"Telling the story of West Virginia Agriculture"

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

August 2020

HERO OF THE MONTH: BECKY MCCALLISTER

MCCALLISTER TURNS RETIREMENT INTO A GROWING OPPORTUNITY

Becky McCallister grew up on a small farm in West Virginia. From a very early age she leaned that hard works comes in several forms but that the reward is always worth the sweat.

"I grew up on a farm, a small farm, but a farm. We always had a garden. I have a granny from Boone County and a granny from Lincoln County, and through them and my own family, I learned to can. I learned to cook a lot of different things like that. My dad always had a huge garden. So, I've always tried to have a garden," McCallister explains. "The amount of stress relief of just playing in the dirt is unreal. It's gratifying when you plant something, and you get back so much from it."

After retiring from her professional career as an EMT that spanned 37 and a half years, 20 of those spent serving Kanawha County, McCallister sought out agriculture as a chance to reconnect to her roots. That nostalgia became the catalyst for the name of her farm, My Way to My Roots, that's based out of Leon, West Virginia, a small rural community located just outside of Buffalo.

"Everyone was like when I moved here 'What are you gonna name the farm?' And I'm like 'My Way to My Roots.' What better? This is what I grew up doing. It's just now I'm doing it myself," McCallister says with a grin. "Everybody is like 'It's a lot of work.' I'm like 'It's not a lot of work if you enjoy it.' Yeah, it is a lot of work, but I like to work. I don't like sitting and not doing."

McCallister is the first person to be featured in our newly revamped Veterans and Heroes to Agriculture program. Emergency response personnel and first responders have been been added to the program along with military veterans. Her interest in the program was sparked from her father who was a veteran.

"My dad was a vet and that kind of got me started with the Vets and Heroes Program." McCallister says.

McCallister's resourcefulness has allowed her business to blossom as she's been able to craft a popular soap developed exclusively from the goats on her homestead. Her soap is made through both hot and cold processes and has been a hit at farmers' markets in the area.

"The soap business really supplements the wonderful retirement that I have," Mcallister says.

She recalls many times in her career that her understanding of farmers and the life they live come into play. Because of that she was able to better serve residents as an EMT across southern West Virginia.

"Sometimes in this area, older people can be set in their ways. When you understand their point of view, it helps you understand how to help make them better. I've actually had to transport people, farmers,



Becky McCallister looks out over My Way to My Roots Farm, an operation she started after her retirement from EMS.

that we've had to make sure that somebody was going to take care of their animals first. And I understood that. I also understood that they really needed to go to the hospital. So, we got somebody to say, 'Yeah, I'll take care of the animals. Don't worry. I'll take care of the farm. Don't worry.'"

While McCallister believes understanding your neighbors and community are crucial, she also says it's equally important for everyone to have an understanding of agriculture and what it can bring to the table

"I think people need to get more education in agriculture. I think they need to get at least the basics. It would help in the long run. There's a lot of people who just have no idea that they can get ahold of the Department of Agriculture and say, 'Hey I'm interested in learning about bees.' 'Well, we got classes for that,'" she states.

Mcallister says something as simple as tree pruning classes or classes to teach you how to can make a difference.

"Without the Department of Agriculture, without the education, where would a lot of people be?" McCallister questions.

The correlations between McCallister's life as an EMT and her current journey within agriculture are boundless. Being able to give back to the community she's grown up in is a source of pride.

"We have our farmers' market now in the loop in St. Albans. The people from the Towers [a senior housing development] love it. It's in walking distance. A lot of these people that live in the elderly housing don't drive. You know how much it costs to take a taxi to the store and back? About \$10 each way. A bus? How do you carry what you need on a bus, especially if you're in a wheelchair or using a walker? It's really hard for them even to just go to a grocery store. The farmers' market is right there on the other end of the parking lot. They were just like 'Fantastic! They're here.' It brings the produce and the farmers' markets into the city and available to people who don't have the room for farms," McCallister says proudly.

McCallister's drive in agriculture comes from the notion to be self-reliant and to provide a good product that is all-natural and environmentally friendly. It spurs from the lessons she learned as a child growing up and working in her father's gardens, serving southern WV as an EMT for 37 and a half years and understanding the importance of being a good steward of the land.

"If I raise my own chickens, raise my own beef, raise my own milk cow, I know where all that comes from. I know what's in it," McCallister explains. "The garden, I know what's in it. I don't use chemicals in my garden. I know what's in it. I haven't bought soap in five years. I use the soap I make. I make my laundry soap. I make my own weed killer. I make my own lotion, shampoo bars, the whole nine yards. The more I can do for myself the better I like it."

Diversification Still Needed in West Virginia

West Virginia is once again facing uncertain economic times as COVID-19 threatens our everyday lives and major projects, such as the Atlantic Coast Pipeline project shutdown. Both serve as stark reminders of how susceptible economies focused on singular industrial giants are to an economic crisis. State economies based on resilient industries, such as agriculture, are more stable during emergencies because these sectors cannot cease operations as they are necessary for survival. It was one of the reasons we advocated to state and federal leaders to keep our agri-businesses open during the initial response to this crisis. Our agri-businesses have flourished as they have adapted to keep the food system moving forward, as well as keep their customers safe.

Farmers' markets were the first to take measures to ensure public safety while serving their local communities. Many adopted guidelines issued by the WVDA or found creative solutions like the Lewisburg Farmers' Market Drive-thru operation. These markets became especially important as restaurants were forced to close resulting in an influx of food hoarding via commercial supermarkets. The commercial food system could not react quick enough and food

became scarce, so folks turned to their local farmers to fill nutritional gaps. Since the shutdown in March, many of these markets have continued to operate normally while seeing an uptick in local demand.

Kinks in our national food chain supply have shown how important local food options are to the system as a whole. Many consumers who felt the bottleneck firsthand turned to local agri-businesses to either find the foods they were unable to secure or to simply support our small businesses. As a result, West Virginia agri-business continue to report increased sales during the COVID-19 pandemic. In particular, community supported agriculture (CSA) has seen huge jumps in subscriptions as consumers seek reliable supplies of healthy, fresh foods.

As outbreaks within large-scale processors halted production, many grocers were forced to limit the number of certain commodities customers could purchase. To fill these demands, many local processors saw increased requests from their customers. Custom or state-inspected slaughter facilities are now experiencing four to six months of back orders. At the national level, discussions surrounding the decentralization of meat processing and the removing of restrictions, such as locally processed meats' inability

to cross state lines, are now a part of policy talks to bring resiliency to the food system. This is all thanks to a heightened demand and awareness for local foods.

What this means for West Virginia is we must focus on industries that have proven they are impervious to an economic crisis. Relying on only a few giants to carry the burden is not a sustainable model for the future. Economic diversification is not a new concept as it frequently comes up during budget shortfalls, but the everyday citizen has seen the flaws within our system during this pandemic. Agriculture is one of those sectors we should be investing in as it not only creates better health for our economy but also for the environment and our citizens. Regardless of how West Virginia leaders react to this pandemic, consumers are going to adapt, and they are going to demand more local food options.

Kent Leonhardt, Commissioner of Agriculture

Understanding FSMA Produce Safety Rules – The Agricultural Water Rule (Part 1 – Do I have to Comply?)

In this article, we will continue to simplify some of the "seemingly complex, food safety requirements under the FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR), to help raise awareness of and encourage action in managing food safety risks. This article is the first of a three-part series focusing on agricultural water and food safety risks – Subpart E of the FSMA PSR. These articles are meant to help you to be more proactive rather than reactive by focusing on high risk food safety areas and identifying hazards within your individual operations.

Again, we remind you that these articles do not replace attending a food safety training course to learn about the "whole-farm" approach to managing food safety risks; these trainings are available in WV through the WV Food Safety Training Team.

Water used during production, harvesting or post-harvest handling of fresh fruits and vegetables represents a potential pathway for contamination with human pathogens. The agricultural water requirements under the PSR establishes microbial quality standards and testing requirements so that when agricultural water makes contact with produce, either during growing activities, and for water used during and after harvest, the risks associated with water are reduced. Only water that is intended to, or likely to, contact the harvestable part of the crop is regulated.

West Virginia growers use different water sources and systems, including municipal sources, ponds, rivers, wells or other sources such as springs, each having a different level of risk of contamination with microbial pathogens. Under the PSR, growers are required to ensure that the water they are using must be safe for use in growing fresh fruits and vegetables in order to reduce the use of contaminated agricultural water and the risk of foodborne illness. These safety protocols include testing to ensure the water meets established microbial water quality criteria, inspecting all agricultural water distribution systems at least once a year to ensure it is intact from possible contamination and taking corrective actions where necessary

FDA requires growers to periodically monitor the quality of pre- and postharvest agricultural water through microbiological testing. The frequency of agricultural water testing is based on its source. For example, for surface water, FDA requires farms to do an initial survey using a minimum of 20 samples collected as close as practicable to harvest over the course of two to four years; for untreated groundwater, a minimum of four samples during the growing season or over a period of one year; there is no requirement to test agricultural water that is received from public

water systems. The microbiological criteria for agricultural water is based on levels of E. coli bacteria, which is a widely accepted indicator of fecal contamination and therefore the presence of human pathogens. We will discuss the testing criteria in Part 2 of this series on "The Agricultural Water Rule."

For individual small farms, the costs of testing and inspecting irrigation distribution systems and maintaining microbial quality standards may be expensive. Growers want to know the money and time they are investing in water monitoring and testing is helping them make water management decisions that reduce produce safety risks. Moreover, when the FSMA Produce Safety Rule became finalized in January of 2016, it was clear that the water standard was somewhat complicated and difficult to understand. The water standards were also not sufficiently flexible to work for very small farms, making it hard for farms to comply.

In March of 2017, the FDA acknowledged that farmers faced serious challenges in trying to follow the new water standard and indicated they will revisit the standards in an effort to simplify them. Since that time, they have been working with stakeholders to decide on the best approach to address growers' concerns while still protecting public health.

The FDA has extended compliance dates, now 2024 for very small farms, in order to give farms an opportunity to continue to review their practices, processes and procedures related to agricultural water and how it is used on their farms. Simply put, FDA will be releasing additional information, in the near future, that lays out new grower requirements for the water standard.

AT THIS TIME, NO FARMERS ARE SUBJECT TO THE AGRICULTURAL WATER PROVISIONS OF THE PRODUCE SAFETY RULE. It is important to note that this extension ONLY APPLIES to the agricultural water standards for pre-harvest uses (including irrigation, chemical crop sprays, cooling and frost control); it does NOT APPLY to the special water standards for sprout growers, to water used for post-harvest activities, and to any other standards in the Produce Safety Rule.

So, what should you be doing on your farm in the interim? Of course, farms still have an obligation to prevent against the introduction of contamination into the food supply, and that has bearing on the quality of the water that's used in pre- and post-harvest operations. This extension only means that you do not have to follow the

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Signup under way until Aug. 31 for Gypsy Moth Suppression Program

The West Virginia Department of Agriculture (WVDA) is urging landowners to sign up for the Cooperative State-County-Landowner (CSCL) Gypsy Moth Suppression program. The program is focused on protecting the landowners' forested acreage from devastating effects caused by the invasive gypsy moth. The sign-up period runs from July 1 until August 31, 2020.

"West Virginia's forests are one of our state's most important resources. From tourism to our timber industry, our forests are an important economic driver," said Commissioner of Agriculture Kent Leonhardt. "As we face more invasive species such as the spotted lanternfly, we hope people will take advantage of programs like these."

The CSCL Gypsy Moth program started accepting gypsy moth egg mass survey applications from landowners statewide on July 1. Application forms and brochures are available at the WVDA's Plant Industries Division website.

Landowners may also obtain applications at local WVU Extension offices and WVDA field offices in Charleston (304-558-2212) or New Creek (304-788-1066). A non-refundable survey deposit of one dollar (\$1.00) per acre must be submitted with the

application. This deposit will be applied toward payment for treatment if the landowner qualifies.

"The gypsy moth is a non-native, invasive insect that feeds on hundreds of species of trees and shrubs, including West Virginia hardwoods," said WVDA Plant Industries Assistant Director Butch Sayers.
"Defoliation by gypsy moth caterpillars can weaken trees, making them more susceptible to other pests and diseases. This treatment program helps safeguard our forests from further damage."

The minimum acreage required to participate in the program is 50 contiguous acres of wooded land. Adjoining landowners may combine their properties to meet the acreage requirement. Once applications and deposits are received, a forest health protection specialist will visit the landowner's property to determine if the level of gypsy moth infestation meets program guidelines. A final decision to participate in the program must be confirmed by signing a contract with the WVDA by early December 2020.

For more information, contact WVDA Assistant Director Quentin "Butch" Sayers at qsayers@wvda.us or WVDA Gypsy Moth Program Coordinator G. Scott Hoffman at ghoffman@wvda.us.

WVDA preserving Cathedral Hemlocks With Chemical and Biological Measures

Some of the Hemlock trees in Cathedral State Park in Preston County have been standing for more than 500 years. But those giants and other hemlocks around the state are now facing a nemesis.

Native to Asia, the hemlock woolly adelgid (Adelges tsugae) is a small, aphidlike insect that threatens the health and sustainability of eastern hemlock (Tsuga canadensis) and Carolina hemlock (Tsuga caroliniana) in the Eastern United States. Hemlock woolly adelgid or HWA was first reported in the Eastern United States in 1951 near Richmond, Virginia. HWA was first found in West Virginia in 1992 in the Eastern Panhandle. Since then, the invasive pest has been detected in 51 of West Virginia's 55 counties, the most recent Doddridge County.

The West Virginia Department of Agriculture began a chemical suppression program to treat

infested hemlocks in 2004. Since then, the department has treated over 12,000 trees on public lands in state parks and forests. Most of the hemlocks in Cathedral State Forest have been treated.

The WVDA is currently working with the Forest Service to treat trees at Blue Bend Recreational Area in the Monongahela National Forest. These treatments help to preserve the valuable ecological benefits provided by hemlocks, including habitat for the endangered Cheat Mountain Salamander and the threatened Northern Flying Squirrel and maintaining appropriate water temperature for our trout streams.

In addition to chemical treatments, the WVDA has also worked with releasing predatory beetles as a method of biocontrol to help preserve our native hemlocks, along with surveying for trees that have natural resistance to the invasive pest.

Two Women Use High Tunnel Programs to Feed Their Community

On a ridge in Northern Marshall County, two women are growing their farm business and helping feed their local community. Mary Meberg and Lisa Gieser have worked with ECOVrindaban, a local farming non-profit, for many years. Mary has been growing large productive outdoor gardens for decades and Lisa works with the ECOV dairy cows. It wasn't until a late 2018 meeting with a WVDA Planning Coordinator Kacey Gantzer that they ever considered a high tunnel for their own farm.

"The meeting was the first time I had heard of a high tunnel and Kacey's enthusiasm and presentation on growing in high tunnels inspired me," said Lisa when asked why she decided to build a high tunnel. Both women went to their local USDA Natural Resources Conservation Service (NRCS) office for technical and financial assistance through the Environmental Quality Incentives Program (EQIP) and Agricultural Management Assistance (AMA) programs.

"The NRCS office helped me immensely! My local people said you can't do that, or you can't handle it. But my NRCS office was so encouraging and a different world. They gave me the strength to fight off negativity," Lisa explained.

Katie Fitzsimmons is the District Conservationist that helped the high tunnels become a reality. Fitzsimmons explained, "High tunnel programs were developed to fill the gap of locally grown food and increase produce at local farmers markets."

When asked about working with Mary and Lisa, Fitzsimmons said, "It is always good to see new people come through the door looking for help. From helping them, it has brought in multiple new people we have not worked with before."

Both women have completed their first spring growing season and are grateful for the help and education they received from their local service providers.

Mary's high tunnel is located beside her home and beautiful gardens. She has been growing produce and flowers in New Vrindaban since 1972. With the addition of

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complicated water standards described in the Produce Safety Rule for water used for production activities. Instead, farmers should continue to implement the best practices they have already been using regarding water quality on their operations; many farms are already following Good Agricultural Practices (GAPs) for their agricultural water.

If you have conducted a risk assessment to determine the appropriate water sampling frequency to follow and are currently implementing that, you should continue. If you are already doing water tests to meet buyer requirements or as part of a third-party audit, then continue to do that water testing. Do not make significant changes or investments in additional water testing until FDA releases its new guidance, so you can be assured that the changes and investments you are making will be in compliance with the PSR.

If you have never tested the quality of your water, you may want to collect samples to get a feel for your water quality, so you are not surprised. Earlier understanding about the quality of your agricultural water can give you time to invest in water quality management, if necessary, before new FDA standards are required.

We will discuss the microbiological testing criteria in Part 2, and the post-harvest requirements in Part 3 of this series on "The Agricultural Water Rule."

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu to register for a Grower Produce Safety Training Course to learn more about this and other required trainings on how to comply with the FSMA PSR food safety requirements.

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THE MARKET BULLETIN

Crazy for Corn!

August has arrived and fresh corn is popping up all across West Virginia. Whether you like it creamed, baked or straight off the cob, you'll be able to find it at farmers' markets and grocery stores everywhere. This month's recipes are dedicated to our love of corn here at the Market Bulletin. We hope you'll whip up one of these mouth-watering creations. If you have a recipe you'd like to see printed in the Market Bulletin, send it to marketbulletin@wvda.us.

Black Bean and Corn Salad

- ⅓ cup lime juice, raw
- ½ cup oil, olive or other
- 1 clove garlic, raw
- 1 tsp. salt
- 1/8 tsp. spices, pepper, cayenne
- 2 cans (15 oz.) Old El Paso Black Beans
- 1 ½ cups corn, unprepared

- 1 avocado, raw
- 1 pepper, raw sweet or red bell
- 2 tomatoes, red, ripe, raw
- 6 onions, spring or scallions (tops and bulbs), raw
- ½ cup cilantro, raw

Place lime juice, olive oil, garlic, salt, and cayenne pepper in a small jar. Cover with lid, and shake until ingredients are well mixed.

In a salad bowl, combine beans, corn, avocado, bell pepper, tomatoes, green onions, and cilantro. Shake lime dressing, and pour it over the salad. Stir salad to coat vegetables and beans with dressing, and serve.

Squash and Corn Sauté

- 2 ears sweet corn, raw
- 2 summer squash, yellow, raw
- ½ cup water

- 2 Tbsp. butter, with salt
- 1 Tbsp. parsley, raw
- 1 pinch salt

Place corn into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, 10 to 15 minutes. Drain and cool corn. Cut corn off the cobs.

Place squash into a skillet and add water. Cook squash over medium heat until tender, 5 to 10 minutes. Drain any excess water from skillet.

Stir corn, butter, parsley, salt, and pepper into squash; cook, stirring occasionally, until heated through, about 5 minutes.

From the **VET**

Q: Can algae hurt my livestock?

With increasing summer temperatures, livestock and pet owners should be aware of toxic bluegreen algae blooms. Blue-green algae, also know as cyanobacteria, can produce toxins that are harmful to livestock, pets, wildlife and people. The bacteria lives in fresh and salt water on the surface and below and thrives in hot, humid climates. They often grow and bloom in warm stagnant pond water with elevated nutrient levels. Large colonies form as scum on or just below the water surface and dead bloom dries on the surface or shoreline. Some cyanobacteria species produce neuro- and liver toxins. In animals, symptoms of neurotoxicity can occur within min-

utes to hours and include weakness, staggering, muscle tremors, difficulty breathing, convulsions and death. Liver toxicity symptoms include weakness, pale-colored mucous membranes, mental derangment, bloody diarrhea and death. Producers may find livestock dead before observing any symptoms. If blue-green algae toxicity is suspected, producers should check the edges of ponds for dead wildlife. Use clean, fresh water to immediatelyh wash off pets and livestock that contact a bloom and prevent the animal from licking off its fur. Contact your veterinariean is toxicity is suspected. To learn more about protecting yourself and pets from toxic bloom, visit https://www.cdc.gov/habs/pdf/292944-A_ CyanoHAB_Facts-508.pdf. To learn more about harmful algae bloom, how to report, and learn where in WV it has been reported, visit https:// dep.wv.gov/WWE/watershed/Algae/Pages/ Harmful-Algal-Blooms.aspx.



Baked Corn on the Cob

- 1 quart water
- ½ cup white sugar
- ½ cup salt
- 2 ears sweet corn

Stir water, sugar, and salt together until the sugar and salt dissolves in a container large enough to hold the corn.

Submerge corn in the brine; soak at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Remove corn from the brine, shake to remove excess liquid, and cook directly on an oven rack for 1 hour.

Always brine foods in a food-grade, non-reactive container such as a stainless steel or enameled stockpot, a brining bag, or a food-grade plastic bucket. Never use ordinary trash bags, plastic trash cans, or metal buckets or containers not meant for food use.

ONE EAR OF CORN

Nutrition Facts Amount Per Serving Calories 58 % Daily Value* Total Fat 0.5g 0% Trans Fat 0g 0% Cholesterol 0m Sodium 2.5mg 0% Potassium 158.1mg 5% Total Carbohydrate 14.1g 5% Dietary Fiber 1.8g **7**% Sugars 2.3g Protein 2q 4% Vitamin A 3% Vitamin C 5% Thiamin 7% Riboflavin 3% Vitamin B6 7% Niacin 5% Copper 1%

TYPE OF

PHONE #

WEST VIRGINIA FEEDER CATTLE AND CALF SALES 2020 FALL SCHEDULE

SPECIAL GRADED FEEDER SALES - FARM FRESH CATTLE SPONSORED BY

WV LIVESTOCK AUCTION MARKETS WV CATTLEMEN'S ASSOCIATION WV DEPARTMENT OF AGRICULTURE

DAY

DATE

TIME

NUMBER OF

LOCATION

SALE	DOCATION	DAT	DATE	TIME	HEAD	-304
Y-B-T	WESTON	FRI	AUG. 21	9:00 A.M.	1,200	269-5096
Y-BB-T	BUCKHANNON	TUE	AUG. 25	9:00 A.M.	1,000	472-5300
Y-T	WESTON	SAT	AUG. 29	10:00 A.M.	300	269-5096
Y-C	JACKSON COUNTY	SAT	SEPT. 5	11:00 A.M.	400	373-1269
C	JACKSON COUNTY @ PARKERSBURG	THU	SEPT. 10	11:00 A.M.	125	373-1269
C-T	WESTON	THU	SEPT. 10	9:00 A.M.	1,000	269-5096
Y-T	WESTON	SAT	SEPT. 12	10:00 A.M.	400	269-5096
CC-T	JACKSON'S MILL	SUN	SEPT. 13	10:00 A.M.	400	296-5100
C-T	BUCKHANNON	TUE	SEPT. 15	9:00 A.M.	1,000	472-5300
C-T	WESTON	THU	SEPT. 17	9:00 A.M.	1,000	269-5096
Y-C-T	MARLINTON	FRI	SEPT. 18	7:00 P.M.	500	799-6593
	SOUTH BRANCH	SAT	SEPT. 19	10:00 A.M.	1,000	538-6050
Y-C	JACKSON COUNTY	SAT	SEPT. 19	11:00 A.M.	500	373-1269
C-T	BUCKHANNON	TUE	SEPT. 22	9:00 A.M.	1,000	472-5300
C	JACKSON COUNTY @ PARKERSBURG	THU	SEPT. 24	11:00 A.M.	125	373-1269
C-QA-B-T-S	BUCKHANNON	FRI	SEPT. 25	1:00 P.M.	4,200	472-5300 / 472-7955
C-T	WESTON	THU	OCT. 1	9:00 A.M.	800	269-5096
Y-C-T	MARLINTON	FRI	OCT. 2	7:00 P.M.	500	799-6593
C-T	HARRISVILLE	FRI	OCT. 2	9:00 A.M.	500	643-2636
Y-C	SOUTH BRANCH	SAT	OCT. 3	10:00 A.M.	1,000	538-6050
Y-C	JACKSON COUNTY	SAT	OCT. 3	12:00 P.M.	400	373-1269
C	TERRA ALTA	WED	OCT. 7	10:00 A.M.	500	789-2788
C	JACKSON COUNTY @ PARKERSBURG	THU	OCT. 8	11:00 A.M.	200	373-1269
Y-C-B-T	WESTON	FRI	OCT. 9	9:00 A.M.	300	269-5096
Y-C	SOUTH BRANCH	SAT	OCT. 10	10:00 A.M.	1,500	538-6050
Y-C-T-BB	BUCKHANNON	TUE	OCT. 13	9:00 A.M.	1,000	472-5300
Y-C-T	MARLINTON	FRI	OCT. 16	7:00 P.M.	500	799-6593
Y-C	TERRA ALTA	FRI	OCT. 16	2:00 P.M.	300	789-2788
Y-C	SOUTH BRANCH	SAT	OCT. 17	10:00 A.M.	1,500	538-6050
Y-C	JACKSON COUNTY	SAT	OCT. 17	11:00 A.M.	500	373-1269
C	JACKSON COUNTY @ PARKERSBURG	THU	OCT. 22	11:00 A.M.	200	373-1269
Y-C	SOUTH BRANCH	SAT	OCT. 24	10:00 A.M.	1,200	538-6050
C	JACKSON COUNTY @ PARKERSBURG	THU	NOV. 5	11:00 A.M.	125	373-1269
Y-C-P	JACKSON COUNTY	SAT	NOV. 7	12:00 P.M.	500	373-1269
Y-C	SOUTH BRANCH	SAT	NOV. 7	10:00 A.M.	1,500	538-6050
C	JACKSON COUNTY @ PARKERSBURG	THU	NOV. 19	11:00 A.M.	100	373-1269
Y-C-T-BB	BUCKHANNON	WED	DEC. 2	2:00 P.M.	1,000	472-5300
B - Board Sale		QA -Quality Assurance			P - Pre-Conditioned	
BB - Cattle available in Barn & Board/ Tel-O-Auction Sale		S - Statewide Board Sale			* - Friday Special Sale with Regular Sale	
C - Feeder Calves CC - Club Calves	ST - Steers Only T- Tel-O-Auction a	ovailable		H - Heifers Only Y - Graded Yearling O	Tattle	

FOR INFORMATION CONTACT

Jonathan Hall WV Dept. of Agriculture 1900 Kanawha Blvd. East Charleston, WV 25305 304-541-5460 Kevin S. Shaffer, Ph.D. WVU Extension Service 2084 Agricultural Sciences Bldg. PO Box 6108 Morgantown, WV 26505-6108 304-293-2669 Kim Nestor WV Cattlemen's Association 51 Greystone Court Belington, WV 26250 304-614-7150

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

Rev. 7/13/20



West Virginia Grown Rooted in the Mountain State

BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm

BERKELEY

- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Farm Market
- Mountaineer Brand
- Raw Natural
- Sister Sue's
- Taylor's Farm Market
- US Veteran Produced
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Walnut Hill Farm
- Heron's Rest Farm

BOONE

- Anna Bell Farms

BRAXTON

- Mary's K9 Bakery
- Oh Edith/Little Fork Farm
- Rose Petal Soaps

- Family Roots Farm
- Bethany College Apiary
- Eric Freeland Farm

- Appalachian Apiculture
- Down Home Salads
- Good Horse Scents

CLAY

- Legacy Foods
- Ordinary Evelyn's
- Sugar Bottom Farm

<u>DODDRIDGE</u>

- Sweet Wind Farm
- Ryan Farms

FAYETTE

- Butcher's Apiary
- Almost Heaven Specialties
- Five Springs Farm
- Five Springs Farm Guesthouse
- Up The Creek
- Wild Mountain Soap Company

GREENBRIER

- Arbaugh Farm
- Sloping Acres
- Hero Honey Valley View Farm
- TL Fruits and Vegetables
- Mountain State Maple Farm & Co.
- Daniels Maple Syrup
- Caring Acres Farm

HAMPSHIRE

- Kismet Acre Farm
- Powder Keg Farms
- Quicken Farm

HARDY

- Buena Vista Farm
- Wardensville Garden Market
- Happy Ranch Farm LLC

HARRISON

- Rimfire Apiary
- Honey Glen LLC
- -Sourwood Farm

- Maddox Hollow Treasures
- Boggess Farm
- AJ's Goats 'n Soaps

- Out of This World Salsa
- Sassy Gals Gourmet Treats
- Dean's Apiary

<u>JEFFERSON</u>

- Shalgo Farm

KANAWHA

- Angelos Food Products LLC
- Hamilton Farms
- Hernshaw Farms
- Lem's Meat Varnish - T & T Honey
- Vandalia Inc.
- Jordan Ridge Farm
- Larry's Apiaries
- We B Fryin Snacks

- Lone Hickory Farm
- Smoke Camp Craft
- Garton Farms

<u>LINCOLN</u>

- Hill n' Hollow Farm & Sugarworks
- Wilkerson Christmas Tree Farm
- Simply Hickory
- Estep Branch Pure Maple Syrup
- Ware Farms

MARION

- Holcomb's Honey
- Clutter Farms LLC
- Rozy's Peppers in Sauce

MARSHALL

- Hazel Dell Farm
- Eco-Vrindaban, Inc.
- NJ's Kettle Corn
- Gieser Farm

<u>mason</u>

- Hope's Harvest Farm LLC
- Moran Farms
- Black Oak Holler Farm LLC

MERCER

- Hillbilly Farms

MINERAL

- Indian Water Maple Company
- Green Family Farm

MONONGALIA

- The Kitchen
- Neighborhood Kombuchery

MONROE

- Spangler's Family Farm
- Bee Green

- Glascock's Produce
- Mock's Greenhouse and Farm

NICHOLAS

- Kirkwood Winery
- Woodbine Jams and Jellies
- Dave's Backyard Sugarin'

- Fowler Farm
- Beeholding Acres/Roth Apiaries
- Grow Ohio Valley
- The Blended Homestead - Moss Farms Winery
- Rock Valley Farm
- Windswept Farm - Zeb's Barky Bits

PENDLETON

- M & S Maple Farm
- Cool Hollow Maple Farm
- Cool Hollow Maple Syrup
- Rocky Knob Christmas Tree Farm

POCAHONTAS

- Brightside Acres
- Brush Country Bees - Frostmore Farm

PRESTON

- Mountaindale Apiaries
- Me & My Bees
- Riffle Farms
- Valley Farm, Inc.
- The Vegetable Garden
- Maryland Line Farm
- Ringer Farms
- Vested Heirs Farm
- Taylor Grow LLC

PUTNAM

- Sycamore Farms & Primitives
- Gritt's Farm
- Gritt's Midway Greenhouse

RALEIGH

- Bailey Bees
- Appalachian Kettle Corn
- The Farm on Paint Creek/
- Sweet Sweeneysburg Honey

- Daniel Vineyards
- Shrewsbury Farm

RANDOLPH

- The Bryer Patch
- Poe Run Craft & Provisions Inc.
- WV Wilderness Apiaries

RITCHIE

- Turtle Run Farm

ROANE

- Christian Farm
- Grandma's Rockin' Recipes
- Missy's Produce

- Sprouting Farms
- Cheyenne Farm

TAYLOR

- A Plus Meat Processing

- Mountain State Honey Co. LLC

- R&A Honey Bees LLC - Seven Islands Farm

- Cedar Run Farm - Creekside Farms
- Uncle Bunk's
- **UPSHUR**
- Mountain Roaster Coffee - Lucky Lucy Farm - Old Oak Farms
- Zul's Frozen Lemonade

- Appalachian Acres Inc.

- Elmcrest Farm
- Stiltner's Apiaries - Lovely Creations Handmade Soaps

and More

- **WEBSTER**
- Williams River Farm - Custard Stand Food Products

- Spillman Mountain Farm Products, Inc.

- WETZEL
- Thistledew Farm - Wetzel County Farmers Market

- Stone Road Vineyard

- WOOD - In a Jam!
- Stomp-n-Grounds Craft Coffee
- Oldham Sugar Works - Minner Family Farm

- Tarbilly's BBQ

- Appalachian Tradition

THE MARKET BULLETIN Page 7

CLASSIFIED Announcements

August 2020

To Submit an Ad:

Phone: 304-558-2225 Fax: 304-558-3131 Email: marketbulletin@wvda.us Mail: 1900 Kanawha Boulevard, E. Charleston, WV 25305

AD DEADLINES

September 2020. . .

Phone-In ads for the September issue must be received by 12 noon on Monday, August 13. Written ads for the September issue must be received by 1 p.m. on Tuesday, August 14.

October 2020. . .

Phone-In ads for the October issue must be received by 12 noon on Monday, September 14. Written ads for the October issue must be received by 1 p.m. on Tuesday, September 15.

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

Apiary Sales

Honeybees, \$250-\$300. James Singleton, 201 Saddlebred Road, Scott Depot, 25560; 415-2493; jsingleton9502@yahoo.com.

Apiary Events
Barbour Co. Beekeepers Assoc., Monthly Meeting 4th Thursday, 7 p.m., Barbour Co. Fairgrounds, Quonset Hut, Belington, WV

Contact Ben Fancher, benfancher@gmail.com.

Clay Co. Beekeepers Assoc., Monthly Meeting with beginning & intermediate, 2nd Monday of Month, 6 p.m. Big Otter Comm. Bldg., Big Otter, WV Carol Houchin, 655-8027; gleaner1957@yahoo.com.

Highland Apiculture Assoc. Randolph Co. Beekeepers Club, Monthly Meeting, 4th Monday of Month, 6:30

Randolph Co. Agriculture Ext. Office. Bldg., Elkins, WV Phyllis Gainer-Varian, 940-2330.

Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7p.m., Eldora United Methodist Church, Debbie Abel, 633-5647; deb.abel53@yahoo.com. North Central WV Beekeepers Assoc., Monthly Meeting, 3rd Monday, 7 p.m., Harrison Co. Parks & Rec. Cntr

Clarksburg, WV., Contact Hudson Snyder, 641-7845. Potomac Highlands Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 7 p.m., Bank of Romney Community Cntr., Romney, WV, Contact Kirby Vining, 212-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 7 p.m., Preston Co. Ext. Office, 344 Oak St. Kingwood, WV., Contact Heather Akers 435-9009; galgonewv@aol.com.

Tri-State Beekeepers Assoc., Monthly Meeting, 3rd Thursday, Feb., 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, WV, Contact Steve Roth; sroth29201@

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday,1 p.m., Commission on Aging Bldg. 110 Madison Ave., Spencer, WV, Contact Dale Cunningham, 354-6916; janingham46@yahoo.com.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2214.

Cattle Sales

Angus Belted Galloway cross Cedar steers would make excel. beef, \$1.50/up/depending on wt. at the time of sale; Angus Belted Galloway 9-mo. heifer, 850 both weaned, vacc./wormed, started on grain. Sara Bowers, P.O. Box 1199, Franklin. 26807: 668-2955.

Reg. Hereford heifers, bred & good blood, \$1,800. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Reg. Black Hereford bulls, good disp., calving ease, excel. wt. gain, \$1,300/up. Stephen Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

Jersev steers, 3, approx, 300 lbs., \$400ea./ firm. Mannie Fisher, 1831 Hokes Mill Rd., Ronceverte, 24870; 992-4663.

Jersey/Guernsey 4-yr. cow due to calve around the 1st of the year, \$800. Herbert Haw-

kins, 180 Owens Dr., Tunnelton, 26444. 698-9294.

Reg. Polled Hereford 4-yr. bull out of KCF Bennett Encore & SB Stocker blood, easy going, ready to work, \$2,500. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

Reg. Black Angus: 1/20 & 2/20 bull calves, Exar Counselor blood, excel. quality; 1/20 heifer calf, both \$1,000/up. Justin McClain, 2853 Dry Fork Rd., Salem 26426; 782-3983.

Reg. Black Angus 17-mo. bulls sired by KCF Bennett Southside, all semen tested; reg. bred cow/calf pr.; bred heifers, all \$1,500/up, EPDs, easy calving, excel. disp. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 678-7302.

Holstein & crossed up calves: bull, \$100; heifer, \$250. Lee Sage, 8381 Parkersburg, Rd., Sandyville, 25275; 757-350-1885.

Reg. Anugs bulls: spring yrlg. & weaned fall calves, perf. tested, DNA parent verified, genomic enhanced EPDs, \$Profit data, tested free for PI genetic defects, cert./accred, herd, mostly AI sired, \$1,800-\$2,500. Dan Stickel, 1404 Kincheloe Rd., Jane Lew, 26378; 545-7677.

Reg. Angus 4½-yr. bull, semen tested, \$2,000. Gary Walls, 455 Wall Rd., Bruceton Mills, 26525; 290-6666.

Equipment Sales

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

Vermeer 504 baler, \$1,700. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004

Kioti '12 DK40SE, 40 hp at PTO /4 WD tractor, SyncTrans w/shuttle shift, e/wKL-401 loader bucket w/booth bar, garage kept, excel. cond., less than 150 hrs., \$17,900/obo. Ken Brazerol, 2416 Wahoo Rd., Mt. Nebo, 26679;

Hay elevator, 16', elec., shed kept, \$500. Vicor Bridges, 3101 Laurel Crk. Rd., Greenville, 24845: 832-6674.

Tiller 6', 3-pt. hitch, good cond., \$1,200/ obo. Jr. Click, 5494 Chestnut Ridge Rd, Mt. Alto, 25264: 895-3534.

MH: TN75 4WD tractor w/loader & quick attach. bucket, \$21,000; MF 1715 tractor, 3-pt. hitch, 60" mower & end loader, \$10,000. Melvin Conley, 1218 Flat Fork, Looneyville, 25259; 927-2367

Woods 172 6' brush hog, good cond., extra blades, \$500. Rod Clovis, 8323 Maxon Dixon Hwy., Wana, 26590; 662-6395.

Landini '04 5860 4 WD tractor w/loader, 47 hp, 12 speed, 1,115 hrs., good cond., \$17,000. Clifford Crane, 143 Spike Rd., Bruceton Mills, 26525; 379-4482.

Kubota, '10, L3400, hyd. stat. trans., 4 WD, foldable ropes, end loader, 290 hrs., excel. cond., garage kept, \$17,000. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 417-5257.

Vicon KAR32, 10'6" disc bine, excel. knives, good rolls, field ready, \$10,000. Wade Harsh, 740 Eglon Rd., Eglon, 26716; 735-6495.

JD 4' brush hog, newly rebuilt, \$900; Tenn. River 4' brush hog, \$800; King Kutter, 4' finish mower, excel. cond., \$850; Kubota 4' tiller, \$1,000; 24" bucket for case hose, \$600; more equip. Roger Ketchum. 574 Sleepy Crk. Rd., Hurricane, 25527; 562-2507.

Ford 2 bottom plows & kicker hay tedder, \$650/ea.; Zetor 3340 diesel tractor w/loader, 4 WD, good cond., \$12,800; JD hay tedder/crimper, 3-pt platform carrier, single bottom plow, corn planter & dump rake, \$325/ea, Ron Malus 3446 Snake Run Rd., Alderson, 24910, 392-5231.

ERSH '20 4218 hay tedder, 18' working width, hydro fold & tilt, \$7,700. Greg Marshall, Winemiller Lane. Lumberport. 26386: 783-4868.

Brush mower, 48" pull behind w/tool, \$1,550. Robert Morris, 2370 Harvey Rd., Huntington, 25704; 654-303.

Ford 3930 4 WD tractor, 4x4 trans loader cab, 1,945 hrs., \$17.500. John Rechart, 42 Cuzzard Rd., Bruceton Mills, 26525; 379-9527.

NH 273 sq. balers, 2, stored inside, one has a rebuilt bale chamber & plunger, \$1,800/both. Dan Stickel, 1404 Kincheloe Rd., Jane Lew, 545-

Bale spear, heavy duty spear & frame which quick attaches on JD 520 & other front end load-

ers, excel. cond., Cad Tyler, 720 Puffenbarger Rd., Hillsboro, 24946; 653-2097; ccctyler63@ gmail.com.

JD: 2440, 60 hp, 6,000+ hrs., field ready, great for tedding/pulling wagons, \$7,500; 2360, 70 hp. 145 front end loader, good tires, fair cond. \$9,000, both 2 WD/open station. Vern Wengerd, 5505 Zenith Rd., Union, 24983; 661-0024.

Equipment Wants

Corn planter, 4-row Renick Adkins, P.O. Box 348, Parsons, 26287, 478-2727.

Side mowing machine for Int'l cub tractor, must be in useable cond. Neil George, 377 Georgetown Rd., Belington, 26250; 823-2159.

Farm Sales

Advertisements for land MUST be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland ads MUST include accompaniments (house, barn, hayfield, garden, etc.) but no specifics, i.e., new kitchen, family room, etc. Ads for the sale or rental of farmland are acceptable from individuals, but MUST include the above. Advertisements for hunting land, commercial or city properties CANNOT be accepted.

Webster Co.: 65-70 A. w/house, 1 mile from Big Ditch Lake in Cowen on Rt. 82, public utils., city water, pond, 35 A, fields, 35 A, wood land, spring fed boxes, equip. sheds, outbldqs/cellar combo, private, \$325.000 Joseph Dyer, P.O. Box 475 Cowen 26206 226-3797

Cabell Co.: 130 A. w/house, barn, equip. storage bldg., 50 A. fenced pasture, 14 A. flat ground hayfield, 66 A. woodland, city water, gas well w/mineral rights, \$300,000. D. Finley, Rt. 2, Box 457, Milton, 25541; 743-6893.

Greenbrier Co.: 80 A. w/house, good well, barn outbldgs., 10 A. fenced hayfields, springs, crks., ponds, 70 A. woods, fruit trees, private, 7 miles from Dawson exit, \$465,000. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Greenbrier Co.: 22.62 A. w/house, good well, gently rolling fenced pasture or hayfields, spring water, outbldgs., fruit trees, all acreage front Rt. 219, \$238,000. Katrina Reynolds, P.O. Box 96, Frankford, 24938; 497-2014.

Goat Sales

Boer/Nubian bucks, \$250/up. Sarah Bowers, P.O. Box 1199, Franklin, 26807; 668-2955.

Pure Nubian 3-yr., no horns, \$400. Herbert Hawkins, 180 Owens Dr., Tunnelton, 26444; 698-9294

Boer cross nanny & billy kids, out of 100% full dapple spotter Boer, \$200/up. Justin Mc-Clain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

Kiko IKGA reg. 4-mo. NZ 100% buckling, weaned, excel. hooves, parasite resistant, \$450/w/reg.; 50% Kiko wether, \$60. Paul Neff, P.O. Box 578, Mt. Nebo, 26679; 872-4860; feneff@frontier.com.

Full Kiko bucks from perf. tested lines, commercial & registered, \$250/up. Mike Renick, 232 Country Lane, Worthington, 26591; 657-0456; mrgoats@hotmail.com.

Hog Sales

Boar, 4-yr., lg., black, \$250. John Barbagallo, 3449 Uler Rd., Newton, 25266; 565-4055.

Horse Sales

Stud ponies: \$150/ea. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701, 589-7652.

Tenn/Wlkr. 11-yr. palomino,15.2 h, \$1,800; black & white, 14.2 h, \$1,500, both mares. Joe Newlon, 26864 Ashton Upland Rd., Milton, 25541 633-1779

Tenn/Wlkr. filly, buckskin, halter broke, \$1,000; Qrtr. 11-yr. mare, black & white, 14.3 h, good disp, \$1,800; Qrtr. Gypsy, red/white spotted, \$1,500.Mike Roach, RR1 Box 367-D, Lesage. 25537: 762-2885.

Job Sales

Horse boarding, \$350/mo. Kimberly D'Arco, 194 Homestead Lane, Charleston, 25312, 984-

Plant Sales

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

Garlic for eating or seeds, \$12/lb. Clarence

Cross, P.O. Box 349, Arthurdale, 26520; 814-897-1959; clarencecross349@gmail.com.

Elephant garlic, great to eat or plant in October for July '21 harvest, \$22/lb. ppd w/planting instructions. Chuck Wyrostok, 230 Griffith Run, Spencer, 25276; 927-2978; wyro@appalight.com.

Plant Wants

Old time onions to be planted in the fall, multiplies underground. Forest Anderson, 30538 Rt. 20 S. Rd., French Creek, 26218; 924-6516.

Sheep Sales

Reg. & cross bred ewes lambs, \$250; Reg & cross bred Suffolk ram lambs, \$300/up; Reg. Suffolk yrlg rams \$400/up. Lucy Kimble, P.O Box 241, Cabins, 26844; 257-1442.

Coopworth: '20 spring lambs \$250; adult ewes, proven rams yrlg./up, \$325; Jacob: rams, \$175-\$200; 5-mo. -6-mo. & yrlg. rams, \$275-\$300; rams 4/4 horns, \$350. Debbie Martzall, 2576 Laurel Crk. Rd., Tanner, 26137; 462-8043;

heartsofthemeadow@gmail.com.

Suffolk & crossbred 1-yr. rams, both thick, stout, commercial, \$400/ea. Blix McNeill, 13260 Seneca Trail, Buckeye, 24924; 799-6698.

75% Katahdin/25% Dorpher 6-mo. ram lambs, \$200/ea. Jeremy Vance, 827 Guy Dice Road, Harman, 26270; 704-7667.

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.

Hay, Ig. sq. bales, top quality, no weeds, fert., \$3/bale. James Barcus, 253 Barcus Tower Rd., Grafton, 26354; 265-4997.

Hay: 4x4 round bales, mixture of clover, timothy & orchard grass; '20, \$35; '19, \$30, all net wrapped, James Carr, 327 Utopia Dr., Fairmont, 26554: 816-9099.

Hay, '20 1st cut sq. bales, mixed meadow grasses, never wet, conditioned & sprayed for veeks, near Summersville, \$3.50/bale. Charles Duffy, 53 Hawick Rd., Inwood, 25418; 676-7790.

Luskin box trailers, '53, 2, \$2,000/ea. Randall Fleshman, 24890 Seneca Trail N., Renick 24966: 497-3351.

Saddles & stands, \$100-\$250. Chuck Fortney, P.O. Box 36, Colfax, 26566; 366-8193.

Putnam/Jackson Co., 125 A. Acreage: woods, pasture, sm. pond, hay, semi paved rd., elec., free gas, septic, drilled well, stream, Liberty area, \$1,500/A/neg. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

Hay, '20, 4x4 round bales, never wet, barn kept, \$40/bale, cheaper if you talk all. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Hay, fresh 4x5 round bales, \$30/bale. Caleb Hardway, P.O. Box 166, Cowen, 26206; 619-2372 Maple syrup, pure WV, \$16/qt., \$10/pt., \$6/1/2

pts. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

Stone ground white or yellow, \$2/qt. Harry Hornbeck, 43 Eagle St., Buckhannon, 26201; 472-4277.

Blue Heeler pups, both parents working dogs, excel. disp.; males, \$275; females, \$300. Lynn Joyce, 116 Sun Valley Lane, Gap Mills, 24941; 647-0482; no Sunday calls. Acreage: Mason Co., 9.2 A., Crab Crk. Rd.,

fenced & sm. pond, 36'x36' barn, loft on one side of driveway, \$75,000. Carl Kinnard, 438 Wood School Rd., Gallipolis Ferry, 25515; 675-

Hay, 4x5 round bales, 20, grass mixture w/ some clover, \$30/bale in barn; \$25/bale/outside. Phillip Mathias, 512 Honeysuckle Rd., Cairo, 26337: 239-263-2552.

Black walnut kernels, vacuum sealed 1 lb. bag, \$12/bag, **plus** postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

Acreage: Putnam Co.: 74 A., very private, open fields, 80% woods, yr. round stream, \$95,000; 24 A. woods, running stream, bldg. site, elec. avail., \$40,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Hay, 4x5 wrapped cover edge bales, clover & mixed grasses, \$27/bale. Charles Neale, 229 Neale Rd., Parkersburg, 26150; 295-4223.

Trailer, '09 Featherlite 8541, 4 horse slant load, 7'x24', gooseneck, light gray, \$14,000. Joe Newlon, 26854 Ashton Upland Rd., Milton, 633-

Hay, Ig. sq. bales, quality mixed grass, easy access, \$4.75/bale/in field; \$5/bale/in barn. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-

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THE MARKET BULLETIN
WV Department of Agriculture
Kent A. Leonhardt, Commissioner
1900 Kanawha Blvd., East
Charleston, WV 25305-0170
August 2020

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(cont. from page 3)

a high tunnel in the fall of 2019, she was able to plant crops in October and November. These would not have been possible without the season extension provided by the cover of her new tunnel. Beets, carrots, greens and more grew throughout the winter. One of the most exciting crops she grew was carnations. They were seeded in the summer and transplanted in the fall. Since then, the tunnel has produced 15,000 carnations that went to the local temple. They were grown without heat and are a true testament to season extension.

Another exciting crop in Mary's high tunnel is bitter melon. This is a crop traditionally grown in Asia and is in the gourd family. The plants got a jump start on the season and started producing in early July. These are sold to local tourists and community members. Bitter melon is known to have many medicinal qualities. Mary had nothing but great things to say about her experience and is excited to keep learning and trying new crops in her high tunnel.

Lisa's original plans for her high tunnel were to follow her passion for sustainability and self-sufficiency. Spring of 2020 was the first high tunnel planting for Lisa. She planted a wide variety of crops including melons, beans, flowers and much more. She has taken advantage of WVU Extension education provided by Ohio County Extension Agent Karen Cox, and services provided by NRCS and the WVDA.

"Lisa has learned pesticide safety, beekeeping, livestock and pasture management, as well as becoming a Master Gardener. Her work ethic and openness to learn new ideas would make her a joy for any Extension Agent," said Cox. Now that Lisa is harvesting, her community is supporting her growing and purchasing as much as she can sell. She has decided to make her business official and is now a member of WV Grown and is working to register her new business, Gopi Meadows. She suggested to others who are interested in high tunnel growing to keep it close to your home, making it easier and more desirable to spend time working in the tunnel.

"It is like a tropical island in West Virginia" explained Lisa.

One of the unique features of her high tunnel is worm composting. Lisa has a center walkway dug out and that is where she is composting plant material combined with red wiggler worms for vermicomposting. Wooden pallets are placed over the walkway for easy access to the plants and compost. She has begun setting up a market stand on her farm and selling from home and to the local temple.

Mary and Lisa are great role models for women in agriculture, and prove it is never too late or too early to start growing in life and in business.

Homesteading Series providing webinars on wide variety of agriculitural topics

The West Virginia Department of Agriculture (WVDA) will continue its series of live webinars on agricultural topics starting Tuesday, August 4. Dubbed the "Homesteading Series," the webinars connect industry experts with local producers to share knowledge and techniques. Webinars are recorded and are available to view at any time by visiting the WVDA YouTube channel.

"Farmers have always passed their knowledge down to future generations as a way to keep our agricultural heritage thriving. Our Homesteading Series just uses modern technology to connect those industry experts to the rest of the state," said Commissioner of Agriculture Kent Leonhardt. "As part of our mission, we hope to inspire the next wave of West Virginia Grown producers."

The first webinars were held in June and July of this year and cov-

ered: backyard chickens, canning, preservation and freezing, small fruit production, goat herding, West Virginia dairy farming, farm tool use and maintenance and forest farming.

August topics will cover: culinary and medical herbs, fresh cut flowers, pasture pork and processing and consumer impact of West Virginia grown products. Speakers presenting these topics will be small business owners, WVDA subject matter experts, as well as WVU and WVSU Extension staff.

Participants can either join by phone or Microsoft teams. Links will be provided on the WVDA website and social media.

For more information, contact Ashley Amos, Planning Coordinator, Business Development Division at 304-558-2210 or by email at aamos@wvda.gov.

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4575

Acreage: Cabell Co.: 39.2 A., mineral rights, gas well, city water, Ig. rolling hay fields, barn, \$200,000. Jennifer Ross, P.O. Box 383, Salt Rock, 25559; 942-4475; jennyfromtherock59@gmail.com.

Apples: Rambo, Ginger Gold, Ozark Gold, MacIntosh, Gala, \$5-\$10 bu.: Peaches, \$20-\$30 bu., bring containers, call for avail. dates. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

Hay, '20 4' round bales, quality mix w/lots of clover, never wet, \$25/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 619-8454.

Hay, sq. bales, \$3.75/bale. Joe Ware, 1210

Lower Mud River Rd., West Hamlin, 25571

Hanging Tree Border Collie pups, \$200. J. Workman, 2769 Leading Crk. Rd., Montrose, 26183; 614-7206.

Spriggs Oak adjustable 7' continuous stand rectangle loom, \$200; fleece raw or washed, natural colors & white, Shetland, Border Leicester, Dorset Horn cross, Southdown & Cotswold cross Fin, 0-\$40, 1 oz to whole fleece. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704

Miscellaneous Wants

Elderberries, ripe, pay by the pound w/ stems on, Raleigh Co. & surrounding areas of southern WV. Mark Lilly, 252 Daisy Trail, Cool Ridge, 25825.

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

Equine Events

Central WV Riding Club Open Horse Show, September 26, 5 p.m., Holly Gray Park, Sutton, WV Allen or Kim Miller, 364-5576; cwvrc@yahoo.com.

Central WV Riding Club Open Horse Show, October 10, 5 p.m., Holly Gray Park, Sutton, WV Allen or Kim Miller, 364-5576; cwvrc@yahoo.com.

GARDEN CALENDAR

AUGUST 2020

Source: WVU Extension Service Garden Calendar

AUG. 1 Water plants deeply; seed beans and peas for fall crop

AUG. 3 Refrigerate or chill spinach seed for 1-2 days before sowing

AUG. 4 Seed spinach; seed fall carrots; plant cabbage for fall crop

AUG. 5 Plant Chinese cabbage

AUG. 6 Seed lettuce for fall crop; watch for downy mildew

AUG. 7 Seed mustard greens and radishes

AUG. 8 Seed fall cucumbers; control broadleaf lawn weeds; seed collards

AUG. 10 Take note of new varieties; seed beets

AUG. 11 Harvest okra pods every other day; install sod

AUG. 13 Seed Asian greens

AUG. 14 Watch for powdery mildew on pumpkins and winter squash

AUG. 15 Seed radishes and leeks

AUG. 17 Plant strawberries AUG. 18 Seed fall heras

AUG. 20 Turn compost

AUG. 21 Seed turnips

AUG. 25 Seed lawn

AUG. 26 Apply nitrogen to strawberries

AUG. 27 Seed arugula

AUG. 31 Plant collards