

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

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

Mountain Steer - We Know Beef

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May is National Beef Month!

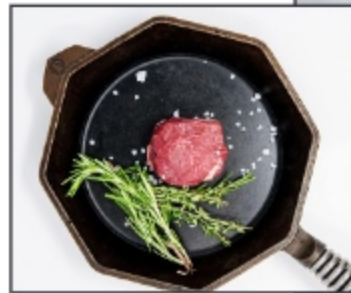
Frank Ford and James Tuckwiller have been friends as long as they can remember. They grew up in Greenbrier County on neighboring cattle farms. James is an 8th generation rancher on Tuckwiller Bros. Farm, just outside Lewisburg. Frank's farming roots go back five generations on Ford Farm. James went to WVU and earned a degree in Forensic Investigative Science and a minor in Biology. Frank went to the University of Kentucky.

"I went for a year and majored in Animal Science, but college just wasn't for me. I knew I was going to come back and work on the farm anyway," Frank explains. "I wanted to be back home on the farm with my dad. I didn't want to leave him hanging all alone. So, instead of wasting tens of thousands of dollars, I just came home and learned from a real farmer, a real businessman."

Both men worked on their family cattle farms for several years, each helping the other when the need arose. So, it didn't come as a surprise to anyone when the two decided to go into business together and create Mountain Steer Meat Company in 2020.

"COVID shined a light on how fragile our food security is in our country and here in our state," says Frank. "When our local IGA couldn't get beef supplied to them from their usual source during COVID, the store's owner, who happens to be our friend, gave us a call. He asked if we could supply the store with beef from our farms for a short period of time till the crisis blew over. Well, it never did, and we kept supplying him with our beef. He's still our customer to this day."

Once the word got out that James and Frank were supplying beef to the IGA, other customers came calling. One of the main reasons the pair decided to take the leap from just raising cattle to processing meat was because it was a win/win. It helped both their farms by adding a secondary source



of income, and it has given the farms a new market to sell their cattle, no longer leaving them at the mercy of the market.

They knew it was time to set down roots for Mountain Steer, but they didn't have the cash to rent an industrial site in Lewisburg or build from scratch somewhere else. Instead, they rented a building in White Sulphur Springs through family connections.

"What we did," laughs Frank, "is build a building inside another building. It was our best bet. It's only 27 minutes away from home, and it has worked out perfectly!"

The pair worked closely with the WVDA Meat and Poultry Inspection Division to make sure they had all their ducks in a row when it came to permits, proper storage and sanitary conditions. They also used that time to apply for a Value-Added Producer Grant, and they were awarded \$249,000.

"We used that money to pay the start-up for our employees – three butchers and an administrator. This gave us a leg up for the first two years. Those three positions were paid for. It gave us the time to gain accounts, gain relationships with businesses, cattlemen and state inspectors, making sure we didn't get too big for our britches right off the rip. That



gave us a really good timeline to grow without going in debt up to our ears," explains Frank.

The building was completed in November of 2022. As of this month, Mountain Steer has 26 accounts, including four West Virginia school systems, plus a retail shop at their White Sulphur Spring headquarters and an e-commerce site.

Currently, Frank and James source their cattle from their own farms and five other West Virginia ranches.

"We stress to our buyers that we purchase locally raised and fed cattle from right here in the Mountain State. We get the cattle harvested in Lewisburg. We transport the carcasses from Lewisburg directly to our facility in White Sulphur Springs. Here, we break down those carcasses into steaks, roasts and ground beef. We sell those in our retail case out front. We wholesale to restaurants, grocery stores and school systems right here in West Virginia. We also have our website and

— Mountain Steer, Cont. on page 3

FROM THE COMMISSIONER:

Fortifying Agricultural Resilience: The Essential Role of Biosecurity Training



In the delicate ecosystem of agriculture, the threat of disease outbreaks, pest infestations, and invasive species looms large, capable of devastating crops, livestock, and economies alike. Recent years have stood as a stark reminder of the profound impacts of such threats, underscoring the critical need for strong biosecurity measures within the agricultural sector. I am proud to say that the WVDA has long practiced 'Blue Sky Days' preparation, which involves comprehensive biosecurity training initiatives as a frontline defense during non-emergent times. Our staff consistently engage in training sessions, collaborative exercises with federal and state partners, and stay abreast of emerging threats, ensuring thorough preparedness for their potential impact.

On the Foreign Animal Disease (FAD) front, the WVDA's two Animal Health Laboratories play a pivotal role. The Moorefield Animal Health Diagnostic Laboratory (MAHDL) is a Level 2 National Animal Health Laboratory Network (NAHLN) that tests for African Swine Fever (ASF), Avian

influenza (AI), Classical Swine Fever (CSF), Newcastle Disease and Foot-and-Mouth disease (FMD). In a proactive response to evolving threats, MAHDL has recently doubled its Polymerase Chain Reaction (PCR) surge testing capacity and expanded PCR testing areas to enhance workflow efficiency. Located in the heart of the state's valuable poultry sector, other essential poultry industry testing is done as well.

Meanwhile, the Guthrie Animal Health Diagnostic Laboratory (GAHDL), located at the WVDA's main headquarters outside of Charleston, complements West Virginia's veterinary infrastructure by offering regulatory, surveillance, and diagnostic testing services aimed at safeguarding the health and welfare of the state's animals. Playing a crucial role in supporting USDA disease programs, GAHDL testing for Brucellosis, Equine Infectious Anemia (EIA), and Pseudorabies Virus (PRV). The laboratory extends its services to test for Bovine Leukemia Virus (BLV), Johne's Disease, and Bovine Viral Diarrhea (BVD). GAHDL also assists veterinarians in expedited treatment protocols by providing aerobic and anaerobic bacterial

culture testing.

Through the utilization of three National Animal Disease Preparedness and Response Program (NADPRP) grants, the Animal Health Division has developed six emergency response plans and conducted multiple training and exercise projects, fortifying West Virginia's overall animal agriculture emergency preparedness. NADPRP strengthens our country's ability to combat animal disease outbreaks. Through this program, APHIS provides funding to States, producer organizations, universities, and others to carry out high-value projects that help our Nation prepare for the most critical animal health threats facing U.S. livestock industries today.

Although threats to the agricultural industry are perpetual, the WVDA will continue to prioritize our emergency preparedness for animal disease and other crucial areas.

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: Strangles in Horses



Strangles is a highly contagious disease in the respiratory tract of equids (horses, donkeys, ponies) that is caused by the bacteria *Streptococcus equi* subspecies *equi*. It is called "strangles" because the swelling of the lymph nodes can compress the upper respiratory tract and cause strangled breathing sounds. The disease occurs worldwide and is the

most common infectious agent identified in horses six to 10 years of age. Recently, there have been cases in Rhode Island, Washington, Maryland, Michigan, Florida, Wisconsin, and Virginia. Clinical signs include lethargy, anorexia, fever, nasal discharge, swollen and abscessed lymph nodes. The disease spreads via nasal secretions and pus from draining abscesses. Horses become infected through inhalation or ingestion of the bacterium. This can occur through horse-to-horse contact, drinking contaminated water, or having contact with infected material or equipment. Affected horses should be quarantined and all movement of horses on and off the property stopped until all horses that had contact with the infected animal are confirmed to be negative. Samples can be taken from the upper respiratory tract by nasal swabs, nasal washes, guttural pouch washes, or lymph node aspirates. Microbial culture testing takes 1-2 days and is low cost and readily available. The prognosis for full recovery of uncomplicated cases of strangles is good, but usually takes three to six weeks. Most

cases are treated with rest and supportive care, hot packing and flushing of abscesses, and NSAIDs to help with swelling and encourage eating. Nasal shedding of the bacteria can persist for up to three weeks and horses may be infectious for at least six weeks after nasal discharge has stopped. Vaccines are available to decrease the severity of strangles symptoms but don't completely prevent the disease. Risks for exposure to strangles include a large population size that may lead to overcrowding, frequent travel, severe weather, interaction with horses from different areas, lack of vaccination, concurrent illness, and improper nutrition. The best strategy to prevent strangles is to minimize exposure risks. Contaminated equipment and facilities should be properly cleaned and disinfected. Handlers should wash and sanitize their hands before contact with individual horses and should work with sick horses after work with healthy horses has been completed for the day. Pastures and stables that contained infected horses should be rested for four to six weeks. If you have any questions or believe your horse may have strangles, please contact your veterinarian immediately.

For more information, check out the following links:

<https://www.merckvetmanual.com/respiratory-system/respiratory-diseases-of-horses/strangles-in-horses>
<https://ceh.vetmed.ucdavis.edu/health-topics/strangles>
<https://aaep.org/horsehealth/strangles-contagious-equine-disease>
<https://extension.umn.edu/horse-health/strangles-horses>

— Mountain Steer, Cont. from page 1

e-commerce. We don't do any select beef. It's all choice and prime," stresses Frank.

On a daily basis, Frank and James spend 10 hours at Mountain Steer breaking down beef, packaging, completing orders and any of the hundreds of other tasks that come along with running their own business. And as you may have guessed, Frank is the face and voice of the company. James likes to stay behind the scenes. Once both men leave the shop, it's back to their own farms to do the chores before it gets dark. To top it off, both are dedicating some serious time and money to upgrade their herds.

"We've started investing in our own herds through carcass genetics. In the past, we were only buying bulls to put weight on them and size. That was it. No carcass qualities added," Frank explains. "Now that we have a market for high-quality beef, we are switching up our herd genetics to better benefit Mountain Steer, which Mountain Steer then benefits our farms by paying us more money for high quality cattle. It works hand in hand. We go from calf to finished product, in full control of the cattle that go through Mountain Steer. It allows us to make sure we have the supply, the inventory, the high-quality beef that meets our high standards. It's all under one roof. Our slogan is, 'We're Mountain Steer Meat Company – We Know Beef.' And that is so true."

Just how good are Mountain Steer steaks and roasts? They're good enough to be served and raved about at Food and Friends, Del Sol, The French Goat, The Livery Tavern,

The General Lewis Inn and the Greenbrier Sporting Club, some of the best restaurants in southern West Virginia. Students in Greenbrier, Summers, Pocahontas and Fayette County schools also get to chow down on Mountain Steer beef.

Frank and James aren't stopping there. This past winter they entered the Hayhurst Business Pitch Competition. They were up against 16 other WV companies vying for \$150,000 in prize money. They made it to the finals.

"We did a five-minute pitch in front of four judges and about 150 people. We pitched our business and what we wanted to use the funds for which is an addition to our building for our abattoir or slaughterhouse. We ended up placing second and won \$50,000! Now, we can become a totally vertically integrated company. It was pretty sweet how it all worked out. We were blessed to win one of those monetary awards," says Frank.

Currently, Mountain Steer processes about 12,000 lbs. of beef per month. This coming fall, the company will have a contract with all eight southeast West Virginia school systems to provide their beef. That will increase their output to 27,000 lbs. per month. That's why Frank says building their own slaughterhouse is so critical.

Mountain Steer recently joined the West Virginia Grown program.

"It's sort of like USDA grades," observes Frank. "I can't say it's prime unless I have the prime stamp on it. I can't say it's WV Grown unless I have the WV Grown sticker on it.

Having that official sticker on it saying we're WV Grown is recognizing we are a company that provides quality products. That educates consumers buying our products."

Frank's aunt is also working on a cookbook for Mountain Steer, using their favorite cuts of meat that they sell in the store and online, so customers know how to properly prepare them. They're also planning to market beyond West Virginia's borders.

"We plan to market Mountain Steer in Richmond, VA; Washington, D.C.; and Charlotte, NC using ads on Hulu TV and YouTube TV," says Frank. "We'll be reaching markets with more people who have thicker wallets. That's where the money is. We're going to target our ads in those areas, so we get the best return of people purchasing locally raised beef."

So, when do Frank and James have time to eat and sleep between their business, their farms and their future plans?

"There's a point where we're going to have to stop growing because we're killing ourselves," Frank says with a smile. "But right now, we're making an impact in our community, on our state. We know we'll never be the size of Tyson or Cargill, but we know we can at least do something here at home, and that's what we're looking for. Our farmers are happy. Our customers are happy. That makes us happy!"

You can learn more about Mountain Steer Meat Company and where to find their products on their website at mountainsteer.com.

FFA SPOTLIGHT

ISAAC LANE

AGE: 18

GRADE: SENIOR

SCHOOL: RAVENSWOOD FFA

FFA CHAPTER: RAVENSWOOD HIGH SCHOOL

FFA ADVISOR: JASON MIHLBACH AND JESSICA CONGER

Isaac: I have been in FFA since 7th grade, but even before that, I had experiences with it because my sister was a member. I saw how much she enjoyed it and followed in her footsteps. Together, we started a goat farm and now have a business model where we raise goats to show at the County Fair. I have shown at both the County Fair and State Fair of West Virginia. Lately, I've been doing plant sciences. I've taken horticulture, greenhouse and floriculture because I found that is what I enjoyed most. I help with our chapter's greenhouse where we grow and sell to the public. FFA has given me so many different experiences. In my freshman year we went to Nationals in mechanics; my sophomore year for environmental science; my junior year for agronomy and now, my senior year, for forestry. We have a great competition team and have been very successful. FFA has been a cornerstone of my life since I was young. It has helped me be a successful public speaker and prepared me for the next stages of my life.



WHAT'S COOKIN'?



Let Them Eat Cake

Cake, as we think of it, is a fairly new food. Cake's origin can be traced back to the ancient Egyptians who made bread with some fruit, honey and nuts thrown in. It wasn't until the 17th century and the advent of baking soda and the commercial availability of sugar that the modern-day cake we're accustomed to made its debut (icing came along in the 18th century). Today, we have so many choices when it comes to cake. Do you prefer a plain poundcake or crave a chocolate cheesecake? This month's recipes (including a gluten-free option) are delicious. If you have a recipe you'd like to share, send it to marketbulletin@wvda.us.



MAY 2024



Carrot Cake

Cake:

- 2 cups all-purpose flour
- 2 tsp. cinnamon
- 2 tsp. baking powder
- ½ tsp. baking soda
- 1 ½ cup oil
- 2 cups white sugar
- 4 eggs
- 2 cups carrots, grated
- 15.4 oz. can crushed pineapple, drained

Frosting:

- ½ cup margarine, softened
- 8 oz. cream cheese, softened
- 1 lb. powdered sugar
- 1 tsp. vanilla extract

Step 1

Preheat oven to 350 degrees.

Step 2

Sift first four ingredients together. Mix in remaining ingredients. Pour into a greased and floured 13x9 baking pan. Bake for 35 to 40 minutes.

Step 3

While cake is baking, mix all four ingredients of frosting together and beat until smooth.

Step 4

Remove cake from oven and wait until it is cool before frosting.

Cabin Cake

- 2 cups all-purpose flour
- 2 tsp. salt, divided
- 1 tsp. baking powder
- 1 tsp. baking soda
- ¾ cup cocoa
- 2 cups sugar
- 1 cup oil
- 1 cup hot coffee
- 1 ¼ cups milk, divided
- 2 eggs
- 2 tsp. vanilla extract, divided
- 1 lb. powdered sugar
- ¾ cup butter flavored shortening
- 1 tsp. almond extract

Step 1

Preheat oven to 325 degrees.

Step 2

Sift together flour, one tsp. salt, baking powder, baking soda, cocoa and sugar. Add oil, coffee and one cup milk. Mix at medium speed for two minutes. Add eggs and one tsp. vanilla. Beat for two minutes.

Step 3

Pour into two greased and floured 9" cake pans. Bake for 25-30 minutes.

Step 4

Cool at least 15 minutes before removing from pans.

Step 5

In a large mixing bowl, beat together powdered sugar, shortening, almond extract, remaining salt, milk and vanilla for five minutes. Ice cake.

Coconut Cake (Gluten Free)

- 2 cups gluten-free flour
- 1 ½ cups white sugar
- 1 cup flaked coconut
- ½ cup chopped walnuts
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon xanthan gum
- 1 teaspoon salt
- 1 cup coconut milk
- 1 cup vegetable oil
- 4 eggs
- 1 teaspoon vanilla extract

Step 1

Preheat oven to 350 degrees. Grease and flour a 9x13-inch baking dish.

Step 2

Whisk flour, sugar, coconut, walnuts, baking powder, baking soda, xanthan gum, and salt together in a bowl. Add coconut milk, vegetable oil, eggs, and vanilla extract; mix until batter is smooth. Spread batter into the prepared baking dish.

Step 3

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes.

Step 4 (Optional)

For the frosting, try a gluten free/dairy free recipe or use a gluten free whip cream.

Tip:

You can use two 9-inch round pans instead of a 9x13-inch baking dish and bake for 20 minutes.

Spotted Lanternfly and Tree-of-Heaven in West Virginia

Be on the lookout! Spotted Lanternfly (*Lycorma delicatula*) egg masses have either hatched or soon will within the areas they have infested in West Virginia. Currently, spotted lanternfly populations have been detected in 13 of West Virginia's 55 counties: Hancock, Brooke, Ohio, Marshall, Monongalia, Taylor, Mineral, Hampshire, Grant, Hardy, Morgan, Berkeley and Jefferson.

Removing tree-of-heaven (*Ailanthus altissima*) is the best way to reduce the presence of spotted lanternfly (SLF) on your property. Tree-of-heaven (TOH) is an invasive plant from Asia and is the preferred host of SLF. The presence of TOH boosts populations of SLF and increases the likelihood that secondary hosts, such as black walnut, are damaged from SLF feeding. In areas with high populations of TOH, the SLF infestations can become so high it seems like a plague, wreaking havoc on outdoor plans and creating a nuisance around homes and businesses. The insects also produce a large amount of excrement that attracts swarms of yellow jackets.

TOH is best controlled by applying an herbicide. There are a few different options. One is to use a hatchet or similar cutting tool to cut frills into the tree stem. The frills should be approximately one inch deep and spaced one to two inches apart in a ring around the tree stem. Herbicide is then immediately applied to these frills. Herbicides may also be applied directly to the bark of the tree from the ground level to approximately 18 inches; this method is called the basal bark method. Additionally, herbicides can also be applied to a freshly cut stump; but the herbicide must be applied immediately to the freshly cut stump or the application will not be effective. Herbicide applications should be made between early July and the middle of October.

It is important to realize that if you use the frill or basal bark application method, you will kill the tree; so, you need to consider any nearby targets that could be harmed by a falling dead tree. Herbicides



The early instar stage SLF are very small and are black with white spots. They can often be found on stems of tree-of-heaven.

that contain the active ingredients glyphosate and triclopyr are effective at controlling tree-of-heaven. Please be sure to read and follow the pesticide product label before the application of any pesticide.

When controlling TOH, it is important to remember that simply cutting the plants at ground level will only cause them to produce copious amounts of root and stump sprouts. Thus, the proper application of herbicide following the product label is a vital part of controlling TOH. Do not simply cut down your TOH without treating!

Many people overlook the early instar life stages of the SFL as they look quite different from the adults. The early instar SLF lack wings and are black with white spots. SLF suck plant sap from TOH and several desirable secondary hosts such as black walnut, red maple, and grapes. Most secondary hosts are generally not damaged with the absence of TOH.

If you believe you have seen SLF in a county where the pest has not yet been detected, the West Virginia Department of Agriculture would like to know about it. To report your sighting, send an e-mail to the WVDA at bugbusters@wvda.us. If possible, please submit a photo.

WVDA: What We Do



Karen Pitts

Administration Service Assistant, Cedar Lakes

"I have worked at Cedar Lakes for 38 years. I supervised the Housekeeping and the Maintenance department for many years. Presently, I have the Accounts Payable position. I'm responsible for paying all bills, making Purchase Orders & Receiving Reports, Agreement Forms, Contractual Forms and I reconcile every purchase that is paid on my Purchase card in the Oasis Program. Cedar Lakes has the most beautiful, serene setting that anyone could wish for in a workplace."



West Virginia Grown

Rooted in the Mountain State



Member of the Month

Whites Creek Family Farm

Who: Travis Thompson

Location: Prichard (Wayne County)

Products: Wagyu beef

Where to buy: whitescreekfamilyfarm.com

Member Since: 2023

How they got started:

I grew up on a family farm. We had everything from goats and chickens to cows and horses, a little bit of everything. I moved to Charlotte, NC. One day at the supermarket, I saw a Wagyu steak in the butcher shop. I bought it, took it home, grilled it up and liked it a lot! Next time I went back home to WV, I took a Wagyu steak home for the family to try. Next thing I know, they bought a Wagyu bull and three Wagyu cows, and I moved home to start a business. My dad Terry, brother Jason and I run Whites Creek Family Farm. We have three Wagyu bulls and 130 Wagyu cows. We sell a lot of cuts of meat and our customers are very pleased with the quality.

Future plans:

We're in the process of getting into some stores like the Wild Ramp in Huntington. We'd also like to sell at some farmers markets. As far as we know, there's no one else here in WV raising and selling Wagyu beef. We'd love to expand our market if we could find someone else to raise Wagyu cattle.

Why join West Virginia Grown?

I'm a Wayne County Commissioner. I try to support any programs that are happening on the state level. I wanted us to support the program as much as the program supports 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



Clara's Gourmet (formerly IN A JAM!) is expanding into a new state. You can now find Andrea Duke's delicious jams at Preston-rose Farm and Brewing Co. in Paris, Arkansas. If you're looking to purchase her products a little closer to home, go to clarasgourmet.com



Greenbrier Valley Brewing Company has BIG news, literally! Their best-selling brew, Devil Anse, is now available in 19.2 oz. cans. You'll also find their 36 Parks pale ale for sale this summer at select West Virginia State Parks!

Mark July 27 and 28th on your calendar for the inaugural **Mountaineer Country Farm Crawl!** Farms in Mon, Marion and Harrison will welcome visitors to see how their agribusinesses work. WV Grown members participating include **FernFaye Farm, Turtle on a Post Farm** and **Stone House Lavender**.



NEW!

WVG Members

- Brandywine Berry Company
- Appalachian Forest Herbs
- Appalachian Cannabis Company
- Redbud Hill Naturals
- Moss Hill Farm
- Buzz and Cluck Farm
- Buchannon Upshur Farmer's Market
- Mountain Steer Meat Company

Dunkle Named West Virginia New CTE Teacher of the Year

Emily Dunkle, the agriculture education instructor and FFA advisor at Greenbrier East High School, has been named the West Virginia New Career Technical Education (CTE) Teacher of the Year. The award celebrates the exceptional accomplishments of a CTE teacher with five or fewer years in the classroom and is handed out by the West Virginia Department of Education (WVDE) and the Association for Career & Technical Education (ACTE).

"I am still in shock that I received this award," said Dunkle. "It was so unexpected. It has put the spotlight on the Greenbrier East agriculture program and shows the community we have a really amazing program with really amazing students."

Dunkle has agriculture in her DNA. She grew up on a family farm where they raised beef cattle, sheep, goats, chicken and horses. She joined FFA as a freshman at Shady Spring High School and knew early on she wanted to make agriculture a career. She graduated from WVU in 2020 with a degree in agriculture education.

Dunkle began her career at Bridgeport High School and moved to Greenbrier East in 2021. She wears a lot of hats in her position, teaching animal systems, plant systems, natural resources and this coming fall ag mechanics. She has 90 students in her classes and stresses hands-on learning. Under Dunkle's leadership, Greenbrier East FFA students started a dog grooming service, partnered with the National Fish Hatchery for a project to increase the mallard duck population in Southern West Virginia and are learning new skills such as wool processing and floriculture.

"I want to draw more kids closer to agriculture. They don't always see agriculture as a broad job opportunity. They think it's all raising cows and driving tractors, but it is so much more. There are so many job opportunities in agriculture," she stressed. "I want to give my students the skills necessary to go out there and get a job in ag."

Dunkle is now in the running for the ACTE Region I New CTE Teacher of the Year. If she is successful, she will move on to the national competition in December.



THE

WEST VIRGINIA GROWN

ROOTED
TOUR

free events!



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!

Veterans and Heroes to Agriculture: Heather Wright

The word "giving" describes Heather Wright and her life perfectly. A fifth-generation farmer, RN, nurse practitioner, athlete, and veteran, she wants to give her family, her patients, her community, and her state a better life.

Her passion for giving started with her career in the military where she served in Civil Engineering Emergency Management, Critical Care Nursing and Aerospace Medicine. Dealing with worst case scenarios and finding ways to deal with a lot of unknowns made it critical for her to be flexible.

"In the military, you must be Semper Gumby (Always Flexible). Those careers also came with a bit of stress," said Wright. The skills also transitioned to her career after she left the military.

"Running a farm also teaches you good time management skills, as well as some grace on yourself when things don't quite go as planned," she notes.

Wright looks at each year as an opportunity for reflection and change.

"Farming has its challenges. A lot of military veterans have health conditions to navigate. I've learned a lot from presentations focused on veteran farmers, specifically adaptive approaches and modifications."

Her farm, Mill Creek Meadow Farm, sits on 61 acres in Bunker Hill, Berkeley County. It includes a mix of pasture and woodland. The land is home to a few animals including free roaming turkey, fish (in a spring fed pond), as well as cows and calves.

In 2022, Heather joined the WVDA Vets and Heroes to Agriculture Program, Homegrown by Heroes, WV Grown, and the Farmer Veteran Coalition. Her fiancée Eric turned a hay wagon into a roadside stand with lumber his family cut at their sawmill. By 2023,



Veteran Heather Wright works in her garden at Mill Creek Meadow Farm. It's a way to grow delicious, healthy food and give back to the community.

the farm went from one to three gardens with a focus on fruits, vegetables and hay.

She still finds ways to give back to her community with her business plan, including selling her produce to her local community and donating at least 10% of her farm-raised food to those in need. Above all though, she is a person of faith. "I pray that God will bless this outreach as He sees fit. I hope it inspires people to get their hands in the soil and reap the harvest of all it can provide."

WVDA BEGINS SPONGY MOTH TREATMENTS FOR SPRING 2024

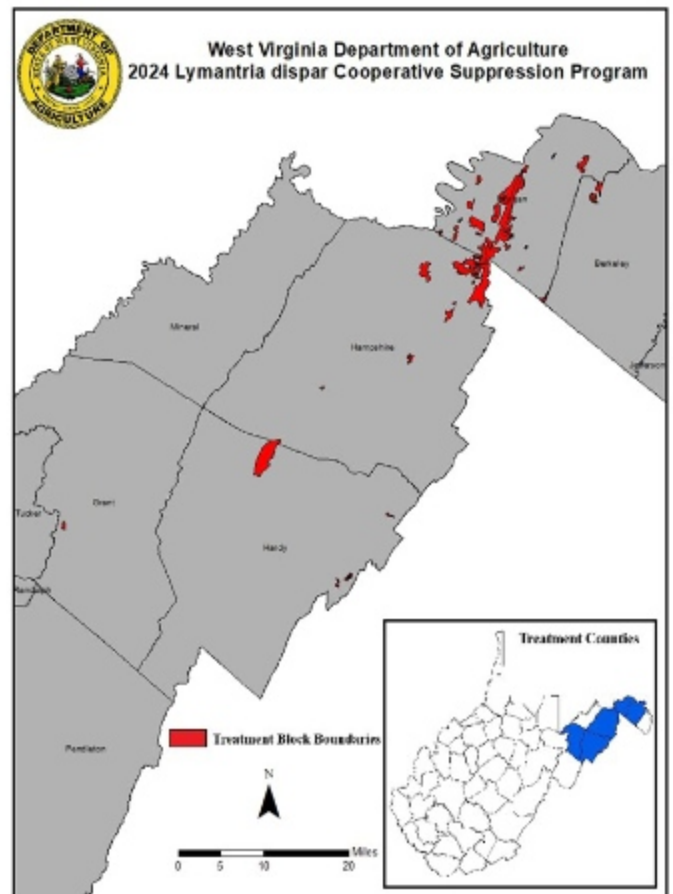
The West Virginia Department of Agriculture (WVDA), in cooperation with the United States Department of Agriculture-Forest Service (USDA-FS), will be conducting aerial treatment of approximately 25,322 acres for the purpose of reducing significant impacts to forested lands within West Virginia caused by the *Lymantria dispar* or spongy moth (formerly known as gypsy moth). The WVDA will treat these acres under the WVDA Cooperative State-County-Landowner (CSCL) Suppression Program. These treatments will begin the first week of May, weather permitting.

WVDA officials are concerned that, without treatment, the spongy moth infestations in West Virginia will reach high enough levels to cause defoliation and possible tree mortality. Large numbers of caterpillars are expected in the 2024 treatment areas. It is likely that many already stressed trees will not be able to withstand additional heavy defoliation and will die. Water quality, recreation experiences, wildlife habitat, and timber production could all be negatively affected. Excessive mortality will also reduce visual quality.

The WVDA anticipates the possibility of significant defoliation in 2024 because of an increase in the spongy moth population in areas of Berkeley, Grant, Hardy, Hampshire, and Morgan Counties. The spongy moth fungus, *Entomophaga maimaiga*, though present, did not prevent the deposit of large, healthy, and viable egg masses in 2023.

The landowners in the CSCL Program signed a contract with the WVDA and paid a deposit, thus confirming the requested treatment for their spongy moth problem. The landowners selected the spray material to be used on their property and verified their property boundaries. These agents are a bacterium known as Foray 48B (BTK), which affects young caterpillars with minimum effects on other insects and animals or Mimic 2LV (Tebufenozide) which has a very low toxicity to all mammals and aquatic species.

Detailed maps with specific locations of the treatment areas are available for review at the New Creek office of the WVDA. If you have questions or comments, call 304-788-1066 or 304-558-2212.





West Virginia DEPARTMENT OF
AGRICULTURE
COMMISSIONER JERRY A. LEONARDI

WVDA On-Farm Readiness Review



The West Virginia Food Safety Training Team (WVFSTT) would like to invite produce farmers throughout the state of West Virginia to participate in a voluntary On-Farm Readiness Review (OFRR). This is in alignment with the West Virginia Department of Agriculture's Produce Safety Team's mindset to "educate before you regulate." An OFRR allows the producer to work with an educator and/or a regulator to understand how to better improve their practices for producing a safer product. It also provides the opportunity to ask questions before an inspection occurs. OFRRs are designed to help fresh produce growers feel prepared and ready for full implementation of the Food Safety Modernization Act (FSMA). They allow growers to walk through their operation, with a small team of food-safety experts, and discuss how to meet the FSMA-Produce Safety Rule requirements.

For those unsure of their exemption status or those who fall under the inspection guidelines of FDA, the OFRR is an important tool for growers to explore their current food safety practices, identify areas needing improvement and receive technical assistance in a non-inspection environment. Conducted prior to the scheduling of a produce inspection, a team of WVFSTT members will schedule a confidential walkthrough of your produce growing, packing and distribution environments. Provided as a free service, you must complete your Produce Safety Program Exemption Application for the current growing year or indicate that you qualify for an inspection.

Benefits of OFRR:

- Farmers voluntarily request an OFRR from their state department of agriculture and/or extension agent.
- Over the course of a couple hours, scheduled at the convenience of the farmer, the reviewer observes growing conditions, harvesting practices, packinghouse operations, water sources and discusses common food safety touchpoints.
- At the end of the review, the assessor provides their top three suggestions for the farm to improve its food safety practices. Afterwards, the farmer is connected with educational materials and resources to assist with solutions to achieve compliance with FSMA.
- This program has been designed to educate the farmer on the inspection process and provide a level of comfort with the new requirements imposed by FSMA.
- Careful consideration has been given to protecting farm information from prying eyes unless an immediate threat to public health is detected.

If you are interested in scheduling an OFRR, please reach out to produce@wvda.us or contact Jeremy Grant, Produce Safety Manager, at 304-939-3901.

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CLASSIFIED ANNOUNCEMENTS May 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

June 2024. . .

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

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

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.**

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

Apiary Events

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

Barbour Co. Beekeepers Assoc., *Monthly Meeting*, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 304-457-4500.

Fayette Co. Beekeepers Assoc., *Monthly Meeting*, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick Forren, 304-539-1303.

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

Marion Co. Beekeepers Assoc., *Monthly Meeting*, 4th Thursday, 7 p.m., Eldora United Methodist Church, Topic, Can you BEAR the Loss?, Contact Debbie Abels, 304-633-5647; deb.abel53@yahoo.com.

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.

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

Mountaineer Beekeepers Assoc., *Bi-Monthly Meeting*, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, pjustinking@gmail.com.

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

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.

Tri State Beekeepers Assoc., *Monthly Meeting*, 3rd Thursday, Feb.-May, 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, novice program, Contact Steve Roth, tristatebees@gmail.com.

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.

Apiary Sales

Equip.: capping scratcher, capping knife, deep super, bottom base, 2, pr. gloves, more, \$45/all. Becky Berlin, 1833 Left Millstone Rd., Weston, 26452; 681-495-2171.

Oxalic acid vaporizer for mite treatments, 3-wire, 115 ac supply copper cup w/380 heater w/a sealing cap & temp. controller, vaporize at 250 degrees C/450 F through a 1/4" hole in the back or reduce front entrance of a sealed hive, vaporizer is removed, stopper is removed & hive kept buttoned up for 10 minutes, as soon as the copper cup is reheated the next hive can be done, \$150/ea. Javier Ott, 107 Towhee Lane, Washington, 26181; 304-893-2193.

Cattle Sales

Reg. Scottish Highland bulls: 4/22 yellow bull; 4/13 black bull; 5/23 Dunn bull, all good disp., easily handled & are reg. w/American Highland Cattle Assoc., parents on premise, can provide pictures, \$4,000/ea. Emily Arbuckle, 15455 Seneca Trail N., Lewisburg, 24901; 304-661-3533.

Reg. Hereford 14-mo. bulls, Hometown 10Y blood, \$2,400/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 304-983-8004.

Reg. Gelbvieh bulls, 4, \$4,000/up. Justin Browning, 795 Tyler Crk. Rd., Salt Rock, 25559; 681-204-9006.

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

Reg. Polled Hereford: bulls, passed BSE; heifers to breed, both \$2,500/up. Bobby Daniels, P.O. Box 214, Fairdale, 25839; 304-575-7585.

Reg. Limousin & Lim/Flex: breeding age bulls, performance info avail., black, polled, calving ease, vacc., passed BSE, \$3,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043; ralimousin@frontiernet.net.

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

Hereford heifers, out of AI Hereford, all dark red, cows/reg. bull, \$1,500/ea.; bull calf out of dark red cow/reg. bull, \$1,200. Dwayne Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577.

Reg. Polled Hereford 15-mo. bulls, Hometown blood, DNA tested & passed soundness exams, \$2,000/up. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

Reg. Polled Hereford 15-mo. bulls, halter broke & ready to go, \$2,500/up. Neil Litton, 1194

Armstrong Rd., Summersville, 26651; 304-618-7313.

Reg. Hereford yrlg. bulls, low bt. wt. EPD's, ready for spring breeding, \$2,200. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 304-573-0844; chance37@suddenlink.net.

Pure Red Limousin 2 1/2-yr. bull, easy calving/handling, good disp., \$2,000. Jim Scyoc, 118 Belgium Way, London Forge, 26386; 304-783-4358.

Angus 13-mo. bull, Black Granite blood, \$1,800. Sam Yokum, 24579 Mountaineer Dr., Seneca Rocks, 26884.

Zebu cow, \$500. Albert Watts 657 Riffe Branch, Delbarton, 25670; 304-475-3208.

Cattle Wants

Mini cattle, heifer & bull unrelated. Diana Clark, 23 Rhododendron Lane, Kingwood, 26537; 304-329-2799; mornings.

Looking for good producing Jersey or Holstein milk cow, will consider others. Carla Hinchman, 44 N. Florida St., Buckhannon, 26201; 304-613-0053.

Equipment Sales

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

Kubota '14 25 hp tractor w/5' bucket, 60" belly mower, hyd. static, 4 WD, \$1,450. 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.

Daros tedder, \$2,000; JD 1350 discbine, \$7,000; NH 254 rake tedder, \$1,000; gravity wagon, 120 bu., \$1,200. Douglas Cunningham, 1440 Gibbons Run Rd., Augusta, 26704; 304-496-8143.

JD 5065E 4 WD tractor w/loader, bucket, pallet forks, hay spear, 1,900 hrs., shed kept, excel. cond., \$30,000. Brian Elinger, 845 Dunkard Church Rd., Augusta, 26704; 304-257-8862.

Ford plows, 2 bottom, kept in barn, good cond., \$400. Ronald Fleak, 2807 Dupont Rd., Parkersburg, 26101; 304-863-5932.

JD 830 tractor w/ps, 6' finish mower, 7' scraper blade, pig pole, 4' bush hog, post hole digger, \$6,700. Richard Godfrey, 662 East Dr., Princeton, 24740; 304-425-1282.

Int'l Farmall A tractor, motor is locked up but in otherwise good restorable cond., shed kept, \$700/obo; Ford 551 round hay baler, has new belts but needs top roller, \$1000/obo. Wayne Goldizen, 1131 N. Mill Crk. Rd., Petersburg, 26847; 304-257-1668.

NH 256roller bar rake, good cond., \$3,500. Max High, 8508 Patterson Crk. Rd., Lahmansville, 267631; 304-851-0401.

JD 335 round baler, 4x4, good cond., shed kept, 4 wet lines, \$6,200 Nelson Jenkins, 400 Rowan Rd., Sinks Grove 24976; 304-646-6152.

MF: 35 gas tractor VGC line, new tires, \$4000; 124 sq. hay baler, \$1,200; JD 5210 tractor w/front end loader, bucket, 2 WD, \$14,000; Vermeer 5031 round hay baler, 4x4 bales, has belts, \$3,200; Ford/NH 6'4" disc mower, \$2,500. Harriet Johnson, 5986 Gatewood Rd., Fayetteville, 304-222-0921.

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.

Gravelly 16G 50" mower, Kohler M185 2 cyl. engine, 75 hrs. since overhauled, \$1,375. Frank Mash, 12 Cottonwood Dr., Elkview, 25071; 304-965-3462.

King Kutter heavy duty 7' scraper blade, good cond., must have at least 50 hp tractor., \$1,000/obo. Charlene Meadows, 3650 Pluto Rd., Shady Springs, 25918; 304-222-7847; cmeadows6772@gmail.com.

NH 245 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; 304-845-4866.

LN2100 series 4 WD tractor, low mileage, \$26,000. Jerry Nelson, 1480 Tribble Ridge Rd., Clay, 25043; 304-587-4742.

NH '07 TT60 farm tractor w/loader, canopy top, tires loaded, 900 hrs., \$20,000. Homer Plumley, 351 Plumley Mtn. Rd., Shady Springs, 25918; 304-573-8799.

Enrossi 3-pt., 4-pinwheel hay rake, excel. cond., \$1,100. W. Purdy, 407 Jarvis Rd., Chloe, 25325; 203-376-5908.

Hay 20' conveyor w/elec. motor, stored inside, \$900. Bill Rusk, 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.

Zetor '05 3341 Super 4 WD tractor w/bucket, 1,700 hrs., excel. cond., \$23,000. Greg Sava, 1896 Bays Rd., Birch River, 26610; 304-649-2975; gregverena@gmail.com.

NH 256 rake, \$3,000; Enrossi DM1 7' rotary mower, \$5,000; Eonutti GT310 tedder, \$700, all barn kept. Jim Scherr, 639 Highland Farms Rd., Kenna, 25248; 304-932-5751.

Farmall Super M tractor w/engine-dr. hyd. lift-all, \$4,000. Linda Staddon, 1073 Cheat Rd., Morgantown, 26508; 304-594-3332.

Kuhn 550 disc mower, 6'10" cut, good cond., \$1,600. John Sutton, 799 Back Rd., Mill Creek, 26280; 304-335-4350.

Pig pole, excel. cond., \$100; solid wheel & mount assembly for bush hog, excel. cond., \$90. Harold Treadway, 208 Crooked Crk. Rd., Fayetteville, 25840; 304-574-6300.

NH: 565 sq. baler, \$4,500; 258 rake, needs some work, \$1,000; Vermeer CR90 tedder, \$2,500; NH 258 rake, needs repaired, \$1,000. Kelly Vance, P.O. Box 733, Holden, 25625; 304-784-1671.

Disc 5' for 3-pt. hitch, goes on the back of a tractor, good cond., \$275; set of 14" turning plows that are also 3-pt. hitch, good cond., \$325. Jeffery Wood, 1173 Clymer's Crk. Rd., Hurricane, 25526; 304-562-5493.

Equipment Wants

JD 140 garden tractor. Emily Ar buckle, 15455 Seneca Trail N., Lewisburg, 24901; 304-661-3533; emilyaarbuckle@yahoo.com.

Goat Sales

ADGA/AGS dual reg. pure Nubian 2/24 buck kids, bottle fed excel. show & milk stock, clean tested herd, \$250. Leslie Gallien, 474 Wymer Run Rd., Jane Lew, 26378; 304-884-7020.

Nigerian Dwarf bucklings, 6, \$150/ea.; polled buckling, \$250; doeling, \$250. D. Hanson, 228 Meadowview Lane, Crawley, 24931; 304-661-2444.

Reg. Saanen '24 doe & buck kids; 2, yr/1g. bucks, all \$200/up. Jim Kirk, 2345 Hudson Branch, Culloden, 25510; 304-743-6696; upahollow60@hotmail.com.

ADGA reg. Saanen, Nubian & Alpine dairy goats, dry yr/1g & doe kids, \$300/up. Debbie Loudermilk, 1018 Harper Rd., Lewisburg, 24901; 304-661-0879.

Boer good disp.: nannies, \$200/ea.; intact bucks, \$150. Charlene Meadows, 3650 Pluto Rd., Shady Springs, 25918; 304-222-7847.

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 does, bucks & wethers, blue eyes, wattles, moonspots, CAE neg. herd, \$125/up. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Hog Sales

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

Hereford & Hampshire pigs, \$125/ea. Ralph Deck, P.O. Box 171, Pipestem, 25979; 304-673-0290.

Hog Wants

Looking for meat pig, prefer Duroc, Hampshire or Iberico, will consider others. Carla Hinchman, 44 N. Florida St., Buckhannon, 26201; 304-613-0053.

Horse Sales

Donkeys: jennys & a jack, \$400/ea.; hinny, \$600. Trey Evans, 205 Her Harsh Rd., Egdon, 26716; 301-616-7676.

Plant Sales

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

Plant Wants

Holly Hock & garlic seeds. Sandra Phillips, 74 Foster St., Buckhannon, 26201; 304-517-6952.

Poultry Sales

Peacock 1-yr. pr., \$300. David Ramsey, 1690 Lower Sycamore Rd., Indore, 25111; 304-587-2376.

Sheep Sales

Katahdin mixed ages, rams & ewes, \$250/ea. Pamela Bailey, 512 Shelter Rd., Fayetteville, 25840; 304-663-8621.

Katahdin 3/24 lambs, white & other colors, black hooves, can be reg. twins & triplets, \$270-\$290, avail. mid to late June. Gene Glover, 1098 Terry Ave., Fayetteville, 25840; 252-230-8957.

Reg. Romney 4/23 ram lambs, 3, parents on premises, can send photos, \$350/ea. Garrathan Kirby, 221 Charles Reed Rd., Frankford, 24938; 681-426-0050.

Pure reg. Suffolk 3-yr. ram., good disp., \$300. Robert Luchetti, 145 Point Run Rd., Triadelphia, 26059; 304-547-1879.

Suffolk ewes, 2 w/lambs & Suffolk/Dorset cross ram, CDT vacc., \$1,000. Hilliary Morris, 5121 Lantz Ridge Rd., Aurora, 26705; 240-785-8004.

Dorper 16-mo. hair ram, black headed, he is a twin, vacc./wormed, broke to lead, \$650. Holly Taylor, 558 Barnes Run Rd., Sandyville, 25275; 304-273-0704.

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: 100, 4x5 round bales, \$30/ea.; '23 round bales, outside, \$20/bale. Robert Brownfield, 2864 Taylor Drain Rd., West Union, 26456; 304-266-7426.

Great Pyrenees 11/23 pups, vacc./wormed, raised w/sheep, \$350. David Childers, 3389 Little Crk. Rd., White Sulphur Springs, 24986; 304-536-3232.

Hay wagons with sides & back, 2, \$1,000/ea. Rich Clark, 23 Rhododendron Lane, Kingwood, 26537; 304-329-2799.

Hay wagon, 8x16, \$500; CKC reg. Collie pups, rough collies, sable/white, vacc./wormed, parents on premise, males, \$450; females, \$600. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

Greenhouses: 2, 30x96 w/2 fans & 4 shutters ea., \$3,500/ea.; lg. 30x96, 4x4, 10 high truss rafter on 5/12 pitch w/fain in gable, \$1000. Marvin Edwards, 1 Vernice Lane, Rt. 2, Milton, 25544; 304-634-1155.

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

Maple syrup, pure WV: \$20/qt.; \$11/pt.; \$6 1/2 pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-788-1831.

Karakachan/Maremma cross LGDs, 2, males, working parents on site, \$450. Sam Herrmann, 169 Herrmann Ridge Trail, Paw Paw, 25434; 304-947-7314; samjo@juno.com.

Hay: 4x5 round bales, mix grass, \$25/bale. Rusty Livingood, 351 Little Sandy Rd., Bruceton Mills, 26525; 304-692-9979.

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

Apple press hand crank, \$175. Sam Phillips, 74 Foster St., Buckhannon, 26201; 304-517-6952.

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

CKC Red & Blue Heeler pups & dogs, out of working parents, excel. farm & family dogs, \$500/ea. Judy Sauborn, 454 Cobun Crk. Rd., Morgantown, 26508; 304-288-1179.

Hay 62, 4x4 round bales, barn kept, never wet, 2nd winter for hold over, \$20/bale. Nancy Sisler, 431 Oak Grove circle, Terra Alts, 26764; 304-789-6681

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

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

74TH ANNUAL WV PUREBRED SHEEP & GOAT SHOW/SALE & NATIONAL COUNTRY CHEVIOT SALE
Tri-Co. Fairgrounds, Petersburg, WV
May 31, 11 a.m. Goat & Sheep Shows
June 1, 2:30 p.m. Sheep & Goat Sale
June 2, Mountaineer Classic & Mt. State Show Series

RETURN SERVICE REQUESTED

MAY/JUNE GARDEN CALENDAR

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



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| MAY 1 Plant figs.
Seed or transplant parsley. | MAY 13 Plant sweet potatoes.
Harvest scapes from hardneck garlic. | MAY 24 Prune tomatoes at first flowering.
Plant an herb garden. |
| MAY 2 Transplant onions. Seed fennel.
Plant fingerling potatoes. | MAY 14 Plant peppers, okra and cabbage.
Harvest established asparagus. | MAY 25 Stake and mulch tomatoes.
Trellis cucumbers. |
| MAY 3 Plant potatoes. Transplant or seed.
Chinese cabbage. | MAY 15 Seed borage and zinnias.
Seed lima beans. | MAY 27 Plant asparagus beans.
Transplant fennel. |
| MAY 4 Seed snap beans.
Seed head lettuce. | MAY 16 Seed sweet corn. Remove strawberry
blossoms on newly transplanted plants. | MAY 28 Seed leaf lettuce as a companion plant with
trellised cucumbers. |
| MAY 6 Seed leaf lettuce and winter squash.
Control broadleaf weeds in lawn. | MAY 17 Seed or transplant basil.
Seed Malabar spinach. | MAY 29 Seed Roma beans. |
| MAY 7 Seed summer squash and cucumbers. | MAY 18 Install row covers to exclude insects on
cabbage and broccoli. | JUNE 1 Seed lettuce as a companion plant to
tomatoes. Seed parsley. |
| MAY 8 Seed or transplant broccoli. | MAY 20 Prune azaleas, viburnum, lilac and forsythia
after blooming. | JUNE 3 Seed snap beans and carrots.
Seed summer squash and corn for late crop. |
| MAY 9 Seed late celery. Seed sweet corn.
Seed cilantro. Plant bok choy. | MAY 21 Begin control measures for cucumber beetle. | JUNE 4 Plant tomatoes. Seed cabbage, cauliflower,
broccoli and Brussels sprouts. |
| MAY 10 Seed thyme. Plant early celery and tomatoes.
Grow mint in containers. | MAY 22 Plant eggplant.
Turn compost. | |
| MAY 11 Seed annual flowers. Transplant or seed
melons. Fertilize houseplants. | MAY 23 Plant jack-o'-lantern pumpkins. | |

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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