"Telling the story of West Virginia Agriculture"

KENT A. LEONHARDT, COMMISSIONER

# www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER



William Taylor and Callie Taylor Dayton may just be two of the busiest people you'll meet come the holiday season. This father-daughter duo owns and operates May Tree Farm in Grant County. It's one of the largest wholesale/choose and cut Christmas tree operations in the state. But the Taylors didn't start out as Christmas tree farmers.

"I'm a fourth-generation farmer. I've been in it all my life," explains William. "My grandfather came back to West Virginia from Texas in 1890-something and started farming on the homeplace where I grew up, which is three miles west of Petersburg. He had beef cattle, and that's what we still do today. We run about 450 mother cows. We also raise broilers for Pilgrim's Pride, about 200,000 at a time. We have six poultry houses."

You'd think that would be enough to keep William busy.

"It's not like I needed another enterprise," he laughs.

But when May Tree Farm came up for sale in 2014, the Taylors took a leap of faith and purchased the property.

"It was more about the land. This tree farm borders property we already owned. Initially, I was looking at harvesting the trees that were here and transitioning it into a cattle farm. So, we decided to take the plunge. Once we got into it, it was so well set up and already had a customer base. It was kind of silly not to keep it going as a Christmas tree farm," says William.

May Tree Farm actually got its start in the 1970s. Forester Larry May owned the operation for more than three decades and grew his own seedlings in a greenhouse on the property. Customers came from near and far to choose and cut a May Christmas tree. William says he was lucky enough to purchase the property after May passed away.

"This farm is about 200 acres. It's not all in trees, but we try to keep about 75,000 trees in the ground at all times. You're looking at about a seven to eight year time frame from when the trees are planted to when you call sell them," explains William.

The Taylors plant anywhere between 12,000 to 15,000 trees annually. William estimates they'll harvest about 4,500 trees this holiday season and

hope to increase that to 10,000-plus in the coming years as the trees they plant start to mature. A big chunk of the trees ready for sale were harvested in early November.

"We started cutting November 1. We wait later than most people because I want the freshest product I can get for our wholesale trees. They go out the week of Thanksgiving," explains William.

Four tractor trailers loaded with May Christmas trees will arrive at farmers' markets and Christmas tree lots in the D.C. area and will go on sale the day after Thanksgiving. Another truck will take the trip to Capitol Market in Charleston where the Taylors set up shop. The rest of the mature trees will be sold on site where hundreds of families travel to choose and cut their perfect tree. And selling them is Callie's area of expertise.

"We bought the farm in November of 2014, right in the middle of harvest season. The whole family just jumped right in," says Callie. "We had a junky little card table with a little cash register. That's all we had. Since then, we take what we learn and try to improve the following year."

The farm is truly a family operation.

We don't just sell the tree, we sell the experience.
A lot of people will spend hours here looking for the perfect tree.

Callie Taylor Dayton - May Tree Farm

"On a typical morning during the Christmas season, we roll in before 9:00. Once we open for business, we each have our different roles," says Callie. "I'm the one running the cash register. Dad is typically getting everyone going at the baler, getting trees loaded out. We always have hot chocolate for the guests. My Aunt Nancy takes care of that. My Uncle Mike is also involved in the operation. My mom

and husband are here, too. Even our neighbor Vicki is here to help out. It is non-stop all day!"

The Taylors aren't just selling Christmas trees. Callie says they're selling an experience.

"We do everything we can to make it a fun time. Families get to go out with a saw, find their perfect tree and cut it down on their own. The kids are always super excited about that. Some folks will buy one tree; some will buy two or three," according to Callie. "We're a family-owned operation. We really care about our product and we're happy to assist our customers to make this a great experience for them."

Customers have a lot of trees to choose from.

There are Douglas fir, concolor fir, blue spruce, Scotch pine, Canaan fir, Turkish fir and Korean fir. So, what is the most sought after tree on the farm? William says it varies from year to year.

"Last year, the most popular was the concolor fir. For a while, the Turkish firs were pretty popular, too. Wholesale-wise the Frazier firs are our best sellers. We're trying a few new trees," says William. "That's the thing about this business. I have to figure what I can sell eight years from now. It's a lot harder than raising cattle."

As for the farm's customer base, they come from all over.

"We have older folks that have come here before we bought it. They'll show up and say, 'We know where we're going.' But every year we're amazed at how many new customers we have," says William.

Callie, whose day job is as an economic developer for Grant County, knows how important it is to grow your customer base. With a limited advertising budget, she says they've been able to market the business using Facebook and word of mouth. But one of their biggest marketing tools is a large May Tree Farm sign at the entrance to the property that sits just off Corridor H."

"We have a lot of local people who buy their tree from us," explains Callie. "But we do see a lot of our customer base come from the Washington, D.C./Virginia area. Many of them are traveling Corridor H up to Canaan Valley or the Thomas/Davis area. They'll stop on their way back home to get a tree."

— Oh, Christmas Tree!, cont. on page 8

# For the Sake of Our Economy and Competitiveness, Tax Changes Must be Scrutinized

We cannot tax ourselves into prosperity, but that is exactly what some in Congress think we can and should do. While talks around infrastructure and the "Build Back Better Plan" should bring significant investment to communities throughout West Virginia, ideas for how to pay for these packages are concerning.

Fortunately, there are lawmakers who are taking a slow-and-steady approach to these discussions. Rather than diving headfirst into new taxes and spending, these lawmakers are instead taking a thoughtful look at just how new taxes would be implemented and how they would affect American workers, businesses and communities. But as these talks drag on, so does the threat of higher taxes.

As the West Virginia Commissioner of Agriculture and a former small business owner and farmer, I am always wary of potential tax increases - not only due to consequences that would befall farms, small businesses and the agricultural industry, but also for the negative ramifications to our economy. West Virginians worked hard to keep our state on track during the pandemic, and we cannot afford to be bogged down by extra tax payments at a time of economic volatility.

It is no secret that while West Virginia communities were hit hard by the pandemic, our economy was able to weather the storm. In 2021, our state budget had a surplus of over \$400 million in revenue. However, our strong economic performance was due in part to the proliferation

of startups and other small businesses, as well as the strength of the agricultural industry and other essential sectors. Increasing taxes on these industries will only set us back, rather than set us up for the future.

One tax increase that is under consideration is the Global Intangible Low Tax Income (GILTI) rate, which places a fee upon profits made abroad by American companies. Currently, the United States is the only country that taxes the global income of its multinationals. At its current figure of 10.5%, GILTI has reduced the rate of offshoring money and kept earnings here at home. But raising this fee would add more financial obligations to essential industries and reduce American competitiveness.

It should also be noted that the plan to increase GILTI includes aligning it with a global minimum tax that is currently being developed by the Organization for Economic Co-operation and Development (OCED), an intergovernmental economic group of 38 member countries, including the United States. It is important for American competitiveness, and jobs, that any changes to GILTI do not go further or faster than the OECD process.

In the current version of the revised reconciliation bill, changes to GILTI would not take effect until 2023. But it is more than likely we will not know which OECD countries have implemented their own GILTI-style global minimum tax until at least 2024. That means that rivals like China could use the OECD process to gain a short, or even long, term

competitive advantage over American companies. This is especially worrisome after we fought so hard through trade negotiations to even the playing field for the American farmer and other businesses. China continues to leverage unfair advantages for their corporations which has resulted in Chinese companies surpassing the number of American businesses on the Fortune 500.

Any potential tax increase is concerning for our farmers, especially as they experience supply chain issues, rising costs and uncertainty within regulations. It should also be noted that as part of the push to increase corporate income taxes, lawmakers are also hoping to make significant changes to capital gains and estate taxes. These changes would undoubtedly affect farmers across West Virginia and impede their ability to keep their homesteads within their family.

Now, more than ever, we need to make policy choices that put workers and communities first. The proposal to increase GILTI and make changes to other tax provisions does not boost American competitiveness nor benefit West Virginia's workers, businesses or economy, but rather hinders them. We cannot let Washington bureaucrats put us back to square one through bad policy decisions.

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Kent Leonhardt, Commissioner of Agriculture

# FOOD SAFETY AS A MARKETING TOOL - UNDERSTANDING THE DOS AND DON'TS

This month's food safety article continues to discuss things we want to improve on our farm for next year, as we reflect on the past growing season and begin preparations for the growing season ahead. This article focuses on using food safety practices on your farm as a marketing tool, and what you should and should not do. We know that agribusinesses are increasingly using buzzwords like 'naturally-grown' and 'organic' to get customers to notice them and buy their products. But with the continuous spate of foodborne outbreaks, current pandemic notwithstanding, we must consider whether our consumers would rather see words such as 'safely prepared' on our marketing materials.



Each year, major Listeria, Salmonella and E-Coli outbreaks continue to occur and are widely publicized. As such, it will come as no surprise that consumer concerns about the safety of the foods they eat are at an all-time high. One negative foodborne illness incident could damage and possibly compromise not only your reputation but also that of the wider local food system. In the case of bad publicity surrounding your business, reassuring customers about the safety of your food products after a food safety violation has taken place is usually too late, as the damage to your business' credibility and reputation may have already been done. So, is there a better time to reassure or inform your customers about your food safety efforts? Is it appropriate to promote the food safety practices and training being done at your business?

There are some concerns surrounding using food safety as a marketing tool. On the one hand, promoting your on-farm food safety practices could help inspire consumer confidence in your products. On the other hand, many in the business world frown upon using food safety as a marketing tool. They argue that food safety is a basic right of all consumers, and that all food should be responsibly grown and prepared for market, and safe to eat! For example, according to the FAO (Food and Agriculture Organization of the United Nations), "Consumers have a right to expect that the foods they purchase and consume will be safe and of high quality." On the legal side, there is the additional argument that when food safety is promised, food safety is expected! So, in a nutshell, using food safety as a marketing tool can be

somewhat complicated.

Whether you choose to integrate food safety into your marketing efforts may be optional but practicing food safety on the farm is not! Managing food safety from farm to fork should always be a primary concern. This starts with attending an approved food safety training course to learn what should be done and developing a food safety plan to ensure you have an action plan for how and when these practices are implemented, and how it gets documented (refer to earlier articles in this series for more information on these practices and writing a food safety plan). As far as using your food safety compliance as a marketing tool, here are some suggestions.

DON'T guarantee or promise that your food is safe (although you will argue that it is). Instead, DO communicate with your customers about the practices you implement on your farm with the consumers' health and safety in mind. Incorporate this food safety messaging into the 'story of your farm,' and allow your customers to draw their own conclusions about the safety and quality of your products. Consumers want to know that the foods they are eating have been prepared in a safe manner, stored safely, and presented in a safe manner at your markets as well.

—— Food Safety As a Marketing Tool... cont. on page 3

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Food Safety As a Marketing Tool... cont. from page 2

DO take the time to inform them of the practices you follow and the training you give to your employees to meet their concerns.

It is important to remember that consumers may not be as knowledgeable as you when it comes to food safety, and they may be acting on limited information and food safety myths. DO engage your customers in food safety education by strategically incorporating food safety messaging into your social media plan, using a softer or more subtle approach, rather than a harsher, 'in-your-face' approach.

In marketing, it is important to know who you are selling to and engage in relationship building with that specific customer based on communication and trust. For example, most of your customers may be women that want to avoid 'mom guilt' by ensuring she purchases the safest foods possible to provide the best for her family. DO use marketing strategies with that customer in mind – answer their questions about food safety concerns to build a relationship based on truth and trust. Remember, reassuring your customers about the safety of your products not only benefits your farm, but it also helps to inspire confidence in the entire local food system.

There are many educational resources available that can help you get your marketing game off on the right foot. Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions, or to register for the upcoming virtual 'Grower Produce Safety Training' or 'Writing your Farm Food Safety Plan' Training Workshops. These trainings will allow you to learn more about required trainings on how to comply with farm food safety requirements and ways to communicate with your customers. You can register for this training directly at https://bit.ly/3agc4HP.



Two-million lights will be twinkling this year at the West Virginia State Farm Museum to celebrate the Christmas season. The display runs Dec. 5-20 from 6-9 p.m. each evening. As in the past, admission to the light show is free, but donations in support of the non-profit museum are greatly appreciated. Santa will also be on hand to talk with the kids each Thursday through Sunday during the run of the light show. Volunteer groups are being sought to adopt a building to decorate, along with individuals who want to help with smaller decorating projects. For more information, call the office at 304-675-5737 9 a.m. - 5 p.m. weekdays, email wvsfm@ wvfarmmuseum.org, or visit www.wvfarmmuseum.org.



# WV VETERANS AND HEROES TO AGRICULTURE HAS NEW PROGRAM MANAGER!

The West Virginia Veterans and Heroes to Agriculture program was established in 2014. The goal is to integrate and support veterans and first responders entering or currently working in agriculture to benefit their health and welfare, as well as the state's agricultural economy. To make the program work, we need a dedicated staff. Sierra Cox, a Parkersburg native, joined the WVDA staff earlier this fall as the new Veterans & Heroes to Agriculture Program Manager.

Cox graduated from the United States Naval Academy in 2010 and was commissioned as a Surface Warfare Officer. She served at Naval Station San Diego aboard the USS BOXER (LHD-4) and USS McCLUSKY (FFG-41) completing a 2011 Western Pacific deployment and a 2014 Counter-Illicit Trafficking deployment.

Sierra moved back to her home state of West Virginia after leaving the Navy and purchased Wonder Valley Farm in 2017 where she, her husband John and their daughter Izabella grow veggies and herbs, keep bees, cultivate non-timber forest products and care for a menagerie of animals. She worked with the WV Food and Farm Coalition from 2019-2021 and is now excited to serve Veterans and Heroes and support the agricultural industry in West Virginia.

"I am eager to serve West Virginia's veterans and first responders as they transition and grow in agriculture. I look forward to expanding the Veterans & Heroes network and working to meet the needs of our members," said Cox.

If you have questions about the program or would like to join, contact Cox at 304-558-2210 or email vetstoag@wvda.us.

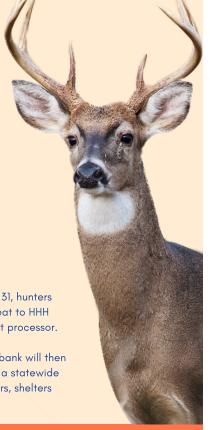
# HUNTERS HELPING THE HUNGRY

Since 1992, Hunters Helping the Hungry has donated over 1 million pounds of venison to West Virginia's two food banks feeding some of the state's neediest families. With the help of the Governor's One Shot Hunt, Share the Harvest Sunday and other forms of private donations, there are no processing fees for hunters who designate deer for the program. Thanks to those generous hunters, 27,566 deer have been processed, providing nearly 1.4 million meals to West Virginian families.

#### YOU CAN MAKE A DIFFERENCE!

From the first day of any deer season until December 31, hunters who legally harvest a deer and wish to donate the meat to HHH can deliver the deer to the nearest participating meat processor.

The Mountaineer Food Bank and Facing Hunger Foodbank will then pick up the donated venison to be distributed among a statewide network of 600 charitable food pantries, senior centers, shelters and other feeding programs.





Support West Virginia!

BUY YOUR FRESH-CUT CHRISTMAS TREES

FOR MORE INFORMATION PLEASE CALL OR VISIT:

304-924-6211 | HTTP://WWW.WVDNR.GOV/HUNTING/HHH.SHTM



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# 'Tis the Season for Baking!

Are visions of sugar plums dancing in your head this time of year? We have some festive cookie recipes to bake up for family and friends. Not only are they great to munch on after that big Christmas feast, they make a great Christmas gift for someone who might not have time to bake their own! So, put on some Christmas tunes, pre-heat that oven and tie on an apron, you're practically half way there to creating cookies with some Christmas magic. Enjoy! If you have a recipe you'd like to share, send it to: marketbulletin@wvda.us.

# **Mexican Wedding Cookies**

- 1 cup butter
- ½ cup confectioners' sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 cup chopped pecans
- 1/3 cup confectioners' sugar for dusting, or as needed
- 1/4 cup finely crushed peppermint candy canes (Optional)

#### Step 1

Preheat oven to 350 degrees F.

Cream the butter with 1/2 cup of the confectioners' sugar and the vanilla. Mix in the flour, pecans, and salt. Roll about 1 tablespoon or so of dough into balls and place on an ungreased cookie sheet.

Bake in preheated oven until bottoms are golden, about 15 minutes. Do not allow these cookies to get too brown: it's better to undercook them than to overcook them. While cookies are still hot, roll them in confectioners' sugar. Once they have cooled, roll them in confectioners' sugar once more and the crushed peppermint candy canes.

# **Thumbprint Cookies**

- 1 cup unsalted butter, room temperature
- <sup>2</sup>/<sub>3</sub> cup granulated sugar
- 2 large egg yolks
- 1 ½ teaspoons vanilla extract
- 2 cups all-purpose flour
- 3/4 teaspoon salt
- ½ cup assorted stone fruit jam such as peach, apricot or plum
- parchment paper

Preheat oven to 450 degrees F. Line a baking sheet with parchment paper.

#### Step 2

Beat together butter and sugar with an electric mixer until light and fluffy, about 3 minutes, stopping once or twice to scrape down the sides of bowl with a rubber spatula. Beat in egg yolks and vanilla extract. Reduce mixer speed and add flour and salt and mix until just incorporated.

#### Step 3

Form dough into 1-inch balls and arrange on prepared baking sheet. Using your thumb, flatten balls slightly to make an indentation in the center of each cookie. Bake cookies for 8-10 minutes or until bottoms are just golden.

#### Step 4

Remove baking sheet from oven. Fill each indentation with a heaping 1/2 teaspoon of jam. Bake for an additional 5 to 6 minutes, or until the edges of cookies are lightly golden. Transfer cookies to wire racks to cool.



# **Molasses Sugar Cookies**

- 3/4 cup butter flavored shortening
- 1 cup packed brown sugar
- 1 egg
- 1/4 cup molasses
- 2 cups all-purpose flour
- ¼ teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger

#### Step 1

Cream together until light and fluffy butter flavored shortening and brown sugar. Add egg and molasses and beat well. Sift together flour, salt, baking soda, cinnamon, ground cloves and ginger. Add to creamed mixture and mix well. Chill at least 1 hour or overnight.

#### Step 3

Preheat oven to 375 degrees F.

Roll into 1-inch balls, roll in sugar. Place balls 2 inches apart on ungreased cookie sheet. Bake for 10 minutes. Cool slightly before removing from pan.

# **NPIP**

The National Poultry Improvement Plan (NPIP) is a voluntary program that was established in the early 1930's to provide a cooperative industry, state and federal program through which new diagnostic technology can be effectively applied to the improvement of poultry and poultry products throughout the country. The development of the NPIP was initiated to eliminate Pullorum Disease caused by Salmonella Pullorum which was rampant in poultry and could cause upwards of 80 percent mortality in baby poultry. The program was later extended and refined to include testing and monitoring for Salmonella typhoid, Salmonella Enteritidis, Mycoplasma Gallisepticum, Mycoplasma Synoviae, Mycoplasma Meleagridis and Avian Influenza. In addition, the NPIP currently includes commercial poultry, turkeys, waterfowl, exhibition poultry, backyard poultry and game birds. The technical and management provisions of the NPIP have been developed jointly by industry members and State and Federal officials. These criteria have established standards for the evaluation of poultry with respect to freedom from NPIP diseases.

The West Virginia Department of Agriculture encourages all poultry producers to become NPIP certified. If you have interest in becoming an NPIP participant, contact Connie Shoemaker at 304-538-2397 or cshoemaker@wvda.us. To learn more about the NPIP program, visit www.poultryimprovement.org.



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
- Heron's Rest Farm Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- North Mountain Apothecary
- Raw Natural
- Romero Ranch
- Sister Sue's
- Sulphur Springs Stables Orsini Farms LLC dba Warbirds Cattle & Farm
- Taylor's Farm Market - U.S. Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Willow Bourne Farm

#### **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 & Fast
- Good Horse Scents
- R&R Products dba Down Home Salads

- 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 FarmMountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC Sunset Berry Farms & Produce LLC
- Mike's Munchies
- The Hanna Farmstead
- Mt. Harmony Farm

## **HAMPSHIRE**

- Kismet Acres Farm - Good Time Ridge Farm
- Green Smith Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm
- -McDaniel Farms, LLC

- Buena Vista Farm

  - Lonesome Ridge Farm Inc.
  - Wardensville Garden Market
  - Weese Farm
  - South Branch Meat and Cattle Company LLC

#### **HARRISON**

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

## **HANCOCK**

- Gibson Farm NC

#### **JACKSON**

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

## JEFF<u>erson</u>

- Shalgo Farm Appalachian Greens

## KANAWHA

- Angelos Food Products LLC
- Country Road House and Berries
- Hamilton Farms, LLC
- Hernshaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- T & T Honey
- Vandalia Inc. - We B Fryin Snacks LLC
- Piddlin' Rooster LLC/Tipsy Roo's
- -McCutcheon's Rub Company

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

- 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

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

# M<u>ARSHALL</u>

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

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

- Beautiful Bee
- Hillbilly Farms

#### MINERAL

- Green Family Farm
- Indian Water Maple Company

## MONONGALIA

- Neighborhood Kombuchery
  The Kitchen

- Boone's Bees and Trees

## MONROE

- Bee Green
- Greenville Farm Kitchen - Spangler's Family Farm

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

# **NICHOLAS**

- Dave's Backyard Sugarin'
- Kirkwood Winery White Oak Acres
- Beeholding Acres/Roth Apiaries

- Woodbine Jams and Jellies, Inc.

- Fowler Farm - Grow Ohio Valley
- Moss Farms Winery Rock Valley Farm
- The Blended Homestead - Windswept Farm - Zeb's Barky Bites

# -Windswept Farm

- PENDLETON 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 - Swilled Dog

- <u>POCAHONTAS</u>
  - Brightside Acres, LLC Brush Country Bees
  - Frostmore Farm

## - Wilfong Farms

- PRESTON
  - Andor Peppers Me & My Bees LLC

  - Maryland Line Farm
  - Mountaindale Apairies
  - Possum Tail Farm - Riffle Farms LLC
  - Ringer Farms - Taylor Grow LLC - The Vegetable Garden
  - Touch of Greens Farms - Valley Farm Inc. - Vested Heirs Farm
- <u>PUTNAM</u>
  - Gritt's Farm
  - Gritt's Midway Greenhouse - Sycamore Farms & Primitives - Taste of Country Candles
  - WV Ridgerunner Honey LLC
- RALEIGH Appalachian Kettle Corn
  - Bailey Bees Daniel Vineyards LLC - Shrewsbury Farm - The Farm on Paint Creek/
  - Sweet Sweeneysburg Honey - Timbuksue Farms
  - Poe Run Craft & Provisions Inc.
    The Bryer Patch

RANDOLPH

- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery

#### **RITCHIE**

- \_\_\_\_ Turtle Run Farm
- Five Star Beef Co.

#### **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

- Cedar Run Farm
- Creekside Farms - Uncle Bunk's
- **UPSHUR** 
  - Appalachian Acres Inc. Lucky Lucy Farm Mountain Pride Farms LLCMountain 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

- Thistledew Farm Inc. - Wetzel County Farmers Market
- Appalachian Willows - Riverbend Farms & Gardens - White Picket Farm LLC

#### - Stone Road Vineyard

WYOMING

- WOOD
  - Stomp-n-Grounds Craft Coffees

- Minner Family Maple Farm LLC
- Community Resources, Inc. - Hope Grows

- Appalachian Tradition - Tarbilly's BBQ - Halsey Farm

# **JOIN OUR LIST!**

304-558-2210



https://agriculture.wv.gov/agbusiness/west-virginia-grown/



# wvgrown@wvda.us



# **HARDY**

- Happy Ranch Farm LLC
- Sweet Rose Ice Cream Shop - Williams Farms & Sweet Corn

- - Boggess Farm
- - Happy Hens Farm
  - Lem's Meat Varnish

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# O THE 2021 AMERICAN FFA DEGREE RECIPIEN

#### **RECIPIENT NAME**

**Creed Ammons Tristen Childers Grace Davis Alexander Dozer Dawson Evans Garrett Fox Briar Fulton** Jace Glover Jonus Glover Katelyn Greathouse

**Caroline Greenleaf** Caleb Hamner **Cory Hamner Britney Harper** Donavan Hickman

**Kiah Hill** 

Marissa Hoover **Madison Hosaflook** Adam Hoschar **Jamie Irvine Faith Irwin** 

Cheyenne Lea Jackson **Ethan Kile Kassidy Kimble Alexis Knopp Hagan Largent** Nathaniel Legg Trina Mallow **Naomi Mathers Dylan McCormick Alexis Montgomery Hannah Moore** Samantha Morris

**Lucas Moreland Mason Ours** Tayla Ours Breanna Pekula **Whitney Pifer Cole Pumphrey** Jessica Raynes Ronald A. Reed **Madeline Ritter Caitlyn Settles Charles Sisler Cody Soles** Jacob Southern **Nicholas Spencer Kaley Sponaugle** Trisha Strother **Benjamin Sturtevant** 

**Hunter Turner Lunden Wagner Shelby Ward Natalie Wells Zane Werner Tiffany Wheeler** Rebecca Whetzel **Alexis Whited Connor Wickline Thomas Williams** Isaiah Wooten **Matthew Wright Emily Yates** Olivia Yeater **Danielle Grant** John Workman

#### **CHAPTER NAME**

**Tyler** 

Cabell Midland

Liberty Clay Doddridge Magnolia Liberty Tyler **Tyler Tyler** 

**Roane County Upshur County Upshur County** Ritchie County Liberty

**Greenbrier East Pendleton County** 

Liberty Ravenswood **Buffalo Cabell Midland Cabell Midland Pendleton County Upshur County** 

**Ripley Hampshire County** 

Clay

**Pendleton County** 

**Tyler Spring Mills South Harrison** 

Liberty

**Hampshire County** 

**Pine Grove** Moorefield Moorefield Cameron Ravenswood Moorefield **Buffalo South Harrison** Liberty

Liberty **Preston County** Hundred Liberty **Tyler** 

**Pendleton County** 

Liberty Liberty

Pendleton County

**Tyler Roane County** Wirt County **Spring Mills Blennerhassett East Hardy** Ravenswood Liberty Moorefield **Upshur County** Moorefield **East Hardy** Magnolia

\*Honorary American FFA

\*Honorary American FFA

# **2021 NATIONAL FFA CONVENTION EVENT RESULTS**



#### **GOLD EMBLEM TEAMS:**

Agronomy - Ravenswood Milk Quality and Products – Liberty Nursery/Landscape - South Harrison

#### **SILVER EMBLEM TEAMS:**

Agriculture Issues Forum – Buffalo

Agriculture Technology and Mechanical Systems -Ravenswood

Forestry - Roane

Parliamentary Procedure – Tyler

Environmental and Natural Resources - Mineral

Marketing Plan – Buffalo

#### **BRONZE EMBLEM TEAMS:**

Veterinary Science - Pine Grove

Floriculture - Pine Grove

Food Science and Technology – Pine Grove

Livestock Evaluation – Upshur Conduct Chapter Meetings - Tyler

#### **GOLD EMBLEM INDIVIDUALS:**

Agriculture Technology and Mechanical Systems –

Garrett Delong – Ravenswood

Agronomy - Coleen Mitchel, Luke Smith, Levi Hunt, Katie

Cummings – Roane

Milk Quality and Products – Isabella Herrod, Mia

Starkey – Liberty Nursery/Landscape – Spencer Nolan, James Radcliff,

Madison Stonestreet - South Harrison

#### **SILVER EMBLEM INDIVIDUALS:**

Creed Speaking - Reagan Barrett - Spring Mills Agriculture Technology and Mechanical Systems – Isaac Lane, Gage Delong, Austin Whited – Ravenswood Floriculture – Elizabet Conley, Makayla Floyd – Pine Grove

Livestock Evaluation – Emily Evans – Upshur Employment Skills - Emily Marstiller - Jefferson Forestry – Michael Bush, Ben Greathouse, Leeanna Rucker - Roane

Environmental and Natural Resources – John Bittinger, Sarah Sions – Mineral

Milk Quality – Mary Tracey, Macie Clutter – Liberty Nursery/Landscape - Hope Woods - South Harrison

#### **BRONZE EMBLEM INDIVIDUALS:**

Extemporaneous Public Speaking – Marlee Norris – Cabell Midland

Veterinary Science – Kasey Barker, Tessa Dulaney, Whitney Brown, Darsey Pittman - Pine Grove

Floriculture – Sommer Scyoc, Bella Wyatt – Pine Grove Food Science and Technology – Anna Bassett, Callie

Briggs, Lydia Adams, Emily Bassett - Pine Grove Livestock Evaluation – Kaitlyn Evans, McKinley Bonnet,

Isaac Kimble – Upshur

Forestry – Jillian Miller – Roane

Environmental and Natural Resources – Lara Bittinger,

Rachael Brinkman - Mineral

Prepared Public Speaking - Shayla Bourn - Gilmer

#### **FFA CHORUS:**

McKinzie White - Gilmer

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# **CLASSIFIED** ANNOUNCEMENTS DECEMBER 2021

To Submit an Ad:▶

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

Phone: 304-558-2225

#### **AD DEADLINES**

January 2022. . .

Phone-In ads for the January issue must be received by 12 noon on Thursday, December 9. Written ads for the January issue must be received by 1 p.m. on, Friday, December 10.

#### February 2022. . .

Phone-In ads for the February issue must be received by 12 noon on Thursday, January 13. Written ads for the February issue must be received by 1 p.m. on, Friday, January 14.

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

#### **Apiary Sales**

**Honey** 5-gal. S, \$180; more honey, pick up only. William Barbe, 40 Dawson Crk. Lane, Burlington, 26710; 813-5834.

#### **Apiary Events**

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

Kanawha Co. Beekeepers Assoc., Bi-Monthly Meeting, 3rd Sat., 10:30 am-1 p.m., Contact Steve May 727-7659.

Mountaineer Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, pjustinking@gmail.com.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, 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., Monthly Meeting, 2nd Thursday, 7 p.m., Sept. Bank of Romney Community Center on Main St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@ amail.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**

Pure reg. & % Simmental bulls CCR Cowboy Poker, TNT Dual Focus & CCR Cowboy Cut, \$1,600/up. Jim Bosley, P.O. Box 5, Old Fields, 530-6636.

Reg. Hereford 9-mo. - 10-mo. bulls, Revolution 4R Hometown 10Y blood, \$1,600; heifers, Hometown 10Y blood, \$1,200/up, Ron Brand. 794 Sugar Grove Rd., Morgantown, 26501; 983-

Brood cows w/calves by side but they are not for sale, cows have been exposed to pure Hereford bull since 7/21, \$1,000/ea. Roy Carper, 4171 Grandview Rd., Beaver, 25813; 763-3766

Reg. Polled Hereford heifer, Revolution 4R blood, dark red, very nice, \$1,000. Roger Casto, 837 Radcliff Run Rd., Mineral Wells, 26150; 489-

Black Hereford 18-mo. heifers exposed to reg. Black Hereford bull 6/21, these are Black Herefords not Black Angus and Hereford cross. Steve Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

Reg. Hereford 31/2 -yr. bull, dbl. polled, w/papers, \$2,000. Randy Nutter, 2339 Crooked Run Rd., Clarksburg, 26301; 203-5538.

Reg. yrlg. Black Angus bull, sired by Meckleys Total Secret, all with above average EPDs avail. upon request, calving ease, excel. disp. \$2,000/ea. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 687-7302.

#### **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 Sales**

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

MF 231 farm tractor, 2,200 hrs., garage kept, \$10,000. Jack Browning, 8300 Court Ave., Hamlin, 25523; 549-7301.

King Kutter 3-pt. reversable scoop, 36" wide, \$300; Long 360 tractor w/ps & live PTO, canopy top, \$3,800. Ford 2000 3-cyl. diesel, loaded, dbl. clutch, 2,000 hrs., \$6,200; NI, sm. round hav baler, good cond., \$3,900. Bus Conaway, P.O. Box 1355, Elkins, 26241; 642-3208.

JD 5425 81 hp 4 WD tractor w/loader & bucket, canopy, excel. tires, 2,832 hrs., \$25,000. Benjamin Ellis, 1661 Brownstown Rd., Renick, 24966; 497-3174.

Hay rake, 3-pt. hitch, 4 wheel, stored in shed excel. working order, \$1,200. Roy Helmick, 7332 Crag Rd., Meadow Bridge, 25976; 392-2074.

Finish mower, 5', \$1,200; rear scoop, \$300; NH #66 baler, \$250; rear carry-all frame, \$150. Bud Henderson, 934 Turkey Run Rd., Grafton, 26354; 203-0888; bhenderson@cccwv.us.

Frontier DM1160 disc mower, \$6,000. Chuck Hudson, 161 Pickens Ave., Buffalo, 25033; 937-

**Farmall** '29 tractor in good cond., pretty much all original, \$3,500. Vernon Knobs, 167 Christmas Tree Lane, New Martinsville, 26155; 455-5754

Ford 501 mowing machine, good field cond., mowed this season, \$400. Max Robinson, 1700 Brownstown Rd., Renick, 24966; 497-3577.

JD 16" 2-bottom, 3pt. hitch plows, excelcond., garage kept, \$300. Isabelle Stone, 861 Walker Ridge Rd., Leon, 25123; 657-5355.

Reg. Black Angus 4-yr. herd sire, pure Rito genetics, Woodside/Weherman blood, excel. EPDs, used on heifers & cows, good disp., handling & feet, \$2,500. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 363-5757.

#### **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.: 48 A. w/house, barn, pond, pasture field, chicken house, outbldgs., fruit trees, garden area, \$299,000. Peggy Layne, 3440 Sand Ridge Rd., Normantown, 25267; 655-7260.

Randolph Co.: 80 A. w/house, sugar house, berries, orchards, fenced gardens, hoop house, trout pond & larger pond, 8 miles from Helvetia, \$440,000. Don Olson, 12005 Adolph Rd., Mill Crk., 26280; 335-8239.

## **Farm Wants**

Interested in turning steers & heifers out on your pasture, which you would receive a wt. gain check in the following counties, Harrison, Lewis, Doddridge, Barbour & Marion. Wade Swigger, 94 Yvonne Lane, Clarksburg, 26301;

Farm lease for cattle, cow/calf operations, I'll take care of your farm bush hogging etc in the following counties, Harrison, Lewis, Doddridge, Barbour, Marion, Taylor or within an 1 from Clarksburg. Wade Swiger, 94 Yvonne Lane, Clarksburg, 26301; 695-2340.

Buy or lease long term cattle farm w/pasture, hayfields, with or w/o house, anywhere in WV. Gary Trantham, 5605 Hall Rd., Buckhannon, 26201; 613-8311.

#### **Goat Sales**

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

Kiko: 4-yr. bucks, 2, proven sire, \$400; 6-mo., \$200. Mike Moran, 336 Flat Mountain Rd., Alderson, 24910; 661-0970.

Pure Alpine bucklings & doelings, can be ADGA reg., \$175/up. Leah Snow, 11583 Proctor Crk. Rd., New Martinsville, 26165; 638-3005.

#### **Hog Sales**

Hereford & Blue Butt 10-wk. pigs, \$50/ea. Will Havergy, 718 Walker Rd., Chloe, 25235;

Berkshire pigs, \$65-\$75; butcher wt. hogs, approx. 300 lb., \$200/ea. Mark Hughes, P.O. Box 91, Maxwellton, 24957; 661-5400; 661-

Pigs, different colors, 10, \$75/ea. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

#### **Horse Sales**

Donkeys, 18-yr. males, \$200/ea. Trey Evans, 205 Herb Harsh Rd., Eglon, 26716; 301-616-7676

Sm. Black horse team, worked on the farm. broke good, \$3,000; Tenn/Wlkr. 1-yr. filly, spotted, \$1,000; Tenn/Wlkr. 2-yr. filly, \$1,500. Mike Roach, RR 1, Box 367D, Lesage, 25537; 633-5998.

#### HORSE TRAINING, RIDING **LESSONS & BORDING**

Honeysuckle Farm, HC 65, Box 366, Tornado, WV. Gary Medley, 395-3998

### **Plant Sales**

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

Seeds: old-time fat man, Logan Giant, Rattlesnake, brown & white half runner pole bean, more, \$15/100 seed. all tested for germination. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com

#### **Plant Wants**

Logan Giant seed beans. Don Davis, 2797 Mill Branch Rd., Kenova, 25530; 453-4766.

Poultry Sales
Chickens, varying breeds & ages, 10 hens & a rooster, \$50/all. Brenda Holbert, 1794 Rhodes
Fork Rd., Grantsville, 26147; 354-6085.

**Pullets** 6, 20-wk. easter egg layers, full beaks, free range, \$9/ea. Tim Miller, 116 Delight Dr., Geraldstown, 26420; 229-8487.

Sheep Sales
Hamp./Suffolk: 3-yr. ram, \$400; yrlg.
ram, \$550. Kevin Jones, 1039 Range Rd., Wadestown, 26590; 476-1247.

Pure North Country Cheviot 18-mo. ram, out

of Martins McQueen Trooper, can be reg., prov-

#### 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

Hay '21 sq. bales, mixed meadow grass, 1st cut, \$5/bale; 2nd cut, \$6/bale, loaded out of barn, \$1 extra on quantities less than 50, del. service avail. for additional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554;

Hay 4x5 round bales: 1st cut, \$35/bale; 2nd cut, \$45/bale. Cliff Crane, 143 Spike Rd., Bruceton Mills. 26525: 379-4482.

Rabbit, mini Rex buck mix, \$8. Moses Gingerich, 1269 Indian Crk. Rd., Ballard, 24918.

Hay, '21 1st cut, 31/2x4 round bales, \$22/bale. James Hanna, 231 Martin Lane, Craigsville, 26205; 742-8996.

Maple syrup, pure WV: \$16/qt.; \$10/pt.; \$6/1/2 pt.; \$3/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

Stone ground buckwheat flour, \$3/qt.: stone

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

Hay 4x5 round bales, stored inside, \$35/ bale. Chuck Hudson, 161 Pickens Ave., Buffalo, 25033: 937-2789.

Hay '20 4x5 round bales, \$25/bale: '19. \$20/ bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990. Log splitter, runs on 3-pt. hitch tractor, \$200/

firm. Juanita Johnson, 2376 Crane Rd., Renick, 24966; 497-3146. Hay 4x5 round bales, mix of orchard grass, timothy & clover, limed & fert., stored inside, \$45/

Bruceton Mills, 26525; 379-1026; 216-3631. Anatolian/Pyrenees pups, all white, \$200/ ea. Jeremy Loucks, 2272 Mackeyville, Hambleton, 26269; 516-1872

bale. James Livingood, 3053 Little Sandy Rd.,

Hay 4x5 net wrapped, \$45/bale; plastic wrapped, \$50/bale; mixed grass, timothy, clover, orchard & some alfalfa mixed, located in White Sulphur Springs & Ronceverte. Billy McCormick 379 Hunter Lane, Lewisburg, 646-7760.

Hay 4x5 round bales, net wrapped, \$35/ bale. Sherry McCoy, 1688 Flatwoods Rd., Ravenswood, 26164; 532-1120.

Permaculture Landscape design for farms homesteads of all sizes, low maintenance gardens, food forests, livestock rotation & ecological systems, initial consultation, \$300. Quincy McMichael, Gen. Del., Renick, 24966; 992-2922.

ASDR & CKC reg. Aust. Shep. pups, blue merles; 2, females & 2, males, \$600/ea; 7, black tri males, \$500/ea., tails docked, vacc./ wormed, \$100/non refundable deposit will hold your choice. Vicki Mitchem, 955 Powley Crk. Rd., Hinton, 575-6036.

Great Pyrenees 5-mo. pups, started guarding & 8 wk old pups, \$400/up Laura Morgan, 290 Rube Leggett Rd., New Milton, 26411; 405-

Hay 4x5 round bales: wrapped, \$45/bale; unwrapped, \$40/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 627-5064; 612-6677.

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.

Acreage: Lincoln Co.: 112 A. of woodland 19 miles to Southridge Mall, close to Hatfield & McCoy trail, utils. avail., \$112,000. J Neelev. 76 Pecan Lane. Hurricane. 25526: 562-2727.

Hay 4x4 round bales, stored inside, never wet, \$40/bale. Scott Nutter, 1134 Burr Rd., Mt. Lookout, 26678; 872-9114.

Hay Ig. sq. bales, quality mixed grasses, easy access, never wet, \$6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 372-4575.

Priefort auto cattle squeeze chute, manual & automatic operating, used very little, \$3,500. James Pitcher, 307 Cobun Crk. Rd., Morgantown, 26508; 290-7914.

Hay 1st cut 4x4 round bales, limed & fert., stored inside, \$35/bale. Georgette Plaugher, 2377 Seven Island Rd., Parsons, 26287; 621-

Apples, Pink Lady, \$15 bu., bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751 CKC Blue & Red Aust. Heelers, excel. farm

& family dogs, health guaranteed, \$500/ea. Judy Saurborn, 454 Cobun Crk. Rd., Morgantown, 26508: 288-1179.

Hay 4x4 round bales, never wet, stored inside, \$30/bale. Jack Smith, 6087 Arzella Rd., Friendly. 26146: 684-3275.

Rabbits: pedigree Holland Lops & mini Rex, Tonya Swink, 5551 Quinwood Nutterville Rd., Nallen, 26680; 520-7849.

Hay '21, 4x4 round bales, \$30/bale. Becky Wilson, 2841 Sellars Rd., Middlebourne, 26149; 771-8135.

## Miscellaneous Wants

Shifter for 14" Williams Stone Burr mill. Harold Farnsworth, 38 Trailer Rd., Buckhannon, 26201; 472-8245.

Locust post for fencing, deliverable to Renick, Greenbrier Co., need at least 65, prefer 8' long & 4-5 " diameter or larger, need ASAP. Quincey McMichael, General Del., Renick, 24966, 992-2922.

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

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Oh, Christmas Tree!, cont. from page 1

William has some advice for keeping your choose and cut Christmas tree looking as good as the day you brought it home.

"An evergreen tree, once you cut it off, will actually seal itself to hold the moisture inside," explains William. "That's why when you buy a fresh tree, you need to make a fresh cut on the bottom, or it won't continue to drink water. The next thing is to keep it watered. Make sure it doesn't run out of water and seal up again. And finally, don't put it near a heating source. Other than that, there's no real trick. There's no magic to it. Just keep them watered."

Come December 25, the Taylors will get a well-deserved day of rest. However, Callie says the hustle and bustle of all their customers is what really makes their holiday merry and bright.

"Our Christmas is a little different now after buying the tree farm. Our Christmas goes into making everyone else's Christmas happy. That's what is exciting for me."

May Tree Farm, in Maysville, is open for business starting the day after Thanksgiving. The hours of operation are 1-5p.m. on Fridays, 9a.m.-5p.m. on Saturdays and 11 a.m.-5p.m. on Sundays. Before visiting, the Taylors suggest you check out May Christmas Tree Farm on Facebook for availability of trees. You can visit their website at www.maytreefarm.co.

#### WV STATE AGRIBUSINESS

# CHRISTMAS TREE FARMS

- Evergreen Christmas Tree Farm Mineral Wells Sleepy Creek Tree Farm Berkeley Springs
- Cedar Run Farm Sistersville
- E Black and Son Nursery Wheeling





MARKETING YOUR HOMESTEAD DECEMBER 14 - TUESDAY AT 6 PM

Spring Retreat Farm - Shepherdstown

Bluestone Nursery - Camp Creek

# Winter Blues Farmers Market CHARLESTON COLISEUM & CONVENTION CENTER • FEB. 26 1-5 PM



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