

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

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WV BEEKEEPER LEADS THE HIVE



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

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 beekeeping 101.

"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 Varroa 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 Varroa 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/>.

STATE FAIR OF WEST VIRGINIA

RETURNS 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 day at 2:30 p.m.

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-to-consumer 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 cross-contamination 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 cross-contamination.

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](#)

2021 WEST VIRGINIA WOMEN *in agriculture*

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!"

TOTALLY TOMATOES!

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
- ½ cup bread crumbs
- 2 teaspoons coarse kosher salt
- ¼ teaspoon ground black pepper
- 1 quart vegetable oil for frying

Step 1

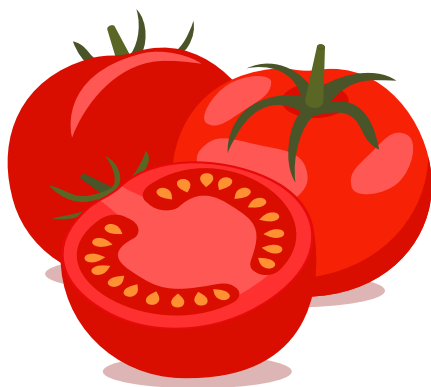
Slice tomatoes 1/2 inch thick. Discard the ends.

Step 2

Whisk eggs and milk together in a medium-size 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
- ½ 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.



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.

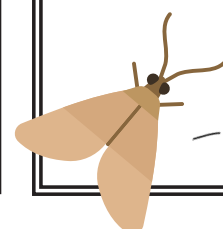
Rabbit Hemorrhagic Disease Virus (RHDV)

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.



SEE A POTENTIAL INVASIVE PEST?

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



West Virginia Grown

Rooted in the Mountain State



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

BRAXTON

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

CLAY

- Legacy Foods
- Ordinary Evelyn's
- Sparks 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

- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables
- Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC

HAMPSHIRE

- Kismet Acres Farm
- Powder Keg 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

HARRISON

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

JACKSON

- 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
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks LLC

LEWIS

- Garton Farms
- Lone Hickory Farm
- Novak Farms
- Smoke Camp Craft

LINCOLN

- Anna Bell Farms
- Hill n' Hollow Farm & Sugarworks
- Estep Branch Pure Maple Syrup
- Berry Farms
- J & J Bee Farm
- Justice Farms
- Wilkerson Christmas Tree Farm
- Ware Farms
- Simply Hickory

MARION

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

MARSHALL

- Eco-Vrindaban Inc.
- Gopi Meadows
- Hazel Dell Farm
- NJ's Kettle Corn
- Struggling Acres Farm
- Providence De Fleur

MASON

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

MERCER

- Hillbilly Farms

MINERAL

- Green Family Farm
- Indian Water Maple Company

MONONGALIA

- Neighborhood Kombuchery
- The Kitchen
- WVU
- Boone's Bees and Trees

MONROE

- Bee Green
- Spangler's Family Farm

MORGAN

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

NICHOLAS

- Dave's Backyard Sugarin'
- Kirkwood Winery
- White Oak Acres
- Woodbine Jams and Jellies, Inc.

OHIO

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

PENDLETON

- Brushy Mountain Tree Farm LLC
- Blackthorn Estates Nursery
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmour Farm
- Dean's Gap Farm, LLC

POCAHONTAS

- Brightside Acres, LLC
- Brush Country Bees
- Frostmore Farm
- Wilfong Farms

PRESTON

- Andor Peppers
- Me & My Bees LLC
- Maryland Line Farm
- Mountindale Apiaries
- Possum Tail Farm
- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Valley Farm Inc.
- Vested Heirs Farm

PUTNAM

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles

RALEIGH

- Appalachian Kettle Corn
- Bailey Bees
- Daniel Vineyards LLC
- Shrewsbury Farm
- The Farm on Paint Creek/Sweet Sweeneysburg Honey

RANDOLPH

- Poe Run Craft & Provisions Inc.
- The Bryer Patch

- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery

RITCHIE

- Turtle Run Farm
- Five Star Beef

ROANE

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

SUMMERS

- Cheyenne Farm
- Sprouting Farms

TAYLOR

- A Plus Meat Processing
- Triple L Farms

TUCKER

- Mountain State Honey Co. LLC
- R&A Honey Bees LLC
- Seven Islands Farm LLC

TYLER

- Cedar Run Farm
- Creekside Farms
- Uncle Bunk's

UPSHUR

- Appalachian Acres Inc.
- Lucky Lucy Farm
- Mountain Pride Farms LLC
- Mountain Roaster Coffee
- Old Oak Farms
- Zul's Frozen Lemonade, Inc.

WAYNE

- Elmcrest Farm
- LC Smith LLC dba Lovely Creations Handmade Soaps and More
- Stiltner's Apiaries

WEBSTER

- Custard Stand Food Products
- Copperhead Row Hemp Farms WV, LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

WETZEL

- Thistle Dew Farm Inc.
- Wetzel County Farmers Market

WIRT

- Appalachian Willows
- Riverbend Farms & Gardens
- White Picket Farm LLC
- Stone Road Vineyard

WOOD

- IN A JAM! LLC
- Minner Family Maple Farm LLC
- Community Resources, Inc. - Hope Grows
- Stomp-n-Grounds Craft Coffees

WYOMING

- Appalachian Tradition
- Tarbilly's BBQ
- Halsey Farm

JOIN OUR LIST!

☎ 304-558-2210

✉ wvgrown@wvda.us

🌐 <https://agriculture.wv.gov/ag-business/west-virginia-grown/>



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

TYPE OF SALE	LOCATION	DAY	DATE	TIME	PHONE # -304
C	JACKSON COUNTY REGIONAL	SAT	AUG. 14	11:00 AM	373-1269
B-T	WESTON LIVESTOCK	FRI	AUG. 20	9:00 AM	269-5096
B-T	WESTON LIVESTOCK	SAT	AUG. 21	10:00 AM	269-5096
C	JACKSON COUNTY REGIONAL	SAT	AUG. 28	11:00 AM	373-1269
FG	WESTON LIVESTOCK	SAT	AUG. 28	10:00 AM	269-5096
FG	WESTON LIVESTOCK	SAT	SEPT. 4	10:00 AM	269-5096
C	JACKSON COUNTY REGIONAL	SAT	SEPT. 11	11:00 AM	373-1269
FG	WESTON LIVESTOCK	SAT	SEPT. 11	10:00 AM	269-5096
BB	BUCKHANNON	TUE	SEPT. 14	9:00 AM	472-5300
G-T	WESTON LIVESTOCK	THUR	SEPT. 16	9:00 AM	269-5096
Special	POCAHONTAS PRODUCERS	FRI	SEPT.17	7:00 PM	799-4852
Y-C	SOUTH BRANCH VALLEY	SAT	SEPT. 18	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	SEPT. 18	10:00 AM	269-5096
Y-C-T	POCAHONTAS PRODUCERS	SAT	SEPT. 18	2:00 PM	799-4852
BB	BUCKHANNON	TUE	SEPT. 21	9:00 AM	472-5300
G-T	WESTON LIVESTOCK	THUR	SEPT. 23	9:00 AM	269-5096
C	JACKSON COUNTY REGIONAL	SAT	SEPT. 25	11:00 AM	373-1269
FG	WESTON LIVESTOCK	SAT	SEPT. 25	10:00 AM	269-5096
QA	BUCKHANNON	FRI	OCT. 1	1:00 PM	472-5300
Special	POCAHONTAS PRODUCERS	FRI	OCT. 1	7:00 PM	799-4852
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 2	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 2	10:00 AM	269-5096
Y-C-T	POCAHONTAS PRODUCERS	SAT	OCT. 2	2:00 PM	799-4852
C	TERRA ALTA	WED	OCT. 6	10:00 AM	789-2788
B-T	WESTON LIVESTOCK	FRI	OCT. 8	9:00 AM	269-5096
C	JACKSON COUNTY REGIONAL	SAT	OCT. 9	11:00 AM	373-1269
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 9	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 9	10:00 AM	269-5096
BB & B	BUCKHANNON	TUE	OCT. 12	9:00 AM	472-5300
Y-C	TERRA ALTA	FRI	OCT. 15	2:00 PM	789-2788
Special	POCAHONTAS PRODUCERS	FRI	OCT. 15	7:00 PM	799-4852
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 16	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 16	10:00 AM	269-5096
BRED/CULLCOW	POCAHONTAS PRODUCERS	SAT	OCT. 16	2:00 PM	799-4852
C	JACKSON COUNTY REGIONAL	SAT	OCT. 23	11:00 AM	373-1269
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 23	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 23	10:00 AM	269-5096
Bred Cow	SOUTH BRANCH VALLEY	FRI	OCT. 29	6:00 PM	538-6050
Y-C	SOUTH BRANCH VALLEY	SAT	NOV. 6	10:00 AM	538-6050
C	JACKSON COUNTY REGIONAL	SAT	NOV. 13	11:00 AM	373-1269
Y-C-T	POCAHONTAS PRODUCERS	SAT	NOV. 13	2:00 PM	799-4852
BB & B	BUCKHANNON	WED	DEC. 1	2:00 PM	472-5300
C	JACKSON COUNTY REGIONAL	SAT	DEC. 11	11:00 AM	373-1269
Y-C-T	POCAHONTAS PRODUCERS	SAT	DEC. 11	2:00 PM	799-4852

SPECIAL GRADED FEEDER SALES

FARM FRESH CATTLE

TYPE OF SALE KEY

- B - BOARD
- BB - BOARD & BARN
- C - FEEDER CALVES
- CC - CLUB CALVES
- QA - QUALITY ASSURANCE
- S - STATEWIDE BOARD SALES
- ST - STEERS ONLY
- T - TEL-O-AUCTION AVAILABLE

FOR MORE INFORMATION, CONTACT:

JONATHAN HALL
WEST VIRGINIA DEPARTMENT OF AGRICULTURE
1900 KANAWHA BLVD. E.
CHARLESTON, WV 25305
304-541-5460

KEVIN S. SHAFFER, PH. D.
WVU EXTENSION SERVICE
2084 AGRICULTURAL SCIENCES BUILDING -
PO BOX 6108
MORGANTOWN, WV
26505-6108
304-293-2669

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

**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 Livingood, 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 lg. 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, ½ 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 Plaughter, 2377 Seven Island Rd., Parson, 621-3515.

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.m.-5 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.

State Fair of West Virginia,
 cont. from page 1

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.

AUGUST 12-21, 2021

Source: WVU Extension Service Garden Calendar

**GARDEN CALENDAR
 AUGUST 2021**

- AUGUST 2** Water plants deeply each time. Seed beans and peas for fall crop.
- AUGUST 3** Seed spinach. Seed fall carrots.
- AUGUST 4** Plant cabbage for fall crop.
- AUGUST 5** Plant Chinese cabbage.
- AUGUST 6** Seed lettuce for fall crop. Watch for downy mildew.
- AUGUST 7** Seed mustard greens and radishes.
- AUGUST 9** Seed fall cucumber. Control broadleaf lawn weeds. Seed collards.
- AUGUST 10** Chill spinach, beet or carrot seed for 1 to 2 days before sowing.
- AUGUST 11** Take note of new varieties. Seed beets.

- AUGUST 12** Harvest okra pods every other day. Install sod.
- AUGUST 13** Seed rutabagas. Seed Asian greens.
- AUGUST 14** Watch for powdery mildew on pumpkins and winter squash.
- AUGUST 16** Seed radishes and leeks.
- AUGUST 17** Plant Strawberries.
- AUGUST 18** Install sod. Seed fall herbs.
- AUGUST 19** Seed bok choy.
- AUGUST 20** Turn compost.
- AUGUST 21** Seed turnips.
- AUGUST 24** Plant collards.
- AUGUST 25** Seed lawn.
- AUGUST 26** Apply nitrogen to strawberries.

- AUGUST 27** Seed arugula.
- AUGUST 28** Seed Ethiopian kale as replacement for arugula.

