

THE MARKET Bulletin

WEST VIRGINIA DEPARTMENT OF AGRICULTURE



Kent A. Leonhardt, Commissioner

Volume 101, No. 8

Joseph L. Hatton, Deputy Commissioner

www.agriculture.wv.gov

State Fair of West Virginia Edition



...rolls into town!

State Fair visitors will see a familiar sight, with a new twist, as they tour the Gus R. Douglass Agriculture Annex Building. Although the West Virginia Country Store has the same concept of years past, which featured West Virginia grown products for sample and sale, this year's store has a new look and expanded operations. Over 30 West Virginia agriculture-based businesses will have their products on display.

"We decided we needed a theme this year for the State Fair; 'Local Food: Why It Matters'. Through our Country Store, we are extremely excited to promote some of the best products our state has to offer," stressed Commissioner of Agriculture Kent Leonhardt. "The store shelves will be filled with everything from soaps to sauces, honey to hotdog chili."

The store hours run 9 a.m. to 7 p.m. daily. Visitors will be able to sample many of the products.

"Our goal at the West Virginia Department of Agriculture (WVDA), is to get the word out about these products. What is different about our store is we want shoppers to experience the product," said WVDA Director of Business Development Cassey Bowden. "It's one thing to see something on the shelves, it's another to be able to taste it."

A new addition to the Country Store will be wine sampling and sales. Three West Virginia wineries will be on hand throughout the fair to talk about the grape-growing process, how wines are made and suggest pairings for your favorite meal.

"By showcasing West Virginia grown products, we hope to help expand our existing agriculture-based businesses by connecting them to new markets. We can't think of a better way to do that than to feature products during the State Fair of West Virginia," continued Leonhardt. "Come join us at the West Virginia Country Store and celebrate these great West Virginia grown products!"

The West Virginia Maple Syrup Producers Association will also have a booth in the Ag Annex. Maple syrup makers from around the state will share their knowledge of the industry and tempt taste buds with samples of maple cotton candy. Yum! Our state apiarists, also known as beekeepers, will be on hand with their demonstration hive, honey extractor and vast knowledge of the bee industry. They'll tell you what all the buzz is about and why bees are so important to every aspect of agriculture.

Food! Fun! Family-friendly activities! We've got it all at the Agriculture Annex.

Sassy Gals Gourmet Treats



M & S Maple Farm LLC



Leavitt Farm



Good Times



Kirkwood Winery

Blackwell's Catering



Appalachian Milk Soap LLC



Candies by Linda



the State Fair of West Virginia

Chestnut Ridge Winery

Sweeteez

Local Food: Why it Matters

Grassy Creek Farm



Rimfire's Apiary



Dry Fork Maple Works LLC

Taste of Heaven Bakery & Cheese Shop



Plain Jane's Country Cookin'



Mountain State Honey

THE MARKET BULLETIN
WV Department of Agriculture
Kent A. Leonhardt, Commissioner
1900 Kanawha Blvd., East
Charleston, WV 25305-0170
August 2017

Non-Profit Organization
U.S. Postage Paid
Permit 80
Charleston, WV 25301

Kent's Reflections



Start Your Traditions: A Call to West Virginia

The State Fair of West Virginia has arrived! This year's theme is "Start Your Traditions." Tradition is what makes fairs special as they pass down history, lessons and principles to the next generation. Given tradition is already an essential part of our fairs around the state, what could this year's theme mean? The interpretation we concluded, at the West Virginia Department of Agriculture, is we need to start some new traditions in West Virginia. We need to forge promises that we will keep to ourselves, our neighbors and our fellow West Virginians. Here are some traditions I hope you will join me in.

First, we need to start buying local to support West Virginia businesses. This is crucial for rural areas as we continue to see more and more retail giants pull out. Grocery stores, that were dying to get into these areas just a few years ago, are closing shop leaving a food desert behind. Without a local grocer, residents find themselves driving over an hour to buy food to feed their families. This is not sustainable for low income families. What are they supposed to do? One area that is forging a new tradition through local food is McDowell County. When Walmart pulled out in 2016, residents were left speechless and heartbroken. The good news is local farmers are fighting back to provide food in Walmart's wake. For McDowell County, local food not only fills a void, but keeps monies local, supports small businesses and provides healthy food options for the community. A tradition, even born out of necessity, will pay dividends years down the road.

Second, we must start the tradition of inspiring our young people. I recently spoke at the 89th West Virginia FFA Convention, which had in attendance over 450 students and their families for the 3-day event. I was blown away by how strong our FFA community is in West Virginia. The good news is this community is growing! More and more young people are realizing the huge potential we have for agriculture here in the Mountain State. The older generation must help the next follow their dreams and become the leaders of tomorrow. Beyond agriculture, we need to instill strong traditions in our young people and teach them how to lead so they can guide West Virginia into a brighter future.


Last, but not least, we must start believing in West Virginia. Politics today is hyper-partisan with very few elected officials working across the aisle for compromise. When media outlets give our state poor reviews or breaks a story that casts a negative shadow, we point fingers. Did you see West Virginia is now ranked the worst state for business according to CNBC? If West Virginia is ever going to be a state where our children and grandchildren want to raise their families, we must start working together, fighting back against the negative stereotypes and selling the state to the rest of the world. Let's start a tradition of functioning as a unit to help West Virginia reach her potential. You would be surprised at what we can accomplish.


We at the department encourage you to visit the State Fair August 10th through the 19th. Pack up your family, head down to Lewisburg and take in the best West Virginia has to offer. While you are there, forge some traditions and some promises that will make the Mountain State a better place. Let's get to work West Virginia. I know we can do it.


Semper Fi,

Kent

Fun Farm Facts State Fair Edition

 The State Fair of West Virginia was established by the West Virginia Legislature in 1941. However, the current fairgrounds were used prior to that for the Greenbrier Valley Fair dating back to 1921.

 The Gus R. Douglass Agriculture Annex (the home of the West Virginia Department of Agriculture during the fair) was dedicated in 2000 and named after the 9th commissioner of agriculture.

 More than 5,000 animals (from cattle to pigs, llamas to rabbits) will be housed in the fair barns during the 10-day event.

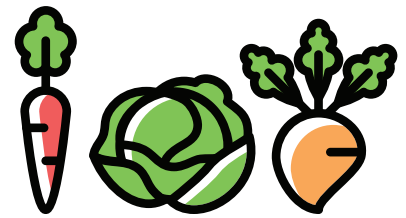


Maple Syrup Cotton Candy!

Yes, it's a real thing and you can sample it in the Agriculture Annex at the State Fair. Pure West Virginia maple sugar is spun into fluffy clouds of goodness. Don't let your taste buds miss out on this treat!



west virginia *Women in* agriculture



West Virginia Women in Agriculture stand out in their field! Whether they're tapping maple trees for sweet water or raising a herd of cattle, this year's four honorees work hard to make their agribusinesses a success.

The West Virginia Department of Agriculture began honoring Women in Agriculture in 2010. Since then 42 women, including this year's honorees, have been recognized for their significant contributions to the agriculture industry.

"Now more than ever, women are pursuing opportunities in agriculture at a higher rate than their male counterparts. From traditional livestock operations, to floriculture, agribusiness, agritourism and specialty crop operations, women are strongly leading in many emerging agricultural fields. This is a chance to honor their hard work, entrepreneurial spirit and innovation," said Commissioner of Agriculture Kent Leonhardt.

Commissioner Leonhardt will recognize this year's recipients at a reception on August 13 during the State Fair of West Virginia.

AMY MARTIN

LOVERS LANE FARMS/
MOUNTAINVIEW VETERINARY SERVICES
HARDY COUNTY

Amy grew up on a poultry, beef and crop operation in Old Fields. Early on, Amy was actively engaged in beef cattle marketing operations through the South Branch Valley Livestock Exchange. She also worked full-time as a broiler service technician for Pilgrim's Pride Corporation. Mrs. Martin and her husband Bill operate Lovers Lane Farm, one of the largest family diversified agricultural operations in the state of West Virginia.

Amy soon noticed the need for additional professional veterinary services and amenities in the cattle-rich Eastern Panhandle. Working with Doctors Isaiah and Anna Smith, Amy opened another branch of Mountain View Veterinary Services, providing a full line of competitively priced animal medicines and vaccines as well as bulk and custom feeds, minerals and supplements. Amy is widely known through the surrounding counties for her knowledgeable and dependable customer service.

Amy's future goals include implementing the use of computerized record keeping and data analysis that will ultimately improve the efficiency of not only the farm's herd, but those of her customers.

Amy resides in Moorefield with her husband and sons Will and Wyatt.

PAMELA YOST

PLEASANT VALLEY FARM
NATURAL RESOURCE CONSERVATION SERVICE
MONONGALIA COUNTY

Pam began her agriculture career at an early age when she gathered black walnuts to sell. She used the money to purchase a horse. Knowing that she wanted a career in agriculture, Pam attended WVU and graduated with a Bachelor's Degree in Natural Resources and a Master's in Agriculture Economics.

Pam is the 4th generation to operate Pleasant Valley Farm. Charolais cattle, horses, backyard poultry and hay are her current enterprises. Pam also enjoys gardening and donates the garden and orchard surplus to the local food pantry.

A Watershed Economist with NRCS for 27 years, Pam utilizes her expertise to benefit rural and agricultural communities by managing several different kinds of water resource infrastructure projects in WV through the Small Watershed Program. Among her list of accomplishments is the Dunloup Creek Voluntary Floodplain Buyout located in Fayette County which is used as a national model.

Pam serves as a board member, treasurer, and public information chair with the Monongalia County Farm Bureau, is a member of the Monongalia County Fair Board and secretary of the Barn Committee and a member of the FFA Advisory Committee for University High School. Pam also serves as a WV Envirothon judge.

Pam resides on the family farm and enjoys gardening, canning, quilting and sewing.

BETTY HICKEY

VALLEY BEND FARM
MARSHALL COUNTY

At a young age, Betty recalls working alongside her father on the family farm, in operation since 1760. The family dairy operation was dismantled in the 1990s but with the help of her son and the support of her daughter, Betty has transformed the acreage into produce production and an agritourism destination. Sweet corn is the predominant vegetable. Betty is also known for her ability to produce the hard to find WV63 tomato variety from seed. Her U-pick pumpkin patch features 20-plus varieties of pumpkins and gourds and is a field trip destination for local Head Start programs and Sand Hill Elementary School students.

Betty became a Master Gardener in the first class held in West Virginia. She served as the director of the All-American Rose Garden at the Hare Krishna's Palace of Gold for 28 years until retirement in 2011. Under her direction, the garden was awarded the "High Maintenance Award" for 10 consecutive years.

Betty was involved in 4-H as a child and the Marshall County Fair remains an important part of her summer. An active member of the Community Educational Outreach Service, Betty works diligently to promote the organization.

Betty resides in Wheeling.

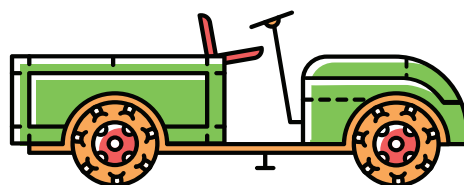
BRITNEY FARRIS

FAMILY ROOTS FARM
BROOKE COUNTY

Following her graduation from Waynesburg University, Britney moved back to the family farm which has been in the Hervey family since 1775. She is the 7th generation to manage the farm and established the Family Roots Farm brand in 2012 with 40 maple taps. The operation has expanded into an agritourism destination with more than 1,000 maple taps, six acres of produce, a one acre u-pick strawberry patch, a crop of sweet sorghum and two high tunnels. Produce is marketed directly to customers at farmers' markets, fairs and festivals. She also offers a small-scale CSA to customers. Many doors have opened for Family Roots Farm after winning the International Maple Sugar Award in 2015.

Britney began managing the Brooke County Farmers' Market in 2015, expanding the number of vendors and doubling the customer base. She assists with the Brooke County Agriculture Day for all 5th graders in the county. This two-day event reaches approximately 230 students. She is also actively involved with the Brooke County Kids Garden.

Britney resides in Wellsburg with her husband, Charlie.



AMY MARTIN



PAMELA YOST



BETTY HICKEY



BRITNEY FARRIS

WHAT'S



AUGUST
2017

COOKIN'



Take a bite out of summer!

What to do with all that fresh produce from the garden? August is the month to enjoy the bounty! Rev up your recipes with yellow squash, zucchini, cherry tomatoes, corn and rhubarb. If you don't have your own garden, then make sure and stop by one of the state's many farmers' markets. Not only will you find the freshest food available, you'll be supporting local farmers. What can beat that?

Roasted Balsamic Chicken with Baby Tomatoes

- | | |
|----------------------------------------------|--------------------------------------------------|
| ½ cup balsamic vinegar | 4 large skinless, boneless chicken breast halves |
| 1 tablespoon olive oil | 1 pint cherry tomatoes, halved |
| 1 tablespoon Dijon mustard, or more to taste | 1 lemon, zested and juiced |
| 1 clove garlic, or more to taste, minced | |
| salt and freshly ground pepper to taste | |

Mix balsamic vinegar, olive oil, mustard and garlic together in an oven-safe baking dish; season with salt and pepper. Lie chicken breasts in the vinegar mixture. Marinate chicken in the refrigerator for at least 4 hours.

Preheat oven to 400 degrees. Roast chicken for about 30 minutes. Add tomatoes to the baking dish and continue cooking until the chicken is no longer pink in the center and the juices run clear, about 10 minutes. An instant-read thermometer inserted in the center should read at least 165 degrees. Sprinkle lemon zest and drizzle lemon juice over the chicken.

Kale Salad

- | | |
|------------------------------------------------------|---------------------------------|
| 1 bunch kale, stems removed and leaves thinly sliced | ½ red onion, very thinly sliced |
| 1 large carrot, shredded | 1 slice cooked bacon, chopped |
| ½ orange, juiced | 3 tablespoons mayonnaise |
| ½ lemon, juiced | 1 tablespoon olive oil |
| | salt and black pepper to taste |

Toss kale with carrot, orange juice, lemon juice, salt and black pepper in a large salad bowl, using your hands to rub orange and lemon juice into kale leaves. Let stand a few minutes to absorb flavors.

Fill a bowl with ice water. Bring a saucepan of water to a boil and stir onion into boiling water; cook just until starting to soften, 15-30 seconds. Drain and immediately immerse onion in ice water. Drain ice water, blot onion dry on a paper towel, add to kale. Stir bacon, mayonnaise and olive oil into kale mixture and toss to coat. Can be made several hours ahead of time and refrigerated until serving.

Corn on the Grill

- | | |
|-------------------------------------------|--------------------------------|
| 5 cloves garlic, minced, or more to taste | 1 teaspoon ground black pepper |
| ½ cup butter | ½ lime, juiced |
| 1 tablespoon white sugar | 2 tablespoons hot pepper sauce |
| 1 teaspoon salt | 6 ears fresh corn |
| 1 teaspoon ground cumin | |

Preheat an outdoor grill for medium heat and lightly oil the grate. Heat the garlic and butter in a small saucepan over low heat for 5 minutes to infuse the butter with the flavor of the garlic. Do not let the butter simmer. Stir together the sugar, salt, black pepper and cumin in a small dish. Stir into the butter mixture along with the lime juice and hot sauce until evenly blended. Brush the ears of corn generously with the garlic butter; reserve remaining butter.

Cook the corn on the grill, rotating occasionally until the corn is hot and tender, 10-15 minutes. Brush the corn with the remaining butter as the corn cooks.

Cheesy Squash and Zucchini Casserole

- | | |
|---------------------------------------------|------------------------------|
| 1 pound yellow squash, sliced | ½ cup butter |
| 1 pound zucchini, sliced | 2 eggs |
| ½ onion, diced | 1 tablespoon white sugar |
| 1 cup shredded Cheddar cheese | 1 teaspoon salt |
| ½ cup biscuit baking mix (such as Bisquick) | 10 saltine crackers, crushed |
| | ¼ cup bread crumbs |

Preheat oven to 325 degrees. Fill a large pot with water and bring to a rolling boil. Add yellow squash, zucchini and onion; bring back to a boil and cook vegetables until tender, about 15 minutes. Drain and transfer vegetables to a large bowl.

Mix Cheddar cheese, baking mix, butter, eggs, sugar and salt with the cooked vegetables using a large spoon; stir until butter has melted and baking mix has dissolved. Fold crushed crackers into the mixture until the liquid has been absorbed. Pour mixture into a 1 ½-quart casserole dish; top with bread crumbs.

Bake until topping is lightly browned and cheese is melted, 30 minutes.

Rhubarb Cobbler

- | | |
|----------------------------|-----------------------------|
| ¾ cup white sugar | 1 ½ teaspoons baking powder |
| 2 tablespoons cornstarch | ¼ teaspoon salt |
| 4 cups chopped rhubarb | ¼ cup butter |
| 1 tablespoon water | ¼ cup milk |
| 1 tablespoon butter, diced | 1 egg, beaten |
| 1 teaspoon ground cinnamon | 2 tablespoons white sugar |
| 1 cup all-purpose flour | |
| 1 tablespoon white sugar | |

Preheat oven to 400 degrees. Lightly grease a 9-inch square baking dish. In a saucepan, mix ¾ cup sugar and cornstarch. Stir in rhubarb and water. Bring to a boil. Cook and stir for 1 minute. Transfer to the prepared baking dish. Dot with butter and sprinkle with cinnamon.

In a medium bowl, sift together flour, 1 tablespoon sugar, baking powder and salt. Cut in the butter until the mixture resembles coarse crumbs.

In a small bowl, mix the milk and eggs. Add all at once to dry ingredients, stirring just to moisten. Drop by teaspoonsful on top of the rhubarb mixture. Sprinkle with sugar.

Bake for 20 minutes until crisp and lightly browned.



Animal Health: Know the Facts

Pigs, cattle and llamas, oh my! The barns at the State Fair of West Virginia are a hubbub of activity during the 10-day event. All creatures great (bulls) and small (chicks), must meet West Virginia Department of Agriculture (WVDA) Animal Health Requirements. The WVDA Animal Health staff will be on hand every day throughout the fair to inspect animals that enter the grounds to ensure there are no signs of contagious or communicable diseases. They also make sure all testing requirements have been met and proper movement documents are in place.

"The animal movement and entry requirements are important for multiple reasons" explained State Veterinarian Dr. James Maxwell. "They protect West Virginia animal industries from diseases that could have significant impact for interstate and international movement, or even result in trade restrictions from other countries. Basically, these requirements are preventative measures and limit risk of animal disease outbreak and spread."

The 2017 WVDA Fairs/Festivals regulations concerning livestock health requirements are available at: <http://www.agriculture.wv.gov/divisions/animalhealth/Documents/Fair%20and%20Festival%20Regulation%202017.pdf>.



Veterans and Warriors to Agriculture Stakeholder Meeting



August 16th 10am-12pm

IN THE ADMINISTRATION BUILDING CONFERENCE ROOM
AT THE STATE FAIR OF WEST VIRGINIA

"This is a program that saves lives!" That's how Director James McCormick describes the West Virginia Veterans and Warriors to Agriculture initiative. Commissioner of Agriculture Kent Leonhardt invites those already involved in the program and those interested in joining to attend a stakeholders meeting on Wednesday, August 16 at 10 a.m. at the State Fair of West Virginia.

"Over the past three years, the WV Veterans and Warriors to Agriculture program has assisted dozens of veterans who have transitioned from the battlefield to field work. As well as providing a new career path, agriculture has been proven to help veterans heal from the wounds of war. We have seen that right here in the Mountain State as eight of our vets have said farming saved their lives. With this meeting, we hope to reach even more veterans. Sometimes all it takes is a hand up and a new direction," stressed the commissioner.

The Veterans and Warriors to Agriculture program will also have a booth in the Gus. R. Douglass Agriculture Annex during the fair. Veterans can stop by and learn more about the program and find out how they can sign up.

For more information visit: <http://www.agriculture.wv.gov/divisions/executive/Pages/Veterans-and-Warriors-to-Agriculture.aspx>.

Farmer's Market Stakeholder Meeting



August 11th 2pm-4pm

IN THE ADMINISTRATION BUILDING CONFERENCE ROOM
AT THE STATE FAIR OF WEST VIRGINIA

Local food is thriving in West Virginia through the more than 100 farmers' markets operating throughout the Mountain State. From big to small, these markets act as hubs for entrepreneurship and social gatherings. The West Virginia Farmers' Market Association in conjunction with the West Virginia Food and Farm Coalition is holding an open discussion with the West Virginia Department of Agriculture during the State Fair of West Virginia. Topics of conversation for the meeting include how the state can better promote WV-grown food and expand markets into underserved areas. The meeting will take place Friday, August 11 from 2 to 4 p.m.

"Local foods in West Virginia is a growing movement that not only creates jobs and keeps money in our local communities, but also promotes healthier eating and celebrates our Appalachian heritage and traditions," said Parveen Mascari, executive director of the West Virginia Farmers Market Association.

Commissioner of Agriculture Kent Leonhardt is a strong supporter of West Virginia's farmers' markets and urges stakeholders to attend the meeting and voice their ideas on how to improve the local food movement. For more information, contact the WV Farmers' Market Association at <http://wvfarmers.org/>.

WEST VIRGINIA FEEDER CATTLE AND CALF SALES 2017 FALL SCHEDULE

Special Graded Feeder Sales – Farm Fresh Cattle

SPONSORED BY: West Virginia Livestock Auction Markets, West Virginia Cattlemen's Association,
West Virginia Department of Agriculture

B.....	BUCKHANNON.....	WED.....	JUNE 28.....	9:00 A.M.....	1000.....	472-5300
Y-BB-T.....	BUCKHANNON.....	TUE.....	AUG. 1.....	9:00 A.M.....	1000.....	472-5300
Y-B-T.....	WESTON.....	FRI.....	JUL. 28.....	9:00 A.M.....	2500.....	269-5096
Y-B-T.....	WESTON.....	FRI.....	AUG. 25.....	9:00 A.M.....	1200.....	269-5096
Y-BB.....	BUCKHANNON.....	TUE.....	AUG. 29.....	9:00 A.M.....	1000.....	472-5300
Y -T.....	WESTON.....	SAT.....	SEPT. 2.....	10:00 A.M.....	300.....	269-5096
Y-B-T.....	SOUTH BRANCH.....	WED.....	SEPT. 6.....	1:00 P.M.....	1000.....	538-6050
Y-B-T.....	RIVERTON.....	THU.....	SEPT. 7.....	1:00 P.M.....	800.....	567-2771
Y-C.....	JACKSON COUNTY.....	SAT.....	SEPT. 9.....	11:00 A.M.....	400.....	373-1269
C-T.....	WESTON.....	THU.....	SEPT. 14.....	9:00 A.M.....	1200.....	269-5096
Y-C.....	CATTELEMENS LIVESTOCK EXCHANGE*	FRI.....	SEPT. 15.....	2:00 P.M.....	500.....	647-5833
Y-C.....	SOUTH BRANCH.....	SAT.....	SEPT. 16.....	10:00 A.M.....	1200.....	538-6050
Y-T.....	WESTON.....	SAT.....	SEPT. 16.....	10:00 A.M.....	400.....	269-5096
CC-T.....	JACKSON'S MILL.....	SUN.....	SEPT. 17.....	10:00 A.M.....	400.....	269-5100
C-T.....	BUCKHANNON.....	TUE.....	SEPT. 19.....	9:00 A.M.....	1000.....	472-5300
C-T.....	WESTON.....	THU.....	SEPT. 21.....	9:00 A.M.....	1200.....	269-5096
Y-C.....	MARLINTON.....	FRI.....	SEPT. 22.....	7:00 P.M.....	500.....	799-6593
Y-C.....	JACKSON COUNTY.....	SAT.....	SEPT. 23.....	11:00 A.M.....	500.....	373-1269
C-T.....	BUCKHANNON.....	TUE.....	SEPT. 26.....	9:00 A.M.....	1000.....	472-5300
C-QA-B-T-S.....	BUCKHANNON.....	FRI.....	SEPT. 29.....	1:00 P.M.....	4200.....	472-5300

E. PANHANDLE CALF PRODUCERS ***

C-T.....	MARLINTON.....	FRI.....	SEPT. 29.....	7:00 P.M.....	500.....	358-2286
Y-C-P.....	CATTELEMENS LIVESTOCK EXCHANGE*	MON.....	OCT. 2.....	7:00 P.M.....	500.....	799-6593
C-T.....	TERRA ALTA.....	WED.....	OCT. 4.....	10:00 A.M.....	500.....	647-5833
C-T.....	WESTON.....	THU.....	OCT. 5.....	9:00 A.M.....	1000.....	789-2788
C-T.....	HARRISVILLE.....	FRI.....	OCT. 6.....	9:00 A.M.....	500.....	269-5096
C-H-T.....	MARLINTON.....	FRI.....	OCT. 6.....	7:00 P.M.....	700.....	643-2636
Y-C.....	SOUTH BRANCH.....	SAT.....	OCT. 7.....	10:00 A.M.....	1000.....	799-6593
Y-C.....	JACKSON COUNTY.....	SAT.....	OCT. 7.....	12:00 P.M.....	400.....	538-6050
C-T.....	WESTON.....	THU.....	OCT. 12.....	9:00 A.M.....	300.....	373-1269
Y-C-B-T.....	WESTON.....	FRI.....	OCT. 13.....	9:00 A.M.....	300.....	269-5096
Y-C.....	MARLINTON.....	FRI.....	OCT. 13.....	7:00 P.M.....	300.....	269-5096
Y-C.....	SOUTH BRANCH.....	SAT.....	OCT. 14.....	10:00 A.M.....	1500.....	799-6593
Y-C-T-BB.....	BUCKHANNON.....	TUE.....	OCT. 17.....	9:00 A.M.....	1000.....	538-6050
Y-C.....	TERRA ALTA.....	FRI.....	OCT. 20.....	2:00 P.M.....	350.....	472-5300
Y-C.....	SOUTH BRANCH.....	SAT.....	OCT. 21.....	10:00 A.M.....	1500.....	789-2788
Y-C.....	JACKSON COUNTY.....	SAT.....	OCT. 21.....	11:00 A.M.....	500.....	538-6050
Y-C.....	SOUTH BRANCH.....	SAT.....	OCT. 28.....	10:00 A.M.....	200.....	373-1269
Y-C.....	CATTELEMENS LIVESTOCK EXCHANGE*	FRI.....	OCT. 30.....	2:00 P.M.....	500.....	538-6050
Y-C.....	JACKSON COUNTY.....	SAT.....	NOV. 4.....	12:00 P.M.....	300.....	647-5833
Y-C.....	SOUTH BRANCH.....	SAT.....	NOV. 11.....	10:00 A.M.....	1500.....	373-1269
C-T.....	WESTON.....	FRI.....	DEC. 1.....	9:00 A.M.....	300.....	538-6050
Y-C-P.....	CATTELEMENS LIVESTOCK EXCHANGE*	FRI.....	DEC. 1.....	2:00 P.M.....	500.....	647-5833
C-BB.....	BUCKHANNON.....	WED.....	DEC. 6.....	2:00 P.M.....	400.....	472-5300
C-T.....	SOUTH BRANCH.....	WED.....	DEC. 6.....	2:00 P.M.....	600.....	538-6050

B Board sale BB Cattle available both in Barn & Board/Tel-O-Auction sale C Feeder Calves (dehorned and bull calves castrated)
CC Club Calves (halter broken and weaned) H Heifers Only P Pre-conditioned S Statewide Board Sale ST Steers Only
T Tel-O-Auction available Y Graded yearling cattle

FOR INFORMATION, CONTACT: Jonathan Hall, WVDA 304-558-2210 or Kevin Shaffer, Ph.D., WVU Extension 304-293-2669

SHINSTON TORNADES 4-H CLUB 2ND ANNUAL TRACTOR SHOW

Aug. 25-26
Shinnston, WV
Brandy Spadafore, 203-3305
bspada4@gmail.com

WV CHRISTMAS TREE GROWERS ASSOCIATION

Summer Meeting
August 12
Wilkerson Christmas Tree Farm
Griffithville, West Virginia
Landin Harper, 524-7459

MOUNTAIN ROOTS MARKET INC.

Consignment Farmers Market
Year round, Mon.-Sat.
8 a.m. - 6 p.m.
148 W. 2nd Street
Weston, West Virginia
*Local WV produce only,
fresh baked goods,
crafters & artisans of WV.*
David Townsend, 269-8619
Townsendproduce@gmail.com



WEST VIRGINIA AGRI-WOMEN SUMMER QUARTERLY MEETING

Delaware Valley Llama Farm
August 27, 2 p.m.
4146 Mountain Drive
Pennsboro, WV 26415

*Farm tour, quarterly
meeting and picnic*

Reservations: davisnj26415@gmail.com

0950.

Plant Sales

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.

Seeds: old-time fat man, Logan Giant & Rattlesnake, Turkey Crow, Oct. tender hull, brown & white half runner, Oct. Bush, pole bean, more, \$13/100 seed. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com.

Winter onion sets, \$20/qt., plus shipping. May McDaniel, 102 Tiskewah Ave., Elkview, 25071; 965-6106.

Heirloom Fatman bean seed, \$8/100, free shipping. Bruce Pennington, 1488 Loudendale Lane, Charleston, 25314; 342-1751.

Elephant garlic, plant in Oct. for July '18 harvest, \$22/lb., ppd w/planting instructions/recipes. Chuck Wyrostok, 230 Griffith Run, Spencer, 25276; 927-2978; wyro@appalight.com.

Plant Wants

Parker ½ runner bean seed. Robert Cobb, 419 Sisson Lane, Sissonville, 25320; 993-2522.

Poultry Sales

Quail: TN Red Bobwhites & GA Giant Bobwhite, all age groups, great for restocking or dog training, \$.70-\$3.90 ea. Donnie Baker, Cut off Rd., Keyser, 26726; 790-2386.

Turkeys: Rusty Slate, breeding quad or trio, \$150; poult of various ages, \$10/up, depending on age. Jewell Doering, Rt. 2, Box 285, Ronceverte, 24970; 647-5482.

Pure Welsommer 5/17: roosters & 2, hens, vacc., \$20/trio; chicks/hens, \$8/ea., all healthy. Monna Rush, 3896 Julia Rd., Renick, 24966; 661-2714; monnarush@yahoo.com.

Pure Welsommer 5/18, roosters & 2, hens, vacc., \$20/trio. Monna Rush, 3896 Julia Rd., Renick, 24966; 661-2714; monnarush@yahoo.com.

Australorp, 4-mo., black, 6, 1, rooster, \$60. E. Shaffer, 441 Swamp Run, Buckhannon, 26201; 472-5809.

Pullets, Red Star, \$9/ea. George Vance, 52 Nottingham Dr., Petersburg, 26847; 257-2099.

African Dewlap geese, Holderread stock, \$150/pr. Dalen Whitt, 211 Carroll Hill Rd., Lewisburg, 24901; 497-2425.

Poultry Wants

Guinea hens, adult. Jennifer Keaton, 426 Sisson Lane, Sissonville, 25320; 541-4996.

Sheep Sales

Reg. Katahdin 4/16 rams, Condon tested R/R, ready for breeding season, all colors, \$750/up. Tami Grandia, 12075 Jerrys Run Rd., Apple Grove, 25502; 532-7577.

Reg. Dorpher 3-yr. ram, \$400. Bob Hull, 528 Booney Hull Rd., Buckhannon, 26201; 472-0543.

Hamp. & Hamp. cross ram lambs, \$400/up. John Johnston, 27903 Midland Trail, E., Lewisburg, 24901; 645-2769.

Reg. Suffolk: rams, yrlg. & lambs, \$350/up; ewe & ram lambs, \$300/up. Lucy Kimble, P.O. Box 241, Cabins, 26855; 257-1442; after 6 p.m.

Coopworth '17 lambs, will be reg. by me, \$250/ea.; Jacob, may be reg. sire is reg., \$125-\$150. Debbie Martzall, 2576 Laurel Crk. Rd., Tanner, 26137; 462-8043; heartsofthefield@gmail.com.

Reg. Coopworth, lambs, \$250, discount on 3+. Martha McGrath, 178 Lough Rd., Franklin 26807; 358-2239; martha@Deer-RunSheepFarm.com.

Suffolk/Hamp. cross ram, wether type, \$350; Dorset 3-yr. ram, \$250. Blix McNeill, 13260 Seneca Trail, Buckeye, 24924; 992-5909.

Texel cross ewe lambs, \$200; Border Leicester cross \$150, all born 3/17 & 4/17. Frank Tuckwiller, 2245 Blue Sulphur Pike, Lewisburg, 24901; 667-8843.

Katahdin 3-yr. ram, brown, \$125. Dalen Whitt, 211 Carroll Hill Rd., Lewisburg, 24901; 497-2425.

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 as herding or working can be accepted.

Saddle, Gen II Tucker, Southpass, 17.5 seat, med. tree, tooled leather, round skirt- western-fender-LL, Ergo balance, brown, but looks burgundy, excel cond., \$1,599/cash only. Lary Adams, 352 Pringle Tree Park Rd., Buckhannon, 26201; 516-0286.

Trailer, GM, alum. louvered, gooseneck or 5th wheel tailgate, \$400/cash only. Lary Adams, 352 Pringle Tree Park Rd., Buckhannon, 26201; 516-0286.

Hay, sq. bales, mixed grass, never wet, good quality, \$3.50/bale, del. possible. Ryan Alderman, 200 Farmhouse Lane, Marlinton, 24954; 799-6988.

Hay, 4x4, round bales, mixed, \$20/bale. Lloyd Arbogast, 32 Lloyds Lane, Buckeye, 24924; 653-4741.

Hay, '17, 1st cut, 4x4, round bales, never wet, stored in barn, limed/fert., \$25/bale. Greg Arnott, 771 Henry Camp Rd. St. Marys, 299-0455; gkarnott@suddenlink.net.

Hay, sq. bales, 1st & 2nd cut, top quality, \$3/bale; \$2.50 if you load your own out of the field, call for scheduling. Jim Barcus, 253 Barcus Tower Rd., Grafton, 26353; 265-4997.

Hay, fresh cut, 4x5 rolls, \$35/bale; sq. bales, \$3.50/bale. Ray Blake, 1400 Johnson Ave., Ste. 1A, Bridgeport, 26330; 842-2795.

Round hay rings, 2, \$100; 1-pt. hay fork, \$100. Esther Bond, 139 Bond Lane, West Liberty, 26074; 336-7258.

Hay, sq. bales, mixed grass, sm. easy to handle bales, \$2.50/bale, you pick up in the field; lg. 5x5, 800 lb., round bales, stored on pallets in plastic sleeves, sleeves not included, \$25/bale. Linda Buchanan, 1011 Crest View Dr., Creston, 26141; 354-7506.

Trailer, 2-horse, \$1,000. Rick Childers, 33 Nallen Rd., Nallen, 26680; 438-6143.

Honey, \$7.50/qt., in bucket. William Cox, 1045 Johnstown Rd., Lost Creek, 26385; 745-5336.

Hog house flooring, slatted steel, porcelanized, approx. 230 sq. ft., \$200. Lewis Dameron, 1504 Farndale Rd., Fainelle, 25962; 392-5840.

Acreage: Lewis Co., 48 A., pasture, woods, shed, water for animals, \$82,000. Barbara Davis, 2327 Mineral Rd., Jane Lew, 26378; 884-7473.

Jig to convert 3-pt. hitch to ball hitch, allows you to still use hyd. to raise & lower ball, includes drawbar & 2" ball, \$60, can email pictures. Lyss Dye, 1984 Spider Ridge Rd., Parkersburg, 26104; 482-9106; lyssdye@casable.net.

Saddle, Wintec West. all rounder w/17" seat, & 3 tier saddle rack, excel. cond., \$250/all. Dennis Estes, 114 Drummond Lane, Buckhannon, 26201; 472-3413.

Acreage: Tucker Co., 103 A. w/18 A. level hayfield, drive in barn, sheds, woods, mineral rights, rd. frontage, equip. & old Johnston school house, \$265,000. Chet Fox, 393 Tank Branch Rd., Glen Morgan, 25813; 660-7123.

Hay, '17, sq. bales, 1st cut, barn kept, never wet, mixed orchard grass, \$3/bale. Jean Fox, 1103 Israel Fork, West Union, 25456; 873-1975.

Tru Test livestock scales for allyway, load bars, platform & indicator, good cond., \$800. Jeff Griffith, P.O. Box 74, Jane Lew, 26378; 884-8004.

Hay, '16, 4x5 rolls, barn kept, never wet, fert., \$40/bale (cheaper if take all). Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Maple syrup, pure WV, \$16/qt., \$10/pt., \$6/½ pts. Ed Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

Fish for stocking: grass carp, \$13; bass, \$1.30; bluegill straight & hybrid bluegill, 60¢; channel catfish, 60¢; minnows, \$13/lb.; goldfish \$1.50, Koi, \$8/ea. Fred Hays, P.O. Box 241, Elkview, 25070; 415-7617.

Hay, '17, 4x4, round bales, net wrapped, orchard grass, timothy & clover mix, never wet, \$25/bale; sq. bales, \$3/bale. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 749-8145.

Buggies, restored to original cond., 2, \$1,000/ea. Joe Hollandsworth, 1837 Butlers Crk. Rd., Martinsburg, 25403; 754-7001.

Saddle, West. w/easy adjust stirrups, chest strap & bridle, brown, \$250 Juanita Johnson, 2376 Crane Rd., Renick, 24966; 497-3146.

Trailer, '03, Adams, cattle w/tack rm. in front, made to haul horses also, barn kept, clean, \$8,000/obo. Jerry Jones, 158 Misty Morning Lane, Buckhannon, 26201; 472-5551.

100 gallon, round, wooden, grain barrel w/open top, \$75. H. Markley, 15 Teaberry Lane, Fairmont, 26554; 366-2471.

Hay, 4x4, round bales, 750-800 lbs., fresh cut, mixed grass &

glover, no rain, \$30/bale; mulch hay, dry, 2-yr., \$25/bale, both in barn. Phillip Mathias, 512 Honeysuckle Rd., Cairo, 26337-239-263-2552.

Hay, '17, 4x4, round bales, mixed grass, in barn, \$20/bale; 1st cut, sq. bales, mixed grass, \$2.50/ea. Allen Miller, 946 Cuzzart Mtn. Dale Rd., Bruceton Mills, 26525; 379-9717.

Hay, '17, 4x5, round bales, wrapped, \$40/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 612-6677.

Hay, sq. bales, mixed grass, lg. bales, never wet, good quality for all livestock, easy access, \$4/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Locust post, 8', sawed flat one side or more, \$7/ea. Jay Peters, 125 Springston Lane, Normantown, 25267; 462-7921.

Rabbits, San Juan, look like wild rabbits, \$10/ea. Martin Pribil, P.O. Box 23, Fayetteville, 25840; 663-9812.

Rabbits, Silver Fox, meat/pelt, black & blues, unrelated prs. & trios, broven breeders avail., show quality & pedigreed lines, fine boned, dresses at 65% live wt., \$50/ea. Randall Reimann, General Del., Wolfcreek, 24933; 994-9119.

Acreage: Greenbrier Co., 1 A. lots, 2, lots are side by side, have water & elec. hookups, \$15,000/ea. Betty Rose, 525 Farm Rd., Lewisburg, 24901; 667-0979.

Peaches, \$15-\$22/bu.; Rambo, Courtland, MacIntosh, Gala, apples, \$4-\$10/bu., bring containers, call for availability. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

Locust fence post, \$4/ea.; mulch hay, round bales, \$5/bale. Paul Ryne, 3437 Ryne Ridge Rd., Proctor, 26055; 845-6127.

Hay, '17, 4x5, round bales, net wrapped, barn stored, never wet, \$35/bale. John Schultz, 345 Schultz Mill Rd., Washington, 26181; 991-7003.

Peaches & nectarines, avail. 7/25-9/7, \$20-\$25/bu; Summer apples, 8/1, \$20-\$25/bu. Gary Shanholtz, 1328 Jersey Mtn. Rd., Romney, 26757; 822-5827.

Covered wagon w/padded seats, hyd. brakes, excel. cond., \$2,500; spike tooth horse hire, \$100; 2-horse, 4 cart, \$400. Russell Skiles, P.O. Box 1 Gandeeville, 25243; 577-6950.

Hay, '17: 4', rolls, quality mix w/lots of clover, never wet, shed kept, easy access, will load, \$30/bale; stored outside, \$25/bale; '16, never wet, shed kept, \$20/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 619-8454.

Trailer, 16', Adams, gooseneck, stock, also set up to haul horses, excel. cond., \$8,000/obo. Gerry Villers, 562 Bridge Run Rd., Buckhannon, 26201; 472-5551.

Border Collie pups, female, black & white, \$150/ea. Bill Ward, 213 Falling Timer Rd., Palestine, 26160; 275-4746.

Free, Maremma/Great Pyrenees cross dog, male, neutered. Dalen Whitt, 211 Carroll Hill Rd., Lewisburg, 24901; 497-2425.

Hay, 4x5, round bales, stored inside & outside, '16, \$25/bale; '15, \$20/bale. Becky Wilson, 2841 Sellars Rd., Middlebourne, 26149. 758-4288.

Hay, 4x4, round bales: \$15/bale; timothy, \$20/bale. Norman Young, 1282 Pumpkin Vine Rd., Buffalo, 25033; 937-3246.

Hand spinning fleece, white & natural colors, Border Leicester, Shetland & crosses, 1 oz - whole fleece, free-\$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

Miscellaneous Wants

Flemish Giant or French Lop rabbits or giant chinchillas. I would like to get 2 unrelated females & unrelated males. Michael Billie, 1685 Run Rd., Mannington, 26582; 986-1103.

Garden Calendar

Aug./Sept. 2017

Source: WVU Extension Service
2017 Garden Calendar

August 8 ...Seed lettuce for fall crop.

August 9 ...Watch for downy mildew.

August 10..Seed mustard greens, seed radishes.

August 11..Seed fall cucumbers.

August 12..Control broadleaf lawn weeds.

August 14..Take note of new varieties, seed beets.

August 15..Harvest okra pods every other day, install sod.

August 16..Seed rutabagas, seed Asian greens.

August 17..Watch for powdery mildew on pumpkins and winter squash.

August 18..Seed radishes.

August 19..Seed fall herbs.

August 20..Seed arugula.

August 22..Seed bok choy, turn compost.

August 23..Seed turnips.

August 24..Plant collards.

August 25..Seed lawn.

August 28..Apply nitrogen to strawberries.

September 2017

Sept. 1Order spring-flowering bulbs, seed fall carrots.

Sept. 2Seed spinach, plant crocus, dig late potatoes, turn compost.

Sept. 4Renovate lawn or reseed bare spots, seed cover crop.

Sept. 5Prepare root cellar, aerate lawn.

Sept. 6Save seeds, seed lettuce for fall crop.

Sept. 7Plant fall turnips and radishes, divide peonies, build a high tunnel.

Sept. 8Build a cold frame, seed carrots in high tunnel or cold frame.