

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER



Cooper Farms is a family business. Rebecca and Tim say their girls (l to r) Gabby, Lillian, Aniya, Olivia, and Sadie love to help out, especially come planting time.

Tim and Rebecca Cooper had no idea what they were getting themselves into when they purchased 20 acres of farmland in Hampshire County in 2018, but they knew they needed a change.

“Rebecca was a phlebotomist in Cumberland. She left the hospital to be a stay-at-home mom,” explains Tim. “I did asphalt in D.C. When I left for work, it was dark, and when I came home, it was dark. I was watching our children grow up over pictures and videos. It wasn’t worth it anymore.”

When the property just down the road from where Tim grew up in Points went up for sale, he and Rebecca had a big decision to make.

“This used to be a cattle farm. We had a vision for what we could make it. The decision to start this farm was based in faith,” Tim stresses. “We did a lot of praying before we took the plunge.”

They were as green as the fields on their new farm.

“Rebecca had a few rabbits growing up. My grandfather raised a few pigs. That was the extent of our agriculture backgrounds when we bought this property,” laughs Tim.

They moved a single wide trailer onto the property to house themselves and their three young daughters and got to work clearing fields, digging wells, and planting vegetables. Everything was new to them, but they had the

SEEDS OF FAITH

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desire and drive to succeed.

Some people in their circle thought they were taking a huge risk.

“A lot of people asked us what our Plan B was if the farm didn’t work out,” remembers Tim. “I told them there was no Plan B. Plan B is for Plan A to succeed. That’s it! Regardless of what happens, tough times; this has to work. This isn’t just our future. It’s our kid’s future, as well.”

In order to make Cooper Farms profitable, Tim and Rebecca knew they needed to grow produce outside the traditional growing season. They had plenty of ground to plant crops in the spring and summer, but they needed an extended season. Adding high tunnels to their operation was the first logical step. They looked to the USDA Natural Resources Conservation Service (NRCS) for some assistance.

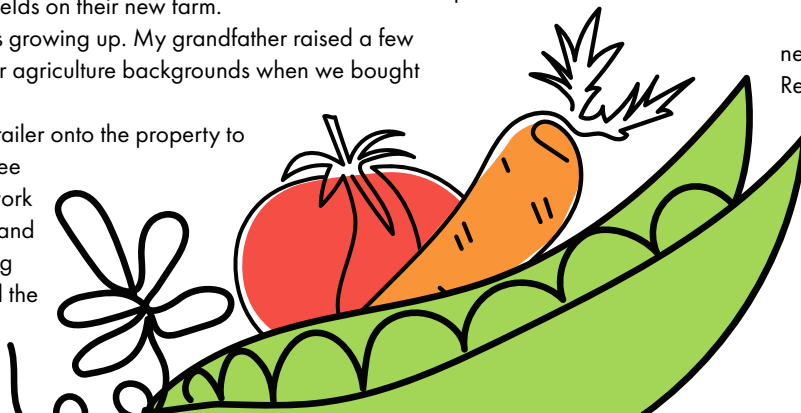
“When we first applied for the Environmental Quality Incentives Program (EQIP) grant, the folks from NRCS came out and looked at our ground,” recalls Tim. “They told us the funds for the high tunnels had run out for that year, but they could put us on the list for next year. I was quite discouraged because they could have told me that over the phone. However, three weeks later, they called me saying there had been more money given to West Virginia for high tunnels, did we want in? I said, ‘Absolutely!’ It didn’t take long for them to approve a contract.”

And not long after, four 30x90 high tunnels were delivered and installed. Tim and Rebecca didn’t waste any time getting their farm up and running. They planted crops in their fields which yielded produce during the traditional growing season. Meanwhile, the high tunnels allowed them to start growing produce as early as March and extended their season well into December.

“We started taking our produce to the Veterans Hospital and clinics in Berkeley County and doing some farmers markets in parking lots in Winchester, VA. Customers also come to the farm to purchase our produce. Our business snowballed from there,” says Tim.

When they were ready to take the next step in growing the farm, Tim and Rebecca again looked to NRCS for assistance.

“We applied for another two high tunnels, this time 30x300 tunnels. They are quite big. Dr. Lewis Jett, from WVU, called them our skyscraper high tunnels,”



— Seeds of Faith, Cont. on page 3

FROM THE COMMISSIONER:

Centennial Fair Successes



Just a month ago, our team at the WVDA was in overdrive—planning, preparing, and fine-tuning every detail of our activities for the 100th State Fair of West Virginia. Countless hours of creative thinking and organizing went into making sure this centennial celebration was something truly special. Looking back now, I'm proud to say we accomplished that mission. The Fair was a milestone event, with crowds pouring through the gates and many lifelong West Virginians experiencing its magic for the very first time.

The WVDA's Country Store was once again bustling, recording its best year ever in sales. It has become a true destination for fairgoers—people like Tennille and Chris Perry of Bristol, Virginia. This year, the Perrys drove three hours just to stock up on one sweet treat. They arrived at the Fair and bought every last jar of Williams River Strawberry Jam—39 in total—knowing it still wouldn't last them through the year.

When they ran out earlier this spring, Chris even tracked down the producer's contact information, only to learn the jam had already been set aside for the State Fair. So, when August rolled around, they made the trip to Lewisburg to make sure they didn't miss out. For Chris, Williams River Jam isn't just delicious, it carries a deep personal connection. His late mother was known for her seedless, homemade jelly, a recipe Tennille

loved. "This is the closest we've ever found to my mother's recipe, and we've tried just about every jam in the grocery store," Chris said.

Stories like these are exactly why we host these events. The Country Store at the Fair and our Winter Blues Farmers Market in Charleston have created invaluable connections for West Virginia agribusinesses. At this year's Fair alone, one producer gained two new retail outlets, in addition to another secured earlier at Winter Blues. A second producer walked away with eight promising contacts for wholesale and retail opportunities.

These opportunities matter. They help small businesses thrive year-round, build brand recognition, and grow into new markets. At the end of the day, it's about more than a jar of jam—it's about preserving traditions, strengthening communities, and creating real opportunities for small agribusinesses to succeed.

Of course, the Fair isn't just about marketing and sales. It also gives us a chance to highlight another side of the WVDA—our regulatory and educational work. One of the standout successes this year was our Regulatory Division's outreach and education tent. The exhibit featured interactive games and activities that drew families in while showcasing the wide range of programs within the division—including farmers markets, dairy, hemp, feed and seed, and laboratory services. Bringing all of these efforts together under one tent gave fairgoers a clear picture of just how

broad and impactful the WVDA's work truly is. The Fair also recognized this, awarding the tent the Grand Champion ribbon for Best Overall Display.



Tennille and Chris Perry of Bristol, Virginia (center) drove three hours to purchase two cases of Williams River Strawberry Jam at the State Fair from owners Mike and Kay Smalley (far left and right).

None of this would have been possible without the dedication and hard work of our WVDA staff. From the long hours of planning to the hands-on effort of setting up and running exhibits, every member of the team played a vital role in making the 100th State Fair such a success. I am deeply grateful for their commitment and proud of the way they showcased West Virginia agriculture at this historic Fair.

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: Salmonella in Backyard Poultry

The Centers for Disease Control (CDC) and public health officials are investigating a multi-state outbreak of salmonella illnesses linked to contact with backyard poultry. As of the end of June, there have been 187 cases, 42 hospitalizations, and one death across 42 states, including West Virginia. Salmonella is extremely common in poultry. Backyard poultry, like chickens and ducks, can carry salmonella bacteria even if they look healthy and clean. These germs can easily spread to anything in the areas where the poultry live and roam. People can get sick from touching backyard poultry or anything in their environment and then touching their mouth or food and swallowing salmonella bacteria. Most people infected with salmonella experience diarrhea, fever, and stomach cramps and symptoms usually start six hours to six days after swallowing the bacteria. Most people recover without treatment after four to seven days. Children, the elderly, and immunocompromised individuals with weakened immune systems may experience more severe illnesses that require medical treatment or hospitalization.

What should you do if you have backyard poultry? A good rule of

thumb is to always practice good biosecurity and wash your hands with soap and water immediately after touching poultry, their eggs, or anything in the area where they live and roam. If soap and water are not readily available, keep hand sanitizer near the chicken coop. Practice safety around backyard flocks; do not kiss or snuggle the poultry, do not eat or drink around them, and supervise children around flocks. Keep poultry outside of your house and away from any food preparation areas. Safely handle eggs and cook egg dishes to an internal temperature of 160°F to kill all germs. Maintain clean coops: consider having dedicated boots/shoes and clothing for taking care of the poultry and keeping them outside. If you are experiencing symptoms, please contact your medical provider and/or local health department. If you suspect your birds are sick, please contact the West Virginia Department of Agriculture (WVDA) and your veterinarian.

For more information:

<https://www.cdc.gov/salmonella/>

<https://utia.tennessee.edu/publications/wp-content/uploads/sites/269/2023/10/D181.pdf>

— Seeds of Faith, Cont. from page 1

laughs Tim. "They were custom built so we could get a tractor inside. Once we got those into production, they were a game-changer for us. It's very easy for us to pick 200 bushel of cucumber out of one of those high tunnels. It definitely has amped up the amount of volume we can do."

Cooper Farms now grows green beans, peppers, melons, squash, zucchini, winter squash, cucumbers, tomatoes, potatoes, kale, broccoli, cauliflower, spinach, greens, chard, and radishes. So, where does it all go?

"I TOLD THEM THERE WAS NO PLAN B. PLAN B IS FOR PLAN A TO SUCCEED. THAT'S IT! REGARDLESS OF WHAT HAPPENS, TOUGH TIMES; THIS HAS TO WORK. THIS ISN'T JUST OUR FUTURE. IT'S OUR KID'S FUTURE, AS WELL."

- TIM COOPER, COOPER FARMS

"Mountaineer Food Bank (MFB)," Tim says, as a smile spread across his face. "They get the bulk of our produce. Working with them has been such a wonderful experience. They have been phenomenal. Chad (Morrison, MFB CEO) came down in January for a farm visit. We were standing right here in front of the high tunnels, and I told him, 'You have restored my faith in humanity.'"

MFB is the largest emergency food provider in the state, serving families, children, seniors, veterans, and individuals at risk of hunger. Annually, MFB distributes over 19 million meals to the food-insecure in West Virginia.

"We go everywhere MFB goes," explains Tim. "They cover 48 of our 55 counties; so, we go to 48 counties. If we have an abundance of produce, we send it to the MFB warehouse in Gassaway to be

distributed across the state. However, most of the time, we take our produce directly to MFB partner agencies right here in our region – rescue missions, food pantries, recovery homes."

The produce from Cooper Farms is either harvested the night before or the morning of delivery.

"We strive for quality and freshness," stresses Rebecca.

On top of hundreds of bushels of fresh produce, Cooper Farms also raises and sells pork. They plan to add beef cattle into their business model next year.

"It's taken us some time to get to this point, and that's a good thing. I didn't want to grow too fast. We've taken our time to plan things out and do things how we want to do them versus jumping into it and making a mistake," stresses Tim.



Tim traded in a career of paving parking lots for growing vegetables. He calls it a blessing to be able to feed others and spend time with his wife and children.

As the farm has grown, so has their staff. Both Tim and Rebecca's mothers work part-time on the farm. Tim's uncle handles all deliveries, and his cousin helps in the high tunnels and fields. The Cooper family has also expanded. The couple are now the proud parents of five daughters, Olivia, 11; Sadie, 9; Aniya, 7; Lillian, 4; and Gabby, 1. As often as not, you'll find ten little hands helping out wherever they can.

"The kids love to help," Rebecca says. "They find so much joy in helping. Planting is their favorite thing to do. They love to get their hands all muddy. They've been known to sling some mud. They have a good time doing it."

"People always ask us, 'You don't force your kids to work, do you?' I tell them, 'If you hook that watermill planter up, they'll fight each other to see which one gets to use it.' We don't have to force them. They love it," says Tim.

As for their future plans, the Coopers aren't done growing. Rebecca says she'd love to open up the farm to agritourism with a pumpkin patch or u-pick strawberries. But it will all happen in God's time.

"My pastor told me this one time, and I don't know why this has stuck with me so strongly, but it did," says Tim. "He said, 'Timmy, know that you know that you know you're where God wants you to be, and you're doing what God wants you to do.' And I 100% stand on that. I know that I know that I know I'm where I'm supposed to be and I'm doing what God wants me to do. We are feeding others. We are blessed to be a blessing to others."

To learn more about Cooper Farms, check out their Facebook page Cooper Farms – Points WV.



CRAFT WORKSHOPS

**OCT
27-31**

BLACKSMITHING with Michael Young
RIBBED BASKETS with Debbie Martzall
STAINED GLASS with Stephanie Danz
TINSMITHING with Jeff Leister
WATERCOLORS with Debbie Lester
WOODCARVING with Bob Barris
WOODTURNING with Larry Weese Jr.

**NOV
10-14**

CREATIVE WRITING with Colleen Anderson
NEEDLE FELTING with Debbie Martzall
STAINED GLASS with Stephanie Danz
WOODTURNING with Larry Weese Jr.

**NOV
14-16**

ALL INSTRUMENTS with Tish Westman
BLACKSMITHING with Michael Young
PHOTOGRAPHY with Martin Unrue
WOODTURNING with Larry Weese Jr.

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WHAT'S COOKIN'?

Fruits of Fall

It's been a rough year for West Virginia orchard owners. After last year's drought, they were keeping their fingers crossed for some much-needed rain. They got plenty of it, but unfortunately, they also got a late frost that damaged the pear, peach, and early apple crops of some orchards. So, as summer turns into fall, why not take a day trip to the Eastern Panhandle to support our orchards by purchasing apples and late season peaches? Not only will you be supporting West Virginia farmers, you'll be taking home delicious and nutritious fruit that you can eat just as it is or use in one of this month's recipes! If you have a recipe you'd like to share, send it to marketbulletin@wvda.us.

SEPTEMBER 2025



Peach Lavender

- 2 cups peaches, peeled and chopped
- 2 cups sugar
- 1.75 oz. bourbon
- ¼ oz peach liqueur
- 12 drops lavender bitters
- Fresh peach slices for garnish
- Lavender sprigs for garnish

Step 1

Combine peaches and sugar in a ziploc bag and muddle them together until well-mixed to create simple syrup. Leave in the fridge overnight. Strain before using.

Step 2

Combine bourbon, peach simple syrup, and bitters in a mixing glass and add ice. Stir until well-chilled. Strain into a rocks glass filled with ice. Garnish with peaches and a lavender sprig.

Apple Peach Crumble

Filling:

- 2 peaches
- 2 apples
- 1 Tbsp brown sugar (or WV maple syrup)
- 1 Tbsp cornstarch (skip if you like it gooey)

Crumble Topping:

- 1 ½ cups old fashioned rolled oats
- ½ cup all-purpose flour
- ¼ cup brown sugar (or WV maple syrup)
- ⅓ cup melted butter
- 1 tsp cinnamon
- ½ tsp vanilla extract

Step 1

Pre-heat oven to 350-degrees and lightly grease bottom of an 8x12 baking dish.

Step 2

Wash, peel and core the peaches and apples. Slice the fruit and add to the baking dish. Sprinkle the brown sugar and cornstarch over the top and use your hands to evenly toss everything together.

Step 3

Mix the ingredients for the crumble topping in a bowl and sprinkle over the top of the fruit. Place in the oven for 40 minutes.

Step 4

Remove when peaches and apples are soft and tender. Let cool and serve.



Apple Butternut Squash Casserole

- ¼ cup coconut oil, melted and divided
- 3 cups butternut squash, cubed
- 2 medium firm apples, cubed
- 1 small red onion
- 1 ½ tsp fresh sage, chopped
- 1 ½ tsp fresh thyme leaves
- Sea salt and black pepper, to taste
- 6 slices thick-cut bacon, chopped into ½-inch pieces
- ½ cup pecans, roughly chopped
- 2 Tbsp honey
- ½ tsp cinnamon
- ¼ tsp ground cloves

Step 1

Preheat oven to 400-degrees and grease a 9x13 baking dish with 1 tablespoon melted coconut oil. Set aside. Combine the butternut squash, apples, red onion, 2 tablespoons melted coconut oil, sage, and thyme in a large mixing bowl. Season with salt and black pepper, to taste, and toss to combine.

Step 2

Transfer the butternut squash mixture onto the prepared baking dish and spread into an even layer. Place in oven to roast until the butternut squash is fork tender, around 25-30 minutes.

Step 3

While the butternut squash mixture is roasting, heat a large sauté pan over medium heat and add the bacon. Cook, stirring occasionally, until the bacon is crispy. Transfer the bacon to a small mixing bowl lined with paper towels to absorb excess grease. Blot off remaining grease on top and set aside to cool for 5-10 minutes. Once cooled, discard the paper towels and add the remaining tablespoon of coconut oil, chopped pecans, honey, cinnamon, and ground cloves. Season with salt and black pepper, as desired, and toss to combine.

Step 4

Remove squash from the oven and top with the bacon-pecan mixture. Return to the oven until the topping is nicely browned, approximately 10 minutes. Remove from oven and cool for 5 minutes before serving.

BACTERIAL LEAF SCORCH IMPACTING WV OAK

Have you noticed your oaks turning brown and dying in late summer? It could be bacterial leaf scorch (BLS). While several species can be affected by BLS, oaks have been particularly hard hit in areas of West Virginia. Two interesting observations have been made as BLS attacks our oaks. First, species such as sycamore, which should be susceptible, are not showing symptoms of BLS even when they are around oaks that exhibit symptoms of BLS. Secondly, while BLS is normally confined to stressed trees, healthy oaks on good sites are also succumbing to BLS at an alarming rate.

Symptoms of BLS generally appear in mid-summer and progress into natural leaf-drop in autumn, making diagnosis difficult as leaves begin to lose green color naturally in October. On oaks infected with BLS, leaves on branches towards the bottom half of the canopy will turn brown along the margins and the brown color will progress towards the center of the leaves. It should be noted, however, that BLS infections can start on the highest branches of the canopy, as well. There is often a halo of yellow tissue that separates the green from the brown on infected leaves. Most of the oaks

infected with BLS are dying rapidly, within two years.

The most unfortunate aspect of this aggressive pathogen is there is no cure for the disease. Guidance on "fixing" the problem focuses on management practices instead of sprays, biological control, etc. A common recommendation is to remove and destroy plant material that is infected with BLS. While this is fairly easy to achieve in an urban setting, it is highly impractical to implement in a forested setting where many acres are infected. A more practical approach is to avoid moving plant parts from one region to another. Oak is a very popular firewood species. It is likely many new BLS infestations are due to the



transport of wood mixed with bits of foliage and twigs from an infected site.

Oaks are a vital component of our forests economically, ecologically, and aesthetically. There are many questions about BLS and, unfortunately, not a lot of answers to date. Research is underway, and hopefully a combination of research and observations will yield improved management practices for addressing this disease.

WOMEN IN AGRICULTURE HONORED AT THE FAIR



Six outstanding women were honored for their contributions to the field of Agriculture at the 2025 State Fair of West Virginia. The WVDA West Virginia Women in Agriculture come from different backgrounds: farming, teaching, Extension, and planning, but they all have one thing in common, their love of the land and the people who farm it. Commissioner Leonhardt presented each woman with a plaque and a wooden barn quilt (hand-painted by WIA Program Organizer Kriston Strickler). Pictured from L to R: Cheryl Hott, Alex Smith, Missy Whetzel, Jill Hauser, Brandi Schultz and Carole Daniels. The Women in Agriculture Awards are presented each year. Nominations are accepted starting in January at <https://agriculture.wv.gov/divisions/executive/women-in-agriculture/>.



WV FARMING HERITAGE AWARD



Congratulations to the Casto family! They received the 2025 West Virginia Farming Heritage Award from the WV Farm Bureau at the State Fair of West Virginia. The Farming Heritage Award is presented to a family that has strived to maintain its rural lifestyle by contributing to the community, acting as role models, dedicating time to efficient agricultural production, and maintaining the upkeep of their farm through generations.

The Casto Cattle Farm, in Jackson County, is a West Virginia Century Farm and has been worked by the family for six generations. They were honored for their hard work, resilience, and lasting impact on West Virginia's farming heritage.

Pictured (L to R): Commissioner Kent Leonhardt, Jorge Atilas (Dean, WVU Extension), Dr. Bill Casto, Vickie McLaughlin, Mark Casto, Joe Casto (owner/operator), Caleb Casto, Hunter Knopp, Hayden Knopp, Kyle Knowlton, Ann Knowlton, Anna Casto,



Hudson Knopp, Michael Benson (WVU President), and Charlie Wilfong (President, WV Farm Bureau).



West Virginia Grown

Rooted in the Mountain State



Member of the Month

Graham Acres

Who: Tia Graham

Location: Wellsburg (Brooke Co.)

Products: Artisan cold-processed soap, lip balms, salves, lotion bars, free-range eggs, heritage poultry

Where to Buy: Brooke Co. Farmers Market, pop-up markets, grahamacreswv.com, Facebook, Instagram

How she got started: During Covid, we wanted to learn how to do things the old way. My husband and I both had grandparents who taught us the old ways of doing things, but we wanted to learn more. My husband taught himself how to blacksmith. I taught myself how to make soap and became a certified herbalist. I also discovered a homesteading community on TikTok and learned a lot from them. We started making products just for ourselves, then gave them to friends, and eventually we started selling our products.

Future Plans: We are actually in the process of expanding and have a building. We want to open our own market with a refillery. I want to sell my own products and sell other products, as well. It would be very similar to a farmers market but open 365 days a year. We are heading that way, but there is a lot to do to make it happen.

Why join WV Grown? I found myself drawn to the WV Grown label. I wanted to support local products. I did some research and found it really is a community of like-minded people. I'm not from West Virginia but I have West Virginia roots. Now that I'm living here, I want people to know I'm proud of what I produce.

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.

NORTHERN REGION



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Northern/

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"Agricultural businesses do the best when they are working together. Whether it be locally, regionally, or nationally, when we brand ourselves collectively and find ways to help each other, our businesses will always be more successful."

In the News

Say "Hello!" to **Appalachian Homestead.**

This unique farmers market

in Wheeling proudly carries local products from throughout the Ohio Valley (think fresh produce, baked goods, honey, body care products). They're also a "refillery." Bring your own container or jar and fill up on the exact amount of cooking, baking, and cleaning essentials you need – no wasted packaging! To learn all about them, go to <https://www.appalachianhomesteadresources.com/>.



The **Vagabond Chef** Matt Welsch is back out on the road with a new series of videos featuring West Virginia producers. Episode one of Recipes and Roadmaps features Paul Ronk of **Ronk Family Farm** and his maple products. Also featured is James Beard Award-winning Chef Paul Smith of Charleston. Matt releases new videos every few weeks. Check out his YouTube page at <https://www.youtube.com/c/theVagabondChefRides/videos>.



For More Information:

☎ 304-558-2210

✉ wvgrown@wvda.us

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

HAPPY RETIREMENT!

Happy retirement to WVDA Threat Preparedness/Response Officer Roy McCallister! After a 24-year career with the WV State Police, Roy joined the WVDA staff in August of 2004. For the past two decades, Roy has worked tirelessly to help train and prepare our workers to respond to natural disasters, agroterrorism, disease outbreaks, and so much more. His work not only keeps the staff and agriculture community safe and secure, but also every resident of West Virginia. Thank you, Roy, and happy retirement!



FFA OFFICERS



Meet your 2025-2026 West Virginia State FFA Officer Team (L to R): Front row – RandiJo Wolford, Northeast VP; Savannah Payez, Northern VP. Back row – Abigail Okes, Southeast VP; William Waddy V, President; Japeth Bayes, Northwest VP; Miyah Swiger, Secretary; Aiden Riggleman, Eastern VP. Not photographed – Grace Ott, Central VP and Lizzy Ridenour, Southwest VP.

UPCOMING GLCI EVENTS

TYGARTS VALLEY CD EVENTS

**2nd Barbour County
Field Day
September 6th**

Food provided

This field day will showcase best management practices. Topics such as soil health and forages will be covered to provide attendees with a strategic plan for creating a sustainable operation. Additionally this field day will go over Grazing applications and fencing.

1838 Kasson Rd Moatsville, WV
Events start at 10 a.m



West Virginia
Conservation Agency

West Virginia University
EXTENSION SERVICE



GUYAN CD EVENTS

**Cabell County
Field Day
September 9th**

Food provided

This field day will showcase best management practices. Topics such as multi-species grazing, invasive species, low-stress animal handling, fencing, forage identification and soil health.

4341 Barker Ridge Road Milton, WV
Event starts at 10 a.m

EASTERN PANHANDLE CD EVENTS

This field day will showcase grazing techniques. Topics such as grazing techniques, soil health, forage, nutrient management and weed control as well as a drone demonstration of weed control management.

5830 Middle Way Pike, Kearneysville, WV
Event starts at 10 a.m

**EPCD GLCI
Field Day
September 13**

Food Provided

FUTURE GLCI EVENTS

NPCD GLCI Field Day & Dinner
October 10th & 11th
Oct. 10th Dinner Location:
742 Van Meter Way, West Liberty, WV
Oct 11th Field Day Location :
1544 Girty's Point Road, Wheeling, WV

Hardy Co. Field Day
October TBD
Location: Big Ridge Farm
Lost River, WV

POTOMAC VALLEY CD EVENTS

**Grant & Pendleton
County Field Day
September 15**

Food provided

This field day will showcase best management practices for grazing. Topics such as grazing principles and rotational grazing techniques will be the main topics of discussion.

Lough Farms Upper Tract, WV
Event starts at 10 a.m

FFA / 4H SPOTLIGHT

TY HEAVENER

AGE: 17

GRADE: JUNIOR

SCHOOL: PENDLETON CO. HIGH SCHOOL

FFA CHAPTER: HAMPSHIRE CO. FFA

4H CHAPTER: UPPER TRACT PRODUCERS

Ty: I grew up on a farm, Brushy Mountain Livestock. We breed our own sheep. I've been showing livestock in open shows since I was about two years old. So, I've been helping out on the farm for as long as I can remember. I joined 4-H as a Cloverbud. Living on the farm, it was just something that I wanted to do. I loved showing at the fair, so to be able to show, sell and be with everybody else at the fair, you needed to be in 4-H. It's taught me time management. Especially when you have animals and you're breeding and waiting for the season, time management is important. You also have to be able to manage your money. It's part of the experience. I've learned leaderships skills, as well. You learn how to help others. I joined FFA when I was old enough. Now, I show sheep and goats. But I also have ham and bacon through FFA, and I work on a poultry farm during the summer. I stay very busy! I have seven of my own breeding ewes, and I do jackpot shows during the summer. I just recently won the Grand Champion market lamb at the Tri-County Fair with one of our bred and owned lambs. I'm not sure what I want to do yet with my future, but I know agriculture will always be a part of my life!

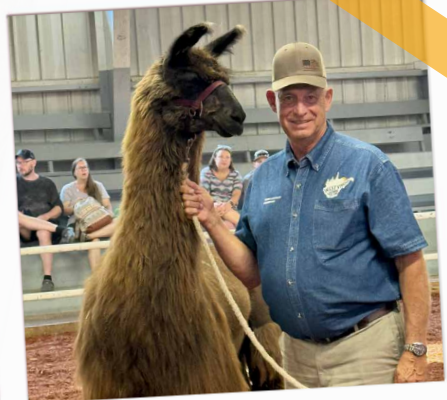




The Youth Rodeo was a chance to see the ropin' and ridin' skills of the younger children.



Cow Wow! Seven-year-old Jazmin Greathouse, of Flemington, had fun getting close to the calves at the WVDA READ tent. Look at that smile!



There was no llama drama when Commissioner Leonhardt took to the show ring for the Celebrity Llama Obstacle Course competition. He and his llama partner took home second place.

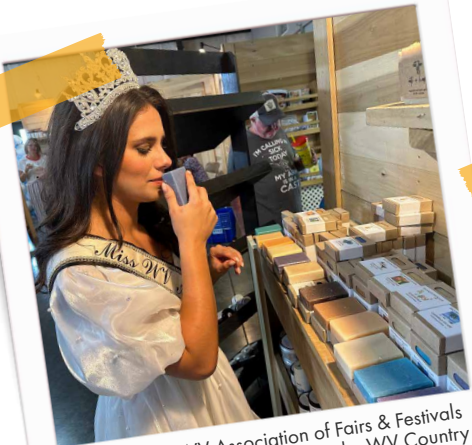


WV Extension Master Gardeners worked their magic again this year. The State Fair Demonstration Garden was alive with brilliant blooms, native fruits and vegetables, and plenty of pollinators.

FUN at THE STATE FAIR of WEST VIRGINIA



A special delivery arrived at the Farm Credit of the Virginias Dairy Birthing Center. Twin calves named Moon and Shine made their appearance the first weekend of the Fair.



2025 Miss WV Association of Fairs & Festivals Queen Sophia Wigal stopped by the WV Country Store to do some shopping. Her nose led her right to our WV Grown bath and body products.



One of the signature events of the State Fair is the Draft Horse Pull. Thousands pack the grandstands to watch the pulling prowess of the teams.



In a first for Marshall County, two residents took home the top prizes in the Market Steer Show. Montgomery Bertram, 21, of Wheeling, had the Reserve Grand Champion Market Steer and Carlee Yoho, 19, of Moundsville, had the Grand Champion Market Steer. Congratulations to you both!

Honorary COMMISSIONERS OF AGRICULTURE FOR A DAY

Commissioner Kent Leonhardt hosted 15 Honorary Commissioners of Agriculture for the Day during the State Fair of West Virginia. Ranging in age from 10 to 17, these young men and women from different parts of the state and from different backgrounds all shared one thing in common, they're passionate about agriculture. They shadowed the Commissioner during his daily duties at the Fair, including sitting in on Fair board meetings, presenting awards to our WV Women in Agriculture, visiting with WVDA staff across the fairgrounds, walking a Mountaineer Mile with Governor Morrisey, taste-testing WV Grown products in our WV Country Store, checking

out the livestock in the barns, and much more.

"It was an honor to host this program once again this year," said Commissioner Leonhardt. "We started this back in 2017 when I took office. I love spending time with our young people to tell them about the important work we do here at the WVDA and to hear their perspective and opinions on what's happening in agriculture today."



Honorary Commissioners Naomi Dean, 12, and Brianna Barger, 10, needed a close-up with the cattle while checking out the Heritage Settlement, learning how WV farmers worked their land in the past.



After a day touring the fairgrounds and learning what the Commissioner's job entails, Eden Lambert, 12, and Markus LeMasters, 13, took a break in the WVDA Fair office.



State Veterinarian Dr. James Maxwell talked about possible career paths with Honorary Commissioner Kaleb Stone, 16, who is considering studying to become a vet.



Honorary Commissioners Ella Grant, 11; Kelsey Lawson, 10; Lily Giovino, 12; and Claire Kniffen, 10, were cow crazy over the calves at the WVDA READ tent.



The flowers and vegetables were in full bloom in the State Fair garden, the perfect day for Honorary Commissioners Brooklyn Casteel, 17; James Cook, 12; Layla Shreve, 17; and Isabella Cronin, 15, to take a tour with Commissioner Leonhardt.



Twins and Honorary Commissioners for the Day Jude and Jacob Armentrout, 11, put their best foot forward, walking a Mountaineer Mile with Commissioner Leonhardt and Governor Patrick Morrisey.

WV AGRIBUSINESS FALL FARMS



Black Cat Pumpkin Patch - Morgantown
 Brookedale Farm - Keyser
 Butcher Family Farm - Washington
 Cherry Brook Farm - Mount Storm
 Cody's Pumpkin Patch - New Cumberland
 Cooper Family Farms - Milton
 Cunningham Place Greenhouse - Upper Tract
 CW's Corn Maze - Cass 
 Edge of Town Farm Market - Bridgeport
 Eric Freeland's Farm - Wellsburg 
 Green Acres Farm & Greenhouses - Rock Cave
 Gritt's Farm - Buffalo 
 The Hanna Farmstead - Gap Mills 
 Hollow Hills Farm - Lewisburg
 MJM Farms - Stephenson
 Norman Farms - Lost Creek
 Okes Family Farms - Cool Ridge
 Old McDonald Pumpkin Patch & Corn Maze - Inwood
 Orr's Farm Market - Martinsburg 
 Poplar Island Pumpkins - Fairmont

Seeds of Grace Acres - Augusta
 Snyder Farms - Huttonsville
 Stumpkins Pumpkins - Princeton
 Sunset Berry Farm - Alderson 
 Sunset View Farms - Ballard
 Triple C Farm and Schoolhouse - Hendricks
 Weese Farm - Fisher 
 Wild Goats Farm - Clarksburg

Visit: www.agriculture.wv.gov/ag-business/agritourism/.com for more information on these farms.

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

WEST VIRGINIA FEEDER CATTLE & CALF SALES

2025 FALL SCHEDULE

SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS

WEST VIRGINIA CATTLEMEN'S ASSOCIATION | WEST VIRGINIA DEPARTMENT OF AGRICULTURE

Buckhannon Stockyards Phone #304-472-5300						
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings	
9/16	9AM	1,000	Y			
9/23	9am	1,000	Y			
9/26	1PM	1,200	Y	NO in Barn		WV BQA sale
10/7	9AM	500 in barn	Y			Board Sale
12/2	9AM	500 in barn	Y	Y	Y	Board Sale
11/7	6pm	150	Bred Cows			

Preston Farmers Market Phone #304-789-2788						
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings	
10/1	9:00 AM	600	Y	Y		
10/17	2:00 PM	300	N	Y	Y	
10/24	2:00 PM	300	Special Bred Cow Sale			

Weston Livestock Market Phone # 304-269-5096						
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings	
	12:00 PM	700	Y	Y	Y	
9/18	9:00 AM	1,000	Y			
9/20	12:00 PM	700	N	Board	Y	
9/25	9:00 AM	750	Y			
10/13	9:00 AM	750	Y	Board	Y	
10/11	12:00 PM	700	N	Board		
9/6	12:00 PM	250	N	Board		
9/13	12:00 PM	250	N	Board		
9/20	12:00 PM	500	N	Board		
9/27	12:00 PM	500	N	Board		
10/4	12:00 PM	500	N	Board		
10/11	12:00 PM	500	N	Board		
10/18	12:00 PM	250	N	Board		
10/25	12:00 PM	250	N	Board		
10/9	6:00 PM	300	Special Bred Cow Sale			
11/8	5:00 PM	150	Special Bred Cow Sale			
9/6	11:00 AM	Sheep & Goat Specials				
10/4	11:00 AM	Sheep & Goat Specials				
11/1	11:00 AM	Sheep & Goat Specials				
12/6	11:00 AM	Sheep & Goat Specials				

Pocahontas Co-op Phone 540-499-2718 or 304-799-4852						
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings	
9/13	2:00 PM					
10/4	2:00 PM					
11/15	2:00 PM					
12/13	2:00 PM					
9/12	7:00 PM	Special Calf Sale				
10/3	7:00 PM	Special Calf Sale				
10/17	7:00 PM	Special Calf Sale				
10/18	2:00 PM	Bred/Cull Cow Sale				

Jackson County Regional Livestock Market Phone #304-373-1269						
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings	
9/13	11:00 AM	450	N			
9/27	11:00 AM	500	N			
10/11	11:00 AM	300	N			
10/25	11:00 AM	300	N			
11/8	11:00 AM	350	N			
11/22	11:00 AM	300	N			
12/13	11:00 AM	200	N			
12/20	11:00 AM	250	Special Cull Cow Sale			
9/13	11:00 AM	1,200	Jackson/Tyler Co. Calf Pooles Special Sale			
10/3	6:00 PM	350	Special Bred Cow Sale			
11/21	6:00 PM	200	Special Bred Cow Sale			
12/19	6:00 PM	200	Special Bred Cow Sale			
9/4	6:00 PM	300	Sheep & Goat Specials			
11/13	6:00 PM	200	Sheep & Goat Specials			

South Branch Valley Livestock Market Phone #304-538-6050						
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings	
9/20	10:00 AM	500	Y	Y	Y	
10/4	10:00 AM	800	Y	Y	Y	
10/11	10:00 AM	2,000	Y	Y		
10/18	10:00 AM	2,000	Y	Y		
10/25	10:00 AM	1,000	Y	Y		
11/1	10:00 AM	800	Y	Y		
11/8	10:00 AM	500	Y	Y		
12/13	10:00 AM	500	Y	Y		
11/14	6:00 PM	300	Special Bred Cow Sale			

FOR MORE INFORMATION, CONTACT:

DUANE BISHOFF
WV DEPT. OF AGRICULTURE
1900 KANAWHA BLVD. E.
CHARLESTON, WV 25305
304-288-7806

WVU EXTENSION SERVICE
2084 AGRICULTURAL SCIENCES BUILDING -
PO BOX 6108
MORGANTOWN, WV
26505-6108
304-293-2669

KEVIN S. SHAFFER, PH. D.
WV CATTLEMEN'S ASSOCIATION
62 FARM BUREAU RD., BUCKHANNON, WV 26201

Additional sale dates and locations will be updated on the WVDA website and in future Market Bulletins as information becomes available.

<https://agriculture.wv.gov/divisions/animal-health/market-news/>



West Virginia
Cattlemen's
Association



West Virginia DEPARTMENT OF AGRICULTURE
COMMISSIONER, KENT A. LEONARDT

West Virginia Association of Conservation Districts



Helping Protect Our Natural Resources

Vanta E. Coda III/WVACD Outreach and Communications Specialist

Conservation plays a crucial role in West Virginia. At the local government level, local conservation districts and officials work to implement programs that conserve soil, water, land, and other natural resources within their areas. There are 14 conservation districts in the state, where elected local officials oversee various state and federal conservation activities.

The first conservation district established in West Virginia was the West Fork Conservation District on February 2, 1940. This was soon followed by the Eastern Panhandle and Greenbrier Valley Conservation Districts on February 3, 1940. Today, the 14 conservation districts play a vital role in conservation partnerships, helping landowners create comprehensive conservation plans that utilize a range of best management practices.

Currently, there are over 115 supervisors across the state in conservation districts, which are made up of one to six counties. These districts are integral in approving state-led programs, such as the West Virginia Agricultural Enhancement Program (AgEP), which is administered by West Virginia's conservation districts with support from the West Virginia Conservation Agency (WVCA).

The goals of AgEP are to assist agricultural cooperators in West Virginia's conservation districts by encouraging the voluntary implementation of best management practices (BMPs) on agricultural lands. The program aims to conserve and improve land and water quality for all residents. It offers both technical and financial assistance as incentives for implementing recommended practices. This approach not only reduces nutrient and sediment runoff into the state's waterways but also enhances farm profitability and sustainability.

Conservation districts also spearhead another project administered by the WVCA called the Grazing Lands Conservation Initiative (GLCI), funding several education and outreach objectives, with one component being in-person learning opportunities within West Virginia's conservation districts. This

health, grazing techniques, forages, weed control, nutrient management, and drought resilience. The funds can be used to cover expenses such as speaker fees, literature, handout materials, and rental costs for tents, tables, chairs, facility usage, and portable sanitary facilities.



Supervisors of the Western Conservation District (L to R), Don Stephens, Jeremy Grant, and Joe Casto, begin introductions at the start of the 2025 Conservation Farm Tour at PJ Pendley's farm.

effort is administered by the WVCA, funded by the Natural Resources Conservation Service (NRCS), and partnered with the West Virginia Department of Agriculture (WVDA), West Virginia University (WVU) Extension, the West Virginia Association of Conservation Districts (WVACD), and the Appalachian Grazing Conference. The primary objective of this grant is to produce educational videos focused on soil health, grazing techniques, forages, weed control, and nutrient management for both cooperative and technical staff training. These videos are scheduled for production in the 2025 field season and will be available for use by farmers, youth, and industry professionals in 2026.

In addition to the educational videos, each conservation district has/or is to receive outreach funds. Each district has been allocated \$3,000 to host field days, pasture walks, workshops, and other community outreach events focused on conservation. These events will address topics such as soil

If you are interested in AgEP or GLCI projects and events, reach out to your local conservation district. Information about your conservation district can be found at <https://www.wvacd.org/>.

“The goals of AgEP are to assist agricultural cooperators in West Virginia's conservation districts by encouraging the voluntary implementation of best management practices (BMPs) on agricultural lands.



FFA

HAM STAND

A nearly one hundred-year-old tradition at the State Fair of West Virginia continued to serve up classic eats. The Greenbrier East FFA Ham Stand, tucked away between the grandstand and the midway, rarely had an empty bar stool during the Fair's 10-day run last month. There's a good reason. Fans of their country ham sandwich come back year, after year, after year.

"Everyone wants to eat a country ham sandwich," laughs Greenbrier East FFA Advisor Emily Dunkle. "Every year, we have the same people come back to get their sandwich. We love to hear their stories about when they were in FFA and how much they loved coming to the Fair specifically to get their country ham sandwich."

A sandwich that good has taken time to perfect. The original Ham Stand got its start at the Fair back in the 1930's when several FFA chapters from around the state each took a day to man the stand. The only item on the menu back then – a country ham sandwich. In 1969, Greenbrier East FFA permanently took over the Ham Stand, and for the next 24 years, they continued to sell just the country ham sandwich. In 1994, they shook things up by introducing a tenderloin sandwich. Soon after, biscuits and gravy, the famous "pig out" bowl, and other pork-based creations followed.

"A typical day at the Ham Stand starts about 7:30 a.m. before the gates to the fair even open," Dunkle explains. "My FFA students come in, wash their hands, put on their aprons and gloves, and immediately we start cooking sausage."

"That's one of my jobs," chimes in Greenbrier East FFA President Addison Galford.

Meanwhile, other FFA members are working on the tenderloin, ham, and bacon. Some start on the homemade gravy. By 8:00 a.m., it's



This is Greenbrier East FFA President Addison Galford's third year working the Ham Stand. She's gone from taking orders to manning the grill.

showtime!

"During the morning rush, we see a lot of folks from the barns come over to get breakfast," says Galford. "Now, if it's the second Friday of the Fair, the day of the horse pull, it is very, very busy. A lot of people get breakfast before that event starts. So, we'll open early."

Once the breakfast rush is over, you'll find old-timers sitting on the Ham Stand stools with a cup of coffee reminiscing about fairs gone by. And before you know it, the lunchtime crowds start queuing up, then the dinner crowd, and the after-concert crowd. It can be very late when the lights are finally shut off and the door to the stand is locked for the night.

It takes a lot of teamwork to cook and serve hundreds, sometimes thousands, of meals a day, especially with new crew members

The Ham Stand has been around almost as long as the Fair. Greenbrier East FFA took over its operation in 1969.

starting every Fair.

"It's always great to see the kids come work the Ham Stand their freshmen year. They'll come in on the very first day super timid," shares Dunkle. "By the end of the fair, they are chatty kathy's. They come out of their shells. When school starts and I see them in class, I already know their names. They have a sense of what FFA is all about."

About 50 members of the chapter work the Ham Stand during the Fair. Each shift, it takes two people to take orders, two more to keep up with drinks, a couple of cooks, a cashier, and Dunkle overseeing the operation. Most years, they'll take in a profit of about \$15,000. Not bad for a week and a half!

"That money goes right back into our chapter. This year, we're going to take a trip to the Pennsylvania Farm Show," says Dunkle. "All the kids that worked the Ham Stand will get to go. We pay for the bus, the hotel, and their entrance fee. All they have to pay for is their food. We want to pour that money back into our kids because they are the ones who earned it."

When the 101st State Fair of West Virginia rolls around in August of 2026, make the Ham Stand one of your first stops. We suggest ordering the country ham sandwich!

CLASSIFIED ANNOUNCEMENTS September 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

October 2025...

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

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

November 2025...

Phone-In ads for the November issue must be received by **12 noon on Tuesday, October 14.**

Written ads for the November issue must be received by **1 p.m. on Wednesday, October 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 Contact Nancy Postlewait, 304-612-9599.

Marion Co. Beekeepers Assoc., Introduction to Beekeeping, Contact Nancy Postlewait, 304-612-9599.

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

Mountaineer Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., 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

Reg. Polled Hereford bulls, \$3,000. Bobby Daniel, P.O. Box 214, Fairdale, 25839; 304-575-7585.

Reg. Black Angus 3½-yr. bull, son of Growth Fund, reg. #20603830, good disp., \$4,000. Robert Martin, 2569 Smoot Rd., Smoot, 24977; 304-445-5398; geenbrierland@frontier.com

Reg. Black Gelbvieh bulls, good disp., \$2,400. Roger Simmons, 309 Coakley Ridge Rd., Harrisville, 26362; 304-628-3618.

Reg. Polled Hereford 5-mo. bull calf, began halter breaking, \$1,700. Caren Willie, 1478 Curtisville Rd., Smithfield, 26437; 304-290-2078.

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 212 disk, flexible, 6', shed kept, good cond., \$450; McCormick 6' landscape rake, excel. cond., both 3-pt. hitch, adjustable angle, \$400. Vernon Adkins, 5501 Rt. 152, Huntington, 25535; 304-529-6736.

Dearborn dbl. plow, \$425; Ferguson dbl. disc, adjustable levers, \$600. Darrell Allen, 1285 Missouri Run Rd., Parkersburg, 26101; 304-489-2901.

'17 LS 65 hp tractor, 4 WD, 3 remotes, hydro, 1 remote runs to the front bucket, very lg. carry all goes with it, extended lift arms, 3-pt. hitch rear control, regen 60-80 hrs., 455 hrs., excel. cond., \$21,000. Gerald Anderson, 115 College Hill Rd., Washington, 26181; 304-863-9145.

NH 155 manure spreader, top beater, poly floor, no issues, good cond., \$7,500. Jeff Allen, 2398 Dowler Rd., Moundsville, 26041; 304-551-2651.

NH 100 hp 4 WD tractor w/cab, loader, ac, 677 hrs., \$57,000. Brian Alt, 7140 Franklin Pike Rd., Petersburg, 26847; 304-668-5495.

Ford 1510, garage kept, 847 hrs., 4 WD, turf tires w/5' finish mower & 6' scraper blade, \$8,500. David Bishop, 251 Summit Dr., Peterstown, 24963; 304-753-4119.

Craftsman tiller \$400; lg. lawn fert. spreader, \$100; Greenworks weed wiper, \$3,000; drag, \$500; hay spear, 3-pt. hitch, rear, \$300, all excel. cond. Virgle Caldwell, 1462 Le Farm Rd., Lerona, 25971; 304-384-7426.

JD '43 B, original paint/manuals, good running cond., \$3,000; Jaeger '20 2 hp hit/miss, \$900; Whitt '20 throttle, governed, \$600; Stover twin cyl., \$500. Brian Collins, 1979 Toms Crk. Rd., Wayne, 25570; 304-360-5079.

JD: '20 KBL 6' 4" disk w/ 20" cutters, \$500; 415A 16" dbl plows, \$400; Kuhn 1 basket hay tedder, \$800. Tony Collins, 16116 US Hwy., 33 W. Normantown, 25267; 304-354-6907.

Kubota '10 3400HFT-1S, 4 WD, 35 hp diesel, foldable ROPS, LA463-1 front loader, 350 hrs., 5' blade, shed kept, ps, 1 owner, excel. cond., \$18,000. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 304-417-5257.

JD 1025R sub compact utility tractor w/120R loader & canopy, 60" mower, auto PTO, 880 hrs., garage kept, \$18,500. Karen Eggleton, 65 Double K View, Scott Depot, 25560; 304-757-7220.

Ford 4 cyl. gas: 800 series, farm tractor, 5-speed, \$4,500; 641 series, 300 hrs., good tires, \$4,500; 8N, \$2,000. Dale Hoylman, 1925 Nickle Mill Rd., Ronceverte, 24970; 304-772-3939.

Sickle bar mower, 5' for Int'l Cub tractor, \$800/obo. Eric Horning, 436 Jennings Run Rd., Weston, 26452; 304-269-7264.

JD 1070, 4 WD, ps, 39 hp, 500 hrs., grader blade, barn kept, excel. cond., \$15,000. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

Kubota '91 B7100HST 4 WD, 3 cyl. diesel w/60" mower, 938 hrs., shed kept, excel. cond., \$4,800. M. Jarrell, 2976 6 Mile Rd., Danville, 25053; 304-369-1185.

Case 220 hay balers: 1 decent shape & 2 for parts, \$750. Glenna Johnston, 1547 Berlin Rd., Weston, 26452; 304-266-5119.

Hay elevator, 16', good cond., \$450. Matt Kennedy, 25513 Mountaineer Hwy., Littleton, 26581; 304-206-1201.

Grader blade, 6', 3-pt. hitch, angle adjustments, barn kept, \$400; belly mower, 54" front end loader, backhoe, low hrs., garage kept, \$18,000. Norman Ketchum, 8 Mockingbird Dr., Milton, 25541; 304-544-1631; 304-544-6191.

MF 41, 7', Dyna Balance mower, used last yr., \$700/obo. Paul Mackey, 1139 Upper Lamberts Run Rd., Clarksburg, 26301; 304-783-4586.

MF 6' sickle bar mower, \$2,850; 5' bush hog, \$1,850; Int'l TD 9 w/gear wench, \$14,500; Int'l 6½' disc, 3-pt. hitch, \$3,750; horse drawn plow, corn planter & potato plow, \$325/ea.; Western 8½' plow, \$1,850. Ron Malow, 3446 Snake Run Rd., Alderson, 24910; 304-392-5231.

Tedders: 3-pt. hitch, \$600; pull behind, \$650, both excel. cond. Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

NH '07 TT60 farm tractor w/loader, 1,000 hrs., \$19,000; JD 870 4 WD tractor, 170 hrs., \$15,000; Ford 3910 w/loader, bucket forks, bales spear, original paint, barn kept, \$15,000. Homer Plumley, 351 Plumley Mtn. Rd., Shady Springs, 25918; 304-573-8799.

DR Equip. Premier 26" walk behind mower, cuts 4' grass, 8' weeks & 2" saplings, excel. cond., \$1,600. Ken Rollins, 654 Upland Rd., Parkersburg, 26104; 304-482-9821.

NH 452 disc mower, 7', \$2,500. Dan Seabolt, P.O. Box 1202, Craigsville, 26205; 304-651-3571; 304-742-3500.

NH '05 T225DA tractor, 72' belly mower, 48" blade, 460 hrs., \$6,500. Ronnie Short, 64 Primrose Dr., Charleston, 25313; 304-972-5885.

IH Farmall '57 130, single pt. fast hitch, excel. cond./rubber/hyd., 2-way plow, good set of discs, will not separate, \$4,500/firm. Dave Sprouse, 1548 Thistlewood Dr., Hurricane, 25526; 304-539-1052.

Ford 4610 2 WD farm tractor, good rubber, canopy top, strong tractor, \$8,000. David Stutler, 527 Neighborly Way, Lost Creek, 26385; 304-677-5528.

Viking CM240 disc mower for parts, 6 head, new belts, \$250. Daniel Thorn, 1891 Birch Crk.

Rd., Tunnelton, 26444; 304-698-9986.

Goat Sales

Boer: 2/23 does, 1 tan & white dapple, 1 traditional, excel. breeding stock, \$400; 12/24 billy, dark red w/white spot on his head, no horns, father tricolor dapple, mother traditional polled, \$500. Brad Castle, 10972 George Washington Hwy., Rowlesburg, 26425; 304-698-9213.

Kiko/Saanen kids, does, proven buck, guaranteed CAE/Johnes/CL/Bruceellosis neg., \$150/up. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073.

Boer 4/25 billy, red, \$175. Keith Shirley, 24028 Ripley Rd., Leon, 25123; 304-593-4520.

ADGA reg or w/reg. application, polled or disbudded, lots of does & 2 bucks, \$250-\$300. Teresa Skinner, P.O. Box 31, Sand Fork, 26430; 304-904-2676.

ADGA Nigerian Dwarf 10-mo./up does & bucks, blue eyes, moonspots, clean, healthy, CAE neg. herd, not culling, herd reduction, \$200/up. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Hog Sales

York/Tamworth cross 10-wk. pigs, \$95/ea. Benjamin Dickinson, 2165 Zion Mtn. Rd., Hinton, 25951; 304-660-5686.

Horse Sales

Palomino 16-yr. mare, 16 h, green broke, \$500. Tom Hayhurst 162 Dalewood Dr., Fairmont, 26554; 304-612-3343; 304-825-6343.

Plant Sales

Caster beans (mole killer-dog tick) \$5/24 seeds. Jerry McCauley, 5519 Seneca Trail, Valley Bend, 26293; 304-642-9737.

Poultry Sales

Red Sex Link, 14, laying every day, \$21/ea. William Canterbury, 80 Canterbury Lane, Fayetteville, 25840; 304-469-6810.

Sheep Sales

Reg. St. Croix 5-mo. lambs, rams & ewes, \$350. Debbie Gentry, P.O. Box 17, Sinks Grove, 24976; 304-661-1945.

Replacement 3/25 ewes, lambs are sired by purebred Dorset ram & mothers are Suffolk/Hamp. crosses, \$325. Kim Kellison, 3937 Butler Mtn. Rd., Renick, 24966; 304-661-1387.

St. Croix 4½-mo.: 6 rams; 2 Katahdin mix; 1 Hamp. mix, \$250. Michael Stearns, 1702 Thomas Ridge Rd., Leon, 25123; 304-857-2525.

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, sm. sq. bales, 1st cut, never wet, barn stored, average 50# bales, mixed grass, \$6.25/bale/delivered, 4 bale minimum within 25 mile radius of Talcott. Joe Arcangeli, 498 Big Stoney Crk. Rd., Talcott, 24981; 304-660-8253.

Hay '25 5x4 round bales: 1st cut, \$60/bale; 2nd cut, \$70/bale; 2nd cut sq. bales, \$7/bale, avail. in Farmington. Danny Bainbridge, 104 Ken-nywood 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.

Hay, 4x4 round bales, \$30/ea. Virgle Caldwell, 1462 Le Farm Rd., Lerona, 25971; 304-384-7426.

Hay wagon, 16', used for hay rides, \$500. Doug Cooper, 9121 Dry Branch Rd., Valley Head, 26294; 304-339-6309.

Trailer, Bison '93 livestock, 16' long, center gate, good tires/cond., ready to use, \$2,500; CKC reg. Collie pups, the old Lassie Collie, vacc./wormed, \$400. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

Hay, 4x4 round bales, been sitting outside since 6/25, \$25/bale. Benjamin Dickinson, 2165 Zion Mtn. Rd., Hinton, 25951; 304-660-5686.

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.

Hay '25, 4x4 round bales, \$50/out of barn. Phillip Haller, 29 Proudfoot Rd., Philippi, 26416; 304-457-1477.

Trailers: '07 Shadow 2 horse gooseneck w/elec. jack, weekender, new awning, slant load, walk through door to the horse compartment, rear tack, swing out saddle rack, 7½' tall, heat & air, fan in horse compartment, kept inside, \$13,500; Sundowner Stampede '04 horse trailer, sliding window/screens, lg. escape door, lg. tack room, water tank, 7'x7', \$8,000, both alum w/alum floors, excel. cond.; '04 Shadow, \$8,500. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577.

Chestnut split rails, over 100-yrs. old, excel. cond., stored inside for the last 40-yrs., approx. 200 rails, 8'-10' long, \$4/ea./discount if you take all. Gary Jarrell, 157 N. Kimberly St., Shady Springs, 25918; 304-719-2490.

Trailer, 15' single axle w/removable cattle racks, bumper pull, \$1,400. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 304-392-5231.

Hay, 1st cut, 4x5 round bales, 60, \$30/bale. Quentin Metheny, 444 Hill View Dr., Kingwood, 26537; 304-864-0804.

Hay, 1st cut, 4x4 round bales, mixed hay, barn kept, \$30/bale. Allen Miller, 946 Cuzzart Mtn. Dale Rd., Bruceton Mills, 26525; 304-379-9717.

ASDR & CKC reg. Aust. Shep. 3 blue mer-

le females, \$500/ea.; 3 black tri females, \$400/ea.; black tri male, \$400, all tails docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

Hay, 1st cut sq. bales, limed/fert., good horse hay, \$4.50/bale. Don Molohan, 4808 Servia Elmira Rd., Duck, 25063; 304-364-8707.

Hay, sq. bales of quality mixed grass, fert., never wet, \$6/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

ACK Rottweiler pups, docked tails, very-stocky build, text for pics of pups & parents, \$1,750. Oliver Pifer, 4090 Skull Run Rd., Ravenswood, 26164; 304-966-4843.

Free bamboo, sm. to lg. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073.

Hay, sq. bales, good quality, barn kept, \$3.50/bale. John Queen, 914 Newman Branch Rd., Milton, 25541; 304-208-6321.

Hay, 4x4 round bales, timothy/orchard grass, no weeds, \$25/bale. Steve Richman, 162 Tree Farm Lane, Hinton, 2595; 304-660-5386; dockfarmerdo@aol.com.

Apples: Red Delicious, Golden Delicious, McIntosh, Cortland, Gala, Ida Red, Empire, Grimes Golden, Stayman, Granny Smith, \$13/bu.-\$15/bu.; animal feed, \$6/bu.; pears, \$12/bu.-\$15/bu., bring containers, call for avail. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 304-492-5751.

75% Anatolian Shep./25% Great Pyrenees 5/25 pups, 3 females, raised on a working farm, been exposed to cattle & goats, vacc./wormed, \$200. Tina Siers, 4514 Tuckers Crk. Rd., Elizabeth, 26143; 304-481-6594.

Trailer, '21 Valley, 12' long, livestock, side & rear entry, light inside, also center cut gate, excel. cond., \$6,500, clear title. Roy Stricklen, 69 Virgil Rd., Walton, 25286; 304-548-6607.

Straw for sale, \$7/bale. Milton Yoder, 295 Seminole Rd., Forest Hill, 24935; 304-466-0611.

Pasture & Hayfield Spraying

Herbicides, liquid fertilizers, lime & soil sampling
Dennis Burns, 304-646-2779.

Mountain State Spectacular Fall Sale

WV Polled Hereford Assoc.

Sept. 26; 7 p.m.

Jackson's Mill Multipurpose Ag Bldg.
Cow/calf pairs, bred heifers, open heifers, baldies

For catalog, Neil Litton, 304-618-7313;
Stephanie Hawkins, 304-677-3504

THE WVDA IS HIRING!

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

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RETURN SERVICE REQUESTED

GARDEN CALENDAR

SEPTEMBER/OCTOBER

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



- | | | |
|--|---|--|
| SEPT 1 Order spring-flowering bulbs. | SEPT 11 Seed bunching onions in a cold frame. | SEPT 22 Plant hyacinths. |
| SEPT 2 Seed spinach. Plant crocus.
Build a high tunnel or cold frame. | SEPT 12 Control broadleaf weeds in lawn.
Harvest peppers. | Harvest storage onion. |
| SEPT 3 Harvest primocane blackberries and raspberries. | SEPT 13 Plant garden mums.
Begin 14 hours of darkness to turn color of poinsettias. | SEPT 24 Bring rosemary plants indoors before frost. |
| SEPT 4 Dig late potatoes. Turn compost.
Renovate lawn or reseed bare spots as a companion plant to tomatoes. | SEPT 15 Begin pumpkin harvest.
Seed lettuce in high tunnel. | SEPT 25 Seed carrots in high tunnel or cold frame. |
| SEPT 5 Seed cover crop to improve soil health.
Prepare root cellar. | SEPT 16 Transplant winter sprouting broccoli. | SEPT 26 Save heirloom tomato seed. |
| SEPT 6 Seed lettuce for fall crop.
Plant fall turnips and radishes. | SEPT 17 Repot houseplants.
Seed fall spinach. | SEPT 27 Seed leeks for overwintering in cold frame. |
| SEPT 8 Divide peonies. | SEPT 18 Harvest early-planted sweet potatoes. | |
| SEPT 9 Seed carrots in high tunnel or cold frame.
Harvest early pumpkins.
Don't let weeds go to seed. | SEPT 19 Plant shallots and potato onions. | OCT 1 Plant winter cabbage in high tunnel.
Cure onions for storage. |
| SEPT 10 Plant hardy evergreens. | SEPT 20 Water young trees and shrubs during dry periods. | OCT 2 Turn compost.
Dig canna, dahlia, gladiolas and tubular begonias. |
| | SEPT 22 Plant elephant garlic.
Seed salad greens in high tunnel. | OCT 3 Harvest green tomatoes and gourds before frost. |
| | | OCT 4 Seed carrots for overwintering in high tunnel. |
| | | OCT 6 Harvest and cure sweet potatoes. |

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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