VIRGINIA AGRICULTURE

THE WILD RAMP
 JUNE 29th | 8:30am - 10:30am
 Huntington, WV

HAWK KNOB CIDERY
 AUGUST 1ST | 4:30pm - 6:30pm
 Lewisburg, WV

ORR'S FARM MARKET
 SEPTEMBER 12TH | 4:30pm - 6:30pm
 Martinsburg, WV

Come help us celebrate these WV Grown businesses, rooted in the Mountain State!
Opportunities to mix, mingle, sample and shop WV Grown!

SPIKER TAKES AUCTIONEER TITLE



Lewis County native John Spiker knew early on what he wanted to do.

“I always admired auctioneers from the time I was a kid. My dad used to take me to auctions. I loved the chant of the auctioneer, of course, and enjoyed seeing what was being sold.”

Earlier this year, John achieved a longtime goal. He won the West Virginia Auctioneers Association (WVAA) Bid Calling Championship held March 1 at Stonewall Jackson Resort.

Spiker, who is 75, spent most of his career as a veterinarian. But in 1970, he decided to go to Superior School of Auctioneering

in Decatur, Ill. Since then, he’s spent his weekends and evenings using his talent for calling at all sorts of auctions across the country.

“Back in the 70’s and 80’s, I did a lot of farm sales, but there aren’t nearly as many auctions as there once were. I primarily sold purebred cattle,” Spiker explains. “I’ve auctioned in 23 states. I’ve auctioned machinery, I do benefit auctions for 4-H and FFA events, and did a lot of auctions for Ohio State.”

John, who currently works for himself and auctioneers for Kaufman Reality and Auctions

John Spiker has spent the past five and a half decades auctioneering everything from cattle to real estate.

out of Bridgeport, entered the WVAA Bid Calling Championship three years ago but didn’t place. This year he says everything came together.

“This year, I received the People’s Choice Award, and I was named the winner by the judges. I was tickled with the People’s Choice Award, but I was pretty surprised with the overall award!”

John is a past-president of the WVAA, a member of the WVAA Hall of Fame, and licensed to sell purebred cattle in 23 states.

H2O Requirements: Food Safety Modernization Act

The water rule under the Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) has been under review for some time. The Food and Drug Administration (FDA) has finalized the harvest and post-harvest water portion which includes water used during harvest, for hand washing, cleaning equipment, cooling, and cleaning produce. As with other FSMA rules, the FDA plans to take an “educate before and while we regulate” posture, as they begin implementing the harvest and post-harvest requirements.

Growers are required to test ground water sources (wells) four times in the first year and once each year thereafter. If the water does not meet acceptable levels (non-detectable



generic E. coli), the farm would need to stop using the source and determine the cause, make corrections, then return to testing four times. If a municipal water source is used, the report from the municipality testing program is

sufficient. Remember, untreated surface water cannot be used for harvest or post-harvest activities. Growers will also need to do a water distribution inspection each year that evaluates the water source, connections going into harvest or post-harvest systems, and any water delivery systems in a packing house. Records will need to be maintained for two years showing the inspection results.

It is not yet known when the pre-harvest rule will be finalized. However, when the proposed rule is finalized, it will require farms to conduct an annual system-based agricultural water assessment to determine and guide measures to minimize potential risks associated with pre-harvest agricultural water.

Please reach out to a member of the Produce Safety Training Team (aodell@wvda.us or jgrant@wvda.us) for an

On-Farm Readiness Review or for questions you may have regarding your farm’s water distribution system. <https://agriculture.wv.gov/producesafety/>

2024 Nominations for Women in Agriculture

Do you know a woman outstanding in the field of agriculture? Is she a farmer, an educator, an administrator or one of a hundred different jobs women take on to keep agriculture moving forward in West Virginia? Today is the day to nominate her for the West Virginia Women in Agriculture Award. Given out annually, former inductees have been Extension agents, cattle ranchers, FFA advisors, poultry farmers, maple producers, foresters, flower growers and so many other agriculture occupations. To fill out a nomination form, go to: <https://agriculture.wv.gov/divisions/executive/women-in-agriculture/>.

The 2024 West Virginia Women in Agriculture will be chosen by a panel of judges and honored with a reception at the State Fair of West Virginia on Sunday, August 11th.



The 2023 recipients of the WV Women in Agriculture Award were honored at a reception during the State Fair of West Virginia. (l to r) Cristy Jones, Rachel Taylor, Marsha Waybright with Commissioner of Agriculture Kent Leonhardt.

THE WEST VIRGINIA

AGRICULTURE AND FORESTRY HALL OF FAME BANQUET

The West Virginia Agriculture and Forestry Hall of Fame (AFHOF) will add eight members to its rolls Saturday, July 20, at the 2024 banquet. As in past years, the banquet will be held at Jackson’s Mill. The reception will begin at 5:00 p.m. and dinner at 6:00 p.m. Tickets are available by calling Rebecca Williams at 304-825-6983 or rebecca.j.williams@wv.gov. The cost is \$40 per person. Inductees receive two free tickets. Ticket sales end June 30.

2024 INDUCTEES:

Mark Bowers
William ‘Bill’ Coffindaffer
Mark Fitzsimmons
Carol Sue Miles
Ric MacDowell
John Frederick Kelsey
Lloyd ‘Rudy’ Williams
Arthur ‘Art’ Yagel



FFA



FROM SEED TO SALE UHS PLANTS A FOUNDATION

University High School Agriculture Teacher and FFA Advisor Whitney Porter Lenhart is tending more than just plants in the school's greenhouse, she's growing students who are learning the basics of horticulture, farming and reaping what you sow.

This is Porter Lenhart's 11th year teaching at UHS, her alma mater, and she loves it. A graduate of WVU with a master's degree in Agriculture Education, she's the only aged instructor at the school. She teaches six different subjects from intro to agriculture to animal production, agricultural mechanics to greenhouse.

Porter Lenhart applied for a program modernization grant in 2014 with the hopes of receiving enough funding to build a greenhouse right outside her aged classroom. In 2015, the grant came through and a 30x48 Poly-Tex greenhouse sprung from her imagination into reality, giving students plenty of space to grow whatever they wanted throughout the school year. And they've turned that greenhouse into a money-making venture.

Each year, on Mother's Day weekend, University High School FFA holds their annual plant sale at the Stewartstown Community Center.

"It's a simulated workplace," explains Porter Lenhart. "We cater to what the community wants. People love flower baskets. They sell great for Mother's Day. People like planters, something they can enjoy all summer. People like planter boxes they can put on a patio or a small container garden. We try to cater to that, as well."

But the work begins months before the sale when the students arrive back to school from Christmas break. Their first task – a shopping trip.

"We get our seeds from Southern States," says FFA member and greenhouse student Endsley Batton. "We sat on the floor at the store and organized the seeds we wanted. We ended up with three shopping carts full of seed packets! We spent about \$1,500 on seeds this year. We had to make sure we had enough varieties of everything we needed."

From there, the seeds go back to the greenhouse to be planted at the perfect time.

"We start our seeds depending on the germination, the length of time it needs to grow. Some of our plants need months to grow into a nice, full, finished product that's



Ag educator and FFA advisor Whitney Porter Lenhart (center) looks over some of the plants her students have grown from seeds in the UHS greenhouse.

in bloom," explains UHS FFA President Jones Tanton. "Other plants, like our pumpkins, we don't want to start vining, so, we don't plant those until a few weeks before our sale. That way, whoever buys them can replant them in their garden."

The first seeds are planted the week of Valentine's Day and planting continues throughout the late winter and early spring. The students are in charge of planting, watering, and any special care each variety might need. By mid-April, the greenhouse is a riot of color and fragrances and packed full. From petunias to pansies, cosmos to zinnias, the flowers will end up in beautiful baskets. Meanwhile, herbs and vegetables like tomato, pepper, beet and radish plants will be sold in flats to be planted in someone's garden.

"Anytime I come in here, it puts a smile on my face," Endsley says with a big grin. "It is just gorgeous in here. The flowers look absolutely beautiful! I am thrilled to see everything that we started from tiny little seeds. I'm so proud of everyone who worked to get it where it is today."

And so is Porter Lenhart.

"You can talk as much as you want in the classroom, but out here, these kids are getting some real-life, hands-on experience and building on that. I'm just the facilitator here. The kids actually run the business," she stresses.

When it comes to the sale, Porter Lenhart

lets her students take charge. They run the cash register, work the sales floor and help customer pick out the perfect plants. She sits back and lets them shine.

"If they don't take it seriously and don't a good job, the sale won't be a success. However, I can't recall a year where I've been disappointed."

"It is just gorgeous in here. The flowers look absolutely beautiful! I am thrilled to see everything that we started from tiny little seeds. I'm so proud of everyone who worked to get it where it is today."

Endsley Batton - UHS Student

She stresses, neither herself nor any of her students make a profit from the sale. All the money goes right back into an account that pays for next year's seeds. If there's money left over, they'll use it to fund educational, agriculture-related trips. But Porter Lenhart stresses the students don't walk away empty handed.

"Their 'pay' is their grade and the knowledge they've learned in the greenhouse."

Natural Resource Conservation Agency



Using WV's Watershed Dam Reservoirs to Battle Wildfires

BY: REBECCA HADDIX, NRCS-WV PUBLIC AFFAIRS SPECIALIST

As the threat of wildfires looms ever larger due to climate change and environmental factors, communities are continually seeking innovative solutions to combat these destructive blazes. One such solution lies in utilizing the state's watershed dam reservoirs as a strategic resource for firefighting efforts.

Watershed dam reservoirs are engineered structures designed to store water for various purposes, including flood control, municipal water supply, irrigation, hydroelectric power, recreation, and navigation. These reservoirs can hold vast quantities of water, often spanning large areas and containing millions of gallons. Leveraging these reservoirs for firefighting purposes makes them a critical asset in emergency situations, as was the case recently in West Virginia's Potomac Valley.

The West Virginia National Guard utilized local water sources from Lost River No. 27 Watershed Dam to help combat extensive forest fires in Hardy County that consumed more than 6,000 acres of woodlands and threatened communities and homes. The deployment was in response to the State of Emergency declaration by Governor Jim Justice made on March 21 for Grant, Hardy, Hampshire, and Pendleton counties.

The helicopter crews collected a payload, and ground crews directed them where to dump the water. The National Guard said this delivery method helps in rough terrain that's not easily accessible to ground crews.

Ron Miller, a conservation district supervisor with the Potomac Valley Conservation District, received a call from the state Division of Forestry asking about accessing water from the local watershed dam. The water was critical in helping fight the fires.

"We've never seen anything like this in Hardy County. Any time they need to have water [to fight fires], we need to let 'em. Some of the water collected by helicopter also helped protect homes in an area near Lost River No. 4 dam," explained Miller.

Edwin "Bo" Wriston, a public affairs specialist with the West Virginia National Guard, said two Blackhawk helicopters flew 143 sorties using "Bambi Buckets" to drop 95,000 gallons of water to fight the fires. Wriston described the "lightweight, flexible buckets," which are slung under the helicopter fuselage, as being capable of holding 630 gallons, or roughly 4,500 lbs. of water.

"Having that kind of water resource available helped the crews on the ground get the upper hand on the fires," said Hardy County Commission President David Workman. "We depend on [the dams] for flood control, and this time they came in handy as a source of water to fight the fires."

Since the 1940s, the USDA's Natural Resources Conservation Service (NRCS) has assisted local communities by planning, designing, and constructing nearly 12,000 dams across the United States. In West Virginia, NRCS has assisted with the development of 170 watershed dams. These watershed projects provide an estimated annual benefit of approximately \$70 million in reduced flooding and erosion damages,



improved wildlife habitat, recreation, and water supply for an estimated 1.1 million people.

The local conservation districts, with the West Virginia Conservation Agency (WVCA) and other local sponsors, combine to own, operate, maintain, and repair the majority of the NRCS-assisted dams across West Virginia. The WVCA and the conservation districts take care of regular maintenance such as mowing, checking risers, and clearing brush. The WVCA also conducts monthly inspections, while NRCS participates in annual dam inspections and certifications.

West Virginia Conservation Agency



2024 West Virginia Envirothon Celebrates Conservation

By Davin White,
WVCA Communications
Specialist

The 2024 West Virginia Envirothon held its 27th annual event April 18-19 at Cedar Lakes Conference Center. Thirty-two teams from across the state, the largest group in recent years, traveled to Jackson County for the two-day competition.

Five-member teams explore current environmental and earth sciences within the framework of five disciplines: aquatics, forestry, soils, wildlife, and a current environmental subject known as the "fifth topic." This year's fifth topic scenario was: "Renewable Energy, Sustainable Bioenergy Production and the Challenge of Nitrate Runoff." Students played the role of owners/operators of a 250-acre West Virginia farm, who saw a decline in profits from traditional crops. The students investigated how to utilize renewable energy to increase profits, protect local ecosystems, and incorporate renewable energy into their operations. The statewide competition also tested students' problem-solving abilities and knowledge about the environment, natural resources, and conservation.

At the competition's end, the Moorefield Gold team narrowly edged the Ravenswood FFA team, winners of the 2022 and 2023 WV Envirothon, by a score of 493 points to Ravenswood's 491.60 points. A team from either Moorefield or Ravenswood has won six of the last seven Envirothon competitions.

The Moorefield Gold team will share a \$5,000 scholarship. Members are Anna Bowen, Emma Cremann, Amber Williams, Grant Sherman, and James Williams. Moorefield Gold will move on to participate in this summer's international NCF-Envirothon competition at Hobart and William Smith Colleges in Geneva, N.Y., from July 28 to August 3.



The Moorefield Gold team walked away the winners of the 2024 West Virginia Envirothon competition. Team members (l to r): Anna Bowen, Grant Sherman, Emma Cremann, James Williams and Amber Williams.

This year's teams represented Braxton, Clay, Doddridge, Hampshire, Hardy, Jackson, Jefferson, Marion, Monongalia, Monroe, Nicholas, Pocahontas, Roane, Tyler, Upshur, Webster, Wood, and Wyoming counties.

This was the first time the Envirothon was held at Cedar Lakes.

"It was a very nice venue and a good place to hold the Envirothon," said WV Envirothon Committee Chairman Wayne McKeever. "The facilities were very nice. The renovations at Assembly Hall were very impressive." Assembly Hall served as the central gathering place for much of this year's competition.

The Envirothon competition is generally held in the same location two consecutive years and will return to Cedar Lakes in 2025.

Sponsors for the West Virginia Envirothon include the Weyerhaeuser Foundation, Berkshire Hathaway Energy Gas Transmission and Storage, the West Virginia Conservation Agency, the Elk Conservation District, the Northern Panhandle Conservation District, the West Virginia Department of Agriculture, the EQT Foundation, Toyota Motor Manufacturing of WV, the USDA-Natural Resources Conservation Service (NRCS), the

West Virginia Department of Education, and the Northern Panhandle Resource Conservation and Development (RC&D) Council.

Numerous volunteers make up the West Virginia Envirothon Committee, which includes representatives from the West Virginia Association of Conservation Districts, the West Virginia Division of Forestry, the West Virginia Department of Environmental Protection, the West Virginia Division of Natural Resources, the West Virginia Conservation Agency, USDA-NRCS and several of the state's 14 conservation districts.



Thirty-two teams from across West Virginia participated in the 2024 Envirothon. The event was held for the first time at Cedar Lakes Conference Center.

Farm Service Agency



Applying for Farm Storage Facility Loans



The Farm Service Agency's (FSA) Farm Storage Facility Loan (FSFL) program provides low-interest financing to help you build or upgrade storage facilities and to purchase portable (new or used) structures, equipment and storage and handling trucks.

Eligible commodities include corn, grain sorghum, rice, soybeans, oats, peanuts, wheat, barley, minor oilseeds harvested as whole grain, pulse crops (lentils, chickpeas and dry peas), hay, honey, renewable biomass, fruits, nuts and vegetables for cold storage facilities, floriculture, hops, maple sap, rye, milk, cheese, butter, yogurt, meat and poultry (unprocessed), eggs, and aquaculture (excluding systems that maintain live animals through uptake and discharge of water). Qualified facilities include grain bins, hay barns and cold storage facilities for eligible commodities.

Loans up to \$50,000 can be secured by a promissory note/security agreement, loans between \$50,000 and \$100,000 may require additional security, and loans exceeding \$100,000 require additional security.

You do not need to demonstrate the lack of commercial credit availability to apply. The loans are designed to assist a diverse range of farming operations, including small and mid-sized businesses, new farmers, operations supplying local food and farmers markets, non-traditional farm products, and underserved producers.

For more information, contact your local County USDA Service Center or visit fsa.usda.gov/pricesupport.

WVDA: What We Do



Carrie McCracken

Multi-Media Specialist

“ I work in the WVDA Communication's office. Anytime you see a video promoting the WVDA, it comes across my desk. I shoot photos and videos to share the stories of West Virginia agriculture, its farmers and producers and the passion for farm-fresh food here in the Mountain State. I recently received my part 107 pilot's license. This FFA license will allow me to use the department's drone to capture breathtaking aerial shots of the beautiful farmlands of West Virginia that you'll find on our social media accounts, website, and YouTube channel. ”

CLASSIFIED ANNOUNCEMENTS June 2024

To Submit
an Ad: ▶

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

July 2024. . .

Phone-In ads for the **June** issue must be received by **12 noon on Monday, June 10.**

Written ads for the **June** issue must be received by **1 p.m. on Tuesday, June 11.**

August 2024. . .

Phone-In ads for the **August** issue must be received by **12 noon on Thursday, July 11.**

Written ads for the **August** issue must be received by **1 p.m. on Friday, July 12.**

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

Apiary Events

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.

Clay Co. Beekeepers Assoc., Contact Mark Davis, 304-651-3002; claycobeekeepers@gmail.com.

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 Larry Forinash 304-669-5410; lforinash1@gmail.com

Jackson Co. Beekeepers Assoc., Monthly Meeting, 2nd Sat., 10 a.m.-12 p.m., Hemlock Community Bldg., Ravenswood, 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., Monthly Meeting, 4th Thursday, 7 p.m., Contact Debbie Abels, 304-633-5647; deb.abel53@yahoo.com.

Marion Co. Beekeepers Assoc., Meeting, June 1, 10 a.m.-2 p.m., New Life Missionary Church, Manley Chapel Rd., Fairmont, lunch & drinks will be provided, Paxton Coby, state apiarist, will guide the tour, Contact Debbie Abel, 304-633-5647; deb.abel53@yahoo.com.

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, jjustinking@gmail.com.

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

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, WVU Ext. Office, Kingwood, Contact Scott Lewis, 304-376-0453.

Southeastern Beekeepers Assoc., Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni

Conference Center, WV Osteopathic School, Lewisburg, Contact Rick Forren, 304-539-1303.

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

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1:00 p.m., Two Runs Community Bldg., on Rt. 14, just north of Reedy, Contact Rob, 304-834-4059.

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. Murray Grey 3-yr. bulls, good disp., Australian lineage, 3rd generation born & raised on farm, \$3,500. Banyon Blair, 5750 Willow Bend Rd., Union, 24983; 304-545-1104.

Reg. Polled Hereford heifers, Revolution 4 R blood, good disp., \$1,600. Roger Casto, 837 Radcliff Run Rd., Mineral Wells, 26150; 304-489-1696.

Guernsey milk 4-5 yr. cow, bred for 11/24 calf, \$1,600. Marvin Dixon, 13244 Greenville Rd., Forest Hill, 24935; 304-445-6941.

Reg. Black Angus: bulls, \$2,250/up; heifers, \$1,500/up. Joanne Edgell, 1471 Bingamon Rd. Worthington, 26591; 304-592-2717.

Reg. Limousin & Lim-Flex 12-mo. -15-mo. bulls, black, polled, calving ease, vacc., passed BSE, \$3,000, perf. info avail. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043; ralimousine@frontiernet.net.

Zebu mini cows, calves & bulls, starting at \$1,000/ea./up. Roy Gibson, 1881 Dog Fork Rd., Kenna, 25248; 304-988-1532.

Hereford 9-mo bull calf, dark red, out of reg. cattle, not reg., \$1,000. Dwayne Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577.

Pure Angus 20-mo. bulls, 773 & 777 blood, easy calving, \$1,800/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-754-9990.

Reg. Polled Hereford 19-mo. -2-yr. bulls, \$2,000. Butch Law, 192 Ruger Rd., Harrisville, 26362; 304-643-4438.

Reg. Hereford yrlg. bulls, low bt. wt. EPD's, ready for spring breeding, \$2,500. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 304-573-0844; chance37@suddenlink.net.

Reg. Gelbvieh bulls w/papers, \$2,100. Roger Simmons, 309 Coaxley Ridge Rd., Harrisville, 26362; 304-628-3618.

Reg. Hereford yrlg. bulls, dark red, Tank 45P/ Felt ON Legion 242 blood, good disp., \$2,200. Martin Wengard, 2949 Zenith Rd., Gap Mills, 24941; 304-772-4633; 304-661-0024.

Cattle Wants

Angus 12mo. -16mo. steer in Roane/Jack-son Co. Mark Hardman, 90 S. Buck Ridge, Reedy, 25270; 304-421-1369.

Equipment Sales

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

Transport disc 12' whyd. cyl., \$1,000. Jeff Baker, 2354 Freeland Rd., Middlebourne, 26149; 304-313-2561.

Kubota '14 25 hp tractor w/5' bucket, 60" belly mower, hyd. static trans., 4 WD, 500+ hrs., \$14,500. Larry Blankenship, 9 Central Dr., West Hamlin, 25571; 304-840-2626.

Land Pride 5' tiller, 3-pt. hitch, used approx. 4 hrs., shed kept., excel. cond., \$2,000/firm. Terry Blankenship, 134 Central Dr., West Hamlin, 25571; 304- 541-7618.

Ford: Jubilee, completely restored, \$6,000; 8N, good cond., \$2,500. George Carr, 63 Grapevine Rd., Charleston, 25306; 304-542-7031.

Branson 2100 4x4 tractor loader, low hrs., diesel, ps, \$6,900. Sam Croy, 176 Croy Farm rd., Crab Orchard, 25827; 304-673-0116.

MF 2615 49.5 hp diesel tractor w/rear mount brush hog, less than 500 hrs., \$17,000. Ron Daugherty, 970 Deerwalk Rd., Walker, 26180; 304-679-8814.

Int'l side delivery rake, \$1,200; sunflower rake, 4-spool, \$500; G.H. Grimm hay tedder kicker, \$800. Ted Elliott, 928 Mt. Olive Branch Rd., Cannelton, 25036; 304-932-9940.

NH 451mower, \$1,500; 2, baltic 3-pt. spread-ers, \$450 & 350. Jerry Fetty, 2245 Buffalo Crk. Rd., Lost Creek, 26385; 304-669-0539.

Boom sprayer, 3-pt. hitch, 55-gal., will spray up to 16' wide & up to 8' high, shed kept., excel. cond., \$3,200. Roger Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 304-880-0135.

Gravely 8163-B riding mower, Briggs 16 hp engine w/mower deck & snow plow, fresh paint & decals, new rubber/seat/gas tank/PTO shaft & bearings in trans./real engine seal/wheel seals/pinion gear in rear end & lots of other new parts, \$3,500/obo. Brandon Howdershelt, 201 Dug Hill Rd., Morgantown, 26508; 304-290-3794.

Reese hitch that fits most pick-up trucks, 5,000lb, \$60; North Star 25-gal. sprayer, fits on a 4 wheeler or side-by-side, \$75. Larry Huffman, 394 Song Convention Rd., Mt. Nebo, 26679 304-872-1455.

JD 1070, 4x4, 500 hrs., grader blade, ps, barn kept, \$18,000. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

Bush hog loader that fits MF tractor, \$1,800. Roy Hunt, 142 Big Sandy River Rd., Fort Gay, 25514; 304-412-2812.

JD 335 round baler, 4x4, good cond., shed kept, 4 wet lines, \$6,100 Nelson Jenkins, 100 Rowan Rd., Sinks Grove 24976; 304-646-6152.

Wood Max FM8600 backhoe, 3-pt. hitch, 2, buckets, \$6,500; bucket hay spear, \$100. Rusty Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 304-698-9979.

King Kutter heavy duty 7' scraper blade, good cond., \$700; potato plow, \$50; pig pole \$50; scoop, \$50. Ron Midkiff, 220 Catholic Church Rd., Meadow Bridge, 25946; 304-392-6060.

NH 256 rake, pony wheels in front, 4 new tires, excel. cond., \$3,000; 12', 3-pt. hitch, spring tooth harrow, never used, \$350. John Miller, 530 Stillmeadow Lane, Moundsville, 26041; 304-845-4066.

NH 852 chain baler, good cond., kept in shed, \$1,500. Jerry Nestor, 3204 John Orr Rd., Independence, 26374; 304-265-3052.

Cast tractor 4 WD, 30 hp, diesel, seats swivels so you can steer from either end, PTO equipped, several extra parts, made in Bologna, Italy, \$2,000/obo. Tom Rice, 55 Dandelion Dr., French Creek, 26218; 304-924-5147.

MF 12 sq. baler, \$2,000; Niemyer R-302 PTO driven 2-spool hay tedder, \$600; Ford 8N tractor, 12 v, lots of engine work, new tires, \$2,500. Richard Robinson, 2023 Gordon Dilley Rd., Marlinton, 24954; 304-799-4333.

Hay 20' surveyor w/elec. motor, stored inside, \$900. Bill Rust, 3335 Cross Crk. Rd., Buffalo, 25033; 304-546-7160.

Zetor tractor w/hay spear, loading bucket & grader attachment, \$15,000. Donna Samples, 2172 Green Knoll Dr., South Charleston, 25309; 681-385-8126.

Athens lift-type tandem disk harrow, 7'11 20' blades, stored under cover, good cond., \$3000. Bill Schikowski, P.O. Box 98, Dunmore, 24934; 304-456-4197.

Ford: diesel w/diesel mower, \$5,000; w/cab heat & air, \$11,000; Vermeer; WR 20 dbl. rake, \$5,000; JD '46 A, \$4,000. Donald Seckman, 705 Jefferson Run Rd., Alma, 25320; 304-758-2955.

Vicon round hay balers: 1200 & 1500, both shed kept & excel. cond.; 1200 & 1500 for parts, several other new & used parts, all for \$5,500; NH 158 4-spool hay tedder, shed kept, good cond., \$1,500; Enorossi 4-wheel hay rake w/carrier chains, shed kept., excel. cond., \$1,200. Jim Summers, 305 Centenary Rd., Bruceton Mills, 26525; 304-379-3815.

NH 1409 discbine, fair cond., used last season, \$7,000. Bruce Teets, 2052 Grange Hall Rd., Eglon, 26716; 304-692-4462.

Equipment Wants

Ford or NH 918H flail mower; MF 1050 or 1055 loader. Dale Grimmitt 1802 Clearview Hts., Charleston, 25312; 304-590-5670.

Kubota L4200GSTCA (cab) low hrs. Bill Hockensmith, 343 Bee Hill Lane, Romney, 26757; 304-822-3953.

Goat Sales

Boer 7-mo. cross billy, brown & white, father is a brown dapple w/blue eyes, \$300. Sarah Bowers, P.O. Box 1199, Franklin, 26801; 304-668-2955.

Nubian buckling, disbudded, UTD CD&T from clean tested herd, excel. milk & show blood, comes w/ADGA application papers for can be reg. on site, \$200. Leslie Gallien, 474 Wymer Run Rd., Jane Lew, 26378; 304-884-7020.

Nigerian Dwarf bucklings & doelings, blue eye carrier, some naturally polled, \$100-\$200. Brandon Harden, 885 David Ridge Rd., Nettie, 26681; 304-661-7663.

ABGR Boer, pure, reg. 3-yr. buck, excel. blood., \$1,000. Susie Kesner, 758 Ridge Rd., Burlington, 304-813-9471.

Kiko 6/24 wnlgs., bucklings & does, as well as a few adult does, taking reservations, vacc., \$200/up. Wade Stiltner, 213 Short Cut Branch, Fort Gay, 25514; 304-272-5049.

ADGA Nigerian Dwarf 1/24 bucks, disbudded, polled, blue eyes, wattles, moonspots, healthy & good disp., \$250. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Horse Sales

Reg. American Saddlebred 11-yr mare, 15 h, lightly broken, needs work, papers & photos avail. upon request, \$ 2,000. John Belcher, 585 Maple Hollow Rd., Charleston, 25311; 304-859-8440.

Donkey 2-yr. jack, \$800. Kim Frazee, 198 Esta Feather Lane, Bruceton Mills, 26525; 304-379-2830.

Donkey, 1-yr lg. mini jack, 36" at withers, multi colors, beautiful boy, vacc./wormed, \$500. Janet Wigal, 1182 Dr. Judy Rd., Parkersburg, 26101; 304-863-8361.

EQUINE EVENTS

STATE FAIR OF WV HORSE SHOW

State Fair of WV, Lewisburg, WV
August 8-17
Contact Bobbie Jo Butcher, 304-645-1090;
horseshow@statefairwv.com

CENTRAL WV MULE AND DONKEY SHOW

Holly Gray Park, Sutton, WV
September 7 & 8, 2024
Contact Chris Young, 304-644-5252;
ychris125@gmail.com

Poultry Sales

Chickens barnyard hens, \$7/ea. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

Rhode Island Reg 2-yr. hens, very good layers, 9, \$8/ea. James McCarty, 11455 Jerry's Run Rd., Apple Grove, 25502; 304-576-2738.

Fertilized chicken eggs for hatching, rainbow assortment including true Ameraucana, Olive & Easter Eggers, \$20/dz.; Quinea eggs, \$40/dz.; Keets, \$7/ea. Megan Wickline, 8619 James River Kanawha Turnpike, Smoot, 24977; 304-646-7242.

Sheep Sales

Reg. Suffolk 1/20 ram, purchased 9/20 from Seasons Bounty Farm, VA, great breeder, has produced numerous multiples for us in the last 3-yrs., excel. health & ready to meet some new ewes this fall, I have reg. papers, \$600. Rebecca Shaw, 3325 Locust Grove Rd., Moatsville 26405; 304-265-2593; 304-997-3100.

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.

Farmland for lease, 100 A. split into 5 fields w/water, 2, barns, 1 w/4 lg. stalls for horses or birthing, 3 hay meadows that produce 300 5x4 round bales of hay in a cutting, entire farm has smooth barbwire fence or treated post w/elec. on 2, wires, seniors live on the farm, need help keeping the fields in good cond., \$500/neg. Robert Brian, 260 Mt. Kimberly Rd., Grafton, 26354; 304-612-8484.

Brown eggs, \$2.50/dz. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 304-576-2785.

Hay wagon, 8x16, \$500; CKC reg. Collie pups, rough collies, sable/white, vacc./wormed, parents on premise, males, \$300 females, \$500.

Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

Wheat straw, sq. bales, \$4/bale; mulch hay, \$2/bale. Anthony Edwards, 32 Mill Crk. Crossing, Hurricane, 25526; 304-757-5775.

Trailer, Ford 2810, \$7,000. Jeff Fetty, 2245 Buffalo Crk Rd., Lost Creek, 26385; 304-669-0539.

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

Cattle Racks, 2, 8' slide in, \$150. Mark Fletcher, 1029 Fresh Air Lane, Cameron, 26033; 304-686-2549.

Maple syrup, pure WV: \$20/qt.; \$11/pt.; \$6½ pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-788-1831.

Karakachan/Great Pyrenees cross pups, working parents, \$150. Forest Hendrickson, 1218 Hog Run Rd., Middlebourne, 26149; 304-313-3007.

Trailer, '04 Thunder Lake, featherlight, goose neck, 2-horse, alum., weekend package, excel. cond., \$14,000. M. Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577.

Mulch hay, old 4x5 round bales, 30, \$20/bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-753-9990.

Horse shoeing stocks, \$500; cattle rack, 16', \$400; hay conveyor, 30', \$400; head gate, \$350. Roy Hunt, 142 Big Sandy Run Rd., Fort Gay, 25514; 304-412-2812.

Acreage: Monongalia Co., 15 A. pasture w/ lg. pond \$202,500; 35 A. pasture, woods, hay, \$420,000 or both \$622,500. L. Lough-Hall, 133 Lynch Rd., Morgantown, 26505; 304-288-4244.

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

Water Lilies, free. Leanne Oaks, 203 Glade St., Shady Springs, 25918; 304-763-3570.

Hay, '24 4x4 round bales, mixed grass, horse quality, limed/fert., sprayed for weeds, \$35/straight from the field. Georgette Plaughter, 2377 Seven Islands Rd., Rowlesburg, 26425; 304-621-3515.

Apple: Lodi, Yellow Transparent, bring containers, call for availability, \$12/bu. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 304-4925751.

Cattle head gate, \$1,500. Donna Samples, 1271 Green Knoll Dr., South Charleston, 25309; 681-385-8126.

Cherries: sweet, pick your own, \$1.50/lb., bring containers, call for picking dates. Gary Shanholtz, 1328 Jersey Mtn. Rd., Romney, 26757; 304-822-5827.

Forecart for horse team, \$300; very nice covered wagon for horse team, excel. cond., \$2,500; horse harrow, \$75. Russell Skiles, P.O. Box 1, Gandyville, 25243; 304-577-6950.

AKC reg. German Shep. pups, black & cream, vacc./wormed, associated w/kids & adults, \$250. Martin Wengard, 2949 Zenith Rd., Gap Mills, 24941; 304-772-4633; 304-661-0024.

Hay, '24 4x4 round bales, \$36/bale; sq. bales, \$4/bale. Liz Wiseman, 1688 Flatwoods Rd., Ravenswood, 26164; 304-532-9059.

Miscellaneous Wants

Someone to grind cornmeal. George Carr, 63 Gapview Rd., Charleston, 25306; 304-542-7031.

Barley straw, 12-15 bales, willing to pay top dollar. Chuck Harman, 4 Wild Cherry Rd., Morgantown, 26508; 304-685-1118.

RETURN SERVICE REQUESTED

GARDEN CALENDAR

JUNE/JULY

2024 WVU Extension Calendar content developed by WVU Extension, and the WVU Agricultural and Natural Resources



- JUNE 1** Seed lettuce as a companion plant to tomatoes. Seed parsley.
- JUNE 3** Seed snap beans and carrots. Seed summer squash and corn for late crop.
- JUNE 4** Plant tomatoes. Seed cabbage, cauliflower, broccoli and Brussels sprouts.
- JUNE 5** Seed pumpkins and winter squash. Seed leaf and bibb lettuce.
- JUNE 6** Mulch garden to conserve soil moisture.
- JUNE 7** Plant celery. Monitor for garden pests. Summer prune apples and peaches.
- JUNE 8** Begin control measures for squash vine borer.
- JUNE 10** Seed sweet corn, beets, pumpkins and winter squash. Pinch blackberry canes.
- JUNE 11** Begin bagworm control. Seed basil as tomato companion plant.
- JUNE 12** Side-dress sweet corn that is knee high with additional nitrogen.
- JUNE 13** Transplant thyme. Deadhead annual flowers.
- JUNE 14** Prune spring flowering shrubs.
- JUNE 15** Plant peppers. Control cabbage worms with DiPel® or row cover.
- JUNE 17** Renovate strawberries after last harvest. Turn Compost.
- JUNE 18** Seed or transplant gourds. Pinch back garden mums.
- JUNE 19** Seed dill. Seed or transplant cantaloupes for fall.
- JUNE 20** Summer begins. Prune pine trees.
- JUNE 21** Treat lawn for white grubs.
- JUNE 22** End asparagus harvest. Seed Brussels sprouts.
- JUNE 24** Seed or transplant savory. Harvest beet greens.
- JUNE 25** Plant late tomatoes and peppers. Fertilize asparagus.
- JUNE 26** Add non-seed-bearing weeds to compost. Seed peppers.
- JUNE 27** Plant basil. Stake peppers. Transplant rosemary.
- JUNE 28** Seed half-runner and pole beans.
- JUNE 29** Plant cilantro. Harvest summer squash frequently.
- JULY 1** Seed late cabbage and cauliflower for fall harvest.
- JULY 2** Seed late corn, snap beans, kale and broccoli. Seed or plant endive.

West Virginia University Extension creates and distributes free garden calendars each year. Stop by your local WVU Extension office to get a copy (while supplies last).

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