

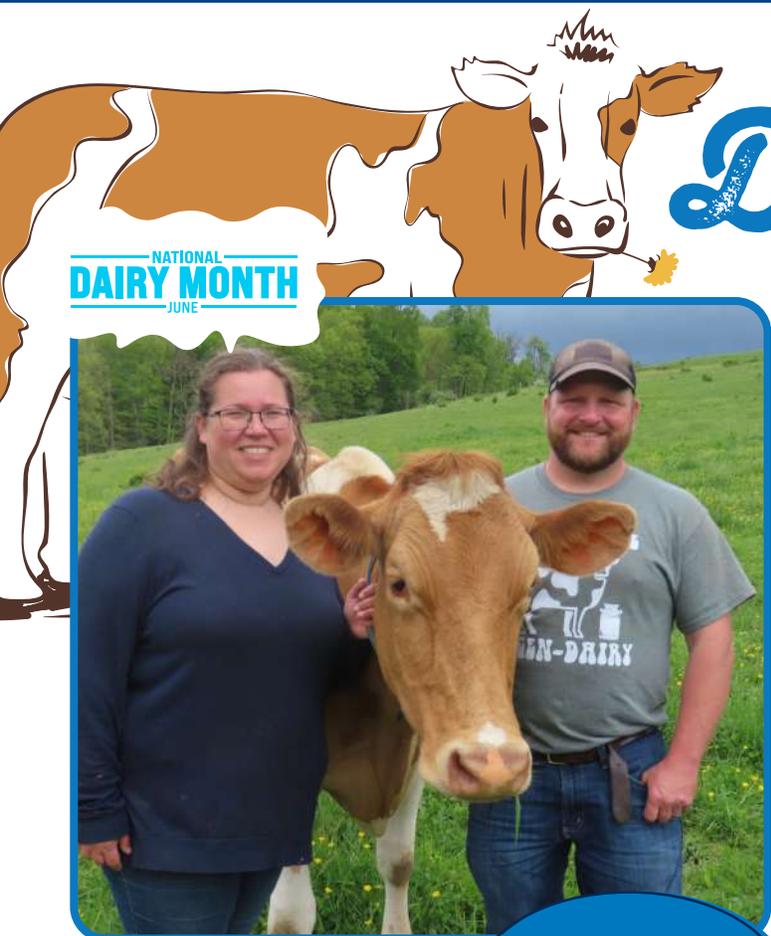
THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER



NATIONAL
DAIRY MONTH
JUNE

Udderly Delightful

JUNE 2025 VOLUME 109, NO. 6

Stephanie and John Reel own MR Dairy. It's a two-person operation, from the milking to the bottling, herd health to growing hay.

It's 10:00 on a Tuesday morning and milking has commenced at MR Dairy in Harrison County. John Reel is back from his school bus route, and his wife Stephanie has gotten the kids out of bed, fed, off to school, and arrives at the barn ready to begin another day of work at their small, family dairy.

"I love doing this, at least the majority of the days," laughs John.

For the past 12 years, the Reels have operated MR Dairy. They also pasteurize, bottle, and sell their milk under the brand Reel Udder Delight. You can find it in stores in and around North Central West Virginia. The dairy business is in their blood.

"This is my grandparent's farm," Stephanie says proudly, standing in a pasture with a dozen cows grazing around her. "My grandfather was a Poth, and his family came from Holland where they had a dairy. When they immigrated, they started a dairy farm in Anmoore. They used a horse and buggy to deliver their raw milk. That was back in the 1920s. My grandparents operated the dairy until the '90s."

"Meanwhile, I grew up in Jane Lew," adds John. "My grandfather used to milk cows in Lightburn. He had the last dairy farm in Lewis County. Even when he closed the dairy and retired in '97, I always

managed to stay connected to dairy farming one way or other."

While he was in college at WVU studying agriculture, John had a chance meeting with Stephanie.

"We met in a dairy barn," Stephanie chuckles. "He was milking cows for my cousin."

And the rest, they say, is history.

When John and Stephanie married, they began helping Stephanie's mom on the farm. At first, they bought a few beef cattle to raise, but that dairy blood couldn't be denied.

"From the beginning, I knew he wanted to do something with dairy," says Stephanie. "We had a lot of long conversations about it. He wanted Jerseys. I wanted Brown Swiss. We ended up getting a little bit of everything. We started in 2013 with 27 head. That first year was long and rough."

"It was the worst winter we'd had in years," John picks up the story from Stephanie. "There were 14 mornings when I came to the barn, and it was 15-below. Between beef cattle and dairy cows, we lost 15 head that winter. They were all in bizarre ways. A herd bull broke his hip. We had a Jersey just fall over dead. Come to find out, the sack around her heart ruptured. But we survived it."

Today, the Reels have a milking herd of 15. It's quite the motley assortment.

"We milk Brown Swiss, Jersey, Holstein crosses, short horn, and one Guernsey. I want an Ayrshire. We just haven't jumped on that yet," laughs Stephanie.

When the cows head into the barn from the pasture, they know exactly which stall to go to. The Reels use a tiestall flatbarn 20 stall with pipeline milking system, hooking up four cows at a time. While the cows munch on some grain, John and Stephanie get to work. Milking time is 10:00 a.m. and 9:00 p.m. (after their three kids go to bed). Most days, it takes anywhere from an hour to an hour and a half. The milk goes straight from the cows, via pipe, to a bulk tank in a building connected to the barn.

"Right now, we can do about three milkings and then we have to pasteurize. We do 90 gallons two days and then a day off," explains Stephanie.

Once the milk is pasteurized, the Reels bottle gallon, half gallon, and pints. It's all natural creamline (non-homogenized) milk, with a reminder to "shake well" on the label.

"We don't brag about our milk very often. We're pretty low key," says John. "But people who love our milk know what days we deliver and the time. Sometimes, customers are lined up waiting to buy it. I've seen the

FROM THE COMMISSIONER:

The Power of Agriculture in Education and Nutrition



As we welcome the start of farmers market season across West Virginia, I'm reminded of how deeply connected agriculture is to both education and nutrition. Our farmers markets are more than just places to buy fresh, local produce—they can serve as vibrant, hands-on classrooms where families can learn where their food comes from, how it's grown, and why it matters. By supporting local growers, we not only strengthen our communities but also promote healthier lifestyles and lifelong learning. Many markets even offer programs for children and use creative incentives to encourage them to try new fruits and vegetables.

West Virginia is home to more than 311 registered farmers markets across 51 counties. These markets represent a variety of models—including traditional, on-farm, mobile, virtual, consignment, and roadside setups—making fresh, local food accessible in both urban and rural areas. This season, I encourage everyone to explore their local markets, ask questions, and support the hardworking farmers who keep our tables full.

The Senior Farmers Market Nutrition Program (SFMNP) launched on June 2 and runs through October 31. Eligible seniors—age 60 and older—can receive a \$30 voucher booklet to use at participating farmers markets statewide. Vouchers must be picked up in the

county of residence, and eligibility is based on gross household income to help ensure access to fresh, local food for those who need it most.

Nutritional education is essential to building healthier communities, and we're already seeing promising examples across the state. From students growing produce in high tunnels—which ends up on their own cafeteria trays—to the efforts of FFA chapters and initiatives like FARMacy, which provides fresh food prescriptions along with education and mentorship for patients with health conditions, these bright spots are making a real impact. It's important work we must continue and expand.

Recently, I had the opportunity to attend the Education Alliance Summit in Charleston, where leaders from across the state gathered to explore innovative strategies for strengthening education and workforce development. It was encouraging to see agriculture recognized as a vital part of that conversation. I joined a panel with Secretary of Tourism Chelsea Ruby, Brad Gritt of Gritt's Farm, and Jess Toon of Refresh Appalachia to discuss the potential of agriculture in West Virginia. We covered topics ranging from agricultural innovation and career pathways to the importance of engaging K-12 students. I also emphasized the critical role of strengthening our food supply and expanding agricultural business opportunities—especially in support of healthier food access for all West Virginians.



From school garden programs to career-focused agricultural initiatives, it's clear that when we connect our young people to the land and the science behind their food, we are planting the seeds for a healthier, more informed generation. Events like the Education Alliance Summit reinforce the value of partnerships between education and agriculture in building a stronger, more resilient West Virginia.

Kent Leonhardt, Commissioner of Agriculture

SEE A POTENTIAL INVASIVE PEST?



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

Be on the lookout for Spotted Lanternfly!



WV FARM CRAWL

Are you ready for some fun on the farm? The West Virginia Department of Agriculture (WVDA) along with WVU Extension, Mountaineer Country CVB, and the West Virginia Agritourism Initiative are celebrating agriculture with a month-long Farm Crawl. So, what is a farm crawl? Every weekend in July, different farms across West Virginia will open their gates to visitors, offering unique experiences, tours, and a chance to purchase fresh, local products. It's a family-friendly event where kids and adults learn how the food they eat goes from the farm to their fork.

It's a great opportunity for farmers to increase their visibility, showcase their farming practices, educate the public about the importance of agriculture, network with



other farmers, and make direct sales. Farmers interested in participating can register at <https://forms.gle/w9fCwwDLZKjK5Vvk9>. You can open your farm to visitors one day or multiple weekends. It's your choice.

A list of participating farms will be printed in the July issue of the Market Bulletin. You can also check on the WVDA Facebook, Instagram, and X pages for updates.

— Udderly Delightful, Cont. from page 1

time when before I could get all the milk into the store, we're seeing it go right back out the door. That is neat!"

Unlike some dairies, the Reels try to pasture their cows year-round on 200-plus acres.

"Grass goes through stages. Right now, in the early spring, the grass is high in protein, high in moisture. The cows love it. They milk hard on that. Then you get into mid-summer, and your grass starts changing. It's not quite as high in protein and moisture. The milk slows a bit," explains John. "In the summer months, it's all pasture. We rotationally graze, so, we set the cows up in paddocks. We move the fence every day. It works for us. Not only is it good for the cows, it's good for the soil. In the fall and winter, we can adjust their diet with some feed. You have to play with that."

Last summer, during the drought, they were able to ride out the storm, or rather, lack thereof. Because of rotational grazing, there was plenty of grass for the cows to eat. However, they hauled water every day. Stephanie says milk production was down, but it didn't curdle their business. That's because the Reels have a solid business plan in place.

"We are considered a small dairy, and that's how we like it," Stephanie stresses.

John adds, "Right now, with us doing everything – the milking, pasteurizing, bottling, growing and cutting hay – we're limited, as far as getting bigger. But bigger isn't always better."

When the Reels started the dairy, they didn't have to mortgage the farm to do it. They took out a hefty loan but one they knew they could

pay back. A decade later, the business is sound, they're making a tidy profit, Stephanie is able to work full time on the farm, and they're not saddled with crippling debt.

"I wish more people would consider opening small dairies," says John. "Here in West Virginia, large dairies with 1,000-plus cows just aren't feasible for most people. It would take hundreds of acres. Purchasing a herd would cost big money. You'd have to put a fortune into a dairy parlor, and you have to have the manpower to run it."

"Small dairies, like ours, are doable. It's just us," Stephanie says. "There are no other employees to come milk our cows or help with pasteurizing. Since we started in '13, he and I have only missed four milkings. But you know what? We love this business. We love what we do."

John points out there is a market for milk coming from small dairies.

"No one touches this milk but us, and our customers know that. They know they're getting local milk, from a locally owned farm that, at most, was bottled three days ago. There is most definitely a market for local milk," John says.

The Reels are

working on adding chocolate milk to their Reel Udder Delight line. Stephanie hasn't come up with the perfect mix just yet. It's a work in progress. They've thought about adding other milk products, but with three growing boys, as well as beef and dairy cows to tend, that's on the back burner, for now.

"You know, the hours are long. We work hard. But at the end of the day, it's our farm," John says smiling at Stephanie. "We're able to control our hours and still be parents to our boys. Sometimes we're out here at all hours of the day and night, but we control our schedule. We don't work for anybody else. It's just us. I'd rather be here than anywhere else."

You can purchase Reel Udder Delight milk at Edge of Farm Town Market in Anmoore, Heart and Hand Community Garden in Philippi, Rollins Market in Clarksburg, Kari's Country Market in French Creek and Grazer's in Hornor.



Milking time at MR Dairy is 10AM and 9PM. They work around John's full-time job as a school bus driver.

Time to celebrate DAIRY MONTH!

Join us for Dairy Night at the Charleston GoMart Ballpark Friday, June 13 @ 6:35 P.M.



SUPPORT LOCAL DAIRY FARMERS

WHAT'S COOKIN'?

Divine Dairy

June is National Dairy Month. At the WVDA, that's something to celebrate. Most West Virginia dairies fall into one of three categories: micro (2-5 cows/goats), small (10-50 cows/goats), and medium (50-200 cows/goats). Whether they milk one animal or 200, it's a 7-day a week, 52-weeks of the year commitment for the farmer. This month's recipes highlight dairy products from cheese to butter, milk to yogurt. Test them out and let us know if they're moooo-velous. In the July issue, we'll be featuring recipes with ingredients straight from the garden. Have one you'd like to share? Send it to marketbulletin@wvda.us.



JUNE 2025

Raspberry-Lemon Yogurt Bites

- 1/3 cup freeze-dried raspberries
- 1 cup whole-milk plain yogurt (Greek style)
- 2 Tbsp. vanilla extract
- 2 tsp. grated lemon zest
- 1 1/2 tsp. pure WV maple syrup
- 1/2 tsp. ground ginger
- 1/8 tsp. salt
- 2 cups fresh raspberries

Step 1

Line a large baking sheet with parchment paper. Place freeze-dried raspberries in a zip-top plastic bag. Using a rolling pin, crush berries into a very fine powder.

Step 2

Transfer the powder to a medium bowl. Add yogurt, vanilla, lemon zest, maple syrup, ginger and salt; stir until smooth. Add fresh raspberries: gently stir to coat.

Step 3

Using a fork, remove 1 raspberry from the yogurt mixture, tapping excess yogurt off: use a wooden pick to push raspberry off the fork onto the prepared baking sheet. Repeat with the remaining raspberries.

Step 4

Place the baking sheet, uncovered, in the freezer until the bites are frozen, at least 2 hours. Remove from the freezer 5 minutes before serving.

Fluffy Yogurt Biscuits

- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 1/2 cup cold butter, unsalted
- 3/4 cup plain yogurt
- 1/4 cup whole milk plus 2-4 Tbps.

Step 1

Preheat oven to 450 F. Add flour, baking powder, baking soda and salt to a large mixing bowl and stir to combine. Cut butter into small pieces, then add to mixing bowl. Use a fork or pastry blender to cut butter into flour until it is a crumbly mixture, with up to pea-sized bits of butter. In a small bowl, add yogurt and 1/4 cup of milk; stir to combine.

Step 2

Make a well in the flour mixture and pour in yogurt/milk mixture. Stir with a fork or spoon until the mixture comes together, leaving sides of bowl. If the mixture is too dry, add milk 1 Tbsp. at a time and stir. It may take up to 4 additional Tbsp. of milk. You can use your hands to bring the dough together, but do not knead. The dough should be smooth and moist.

Step 3

Turn dough out onto a lightly floured surface and roll out into rectangle 1/2 inch thick with a rolling pin or a smooth-sided glass. Fold dough over itself 1/2 way from one side, then 1/2 way from the other, making a book fold. Roll dough out again and repeat book fold. Then roll dough out into 1/2 inch thickness.

Step 4

Cut out biscuits with a biscuit cutter or a glass (makes about 10). Place the rounds on a lightly greased or parchment paper-lined baking sheet. Bake in oven for 8-10 minutes or until golden on top and bottom.

Brie, Fig & Apple Grilled Cheese

- 1 Tbsp. olive oil
- 1/4 red onion, sliced
- 4 slices sourdough bread
- 2 Tbsp. softened butter
- 4 Tbsp. fig jam or fig butter
- 5 oz. brie cheese, thinly sliced
- 1 lg. Granny Smith apple, thinly sliced
- 1/2 cup baby arugula

Step 1

Heat olive oil in a small skillet. Add the onion slices and cook until caramelized, stirring occasionally, about 5 minutes. Set aside.

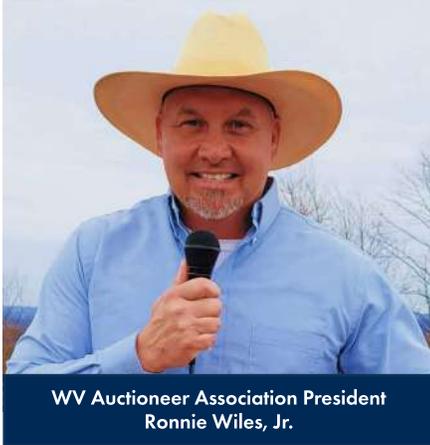
Step 2

Butter the outside of each slice of bread. Spread fig jam or fig butter on the inside of each slice of bread. Layer the brie, apple slices, caramelized onions and arugula. Top with the other slice of bread.

Step 3

Heat a large nonstick skillet or griddle pan over medium-high heat. Place sandwiches, butter side down in the hot pan. Cook 2-3 minutes on each side or until browned and the cheese melts. Serve immediately.

A BID FOR THE *Future*



WV Auctioneer Association President
Ronnie Wiles, Jr.

Going once, going twice, SOLD! If you've ever heard an auctioneer call, it's immediately recognizable. What can sometimes sound like gibberish to the uninitiated, is a rare skill that takes years to learn and even longer to perfect. Ronnie Wiles, Jr., the new President of the West Virginia Auctioneers Association and owner of Wiles Auction in Preston County, has been practicing his call since he was old enough to remember. He had a very good teacher..

"My dad, Ronnie Wiles, Sr., is an auctioneer, and in 2024, was inducted into the West Virginia Auctioneer Hall of Fame. I can remember going to sales with him as a kid. He taught me a lot of the ins and outs that I probably wouldn't have learned otherwise," says Wiles. "I ended up going to Walton School of Auctioneering in Wadsworth, Ohio in 2000 and auctioneering for my father full time after I got licensed."

Over the years, he's auctioned off real estate, livestock and everything in between.

"In the business we call it the three D's: Dilapidated, Divorce or Death. That is why you would have an auction in the old days," explains Wiles. "Back then, auctions were most often what people referred to as 'lawn chair sales.' You had an auction when someone sold a farm or when someone died; Grandma used to collect saltshakers or bells or pewter or Depression glass, lots of men collected pocket watches or guns. People would set up their lawn chairs in the backyard and someone

would auction off all that

property. There used to be an auction house in just about every community. Today, many people choose an auction house like ours to sell prime real estate. They find many times the auction process is the best way to get the most value out of the property, rather than a traditional listing."

Over the last two decades, the auction industry has undergone rapid changes. With the advent of the internet came online auctions. According to Wiles, the online auction business exploded in 2020.

"When COVID hit, it became even more popular to sell online because people weren't allowed to congregate. Instead of going to a traditional auction, you can hop on your computer for an online auction. You can be doing other things while a sale is going on," says Wiles.

Another big change happening in the auction industry is the shrinking numbers of auctioneers.

"The last time we looked several years ago, the average age of an auctioneer here in West Virginia was 62. As our auctioneers are getting older, we're having trouble getting younger people involved," Wiles notes. "We're going to see the greatest transfer of wealth in the next few years with Baby Boomers passing away. Their estates must go somewhere. We need auctioneers to sell that."

So, the Association is tackling the problem.

"We want more people to get involved in auctioneering, especially young people. We are currently in the process of putting a program together with FFA. We've seen so many kids from ag backgrounds who raise animals and have been involved in selling their projects through auctions. We feel like we need to reach those kids early and let them know auctioneering is a profession," stresses Wiles. "Not everyone is going to a four-year college or even a trade school. We want to let kids know there are other options out there, and auctioneering is one of them."

Currently 14 states, including West Virginia, are involved in creating an auctioneer

program geared toward FFA students. The Association is teaming up with West Virginia FFA to host an auctioneer contest. Students who sign up will be paired with an auctioneer mentor to teach them the basics, leading up to an auctioneer calling championship. The winner will get their tuition paid to an accredited auctioneering school.

So, what does it take to become an auctioneer?

"You can do it a couple of different ways," says Wiles. "You start off by taking a written test given by the West Virginia Department of Agriculture (WVDA). If you pass the test, you can work under a licensed auctioneer as an apprentice for two years. Then you take an oral exam, and if you pass, you get your auctioneering license. The other way is to go to a certified auction school. The training usually lasts two to three weeks, about 150 hours of class time. Then you apprentice under a licensed auctioneer for six months before taking the written and oral exam."

Either way you go, there's a lot to learn, from the rules and regulations of your state to working with clients as well as clerks, cashiers and other auction staff, researching what you'll be selling, to perfecting your auctioneer call, and so much more.

The WVDA offers Apprentice Auctioneer and Auctioneer examinations twice a year in April and November. The Department also investigates complaints and renews licenses.

"Auctioneers are a tight-knit group, most of us feel like family. We try to promote each other," explains Wiles. "The way we look at it, the better the auction business does in the state, the better it is for each individual auctioneer."

To learn more about the WV Auctioneer Association, go to wvaa.org.

For information regarding Auctioneering, please contact the WVDA Auctioneer Program Coordinator Jennifer Zagata at 304-558-3200 or jzagata@wvda.us.



West Virginia Grown

Rooted in the Mountain State



Member of the Month

South Charleston Farmers Market

Who: Shaun Zuniga (Director of Marketing)
Location: 4006 MacCorkle Ave. SW, South Charleston
Products: Fresh produce, meat, value-added products, flowers/plants
When: 9 a.m.-7 p.m. Mon-Sat, 1 p.m.-5 p.m. Sun

How they got started:
 It's been the mayor's vision for a couple of years to start a farmers market. The City of South Charleston Public Works Department actually built the market. The city has been really supportive in getting us up and running. It's all about a better quality of life for this community. Our goal is to offer fresh, local food and products. This is a perfect location. It's the most highly trafficked spot in the state of WV with 175,000 vehicles going by each day. Our opening weekend (May 10-11) was extremely busy.

Future plans:
 Right now, our plan is to stay open through our Christmas market. However, that could change. We would like to be open year-round, and we're working on that. Currently, we have 13 vendors, and that fills our space, but we'd like to see the market grow sometime in the future. We're going to be adding events, too. Our first one will be in August celebrating National Farmers Market Week.

Why join West Virginia Grown?
 Our goal is to support WV farmers and keep those dollars here in the state. We knew it was important for the market to be part of the WV Grown program because our missions are the same.

WV Grown has been around since 1986. In the past 39 years, the program has helped thousands of West Virginia agribusinesses market their products to customers here at home, across the country, and even around the world. That remains our mission today. Whether you raise cattle or grow cucumbers, West Virginians take great pride in the products that come from their land. When people see a WV Grown logo on a product, buyers can be assured it was grown or processed, with quality ingredients, right here in the Mountain State. For every WV Grown product sold, that's money that goes back into our local economy. Buying WV Grown just makes sense/cents. With more than 600 members, retail partners, and supporting businesses, we hope you'll take time to browse through our WV Grown Directory (<https://agriculture.wv.gov/ag-business/west-virginia-grown/>). If you want to become a member of WV Grown, contact our Business Development Division at 304-558-2210 or email wvgrown@wvda.us.

SOUTHWESTERN REGION



Lacy Davidson



Southwestern Region
 Planning Coordinator
 (office) 304-558-2210
 (cell) 304-546-7930
ldavidson@wvda.us

Southwestern Planning Coordinator Lacy Davidson knows all about the ins and outs and the ups and downs of farming. She and her husband own Elmcrest Farm. She's a wealth of knowledge when it comes to helping new farmers get their agribusinesses off the ground and helping existing farms grow.

In the News

Baseball season has arrived and so have WV Grown products at GoMart Ballpark in Charleston. You can watch the Dirty Birds round the bases while munching on **WheatOs** and chowing down on a hotdog with **Custard Stand Chili**. Now that's a homerun!



Mark your calendars for June 28. That's the date for the WV Coffee Festival being held at Valley Park in Putnam County. Several WV Grown roasters will be taking part, including **Aroma of the Andes, Mountain Folk Coffee, Mountain Table, The Black Dog Coffee Co., Coal River Coffee Co., and Bean Theory Coffee.**

And speaking of coffee... **Coal River Coffee Company** is brewing up some new drinks to sip this summer. How about a latte flavored with pistachio, salted caramel and honey? Does a peach and honey latte served hot or iced sound yummy? We'll have one of each!



For More Information:

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

APPLY TODAY FOR COMMISSIONER OF AG FOR A DAY

To celebrate the 100th anniversary of the State Fair of West Virginia, the WVDA is bringing back the Honorary Commissioner of Agriculture for a Day program. Students ages 9-17 are eligible. Those selected will join Commissioner Kent Leonhardt to find out what his job is all about, get a behind the scenes tour of the State Fair of West Virginia, and will be featured in the September issue of the Market Bulletin. To apply, send your name, address, and email address or phone number where you can be reached,

along with the reason you'd like to be chosen, to jensmith@wvda.us. If you have questions, call 304-380-1081. The deadline to apply is July 15, 2025.



2023 Honorary Commissioner of Ag for a Day Avery Hodges-McGuffin



ON THE RADIO



APPALACHIAN MATTERS Radio Show

Tune in for our WVDA segment with agriculture interviews from around the state!

WGIE 92.7 FM 9:00am Sunday | WJEH 93.1 FM 9:00am Sunday | WZAC 92.5 FM 7:00am Sunday
WMOV 1360 AM, 93.5 FM, 106.9 FM 10:30am Sunday | Sunday Listen Anytime on Spreaker

MOVING FORWARD FROM THE DROUGHT: LESSONS IN GRAZING MANAGEMENT

HOSTED BY CAPITOL CONSERVATION DISTRICT

ANIMAL HUSBANDRY & CATTLE BEST MANAGEMENT PRACTICES

June 19th

Dinner will be provided.



EXTENDED GRAZING & ROTATIONAL GRAZING

July 17th

Dinner will be provided.

Marantha Baptist Church

Charleston, WV

Events begin at 6 p.m.



This series of educational dinners addresses different topics of grassland conservation, such as grazing techniques, nutrient management, and animal stewardship and husbandry. These dinners have been planned for the months of May, June, and July for Kanawha county producers and other interested parties.

The educational event was made possible by the GLCI Pasture Walk Grant.

THE FIGHT TO SAVE WV'S HEMLOCKS

There are a lot of invasive pests we talk about here at the WVDA like spotted lanternfly, spongy moth, and emerald ash borer. But one you may not have heard much about is hemlock woolly adelgid (HWA). This tiny, invasive insect from Japan and China feeds by sucking the sap from hemlock trees, a native species. HWA was first detected in Virginia in 1951 and was found in West Virginia's Eastern Panhandle in 1992. Since then, HWA has spread across the Mountain State and can be found in all 55 counties.

You can most often find HWA on the undersides of hemlock needles. You'll see what looks like a waxy white wool that the adelgid produces while feeding on sap. The actual insects themselves are very difficult to see with the naked eye.

It's important to protect all of our state's native trees, and hemlocks especially, because their health is critical in supporting wildlife habitats and biodiversity. For example, you'll see a lot of hemlocks around creeks and streams. They shade the water, keeping it cool, which is vital for brook trout to thrive. In Blackwater Falls State Park, for instance, hemlocks are a habitat for the Cheat Mountain

salamander (which is on the U.S. Endangered Species list) and the Northern flying squirrel. Hemlocks also help combat erosion, and their nut seeds provide food for forest animals.

"The WVDA has been treating HWA since 2004 with chemical suppression," explains Plant Industries Cooperative Forest Health Programs Coordinator Kristen Carrington. "We use biocontrol methods to do integrative pest management. We use a neonicotinoid that goes directly in the ground. We measure each hemlock for DBH, or diameter breast height. The treatment dosage rate is two times the DBH. The dosage is administered in tablet form that we place in a shallow trench uphill, at the base of the tree. We then place dirt back into the trench and return the groundcover to that area. The tablets dissolve quickly and will move into the hemlock's vascular system from the roots and protect the tree from HWA. Usually, within six months you'll see adelgid mortality. The treatment is good for five years."

If hemlocks with HWA are not treated, the adelgid can kill a tree within eight years from the time it's first infested. That's why the WVDA treats as many hemlocks as possible in our state



HWA shows up on the underside of hemlock needles. Look for white, wool-like balls.

parcs and forests where HWA has been found. The WVDA receives grant funding to do these treatments from the USDA Forest Service.

For more information on HWA, contact Kristen Carrington at kcarrington@wvda.us.

THE WEST VIRGINIA 2025 AGRICULTURE AND FORESTRY HALL OF FAME BANQUET

The West Virginia Agriculture and Forestry Hall of Fame (AFHOF) will add nine members to its rolls Saturday, July 19, at the 2025 banquet. As in past years, the banquet will be held at Jackson's Mill, home of the WV AFHOF. The reception will begin at 4:00 p.m. and dinner at 5:00 p.m. The cost is \$40 per person. Inductees receive two free tickets. We encourage all those attending to RSVP no later than July 1 to wvextension_anr@mail.wvu.edu to ensure all family and friends are accommodated. Money for the tickets will be collected at the door the evening of the banquet. If you have questions, please contact Kim Suder at 304-293-8613.

2025 INDUCTEES:

Paul Cummings (deceased)
Randy Dye (deceased)
Robert Garrison
James Hayes
William & Helen McClain
Ruthellen Phillips
Virgil Wilkins
David J. Workman



COME HOME *to the* MOUNTAIN STATE ART & CRAFT FAIR



Put on your walking shoes, grab a friend, and head to Cedar Lakes Conference Center July 3-5 for the 63rd Annual Mountain State Art & Craft Fair. This year's theme is, "Come back. Come home. Come visit." The outdoor, juried event draws thousands of visitors each year, as artisans from across Appalachia demonstrate and sell their unique items. From blown glass to handspun wool, intricate beaded jewelry to traditional wooden toys, visitors can stroll the grounds, enjoy delicious food and listen to authentic Appalachian tunes from some of the region's most talented musicians.

You won't want to miss the Marketplace Pavilion where you can find WV Grown members sampling and selling their homegrown food products like honey, jams and jellies, and baked goods.

The Mountain State Art & Craft Fair is open daily from 10 a.m. to 6 p.m. General admission is \$7. Children ages 3-11 and those 55 and over pay \$5. Parking is free. Cedar Lakes Conference Center is located off the Fairplain exit of I-77. For more information, visit www.msacf.com, phone 304-372-FAIR (3247), or email msacf@outlook.com. You can also find the Mountain State Art & Craft Fair on Facebook and Instagram.



4-H SPOTLIGHT

BERKELEY COUNTY TEEN SELECTED TO PRESTIGIOUS 4-H CONGRESS DESIGN TEAM

PAIGE KNOTT

AGE: 16

GRADE: JUNIOR

SCHOOL: SPRING MILLS H.S. (BERKELEY COUNTY)

4-H CLUB: SCRABBLE SCRAMBLERS

4-H ADVISOR: BARBARA KENDIG/KRIS KNOTT



Paige: My whole family has been involved in 4-H and FFA. From a very young age, I just always knew I was going to be in 4-H. I joined when I was eight. I had so many people in my life that were part of 4-H, and they were all involved in so many cool things. I've always raised animals as part of 4-H. I've shown dairy cows, beef cattle, pigs, lambs, and goats at the Berkeley County Fair. I've also taken my animals to jackpot shows in the summer.

This past year, I got involved in going to conferences and getting more involved in the leadership side of 4-H. One of my friends in 4-H went to the National 4-H Congress in 2023. She told me it was such a cool experience, and I should sign up to go. Our county 4-H Extension Agent Michael Withrow encouraged me to attend. So, my older brother and I signed up together. We ended up going to Georgia last year for the National 4-H Congress.

About 800 people attend Congress each year. It focuses on helping us learn to be a good leader within our 4-H organization. There are different workshops, lectures, and fun activities. People from all across the country and around the world attend; people you'd never get to meet and learn from otherwise. Everyone is in 4-H. Some people are focused on raising animals, others on growing plants, or cooking, and all sorts of other 4-H activities. So, not everybody is alike. It is so neat to learn about other people's 4-H experience because everyone's is unique.

While I was there, I learned about the 4-H Congress Design Team. That's the group that plans the following year's Congress. They plan everything, from the schedule to the food we eat, to the entertainment. That sounded so cool to me. I ended up applying, and Michael said he would push my application forward to help me get in. I went through a whole interview process. I put together four different resumes, and I had to send in a video about my 4-H experience. It was a very involved process. I ended up being one of eight chosen to be on the 2025 Design Team. I was so shocked I was selected and very proud of myself. I did not expect it and was super happy to be chosen. [Paige is only the second WV 4-H member to be selected to the Design Team in the past two decades.]

In February, I went back to Georgia to meet with the other seven members of the design team. We spent three and a half days planning the entire Congress. I got to share my opinions on what I liked about my Congress experience and how I thought we could make it better. They listened to my ideas and they took them into consideration. The 2025 Congress is in November. We meet by Zoom every month to talk about the event, catch up, and see if there's anything we want to add. I'll go back to Atlanta four days before the Congress starts. My roll at congress will be MC'ing the lectures, workshops, and events.

4-H has taught me so much. Time management is one of the best lessons, especially when it comes to working with my animals. But I've also learned leadership skills. I help some of my peers with their animal projects, and I work with new 4-H members as they learn to raise their animals.

When I start my senior year of high school this fall, I'll be taking classes at Shepherd University. I'll transfer those credits to WVU when I graduate next spring. I plan to study nursing and want to become a nurse anesthetist. It has nothing to do with agriculture, but I always plan to be involved in agriculture in some aspect of my life. I'd love to own my own farm someday. I know when I have kids, I'll put them into 4-H because it's such an amazing opportunity.

THE WVDA IS HIRING!

Looking for a job in agriculture? The WVDA is looking to fill multiple positions.

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

Farm Service Agency



USDA Reminds State Producers to File Crop Acreage Reports

Agricultural producers in West Virginia should make an appointment with their local Farm Service Agency (FSA) office to complete crop acreage reports before the applicable deadline after planting is complete. An acreage report documents a crop grown on a farm or ranch, its intended use, and location. Filing an accurate and timely acreage report for all crops and land uses, including failed acreage and prevented planted acreage, can prevent the loss of benefits.

How to File a Report

The following acreage reporting dates are applicable in West Virginia:

July 15, 2025 CRP/CREP, All other crops.

July 31, 2025 Hemp Acreage reporting dates vary by crop and by county.

Contact your local FSA office for a list of acreage reporting deadlines by crop.

To file a crop acreage report, producers need to provide:

- Crop and crop type or variety
- Intended crop use
- Number of crop acres
- Map with approximate crop boundaries
- Planting date(s)
- Planting pattern, when applicable
- Producer shares
- Irrigation practice(s)
- Acreage prevented from planting, when applicable
- Other required information

Acreage Reporting Details

The following exceptions apply to acreage reporting dates:

- If the crop has not been planted by the acreage reporting date, then the acreage must be reported no later than 15 calendar days after planting is completed.
- If a producer acquires additional acreage after the acreage reporting date, then the acreage must be reported no later than 30 calendar days after purchase or acquiring the lease. Appropriate documentation must be provided to the county office.

Noninsured Crop Disaster Assistance Program (NAP) policy holders should note that the acreage reporting date for NAP-covered crops is the earlier of the

dates listed or 15 calendar days before grazing or crop harvesting begins.

Prevented Planted Acreage

Producers should also report crop acreage they intended to plant but were unable to because of a natural disaster, including drought. Prevented planted acreage must be reported on form CCC-576, Notice of Loss, no later than 15 calendar days after the final planting date as established by FSA and USDA's Risk Management Agency (RMA). FSA recently updated policy that applies to prevented planted acreage due to drought. To certify prevented planted acreage due to drought, all of the following must apply:

- The area that is prevented from being planted has insufficient soil moisture for seed germination on the final planting date for non-irrigated acreage.
- Prolonged precipitation deficiencies that meet the D3 or D4 drought intensity level as determined by the U.S. Drought Monitor.
- Verifiable information must be collected from sources whose business or purpose is recording weather conditions as determined by FSA.

Continuous Certification Option for Perennial Forage

Agricultural producers with perennial forage crops have the option to report their acreage once, without having to report that acreage in subsequent years, as long as there are no applicable changes on the farm. Interested producers can select the continuous certification option after FSA certifies their acreage report. Examples of perennial forage include mixed forage, birdsfoot trefoil,

chicory/radicchio, kochia (prostrata), lespedeza, perennial peanuts and perennial grass varieties. Once the continuous certification option is selected, the certified acreage will roll forward annually with no additional action required by the producer in subsequent years unless the acreage report changes.

Farmers.gov Portal

Producers can access their FSA farm records, maps, and common land units through the farmers.gov customer portal. The portal allows producers to export field boundaries as shapefiles and import and view other shapefiles, such as precision agriculture boundaries within farm records mapping. Producers can view, print, and label their maps for acreage reporting purposes. Level 2 eAuthentication or login.gov access that is linked to a USDA Business Partner customer record is required to use the portal.

Producers can visit farmers.gov/account to learn more about creating an account. Producers who have authority to act on behalf of another customer as a grantee via an FSA-211 Power of Attorney form, Business Partner Signature Authority, or as a member of a business can now access information for the business in the farmers.gov portal.

More Information

For questions, producers should call their FSA county office. To find their FSA county office, visit farmers.gov/service-center-locator.



As the school year comes to a close and summer arrives, the West Virginia FFA state leadership team will wrap up their 12 months of service. These eight young ladies have traveled across the state (many, many times) to visit local chapters, attend banquets, teach leadership workshops, and more. They have been busy! Along the way, they've learned a few lessons themselves. Thank you for your hard work and dedication to West Virginia FFA.



Hannah Crum - President - Buffalo FFA

"I have met so many FFA members throughout our state. It has left a tremendous impact on me. Watching their love for FFA has been my favorite part of this year. It has been a year of growth, service, long hours, and dedication, but I would not change one bit. As a member, this was the dream, and I still am shocked daily I have gotten to live it."

Isabelle Hauser - FFA Secretary - Preston County FFA

"Serving as a state officer is a goal I have had since I was little, and being elected state secretary this past year was a dream come true. West Virginia FFA has gifted me with a multitude of opportunities. I am so grateful to have had the opportunity to give back to the organization that I call home!"



Kari Gay - Central Region Vice President - Upshur County FFA

"I have been blessed with opportunities to attend conventions; conferences; banquets; leadership nights; Ham, Bacon, and Egg Sales; chapter visits; and so much more! One of my favorite parts has been visiting with different chapters and their members. You never realize how unique each individual chapter is until you spend a few hours with them."

Michelle Sampson - North West Region Vice President - Blennerhassett FFA

"Serving as a West Virginia FFA State Officer has been an incredibly rewarding experience. This role has allowed me to advocate for agriculture, build meaningful connections around the state, and grow both personally and professionally. It's been a year full of learning, service, and unforgettable memories. I'm proud of the impact I've made and grateful for the chance to serve and represent the future of agriculture."



Miyah Swiger - North Central Region Vice President - Bridgeport FFA

"I have had the privilege of sharing my FFA journey with chapters across all seven regions of West Virginia. The opportunities I've received while wearing my association jacket have far surpassed my expectations. I have developed meaningful connections with members statewide, relationships that will positively impact my future."

Laney Burns - Eastern Region Vice President - Tucker County FFA

"It's been a year full of heart, hard work, and unforgettable moments. I've laughed, cried, and grown alongside teammates who became family. Walking into classrooms, shaking hands with members, and hearing their stories reminded me why I love this organization. I'll carry these memories and lessons with me for the rest of my life."



Libby Stricklen - Northeastern Region Vice President At-Large - Roane County FFA

"One of my favorite events this year was being a part of the State Ham, Bacon, and Egg Show and Sale. I always enjoyed entering my pieces and competing at the state level, so getting to see how they were judged and placed and seeing students' hard work pay off was a full circle moment."

Haley Murphy - Southwestern Region Vice President - Clay FFA

"My year of service has been unforgettable. Reflecting on all I've had the opportunity to do and the connections I've made, I'm filled with gratitude. West Virginia FFA is more than an organization; it's a family, and I couldn't be more thankful for the opportunity to serve and grow within this amazing association."



West Virginia Conservation Agency



Envirothon: A Lasting Impact

Davin White - WVCA Director of Communications

Katlyne Rollyson's participation in the West Virginia Envirothon in high school was one of the main reasons she pursued her bachelor's degree in natural resources management at Glenville State University. Her degree led to her current position, which she's held over the past three years, as a forest health protection specialist with the West Virginia Department of Agriculture. Rollyson's involvement in the competition helped her discover a passion for plants, insects, and all that falls under the natural resources umbrella.

Rollyson's Ravenswood FFA team won the WV Envirothon competition in 2018.

Later that year, the team took first place in the "Current Environmental Issue" topic at the national NCF-Envirothon in Idaho, competing against teams from across the nation and some foreign countries. That was the rangeland portion of the national competition, and Rollyson said she and her teammates had brought some relevant experience in grasslands. She credits her participation more than her successes in those contests with stoking her interest in the field.

"So, even if I hadn't had as many successes as I did in high school, I still think just participating was the best stepping-stone to a very fulfilled career path," she said.

Having opportunities in high school to participate in contests like Envirothon helped Rollyson find her niche.

"Going into college, I had a lot of knowledge from these contests that I wouldn't have had otherwise, which really helped me in many of my classes," she said. "But I also learned so much in college that the interest that I had in natural resources only became greater, building on what I had discovered in high school through Envirothon."

Her experience aligns with some other students' Envirothon experiences, who have gone on to work for state and federal agencies, operate farms in West Virginia, or pursue careers in agriculture, forestry, conservation, and the environmental sciences.

Rollyson has given back, and in the past two years she's volunteered with the West Virginia Envirothon Committee. This spring, during the competition at Cedar Lakes Conference Center, she was a "team buddy" who helped guide a group of

students from one station to the next during testing day on April 17.

She's enjoyed getting to work with the students.

"Hopefully we see them in more natural resources fields moving forward," she said.

Jason Dalrymple participated in the first three West Virginia Envirothon competitions, from 1997 through 1999. His St. Marys High School team won the event in '97 and '99, led by advisor Jason Hughes. Dalrymple also was heavily involved in FFA in high school and became a state officer. In college,

he wanted to study both agriculture and the environmental sciences, and during those years, he was able to intern with the USDA-NRCS. He earned his bachelor's degree in agriculture from West Virginia University and started with Pilgrim's Pride in Moorefield as a nutrient management technician after graduation, working with poultry producers on their nutrient management plans. That led to his current position with the West Virginia Department of Agriculture, also based in Moorefield, where he



Clay County took home first place in the 2025 Envirothon. Members of the team (l to r): Sophia Berberich, Brooklyn Anderson, Hollie Conley, Skylar Adkins, and Gracie Bass. The team will share a \$5,000 scholarship and will go on to represent WV at the NCF-Envirothon, July 20-26, at Mount Royal University in Calgary, Alberta, Canada.

now supervises other nutrient management plan writers and is a certified crop advisor. Dalrymple said connections made through the Envirothon were a tremendous help in getting him the position he has today.

His eldest daughter, Daisy, also has competed in the Envirothon in recent years, and has completed her associate's degree at Potomac State College. She's headed to WVU this fall, pursuing a career in agricultural education.

Like Rollyson, Jason's involvement in the Envirothon continues. He was an advisor for this year's Hampshire FFA team, which finished in 11th place and had one of the top four Wildlife Station scores.

West Virginia Envirothon Committee Chairman Wayne McKeever said Rollyson and Dalrymple represent full-circle experiences with the Envirothon. They enjoyed it as students and want to continue to be involved with it.

McKeever notes some past participants go on to pursue related fields while others do not, but Envirothon competitors take that knowledge with them.

"I think it will always be a part of them, no matter what they do," he says.

West Virginia State University Extension



Supporting the Next Generation of Farmers

John David Johnson - WVSU

The Agricultural and Natural Resource Division of West Virginia State University Extension has made significant strides in empowering new and beginning farmers across the Mountain State. Through innovative, hands-on programming, we're helping producers build strong, sustainable farm businesses rooted in knowledge, strategy, and community support.

One of our cornerstone offerings is the New Farmer Business Institute and Understanding Heirs' Property Series, a monthly evening workshop that spans seven sessions over as many months. Each class builds upon the last, guiding participants through the essential steps of creating a comprehensive farm business plan.

The journey begins with evaluating your farm's existing resources and mapping the land. From there, we explore the foundations of establishing a legal business entity and defining clear goals for your operation. Risk management is a key component, including an in-depth look at the "Five D's" of agricultural risk: Disagreement, Divorce, Death, Disability, and Disaster.

A major highlight of the series is our Understanding Heirs' Property segment, which addresses this complex issue in three vital phases: overview, prevention, and resolution. By understanding the risks and responsibilities tied to inherited land, participants are better prepared to protect their family legacies.

From there, we dive into marketing strategies, budgeting, and building financial tools like balance sheets. One of our most eye-opening exercises involves calculating a breakeven price, something research shows nearly 90% of farmers are unable to do. This leads naturally into discussions on recordkeeping, taxes, and evaluating farm insurance options.

The series concludes with a powerful session on Farm Transition and Estate Planning, taught by the renowned Dr. Jesse Richardson. Finally, we bring together representatives from FSA, NRCS, Extension, Forestry, and local conservation districts to share the many program opportunities available to producers.

Another vital pillar of support for beginning farmers comes through our hands-on production workshops. Led by Beth Villers, our high tunnel training covers every step of the growing season, from tunnel construction and crop selection to irrigation, soil health, and harvesting techniques. These workshops are relevant for both tunnel and traditional growers, equipping participants with actionable skills for real-world success.

And of course, no conversation about the next generation of farmers is complete without recognizing the critical role of youth agricultural education. One of the most exciting

WVSU ANR Extension Specialist John David Johnson is one of the instructors of the New Farmer Business Institute and Understanding Heirs' Property Series, a free event to help new and existing farmers enhance their agriculture knowledge and skills.



The Buffalo FFA Ag-Issues team takes the stage at the Leadership Development Event (LDE) at WVSU to accept their first-place award.

opportunities for WVSU has been engaging directly with FFA and 4-H members, true representatives of agriculture's future.

On March 6, FFA members from across the state gathered at the WVSU campus to participate in Leadership Development Events (LDE). These included Agriculture Communications, Agricultural Issues, Marketing, Agronomy, and the Agriscience Fair. More than 100 students, teachers, and supporters were in attendance, all competing for the chance to move on to national competitions. Events like these allow young leaders to apply their classroom learning to real-world challenges and inspire growth in ways that test scores alone can't measure.

FFA continues to promote premier leadership, personal growth, and career success through agricultural education. Supporting these students means investing in a future where farming remains not only viable but vibrant.

At West Virginia State University Extension, we are committed to meeting producers where they are, whether they're planting their first row, mentoring youth, or preserving family land for the next generation. As the saying from President John F. Kennedy goes, "The sun does not always shine in West Virginia, but the people always do."

CLASSIFIED ANNOUNCEMENTS

June 2025

To Submit
an Ad: ▶

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

July 2025. . .

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

Written ads for the July issue must be received by **1 p.m. on Friday, June 13.**

August 2025. . .

Phone-In ads for the August issue must be received by **12 noon on Monday, July 14.**

Written ads for the August issue must be received by **1 p.m. on Tuesday, July 15.**

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

Apiary Events

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

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

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

Harrison Co. Beekeepers, Discussion Group, Contact Larry Forinash 304-669-5410; lforinash1@gmail.com

Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting, Contact Rick Armstrong, 304-553-1923.

Marion Co. Beekeepers Assoc., Meeting, 4th Thursday, 7 p.m., Eldora United Methodist Church, Contact Debbie Abels, 304-633-5647; deb.abel53@yahoo.com.

Marion Co. Beekeepers Assoc., Field Day w/Paxton Colby, June 14, 10 a.m.-2 p.m., New Life Ministries Church, Manley Chapel Rd., lunch, drinks & door prizes will be provided. 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, occonnellpatrick0370@gmail.com.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Patrick O'Connell, occonnellpatrick0370@gmail.com.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 2nd Thursday, 7 p.m., Romney Firehouse Center, High St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., Monthly Meeting, 3rd Thursday, WVU Ext. Office, Kingwood, Contact Scott Lewis, 304-376-0453.

Southeastern Beekeepers Assoc., Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Conference Center, WV Osteopathic School, Lewisburg, Contact Rick Forren, 304-539-1303.

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

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1 p.m., Two Runs Community Bldg., Two Runs.

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

Pure Scottish Highland cattle, easy keepers very docile, good brushers/lean freezer beef, \$2,000/up. A. Corley, P.O. Box 474, Elkview, 25071; 304-965-1897.

Reg. Black Angus bulls, easy handling, \$2,250/up. Joann Edgell, 1471 Bingamon Rd., Worthington, 26591; 304-592-2717.

Reg. Angus, Limousin & Lim-Flex breeding age bulls, black, polled, calving ease, good disp., perf. & EPD info avail., passed complete BSE, \$4,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043; ralimousin@frontiernet.net.

Reg. Black Angus, Sim-Angus, sire by Growth Fund, Black Hawk, Guarentee, Regiment, Southern Charm, Teamwork, Niagara, \$3,000; Angus heifers, \$2,000. John Hendrick, 4048 War Ridge Rd., Wayside, 24985; 304-573-1008; 304-466-0050; bjhpfarm@aol.com.

Reg. Hereford Polled Hereford 15-mo. bulls, Endorsement & Tank 45P blood, good disp., \$2,200/up. Vern Wengerd, 2949 Zenith Rd., Gap Mills, 24941; 304-661-0024; 304-772-4633.

Reg. Hereford 9/25 bull calf, bottle baby, began halter breeding, good for FFA or 4-H project, \$1500. Wayne Willie, 1478 Curtisville Rd., Smithfield, 26437; 304-986-3941.

Equipment Sales

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

Ford '68 4000 tractor, good tires, good cond., comes w/2 brush hogs, \$8,000. Barry Akers, P.O. Box 224, Cool Ridge, 25825; 304-573-9485.

NH 100 hp 4 WD tractor w/cab, loader ac, 677 hrs., \$59,000. Brian Alt, 7140 Franklin Pike Rd., Petersburg, 26847; 304-668-5495.

Kubota B2910 4 WD, 30 hp, 1,100 hrs., 5' bucket, 5' belly mower, Int ' brush hog, 5' King Cutter tiller, 4' box blade, Greenline 9" pole, cone fert. spreader, \$22,000. Steve Caldwell, 211 Caldwell Farms, Hurricane, 25526; wkgarr919@aol.com.

Craftsman tiller \$500; lg. lawn fert. spreader, \$100; Greenworks weed wiper, \$3,500; drag, \$500, all excel. cond. Virgle Caldwell, 1462 Le Farm Rd., Lerona, 25971; 304-384-7426.

Kodiak brush hog, 5', excel. cond., \$1,500; single plow, 12", \$175, both 3-pt. hitch. Robert Danko, 3548 Freedom Hwy., Fairmont, 26544; 304-534-3538.

NH: 273 sq. baler, \$1,800; 311 sq. baler, \$1,600. Jeff Fetty, 2245 Buffalo Crk. Rd., Lost Creek, 26385; 304-669-0539.

Boom sprayer, 55-gal., 3-pt. hitch, will spray

16' wide & up to 8' high, shed kept, excel. cond., \$3,200. Roger Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 304-880-0135.

Post hole digger, 12" auger, 3-pt. hitch, idea for compact tractors, auger, EC, 3 bottom plows, break-back, \$400/firm; auger VGC, \$400/firm. Jerry Hedrick, 21765 Mtn. Dr., Seneca Rocks, 26884; 304-567-3184; evenings.

MF 1734 round baler, elec. tie, 4x4 bales, baled 200 bales, baler shed kept, excel. cond., \$12,000; dirt scoop, 3-pt. hitch, dumps w/rope, \$300. Robert King, 325 Robert Lane, Evans, 25241; 304-532-4790.

The Mechanical Transplanter, 2 seat, single row planter, tractor driven, 3-pt. hitch, older model, plants as fast as you can feed it, plants as well as you prepare your field, \$400. Steve Richman, 162 Tree Farm Lane, Hinton, 25951; 304-660-5386; dockfarmerdo@aol.com.

Power King tractor, new tires all around, 5' sickle bar mower w/mule dr., blade & wts., \$2,500. Bill Smith, 2570 Rush Run Rd., Burton, 26562; 304-775-2592.

JD: '14, 65 hp tractor w/loader 4x4 cab, air/heat, 400 hrs., \$50,000; '13 65 hp 4x4 132 hrs., tractor, \$32,000; 450 G dozer, 4,000hrs., excel. cond., \$35,000. Charles Smith, 94 Dogwood Trails, Napier, 26631; 304-452-8821; 304-765-9644.

NH 450 sickle mower good cond. w/2 extra bars, \$1,500. Daniel Thorn, 1891 Birds Crk. Rd., Tunnelton, 26444; 304-698-9986.

Goat Sales

ADGA reg. Nigerian dwarf kids, parents on premise, will have ears tattooed & papers ready to reg., very good blood, bucklings, \$250; doelings, \$300; 1/24 buck, \$275. Hannah Rodgers, 2042 Charleston Rd., Spencer, 25276; 681-358-0775.

Boer: 4/18 billy, solid red, \$125; 4/25 white & red spotted, tie dyed look, \$125. Keith Shirley, 24028 Ripley Rd., Leon, 25123; 304-593-4520.

Kiko '25 doelings & bucklings, weaned, vacc., \$200/up; more goats. Wade Stiltner, 213 Shortcut Branch Rd., Fort Gay, 25514; 304-272-5049.

ADGA Nigerian 1/25 dwarf kids, blue eyes, moonspots, lots of color, polled & disbudded, CAE neg. herd, quality kids, good disp., \$125/up. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Hog Sales

Hamp. cross bred 3-yr. sow, has had 1 litter, \$350; Blue Butt Hamp. cross boar, \$350 or \$600/both, high end show & meat pigs. Luke Thomas, 178 Bethel Rd., Pt. Pleasant, 25550; 304-593-9535.

Horse Sales

Miniature 7-yr. jack, trained to lead, ran w/ sheep & cattle, \$500. John Fitchner, 1230 Allentown Rd., Gay, 25244; 304-373-5611.

AQHA Buckskin 8-yr. mare, HYPP neg., green broke, requires someone w/time & training experience in natural horsemanship, never shod, stands for farrier & basic vet care, \$2,500. Kimberly Good, 983 Shatto Rd., Ripley, 25271; kcgood1970@gmail.com.

Spotted 9-yr. gaited pony mare, brown/white, good disp., has not been ridden in over a yr., \$3,000. John Umstead, 2757 Auburn Rd., Pullman, 26421; 304-377-1259.

Plant Wants

Pound Sweet apple trees, 2. Reba Crawford, 175 Hummingbird Lane, Cool Ridge, 25825; 304-673-8804 .

Poultry Sales

White Leghorn roosters, 2-mo., 2, \$5/ea. Michele McCarty 11455 Jerry's Run Rd., Apple Grove, 25502; 304-812-8013.

Fawn Runner, straight run ducklings, \$5/ea. Irma Rival, 411 Long Branch Rd., Kenna, 25248; 304-988-0203.

Sheep Sales

Pure Dorper all ewe lambs, twins, born in 3/25, weaned on grain, \$350/ea. Bernice 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.

Acreage, Braxton Co.: 3 A. up Houston Run, about 2 miles from Sutton lake, 1/2 bottom & 1/2 woods, \$32,500. Butch Durand, 14 Greene Mtn. Lane, Sutton, 26601; 304-678-8875.

Pure Border Collie 6-mo. female, long hair, black/white, showing lots of white, \$300. Denny Fowler, 272 Haskell Dr., Charleston, 25312; 304-984-2989; 304-550-4500.

Sydell sheep & goat tilt table, 1-yr., \$1,600/ firm; plastic round bale sleeves for 4x4 bales, approx. 100, \$100. Ray Hall, 2028 Little Crk. Rd., Creston, 26141; 304-377-1372.

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.

Meadows corn mill w/trailer, hit & miss engine, ready to make corn mill, \$7,000/all. Mason Hughart, 2021 Holiday Run Rd., Smoot, 24977; mlhughart@gmail.com.

Barn wood, stacked inside of a storage house, lots of board sizes & lengths avail., 50¢/ per board. Matt Kennedy, 25513 Mountaineer Hwy., Littleton, 26581; 304-206-1201.

Maple syrup, pure WV: \$16/qt.; \$10/pt.; \$7/8 oz. Clement Lehman, 407 Hope Ridge Rd., Arborvale, 24915; 304-456-5018.

Hay, approx. 200 bales, \$2.50/bale. Allen Miller, 946 Cuzzart Mtn. Dale Rd., Bruceeton Mills, 26525; 304-379-9717.

ASDR CKC reg. Aust. Shep. pups: blue merle, female & 3 males, \$600; tri females w/blue eyes, \$500; all tail docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

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

Anatolian/Great Pyrenees cross 1½-yr. female, been w/goats since a puppy, good disp., \$650. Eric Napier, 6834 White Crk. Rd., Wayne, 25570; 304-544-9742.

ABCA Border Collie pups, \$400. Harry Riley, 878 Mountainview Rd., Morgantown, 26508; 304-296-3645.

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

Trailer, 12', spring loaded ramp, power paint, excel. cond., \$3,000. Charles Smith, 94 Dogwood Trails, Napier, 26631; 304-452-8821; 304-765-9644.

Covered wagon, Amish made in '09, hyd. brakes on 4 wheels, steers on either end, bench seats, park brake, rubber tires, \$8,500. Jack Spade, 2428 Loops Rd., Rainelle, 25962; 304-578-0164.

Miscellaneous Wants

Aust. Heeler pup. Kevin McBee, 195 Balkman Rd., Philippi, 26416; 304-457-4185.

WV CHRISTMAS TREE GROWERS ASSOC. 2025 SUMMER MEETING

August 1-2
Two Birds Farm
Shepherdstown, WV
Contact, Georgie Plaughter 304-621-3515.

Spraying for Weeds & Bush on Pasture/ Hayfields

Soil sampling, precision Ag soil sampling & mapping
Dennis Burns, 304-646-2779.

FREE HIGH TUNNEL WORKSHOP SERIES

5:30 PM - 6:30 PM

JUNE | TOOLS AND EQUIPMENT

JUNE 5TH - BECKLEY
JUNE 19TH - PRINCETON

JULY | PEST AND DISEASE MANAGEMENT

JULY 10TH - BECKLEY
JULY 24TH - PRINCETON

AUGUST | SUMMER VEGETABLE PRODUCTION

MAY 7TH - BECKLEY
MAY 21ST - PRINCETON

SEPTEMBER | FRUIT, FLOWER, AND HERB PRODUCTION

SEPTEMBER 4TH - BECKLEY
SEPTEMBER 18TH - PRINCETON

OCTOBER | WINTER VEGETABLE PRODUCTION

OCTOBER 2ND - BECKLEY
OCTOBER 16TH - PRINCETON

**For questions or more info, contact Beth Villers
681-220-5752 | mary.villers@wvstateu.edu**

NRCS Beckley Field Office
465 Ragland Road
Beckley, WV 25801

NRCS Princeton Field Office
301 Hardwood Lane, Suite A
Princeton, WV 24740



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2025 WVU Extension Calendar content developed by WVU Extension, and the WVU Agricultural and Natural Resources

GARDEN CALENDAR

JUNE/JULY

EXTENSION

- JUNE 2** Seed lettuce as a companion plant to tomatoes.
- JUNE 3** Seed parsley. Seed snap beans and carrots.
- JUNE 4** Seed summer squash and corn for late crop.
- JUNE 5** Seed cabbage, broccoli, Brussels sprouts and cauliflower for late crop.
- JUNE 6** Plant tomatoes. Seed pumpkins and winter squash.
- JUNE 7** Seed leaf and bibb lettuce. Plant a late crop of Irish potatoes.
- JUNE 9** Mulch garden to conserve soil moisture. Plant celery.
- JUNE 10** Monitor for garden pests. Summer prune apples and peaches.
- JUNE 11** Pinch blackberry canes.
- JUNE 12** Begin control measures for squash vine borer.
- JUNE 13** Seed sweet corn, beets, pumpkins and winter squash. Begin bagworm control.
- JUNE 14** Seed basil as tomato companion plant.
- JUNE 16** Side-dress sweet corn that is knee high with additional nitrogen.
- JUNE 17** Transplant thyme. Deadhead annual flowers. Turn compost.
- JUNE 18** Prune spring flowering shrubs. Plant peppers.
- JUNE 19** Control cabbage worms with DiPel® or row cover.
- JUNE 20** Renovate strawberries after last harvest.
- JUNE 21** Seed or transplant gourds. Pinch back garden mums.
- JUNE 23** Seed dill. Seed or transplant cantaloupes for fall.
- JUNE 24** Treat lawn for white grubs. End asparagus harvest.
- JUNE 25** Prune pine trees. Seed Brussels sprouts.
- JUNE 26** Seed peppers. Seed or transplant savory. Harvest beet greens.
- JUNE 27** Plant late tomatoes and peppers. Fertilize asparagus. Seed peppers.
- JUNE 28** Add non-seed-bearing weeds to compost. Plant basil.
- JUNE 29** Stake peppers. Transplant rosemary. Plant cilantro and parsley.
- JUNE 30** Seed half-runner and pole beans. Harvest summer squash frequently.
- JULY 1** Seed late cabbage and cauliflower. Seed or plant endive.
- JULY 2** Seed late corn, snap beans, kale and broccoli.

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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