

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

April 2018



WV ewe

Hardy County couple loves the lambing life

Drive up to the main road to Misty Mountain Farm in Fisher, West Virginia and you'll find cattle grazing as far as the eye can see. But tucked into a corner of the property is a barn dating back to the early 70's. That's where you'll find Andy and Kellan Cumberland working most evenings. The sounds of baas and bleats fill the air, along with the excited chatter of the couple's two young children, Kate, 4, and Chase, 2.

"See, they're coming. Look!" Kate points to 20-some newborn lambs just entering the pen under her father's watchful eye.

"This is our sheep barn where we raise our ewes," Andy explains while giving a tour of the barn. "This is kind of our side business. It's also our passion to raise competitive lambs and to compete at local fairs, the state fair and hopefully a national show at some point."

Misty Mountain Farms got started with Kellan's grandfather, who purchased the

property in Hardy county back in the early 70's. Her father now runs the operation with 300 head of cattle and six poultry houses. But sheep have always been a part of the equation.

"Some of the earliest memories I have are here on the farm and here in the sheep barn with my father," Kellan reminisces. "It's a pretty special place."

When her grandmother was alive, there were upwards of 400 commercial sheep on the farm. However, when she passed away, Kellan says the sheep were too much work for her father alone on top of his other duties. That's when she and Andy, newly married, stepped in.

"I knew my grandmother would want us to continue this, so we have."

Andy and Kellan started out with just 10 ewes four years ago. Today, that number is up to 2 rams, 60 ewes and Andy's lost count of the lambs.

"I think I slept in my truck more than I did my bed this lambing season," he laughs. "I think we lambed 25-30 ewes in four days!"

The ewe business isn't their full-time gig. Andy works as a loan officer for Farm Credit, Kellan as a speech pathologist in the local school system. But their dream is to one day be full-time farmers.

"We want to create our own legacy for the kids," stresses Andy.

The Cumberland's don't raise their sheep for meat or the fiber, their focus is club lambs for 4-H and FFA students.

"We can breed in the summer to have lambs in early winter. Those lambs are full grown by the time we're ready to breed again," explains Andy.

Unlike some ewe operations, Andy and Kellan prefer their clients to come to the farm to choose a lamb.

"That's my ideal, for people to come out and look at the lambs. There are a lot of online sales

and pictures around. Pictures can be misleading. There's things pictures can't tell you," says Andy. "Coming out and looking with your own eyes, you can tell foot and structure placement. That's hard to capture in a photo."

The couple also works with their customers to find the right lamb. They'll discuss what the client is looking for and how they plan to show the animal.

"We kind of stand back and let them [the clients] do the picking. If they're picking the right ones, we keep our thoughts to ourselves. If we feel they're picking out something that's not where they want to be, we'll interject and try to explain why it may not be the lamb for them," explains Andy. "But ultimately, it's their choice."

The cost of a club lamb from Misty Mountain Farm can go upwards of \$1,500. Andy stresses you're not just getting a lamb but a lineage. Genetics are key. So far, the Misty Mountain lambs have won blue ribbons at county fairs and have shown at the state fair.

"It's a tough business. There's a lot of good sheep in West Virginia," Andy stresses. "But we know we're going in the right direction. We're not at the bottom, but we're not at the top either. To have a competitive flock in five, six, seven years, that's our goal. This is a long-term project."

As for the kids, Kate is already showing lambs at the local level. Chase just loves being in the ewe barn with his Dad.

"The kids are in here attempting to feed the lambs, maybe creating a little more dust more than anything," laughs Andy. "But they like to help out. They can be part of it and grow up in it."

Now that the lambing is over, Andy says he might be getting a little more sleep but there's still the weening to do and visits from FFA and 4H members to pick out their favorite lamb. Then comes the breeding and the cycle starts all over again.

"It's been a challenging year. But the more challenges, the more you learn, and the more you learn, the more you want to do it," says Andy.

To find out more about Misty Mountain Farms, check out their page on Facebook.

How Sweet It Is...Mountain State Maple Days

It's the sweetest time of the year for West Virginia's maple syrup producers -- Mountain State Maple Days. The annual celebration of all things maple kicked off February 24 when nine maple producers opened their sugar shacks to the public.

Keith Heasley of Heasley Homestead Maple in Bruceton Mills welcomed 70 visitors during the first Maple Day. Production was in full swing with sap running through his lines and syrup cooking down on a wood-burning stove.

"It has been a great turnout," said Heasley. "People are just really curious to see how we take the sap and turn it into syrup."

The maple industry celebrated a second Mountain State Maple Day on March 17, with 15 maple houses across West Virginia participating.

Rich Flanigan, the president of the West Virginia Maple Syrup Producers Association (WVMSPA) and owner of Flanigan Family Maple in Wayne County, stressed the purpose of the Mountain State Maple Days is to make people aware of the maple industry.

"Maple syrup is not just made in Vermont or New England. Some of the finest syrup in the world is produced right here in West Virginia by our producers. Maple Days allows us to showcase our members and provides local residents a glimpse of what really goes into making maple syrup," said Flanigan.

West Virginia's maple industry is growing year by year. According to the 2017 National Maple Survey, West Virginia produced more than 9,000 gallons of syrup. That number is expected to increase this year.

For more information about the industry, contact the WVMSPA at <https://www.facebook.com/wvmaplesyrup>.



Heasley Homestead in Bruceton Mills offered up a variety of maple products for sale during their open house.



Commissioner Leonhardt read a proclamation declaring March 17, Mountain State Maple Day during a visit to Moonstruck Maple operated by Mike and Alisha Segars.



Chris Metz of Cedar Run Farm gave tours of his sugar shack during Mountain State Maple Days.



Indian Water Maple owners Ed and Karen Hartman were presented a proclamation by the WVDA's Nathan Bergdoll.

Kent's Reflections — Governor, Legislature Fund Vets to Ag Program

What started out as a conversation between myself, then a candidate for the Commissioner of Agriculture, and retired Army Captain James McCormick back in 2012 has blossomed into a full-fledged program. I was not the victor that year, but the conversation continued. Two years later, the West Virginia Legislature passed Senate Bill 469 establishing the Veterans and Warriors to Agriculture program. McCormick was hired, shortly after, by the West Virginia Department of Agriculture (WVDA) to spearhead the Vets to Ag program. It was a daunting task at the time because the Legislature did not establish a funding source to pay for the program.

Despite the lack of money, the program has been a huge success. To date, 350 veterans have enrolled in the program. Dozens have received in-the-field training by fellow veterans. This is due largely to volunteers like Ed Forney and Eric Grandon who are also veterans and successful beekeepers.

According to the Secretary of State, 152 veteran-owned small businesses have been established. Most importantly, eight veterans credit the program for saving their lives.

If it is the goal of our state government to create economic growth while providing essential services to its citizens, the Veterans and Warriors to Agriculture program has met both criteria. Moving forward, we have laid out a sound plan for the program. Its success will depend on funding. Discussions have and will continue to take place on the

creation a nationwide Veterans to Agriculture training program hosted at the Cedar Lakes Conference Center. Additional monies will bring these conversations into reality resulting in more training opportunities, more materials being made available and obtaining federal grants from the United States Department of Agriculture (USDA).

When I was elected Commissioner of Agriculture in 2016, West Virginia was in a budget crisis with no clear pathway to fund the Vets to Ag program. Now in 2018, with the state back in the black, myself and fellow supporters met with lawmakers to discuss funding for the Veterans to Warriors Agriculture program for the first time since its inception. We set an initial request of \$250,000, a small amount considering a \$4.4 billion general revenue state budget. Understandably, the Legislature was focused on several other issues including dealing with outcries from teachers and service personnel. However, our message was simple, we cannot forget promises we made to our veterans. As a state with one of the highest per capita veteran populations in the country, veteran's issues should always be priority for our elected officials.

With the budget for fiscal year 2019 now enacted, we are happy to report the Governor and the Legislature heard our calls. The Veterans and Warriors to Agriculture program will have state support for the first time in four years. We are excited to move West

Virginia's program forward and be the lead on a national stage for veteran-agriculture initiatives. Our program is a hand-up for individuals, not a hand-out. These men and women have served our country. This is the least we can do to help with the transition back to civilian life. If you have a chance, call your Legislator and tell them, "thank you" for supporting the WVDA Veterans and Warriors to Agriculture program. For us, it is time to get to work.

Semper Fi, *Kent*



Commissioner Leonhardt met with the USDA and lawmakers in Washington, D.C. last month to talk about the Vets and Warriors to Agriculture program. Pictured: Vets to Ag Coordinator James McCormick, (Ret.) Col. Jerry Wood, Leonhardt and USDA Military Veterans Agricultural Liaison Bill Ashton.

75th Annual Ham, Bacon and Egg Show

For the past 75 years, FFA students have showed off all their hard work during the annual West Virginia Ham, Bacon and Egg Show and Sale. This year's event, held on March 12th, kicked off at the Governor's mansion with a reception and dinner for FFA members, elected officials, bidders and longtime supporters. The sale took place in building 7 of the Capitol complex where 111 entries from across the state went up for auction in front of a packed house.

In 1941, the first year of the sale, the champion ham sold for \$23.63. This year's champion ham, weighing in at 24 lbs., raised by Luke Chipps of Doddridge FFA, went to Triplett Enterprise for a bid of \$5,040.

"I think my heart stopped," said Chipps of the bid.

Cody Soles of Hundred FFA raised the Champion bacon which weighed in at 9 lbs. and sold for \$1,575 to Kroger. Kroger was also the winning bid for Autumn Radford's Champion eggs, selling for \$1,100. The total for this year's sale was \$37,110.

"These young people have learned a lot throughout this process," stressed Commissioner of Agriculture Kent Leonhardt. "Valuable lessons are not the only benefit. All the proceeds from the sale go toward future FFA projects or endeavors."

Over the past 75 years, the state sale has raised more than \$1.4 million for FFA students.

Ron Morrison and Greg Murphy of Ronald Morrison Auction Services donated their time to auction off the items.

GRAND CHAMPIONS



The Grand Champion Ham, raised by Luke Chipps of Doddridge FFA, weighed in at 24 lbs. and sold to Triplett Enterprise for \$5,040.



The Grand Champion Bacon, raised by Cody Soles of Hundred FFA, weighed in at 9 lbs. and sold to Kroger for \$1,575.



The Grand Champion Eggs sold to Kroger for \$1,100. They belonged to Autumn Radford of Greenbrier East FFA.

RESERVE CHAMPIONS



The Reserve Champion Ham, raised by Hunter Aston of Cameron FFA, weighed in at 24 lbs. and sold to Gunnoe for \$3,600.



The Reserve Champion Bacon, raised by Savannah Horner of Hundred FFA, weighed in at 8 lbs. and sold to Gunnoe for \$1,360.



The Reserve Champion Eggs sold to Kroger for \$800. They belonged to MacKenzie Powell of Cameron FFA.

Helping Farmers Grow: WVDA Rural Rehabilitation Loan Program

The West Virginia Department of Agriculture's Rural Rehabilitation Loan Program provides loans up to \$250,000 to individuals or businesses for starting, purchasing or expanding a farm operation; to assist farmers who have suffered financial setbacks from natural disasters or who need additional resources with which to redirect or maintain profitable farming operations or for other agricultural businesses. Loans are made for a term of up to 20 years and must be fully secured. The application is available on the West Virginia Department of Agriculture's website at: <http://agriculture.wv.gov/divisions/executive/Pages/Rural-Rehabilitation-Loan-Fund.aspx>. The loan committee meets quarterly to review loan applications. Questions about the program or application can be directed to Susan Baxter, loan program coordinator, at (304) 558-2221 or sbaxter@wvda.us.

Seeking Growers for 2018 Strawberry Festival Sale

Fresh, local strawberries are needed for this year's West Virginia Strawberry Festival to stock a "Strawberry Market" planned for May 18-19. The sale is open to any West Virginia grower who can deliver berries to the sale. Berries can also be entered in the "Sweetest Berry" contest and auction next door to the sale. Interested growers should contact organizer Buddy Davidson at 304-541-5932, or bdavidson@wvda.us.



Mark Your Calendar!

The West Virginia State Farm Museum will host an Antique Gas Engine Show May 5-6, from 9 a.m. – 5 p.m. each day at the museum grounds, just north of Point Pleasant. The event will feature an antique and farm tractor pull Saturday at 1 p.m. Worship services will be held at the log church Sunday at 9 a.m. A gospel sing will be held that afternoon at 1:30 p.m. The Country Kitchen and Store will be open both days. The "Heavenly Archers" will host a "critter dinner." Children will have the opportunity to shoot blunt-tip arrows as well. For more information, call the Farm Museum office at 304-675-5737.

The First Taste of Spring

Spring has sprung and that means the first, fresh produce of the year is popping up from the ground. Ramps are a West Virginia delicacy. The folks in Ravenswood, home of the Feast of Ramson (April 21), pig out on the pungent plant. Thousands of people from near and far turn out for the annual ramp dinner. Another spring treat is kale. It's hardy and can handle the freeze/thaw of early spring. Both kale and ramps are featured in this month's recipes. Not only are they green and good for you, they also taste great! (All the recipes come from the West Virginia Farmers Market Association "WV Foods and Flavors: Recipes from Farmers Markets" cookbook.)

Momma Pearls' Nutmeg Greens

- | | |
|---|---|
| 1 pound kale, collards, or mustard greens | $\frac{3}{4}$ teaspoon ground nutmeg |
| 1 tablespoon olive oil | 1 tablespoon Bragg Liquid Aminos or soy sauce |
| 1 medium onion, chopped | |

Bring 4 cups of water to boil in a medium saucepan.

Chop greens into medium bite-sized pieces. Add greens to water and cook on medium heat until just tender, about 7-10 minutes. Drain.

Heat olive oil in a large skillet over medium heat and sauté onion until tender, about 7-10 minutes.

Add parboiled greens. Sprinkle greens with nutmeg and Braggs or soy sauce.

Cook, covered, over medium heat until greens are tender, about 20 minutes, or longer to taste.

Add small amounts of water as needed to keep the greens moist.

West Virginia Onion & Ramp Soup

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|--|------------------------------------|
| 1 tablespoon olive oil | 6 cups low-sodium beef broth |
| 4 large white onions, sliced thinly | 6 cups water |
| 4 large yellow onions, sliced thinly | 2 tablespoons Worcestershire sauce |
| 1 large red onion | 3 ounces Swiss cheese, grated |
| 1 pound ramp bulbs, trimmed and cut into thin strips | pepper to taste |

Heat the olive oil in a stock pot over medium heat. Add the onions and ramps and sauté until tender, about 12 minutes. Add the beef broth, water, and Worcestershire sauce.

Bring to a boil, then reduce heat and simmer until broth has reduced slightly and onions are very soft, about 1 hour. Add pepper to taste.

To serve, place 2 tablespoons of the cheese in a soup bowl and ladle the hot soup over the cheese.



SEE A POTENTIAL INVASIVE PEST?

Send us a photo with your name and contact info to bugbusters@wvda.us or (304) 558-2212.

Ag Census Forms Still Being Accepted

If you're a procrastinator and did not return your 2017 Census of Agriculture form by the February 5th deadline, it's not too late to be counted. Charmaine Wilson, the West Virginia State Statistician for the United States Department of Agriculture (USDA), stressed the National Agriculture Statistical Service (NASS) will continue to accept census forms through the spring to get a complete and accurate picture of U.S. agriculture.

"If everyone is counted, the 2017 Census of Agriculture data will help to restore additional funding needed to bring underserved programs (beginning farmers, women farmers, veterans, etc.) to better levels," said Wilson.

The census gives the NASS an accurate picture of agriculture activity within the state. From the number of pig farmers to how many people are growing microgreens, census data plays a big role.

If you haven't filled out your form, now is the time to do so. You have the option to report online at <https://www.agcounts.usda.gov/cawi> or mail your form in the return envelope supplied to you.



Ramp Quiche

- | |
|--|
| 3 cups uncooked grated potatoes |
| 3 tablespoons olive oil |
| 3 eggs, beaten |
| 1 cup water |
| $\frac{2}{3}$ cup dry milk powder |
| $\frac{1}{4}$ tablespoon salt and pepper |
| $1\frac{1}{2}$ cups ramps, chopped |
| 4 ounces low-fat grated cheddar cheese |

Heat oven to 425 degrees.

Mix the grated potatoes and oil together in a bowl. Press the potatoes into the bottom and sides of a 9" pie pan. Bake until just starting to brown, about 15 minutes.

Meanwhile, in a medium bowl mix together the egg, water, dry milk powder, salt and pepper.

Remove the "potato crust" from the oven, fill with the ramps, sprinkle with the cheese, and pour the egg mixture over all. Bake for 15 minutes. Reduce heat to 350 degrees and bake until set in the middle, about 25-30 minutes.

Coming Soon!



5TH ANNUAL WEST VIRGINIA URBAN AG CONFERENCE

April 12-14, 2018 | Camp Virgil Tate, Charleston, WV
urbanagwv.com

Is Chicken Stu going from farm to film?



@StuUrbanAgWV



WVUAC



Chasing the Blues Away

Nearly 2,000 shoppers turned out for this year's Winter Blues South Farmers' Market held March 4 at the Charleston Civic Center. Fifty-two vendors set up shop with fresh produce, value-added products and tasty treats (even some for our four-legged friends). Six restaurants also offered homemade eats. In a little over four and a half hours, vendors sold a total of \$33,000 in products.

"It was great to see so many people supporting local farmers and producers," said Commissioner of Agriculture Kent Leonhardt. "When that meat, produce or value-added product comes from a local vendor, you're getting the freshest food possible, and the money you spend is going right back into the community where you live."



WEST VIRGINIA FEEDER CATTLE SALES 2018 SPRING SCHEDULE

Sponsored by: West Virginia Livestock Auction Markets and West Virginia Cattlemen's Association

TYPE OF SALE	LOCATION	DAY	DATE	TIME	# OF HEAD	PHONE
F, FG, T	SOUTHBRANCH	SAT.	APR. 7	10:00 A.M.	1,000	(304) 538-6050
G, B, FG, T	WESTON	SAT.	APR. 7	10:00 A.M.	400	(304) 269-5096
FG	JACKSON CO.	SAT.	APR. 7	11:00 A.M.	250	(304) 373-1269
G	MARLINTON	FRI.	APR. 13	7:30 P.M.	500	(304) 799-6593
G, FG, T	SOUTH BRANCH	SAT.	APR. 14	10:00 A.M.	1,000	(304) 538-6050
FG, T	WESTON	SAT.	APR. 14	10:00 A.M.	300	(304) 269-5096
FG	JACKSON CO.	SAT.	APR. 14	11:00 A.M.	500	(304) 373-1269
G, T	BUCKHANNON	TUE.	APR. 17	9:00 A.M.	500	(304) 472-5300
G, FG, T	SOUTH BRANCH	SAT.	APR. 21	10:00 A.M.	1,500	(304) 538-6050
FG, T	WESTON	SAT.	APR. 21	10:00 A.M.	300	(304) 269-5096
FG	JACKSON CO.	SAT.	APR. 21	11:00 A.M.	300	(304) 373-1269
G, FG	TERRA ALTA	FRI.	APR. 27	2:00 P.M.	350	(304) 789-2788
G, FG, T	SOUTH BRANCH	SAT.	APR. 28	10:00 A.M.	1,500	(304) 538-6050
FG, T	WESTON	SAT.	APR. 28	10:00 A.M.	300	(304) 269-5096
FG	JACKSON CO.	SAT.	MAY 5	11:00 AM	400	(304) 373-1269

FOR MORE INFORMATION, CONTACT:

Jonathan Hall
 WV Department of Agriculture
 1900 Kanawha Blvd. E.
 Charleston, WV 25305
 304-541-5460

Kevin S. Shaffer, Ph. D.
 WVU Extension Service
 2084 Agricultural Sciences Building
 P.O. Box 6108
 Morgantown, WV 26505
 304-293-2669

B - Board
 FG - Farmer Groups
 G - Graded Cattle
 T - Tele-O-Auction
 BB - Board and Barn

TIPS FROM the Vet

Q. Do I need a new needle for each animal when I'm vaccinating?

A. Yes! Using needles on only one animal and then safely discarding used needles protects the health and well-being of livestock and people. Single-use needles in the diagnosis and treatment of livestock is an important aspect of farm biosecurity. Needles contaminated with blood or tissue can act as fomites, carrying infectious agents and rapidly transmitting a disease through a herd or between herds of animals. Livestock diseases that may be transmitted via shared, dirty needles include:

- Bovine leukosis
- Bovine virus diarrhea
- Bluetongue
- Anaplasmosis
- Caprine arthritis and encephalitis
- Cryptosporidiosis
- Strangles
- Ringworm
- Clostridial disease (blackleg)
- Caseous Lymphadenitis
- Several foreign animal diseases, such as Nipah virus

Hay, sq. bales, never wet, barn kept, 1st cut, \$3.50/bale; 2nd cut, \$4/bale. Mike Derico, 3115 Pringle Tree Rd., Buckhannon, 25201; 472-7227.

Hay, '17, sq. bales, \$3/bale, located in Hurricane/Winfield area. Aubrey Erwin, 496 Erwin Rd., Winfield, 25213; 562-9619.

Hay, 1st & 2nd cut: 4x4, round bales, \$35/bale; sq. bales, \$4/bale, easy access, all stored in the dry. Eugene Finster, 894 Indian Fork Rd., Orlando, 26412; 452-8242.

Acresage: Tucker Co., 103 A., 18 A. level hayfield, drive in barn, sheds, woods, mineral rights, rd. frontage, equip. & the old Johnson school house, \$230,000. Chet Fox, 393 Tank Branch Rd., Glen Morgan, 25813; 255-0628.

Acresage: Putnam/Jackson Co., 138 A., woods, pasture, sm. pond, hay, semi paved rd., elec., free gas, septic, drilled well, stream, Liberty area, \$1,600/A/neg. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

Hay, sq. bales, barn kept, approx 60, \$2.50/bale. Randall Grimm, 1209 Sunside Rd., West Union, 26456; 873-2124.

Hay, '17, 3 1/2x4', round bales, shed kept, easy access, 1st cut, \$22/bale; 2nd cut, \$24/bale. James Hanna, 231 Martin Lane, Craigsville, 26205; 742-8996.

Trailer, Featherlite, 2-horse, slant load w/all alum., less than 500 miles, sleeping qtrs., \$12,000. E. Harper, P.O. Box 1314, St. Albans, 25177; 727-7604.

Maple syrup, pure WV, \$16/qt., \$10/pt., \$6 1/2 pts. Ed Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

3/4 Aust. Shep & 1/2 Blue Heeler pups, \$200/ea.; Blue Heeler pup, \$150. Levi Hostetler, 156 Peaceful Hollow, Ballard, 24918; 466-0539.

Hay, '17, 1st cut, 5x4, round bales, Vermeer made, barn kept, \$35/bale. John Jones, 1013 Range Rd., Wadestown, 26590; 662-6428.

Mulch hay, sq. bales, approx. 55 lbs., harvested this past summer, in Ritchie Co, \$4/bale. Patricia Johnson, 10044 Glendale Rd., Cairo, 26337; 628-3883.

Trailer, 2- wheel, utility, \$200. Richard Kinnard, 7516 Huntington Rd., Gallipolis Ferry, 25515; 675-3034.

Hay, dry, in the barn, good cond., \$15/bale. James Lee, 2750 Slab Camp Rd., French Creek, 26218; 924-6006.

Earthworms, red wigglers for composting, \$27/lb.; worm compost kit w/1 lb. of worms, bedding & container, \$49; worm compost, natures plant food, \$27/25 lb., all plus S&H, discount bulk sales. David Lester, P.O. Box 216, Enterprise, 26568; 592-2693.

Hay, 4x5, round bales, orchard grass, timothy & clover mix, limed/fert., stored inside, \$35/bale. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 379-1026.

Mulch hay, sq. bales, \$2/bale. Allen Marple, 2924 US Hwy. 33 W., Weston, 26452; 269-6610.

AKC German Shep. pups, black, blues & liver colored, farm raised, parents on premises, \$600/up. Justin McClain, 2853 Dry Branch Rd., Salem, 26426; 782-3983.

Hay, 4x5, round bales, never wet, can del. w/del. fee, \$30/bale. Samuel McFee, 1799 Chestnut Run, Elizabeth, 26143; 275-8828.

Hay, 4x5, round bales, never wet, in barn, in Putnam Co., \$35/bale; \$30/bale/50+. Don Meadows, P.O. Box 514, Elenore, 25070; 545-3570.

Hay, '17, 4x4, round bales, mixed grass, in barn, \$20/bale; 1st cut, sq. bales, mixed grass, \$2.50/ea.; 2nd cut, \$3/ea. Allen Miller, 946 Cuzzart Mtn. Dale Rd., Bruceton Mills, 26525; 379-9717.

Hay, '17, 4x5, round bales, wrapped, \$40/bale; unwrapped, \$35/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 612-6677.

Acresage: PutnamCo., 106 A., 25% bottomland, 75% woods, \$189,000; Kanawha Co., 21 A., all util., \$29,500. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Locust post, \$5/ea. Stan Norman, 1084 Tanner Fork Rd., Shock, 26638; 364-5922.

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.

Amish leather buggy harness for 1,200 lb. team, collar & breast straps w/tongue, bridles & reins, \$800/set. Donna Pitrolo, 2252 Rock Union Rd., Fairmont, 26554; 612-3446.

Acresage: Jackson Co., 80 A., 30 A. hayfields, 2, ponds, fenced but needs repair, close to Woodrum lake, \$150,000. Craig Powers, 8595 Kentuck Rd., Gandeeville, 25243; 540-814-1363.

Greenhouse 11x30, heater & fan, \$3,500; 250 gal. water tank, \$200. Russell Prichard, 213 Wilkinson St., Huntington, 25707; 416-2056.

Hay, sq. bales, mixed grass, lg. bales, limed/fert., barn kept, easy access, in Barbour Co., \$4/bale. D. Prihoda, 776 Whitetail Rd., Moatsville, 26405; 928-4334.

Hay, 6', never wet, shed kept, no weeds, very tight bales, \$55/

bale; trailer, 26', gooseneck by Stoll, excel. cond., \$3,700/firm. James Rowe, 5196 Malcolm Rd., Barboursville, 25504; 690-0126.

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

Trailers, 18', flatbed, 7 ton, \$4,000; '17, 7x16, box, \$4,300; hay, 4x5, round bales, never wet, barn kept, \$30/bale; . Charles Smith, 94 Dogwood Trail, Napier, 26631; 765-9644.

Hay, '17: 4x5, round bales, \$25/bale; sq. bales, \$3/bale, near Lewis Co. Park. Mike Squires, 3421 Smith Run Rd., Weston, 26452; 641-3349.

Hay, 4x4, round bales, shed kept, horse quality, \$30/bale; cattle feed, \$20/bale. Dave Stephenson, P.O. Box 105, Drennen, 26667; 619-8454.

Acresage: Clay Co., 159 A., adjoining city limits of Spencer, 1/2 mile rd. frontage, on Rt. 33, may consider partial financing, \$620,000. Larry Stonestreet, 900 Panorama Dr., Spencer, 25276; 786-7166.

Saddle, upgraded girth, breast collar knee savers on stirrups, \$250/firm; rope type halters, 2, \$5/ea.; hay, for horses, 50, never wet, barn kept, \$2.50/bale. Jackie Thomas, 1255 Buck Run, Pennsboro, 26415; 659-3343.

Hay, 3/17, round bales, barn stored, \$35/bale. Ann Triplett, 2552 Triplett Ridge Rd., Clay, 25043; 587-4838.

Hay, 4x5, round bales, stored inside & outside, '17, \$25/bale; '16, \$20/bale. Becky Wilson, 2841 Sellars Rd., Middlebourne, 26149. 758-4288.

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

Miscellaneous Wants

Acresage for 5 horses during the spring & summer months, in the Flemington area. Catherine Howard, 649 Stencil Hollow Rd., Flemington, 26330; 739-2376.

Acresage, approx. 10 A. for 5-10 horses, must have water & elec. on property. Karen Lawson, P.O. Box 92, Lochgelly, 25866; 618-4644.

Sorghum/molasses pan, mill, equip. Bill Schoolcraft, 5 Reynolds Ave., Elkview, 25071; 380-2776.

Rabbits. Lisa Sheets, Rt. 1, Box 2, Dunmore, 24934; 456-4071.

Looking to lease sm. farm for farming, in Greenbrier or Pocahontas Co. Carl Sperry, 111 Dayton Blve., Belington, 26540; 681-622-0685.

9TH ANNUAL WOMEN IN AGRICULTURE EVENT

May 15, 9 a.m.-3:30 p.m.
 Moundsville Center, Moundsville, WV
 Gardening, butterflies, record keeping education
 Food & door prizes • Cost \$5/per person
 242-0576, Ext. 5642 for registration form

MOUNTAIN ROOTS MARKET INC.

Consignment Farmers Market • Year round
 Mon.-Sat. • 8am-6pm • 148 W. 2nd Street • Weston, WV
Local WV produce only, fresh baked goods, crafters & artisans of WV.
 David Townsend, 269-8619;
 Townsendproduce@gmail.com.

SPRING FARM MACHINERY CONSIGNMENT AUCTION

May 6, 9:30 a.m.
 Camp Barbe 4-H Camp, Elizabeth, WV
 483-4678; Auctioneer, John Jones, #179S

ANNUAL AG SAFETY DAYS

April 11 & 12
 WVU Tree Fruit Research & Education Center
 Kearneysville, WV
 Contact, Jessica Stricklen, 558-2209;
 jstricklen@wvda.us

ANNUAL SPRING CLINIC & GARDEN FAIR

May 5, 9 a.m. - 4 p.m.
 Harrison Co. Park & 4H Center
 Clarksburg, WV
 Sonya Hapeman, 627-5860;
 fishieflower@gmail.com

GARDEN CALENDAR

April 2018 Source: WVU Extension Service Garden Calendar

- | | |
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| APR. 2 Seed Swiss chard, carrots and parsnips (outdoors). | APR. 14 .. Seed watermelons (indoors).
Start compost pile. |
| APR. 3 Seed onions, beets and radishes (outdoors). | APR. 16 .. Seed endive.
Seed late tomatoes (indoors). |
| APR. 4 Seed basil for transplant (indoors).
Plant cabbage and kohlrabi. | APR. 17 .. Loosen mulch on strawberries.
Remove row cover from strawberries. |
| APR. 5 Plant potatoes and raspberries.
Seed beets and kale (outdoors). | APR. 18 .. Refresh mulch in landscape beds.
Plant peas (outdoors). |
| APR. 6 Seed or plant broccoli, cabbage and cauliflower (outdoors). | APR. 19 .. Transplant leeks.
Seed new lawn.
Seed chives (outdoors). |
| APR. 7 Seed komatsuna.
Plant blackberries.
Seed parsnips (outdoors). | APR. 20 .. Seed annual herbs.
Seed carrots.
Seed Swiss chard. |
| APR. 9 Seed dill (indoors).
Plant fruit and hazelnut trees.
Seed shallots. | APR. 21 .. Seed Asian greens.
Plant sweet corn. |
| APR. 10 .. Plant peas and seed radishes (outdoors).
Apply crabgrass control. | APR. 23 .. Plant summer-flowering bulbs. |
| APR. 11 .. Seed leaf lettuce (outdoors). | APR. 24 .. Apply pre-emergent landscape weed control. |
| APR. 12 .. Order sweet potato slips or bed sweet potatoes for transplanting. | APR. 25 .. Begin spraying fruit trees after petals fall. |
| APR. 13 .. Fertilize lawn.
Seed or plant collards. | APR. 26 .. Buy herb cuttings/plugs. |
| | APR. 27 .. Seed flat-leaf parsley. |