

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

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

Harvest Time



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Chico Ramirez and Mary Oldham have spent more than a decade making Mountain Harvest Farm their home.



It's a farm story. It's a love story. It's a success story.

Mary Oldham and Chico Ramirez grew up thousands of miles apart, in different parts of the world. It took their love of farming to bring these two together, growing their dreams on Mountain Harvest Farm in Monongalia County.

Mary was raised in Morgantown.

"I did not grow up on a farm," she laughs. "In fact, I did not know anything about farming until I was in college at Dickenson College, in PA. We had a community garden, and I worked there through work study and found I liked it and was interested in it. That's how I got involved in agriculture. I really liked the idea of producing your own food, and I loved being outside. It was a really good stress reliever, and it was rewarding."

Meanwhile, Chico grew up in Honduras.

"I lived on a farm. It was about 20-acres, and we rented the land. That's what my father did for a living. At times, we raised horses and cattle. We also had some corn and beans. But when I got older, I started planting more

vegetables. I saw more income coming in. That was my motivation," Chico says with a hearty laugh. "It kept me busy. I started selling my produce at the local farmers' market. Later on, the local grocery store hired me to provide their produce. I grew peppers, onions, zucchini, green beans – summer crops."

After Mary graduated from college with a degree in environmental science, she decided to join the Peace Corp and was sent to Honduras to work with a women's agricultural cooperative. She and Chico lived in neighboring towns and worked with some of the same people. They both had an interest in organic agriculture.

"Organic agriculture isn't prevalent in

Honduras. Chico and I got to talking about it, and we got to be friends," Mary says with a smile.

"That's how we connected," adds Chico. "I didn't know much about organic production, and she did."

The rest, as they say, is history, but there is so much more to their story.

Mary spent three and a half years in Honduras, two years in the Peace Corp, another year through an internship with the U.S. Agency for International Development, and six months living in Chico's village before she returned to the U.S. to go to grad school at WVU. Once she received her master's degree, in Agriculture and Natural Resources Economics, Chico made the move to West Virginia.

They knew they wanted to farm; the challenge was finding a place to do it. Three miles off I-79, on the Goshen Road, in Mon County, they found their ideal location.

"The farm was called Owl Creek Farm. Del and Linda Yoder operated a pick-your-own strawberry operation here for about 30 years. They let other farmers use some

FROM THE COMMISSIONER:

Drought Conditions Worsen; Assistance Programs Available



Drought conditions continue to tighten their grip on West Virginia, with two-thirds of the state classified under extreme (D3) or exceptional (D4) drought. Agriculture is bearing the brunt of these dry conditions. Drought is the leading production risk in U.S. farming, surpassing all other risks in terms of lost output and income. The effects are visible across the state: dry, brittle fields, depleted water sources, and struggling crops that produce smaller yields. Many farmers are already dipping into their winter hay reserves, leaving them with difficult choices - either search for more feed or sell off part of their herd.

To help farmers face these challenges, several assistance programs are available. While some provide immediate relief, others focus on long-term strategies and conservation practices to mitigate future droughts. Farmers should integrate drought into their operational planning, if hotter and drier summers become the norm. While we hope to avoid another drought of this scale, proactive planning can minimize the risk.



The pastures on Cindy McDaniel's farm in Augusta are brown and crunchy, her spring-fed pond has dried up and she's been feeding her cattle hay since early June.

If you haven't yet reached out, I encourage you to contact your county or regional USDA office. Representatives from the Farm Service Agency (FSA) and Natural Resources Conservation Service (NRCS) can guide you through available programs and assist with applications. Additionally, reporting drought conditions is critical. A self-reporting tool helps determine drought status, and both farmers and the public are encouraged to submit reports via the Drought Monitor website (<https://droughtmonitor.unl.edu/>). Your feedback improves drought assessments and

informs better management of water resources and drought planning.

Currently, FSA Drought Assistance Programs offer compensation for:

- Grazing losses due to drought,
- Transportation costs for hauling extra feed, water, or livestock to available grazing,
- Replanting eligible trees, bushes, and vines that died from drought, and
- Developing water sources for livestock.

Beginning farmers, women, and historically underserved producers may receive additional assistance for hay and grazing losses under the Noninsured Crop Disaster Assistance Program (NAP), if they have a CCC 860 form on file with their local FSA office. To find your local office, visit <https://www.fsa.usda.gov/state-offices/West-Virginia/index>.

Additionally, West Virginians facing livestock hardships due to drought may receive cost-share funding through their local Conservation Districts to help supply water. Eligible components include portable water tanks, pumps, pipelines, and water troughs for livestock, as well as irrigation systems for crops. A D1 classification or higher from the U.S. Drought Monitor qualifies counties within a conservation district for cost-share assistance via the Agricultural Enhancement Exigency Program. Visit www.wvca.us for a list of Conservation Districts.

We'll keep you updated on any additional assistance as it becomes available. In the meantime, adopting future management practices that increase soil organic matter and reduce moisture loss - such as no-till or reduced tillage, cover crops, and crop rotations - can help farms become more drought-resistant. Healthier soil can absorb and retain more water for longer periods. Every 1% increase in organic matter results in as much as 25,000 gallons of soil water per acre. Farmers should also consider efficient irrigation methods, like drip irrigation, which delivers water directly to the root zone and conserves soil moisture.

For livestock operations, rotational grazing is essential as it helps reduce stress on vegetation. Implementing a "Closing

the Gates" strategy confines livestock to specific areas, preventing them from overgrazing and allowing vegetation to recover once moisture returns. The NRCS offers valuable assistance in creating these grazing practices. Visit www.nrcs.usda.gov for more information on conservation planning.

In closing, know that we will get through this. West Virginia has weathered severe droughts in the past, and resources are available to help farmers today. The WVDA is closely monitoring all assistance programs and will ensure timely information reaches our agricultural community. Remember to check on each other during this stressful time - sometimes, knowing that help is available and feeling supported can make all the difference.

Kent Leonhardt, Commissioner of Agriculture



Landin Harper owns and operates Wilkerson Christmas Tree Farm in Lincoln County. He planted 2,000 seedlings this past spring. Seventy percent died as a result of the drought conditions.

USDA Farm Service Agency
U.S. DEPARTMENT OF AGRICULTURE



The Livestock Forage Disaster Program (LFP) provides compensation to eligible livestock producers who have suffered grazing losses due to an **eligible drought condition**, determined by the U.S. Drought Monitor, available at droughtmonitor.unl.edu

Visit fsa.usda.gov/lfp or scan the QR Code for more information on eligibility and how to apply!



For local USDA Service Center information visit farmers.gov/service-center-locator.

APPLY BY JAN. 30, 2025

— Harvest Time, Cont. from page 1

of the land after they retired. Then we came along 12 years ago. They let us use some space in exchange for pulling thistles, some other light chores and helping around the property," explains Mary. "They really were very generous with us starting out because we didn't have anything. We started renting land and expanding slowly. Del and Linda were big mentors and helped us out with some equipment and just generally supported us in a lot of ways."

"My wife and I know how much we've put into this farm over 12 years. We have been working together and supporting each other. The community support has been amazing!"

- Chico Ramirez, Mountain Harvest Farm

Mary and Chico started out small. Chico had experience with summer crops from his years working the farm in Honduras. Mary had experience with organic agriculture. They decided to marry the two.

"It was definitely an interesting shift," says Mary. "We're not certified organic. We're certified naturally grown, which is a small-scale version of certified organic. We decided to do a farmers' market and a CSA (Community Supported Agriculture, a subscription box service). For those markets, you have to have a lot of variety."

Chico learned to grow vegetables he'd never been able to in Honduras, like salad mixes and carrots, and they were doing it on just an acre. They tacked up flyers around the Morgantown area hoping to attract business.

Ten years, a marriage, and two kids later, this couple is thriving. Mountain Harvest Farm now covers 12 acres, includes four high tunnels, a moveable chicken house, and crops of every kind.

"We have about 40 crops this year. We've got green beans, corn, lettuce, carrots, beets, turnips, spinach, tomatoes. We have several high tunnels we've been able to construct with the help of the Natural Resources Conservation Service (NRCS) and the EQIP program. In there," Mary points to one of the high tunnels, "we have cucumbers, peppers, and cherry tomatoes. We're experimenting with strawberries. People are always telling us they want strawberries, and this farm has a history of growing strawberries. So, Chico is trying to grow those without a huge headache,

especially since we're organic, because they're really hard to grow that way."

In fact, Chico has set up an entire high tunnel filled with cherry tomatoes and strawberry plants using an experimental bucket system. It's not hydroponics. The plants are soil based and soil rotation is involved. All the plants are on a drip system. Not only are the plants fed water, they also receive a mixture that is used often in Honduras – molasses, which is high in calcium, magnesium, iron, potassium, and other micronutrients and acts as a quick fertilizer for plants.

On top of planting and weeding and harvesting and all the other chores on the farm, every week, Mary and Chico help fill CSA boxes for 200 members, they set up shop Saturday mornings mid-May through November at the Morgantown Farmers' Market and do the same at the Winter Farmers' Market at Mylan Park every Saturday, December through May. They also provide produce for the local FARMacy program and several restaurants. However, they don't do it alone.

"The community has been amazing," Chico stresses. "We have a lot of local support. Linda has treated me like a son. Mary's family has helped us a lot. Our neighbors have, too. We have a lot of supporters."

They've also been able to employ six full-time farm workers.

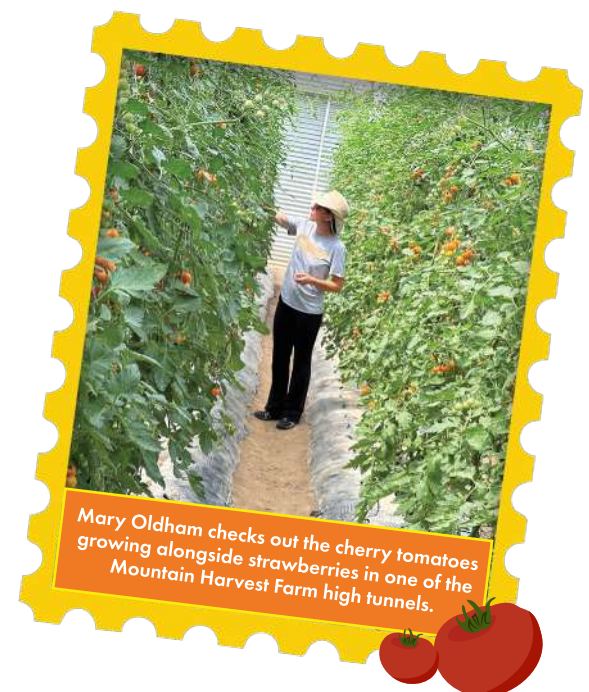
"Three of our workers are here on H2A visas, which allows U.S. employers to bring non-immigrant workers to perform temporary/seasonal agriculture labor," Mary explains. "They come in April and leave in December. They are from Honduras. Then we also have three local workers. The H2A workers take care of the field production. That is what they specialize in. They've worked on production farms their whole lives. They're fast and really good at what they do. Our local workers are more multifaceted. They pack all the CSA bags, do the labeling, organize. They do deliveries, help us with marketing, and can help with the production aspect when needed. When we bring folks on through the H2A visas there is sometimes a perception they are taking away jobs from local workers, but what we have found is it has enabled us to expand and create more and better local jobs. Before, we had local folks working here part time. Now, we're able to sustain full time positions that are more in tune with their skill sets."

This past year, Linda Yoder worked with the West Virginia Land Trust to put the farm into a

conservation easement. It now has restrictions on it for perpetuity.

"That was a dream for Linda, and a lot of work for her," says Mary. "We're very excited to be part of this farm and to know it will be a farm forever. This past spring, Chico and I worked with Linda to purchase the piece of farm that's in the conservation easement. We've been in this gradual mentorship to keep this farm. We are just extremely grateful to her because she's allowed us to farm here. We now own 12 acres, all the field spaces and we're talking with her about other pieces of the farm, as well."

Another big change in the last year is that Chico has become a U.S. citizen.



Mary Oldham checks out the cherry tomatoes growing alongside strawberries in one of the Mountain Harvest Farm high tunnels.

"When I first came here, it was very hard. But farmers...we are the same everywhere. It doesn't matter where you are," Chico says with a smile. "People from the start have been very generous with me. My wife and I have put a lot into this farm over the past 12 years. We have been working together and supporting each other. I think we came here just at the right time."

Mary and Chico hope to continue to grow Mountain Harvest Farm. They'd like to incorporate more educational opportunities on the farm and, perhaps, add a new crop or two.

Mountain Harvest Farm was the recipient of the 2023 West Virginia Conservation Farm of the Year and is a member of WV Grown. You can find out more about the farm on their website at mountainharvestfarmllc.com/.

WHAT'S COOKIN'?

The Apple of our Eye



West Virginia's apple industry is facing a crisis. As more and more American companies who use apples in their products (applesauce, apple juice) turn to the Chinese market for their fruit, our orchards are losing their main source of income. It's an issue the WVDA, USDA, Sen. Manchin and The Farmlink Project tackled last year by compensating growers for their apples and then getting that fruit into the hands of hunger-fighting charities in West Virginia and beyond, ensuring the fruit was not wasted. Until a long-term solution is hammered out, here's what you can do. Support a West Virginia orchard by purchasing their apples! Make your own applesauce, apple cider, pies, cakes and more using what the orchard community calls "juice apples," or apples that aren't perfect. They may have a bruise. They may be oddly shaped. They might have a nick. However, they are still edible and delicious! They're selling for as low as \$11.50 a bushel. Check out the WV Grown Directory (<https://agriculture.wv.gov/wp-content/uploads/2024/04/WV-Grown-Directory.pdf>) to find an orchard near you. Take a drive, buy some local apples and make some mouthwatering dishes. Send us some photos, we'd love to see the finished product! marketbulletin@wvda.us.



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Scalloped Sweet Potatoes and Apples

Ingredients

- 3 large, tart apples
- 4 medium sweet potatoes
- ¼ cup butter, divided
- 1 tsp. salt
- ½ cup WV honey

Step 1

Preheat oven to 375. Slice apples ½-inch thick and cut potatoes in ½-inch thick slices.

Step 2

Cook sweet potatoes until soft. Saute apples in 2 Tbsp. butter in skillet until light brown.

Step 3

In a greased casserole dish, arrange alternate layers of potatoes and apples. Sprinkle with salt. Melt remaining butter and combine with honey. Pour over casserole. Bake for 40 minutes.

Apple Cider

Ingredients

- 10 large apples, quartered
- ¾ cup white sugar
- 1 Tbsp ground cinnamon
- 1 Tbsp ground allspice

Step 1

If you like sweet cider, choose Gala or Fuji apples. If you prefer a tart cider, opt for McIntosh or Pink Lady. If you like sweet and tart, use a blend of both.

Step 2

Slice the apples into fourths. There's no need to core or peel them. Place them into a large sock pot and cover with water by at least 2 inches. Stir in the cinnamon and allspice. Bring to a boil over a medium-high heat. Boil uncovered for 1 hour. Reduce heat to low: cover and simmer for 2 hours.

Step 3

Remove from the stove and strain the apple mixture through a fine-mesh sieve. Press the apples with a ladle while you're straining to get all the juice out. Discard the solids. Drain again through a cheesecloth-lined sieve.

Step 4

Serve the apple cider warm or refrigerate until its cold. You can also freeze the cider. Make sure to leave space at the top of the container to allow the liquid to expand. Freeze for up to one year.

Golden Apple Strudel

Ingredients

- Nonstick Cooking Spray
- 2 medium apples peeled, cored and thinly sliced (2 cups)
- A handful of light raisins
- 1 Tbsp. brown sugar
- ¼ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- 6 sheets frozen phyllo dough (17x12 rectangles)
- 3 Tbsp. margarine, melted
- 2 tsp. powdered sugar

Step 1

Spray 15x10x1-inch baking pan with nonstick coating; set aside. Preheat oven to 350.

Step 2

In a medium mixing bowl, combine apples, raisins, brown sugar, cinnamon and nutmeg. Toss to mix. Set aside.

Step 3

Place two sheets of phyllo on waxed paper. Brush with some of the melted margarine. Repeat two more times with the remaining phyllo and margarine. Place apples in a 2-inch-wide strip along one long edge of the phyllo, leaving 1 ½ inches at short sides. Fold in along short sides. Roll up tightly, beginning from long side with apples. Place roll, seam-side down, in prepared pan. Brush roll with remaining margarine.

Step 4

Bake for 30-35 minutes or until golden. Cool slightly: loosen strudel from pan. Cool in pan on a wire rack. Sift powdered sugar over strudel.

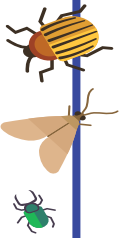


Animal Health Bulletin: Epizootic Hemorrhagic Disease (EHD)

Epizootic Hemorrhagic Disease (EHD) is a virus that primarily affects white-tailed deer but can sometimes cause disease in cattle or other ruminants. EHD poses no risk to equines or to human health. So far in 2024, WV DNR has confirmed the virus in wild deer in three North Central West Virginia counties. Additionally, USDA-APHIS has confirmed the virus in a bovine in that same region. EHD symptoms can include fever, excessive drooling, lethargy, difficulty walking, and oral and nasal lesions with ulceration, which are similar to Foot and Mouth Disease symptoms. Supportive care is the only treatment for infected bovines. Cattle typically recover from EHD unless pre-existing conditions exist. EHD is spread when female biting midges ingest blood from infected animals and then feed on uninfected animals. West Virginia's drought conditions this year have favored EHD transmission because the insects, deer, and livestock all congregate near remaining water sources. These midges typically breed near mud. Cooler fall weather and eventual frost limits the midge population and the spread of the disease. Differentiating EHD from other animal diseases requires laboratory testing. Producers should contact their veterinarian if such symptoms are observed. West Virginia veterinarians are required to notify state and federal animal health officials for significant disease findings, as EHD is a reportable disease. For more information, check out the following links:

- <https://cwhl.vet.cornell.edu/disease/hemorrhagic-disease-deer>
- <https://www.woah.org/app/uploads/2021/03/epizootic-hemorrhagic-disease.pdf>
- https://www.cfsph.iastate.edu/Factsheets/pdfs/epizootic_hemorrhagic_disease.pdf

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!

EXTENSION



Women in Agriculture Conference

REGISTER NOW!

NOV. 15-16, 2024

The Blennerhassett Hotel
Parkersburg, West Virginia

For more information, contact:
Emily Morrow at Emily.Wells@mail.wvu.edu,
304-728-7413 or go to
extension.wvu.edu/women-in-agriculture

RFID TAGS

AVAILABLE THROUGH WVDA

The WVDA Animal Health Division has received 840 RFID identification tags from the USDA for distribution to WV cattle producers. These tags are no cost and for use in cattle only. A producer must have a premise identification number to request tags.

This can be obtained by calling 304-558-2214 or completing a form online at: <https://agriculture.wv.gov/divisions/animal-health/premise-farm-id/>.



TAGS ARE FREE!

Producers can request a minimum of 10 or up to 100 of these free tags.

Special requests for greater than 100 tags can be submitted, but tags can only be used at one premise.

To request tags or for more information please contact WVDA's Animal Health Division at 304-558-2214 or scan the QR code.



FFA SPOTLIGHT

MITCHELL STONE

AGE: 17

GRADE: SENIOR

SCHOOL: HOME SCHOOLED

FFA CHAPTER: BARBOUR CO. FFA

FFA ADVISOR: JOE HYMES

Mitchell: I grew up on a beef farm, Stone Valley Farms. I've been working with animals since I could walk. It's a bunch of hard work taking care of the animals every day. I started out in 4-H and joined FFA when I got to high school. I've been raising pigs for a few years to show. I also raise butcher hogs. And, of course, I also show cattle. That's what I like to do the best. I joined FFA because I felt like it was a really good organization. There's a lot of opportunities, possible scholarships I could get. It's taught me leadership skills. I'm an officer. I'm the vice president of our chapter this year. Right now, I don't have any college plans. I think I'd like to go to a mechanical school and become a diesel tech, but I always want to keep farming and animals in my life. I love farm life. I'm crazy about it. Can't get enough of it.





West Virginia Grown

Rooted in the Mountain State



Member of the Month

The Blended Homestead

Who: Eric Blend

Location: Wheeling

Products: Seasonal produce, honey, apple butter, ramps, jams, jellies, agritourism

Where to buy: Wheeling Farmers Market, Public Market (Wheeling)

Member Since: 2018

How they got started:

My wife and I started with four laying hens in 2016, and we named them the golden girls. Soon after, we built some raised beds, and by 2017, we started selling at the farmers' market. We added honeybees to our homestead in 2018. We didn't own our land. We operated five acres, on one-year leases, for the first six years. In 2021, we found land to buy. We now have 40 acres where we're building a house, a barn and beginning to expand. Our homestead is based on small, short seasons of a variety of products such as berries, seasonal vegetables and honey. We sell our eggs to local restaurants around Wheeling.

Future plans:

Now that we have our own land, we're putting in more perennial crops. We were awarded one of the small producer grants for blueberry production. We planted those plants last winter and we got our irrigation system installed this year through help from the local conservation district, so we're moving forward. Our goal is to offer more agritourism and agri-education on our homestead. Within the next couple years, we want to develop lesson plans to come out and learn how to build a raised bed. Folks don't have to buy my products, but wouldn't it be great for them to be more knowledgeable about their local harvest seasons?

Why join West Virginia Grown?

I was born and raised in WV. I met my wife at WVU, and we have a lot of pride in our state and community. Before we started the farm, I actually voted online for the WV Grown logo. I thought it was a really nice logo. When someone looks at one of my products and knows they're WV Grown, they know there's a standard of quality to my products. Being able to work with other WV Grown restaurants that support us, it's a big benefit.

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



Need to add a little spice to your life? **Tarbilly's** has two new Grillin' Sauces to do the trick – Garlic & Ginger Wing Sauce and Buffalo. Both were big hits at the State Fair of West Virginia (they sold out). Give them a try! <https://tarbillysbbq.com/>

James Beard award winner and owner of **1010 Bridge** Chef Paul Smith is teaming up with Josh Baldwin to launch "Taste," an online food and culture magazine focused on West Virginia. The digital publication will focus on local food and the folks who create it. Visit www.tastewv.com for your first look at this food-inspired collaboration.



Hampshire County is hosting a Fall Crawl on October 12th! Visit more than two dozen farms, agribusinesses, restaurants and vendors to learn about agriculture across the county. WV Grown participating members include **Quicken Farm, Dollinger Farm, Powder Keg Farm, Triple E Farm and Nellie's Flower**



- Gracefully Gluten Free
- Mahon Family Business
- Lilly Pad Farm
- Honey-Doo Apiaries
- Aroma of the Andes
- Blessed-Full Farm
- Graham Acres
- Pigs and Pits
- DARN Enterprises LLC

For More Information:

☎ 304-558-2210

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

✉ wvgrown@wvda.us

WELCOME ABOARD!

The WVDA Business Development Division is growing! One familiar and three brand new faces have joined the team, and you'll be seeing a lot of them in the weeks and months to come, as they travel the state to promote agritourism, Farm to School, our WV Grown and Veterans and Heroes to Agriculture programs. We're excited to have them on board. If you see them out and about, stop and introduce yourself. If you have any suggestions or ideas for our programs, feel free to pass them along.



MADISON GILLISPIE - AGRITOURISM MARKETING SPECIALIST

Madison grew up in Putnam County and gained a passion for agriculture when she joined FFA. She loved showing livestock and worked on an agritourism farm near her home during high school. That's where she started to understand the importance and beauty of agritourism within our wild and wonderful state. After high school, she attended Marshall University and graduated with a degree in Business Management. Madison joined the WVDA Business Development team in July. As the new Agritourism Marketing Specialist, she is the point of contact for any new or current agritourism farm and will help promote and market those farms to a larger audience. Madison will be traveling the state in the coming months on a fall farm tour to experience West Virginia's agritourism farms in full swing! If you'd like to talk to Madison about the potential of turning your farm into an agritourism destination or you have questions about how to promote your already established business, reach out.

Email: mgillispie@wvda.us | Phone: 304-558-2210/681-317-4953

JOCEE MILLER - WV GROWN PROGRAM COORDINATOR

Jocee is a farmgirl at heart. She grew up in Craigsville and watched her dad build a cattle farm from ground up. It was his dedication and love for the farm that inspired her to follow in his footsteps. She graduated from Richwood High School and attended West Virginia University where she received her degree in agroecology. In her previous position, she worked for the Elk Conservation District, in Sutton, where she quickly discovered a passion for helping West Virginia's farmers and agriculturalists. Jocee joined the WVDA staff in September and hit the ground running. She is excited to work with our WV Grown members and expand the program to help grow the agriculture economy in the Mountain State. If you're interested in joining WV Grown or have a question about the program, reach out to Jocee.

Email: jmiller@wvda.us | Phone: 304-558-2210



AMANDA KITTEL - FARM TO SCHOOL/PROGRAMS COORDINATOR

Amanda is a West Virginia transplant. She was raised in Kentucky and was accidentally placed in an agriculture class her freshman year in high school. No surprise, she loved it and became heavily involved in FFA, competing in regional and state contests, as well as running for a KY State FFA office. She moved to West Virginia in 2010 and joined the WVDA staff in 2018, as an Administrative Assistant in the Business Development Division. Earlier this year, an opportunity to become the Farm to School/Programs Coordinator opened up, and she took the leap into a new challenge. Not only will Amanda be directing the Department's Farm to School program, she will also oversee our Specialty Crop Block Grants and our Senior Farmers Market Nutrition Program. She'll be working closely with our farmers/producers, food hubs, schools and more to grow agriculture across the state and to help educate children and adults, alike, about eating healthy and the wonderful foods available right here at home.

Email: akittel@wvda.us | Phone: 304-558-2210/681-523-9746



ERYCK STAMPER - VETS AND HEROES TO AGRICULTURE PROGRAM ASSISTANT

Eryck is a native of Baltimore, MD, and now resides in Fairview (Marion County). He enlisted in the U.S. Navy in July 1990. He was deployed in support of Dessert Shield/Storm, Operation Iraqi/Enduring Freedom, various humanitarian and relief efforts, overseas tours of duty, and Department of the Navy agendas. He retired as a Senior Chief Petty Officer in October 2013. Transitioning from active duty, he sought a more holistic and alternative approach to personal, mental and physical health - agriculture. Attending a VHA VR&E program for eight months in organic farming sparked his desire to engage in a new battle, supporting other veterans. He graduated from TALMAR Organic Farm School in July 2019. He joined the WVDA in May as the Vets and Heroes to Ag Program Assistant based out of Morgantown. Eryck travels the state doing outreach, recruitment, technical support and finding ways for our veterans and heroes to enter the agriculture industry. He also serves as the Veterans Outreach Coordinator for Mission Believe, as well as a member of the Farmer Veteran Coalition.

Email: estamper@wvda.us | Phone: 304-558-0670/681-344-8064





IN THE KITCHEN

...with

Midge



Melissa Rebholz, known as Midge to her family, is a multi-hyphenate. She's a chef, a farmer, a business owner, a writer and so much more. The New York native is the proprietor of Midge's Kitchen in downtown Wheeling, where she runs a meal service. Each week, she creates a menu and posts it online. Her customers will order her culinary creations and then pick up the pre-prepared meals the following week. Most weeks are a sellout. However, the path from New York to Wheeling has been filled with as many twists and turns as a West Virginia country road.

"I grew up in Buffalo and lived there through high school. We didn't have a garden, but my grandparents did. They grew fresh herbs and plants. I grew up eating seasonal food. When I was a kid, in the summer, we'd go and pick strawberries," Melissa reminisces. "In the fall, we'd pick apples and pumpkins. We picked all kinds of seasonal fruits."

After high school, Melissa moved to New York City and began working for GrowNYC, a non-profit that runs a network of farmers' markets and farmstands across the city.

"I worked my way up to managing three farmers' markets for GrowNYC, and I was also working at a restaurant. After several years, I decided to go to culinary school because I was really into food. I chose the National Gourmet Institute, in Manhattan, a culinary school that focuses on using natural and whole foods, local foods," says Melissa. "When I graduated, I decided to go work on a farm. I went and farmed on Long Island for one year and then farmed and cooked for the next 10 years in California and Tennessee."

In 2019, Public Market, in downtown Wheeling, was getting ready to open, but it was lacking one key ingredient - it needed a chef to oversee the kitchen and create an opening menu using local, seasonal ingredients. Melissa saw the job posting, packed up her belongings and moved to the Mountain State. She spent two years in the position before she left, longing to create something of her own. That's how Midge's Kitchen sprung to life.

"In 2021, some people were still not going out to eat because of the pandemic. I always had this idea to do the kind of business I'm doing now, which is people order my food online on Thursdays then pick up the meals the following week," explains Melissa. "They're meals they can take home and reheat. I chose Wednesday nights to do the pickup

because I wanted to help people in the middle of the week have really good, healthy, home-cooked meals and be able to spend more time together - not cooking. It's a way for me to cook the food I enjoy, and I want to share that joy with people."

No two weeks are ever the same. Melissa usually offers six to seven dishes. Three of those are totally vegan and at least three items are for people with an omnivore diet. She prides herself on buying as much local produce and ingredients as possible.

"The meals are based on what I can get locally. I am in contact with several different farms, so I know what they're going to have ready a week ahead of time to plan my menus. Grow Ohio Valley told me last week they had lots of beets and carrots, so I planned a beet and goat cheese salad for this week's menu. The same goes for Eric Freeland of Eric Freeland's Farm. All I have to do is call him up and ask what he has that week. I can make a dish out of what he harvested that week."

On top of her meal service, Melissa runs a hot dog cart... but not any old hotdog cart.

"This past Thursday, I took my cart downtown and did heirloom BLTs using Grow Ohio Valley's tomatoes. A few weeks back, I set the cart up outside the local coffee shop and offered homemade bagel and biscuit breakfast sandwiches. That's fun! With the meal service, they take it home and eat it. I don't get to see their reaction. With the cart, I see them enjoying their food. It's rewarding," she says with a smile.

Midge's Kitchen isn't a large-scale operation. On an average Wednesday, Melissa will hand out meals to 30-40 individuals/families. Most of them are repeat customers who love her ready-to-go, healthy meals. If you're interested in ordering, Melissa has some tips.

"Follow me on social media. You'll find me on Facebook as Midge's Kitchen. Sign up for my mailing list. Thursday morning, I send out an email with the menu. It also has a link to directly order. A lot of times I will sell out. So, you really need to be on that list and order from that link as soon as it comes out."

Wise words from a farmer/chef/business owner/writer.

WV AGRITOURISM FALL FARMS



Black Cat Pumpkin Patch - Morgantown
 Bostic Farm Pumpkin Patch - Exchange
 Brookedale Farms - Fort Ashby
 Bumgarner Pumpkins - Letart
 Butcher Family Farms - Washington
 Cherry Brooke Farm - Mount Storm
 Cody's Pumpkin Patch - New Cumberland
 Cooper Family Farms - Milton
 Cunningham Place Greenhouse - Upper Tract
 CW'S Corn Maze and Pumpkin Patch - Cass 
 Edge of Town Farm Market - Bridgeport
 Eric Freeland's Farm - Wellsburg 
 Green Acres Farm Corn Maze and
 Pumpkin Patch - Rock Cave
 Gritt's Farm - Buffalo 
 Hanna Farmstead - Gap Mills 
 Higson's Farm - Wiley Ford
 Hollow Hills Farms - Lewisburg
 MJM Farms - Stephenson
 Okes Family Farms - Cool Ridge
 Old McDonald's Pumpkin Patch & Corn Maze - Inwood
 Orr's Farm Market - Martinsburg 
 Poplar Island Pumpkins - Fairmont

Seeds of Grace Acres - Augusta
 Sibert's Farm Fresh Produce, LLC - Martinsburg
 Stumpkin Pumpkins - Princeton
 Sunset Berry Farm - Alderson 
 Sunset View Farms - Ballard
 Synder's Farms - Huttonsville
 The Patch at Norman Farms - Lost Creek
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 Triple C Farm and Schoolhouse
 Discovery Center - Hendricks
 Weese Farm - Fisher 
 Wild Goats Farm - Clarksburg

Want to be added to our list?

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



West Virginia DEPARTMENT OF
AGRICULTURE

ATTENTION!



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

CONTACT THE WVDA AT AGRITOURISM@WVDA.US WITH YOUR INFORMATION.



West Virginia DEPARTMENT OF
AGRICULTURE
COMMISSIONER, KENT A. LEONHARDT

CLASSIFIED ANNOUNCEMENTS October 2024

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an Ad: ►

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Charleston, WV 25305

November 2024. . .

Phone-In ads for the **November** issue must be received by **12 noon** on **Wednesday, October 9.**

Written ads for the **November** issue must be received by **1 p.m. on, Thursday, October, 10.**

December 2024. . .

Phone-In ads for the **December** issue must be received by **12 noon** on **Thursday, November 7.**

Written ads for the **December** issue must be received by **1 p.m. on, Friday, November, 8.**

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; lfarinash1@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., Annual Harvest Dinner, Oct. 24; 6 p.m., Eldora United Methodist Church, please bring a covered dish to share, 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., City Bldg. on School Rd, Contact Patrick O'Connell, oconnellpatrick0370@gmail.com.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Patrick O'Connell, oconnellpatrick0370@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, Sept.-Nov. 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.

Cattle Sales

Reg. Scottish Highland 5/23 Dun bull, good disp., easily handled & reg. w/American Highland Cattle Assoc., parents on premises, can provide pictures, \$4,000. Emily Arbutckle, 15455 Seneca Trail N., Lewisburg, 24901; 304-661-3533; emilyaarbutckle@yahoo.com.

Black cows w/calves, 4, open but not bred, \$2,250/pr. Bill Canterbury, 80 Canterbury Lane, Fayetteville, 25840; 304-640-6810.

Reg. Polled Hereford bulls, \$2,500/up. Bobby Daniels, P.O. Box 214, Fairdale, 25839; 304-575-7585.

Reg. Limousin & Lim Flex breeding age bulls, black, polled, easy calving, vacc. passed BSE, \$3,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043.

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

Pure red Hereford \$900/ea. or \$1,600 both; Hereford/Limousine \$900 or \$2,100/3, all 1/24 bulls. Kenneth Gillespie, 1567 Hatch Church Rd., Princeton, 24739; 304-712-1856; 304-716-4739.

Reg. Polled Hereford cows: 3 w/calves out of reg. Grassy Run bull, \$1,800/pr. or \$5,000/all. Danny Mallett, 2588 Dunlap Ridge Rd., Buffalo, 25033; 681-341-0365.

Black Angus 2-yr. bull, good disp., \$1,950. Jim Mize, 3838 Lick Crk. Rd., Meadow Bridge, 25976; 304-575-3984.

Reg. Black Angus 1/24/ bull, \$1,800, price will go up as months go by; Black Angus 2-yr. bull, low bt. wt. breeding, good disp., can see calves from him, \$2,500. Donald Parsons, 485 Old Mill Rd., French Creek, 26218; 304-924-6625.

Pure: Angus bulls Genetically (HD50k) tested; Hereford bull, all low bw, averaged 72# at bt, good disp., all passed BSE, \$2,500/up. Rod Summers, 98 Meadland Rd., Flemington, 26347; 304-842-7958; summersbunch@aol.com.

Cattle Wants

Want to buy 1-yr. water buffalo. Mason Hughart, 2021 Holliday Run Rd., Smoot, 24977; 304-445-5198.

Equipment Sales

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

Dearborn dbl. plow, 10753, serial #4786, \$450; Ferguson dbl. disc., \$600. Daryl Allen, 1285 Missouri Run Rd., Parkersburg, 26101; 304-489-2901.

DR chipper B/S Van Guard 18 hp, elec. start, commercial power towing package, excel. cond., shed kept, \$2,150/obo. James Burks, 1965 Broyles Cemetery Rd., Ballard, 24918; 304-753-9225.

NH baler BR 740, makes 4x5 bales, excel. cond., twine wrap, shed kept, \$10,500; Anderson RB 500 bale wrapper, \$9,500. Jane Cain, 63 Tanner Rd., Tanner, 26137; 304-462-7747.

Frontier Middle Buster PM1001, excel. cond., \$160. Roy Cayton, 111 Boy Scout Camp Rd., Morgantown, 26508; 304-319-1695.

Kuhn GA 300 GM rotary hay rake, \$3,000; Int'l machinery fertilizer, \$400; Farm King 2 basket tedder G2 DP, \$2,000. Monte Chambers, 3389 Fork Ridge Rd., Moundsville, 26041; 304-218-8647.

Roller Hauler 10' w/star front packer wheels, outboard wheels, hyd. cyl. included, \$1,500. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 304-282-5194.

Farmall A '41 restored in '12, excel. cond., starts easy & runs good, good tires, belt pulley, pneumatic lift system does not work, 2-way play unassembled w/7 original manuals, shed kept, \$3,000. Jim Hileman, 401 Park Ave., Middlebourne, 26149; 304-758-4345.

JD 350 7' mower, \$750; Oliver 10' wide drag disk, new wheels, \$650; bale spear, 3-pt. hitch, \$350; mechanical transplanter, 1 row, \$350; Troybilt 8 ht Briggs tiller, needs work, \$259. Earl Hill, 3219 Ellis Fork Rd., Chapmanville, 25508; 304-855-7828.

JD hit & miss engine 1 1/2 hp, runs good, \$2,000; Holland Transplanter built in Michigan excel. cond., \$1,000; potato digger, ground driven conveyor, 1 row, iron wheels, \$300; hot tire machine, heat w/propane, \$300; 25-gal. copper apple butter kettle w/stand & stirrer, no holes, \$525; McCormick Deere 4 hp governor engine, \$500. Mason Hugart, 2021 Holliday Run Rd., Smoot, 24977; 304-445-5198.

JD 1070, 4x4, 500 hrs., grader blade, ps, barn kept, excel. cond., \$17,000. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

Horse drawn trees, 10: dbl. 30/ea.; single, \$20/ea.; 5' snow plow for 4 wheeler, \$65; potato plow, 14" wide, used on a 3-pt. hitch, \$50; lg. wood turn plows, 2, \$150/ea.; lg. metal turn plows, 3, \$100/ea.; horse drawn cultivator, \$100; horse drawn potato plow, \$50. Chip Mallion, 37 Taxidermy Lane, Sutton, 26601; 304-765-7187.

Massey 7' sickle bar mower w/extra blade, \$600; Woods F35 5' belly mower, off of a 86 Int'l, excel. cond., \$300; Gravely model L walk behind w/bush hog, rebuilt motor, rebuilt starter, \$600; rotary plow, potato plow, tiller, dual wheels, riding sulky all extra. Jim Mize, 3838 Lick Crk. Rd., Meadow Bridge, 25976; 304-575-3984.

Ford 5600 tractor, 2 WD, good cond., \$8,000. Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

MF Clutch Plate Dbl. & Clutch, 11", 10 spine, fits MF 135 512355M91 or 516068M91, excel. cond., \$150. Terry Sampson, 721 Grandview Lane, Lewisburg, 24901; 540-525-1714.

Gravelly Commercial 10 walk behind tractor, needs carb work & battery, attachments include, rotary plow, 2 sets dual wheels & tires, 20" brush hog, 48" sickle bar mower, 4' push blade, riding sulky, \$1,000. Steve Ritz, 109 Taylor Dr., Romney, 26757; 304-813-6333.

H & S bi fold 8 wheel hay rake, good cond., no missing teeth, used this season, \$3,750/obo. Nathan Sions, 585 South Branch River Rd., Romney, 26757; 304-822-0039.

NH 355 grinder/mixer, \$13,000; Taarup 7420 wrapper, \$8,500, both excel. cond. Roger Street, 913 Long Hollow Rd., Masontown, 26542; 304-680-7965.

George B. Miller engine 2½ hp, very rare, \$2,200; Stover engine, 3 hp, \$800. Wyatt Underwood, 1575 Grandview Rd., Beaver, 25813; 304-763-3806; 304-575-7519.

Farm Sales

Ritchie Co.: 53.85 A. w/house that needs repairs, private, stream, hay field, woods, free gas, \$140,000. Michael Bialek, Rt. 1, Box 90, Harrisville, 26362; 304-299-1707.

Farm Wants

Want to buy grandmas & grandpas farm that needs TLC w/at least 5 A. in Monongalia & Marion Co. Geneva Yost, 331 Behlar Rd., Fairview 26570; 304-449-1821; kwgs20@aol.com.

Goat Sales

Boer bucks: 1/24 dark red dapple, \$600; 2/24 traditional white w/red head & necks, 2, \$400/ea.; does, 5-mo.-15 mo., \$200-\$400. Brad Castle, George Washington Hwy., Rowlesburg, 26425; 304-698-9213.

Katahdin 5-yr. & 6-yr. white ewes, \$120ea. or \$225 both. D. Duncan, 1610 Eads Mill Rd., Princeton, 24739; 304-913-4355.

Reg. Nigerian Dwarf: herd sire buck & dam in milk; mini Nubian does in milk, 2, \$200-\$500; mini Nubian 8-wk. -16-wk. doelings, bottle babies, can be reg. MDGA, \$400. Jill Henderson, 126 Canton Rd., West Union, 26456; 304-914-1219; 304-873-3761.

Kiko/Kiko Myotonic cross 8-mo. bucklings, high percentage, non reg., bred for parasite resistance & maintenance free hooves, \$225/firm. Matthew Nelson, 9350 Glendale Rd., Cairo, 26337; 304-483-7525.

Pure reg. Kiko/Saanen/Sable: doelings, proven breeders, \$275/up; bucklings & wethers, \$160/up, herd tested Johnes/Brucecellosis/CAE/CL neg., selected for hardy growth on pasture/hay, vacc., del. avail., Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073.

Kiko 6-mo. doelings & wethers, parasite resistant, CD&T current, \$200/ea. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

Plant Sales

Elephant garlic, assorted sizes, \$10/lb. Gloria Orndorff, 214 Wahoo Rd., Mt. Nebo., 26679; 304-846-9030.

Plant Wants

Achimenes tubers, wanting the dark purple colors. Nancy Smith, 949 Wolfgang Rd., Rock Cave, 26234; nancysmith@icloud.com.

Bloody Butcher field corn, 3 bu. for corneal, will pickup. O. Thomas, 116 Gatewood Ave., Oak Hill, 25901; 304-573-8330.

Poultry Sales

Brahama roosters, 2, \$10/ea. Jill Henderson, 126 Canton Rd., West Union, 26456; 304-873-3761; 304-914-1219.

Pure Black Austerlops 1-yr. hens, laying, 4.; White Leggers 1-yr. roosters, 4, \$800/all. Rex Miller, 5733 Ripley Rd., Cottageville, 25239; 304-372-2034.

Sheep Sales

Katahdin lambs, 3 breeding flocks, each flock has 3 ewes & a ram, current CD&T/worm, mixed colors, \$900. Pam Bailey, 512 Shelter Rd., Fayetteville, 25840; 304-663-8621.

St. Croix hair sheep breeding stock: rams, \$450; ewes, \$350; reg. yrlg. & lambs, \$350; more sheep. Debbie Gentry, P.O. Box 17, Sinks Grove, 24976; 304-661-1945.

Suffolk ram & ewe lambs, \$250/up. Lucy Kimble, P.O. Box 241, Cabins, 25855; 304-257-1442.

Pure Katahdin 2-yr. ram, very lg., good breeder, excel. blood, \$300. Rex Miller, 5733 Ripley Rd., Cottageville, 25239; 304-372-2034.

Katahdin/Dorper cross 6-mo. lambs, CD&T current, various colors, \$200/ea. Jeremy Vance, 827 Guy Dive Rd., Harman, 26270; 304-704-7667.

Miscellaneous Sales

No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC will be accepted.

Hay, sq. bales, 1st cut, mixed meadow grass, barn kept, hay is avail. in Farmington, \$6/bale. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 304-288-1171.

Hay, 1st cut, sq. bales, never wet, mixed grass, barn kept, \$4.50/bale. Roscoe Beall, 1648 Cortland Rd., Davis, 26260; 304-866-4188.

ABCA Border Collie, males, short haired, \$500, all vacc./microchipped, crate/house trained,. Kayla Campbell, 18 LaPoe Village, Core, 26541; 304-288-4289.

Hay, 1st cut 4x5 round bales, orchard grass & timothy, net wrapped, never wet, stored inside, \$35/bale, no del. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 304-282-5194.

Maple syrup, pure WV: \$20/qt.; \$11/pt.; \$6/½ pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-788-1831.

Tailer '04 Featherlite stock combo, 12' long, kept inside, new brakes, must see, \$4,100. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24954; 540-726-7577.

Pure Giant Fleming rabbits: weaned, white, silver & black, \$15/ea.; ½ grown, white, black, silver & red, \$25, all will make lg. meat rabbits or pets. Rex Miller, 5733 Ripley Rd., Cottageville, 25239; 304-372-2034.

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

Bamboo, live or dried, you dig, free. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073.

Apples: fall varieties, \$12/bu.-\$15-bu.; animal apples, \$90/bin, bring containers, call for availability, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 304-492-5751.

Apples: fall varieties avail. 9/1, \$15-\$20 bu.; apple butter apples, \$8/bu.; juice apples, \$7/bu., animal apples, \$6/bu. Gary Shanholtz, 1328 Jersey Mtn. Rd., Romney, 26757; 304-822-5827.

Hay, 4x5 round bales, net wrapped, stored inside, red & white clover, timothy, orchard grass: 1st cut, \$45/bale; 2nd cut, \$75/bales; sq. bales, 8/bale. Roger Street, 193 Long Hollow Rd., Masontown, 26542; 304-680-7965.

Miscellaneous Wants

Looking for someone to cut hay for me, you get ¾ and I get ¼, you stack the bales in my barn, timothy, orchard grass & clover, in Richie Co. Patricia Johnston, 10044 Glendale Rd., Cairo, 26447; 904-945-3883.

APPRENTICE/AUCTIONEER EXAM

November 14

Guthrie Agricultural Complex
217 Gus R. Douglass Lane
Charleston, WV

Registration begins at 8:30 a.m.
Written Exam begins at 9:00 a.m.
Oral Auctioneer Exam 12:00 p.m.

Pre-Exam Review (Sponsored by the WV Auctioneers Association)

November 13

Guthrie Agricultural Complex
217 Gus R. Douglass Lane
Charleston, WV

6:30 p.m.

WV HERB ASSOC. FALL CONFERENCE

10/19; reg. 9 a.m.

Conference 10 a.m.

WVU Jackson's Mill Conference Center, 160 Jacksons Mill Rd., Weston, WV
Cost \$30, Member price \$25
Children under 12 free w/paid adult
Cash only at the event.

THE WVDA IS HIRING!

The WVDA is looking to fill multiple positions



West Virginia DEPARTMENT OF
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RETURN SERVICE REQUESTED

GARDEN CALENDAR

OCTOBER/NOVEMBER

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



- OCT. 1** Cure onions for storage. Turn compost.
- OCT. 2** Dig canna, dahlia, gladiolas and tubular begonias.
- OCT. 3** Harvest green tomatoes and gourds before frost.
- OCT. 4** Seed carrots for overwintering in high tunnel.
- OCT. 5** Harvest and cure sweet potatoes. Divide perennials.
- OCT. 7** Harvest pumpkins and winter squash.
- OCT. 8** Remove old crop residue and seed winter cover crop.
- OCT. 9** Store winter squash in cool, dry location. Plant multiplier or potato onions.
- OCT. 10** Plant spring bulbs.
- OCT. 11** Plant or transplant lilies that flower July 15 to Sept. 15.
- OCT. 12** Seed spinach for overwintering.
- OCT. 14** Top Brussels sprouts to size up sprouts.
- OCT. 15** Prepare landscape bed for spring planting.
- OCT. 16** Plant or transplant deciduous trees and shrubs after leaves drop.
- OCT. 17** Save wildflower seeds for spring planting.
- OCT. 18** Mow lawn for last time. Prune roses and root cuttings.
- OCT. 19** Plant garlic.
- OCT. 22** Take a fall soil test.
- OCT. 23** Mulch greens (chard, collards, etc.).
- NOV. 2** Plant leeks in cold frames.
- NOV. 4** Plant short-day onions in cold frames.
- NOV. 5** Remove stakes and trellises.
- NOV. 6** Mulch carrots for winter use.
- NOV. 7** Fertilize under deciduous trees and shrubs.
- NOV. 8** Water trees and shrubs thoroughly if fall has been dry.
- NOV. 9** Remove diseased plant debris from garden.
- NOV. 11** Apply lime and fertilizer according to soil test.
- NOV. 12** Winterize garden tools.
- NOV. 13** Harvest parsnips.
- NOV. 14** Harvest Brussels sprouts.
- NOV. 15** Mulch strawberries.

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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