

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

MUSHROOM MISSION

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DeBarr says a lion's mane mushroom from start to finish (or spore to product) takes about two months to grow.

The pandemic has changed the way we live and work. In the case of Jesse Porter DeBarr, he went from a full-time job to quarantining on the couch.

"I have a degree in psychology. I spent 14 years working in mental health on the floors of Sharpe Hospital and Camden Clark Behavioral Health Center. When COVID hit, I was really scared at the beginning. We had contract nurses coming down from New York saying they didn't have enough places to put the bodies," says DeBarr. "I got scared and quit mental health care."

It wasn't his health he was worried about. DeBarr's wife Tracy suffers from multiple sclerosis (MS).

"While I was quarantining at home, I started reading about the medicinal value of lion's mane mushrooms. Some studies show lion's mane can help reconnect neural tissue damage caused by MS. That was the spark for me," he explains.

DeBarr started to dig deeper into mushrooms on the internet and fell down the rabbit hole.

"I fell in love with mycology (the study of fungi). Each individual species of mushroom is its own journey. They have their own medicinal qualities. I absolutely adore them! There's an internet site called The Shroomery. It's recognized as the depository for mycological information. I read for months trying to get my head around the processes involved. There's so much info out there, a thousand different people with 2,000 different ways to do it. With cultivating mushrooms, you can read about it all you want. It's not until you actually have your hands in it that you start to really understand."

Within a few months, DeBarr's home in Weston began to look like a science lab. He had jars of

mushrooms growing in his living room and homemade growing chambers filled with mushrooms in his kitchen. He says he would have been happy raising mushrooms just for Tracy, but DeBarr's friend Erico Cardelli, whose wife also suffers from MS, encouraged him to think big.

"Erico said, 'Why don't you do something with it? You can make money on this sort of thing!' So, he helped me get into the business side of mycology. He's financing most of the project. We now have a 6 x 8 x 4 growing tent in Erico's basement. It's called a fruiting chamber. That's where we grow our mushrooms."

The big question for DeBarr was how to introduce mushrooms into people's regular diets. He knew it had to be easy and tasty. The idea for Goomba's Natural Snacks came from those conversations between DeBarr and Cardelli.

"I fell in love with mycology (the study of fungi). Each individual species of mushroom is its own journey. They have their own medicinal qualities. I absolutely adore them!"

- Jesse Porter DeBarr | Goombas Natural Snacks

"We have dried lion's mane powder which is a dietary supplement. It is so good in ramen noodles, sprinkled on a salad or in your soup. You can also put it into smoothies. We have our original teriyaki



DeBarr started out growing lion's mane mushrooms for his wife. Soon after, a friend suggested he turn his hobby into a business, and Goomba's Natural Snacks was born.

mushrooms that almost have a jerky quality to them. We have parmesan and ranch shiitake crisps where the mushrooms have been dried to an almost potato chip type of texture. We're also working on a line of teas. That's all Tracy. She takes different flavors of tea (peppermint, honey vanilla chamomile and black cherry) and adds in lion's mane and shiitake mushrooms for the nutritional value. She's also come up with hot chocolate and mocha mixes supplemented with the lion's mane powder. We also sell grow kits for those who want to try to grow mushrooms for themselves."

You can find Goomba's Natural Snacks at Curated in downtown Weston and on their Facebook page (Goombas-Natural-Snacks). As for the future of the company, Tracy would like to open a storefront in Weston to sell Goomba's and other holistic products. DeBarr is working on growing different types of mushrooms (turkey tail is his newest discovery). But he says his real goal is much more personal.

"I want to spend as long as I can with Tracy, and I want her to be in the proper mind as long as she can. The sad truth about MS is she will deteriorate. So, this is a personal mission for me. If the mushrooms can help her or someone else, it's worth it."

Horse Coalition

As a former state lawmaker and the current Commissioner of Agriculture, we are constantly asked about what our neighbors are doing right and wrong. When it comes to burdens, we steer away from the mistakes, and when it comes to success stories, we try to replicate them. To the west, Kentucky does a lot of things right when it comes to agriculture. One of those thriving, well-known fields is their equine industry. Altogether, Kentucky's horse industry draws in \$6.5 billion of economic activity and roughly 60,500 jobs. The raising, sale and racing of horses in the Bluegrass State is big business. That is something we are now working towards replicating here in West Virginia.

Just like a lot of agricultural industries in the Mountain State, the equine industry is small but has a rich history. By the numbers, West Virginia ranks 39th in equine sales which brings in \$6,437,000 annually. There are roughly 24,000 horses being raised on 5,300 farms in West Virginia with Jefferson and Greenbrier Counties leading the way. Between our horse tracks and expanding riding trails, a fabulous but small horse industry exists in every county in the state and is prime for expansion. That is why we have announced the formation of a West Virginia Horse Coalition.

The Horse Coalition first met during the 2021

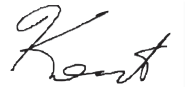
State Fair and made their official announcement of formation during Agriculture Day at the Legislature on February 1, 2022. At the initial meeting, we had the Mountaineer Park HBPA, Charles Town HBPA, West Virginia Thoroughbred Breeders and the Jockey's Guild at the table. Since then, we have added over 40 people and 22 organizations representing horse racing, nonprofits, breeders and therapy groups. It has been my vision, as well as the Department's, to organize the various equine groups to develop a shared strategy and vision for the horse industry in West Virginia. What started out as a conversation with equine lovers has developed into a full-fledged advocacy movement.

One of the first things the Coalition will do is take an inventory of resources and needs for the equine industry in the Mountain State. Right now, we have very little data on the horse industry except for what the USDA provides in their annual surveys. Part of the problem is the industry is too small, so our federal partner doesn't include more data on the industry in the U.S. Census of Agriculture. We cannot develop a path forward without first understanding the problems we have to tackle. That is what the Coalition will focus on, finding ways to support equine promotion, youth development, infrastructure needs, breeder's associations and

bringing equine farmers together at annual events.

Just like expanding any agricultural industry in the state, as we foster growth, the impact of the horse industry will have down-stream effect on multiple sectors. From hay and grain to tourism and connected business, expanding the equine industry will spur economic growth in our communities. Most importantly, having a thriving equine industry will provide further incentive to encourage more veterinarians, especially large animal vets, to move to West Virginia. Additional veterinarians will have added benefits for every type of animal lover.

We have a lot to gain by working together to bring a unified strategy to expanding our equine industry. The first step was to form this Horse Coalition, setting the stage for improvements. We are looking forward to what this group will put forth; but I promise the Horse Coalition has the potential for creating economic development, increased recreational opportunities and farm incomes. This group is ready to get to work!



Kent Leonhardt, Commissioner of Agriculture



Winter Blues
FARMERS MARKET
Charleston Coliseum & Convention Center
February 26, 2022 | 1-5PM

WINTER BLUES RETURNS

Mark February 26 on your calendar. The Winter Blues Farmers Market is back for its 13th year! The indoor producer's market will be held at the Charleston Coliseum and Convention Center from 1-5 p.m. Dozens of farmers and producers from across the state will be on hand to sample and sell their West Virginia grown products. You'll be able to find everything from popcorn to honey, fresh vegetables to handmade soap. There will also be live music and activities for the kids. Entry is free.



PRESTON COUNTY FARMER BUILDS SPECIALIZED TRACTOR

They say necessity is the mother of invention. In the case of Bill Davis, that couldn't be truer. The longtime farmer, who owns Davis Brothers Inc. with his younger brother, needed a specialized piece of equipment to more efficiently run their operation. Buying a tractor/sprayer the size that they needed would have been out of the question. So instead, Davis spent the better part of three winters working in his barn on a one-of-a-kind articulated tractor. So just what is an articulated tractor?

"An articulated tractor is one that hinges in the middle to steer it. It eliminates the big steering axles on the front. Most large tractors are articulated, but this one is not that size. I wanted to make something that would work for me, and it works very well," explains Davis.

The Davis Brothers Farm spans 190 acres in Masontown, Preston County. Davis got out of the dairy business in 1990 and now grows potatoes and sweet corn. He also helps out his niece who runs The Vegetable Garden on part of the farm. With so many crops that need spraying, Davis knew a conventional tractor/sprayer would be too big for their operation and too expensive. So, he decided to build one himself. He started out with two Farmall C tractors from the 1950's.

"There was nothing pre-done. The whole articulated part I had to build with things I had here on the farm," says Davis. "I found a Ford tractor where the transmission was no good in it, but it had a good engine. So, I bought the whole tractor and got



It took three winters for Davis to build and perfect his articulated tractor. He estimates it cost between \$5,000 to \$7,000 in parts and materials.

the engine out of it. I adapted it and had to make a bell housing for it to fit in the Farmall C and used the hood off another tractor and widened it to put in the radiator. The next winter I spent putting the 200-gallon water tank, 5-gallon chemical tank and the boom on it. I've got a control box with the switches on it. The 15-foot booms automatically fold up, and I have two other jacks that raise and lower it for different crop heights. Besides fewer moving parts, I like this one because the rear wheels follow in the same track and you can turn shorter."

Davis, who spent three years in the Army as an aircraft mechanic and then went on auto and diesel mechanic school, says he's always been mechanically minded. This isn't the first tractor he's ever built but stresses it's definitely the most sophisticated. All in, he estimates he spent anywhere from \$5,000 to \$7,000 to build and adapt his articulated tractor.

"I don't know anyone who makes something like this," says Davis. "They make self-propelled sprayers, but you're looking at a quarter of a million dollars or more. They are extremely expensive and have

100-foot booms on them. I have no business with that big a boom. We have too narrow strips and too hilly a ground for that. The 30-foot boom works great. I can spray 12 rows of corn, 12 rows of beans or 10 rows of potatoes with it. This is plenty big for us."

Davis says his articulated tractor is perfect for their 190 acres.

"I can spray whenever I want to without tying up another tractor. My old sprayer was 50 years old and wasn't near as wide. I could only spray eight rows with it instead of 12. It was getting to where it was unreliable. With this thing," he points at his invention, "All I've got to do is fill it up and back it out of the barn. I can cover an acre in three and a half minutes, and I can spray 12 acres without a reload."

Davis says he won't be getting into the articulated tractor business anytime soon.

"I'd have to have a lot of money to do it," he laughs. "It was a lot of work. The first one is always fun to build. The next one is just labor."

Mountain State Maple Days Set for February 19 and March 19



As winter winds down, maple season begins here in West Virginia. This year, you'll have two days to celebrate the state's sweetest product – pure, West Virginia maple syrup. The 6th annual Mountain State Maple Days are set for February 19 and March 19. Maple producers from all across the state will open up their sugar shacks (where they boil down sap to make syrup) in unison and invite the public to stop by for a visit.

"The pandemic shut down many of the fairs, festivals and events we all love and enjoy. As we return to normal, we hope people come out and support events like our Mountain State Maple Days," says Commissioner of Agriculture Kent Leonhardt. "These sugar shacks open up their operations to give a sneak peek at this growing, niche agricultural industry in West Virginia. It is a great learning experience for all, as well as tasty."

Over the past decade, the maple syrup business in the Mountain State has gone from a pastime for families who wanted to make their own syrup to a full-fledged industry. In 2021, the West Virginia Maple Syrup Producers Association (WVMSPA) reported their members produced 13,000 gallons of maple syrup. The association currently has more than 50 members and growing. Many of those operators will take part in Mountain State Maple Days.

Paul Ronk, the president of the WVMSPA, says his members look forward to the event

each year. It gives them a chance to let people see first-hand what goes into taking the sap from tree to table.

"Maple syrup production is fascinating! Most people don't realize the only ingredient in pure, West Virginia maple syrup is the sap that comes from the tree. We collect the sap, boil it down and bottle it. While it might sound easy, there's a lot that goes into making our product. We love to show visitors how we do it and what the finished product tastes like," says Ronk.

Most of the events will be held outdoors where visitors can socially distance. On top of visiting sugar shacks, folks can also head to Pickens for the annual West Virginia Maple Syrup Festival March 19-21. Several restaurants will also be offering maple-centric meals in conjunction with Maple Days. To find participating maple producers and events, log on to the WVMSPA website at <https://wvmspa.org/>.

Super Soups

Looking for some "souper" recipes to feed the crowd on Super Bowl Sunday (February 13)? Look no further! Soup is the perfect meal for the game. Whether you like meat in your bowl or prefer just vegetables, you can add your own touch to these recipes to feed your fans. No matter who wins the game, your soups will win over their tastebuds! If you have a recipe you'd like to share with us, send it to marketbulletin@wvda.us.

Roasted Cauliflower Soup

- 2 heads cauliflower, separated into florets
- 3 cloves garlic, chopped
- 2 shallots, chopped
- 1 tablespoon olive oil
- 3 cups chicken broth
- 1 cup water
- 1 bay leaf
- 1 teaspoon dried thyme
- 2 cups heavy cream
- salt and pepper to taste

Step 1

Preheat the oven to 425 degrees F. In a large bowl, toss cauliflower pieces with olive oil, garlic and shallots. Spread out in a roasting pan or baking sheet with sides.

Step 2

Roast in the preheated oven until toasted and tender, about 30 minutes.

Step 3

When the cauliflower is done, transfer to a soup pot and pour in the chicken broth and water. Season with thyme and the bay leaf and bring to a boil. Cook over medium heat for 30 minutes. Remove and discard the bay leaf.

Step 4

Puree the soup in the pot using an immersion blender, or transfer to a blender and puree in batches, then return to the pot. Stir in the cream and season with salt and pepper. Heat through before serving but do not boil.

Fajita Soup

- 2 tablespoons vegetable oil
- 1 pound skinless, boneless chicken breasts, cut into strips
- 1 (1.27 ounce) packet fajita seasoning
- 1 red bell pepper, cut into thin strips
- 1 green bell pepper, cut into thin strips
- 1 poblano pepper, cut into thin strips
- 1 large onion, cut into thin strips
- 1 (14.5 ounce) can fire roasted diced tomatoes
- 1 (15 ounce) can seasoned black beans
- 1 (14 ounce) can chicken broth
- 1 dash hot sauce
- salt and pepper to taste

Step 1

Heat oil in a large soup pot over medium heat. Place chicken in the hot oil; cook, stirring only occasionally, until brown, about 10 minutes. Sprinkle fajita seasoning over the browned chicken and stir well to coat. Add the red and green bell pepper, poblano pepper and onion to the seasoned chicken. Stir and cook over medium heat until the vegetables are soft, about 10 minutes.

Step 2

Pour the fire roasted tomatoes, black beans and chicken broth into the pot with the chicken and vegetables. Bring the soup to a boil over high heat, then reduce the heat to medium-low and simmer uncovered for 30 minutes, stirring occasionally.

Step 3

Season the soup with hot sauce, salt and pepper to taste before serving.



White Bean and Ham Soup

- 1 tablespoon olive oil
- 1 onion, diced
- 1 ½ teaspoons Italian seasoning
- 1 quart chicken broth
- 1 (15.5 ounce) can white beans, drained
- 1 (14.5 ounce) can petite diced tomatoes
- ½ head cabbage, shredded
- ¾ pound ham, diced
- 2 stalks celery, chopped

Step 1

Heat olive oil in a soup pot over medium-high heat. Cook and stir onion in hot oil until tender, about 5 minutes.

Step 2

Season onion with Italian seasoning. Continue to cook and stir for 1 more minute.

Step 3

Stir chicken broth, white beans, tomatoes, cabbage, ham and celery into the pot. Bring to a boil, then reduce heat to low; simmer until celery and cabbage are tender, 15 to 20 minutes.

Avian Influenza (AI)

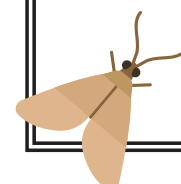
You may have seen in the news that avian influenza outbreaks are occurring in the UK and Middle East with an isolated case recently detected in Canada. Avian influenza (AI) is a viral respiratory disease in birds that has the potential to negatively impact the poultry industry and economy. It is a type A influenza virus which means it is zoonotic and can infect both animals and humans. There are two strains of the disease: Highly pathogenic (HPAI) and Low pathogenic (LPAI). LPAI strains usually cause mild to no clinical signs in birds. HPAI strains are extremely infectious and cause severe illness with a high death rate in birds. Avian influenza of Asian origin has been known to infect humans who have close contact with infected birds, but this strain has never been detected in birds or humans in the United States.

Avian influenza can infect chickens, turkeys, duck, geese and a wide variety of other birds. Migratory waterfowl and wild birds are thought to be the natural host/reservoir for AI viruses. AI spreads quickly through bird-to-bird contact. HPAI strains can survive for long periods of time in cold, wet environments. Signs to look for include nasal discharge/coughing/sneezing, lack of energy and appetite, decreased egg production, diarrhea, swelling and discoloration of the head/wattles/comb and sudden death. Keep in mind that similar signs and symptoms can be caused by other common respiratory illnesses in birds. You can protect yourself and your flock by keeping wild birds away from domestic birds, maintaining strict biosecurity protocols and reporting bird illnesses or deaths to your primary veterinarian or state animal health official.



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.



Veterans & Heroes to Agriculture Education and Training Scholarships

Are you interested in learning about beekeeping? What about regenerative livestock practices? Are you thinking about diversifying your farm, but don't know where to start? Now is the perfect time to take a course, attend a conference and learn about an exciting new aspect of agriculture! A fantastic benefit of the Veterans and Heroes to Agriculture Program membership is access to education and training scholarships. The West Virginia Department of Agriculture will reimburse up to \$600 each fiscal year for approved agricultural related trainings, certifications, conferences, webinars and more. For more information, please contact Sierra Cox at 304-558-2210 or vetstoag@wvda.us, or visit our website to view the application Veterans & Heroes to Agriculture: agriculture.wv.gov.



2022 Appalachian Grazing Conference



"Managing Water and Grasslands"

March 10-12, 2022

Morgantown (WV) Marriott
at Waterfront Place Hotel

for Lodging, call: 1-800-630-2547 or 304-296-1700



KEYNOTE SPEAKER



**Greg
Judy**

Mr. Judy, of Green Pastures Farm, is eager to share his two decades of experience to help others, and has learned how to make farming successful by mimicking nature with his grazing management.

**ONLINE REGISTRATION
ENCOURAGED**

Visit our website:

www.wvagc.com



Eastern Ag Innovation

Eastern WV Community and Technical College Agriculture Workforce Trainings

Eastern West Virginia Community and Technical College (Eastern) is expanding their agriculture workforce trainings in 2022 and they're open to the public. Thanks to a five-year, \$500,000 agricultural workforce development grant from the United States Department of Agriculture, Eastern is offering a large selection of Agriculture Workforce Trainings and Certifications at an affordable cost, annually. The goal is to provide participants with the skills they need to enter the agriculture workforce and seek out entrepreneurship opportunities. That, in turn, will foster stability, sustainability and growth of agricultural enterprises and ultimately boost economic success in the Eastern Panhandle and across the state.

The training and certifications fall into four interest tracks:

- **Farm Business Management Certification** provides business skills and risk management in key agribusiness areas including: production, finance, marketing, legal and human resources.
- **Agribusiness Diversification and Value Adding Certification** focuses on training on the latest industry standards and practices when it comes to food and farm safety.
- **Livestock Management Systems Certification** provides training on standards of practice for livestock producers and animal handlers.
- **Horticulture Management Systems Certification** will provide classroom and on-farm training for beginning and experienced produce growers to learn how to properly manage and crop plan for consistent production.

Eastern is also offering a one-day Stockmanship and Stewardship Training on June 17 at the Tri-County Fairgrounds in Petersburg.

An Agriculture Farm Fellowship is also offered annually. It will provide an in-depth, intensive training program that combines classroom and hands-on practical experience and mentoring through on-farm apprenticeships in the above categories.

If you are a participating Veterans & Heroes to Agriculture member, please email Sierra Cox (kcox@wvda.us) to learn how you can receive a scholarship to support you with these trainings.

For more information on Eastern's Agriculture Workforce Training and Certifications, visit <https://easternwv.edu/workforce-education/ag-workforce-trainings-certifications/>. If you have questions, contact aginnovation@easternwv.edu or call 304-434-8000 ext. 9608.

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
- US 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 & 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
- Hughart Farms

GRANT

- Grace Brooke Greenhouses LLC

GREENBRIER

- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Dry Creek Farms
- 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
- Sunset Berry Farms & Produce LLC
- Mike's Munchies
- The Hanna Farmstead
- Mt. Harmony Farm
- Mama Faye's
- Sunset Berry Farm & Produce LLC

HAMPSHIRE

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

HARDY

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

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
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP
- One Blessed Farm LLC
- Layne Family Farmstead

JEFFERSON

- Shalgo Farm
- Appalachian Greens
- The Grass is Greener Farm LLC

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
- Piddlin' Rooster LLC/Tipsy Roo's
- McCutcheon's Rub Company

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
- Anderson Hollow

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
- Molly Goat Soap
- Moran Farms
- Pure and Simple Sunset Farm

MERCER

- Beautiful Bee
- Hillbilly Farms

MINERAL

- Green Family Farm
- Indian Water Maple Company

MONONGALIA

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

MONROE

- Bee Green
- Clean Acres Farm
- Greenville Farm Kitchen
- 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.
- Country Roads Farm

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
- Windswept Farm

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

POCAHONTAS

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

PRESTON

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

PUTNAM

- 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
- Timboksue Farms

RANDOLPH

- Poe Run Craft & Provisions Inc.
- The Bryer Patch
- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery

RITCHEE

- 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

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
- Stilner's Apiaries

WEBSTER

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

WETZEL

- Thistledeew 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

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☎ 304-558-2210

✉ wvgrown@wvda.us

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



**CLASSIFIED ANNOUNCEMENTS
 CONTINUED**

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

Hay sq. bales, 2nd & 3rd cut, never wet, \$3.50/bale. Jack Pickens 126 Ellen's Rd., Leon, 25123; 882-2744.

Hay round bales: 1st cut 6', \$55/bale; 3rd cut 5', \$55/bale. James Rowe, 5196 Malcolm Rd., Barboursville, 25504; 638-3321.

Horse drawn doctors buggy, \$300; Amish buggy, \$350; plow, \$45; mowing machine, \$200; saddles, \$75/ea.; cider mill, \$150; sheller, \$75. Richard Rumley, 200 Laura Lane, Charleston, 25302; 435-6445.

Holland Lop 10/21 rabbits, broken caramel color, \$25. Gabriel Shamblin, 460 Horse Fork Rd., Wallback, 25285; 618-9724.

Hay 4x5 round bales, never wet, stored in barn, limed & fert., take all 50, \$40/roll. Charles Smith, 94 Dogwood Trails, Napier, 26631; 452-8821.

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

Hay '21 1st cut sq. bales, good hay, never wet, \$5/bale. Shirley Titus, 1069 Big Run Rd., Burton, 26562; 889-2650.

Hay 4x5 round bales, wrapped, \$35/bale. Donald Williamson, 6098 Clemtown Rd., Philippi, 26416; 457-2448.

Hay '21, 4x5 round bales, never wet, barn kept, limed/fert., quality grass, may deliver within reasonable distance for additional charge, \$40/bale. Steve Wilson, 2173 Horse Run Rd., Weston, 269-5323.

Hay 1st, 2nd & 3rd cut 4x4 round bales, high quality wrapped silage, \$40/bale; 1st & 2nd cut 4x4 round bales, stored in dry, suitable for horses, \$45/bale. Ross Young, 846 Eureka Rd., Duck, 25063; 644-8135.

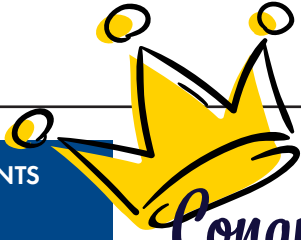
Miscellaneous Wants

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

Rabbits. Lisa Sheets, Rt. 1, Box 2, Dun-

SPRAYING

Pasture, hay hand & more with herbicide to treat weeds & brush, also spraying fert. & calcium products. Licensed, insured & experienced, \$250/up.
 Dennis Burns, P.O. Box 524
 Rupert, WV,



Congratulations!

**Brenna Groves, 2022
 WV Association of Fairs
 and Festivals Queen**



2022 WV Equine Events Calendar

The West Virginia Department of Agriculture publishes a statewide Equine Events Calendar during the show season. To list your club or organization's event(s), please fill out the listing form and return it by March 1, 2022. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

Only one event listing per form; if additional forms are necessary, please duplicate. Fill listing form out completely (we must have a complete and accurate address and telephone number). Only the name of the contact person and phone number will be published. **All event listings must be held in WV, unless the event is sponsored by a WV Equine Organization.** (PLEASE PRINT)

Date: _____ Time: _____

Event: _____

Sponsor: _____

Place/Location: _____

Contact Name: _____

Address: _____

Telephone: _____ Email: _____

You can also fill out the form on the WVDA website:
www.agriculture.wv.gov/divisions/marketinganddevelopment/livestock/pages/equine

Note: If your event date or location changes, please notify us at 304-389-1979 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

Return by March 1, 2022 to:

West Virginia Department of Agriculture attn: Jason Garrett 1900 Kanawha Blvd. E Charleston, WV 25305-0178 or jgarrett@wvda.us | Questions? 304-389-1979

**THE WEST VIRGINIA
 AGRICULTURE AND FORESTRY HALL OF FAME**

The West Virginia Agriculture and Forestry Hall of Fame is accepting applications for induction into the Hall of Fame for 2022. Know someone outstanding in their field? Fill out an application today. The deadline for nomination is March 1, 2022.

Applications should be submitted to:

WV Agriculture and Forestry Hall of Fame
 Attn: Jodee Martin
 1900 Kanawha Blvd., East Charleston, WV 25305.



Source: WVU Extension Service Garden Calendar

**GARDEN CALENDAR
 FEBRUARY 2022**

FEBRUARY 1 Harvest overwintered vegetables.

FEBRUARY 2 Order herb seeds.

FEBRUARY 3 Apply lime and fertilizer.
 Order fruit trees.

FEBRUARY 4 Build a high tunnel.
 Harvest overwintered Brussel sprouts.

FEBRUARY 5 Seed head lettuce (indoors).
 Order blackberry and raspberry plants.

FEBRUARY 7 Build a low tunnel or cold frame.

FEBRUARY 8 Seed leeks (indoors).
 Seed cauliflower (indoors).

FEBRUARY 9 Clean dust from houseplants with damp cloth.
 Seed celery (indoors).

FEBRUARY 10 Seed leafy salad greens in high tunnel.

FEBRUARY 11 Start a kitchen herb garden.
 Prune grapes.

FEBRUARY 12 Seed broccoli (indoor).

FEBRUARY 14 Order seed potatoes.

FEBRUARY 15 Seed collards and kale (indoors).
 Seed peas (outdoors) south of U.S. Rt. 60.

FEBRUARY 16 Prune blueberries, raspberries,
 blackberries and fruit trees.

FEBRUARY 17 Seed cabbage (indoors).
 Plant Irish potatoes in high tunnel.

FEBRUARY 18 Seed onions and greens in cold frame or
 low tunnel.

FEBRUARY 19 Apply lime sulfur to blueberries.

FEBRUARY 21 Apply dormant oil spray to fruit trees.

FEBRUARY 22 Prune deciduous trees and shrubs.

FEBRUARY 23 Mow asparagus ferns.

FEBRUARY 24 Propagate grapes and blueberries from
 hardwood cuttings.

FEBRUARY 25 Presprout seed potatoes

FEBRUARY 26 Build a raised garden bed