THE MARKET BULLETIN

"Telling the story of West Virginia Agriculture"

KENT A. LEONHARDT, COMMISSIONER



Louisa Householder, of Bridgeport, is a relative newcomer to the apiary world. She got her start just five years ago, but she'd been thinking about bees for much longer.

"I like homeopathic remedies, and I came across the properties of honey and the benefits of honey. That got me looking into bees and thinking I might like to do that. I actually thought about it for 10 years," she says.

It wasn't until she attended a West Virginia Beekeepers Association conference that she got motivated.

"I went to my first conference in Chapmanville. I said to the lady at registration, 'I don't even have bees.' She knew where I was from and as I walked away, she said, 'Hey! Hey! See those people sitting right there?' She pointed them out to me. 'They're from your area. Why don't you go sit with them?' So, I did and thank goodness! That's how I met Amy and Otto Kaiser, my mentors."

The Kaisers invited Louisa to a Marion County Beekeepers Association meeting where she took a Beginners Beekeeping class, and that's all it took.

"I knew immediately that I was hooked on bees!" Louisa found a beekeeper in her area who was looking to get out of the bee business, and she called up Amy.

"I said, 'This lady is selling her bees. Would you go with me to get them?' So, 6:00 the next morning here she comes. We went to pick up my bees," Louisa laughs.

Louisa admits she had some fears in the beginning. But as she started to work with her two hives, she found that fear turning into fascination.

"There is a fascination with bees! They are so socially complex," Louisa explains. "They're just so amazing, absolutely amazing! I don't know a beekeeper alive that doesn't love their bees. It's calming. I like to go out to my hives in the morning when it's cooler. There's this calming hum. Just watching them work and moving...I really enjoy it."

After a couple years of beekeeping, Louisa stepped into a new role, President of the West Virginia Beekeepers Association. With more than 20 clubs and

www.agriculture.wv.gov

a 1,000 members across the state, it's a job that keeps her buzzing.

"The Association pretty much supports beekeepers through education. We provide two conferences a year where we have workshops and keynote speakers. It's all to keep West Virginia beekeepers on the cutting edge."

Louisa stresses if you're even thinking about beekeeping, it's important to join a club.

"The Association has affiliated clubs throughout the state, and I highly recommend a new beekeeper get involved with a club before they even order their bees," says Louisa.

The next step, she says, is to take beekeeping101.

"It is extremely important! I highly recommend that you take a beginner beekeeping class. Generally, those courses are provided by the clubs across the state."

The third step is to find a mentor.

"When you get your bees, there's a lot to overcome. You'll have questions about what to do and what not to do," explains Louisa. "Book knowledge just doesn't always cut it. You really need someone there to help you through those first years. I stress all our new beekeepers find someone to mentor them. It was extremely valuable to me."

Louisa says the biggest challenge facing West Virginia beekeepers today is the Verroa mite, a small insect that can decimate a hive.

"Twenty-five, 30 years ago we didn't have this problem. Beekeepers back then didn't experience the kind of losses we're currently experiencing. A national survey, out just this week, estimates nationwide hive loss at 45 percent. West Virginia's average is showing 37 percent. The Verroa mite has a lot to do with that. They carry viruses. It weakens the bees and they're not able to survive the winter, and sometimes they never even make it to the winter."

Another challenge is a loss of bee habitat. As areas become more urban, there's fewer plants for bees to collect pollen. Louisa says there's a solution – plant your own pollinator garden with plants like lavender, sunflowers, geraniums, strawberries and blackeyed susans. She says if you plant them, the bees will come.

"Honeybees and other pollinators are so critical to our food supply. One in every three bites of food is pollinated by a honeybee or another pollinator. If we don't have bees, we don't have produce."

Besides her role as President of the Beekeepers Association and owner of 16 hives, Louisa continues to make time for new beekeepers.

"I enjoy beekeeping, and I enjoy passing that knowledge on to others. I really enjoy teaching others, giving them what I've learned along the way. I think beekeepers in general are such helpful folks. The help I received was amazing and because of that, I give back."

The West Virginia Beekeepers Association plans to meet in-person for their fall conference, October 1-2 in Fairmont. For more information on the West Virginia Beekeepers Association, log on to: https:// www.wvbeekeepers.org/. JOSEPH L. HATTON, DEPUTY COMMISSIONER



KETOKNS IN 2021

The State Fair of West Virginia is back and better than ever! After being canceled in 2020 because of the pandemic, this year's event will be held August 12-21 at the state fairgrounds in Fairlea. The 10-day event is filled with activities for all ages, and the West Virginia Department of Agriculture (WVDA) will play a big part in that.

"Last year, the pandemic forced the cancellation of the State Fair for the first time since World War II. As part of our state's effort to rebound from the pandemic, we are encouraging everyone to visit and support the State Fair of West Virginia," said Commissioner of Agriculture Kent Leonhardt. "If you have missed previous fairs, take time out of your busy schedules, put aside the distractions, pack up the family and head to Fairlea."

The WV Country Store in the Gus R. Douglass Agriculture Annex is the place to be for all things WV Grown. More than 40 companies, some old favorites and some new to the fair, will be selling everything from jellies and jams to soaps and salsa. All the products are locally grown or produced. You'll be able to sample many of the products and talk to the folks who make them. The store will be open daily from 9:00 a.m. to 7:00 p.m.

Also, in the annex, you'll find daily wine tastings, honeybee hive demonstrations, maple cotton candy sampling and invasive insects and forest health displays. There will also be an informational booth to discuss new regulations for hemp products sold in West Virginia. Staff will be available to assist with registrations, discuss labeling and testing requirements and current state rules regarding hemp products.

Just outside the building, you can visit the new WVDA education trailer featuring information on the produce safety rule under the Food Safety Modernization Act (FSMA) and West Virginia Farmers Markets rule. The education trailer will have interactive, hands-on activities for both children and adults alike. In addition, growers will be able to sign up for free On-Farm Readiness Reviews or on-site visits to

determine improvements to their growing and processing operations. The booth will host daily jeopardy games on produce safety questions at 10:30, 1:30 and 3:30 with prizes, as well as live water infiltration demos each

State Fair of West Virginia, cont. on page 8



West Virginia Must Support the State Fair

Last June, West Virginia and the nation were facing a growing pandemic which threatened to bring our daily lives to a screeching halt. In light of public safety, many event organizers decided to cancel their gatherings, including the hundreds of fairs and festivals hosted around the state. Despite getting approval from the Governor, the State Fair and its board followed suit, canceling the annual event for the first time since World War II. Thankfully, a lot has changed in the last year with the introduction of vaccines and a better understanding of the virus. This has helped keep COVID cases down, allowing governments to reopen states and bring our economies back. It also means we can once again enjoy the fairs and festivals that preserve our heritage and bring communities together.

For our state's farmers, this means we can once again celebrate a year's worth of hard labor and an opportunity to reach new markets. These small agribusinesses rely on fairs and festivals to turn a profit or help their businesses grow. Without these events, our farmers had to be innovative to connect with existing and new customers. Those producers were able to survive the last year and, with the return of these events, can benefit from increased demand and awareness. With an emphasis on local foods, these fairs and festivals are and will continue to be economic drivers for many small communities. That is no different for the State Fair which returns in just a few weeks.

Fairs and festivals also serve as educational opportunities for our young people and as ambassadors to would-be travelers. Many FFA and 4-H students show off their agriculture projects and compete for top prizes. A lot of the dollars earned at these events will be put towards a college savings account. At the same time, those students not involved in agriculture can better understand where our food comes from and how local agriculture impacts their lives. For those non-residents of the Mountain State, these events are an opportunity to see the area and everything it has to offer. They can experience a true sense of Appalachia by pushing past stereotypes and really get to know the great people of the Mountain State.

Most importantly, these events bring our communities together. For many of us, the State Fair serves as a time to relax, enjoy entertainment, learn new ideas and just get to know each other again. It's an opportunity to reconnect with our fellow citizens and explore new ideas about the world. If there is anything we need coming out of this pandemic, it's an opportunity to strengthen bonds with our neighbors and friends. Let's focus on what we have in common as we enjoy the different livestock, rabbits, baby ducks and chickens. Let's bond over the fun fair rides and the great carnival food. Let's gift someone a trinket to look back on the fond memories we form.

The State Fair of West Virginia will reopen on August 12 for 10 days. As we try to return to normalcy, it is important that we continue to carry on the traditions of the state. That includes attending the State Fair, as well as the other regional fairs. If you are a regular State Fair attendee, this year's fair will serve as a reminder of what we have missed. If you have been absent from previous fairs, take time out of your busy schedules, put aside the distractions, pack up the family and head to Lewisburg. Traverse the livestock barns, take part in a honeybee or maple syrup demonstration and support a local farmer by visiting the WVDA Country Store. The Fair board and staff and WVDA employees have been working hard to make it a memorable event. You won't be disappointed!

Kent Leonhardt, Commissioner of Agriculture

FOOD SAFETY CONCERNS

We have seen, even through the pandemic, local food systems continue to be resilient. As national supply chains suffered bottlenecks, local producers continued to provide for their communities. Farmers are continuing to surprise us with their ingenuity, inventiveness and resourcefulness, as they navigate their way through the strange new world of social distancing, masks, hand-sanitizers and rubber gloves.

Demand for local and sustainable farm produce is exploding and, in many cases, replacing lost sales to grocery stores and other businesses. Online sales platforms have reported a 10-20x increase in online farm sales during the pandemic, and many predict that this momentum will continue as customers get accustomed to the 'Amazon Effect.' The includes online ordering from your local grower to be delivered to your home or neighborhood or ordering fresh fruits and vegetables or meal-kits from further away to be shipped directly to your home or office.

E-commerce (operating a farm business entirely online) or online shopping (online selling of products) provide consumers with greater shopping choices and convenience, as well as access to distinctive food products from 'around the corner' to 'around the country.' Online sales can bring huge opportunities for small and medium-sized farms, by providing convenience in ordering and delivery, to linking growers directly with new customers, allowing them to extend their sales beyond their limited geographic boundaries. E-commerce and

WHEN TRANSITIONING TO ONLINE SALES AND DELIVERY OF LOCAL FOODS

online sales can increase the farm gate price by 20–30 percent because of fewer steps between the farm and consumers. Consumers may also consider online ordering to be more cost-effective (convenient, easily accessible), and more consumers, especially millennials, are considering online ordering to be a favorable way to get their food/meals.

E-commerce and online shopping for fresh produce (and also meat, poultry, seafood, cheese and prepared meals), has recently increased dramatically, and therefore presents unprecedented food safety risks and challenges. For example, some products may likely be left unchecked outside for a long time and in less than ideal temperatures, or orders may not require a signature upon delivery, or food safety information may be hard to find and maybe inaccurate/vague or packaging materials and labels may not be appropriate for longer delivery miles. As growers engage in direct-toconsumer sales models that involve longer delivery miles, it is important to understand and have strategies in place to address food safety risk factors. These risk factors include maintaining the safety of products up to the last mile of delivery travel time by maintaining correct temperature, storage, packaging, tamper resistance, traceability information and crosscontamination prevention.

Spoilage and food safety issues are primarily driven by breakdowns in the cold chain, and it only takes one mishap to affect the quality of food throughout the rest of the delivery lifecycle. To achieve optimal freshness and keep customers happy, the focus should be on keeping the items fresh and at optimum temperatures throughout the duration of transit. Some things to consider include what is the temperature in the delivery vehicle; if no one is home or at the office, will the package spoil outside in the heat? For perishables, it is imperative that spoilage rates, delays in shipping schedules and unattended delivery scenarios be considered in determining the amount of cold pack and protective stuffing that goes into the package. Likewise, ensuring that the packaging and labels are not compromised during transit is equally important to maintaining optimum temperature, but also to ensure tamper resistance, maintain traceability information and prevent crosscontamination.

In addition to food safety issues when transitioning to online sales, there are additional issues that must be considered that can make or break your business. What are the overall costs of adding or pivoting to an online sales model, and is your profit margin enough to absorb this cost, or will customers be willing to pay the additional costs? Have you worked out the 'legal aspects' of online orders with a designated delivery schedule? For example, one issue to consider is around the legal right to farm products when customers do not meet designated delivery schedules.

> Food Safety Concerns, cont. on page 8

Funding for this article was made possible, in part, by a grant from the Food and Drug Administration, United States Department of Agriculture. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.



West Virginia women have played a critical part in the state's agriculture industry since the first garden was planted by Colonial settlers. Even though they worked side by side with their husbands, women didn't always get the credit they deserved. Fast forward to today and one in three West Virginia farms are owned or operated by a woman! Whether they're tending to a herd of 150 cattle or growing produce to sell at a farmers' market, women are at the forefront of the industry. This month, we celebrate West Virginia's female farmers and honor those who are making an impact in agriculture.

"Women have continued to assume increasing leadership roles in agriculture," says Commissioner of Agriculture Kent Leonhardt. "In West Virginia alone, 35 percent of our farmers are female. The future of agriculture is female, especially in the Mountain State."

Commissioner Leonhardt will host a reception at the State Fair of West Virginia honoring this year's Women in Agriculture recipients. The event will take place August 15 at 11:30 a.m. in the tent next to the fair ticket office. The public is invited to attend.



DEBBIE FRIEND BRAXTON COUNTY

Extension agents are the heart of many counties. They sacrifice their own to make the best for others. They take on roles of veterinarian, entomologist, horticulturist and many more to help the people in their county. That is how people describe Debbie Friend, an extension agent in Braxton County. She has been dedicated to WVU extension for 30 years. In that time, she has coached winning judging teams, coordinated scholarship funds, been heavily involved in the State Fair of West Virginia livestock skill-a-thons and Premier Exhibitor Programs, agriculture outreach programs, along with numerous other activities. She has also received numerous awards for her dedication to the Mountain State. Friend says working with kids on the youth agriculture competitions has been the most rewarding aspect of her career. Friend gives this advice, "Set goals, and don't set limitations on yourself; when you're confident in what you want to do, DO IT."



HOPE ALLEN YANKEY HARDY COUNTY

Nestled in the hills of Mathias is Wild 'n' Woolly Farm operated by Hope Yankey. It's a sheep farm that specializes in dyeing wool. Hope has known she wanted to farm since she was four years old, watching her uncles and grandparents farm hogs and tobacco in North Carolina. Her path to farming was not immediate. She worked as a color chemist in the late 1970s and early '80s. Now 40 years later, she is doing what she loves, dyeing wool and living a sustainable, natural, conservationist life. The farm consists of a small herd of Scottish Highland cattle, some horses, 60 sheep and two dogs. She practices "Darwinian farming," which is understanding how to efficiently use our resources sustainably, as those resources are depleted. For her sheep, she selects breeds such as Coopworth that are prized for their long wool. She has narrowed the commercial focus to producing brilliant, white and dyed wools for crafters. During her 25 years in agriculture, Yankey says that she has noticed a major movement in acceptance of women as equals in managerial positions on the farm.



KATIE FITZSIMMONS MARSHALL COUNTY

Katie Fitzsimmons' agricultural roots run deep. Starting at an early age, she was given her first heifer. That love of agriculture developed into rearing other animals including chickens and pigs. Her early introductions in 4-H and FFA taught her organization, community service, work ethic and leadership skills. One of her biggest accomplishments was earning her American FFA Degree. She always wanted to follow in her dad's footsteps and become a teacher but intern opportunities through the National Resources Conservation Service (NRCS) gave her insight into a different avenue of agriculture. After college she was offered a permanent position with NRCS and has been with them for the last 18 years. She continues to give back to the tri-state community by teaching others how to grow in a high tunnel, educating kids about where food comes from, providing information to local producers, helping promote women in agriculture and many other events. She works on her family farm, Hazel Dell, raising commercial beef. She has worked endlessly to promote and brand their products.



DIANNE MCCONNEL PENDLETON COUNTY

Poultry is the biggest agriculture commodity in WV accounting for more than 50 percent of agriculture sales. Dianne McConnel, her husband David and son Davy run a cattle farm and a chicken breeder operation for Perdue. In 2018, Triple D Farm was named Grower of the Year with Perdue. Diane has been involved in the farm equipment business, the poultry industry and farming since 1968. When asked about her roots in agriculture, Diane says she was born and raised on farms and both of her parents were as well. "The most rewarding aspect of operating the poultry breeder houses is getting to stay home and work, doing your thing and just enjoying the farm in general," says Dianne. She believes in the do-it-yourself attitude and keeps all the records/finances of the farm. She says she's always felt respected and treated as an equal in the farming world. Diane loves the ability to learn something new each day. When asked what advice she would give a young woman in agriculture, Dianne says, "Do the best you can. Do your own bookkeeping and show the world that you can do anything you want as a woman!"

What's more terrific than a tomato? August is peak season for fresh-from-the-garden tomatoes. Whether you're growing the cherry variety or a West Virginia 63, tomatoes are an excellent addition to your summer menu and filled with lots of good things like Vitamin C, potassium and fiber. According to the USDA, the average American eats 22 to 24 lbs. of tomatoes a year! Just a reminder, tomatoes keep longer if you store them with their stem down. If you have a recipe you'd like to share with the Market Bulletin, send them to marketbulletin@wvda.us.

Fried Green Tomatoes

- 4 large green tomatoes
- 2 eggs
- ½ cup milk
- 1 cup all-purpose flour
- ½ cup cornmeal
- ¹/₂ cup bread crumbs
- 2 teaspoons coarse kosher salt
- ¼ teaspoon ground black pepper
- 1 quart vegetable oil for frying

Step 1

Slice tomatoes 1/2 inch thick. Discard the ends.

Step 2

Whisk eggs and milk together in a mediumsize bowl. Scoop flour onto a plate. Mix cornmeal, bread crumbs and salt and pepper on another plate. Dip tomatoes into flour to coat. Then dip the tomatoes into milk and egg mixture. Dredge in breadcrumbs to completely coat.

Step 3

In a large skillet, pour vegetable oil (enough so that there is 1/2 inch of oil in the pan) and heat over a medium heat. Place tomatoes into the frying pan in batches of 4 or 5, depending on the size of your skillet. Do not crowd the tomatoes, they should not touch each other. When the tomatoes are browned, flip and fry them on the other side. Drain them on paper towels.



Gazpacho

- 4 large fresh tomatoes, peeled and diced
- ¹/₂ cucumber, peeled and finely diced
- ½ cup finely diced red bell pepper
- ¼ cup minced green onion
- 1 large jalapeno pepper, seeded and minced
- 2 cloves garlic, minced
- 1 teaspoon salt
- ½ teaspoon ground cumin
- 1 pinch dried oregano
- 1 pinch cayenne pepper, or to taste
- Freshly ground black pepper to taste
- 1 pint cherry tomatoes
- ¼ cup extra-virgin olive oil
- 1 lime, juiced
- 1 tablespoon balsamic vinegar
- 1 teaspoon Worcestershire sauce
- Salt and ground black pepper to taste
- 2 tablespoons thinly sliced fresh basil

Step 1

Combine diced tomatoes, cucumber, bell pepper, green onion, jalapeno, and garlic in a large bowl. Stir in salt, cumin, oregano, cayenne pepper, and black pepper.

Step 2

Place cherry tomatoes, olive oil, lime juice, balsamic vinegar and Worcestershire sauce in a blender. Cover and puree until smooth. Pour pureed mixture through a strainer into the tomato-cucumber mixture; stir to combine.

Step 3

Place 1/3 of the tomato mixture into the blender. Cover, turn blender on and puree until smooth. Return pureed mixture to the remaining tomato-cucumber mixture. Stir to combine. Cover and chill in refrigerator for 2 hours.

Step 4

Season cold soup with salt and black pepper to taste. Ladle into bowls and top with basil.

Rabbit Hemorrhagic Disease Virus (RHDV)

From the VET C

Several states have been experiencing outbreaks of Rabbit Hemorrhagic Disease Virus (RHDV) recently. RHDV is a highly contagious and fatal virus that affects domesticated and wild rabbits. There are two main types of RHDV: RHDV 1 and RHDV 2. In September 2018, the first detection of RHDV 2 was detected in domesticated rabbits in the United States. In April 2020, the first detection of RHDV 2 in wild rabbits was confirmed. Signs and symptoms include dullness, decreased appetite, conjunctival congestion, neurological signs, incoordination and paddling. Excessive tearing, nose bleeds and ocular hemorrhages may also be seen. Both young and old rabbits are affected. Rabbits develop a fever and die suddenly within 12 to 36 hours. Difficulty breathing and blood-tinged, frothy nasal discharge may be seen terminally. If a rabbit survives, the virus can be shed in the urine and feces up to four weeks post infection. Contaminated food, bedding, fur and water can spread RHDV. The virus does not pose a risk to other animals or humans. RHDV is a state and federally reportable disease. Rabbit owners should contact their veterinarian with any concerns. Veterinarians should report any suspected cases of RHDV to their state veterinarian and/or USDA APHIS Area Veterinarian in Charge. Please visit https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/sa-epidemiology-animalhealth-ceah/ri for more information. To contact the WVDA Division of Animal Health, please call (304) 558-2214.



Tomato Pie

- •••••
- 1 (9 inch) deep dish pie crust
- 4 large tomatoes, peeled and sliced
- ½ cup chopped fresh basil
- 3 green onions, thinly sliced
- ½ pound bacon cooked, drained and chopped
- ½ teaspoon garlic powder
- 1 teaspoon dried oregano
- ½ teaspoon crushed red pepper
- 2 cups shredded Cheddar cheese
- ¼ cup mayonnaise

Step 1

Preheat oven to 375 degrees.

Step 2

In alternating layers, fill pastry shell with tomatoes, basil, scallions, bacon, garlic powder, oregano, and red pepper. In a small bowl, mix cheese with mayonnaise. Spread mixture over top of pie. Cover loosely with aluminum foil.

Step 3

Bake in preheated oven for 30 minutes. Remove foil from top of pie and bake an additional 30 minutes. Serve warm or cold.



- WV Wilderness Apiaries

- Turtle Run Farm

- Five Star Beef

- Christian Farm

- Missy's Produce

- Cheyenne Farm

- Sprouting Farms

- Triple L Farms

- A Plus Meat Processing

- R&A Honey Bees LLC

- Cedar Run Farm

- Creekside Farms

- Lucky Lucy Farm

- Old Oak Farms

- Elmcrest Farm

- Stiltner's Apiaries

- Williams River Farm

- Thistledew Farm Inc.

Appalachian Willows

- White Picket Farm LLC

- Stone Road Vineyard

- IN A JAM! LLC

- Tarbilly's BBQ

JOIN OUR LIST!

304-558-2210

wvgrown@wvda.us

https://agriculture.wv.gov/ag-

business/west-virginia-grown/

- Halsey Farm

- Riverbend Farms & Gardens

- Minner Family Maple Farm LLC

- Stomp-n-Grounds Craft Coffees

Appalachian Tradition

- Community Resources, Inc. - Hope Grows

- Uncle Bunk's

- Seven Islands Farm LLC

- Appalachian Acres Inc.

- Mountain Pride Farms LLC

- Mountain Roaster Coffee

- Zul's Frozen Lemonade, Inc.

- LC Smith LLC dba Lovely Creations

Handmade Soaps and More

- Custard Stand Food Products

- Spillman Mountain Farm Products,

- Wetzel County Farmers Market

- Copperhead Row Hemp Farms WV, LLC

- Mountain State Honey Co. LLC

RITCHIE

ROANE

SUMMERS

TAYLOR

TUCKER

TYLER

UPSHUR

WAYNE

WEBSTER

Inc.

WETZEL

WIRT

WOOD

WYOMING

- Soggy Bottom Farm & Nursery

- Grandma's Rockin' Recipes

West Virginia Grown Rooted in the Mountain State

MERCER

MINERAL

MONONGALIA

- WVU

MONROE

MORGAN

NICHOLAS

OHIO

- The Kitchen

- Bee Green

- Hillbilly Farms

- Green Family Farm

- Indian Water Maple Company

- Neighborhood Kombuchery

- Boone's Bees and Trees

- Spangler's Family Farm

- Mock's Greenhouse and Farm

- Woodbine Jams and Jellies, Inc.

- Beeholding Acres/Roth Apiaries

- Dave's Backyard Sugarin'

- Glascock's Produce

- Kirkwood Winery

- White Oak Acres

- Fowler Farm

- Grow Ohio Valley

- Rock Valley Farm

- Windswept Farm

- Zeb's Barky Bites

PENDLETON

POCAHONTAS

PRESTON

PUTNAM

RALEIGH

RANDOLPH

- Moss Farms Winery

- The Blended Homestead

- Brushy Mountain Tree Farm LLC - Blackthorn Estates Nursery

- Rocky Knob Christmas Tree Farm

- Cool Hollow Maple Farm

- M & S Maple Farm

- Dean's Gap Farm, LLC

- Brightside Acres, LLC

- Brush Country Bees

- Frostmore Farm

- Wilfong Farms

- Andor Peppers

- Me & My Bees LLC

- Maryland Line Farm

- Possum Tail Farm

- Riffle Farms LLC

- Taylor Grow LLC

- Valley Farm Inc.

- Gritt's Farm

- Bailey Bees

- Vested Heirs Farm

- Ringer Farms

- Mountaindale Apairies

- The Vegetable Garden

- Gritt's Midway Greenhouse

- Sycamore Farms & Primitives

- Taste of Country Candles

- Appalachian Kettle Corn

- The Farm on Paint Creek /

Sweet Sweeneysburg Honey

- Poe Run Craft & Provisions Inc.

- Daniel Vineyards LLC

- Shrewsbury Farm

- The Bryer Patch

- Wildmour Farm

BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms - Cellar House Harvest
- Mountain Meadows Farm

BERKELEY

- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- Raw Natural
- Romero Ranch
- Sister Sue's
- Sulphur Springs Stables Orsini Farms LLC dba Warbirds Cattle & Farm
- Taylor's Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower

<u>BRAXTON</u>

- Mary's K9 Bakery LLC
- Oh Edith/Little Fork Farm
- Rose Petal SoapsGivens' Bison dba Mountain State Farm

BROOKE

- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm
- Pike Vue Christmas Trees

CABELL

- Appalachian Apiculture
- Auburn & East
- Good Horse Scents
- R&R Products dba Down Home Salads

<u>CLAY</u>

- Legacy Foods
- Ordinary Evelyn'sSparks Hilltop Orchard
- Sugar Bottom Farm

DODDRIDGE

- Sweet Wind Farm

- Ryan Farms

FAYETTE

- Appalachian Botanical Co LLC
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Wild Mountain Soap Company
- Butcher's Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek

GREENBRIER

HAMPSHIRE

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

- Kismet Acres Farm

- Powder Keg Farms

- T L Fruits & Vegetables
- Spring Creek Superior Meats LLC - Eagles Landing Farm, LLC
- MASON Black Oak Holler Far
- Black Oak Holler Farm LLC - Hope's Harvest Farm LLC

- Struggling Acres Farm

- Providence De Fleur

- Moran Farms

- Quicken Farm
- Brushy Ridge Farm - LDR Farm

HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC - Lonesome Ridge Farm Inc.
- Wardensville Garden Market
- Weese Farm
- South Branch Meat and Cattle
- Company LLC - Williams Farms & Sweet Corn
- Williams Farms & Sweet Corn

HARRISON

- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary

<u>JACKSON</u>

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Cave Mountain Soap Company LLC - Out of This World Salsa
- Overholt Homestead, LLC
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP
- One Blessed Farm LLC

JEFFERSON

- Shalgo Farm

- Appalachian Greens

KANAWHA

- Angelos Food Products LLC
- Country Road House and Berries
- Hamilton Farms, LLC
- Happy Hens Farm - Hernshaw Farms LLC

- Jordan Ridge Farm

- Lem's Meat Varnish

- We B Fryin Snacks LLC

- Larry's Apiaries

- T & T Honey

- Vandalia Inc.

Garton Farms

- Novak Farms

- Lone Hickory Farm

- Smoke Camp Craft

- Anna Bell Farms

- Berry Farms

- J & J Bee Farm

- Justice Farms

- Ware Farms

- Simply Hickory

- Clutter Farms LLC

- Holcomb's Honey

- Eco-Vrindaban Inc.

- Gopi Meadows

- Hazel Dell Farm

- NJ's Kettle Corn

- Rozy's Peppers in Sauce

- Hill n' Hollow Farm & Sugarworks

- Estep Branch Pure Maple Syrup

- Wilkerson Christmas Tree Farm

LEWIS

LINCOLN

MARION

MARSHALL

WEST VIRGINIA FEEDER CATTLE & CALF SALES 2021 FALL SCHEDULE

SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS | WEST VIRGINIA CATTLEMAN'S ASSOCIATION WEST VIRGINIA DEPARTMENT OF AGRICULTURE

						SPECIAL GRADED
TYPE OF SALE	LOCATION	DAY	DATE	TIME	PHONE # -304	FEEDER SALES
С	JACKSON COUNTY REGIONAL	SAT	AUG. 14	11:00 AM	373-1269	
B-T	WESTON LIVESTOCK	FRI	AUG. 20	9:00 AM	269-5096	FARM FRESH
B-T	WESTON LIVESTOCK	SAT	AUG. 21	10:00 AM	269-5096	
С	JACKSON COUNTY REGIONAL	SAT	AUG. 28	11:00 AM	373-1269	CATTLE
FG	WESTON LIVESTOCK	SAT	AUG. 28	10:00 AM	269-5096	
FG	WESTON LIVESTOCK	SAT	SEPT. 4	10:00 AM	269-5096	TYPE OF SALE KEY
С	JACKSON COUNTY REGIONAL	SAT	SEPT. 11	11:00 AM	373-1269	THE OF SALL RET
FG	WESTON LIVESTOCK	SAT	SEPT. 11	10:00 AM	269-5096	
BB	BUCKHANNON	TUE	SEPT. 14	9:00 AM	472-5300	B – BOARD
G-T	WESTON LIVESTOCK	THUR	SEPT. 16	9:00 AM	269-5096	BB - BOARD & BARN
Special	POCAHONTAS PRODUCERS	FRI	SEPT.17	7:00 PM	799-4852	C - FEEDER CALVES
Y-C	SOUTH BRANCH VALLEY	SAT	SEPT. 18	10:00 AM	538-6050	CC - CLUB CALVES
FG	WESTON LIVESTOCK	SAT	SEPT. 18	10:00 AM	269-5096	QA – QUALITY
Y-C-T	POCAHONTAS PRODUCERS	SAT	SEPT. 18	2:00 PM	799-4852	ASSURANCE
BB	BUCKHANNON	TUE	SEPT. 21	9:00 AM	472-5300	S - STATEWIDE
G-T	WESTON LIVESTOCK	THUR	SEPT. 23	9:00 AM	269-5096	BOARD SALES
С	JACKSON COUNTY REGIONAL	SAT	SEPT. 25	11:00 AM	373-1269	ST - STEERS ONLY
FG	WESTON LIVESTOCK	SAT	SEPT. 25	10:00 AM	269-5096	
QA	BUCKHANNON	FRI	ОСТ. 1	1:00 PM	472-5300	T - TEL-O-AUCTION
Special	POCAHONTAS PRODUCERS	FRI	ОСТ. 1	7:00 PM	799-4852	AVAILABLE
Y-C	SOUTH BRANCH VALLEY	SAT	ОСТ. 2	10:00 AM	538-6050	
FG	WESTON LIVESTOCK	SAT	ОСТ. 2	10:00 AM	269-5096	
Y-C-T	POCAHONTAS PRODUCERS	SAT	ОСТ. 2	2:00 PM	799-4852	FOR MORE
С	TERRA ALTA	WED	ОСТ. 6	10:00 AM	789-2788	INFORMATION,
B-T	WESTON LIVESTOCK	FRI	ОСТ. 8	9:00 AM	269-5096	CONTACT:
С	JACKSON COUNTY REGIONAL	SAT	ОСТ. 9	11:00 AM	373-1269	JONATHAN HALL
Y-C	SOUTH BRANCH VALLEY	SAT	ОСТ. 9	10:00 AM	538-6050	WEST VIRGINIA DEPARTMENT
FG	WESTON LIVESTOCK	SAT	ОСТ. 9	10:00 AM	269-5096	OF AGRICULTURE
BB & B	BUCKHANNON	TUE	OCT. 12	9:00 AM	472-5300	1900 KANAWHA BLVD. E.
Y-C	TERRA ALTA	FRI	OCT. 15	2:00 PM	789-2788	CHARLESTON, WV 25305 304-541-5460
Special	POCAHONTAS PRODUCERS	FRI	OCT. 15	7:00 PM	799-4852	
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 16	10:00 AM	538-6050	KEVIN S. SHAFFER, PH. D.
FG	WESTON LIVESTOCK	SAT	OCT. 16	10:00 AM	269-5096	WVU EXTENSION SERVICE
BRED/CULLCOW	POCAHONTAS PRODUCERS	SAT	OCT. 16	2:00 PM	799-4852	2084 AGRICULTURAL
С	JACKSON COUNTY REGIONAL	SAT	OCT. 23	11:00 AM	373-1269	SCIENCES BUILDING - PO BOX 6108
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 23	10:00 AM	538-6050	MORGANTOWN, WV
FG	WESTON LIVESTOCK	SAT	OCT. 23	10:00 AM	269-5096	26505-6108
Bred Cow	SOUTH BRANCH VALLEY	FRI	ОСТ. 29	6:00 PM	538-6050	304-293-2669
Y-C	SOUTH BRANCH VALLEY	SAT	NOV. 6	10:00 AM	538-6050	
с	JACKSON COUNTY REGIONAL	SAT	NOV. 13	11:00 AM	373-1269	Additional sale dates and locations will be updated
Y-C-T	POCAHONTAS PRODUCERS	SAT	NOV. 13	2:00 PM	799-4852	on the WVDA website and in
BB & B	BUCKHANNON	WED	DEC. 1	2:00 PM	472-5300	future The Market Bulletins
С	JACKSON COUNTY REGIONAL	SAT	DEC. 11	11:00 AM	373-1269	as information becomes available
Y-C-T	POCAHONTAS PRODUCERS	SAT	DEC. 11	2:00 PM	799-4852	

CLASSIFIED ANNOUNCEMENTS **AUGUST 2021**

AD DEADLINES

September 2021...

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

October 2021...

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

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

Apiary Sales Honeybees: \$175/per hive. Dan Brady, 387

Silver Run Rd., Elizabeth, 26143, 275-4358.

Apiary Events

Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 543-5955.

Mountaineer Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, masks are required, Contact Justin King, pjustinking@gmail.com. North Central WV Beekeepers Assoc., Monthly Meeting, 3rd Monday, 7 p.m., Harrison Co. Parks & Recreation Center, Contact Hudson Snyder, 641-7845 Potomac Highlands Beekeepers Assoc., the club is attempting to hold virtual meetings online, Contact Kirby Vining, 212-213-2690; secretary.phba@gmail.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

Reg. Black Angus 4-yr. - 5-yr cows, 6, all from calving ease bulls, \$1,300; 2-mo. -18-mo. bulls out of Hickok of Tour of Duty bred for calving ease & docility, \$1,000-\$1,200. Bernard Adkins, 188 Sunrise Lane, Glenwood, 25520; 762-2318

Pure reg. & % Simmental bulls & bred open females, AI sires CCR Cowboy Poker, Mr. CCF 2020, Jass On The Mark, CCR Cowboy Cut & Dual Focus, \$1,600/up. Jim Bosley, P.O. Box 5, Old Fields, 530-6636.

Pure reg. Limousin 16-mo. bull, dbl. black, good blood, excel. disp., \$1,600. Gary Erwin, 9140 Evans Rd., Leon, 25123; 895-3401

Reg. Angus, Limousin & Lim/Flex bulls, black, polled, calving ease, vacc., have passed BSE, \$2,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontiernet.net

Reg. Polled Hereford bull, Intime line, 6-yrs., sound, easy calving, good disp., \$1,800; Hereford cow/calf prs., \$1,500. Julia Hughes, 1130 Board Fork Rd., Camden on Gauley, 26208; 226-5834

SimAngus 17-mo. bulls, \$1,800. Jim Kellerman, P.O. Box 622 Shinnston, 26431; 677-6923. Pure Black Simmental 3-yr. bull, good calv-

ing ease/disp., \$1,800. Tim Kellerman, 1499 Cap Run Rd., Walkersville, 26447; 452-9796.

Reg. Polled Hereford 15-mo. 16-mo. bulls, halter broke, DNA tested, have passed complete BSE, \$1,800. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 612-3795.

Reg. Black Angus bulls, \$2,200/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-9851: ifodell@frontiernet.net.

1/2 Holstein & 1/2 Angus coming 2-yr. heifer, \$800. Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346.

Pure: Black Angus 5-yr. bull, sires low birth wt. calves. wide & long: 7-mo heifer/heifers calf. 2, wide butt & fat, \$900/ea.; Sim Angus cow w/1mo. twins at side, \$2,500/all 3. Clayton Shinn, 1765 Badger Run Rd., Sistersville, 26175; 652-1346.

To Submit

an Ad: >

Reg. Polled Hereford 16-mo. bulls, 2, Small Town Kid/Tank 45P blood, low birth wt., calving ease, good disp., \$1,400. Vern Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633; 661-0024.

Equipment Sales

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

Ford '47 9N tractor, \$2,000. Bill Bjorkman, P.O. Box 1443, Morgantown, 26507; 692-1715.

NH 846 round baler, makes 5x5 bales,clean, adjusted & ready to use, can email photos, \$1,600; 8' galvanized water tank, \$150. Linda Buchanan, 1011 Crest View Dr., Creston, 26141; 354-7506

Baltimatic mini spreader, 3-pt. hitch, PTO driven, \$175; Bush Hog, 71/2' finish mower, good cond., \$1,850; pig pole, \$65; set of 14" dbl. plows, \$325; set of MF 6' adjustable disc., \$850; more equip. Jim Croy, 480 Carl Wake Rd., Princeton, 24739; 425-1009; evenings.

Ford 400 farm tractor, 3-cyl., gas, 8-speed, ps, rear hyd., starts easy, no smoke, \$4,900. William Fletcher, 431 Viola Rd., Fairmont, 26554; 816-3585.

MF 450 round baler, elec. tie, good cond., \$2,000. Pete Hammond, 172 Sandy Crk. Rd., Washington, 26181; 483-1748.

Hay barn elevator, \$500. Charles Hicks, 170 Hicks Lane, Beaver, 25813; 575-9594.

AGCO-Hesston 4570 in-line sq. baler, shed kept, about 1,500 bales per yr., \$7,200. Luke Hunter, 1702 Sycamore Crk. Rd., Ripley, 25271; 377-8226.

McHale '05 wrapper,excel. cond., kept under roof winter, \$9,500; Kuhn GMD 600 disc mower, good cond., stored under roof in winter, 3,500. Woody Ireland, 342 Ireland Rd., Pullman, 26421; 349-2957

Kennco '20 Water Wheel transplanter, 36' hole spacing, \$3,500. Ashley Kedward, 3821 Butcher Bend Rd., Mineral Wells, 26150; 482-7010

Hesston 5330 baler. \$1,500: Int'l 4x5 baler. \$3,500. Tom McLaughlin,

Int'l 61/2' disc, \$850; Ford 2-bottom plow & kicker hay tedder, \$650/ea.; MF sickle bar mow-er, \$1,800; hay crimper, JD hay tedder, single bottom plow, corn planter & dump rake, \$325/ ea.; more equip. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 392-5231.

MF 1085 newly in-frame engine overhaul, \$10,000 or trade for 6,000 lb -8,000 lb mini excavator. Bill Miller, 220 McKinney Branch Rd., Danville, 25053; 369-5341.

NH 272 sq. baler, , \$750. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 678-7302. Round bale feeder, silver, good cond., \$150.

Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346.

Hay elevator, 16' w/motor, \$500. Bill Shackelford, 268 W. Oak Dr., Masontown, 26542; 864-5462 H Farmall tractor good tires, excel. cond.,

barn kept, 12 volts, starts & runs good, \$12,950. Ralph Shirley, 2801 Archery Club Rd., Letart, 25253; 812-4942.

Int'l #25 2-row potato planter, \$1,500; HM tedder, \$500. Tim Wade, 1274 Huntersville Rd., Marlinton, 24954; 799-6468.

Disk harrow 5', 3-pt hitch adjustable angel, notched & straight cutters, used only 2 times, garage kept, \$500. David Whanger, 58 Westview Acres Rd., Buckhannon, 26201; 472-3902; 456-4760.

Finish mower, 6', 3-pt. hitch, \$700. Gerald Wolford, P.O. Box 1, Amma, 25005; 565-4310; 951-1118.

REGISTERED MINIATURE & MID-SIZE BULL BREEDING SERVICE You must produce a recent veterinary disease test for negative BVD, BLV & Johnnes 2579 Sauls Run Rd., Buckhannon WV Mark Miles, 472-2558.

Equipment Wants

Phone: 304-558-2225 Fax: 304-558-3131

Email: marketbulletin@wvda.us

Mail: 1900 Kanawha Boulevard, E.

Charleston, WV 25305

Farmall 130 or 140 w/heaters for growing potatoes that goes underneath the tractor: shifter for 14" Williams Stone Burr Grinder. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201; 472-8245.

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.

Calhoun Co.: 96¹/₂ A. w/house, ¹/₂ open, ¹/₂ woods, good water well, free gas, sm. barn, equip. shed, on a good rd., 5 miles to Rt. 47, \$200,000. George Cooper, Box 287, Creston, 26141; 354-7356. Greenbrier Co.: 80 A. w/house, barn, out-

bldgs., 10 A. hayfield, springs, crks., ponds, fruit treed, 70 A. woods, 7 miles from Dawson exit, \$485,000. 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, \$230,000. Katrina Reynolds, P.O. Box 96, Frankford, 24938; 497-2014.

Fayette Co.: 105 A. w/house, well, septic, 10 A. hay field, 35 A. fenced pasture, runningstreams, 40x28 hay shed, 30x50 equip. shed, old barn w/water in it, pond, woods, \$224,000/ obo. Ronald Shawver, 8430 Bacus Mtn. Rd., Meadow Bridge, 25976; 484-7140.

Farm Wants

Farm w/house, barn, good water supply, needs to have some pasture, near E. Morgantown, must be within 2 hrs. of Pittsburgh PA. Ronald Shawver, 17498 N. SR 20, Meadow Bridge, 25976; 484-7140.

Goat Sales

MDGA reg. Mini Oberhasli, 5/21 2nd generation, does & bucks, dam raised, \$200/ea. Cathy Hudson, 178 Beech Fork Circle, Lavalette, 25535; 544-4715; adamalsmom@frontier.com. ADGA reg. Alpine adult buck, milkers & kids,

\$250/up. Phyliss Hutchinson, 2102 Sunset Dr., Elkview, 25071; 965-3900.

Boer spring kids, lots of colors, doelings, parents on premises \$200/up; bucklings, \$175/ up. Charmene Meadows, 3650 Pluto Rd., Shady Springs, 25918; 222-7847.

Billys Pygmy/Pygmy cross bucks, 12, black, black/white & gray, healthy, ready to breed, grades but great quality, healthy, \$125/ea. Tim Miller, 116 Delight Dr., Gerraldstown, 25420; 229-8487

Mini Nubian 1-yr. wool reg. buck, tested & clean herd, \$300. Jean Pfau, 194 Lighthouse Lane, Fayetteville, 25840; 663-2191.

1/2 Pygmy 1/2 Nigerian Dwarf, baby goat twins, boy & girl, beautifully marked, billy will make nice herd billy, \$275/ea. Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346.

Nubian/Boer/Kiko cross 5.-mo. billys, dapple colored, \$200/ea. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 704-7667.

Hog Sales

Tamworth 15-wk. piglets, boys are castrat-ed, \$80. Zenon Pawlowski, 270 McGregor Dr., Sutton, 26601; 765-7171.

Horse Wants

Qtr. Horse mare or filly, good family attitude, must be kid safe, no bad habits. Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346

> HORSE TRAINING, RIDING **LESSONS & BORDING** Honeysuckle Farm, HC 65, Box 366,

Tornado WV Gary Medley, 395-3998.

Job Wants

PAGE 7

Someone to cut my hay, 25 A, you get all the hay. Dave Bowen, P.O. Box 321, Lumberport, 26386; 584-4094.

Sheep shearer to shear a mixed flock of long wool sheep. Linda Zinn, 2162 Skelton Run Rd., Wallace, 26448; 782-3704.

Plant Sales

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

Elephant garlic, \$22/lb., ppd w/planting in-structions/recipes. Chuck Wyrostoki, 230 Griffith Run, Spencer, 25276; 927-2978; wyro@appalight.com.

Poultry Sales

Barnyard mix chicks & the hen that hatched them out, hen is less than 1-yr., has sat & hatched out 2 times, \$45/neg. Joel Ferguson, 175 Sassafras Rd., West Columbia, 25287; 882-3020.

Sheep Sales Lambs, \$150; sheep \$250. Keegan Barker, 199 Keegan's Bluff, Chapmanville, 25508; 792-9367

Hamp/Suffolk 3/21 ram, club lamb breed-ing, \$600. Tyler Chisler, 1279 Range Rd., Wadestown, 26590; 662-6235.

Horned Dorset 3/21 ram lamb, \$325. Lowell Hedrick, 1042 Lower Timber Ridge Rd., Seneca Rocks, 26884; 567-2027.

Hamp/Suffolk: 3-yr. ram, \$450; yrlg. ram, \$550; yrlg. ewes, \$350; 3/21 ewe lambs, \$275; 3/21 ram lambs, \$350. Kevin Jones, 1039 Range Rd., Wadestown, 26590; 476-1247

Crossbred yrlg. rams, \$350/up; reg. Suffolk yrlg. rams, \$400; reg. lamb rams, \$300/up. Lucy Kimble, P. O. Box 241 Cabins, 26855; 257-1442;

Kimble, P. O. Box 241 Cabins, 26855; 257-1442; 257-8532; after 6 p.m. **Coopworth** reg.: lambs, \$250-\$275; 6-mo. -12-mo., \$300-\$400; adult ewes, \$325-\$400; adult rams, \$400-\$600; Jacob: ram lambs, \$175-\$225; 6-mo. ram lambs, \$225-\$300; 3-yr.-6yr. ewes, \$275-\$350; more sheep. Debbie Martzall, 2576 Laurel Crk. Rd., Tanner, 26137; 462-8043; heartsofthemeadow@gmail. **Suffolk** 3-yr ram proven breader \$250;

Suffolk 3-yr. ram, proven breeder, \$250; pure Suffolk ram & ewe lambs, can be reg. \$300/ ea. Ronnie Vance, P.O. Box 244, Seneca Rocks, 26884; 567-2618. **75%** Katahdin& 25% Dorper cross 5-mo.

ram lambs, brown & white, all twin births, \$200/ ea. Jeremy Vance, 827 Guy Dice Rd., 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.

Pure Blue Heeler 5/21 pups, docked, vacc./ wormed, parents on premises, work cattle & sheep great, \$350/ea. Ivan Banks, 1074 Country Lane Rd., Petroleum, 26161; 628-3659.

Aust. Shep. dbl. reg. CKC & ASDR black tri-colored male, \$500, tails docked, all vacc./ wormed. Victor Bridges, 3101 Laurel Crk. Rd., Greenville, 24945; 832-6674; 646-3563.

AKC Anatolian Shep. livestock guardians, working parents on premises, \$600. Jonell Carver, 3178 Miletus Rd., Salem, 26426; 871-6288; turtleridgefarmllc@gmail.com.

CKC reg. Collie pups, sable & white, vacc./ wormed, parents on premises, \$500/up, depending on markings. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Hay sq. bales, mix grass, \$5/bale. Robert Dorsey, 691 Eli Fork Rd., Sumerco, 25567; 342-5712.

Hay '21 1st cut sq. bales, mixed meadow grasses, cond. & sprayed for weeds, \$3.50/bale near Summersville. Charles Duffy, 53 Hawick Rd., Inwood, 25428; 676-7790; cdsbduffy@comcast.net.

Acreage: Marion Co., 5.5 A., wooded hill-top, 4 WD access, just off I-79 exit, util. near by, \$35,000. William Fletcher, 431 Viola Rd., Fairmont, 26554; 816-3585. AKC reg. German Shep. pups, \$800. Samuel Gaskin, 1144 Gaskin Hollow Rd., Salem,

Rabbits, Flemish Giant & New Zealand mix,

Acreage: Putnam/Jackson Co., 125 A.,

Hay '21 4x4 net wrapped, out of field, \$35/

\$10/ea. Moses Gingerich, 1269 Indian Crk. Rd.,

woods, pasture, sm. pond, hay, semi paved rd.,

elec., septic, drilled well, stream, Liberty area,

\$185,000 R Good 8818 Sissonville Dr Sis-

bale; out of barn, \$bale. Phil Haller, 29 Proudfoot

sonville, 25320; 336-573-9475.

Rd., Philippi, 26416; 457-1477.

26426; 782-3548.

Ballard 24918

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

PAGE 8

CLASSIFIED ANNOUNCEMENTS CONTINUED

Maple syrup, pure WV: \$16/qt.; \$10/pt.; \$6/½ pt.; \$3/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831. Rabbits 8-wks., \$12/ea. Ray Herron, 958 Turley Fork Rd., Sand Fork, 26430; 462-8611.

Wooden rabbit hutch, wire inside cage w/removable pan on wheels, \$150; inside wood rabbit hutch, \$40, can text or email pictures. Cathy Hudson, 178 Beech Fork Circle, Lavalette, 25535; 544-4715.

Irrigation system: 20 joints of 3" pip, 30' long; 3" gas pump, all pipes alum., \$960. James Keaton, 20 Cowhide Branch Rd., West Hamlin, 25571; 824-5328.

Rabbits, mini Lop babies, cream & broken cream/brown fur, \$20/ea. Colette Lindley, 279 Ruskin Dr., Beckley, 25801; 731-5272.

Irrigation system: 20 joints, 3', 30' long; 12 joints, 2", 30' long; 3" pump, good cond., \$960. James Keaton, 20 Cowhide Branch Rd., West Hamlin, 25571; 824-5328.

Hay 4x5 round bales, mix of orchard grass, timothy & clover, limed & fert., stored inside, \$45/ bale. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 379-1026; 216-3631.

Hay 4x5 round bales, mix of orchard grass, timothy & clover, limed & fert., stored inside, \$45/ bale. Russell Livengood, 3031 Little Sandy Rd., Bruceton Mills, 26525; 692-9979.

Hay 1st & 2nd cut 4'x58" round bales, sliced net wrapped, dry & high moisture, \$40-\$50/bale, depending on type. Bill McCormick, 517 Tall Hickory Lane, Ronceverte, 24970; 646-7760.

Acreage: Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$65,000; 98 A 80% woods, 20% fields w/year round stream, 50% fenced, \$1,250/A., partial financing avail. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Trailer, ;95 Kiefer Built Alum stock, 12' long 5'9" wide, 6'10 high, excel. cond., \$5,000. Patrick Neal, 344 Oakmount Dr., Calvin, 26660; 651-7551; 742-5719.

Hay 4x4 round bales, never wet, \$35/bale. Scott Nutter, 1134 Burr Rd., Mt. Lookout, 872-9114.

Hay Ig. sq. bales, quality mixed grasses, easy access, \$4/bale/out of field; \$6/bale/out of barn. Larry Parsons, 76 Maple Drive, Evans, 25241: 372-4575.

Acreage: Braxton Co.: 84 A., on Polemic Run Rd., Sutton, 1½ miles off Hwy. 19, mostly woods, 3 A. nice lot, water well, elec., stone cellar, \$115,000, pictures avail. Zenon Pawlowski, 270 McGregor Dr., Sutton, 26601; 765-7171.

Hay 2nd cut 4x4 round bales, mixed grass & clover, \$35/loaded from the field, ready late August/early Sept. Georgette Plaugher, 2377 Seven Island Rd., Parson, 621-3515.

GARDEN CALENDAR

Aust. Cattle Dog 15½-mo. female, spayed, \$175, will meet ½ way. Abby Ramey, 840 Little Harts Rd., Harts, 25524; 785-2225.

Freestone Peaches, \$20-\$25/bu.; Apples: Gala, Cortland, MacIntosh, Rambo, Wolf River, \$10-\$12/bu., bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

Hay '21 4' round bales, quality mix w/lots of clover, \$30/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 619-8454.

Miscellaneous Wants

Rabbits. Lisa Sheets, Rt. 1, Box 2, Dunmore, 24934; 456-4071. Louet S-10 spinning wheel. Linda Zinn. 2162

Skelton Run Rd., Wallace, 26448; 782-3704.

PRESTON CO. TRACTOR & MACHINERY SHOW
August 14; 8 a.m5 p.m.,
Craig Civic Center
Kingood WV
698-4039.

____ Food Safety Concerns, cont. from page 2

Yet another consideration is how will customers find you online? The WVU Extension Service recently launched an exciting new project called the West Virginia Local Foods Finder Map. This map was designed as a one-stop place to help producers, processors and other small agribusinesses communicate real-time information to their consumers, so they are aware of products available for sale. This helps the producers to stay in business and help families access local and regional farm products right in their local community. The map is located at https://extension.wvu.edu/ agriculture/sustainable-agriculture/ wv-local-foods-map-directory.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail. wvu.edu if you have any questions, or to register for a Food Safety Course, or to learn more about this and other trainings on how to comply with food safety requirements.

AUGUST 2021

Contract of the second and the seco



Over at the barns, our WVDA Animal Health staff plays a major role at the fair. They'll be on hand throughout the 10-days to inspect animals that enter the fairgrounds to make sure there are no signs of communicable diseases. They also ensure all testing requirements have been met and proper movement documents are in place. If you have animal health questions, you can call the WVDA Animal Health Division at 304-558-2214.

WVDA staff will also have an informational booth near the dairy birthing center to discuss West Virginia dairy programs. Staff will host dairy trivia with prizes, daily.

The WVDA's Poultry Building is another great place to visit. Inside you'll find all sorts of feathered friends from turkeys to ducklings and hands-on activities for the kids. The Poultry Building hours are 10:00 a.m. - 8:00 p.m.

We hope you'll visit us during the state fair. We can't wait to show you all the great things that are happening in West Virginia agriculture.



Source: WVU Extension Service Garden Calendar

	-				
AUGUST 2	Water plants deeply each time.	AUGUST 12	Harvest okra pods every other day.	AUGUST 27	Seed arugula.
	Seed beans and peas for fall crop.		Install sod.	AUGUST 28	Seed Ethiopian kale as replacement
AUGUST 3	Seed spinach. Seed fall carrots.	AUGUST 13	Seed rutabagas. Seed Asian greens.		for arugula.
AUGUST 4	Plant cabbage for fall crop.	AUGUST 14	Watch for powdery mildew on pumpkins	(or	6
AUGUST 5	Plant Chinese cabbage.		and winter squash.		
AUGUST 6	Seed lettuce for fall crop.	AUGUST 16	Seed radishes and leeks.		
	Watch for downy mildew.	AUGUST 17	Plant Strawberries.	<u>ک</u> «	
AUGUST 7	Seed mustard greens and radishes.	AUGUST 18	Install sod. Seed fall herbs.		
AUGUST 9	Seed fall cucumber.	AUGUST 19	Seed bok choy.	TR	
	Control broadleaf lawn weeds	AUGUST 20	Turn compost		
	Seed collards.	AUGUST 21	Seed turnips.		
AUGUST 10	Chill spinach, beet or carrot seed for	AUGUST 24	Plant collards.		
	1 to 2 days before sowing.	AUGUST 25	Seed lawn.		
AUGUST 11	Take note of new varieties. Seed beets.	AUGUST 26	Apply nitrogen to strawberries.		
			• • • • • • • • • • • •		

Articles in this publication may be reprinted, with the exception of advertisements, when a credit by-line is given to the West Virginia Department of Agriculture. The use of trade names in this publication is for purposes of clarity and information only. No endorsement is made or implied of any product, nor is it implied that similar products are less effective. Statement of Policy Regarding Equal Opportunity and Participation in Programs: It is the policy of the West Virginia Department of Agriculture to provide its services and programs to all persons without regard to sex, race, color, age, religion, national origin or handicap.

COMMUNICATIONS DIRECTOR: Crescent Gallagher • EDITOR: Jennifer Smith Poling • Designer: Brooke Deardorff Francke • Contributer: Mick Posey

The Market Bulletin