

# THE MARKET Bulletin

WEST VIRGINIA  
DEPARTMENT  
OF AGRICULTURE

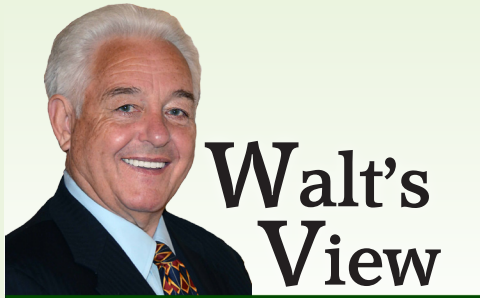


Walt Helmick, Commissioner

Volume 100, No. 4

www.agriculture.wv.gov

April 2016



## Walt's View

### Cedar Lakes presents Agriculture with a number of exciting opportunities

On July 1 the West Virginia Department of Agriculture will take over operation of the Cedar Lakes Conference Center in Jackson County.

For the past few years state leaders have been looking to inject new life into the Jackson County facility. A number of lawmakers, led by Sen. Mitch Carmichael and Del. Steve Westfall, approached me and we met several times to try to develop a workable solution.

During this past legislative session lawmakers overwhelmingly supported a bill to turn Cedar Lakes over to the WVDA. Gov. Earl Ray Tomblin has signed the legislation into law.

We are currently working on plans for the future of Cedar Lakes and are excited to have the opportunity to once again use the complex for teaching and educating our West Virginia FFA and FHA members. We clearly will be looking to implement new programs so those students have more reasons to come and learn.

While we continue to assess Cedar Lakes in advance of the WVDA taking over ownership in a few months, we remain committed to enacting a successful plan that will help grow the number of visitors to the center and ensure its viability for many years to come.

### Aggregation points now taking shape

Within the next few weeks a new root crop processing and packing line will be moved into the former West Virginia National Guard Armory in Huntington.

CONTINUED ON PAGE 2

## PERIODICAL CICADAS *scheduled to emerge this Spring*

The periodical cicada, *Magicicada septendecim*, will emerge this spring over a large percentage of central West Virginia. The cicadas, also known as 17-year locusts, are members of Brood V which made their last appearance in 1999 (see map). This emergence will likely begin in mid to late May.

Adult cicadas are about 1 ½ inches long with red eyes, black bodies and orange tinted wings. They do not feed and live only a few weeks while reproduction takes place. Males produce noise or “call” to attract females. The most common call sounds like “f-a-r-r-o”. Encounters with large numbers of cicadas can be somewhat unnerving. However, these insects do not bite or sting and are completely harmless to humans, pets and livestock.

Periodical cicadas are potential pests of many types of trees and other woody ornamentals. Damage occurs when the female cicada cuts a series of paired slits in small twigs and lays eggs in these slits. Sometimes, a continuous slit, two to three inches long, is formed as she slowly makes her way up the twig. The slits cause flagging, or breakage, to the tips of the branches. This damage is not considered a serious problem on large trees, but can be severe



and adversely affect the structure of small ornamental or fruit trees. The eggs hatch in mid-summer and young cicadas, or nymphs, fall to the ground.

They burrow into the soil and spend the next 16½ years feeding on small roots.

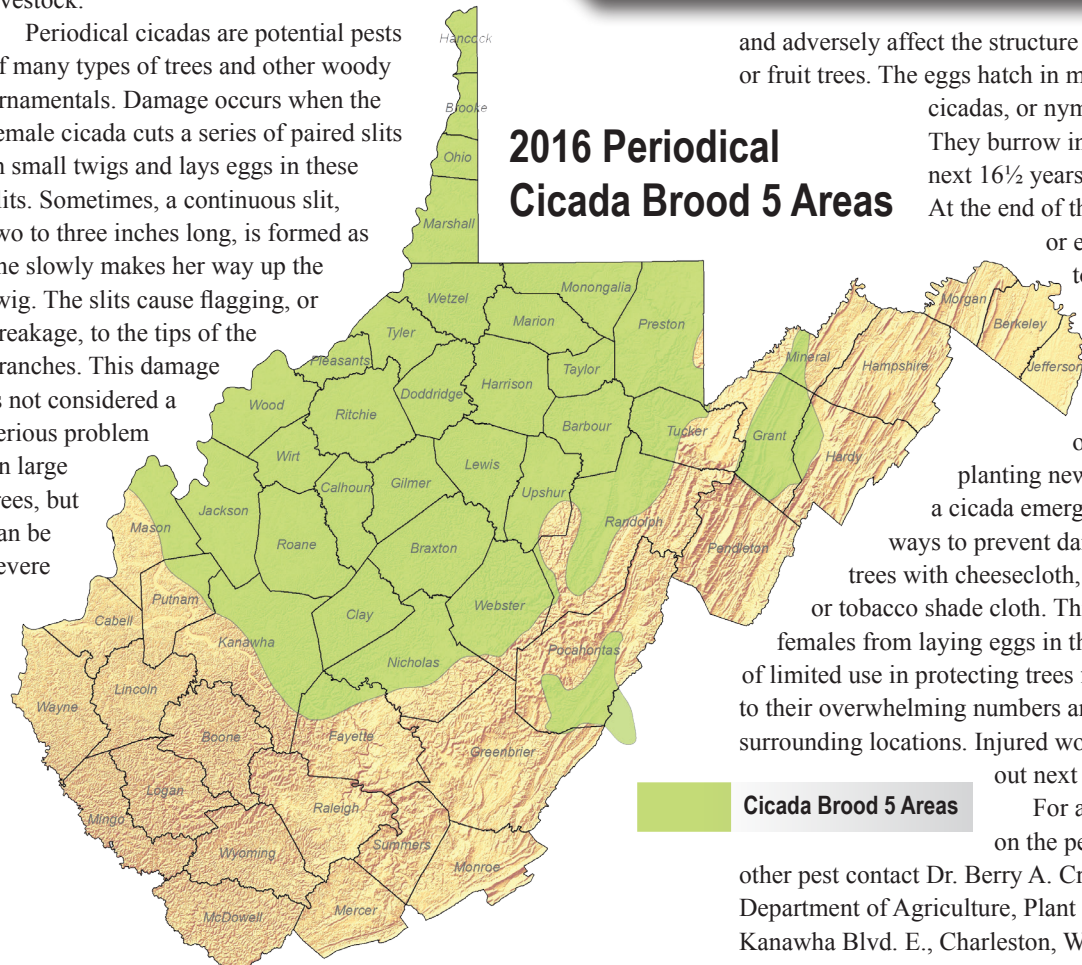
At the end of this time, usually in May or early June, nymphs move to the surface and crawl up tree trunks, where they shed their skins and change to adults.

Homeowners and orchardists should avoid planting new trees in spring prior to a cicada emergence. One of the best

ways to prevent damage is to cover young trees with cheesecloth, finely woven netting or tobacco shade cloth. This physically prevents females from laying eggs in the twigs. Insecticides are of limited use in protecting trees from cicada damage, due to their overwhelming numbers and ability to “fly-in” from surrounding locations. Injured wood can often be pruned out next winter.

For additional information on the periodical cicada or any other pest contact Dr. Berry A. Crutchfield, West Virginia Department of Agriculture, Plant Industries Division, 1900 Kanawha Blvd. E., Charleston, WV 25305-0191: 304/558-2212.

### 2016 Periodical Cicada Brood 5 Areas



Cicada Brood 5 Areas

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THE MARKET BULLETIN  
WV Department of Agriculture  
Walt Helmick, Commissioner  
1900 Kanawha Blvd., East  
Charleston, WV 25305-0170  
April 2016

NonProfit Organization  
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# Mountain State Maple Day *a Sweet Success*



Camp in Mathias, prides himself on both learning and implementing the best management practices. He's thrilled West Virginia maple syrup is getting its due. "I'm part of Mountain State Maple Day because I want to make it into history. What we are doing here in West Virginia right now is making history. We are getting back to our heritage."

Visitors had the chance to purchase maple products from the farms. Many took advantage of pancake and maple syrup dinners offered at several different locations. At the Landis Ruritan Club in Petersburg, they served up pancakes and sausage throughout the day and there was plenty of pure West Virginia maple syrup to go around. "This is so good! There's nothing better than buckwheat cakes with lots of butter and maple syrup. I think I'll have seconds," said one man who stopped by the Ruritan Club for lunch.

The farms who participated in Mountain State Maple Day include: Bowers Maple Farm, Cedar Run Farm, Cool Hollow Maple Farm, Daniels Maple Syrup, Family Roots Farm, Frostmore Farm and Rock Haven Maple Camp. Also taking part were Barn With Inn, Brooke County Farmers' Market, Landis Ruritan Club, Spicy Gringos and Southside Depot.

The annual WV Maple Syrup Festival in Pickens was held on the same weekend.



For more information on West Virginia maple syrup, check out the West Virginia Maple Syrup Producers Association at <https://www.facebook.com/wvmaplesyrup>.

West Virginia's first Mountain State Maple Day was a sweet success. Hundreds of people from all across West Virginia and surrounding states visited one or more of the seven maple producers who opened their sugar shacks for tours and demonstrations.

"We want to grow the maple industry here in West Virginia," stressed Commissioner of Agriculture Walt Helmick. "West Virginia has more tappable maple trees than the state of Vermont, the number one maple producer in the country. We have an opportunity here to produce, bottle and sell West Virginia maple syrup to millions."

More than 200 people showed up at Family Roots Farm in Wellsburg for a tour of their new sugar shack.

Britney Hervey-Farris walked visitors through the operation. "It takes 50 gallons of sap to make one gallon of syrup. We collect thousands and thousands of gallons of sap water each winter." Family Roots has doubled in size since 2013. This past season, they tapped 600 trees and plan to sell about 200 gallons of pure maple syrup.

Cedar Run Farm in Friendly attracted a young crowd for their demonstrations. A troop of Girl Scouts and two young farmers interested in starting up their own maple production were just a few of the visitors.

Lee Barb, the owner of Rock Haven Maple

## Walt's View, *continued*

This facility will serve as an aggregation point for farmers to bring their crops and will initially be focused on potatoes being grown and harvested in Cabell, Mason, Jackson, Putnam, Wayne and Lincoln counties. Farmers participating in the second year of the three-year potato pilot project being directed by the West Virginia Conservation Agency, in conjunction with the WVDA, will have their spuds washed, graded and packaged there this summer and fall.

Other private farmers in the state have also made the decision to begin growing potatoes and have contacted us concerning processing. The Huntington line, along with the existing line at the WVDA farm at

Huttonsville, will be made available for their crops as well.

This leads us directly into the next step of our plan to see more locally grown fresh products packed and sold right here in the Mountain State. We have performed quite a bit of research in identifying other locations across West Virginia for aggregation sites and will continue to update you on their progress and availability in the months ahead.

### Interest growing in WV for Maple Syrup business

Hundreds of people turned out as West Virginia celebrated its first Mountain State Maple Day on March 19 at more than 15 venues across the state.

Generations of state residents have turned sweet water (also known as sap) into maple products for their own use. However, over the past decade, it's gone from a cottage industry to a money-maker for more than 30 business owners and more West Virginians are venturing into production.

In 2015, 45,000 taps were installed across West

Virginia. Thousands of gallons of sweet water were turned into maple products and sold around the globe. From maple syrup to candy to sugar, West Virginians are getting creative with the products they sell.

Rita and I recently visited one of our leading Maple Syrup producers – Family Roots Farm in Brooke County. Family Roots is run by the Hervey and Farris families. We toured their operation and were very impressed with their passion to grow their operation and expand this industry in West Virginia.

Obviously they are doing it right because just last fall Family Roots Farm was recognized at the North American Maple Syrup Council's international conference for having the best Maple Sugar.

Congratulations to the folks at Family Roots Farm and all of our Maple Syrup producers, you're doing it right and are offering a wonderful product for the public to enjoy.

Spring certainly is a busy time and I wish you all well with your 2016 plantings. Until next month, I remain yours in service.

*Walt*



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West Virginia Department of Agriculture



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@WVDeptofAg

# FFA 2016 State Ham, Bacon & Egg Sale

The 73rd annual West Virginia FFA Ham, Bacon and Egg Show and Sale wrapped up with a grand total of \$32,228 in sales. The event, held at the state Capitol Monday, March 14, featured products from FFA chapters around the state.

Savannah Horner took top honors for her Grand Champion Ham. It was auctioned off for \$6,600 to Mike Davis of Kroger. John Horner's Grand Champion Bacon went to Gunnoe Farms for \$1,470. The Grand Champion Eggs, raised by Curtis Tedrow, garnered \$600 from Davis.

The Reserve Champion Ham from Marisa Shannon was purchased by Gunnoe Sausage for \$3,150. The Reserve Champion Bacon from Hunter Aston went for \$800 to Davis. The Reserve Champion Eggs from KieAnna Powell earned \$625 from Nicholas Farm.

The West Virginia FFA Foundation Ham sold for \$1,550 to Mike Davis. That money will go towards scholarships for FFA members.

**For more information on the WV FFA Program, visit <http://www.wvffa.net>.**



**Champion**  
**Savannah Horner, \$6,600**  
 Purchased by: Kroger Mid-Atlantic



**Champion**  
**John Horner, \$1,470**  
 Purchased by: Gunnoe Farms



**Champion**  
**Curtis Tedrow, \$600**  
 Purchased by: Kroger Mid-Atlantic



**Reserve**  
**Marisa Shannon, \$3,150**  
 Purchased by: Gunnoe Sausage



**Reserve**  
**Hunter Aston, \$800**  
 Purchased by: Kroger Mid-Atlantic



**Reserve**  
**KieAnna Powell, \$625**  
 Purchased by: Nichols Farm

## FROM CABBAGE TO CASH!

What do you do with a 15-pound cabbage? If you're 4th grader Landen Barkley, you turn it into cash. Landen and his third grade class at Rivesville Elementary School in Marion County grew cabbages last school year as part of the Bonnie Plants 3rd Grade Cabbage Program.

Bonnie Plants provides 3rd graders all across the country with free cabbage plants each year. The students are given instructions on how to care for the plant and they keep a checklist to mark their success. In West Virginia, 108 schools participated and cabbages were delivered to 277 classrooms in March of 2015. Each teacher submitted one student and the West Virginia Department of Agriculture randomly chose a winner from those entries to receive a \$1,000 scholarship. Landen was awarded his check by West Virginia Commissioner of Agriculture Walt Helmick on March 2 during a school-wide assembly. Also on hand for the presentation were Landen's parents, his grandparents, and Bonnie Plants Representative Kyle Boyce.

Cabbage plants for this year's 3rd graders were delivered in March. For more information on the Bonnie Plants Program, log on to <http://bonniecabbageprogram.com/>.



**Larry Barkley, Barbara Barkley, teacher Macy Stewart, Commissioner Walt Helmick, Landen Barkley, Robin Barkley, Larry Barkley, Jr., Bonnie Plants Manager Kyle Boyce.**

## Two new records set at 28th Cabell County HBE sale

Now in its 28th year, the Cabell Ham, Bacon and Egg show brought in \$33,000 for participating students, and included two records. Cabell Midland High School graduate Zachary Call and Cabell Midland student Robbie Holley set records with their egg and bacon sales, respectively. M&G Polymers paid \$2,300 for Call's grand champion eggs, while Champion Industries bought Holley's grand champion bacon for \$4,100.

Nelson's Meat Processing and Interstate Battery cooperatively purchased Winston Harvey's grand-champion ham for \$1,000 and Sara Vance's reserve-champion ham for \$1,200. Nelson's also provided free slicing services to all buyers.

## Seedlings Available for Spring Planting

Clements State Tree Nursery in West Columbia is selling bare-root seedlings for planting in spring of 2016. Clements Nursery is West Virginia's only forest tree nursery and sells to in-state customers and customers in neighboring states. Clements sells both evergreens and deciduous trees. Check the website for species and prices.

Order online at [www.wvcommerce.org/ClementsNursery](http://www.wvcommerce.org/ClementsNursery).



## Recipes *from the* Mountain State

This month's recipes come from the "First Lady's Cookbook: Recipes from the Mountain State." The cookbook is a collaborative effort between First Lady Joanne Jaeger Tomblin and the West Virginia Division of Culture and History. Along with Tomblin's recipes, there are others from numerous current and former government officials, their families and staff.

A limited number of cookbooks are available for purchase for \$24.95 at the West Virginia State Museum Gift Shop. Proceeds benefit Mountaineer Food Bank. For more information, contact the Division of Culture and History at 304-558-0220.



**CORNBREAD SALAD**

### Grilled T-Bone

2 T-bone steaks

Marinade:

- ¾ cup teriyaki sauce
- ½ cup soy sauce
- ¼ cup Worcestershire sauce
- 2 cloves fresh garlic, crushed

Mix all marinade ingredients in shallow casserole dish. Add steak and marinate for 1 hour.

Drain and place on grill. Cook to desired preference.

### Strawberry Bread

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon ground cinnamon
- 2 cups sugar
- 3 eggs, beaten
- 1 cup vegetable oil
- 2 10-ounce packages frozen, sliced strawberries

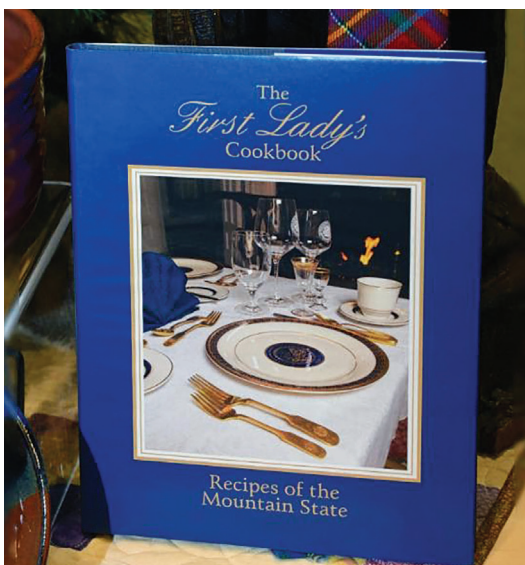
Preheat oven to 350°F.

Combine first five ingredients. Mix well.

Combine eggs, oil and strawberries. Add to dry ingredients and mix well.

Pour batter into 2 greased 9x5x3" loaf pans. Bake one hour or until wooden pick inserted into loaf comes out clean. Cool before serving.

Makes 2 loaves.



### Cornbread Salad

- 2 packages Hudson Cream Cornbread Mix (prepare according to directions)
- 1 pound bacon, fried and crumbled
- 1 1-ounce packet ranch dressing mix
- 1½ cups sour cream
- 1½ cups mayonnaise
- 3 tomatoes chopped (or three cans of petite diced tomatoes, drained well)
- 1 cup chopped green pepper
- 2 cans 11-ounce whole kernel corn
- 1 cup chopped green onions
- 2 cups shredded cheddar cheese

Bake cornbread as directed and crumble into bite size pieces. Fry bacon and crumble. Whisk sour cream, mayonnaise and ranch dressing mix. Begin with cornbread and layer each of the remaining ingredients. Repeat layers. Top with dressing mixture and crumbled cornbread. Refrigerate for at least two hours before serving.

### Pecan-Stuffed Pork Chops

- 2 bone-in pork chops - 1 inch or more thick
- ¼ cup Italian seasoned bread crumbs
- ¼ cup finely chopped onion
- ¼ cup minced apple
- ¼ cup chopped pecans
- 1 small clove garlic, minced
- 2 tablespoons fresh parsley, minced
- 1 dash black pepper
- ¼ teaspoon ground mustard
- 1 tablespoon vegetable oil
- ¼ cup chicken broth
- ¼ cup dry white wine

Preheat oven to 350°F. Trim excess fat from pork chops; make a pocket in each by cutting horizontally through to the bone. Combine bread crumbs, onion, apple, pecans, garlic, parsley, pepper, mustard and oil. Mix well. Divide the mixture and fill each pocket with as much stuffing as possible.

Place pork chops in greased baking dish. Pour the broth and wine over chops. If there is any stuffing left over, add it to the dish. Bake at 350°F for at least an hour or until tender, basting occasionally. Serve with rice or potatoes.

### Grandmother's Baklava

*By Nick Kalos, Governor's Mansion Executive Chef*

#### FILLING

- 1 cup crushed Melba toast
- 2 cups crushed pecans
- 3 tablespoons powdered sugar
- 3 tablespoons cinnamon
- 2 packages phyllo dough, thawed
- 1 pound clarified butter

#### SYRUP

- 2 cups granulated sugar
- 2 cups water
- 1 cup honey
- 1 lemon sliced in half

Preheat oven to 350°F.

#### BAKLAVA

Mix all ingredients (Melba toast, pecans, powdered sugar, and cinnamon) for the filling together. Butter the bottom of a half sheet pan, add phyllo sheets, one at a time, buttering each sheet until you use one pack of the phyllo dough.

Spread the filling over dough and repeat the process for the top. Cut into diamonds and bake for 30 minutes or until golden brown.

#### SYRUP

Mix the sugar, water and lemon in a heavy sauce pan and bring to a boil. Once boiling add the honey and bring back to a boil. Once boiling, remove from heat and place in the refrigerator to cool down.

After the baklava is out of the oven pour over it and let it sit until it is completely cooled down.

# WVDA Proposes Gypsy Moth Treatments for Spring 2016

The West Virginia Department of Agriculture (WVDA), in cooperation with the United States Department of Agriculture-Forest Service (USDA-FS), is proposing aerial treatment of approximately 12,000 forested acres in Grant, Hardy, Pendleton, Pocahontas and Summers counties to reduce gypsy moth impact under the WVDA Cooperative State-County-Landowner (CSCL) Suppression Program.

Large numbers of caterpillars are expected in the proposed 2016 treatment area, and infestations could reach high enough levels to kill trees unless treated, WVDA officials fear. Water quality, recreation experiences, wildlife habitat and timber production could all be negatively affected.

The gypsy moth fungus, *Entomophaga maimaiga*, can help hold down populations. Although it was present in 2015, it did not prevent the deposit of large, viable gypsy moth egg masses in many areas.

Humans are also a factor in helping to spread gypsy moths and other non-native species such as hemlock woolly adelgid and emerald ash borer.

In nature, young gypsy moth caterpillars are spread by the wind, which blows the silken threads they exude, creating a parachute effect. While other pests have different methods of spreading, they all tend to be slow.

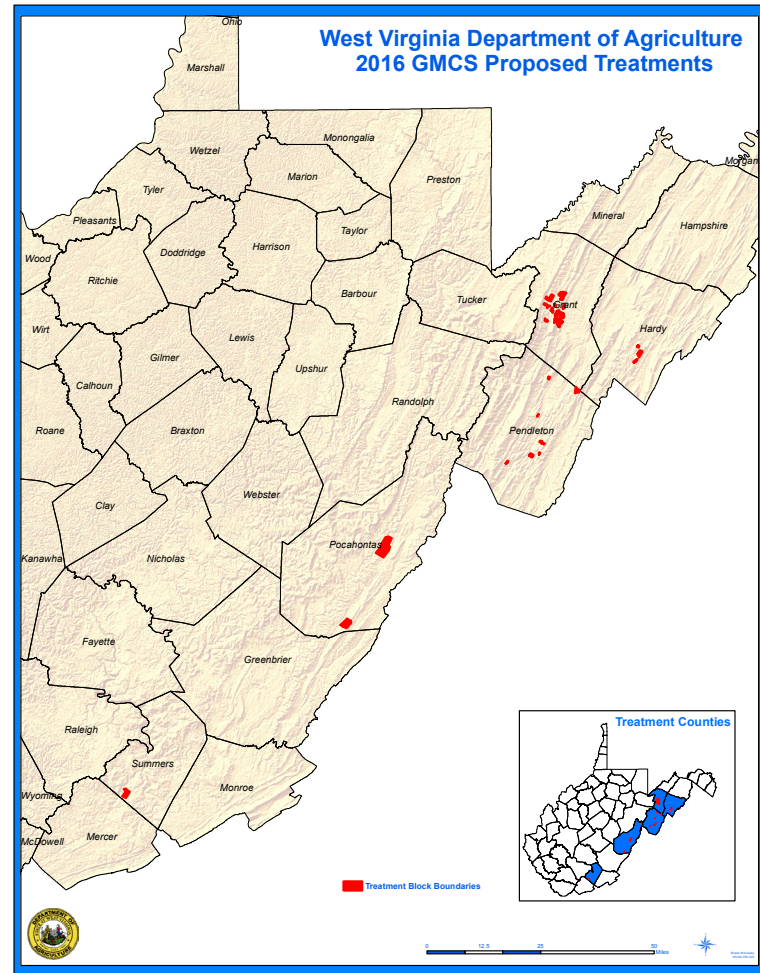
Humans, however, have sped the process considerably by unwittingly transporting the pest as eggs or caterpillars on firewood, RVs, campers and other vehicles.

WVDA officials discourage moving firewood into or out of the state. Owners of RVs and campers are encouraged to thoroughly inspect and wash their vehicles before moving them. Even with all of these precautions the gypsy moth will continue to spread, leaving site-specific treatments as the most effective way to prevent population explosions and resulting tree mortality. The WVDA will treat with either Mimic or Btk under the CSCL Program this year.

The adjoining map shows the general location of the proposed treatment areas. More detailed maps with specific locations of the proposed treatment areas are available for review at the New Creek office of the WVDA Plant Industries Division. These areas will be treated during May 2016. The specific dates will depend on weather conditions and the stage of development of the gypsy moth.

The WVDA consulted with the WV Division of Natural Resources Wildlife Resources Biologist and the United States Department of the Interior Fish and Wildlife Service concerning the presence of rare, threatened or endangered species issues in the proposed treatment areas. Both agencies concurred that no impacts to any rare, threatened or endangered species are anticipated.

Public comments should be submitted in writing to Quentin "Butch" Sayers, Assistant Director, or G. Scott Hoffman, GMCS Coordinator, P.O. Box 9, New Creek, WV 26743 or via e-mail to [ghoffman@wvda.us](mailto:ghoffman@wvda.us) no later than April 15, 2016. The WVDA will use this input to identify any significant issues related to the proposed project and to develop a range of alternatives.



## Classified Announcements

April

To Submit an Ad: ▶

Available on the Web: [wvagriculture.org/market\\_bulletin/market\\_bulletin.html](http://wvagriculture.org/market_bulletin/market_bulletin.html)

- Phone: 304-558-2225
- Fax: 304-558-3131
- Email: [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us)
- Mail: 1900 Kanawha Blvd., E. Charleston, WV 25305

### AD DEADLINES

#### May 2016 . . .

Phone-In ads for the May issue must be received by 12 noon on Thursday, April 14.

Written ads for the May issue must be received by 1 p.m. on Friday, April 15.

#### June 2016 . . .

Phone-In ads for the June issue must be received by 12 noon on Monday, May 16.

Written ads for the June issue must be received by 1 p.m. on Tuesday, May 17.

To subscribe to The Market Bulletin, email [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us) or phone 304-558-3708.

### Apiary Sales

**Italian Bees**, pre-order 3 lb. package, may del., \$100/ea Stephanie Bender, 222 Davis Ave., Elkins, 25241; 642-2226.

**Italian Bees**, pre-order 3 lb. package w/ marked queen, \$106/price includes 6% WV sales tax, while quantities last. Bill Bullion, 4772 Goosepen Rd., Roanoke, 26447; 452-8508; [pappysbees8508@gmail.com](mailto:pappysbees8508@gmail.com).

**Bee** boxes, screened bottom board, hive body, narrow super, inner lid & cover, \$70. James Wayne, 1425 Loudendale Lane, Charleston, 25314; 342-1273.

### Cattle Sales

**Reg.** polled Shorthorn bulls, & yrlegs., \$2,000/up; 1, ¾ Shorthorn/Red Angus & 1, Blue Roan, \$2,500/up; 12, yrleg. heifers, \$1,500/up. Charles Arbaugh, Rt. 1, Box 206, Alderson, 24910; 445-2832.

**Bull** steers, Angus & other breeds, naturally & grain fed, local, \$1.35 lb./live wt.; \$2.40 lb./hanging wt., del. to slaughter house

#### WEST VIRGINIA BEEF EXPO

April 7-9

Jackson's Mill – Weston WV

Trade show, cattle shows, 6 breeds of cattle for sale, photo/cooking/judging contests

For information or catalog, 269-3877, 269-4660 or 472-4020; [www.wvbeef.org](http://www.wvbeef.org) or [rockingp@shentel.net](mailto:rockingp@shentel.net).

#### CATAMOUNT SHOWDOWN JACKPOT STEER & HEIFER SHOW

April 30, 11 a.m. (Show)

7:30-10 a.m. (Check-in)

\$750 Grand Champion; \$500 Reserve Champion, both steer & heifer Potomac State College Indoor Riding Arena Chestnut St., Keyser, WV Jared Miller, 668-5326; Josiah Koontz, 814-310-8139;

avail. Ivan Banks, 1074 Country Lane Rd., Petroleum, WV 26161; 628-3659.

**Angus** 11-mo. heifers, 10, 600-800 lb., Traveler blood, \$1,200. Jerry Bennett, 115 Plumley Mtn., Abraham, 25918; 763-2449.

**Reg.** Black Angus 11-mo. bull, War Alliance blood, grain fed, \$1,600/ea., local del. avail. Allen Boggs, 372 Airport Rd., Webster Springs, 26288; 847-5895.

**Reg.** Black Angus: AI bred 3-5-yr. cows & cow calf pairs, \$3,000; yrleg. & 2-yr. bulls, semen tested, top AI sires, calving ease & herd bulls, guaranteed, \$3,000 -\$4,000. Frank Bolyard, 2326 S. Mountaineer Hwy., Thornton, 26440; 672-2041; [frankbolyard@aol.com](mailto:frankbolyard@aol.com).

**Reg.** Simmental bulls, AI sires Mo Better, Mr. Hoc Broker, Topgrade, \$2,500/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 530-6636.

**Reg.** Hereford 12-mo. bulls, Legend 242 & Revolution 4R blood, broke to tie, excel. disp., \$2,000. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

#### JOHN O'DELL SPRING ANGUS SALE W/COMMERCIAL COW/CALF PAIRS

April 16, 12 noon

Amma, WV (I-79 Exit 25, 4 mi. past Exxon Station)

For catalogs or more information John Spiker, Auctioneer (WV184-16), 677-0255 or 884-7915.

**Heifers** 8-mo., 3, \$900; 9-mo. bulls, \$1,100, low birth wt., 25% milk production, both by ¾ black limousin bull. Randal Burns, 397 Sunnybrook Dr., Hurricane, 25526; 562-6938.

**Reg.** Hereford heifers: 1-yr., great EPDs, \$2,000; 3-yr., top blood, bred, good disp., \$2,200, both dark red. Roger Casto, 837 Radcliff Rd., Mineral Wells, 26150; 489-1696.

**Reg.** Black Angus 5-yr. bull, EPDs avail., proven sire, no calf flaws, \$3,500. Robert Cecreto, 17 Clayton St. Rivesville, 26588; 365-2325.

**Pure** Black Angus bulls & heifers, calving ease, good disp., \$1,200/ea. Roger Collins, 2684 Leading Crk. Rd., Big Springs, 26137; 354-7744; after 5 p.m.

**Reg.** Black Angus: yrleg. heifers; bulls, both \$1,800/up; 3-yr. bull, Rico blood, good disp., \$2,500. Robert Covey, Box 953, Sophia, 25921; 683-5233.

**Reg.** Hereford bulls, 2,000/up. Bobby Daniel, P.O. Box 214, Fairdale, 25839; 575-7585.

**Black** Hereford & Black Angus cross bulls, \$1,500/up. Brian Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

**Black** Hereford bulls, reg. w/papers, good disp., \$3,000-\$6,000. Stephen Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

**Reg.** Limousin/Lim-Flex, black & red, polled bulls, \$1,500. Terry Dobbs, 8238 Fork Ridge Rd., Glen Easton, 26039; 845-1627.

**Reg.** Black Angus yrleg. bulls, SAV Thunderbird, SAV Angus Valley, Hoover Dam, ARR Ten X, Daybreak, blood, BSE, perf. tested, calving ease, current AHIR data avail, \$2,300/up. Christophger Dunaway, 2774 S. Mountaineer

#### 10TH ANNUAL GENETIC PARTNERS CLUB PIG SALE

April 9, dinner, 4 p.m. sale, 6 p.m.

WVU Reedsville Farm Reedsville, WV Dave Hardesty, 698-9206.

#### WV POLLED HEREFORD ASSOC. 49TH ANNUAL SPRING SALE

April 9

WV Beef Expo Jackson Mill, WV Connie Grogg, 462-5049

Hwy., Thornton, 26440; 677-0353.

**Reg.** Black Angus 9 -23-mo. bulls, easy calving, low birth wt., above average yrleg. & weaning wts., top blood, reg. papers complete, \$1,800/up; 9 -12-mo. heifers, grain fed, \$1,500/up, all easy handling, del. avail. Fred Edgell, 1471 Bingamon Rd., Worthington, 26591; 592-2717.

**Pure** Limousin yrleg. bulls, black & polled, \$1,600/ea./firm. Gary Erwin, 9140 Evans Rd., Leon, 25123; 895-3401.

**Reg.** Shorthorn, 2-yr. bull, red, good disp. \$2,000. Steve Feaster, 44 Buckhannon Lane, Keyser, 26726; 790-2999.

**Pure** Limousin bulls, red or black, breeding age, good blood, EPDs \$1,800/up. Donald Fleming, 701 Deerwalk Hwy., Waverly, 26184; 464-4261.

**Bull**, black w/white face, \$1,800. David Fowler, 6937 Airport Rd., Sutton, 26601; 765-7765.

#### RITCHIE CO. HEREFORD ASSOC. 33RD ANNUAL SALE

April 23, 12 noon

Jackson Mill, WV Butch Law, 643-4438; [hclower04@gmail.com](mailto:hclower04@gmail.com).





