

# THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

[www.agriculture.wv.gov](http://www.agriculture.wv.gov)

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## SWILLED DOG

CREATING A COMPANY THAT GIVES BACK



Glover, with Swilled Dog mascot Lucy Pickles, says the company has two main missions – making good cider and giving back to the community.

Brooke Glover, co-founder of Swilled Dog Hard Cider, didn't set out to create a new business venture when she and her husband started making cider at home for family and friends.

"My husband's family has a background in cider, and we've been making cider for a while. We realized we couldn't find any of the cider we liked out on the market. So, we started making our own. We thought, 'There's something here. We can do this!'"

Cider, according to Glover, is actually pretty simple.

"Cider is just like wine, but it's made with apples. So, you just take apples and you press them. The juice that comes out of it goes into a tank, usually yeast is added to that and it just ferments. That's it. There's no brewing, nothing else that really goes into it. It's just fermented apple juice," explains Glover.

Moving from making cider at home to making cider on a larger scale was a natural progression.

"We have a passion for making great cider with great ingredients. We have a passion for making spirits and enjoying spirits, having something to enjoy with family and friends to make your experiences elevated. That's the reason for starting the company."

Swilled Dog Hard Cider and Distillery produced their first batches of cider in 2017.

"We started out with small batches. We did them in carboys. We'd do different apple blends and find different juices we liked. Then we started prepping our own apples. It kind of took off from there," says Glover.

It wasn't long before Swilled Dog gained a reputation for really good cider.

"We've done a lot of bootstrapping, a lot of being true to our roots and the state of West Virginia. We make sure we honor those roots. We knew the customers, the loyalty, the fans would come if we were doing that," stresses Glover.

Swilled Dog didn't have a big budget for advertising, so, they got the word out in other ways.

"Word of mouth has been huge! Going to events and letting people try it has been big. Most of it has been through social media and people sharing it," explains Glover. "People telling their Mom, 'Hey, I had this amazing

cider. You have to try Swilled Dog. It's different!" That's been the biggest way we've done it."

As for the Swilled Dog name, it has a very personal connection.

"Swilled is an old term that was used back in the early stages of our country. It means to enjoy yourself and drink and be happy. We're also huge animal lovers. We love our dog Lucy Pickles. She is our mascot."

The company uses as many locally sourced apples as possible.

"We have two orchards that we're starting to source from and we also try and source as much from West Virginia as possible, but we do have to go outside the state. West Virginia doesn't have quite the number of apples we need and doesn't have many cider-specific apples – the higher sugar, the higher tannin content that we're looking for."

**"SWILLED IS AN OLD TERM THAT WAS USED BACK IN THE EARLY STAGES OF OUR COUNTRY. IT MEANS TO ENJOY YOURSELF AND DRINK AND BE HAPPY. WE'RE ALSO HUGE ANIMAL LOVERS. WE LOVE OUR DOG LUCY PICKLES. SHE IS OUR MASCOT."**

**- BROOKE GLOVER | SWILLED DOG**

Glover says one of her goals is to try and change that. "West Virginia has the potential to be a much bigger apple growing region and historically it was before Prohibition," says Glover. "We've been trying to convince the farmers of West Virginia to get on board with the cider industry. That's happening in two ways. One is I'm the vice-president on the board of directors for the American Cider Association. I have a lot of great contacts of people looking for apples, looking for cider-specific apples – heritage, heirloom apples that are in high demand right now. But we're not just saying, 'Hey let's figure this out.' We want to do something about it. So, what we do every year is we produce a West Virginia scrumpy and that's made from

all donated, foraged apples from around the state. We sell those bottles and give 100 percent of the proceeds to charity in the state of West Virginia. That way we're not just taking from the state, we're giving back. This year for every bottle we sell, we want to plant an apple tree right here in West Virginia."

Charity is a big part of the company's mission.

"For us, it's just kind of who we are as a company and as people. We want to make sure we're being part of something bigger. Making money is amazing and that's obviously part of a successful company, but we want to build a brand and to be part of something else, something that makes a difference, something that people can be proud of. That's one of things for us that we want to do," explains Glover. "Every single event we go to, we pick a charity that we support based off the sales of that event. Our customers are like, 'Wow! So, you're giving to this charity?' Our answer is 'Yep!' It encourages people to be a part of their community and that's what ties us together."

Swilled Dog has a tasting room at the Upper Tract operation in Pendleton County where you can try ten ciders on tap. But Glover says they have recipes for over 70 ciders depending on the apples.

"We love to use crab apples, what most people call deer apples. Those are usually the best. Then there are different varieties like Jonagold which is amazing. There are different types of russets that are really great. Pippins are wonderful too. In our area, the Virginia Hughes crab apple is just amazing. It's very small and you don't get a lot of juice out of it but what you do is quality!"

As for plans to expand their business, Glover says Swilled Dog has added rye whiskey (with a picture of Lucy Pickles on the bottle) to their menu, and they're working on other products.

"Our growth is something we want to be careful and strategic about. We also want to make sure we are putting ourselves in the best position to showcase our company and grow as much as we need to."

Swilled Dog Ciders are currently sold all across West Virginia and in six other states. To find out more about Swilled Dog, log on to their website at [swilledog.com](http://swilledog.com) or call 304-358-0604.

# Goals and Promises for 2021

The last year has been one of the roughest in recent memory. Mainly due to the pandemic, we as Americans have experienced loss, hardship and new challenges that haven't been seen in several decades. As many of us try to leave 2020 behind, we can look towards the hope the new year will bring. As your Commissioner of Agriculture, 2021 also means the beginning of my second term which requires a revisiting of our goals and priorities for the West Virginia Department of Agriculture. There are many things we want to accomplish in the coming four years, but in the meantime, we must modernize our Guthrie laboratories, expand the production of local food and continue to foster a government that is focused on helping the people it serves.

Food safety, emergency response and environmental testing, as well as several other vital tasks, are left to the duty of the laboratories at Guthrie. It is no exaggeration to say this facility and the staff within it are essential to the well-being of every West Virginian. The problem is the building, a former 1950s military gymnasium, no longer fits the needs of a modern lab. The tremendous talent we have in staff is being limited by the facilities they work in, hindering our ability to bring in additional resources, as well as research and development dollars, to the Mountain State. The Department's laboratories are simply unable to expand services

because our facilities are just not up to par.

During the pandemic, hoarding, logistical inefficiencies and outbreaks in manufacturing facilities made food scarcity commonplace for every American, not just the most vulnerable. A centralized food system led many of our citizens to turn to local producers to fill nutritional gaps. To avoid shortages in the future, we must further develop local food infrastructure by educating the public and expanding market opportunities for West Virginia producers. Our West Virginia Grown program accomplishes both goals but is lacking crucial support from state leaders. If we truly want to grow our local economy, keep food dollars in our communities and develop a resiliency within our food systems, we need to invest in local agriculture. It starts with having a well-funded food and agricultural products branding program.

In 2021, we must continue to work on building relationships across the state as we implement the West Virginia Strategic Plan for Agriculture. The plan is to right-size government, while reducing redundancy and waste, to improve the health of West Virginia literally and figuratively. It's part of our goal to ensure a safe, abundant and affordable food supply with clear and concise rules and regulations. This boils down to an "educate before regulate" mentality and working with, not against, our agribusinesses. WVDA staff has worked tirelessly

along these lines by championing several pieces of legislation over the last four years, but there are still many laws that prevent our agribusinesses from growing. We must continue to get rid of government bureaucracy that prevents our farmers from doing what they do best: feeding our citizens.

With COVID-19 vaccines on their way, we enter the new year with a lot of hope. Hope that we can save American lives, as well as businesses from the full effects of this terrible pandemic. That same hope can be used to revitalize our state by bringing innovation to government. It begins with state leaders doing everything in their power to stop the downward population trend West Virginia has experienced over the last 70 years. It will take convincing younger generations the Mountain State is the right place to work, live and raise a family. We can only do this by expanding local services, encouraging growth of local industrial sectors and using taxpayer dollars effectively. My continued promise for 2021, the same as it has been the last four years, is to continue to work on behalf of the people who wish to see a better West Virginia. We have a lot of work to do, but I have great faith that we can make the Mountain State a better place.



Kent Leonhardt, Commissioner of Agriculture



## Gearing Up for an On-Farm Readiness Review - Helping you Improve On-Farm Produce Safety

This is a continuation of our food safety articles, designed to simplify some of the 'seemingly complex' food safety requirements under the FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR), to help raise awareness of and encourage action in managing food safety risks. These articles are meant to help you to be more proactive rather than reactive by focusing on high-risk food safety areas and identifying hazards within your individual operations. Again, we remind you that these articles do not replace attending a food safety training course to learn about the 'whole-farm' approach to managing food safety risks; these trainings are available in WV through the WV Food Safety Training Team.

This article helps address the need for an On-Farm Readiness Review (OFRR) for your operation and how to get started requesting one. The WV Food Safety Training Team (WVFSTT) operates under the guiding principle towards FSMA compliance, "education before regulation." To this end, a team comprised of WVU Extension and WV Department of Agriculture food safety specialists are conducting the OFRR to offer guidance to growers on two levels: 1) how to best prepare their operation to meet the FSMA Produce Safety Rule requirements before an inspection, if necessary; or 2) how to voluntarily improve produce safety on their farm. OFRRs are an inexpensive, non-regulatory option

for growers to gain a further understanding of the food safety laws and the chance to learn from food safety experts about strengthening produce safety practices on your farm to better align with regulatory expectations. It is meant to foster a dialogue between the farmer and the food safety specialists about the requirements of the Produce Safety Rule; to educate the farmer on the inspection process and provide a level of comfort with the new food safety requirements imposed by FSMA.

The OFRR process involves the grower voluntarily inviting the WVFSTT food safety specialists onto their farm for a one-on-one conversation and farm walk-around where they review growing conditions, harvesting practices, packinghouse operations, water sources and discuss common food safety issues. At the end of the review, the specialists evaluate what is being done well on the farm, identifies areas for improvements and provide recommendations for the grower to improve their food safety practices. The specialists may also provide additional technical assistance based on the outcome of the OFRR, which may involve follow up information sharing or additional farm visits.

To prepare for the OFRR, we strongly recommend that at least one person from your farm complete the Produce Safety Alliance (PSA) Grower Training Course before scheduling an OFRR. The PSA Grower Training will provide you with essential

background knowledge about the FSMA Produce Safety Rule and recommended produce safety practices that will help you to get the most out of the OFRR. Additionally, the OFRR works best when routine farm processes and operations (such as washing, packing and harvesting activities) are happening during the OFRR farm walk-around to allow the WVFSTT specialists to make accurate recommendations for produce safety improvements specific to your farm.

Any farm that grows and/or sells produce is eligible to request an On-Farm Readiness Review. The OFRRs are free, voluntary and completely confidential, and any notes taken by the specialists are left on the farm. In the rare instance that they observe a serious condition that could be considered "egregious" (a farm activity that poses an imminent public health hazard if a corrective action is not taken immediately), if the product has not entered commerce and the issue can be immediately addressed, the specialists will not notify FDA or any other state/federal agency, nor will a written record will be made. It is the intent of WVFSTT specialists to work with growers to immediately address any serious concerns on-site.

To schedule an OFRR, please contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu; or Jessica Stricklen at 304-549-4013 or jstricklen@wvda.us.

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# West Virginia Grown

*Rooted in the Mountain State*



## BARBOUR

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

## BERKELEY

- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Heron's Rest Farm
- Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- Raw Natural
- 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

## BROOKE

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

## 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

- 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

## HAMPSHIRE

- Kismet Acres Farm
- Powder Keg Farms

- Quicken Farm
- Brushy Ridge Farm
- Weese Farm dba WV Veggies & Blooms

## HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC
- Lonesome Ridge Farm Inc.
- Wardensville Garden Market

## HARRISON

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

## JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Out of This World Salsa
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP

## 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

## 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
- 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

## 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

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

## POCAHONTAS

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

## PRESTON

- 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
- Shrewsbury Farm
- The Farm on Paint Creek/ Sweet Sweeneysburg Honey

## RANDOLPH

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

## RITCHIE

- Turtle Run Farm

## 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

## 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
- 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
- White Picket Farm LLC

## WOOD

- IN A JAM! LLC
- Minner Family Maple Farm LLC
- Oldham Sugar Works
- Stomp-n-Grounds Craft Coffees

## WYOMING

- Appalachian Tradition
- Tarbilly's BBQ

## JOIN OUR LIST!

📞 304-558-2210

✉️ wvgrown@wvda.us

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



# Bold Breakfast

They say breakfast is the most important meal of the day. Instead of the typical bacon and eggs, why not try something new! The PB and J French toast is a twist on the classic breakfast fare. The other two recipes you can make ahead of time and then enjoy a no-fuss breakfast. So before you head out on that cold morning commute, make sure to fill up on one of these tasty treats! If you have a recipe you'd like to share, send it to [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us).

## Tomato and Basil Quiche

- 1 tablespoon olive oil
- 1 onion, sliced
- 2 tomatoes, peeled and sliced
- 2 tablespoons all-purpose flour
- 2 teaspoons dried basil
- 3 eggs, beaten
- ½ cup milk
- Salt and pepper to taste
- 1 (9 inch) unbaked deep dish pie crust
- 1 ½ cups shredded Colby-Monterey Jack cheese, divided

### Step 1

Preheat oven to 400 degrees F. Bake pie shell in preheated oven for 8 minutes.

### Step 2

Meanwhile, heat olive oil in a large skillet over medium heat. Saute onion until soft; remove from skillet. Sprinkle tomato slices with flour and basil, then saute 1 minute on each side. In a small bowl, whisk together eggs and milk. Season with salt and pepper.

### Step 3

Spread 1 cup shredded cheese in the bottom of pie crust. Layer onions over cheese, and top with tomatoes. Cover with egg mixture. Sprinkle top with remaining 1/2 cup shredded cheese.

### Step 4

Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F, and bake for 15 to 20 minutes, or until filling is puffed and golden brown. Serve warm.

## Monkey Bread

- 3 (12 ounce) packages refrigerated biscuit dough
- 1 cup white sugar
- 2 teaspoons ground cinnamon
- ½ cup margarine
- 1 cup packed brown sugar
- ½ cup chopped walnuts (Optional)
- ½ cup raisins

### Step 1

Preheat oven to 350 degrees F. Grease one 9 or 10 inch tube/Bundt® pan.

### Step 2

Mix white sugar and cinnamon in a plastic bag. Cut biscuits into quarters. Shake 6 to 8 biscuit pieces in the sugar cinnamon mix. Arrange pieces in the bottom of the prepared pan. Continue until all biscuits are coated and placed in pan. If using nuts and raisins, arrange them in and among the biscuit pieces as you go along.

### Step 3

In a small saucepan, melt the margarine with the brown sugar over medium heat. Boil for 1 minute. Pour over the biscuits.

### Step 4

Bake at 350 degrees F for 35 minutes. Let bread cool in pan for 10 minutes, then turn out onto a plate. Do not cut! The bread just pulls apart.



## PB and J French Toast

- 6 tablespoons peanut butter
- 6 tablespoons mixed berry jam
- 12 slices challah bread
- 1 cup milk
- 4 eggs
- ¼ cup white sugar
- 2 tablespoons raspberry-flavored liqueur
- ½ teaspoon vanilla extract
- 1 tablespoon vegetable oil, or as needed

### Step 1

Spread 1 tablespoon peanut butter and 1 tablespoon jam onto one side of each of six bread slices; top each with another bread slice to make 6 sandwiches.

### Step 2

Whisk milk, eggs, sugar, raspberry-flavored liqueur, and vanilla extract together in a bowl until smooth. Dip each sandwich into egg mixture, turning to coat both sides.

### Step 3

Heat oil in a skillet over medium heat; cook sandwiches, working in batches, until golden brown, 3 to 4 minutes per side.

## Toxoplasmosis

Toxoplasmosis is the third-leading cause of US foodborne deaths and considered the most important disease that causes abortion in animals and pregnant woman throughout the world. It is a common zoonotic protozoal disease that is believed to be caused by single-celled protozoan parasites called *Toxoplasma gondii*. Cats are the only host in which the protozoan reproduces. Cats then release millions of eggs into the environment, contaminating feed, bedding, pasture and water through their feces, which can then remain infectious for up to 18 months. The infection can pass via placenta, causing encephalitis, chorio-retinitis, mental retardation, loss of vision and stillbirth or mummification of the aborted fetuses of livestock. *Toxoplasma* is a concern to the sheep industry because it is a major cause of reproductive losses in sheep, which can then lead to significant economic impacts. Just like many other warm-blooded animals, sheep become infected with *T. gondii* by ingesting the eggs defecated in cat feces. Newly infected pregnant ewes may abort or reabsorb their fetuses or may deliver stillborn, mummified or weak lambs. Toxoplasmosis can be transmitted to people through ingestion of contaminated meat, especially swine and lamb. So, how can one protect their livestock and/or themselves from toxoplasmosis? Try to keep cats indoors and away from livestock areas. Feed animals commercially prepared foods and avoid raw or undercooked meats. The risk of infection in people is reduced by proper hygiene and food preparation. If Toxoplasmosis is suspected, contact your veterinarian and/or your physician.



## SEE A POTENTIAL INVASIVE PEST?

Send us a photo of pest with your name and contact info to [bugbusters@wvda.us](mailto:bugbusters@wvda.us) or 304-558-2212.



# State FFA President **WINS** National Proficiency Award

Growing up, Creed Ammons, always knew he wanted to be involved in Future Farmers of America. However, what he didn't know is how prominent of a figure he would become.

Ammons was introduced to FFA at a very early age through his father, an agriculture teacher at Tyler Consolidated High School in the family's hometown of Sistersville. Ammons was enamored by the work ethic of FFA members, and before he even got his official start, he'd already set some of those goals in motion. Eventually, all the hard work and determination would pay off as Ammons was named the winner of the 2020 FFA National Proficiency Award in Agriculture Processing. As if working towards that wasn't enough, Ammons also serves as the President for the state FFA chapter.

"I knew that I always wanted to be in FFA and watched many FFA members growing up. They were able to conquer their goals and achieve their dreams and do whatever they wanted to," reflects Ammons. "So, coming in, I definitely knew I had many goals, and this was one of those goals."

In contrast to the problems that 2020 has brought forth, Ammons used the extra time he found by not physically being in school to help further his FFA dreams.

"I began this application back in about February, and I kind of realized I had more time to put towards this," says Ammons. "Even though we still have to do schoolwork, I'm more free in the day since we weren't attending school. So, I think that helped me be able to continue working on this and put a lot of effort into being able to complete the application process."

Each year, the FFA honors its members by awarding those who have displayed exceptional knowledge of agriculture experiences. The proficiency award is a reflection of FFA members and their progression over the years that are tracked through supervised agriculture experiences. It takes into account responsibilities, knowledge, and skills that a member has developed during their FFA career. In Ammons' case, his SAE's came through ham and bacon processing, retail fresh pork and fresh holiday turkeys. For Ammons, his win was especially memorable being that he was the 15th person from WV to win an award in proficiency.

"It meant a lot personally to me. I think growing up in West Virginia, we don't see a lot of big agricultural practices and enterprises happening," says Ammons. "Moving forward, I think I can be able to inspire some future members to be able to chase these goals and realize that even though we're from the small state of West Virginia, we're still able to get on a national level and compete against other states."

With all of this already accomplished, it's hard to believe Ammons is just getting his start. He's currently enrolled at WVU's Davis College where he is majoring in agriculture education and extension. On top of that, he is serving the rest of his term as FFA president, continuing working on the family farm with his brothers and plans to achieve his American FFA degree this year.



COME ONE, COME ALL!

## 5TH ANNUAL MOUNTAIN STATE MAPLE DAYS

FEBRUARY 20, 2021  
MARCH 20, 2021

FOR MORE INFORMATION:  
[HTTPS://WVMSPA.ORG/  
MOUNTAIN-STATE-MAPLE-DAYS-OLD/](https://wvmspa.org/mountain-state-maple-days-old/)

### 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 2021. Know someone outstanding in their field? Fill out an application today. The deadline for nomination is February 15, 2021.

#### *You can find the application at:*

[https://agriculture.wv.gov/wp-content/uploads/  
2020/12/2021-AFHOF.pdf](https://agriculture.wv.gov/wp-content/uploads/2020/12/2021-AFHOF.pdf)

#### *Send nominations to:*

West Virginia University Extension Service  
c/o Robin Rupenthal  
809 Knapp Hall,  
PO Box 6031  
Morgantown WV 26506  
OR [JOWilliams@mail.wvu.edu](mailto:JOWilliams@mail.wvu.edu)



# Veteran of the Month: Cheri Seiler



Alpacas are Cheri Seiler's passion.

"There's just something about the animals that is very soothing to me. They're very calming. These guys will just come up to you and sniff you in the face."

The Marine veteran didn't even know alpaca existed until 2007 when she and her husband purchased a piece of property in Hampshire County.

"We found this piece of property. It was going to be our retirement. One day I was driving down the road and I saw a sign that said, 'Alpaca Farm Now Open.' So, I stopped because I had no clue what an alpaca was, and I just fell in love. I bought three alpaca," she explains.

Seiler always had a passion for animals.

"I grew up a city girl. My father was a police officer. My mother stayed at home. But I've loved animals my entire life."

Seiler had dreams of becoming a veterinarian. Instead, after high school, she enlisted in the Marine Corp in 1972 and spent her time as a disbursement clerk stationed in Washington, D.C. After five years, Seiler decided to get out of the military to raise her family. Now that she's retired, she has 58 alpaca and a small herd of miniature, silky fainting goats on Good Time Ridge Farm in Augusta.

"Watching the alpaca out in the field, they're a herd animal and the way they interact with each other, protect each other, lay with each other, it's just soothing," she says. "It's the same thing with my goats. I think you really have to have a love of animals to raise them."

Seiler loves sharing her special connection with the animals with other people.

"I take the alpaca to the Schools for the Deaf and the Blind in Romney. Watching the kids with these animals is more rewarding to me than it is to the kids," she says. "And before COVID, people could make an appointment and come out to the farm and see the animals, pet them and feed them."

Seiler recently joined the West Virginia Veteran and Heroes to Agriculture program.

"I wanted to connect with other farmers in the area. I think it's important for people to acknowledge veteran farmers."

She finds there's a common thread among veteran farmers.

"When you're in the military, everything is so regimented. And when you have animals and farms, you can't just say, 'I don't feel like going out today. It's too cold or it's too hot.' You're regimented to do a job and that's the job that needs to be done. It's also your responsibility to water those crops or feed those animals. I think we just like being out away from everything."

Seiler is looking forward to the day when COVID is a thing of the past and she can get back to sharing her love of animals with others.



## Market Focus: Preston Farmers Livestock Market

**This is the second in a series of articles focusing on West Virginia's licensed livestock markets that are official tagging sites.**

The Preston Farmers Livestock Market has been around for quite a while. They've been grading and selling cattle at the operation in Terra Alta since the 1930's. Much of that time market manager Delores Pomeroy has been on the payroll.

"I started working here in 1960. That's been 60 years ago! When I started, I can remember my uncle Lorenz Roy grading veal calves. They graded veal calves. They graded lambs. We'd take them down Sanders St. to Route 7, cross Route 7 with them and put them on the trains to take them to New York or New Jersey. A lot of the animals were transported by train back then. It wouldn't be anything unusual to have hundreds of lambs and calves move out."

In 1993, the market went from a privately owned operation to a co-op. Pomeroy was one of 50 local investors who put in money to keep it going. And over the years, she says, times have changed. Instead of large numbers of small animals moving through the market, now it's mostly cattle.

On average, the market will see about 3,000 head of cattle a year.

"We have good quality cattle. We have several purebred producers in our area. In the spring we have a production sale. They sell purebred bulls, commercial bulls, some purebred heifers," explains Pomeroy.

Buyers and sellers don't just come from Preston County and surrounding West Virginia counties. Pomeroy says with Maryland just three miles away and Pennsylvania just 18 miles away, they get their fair share of out-of-state animals moving through.

"We have a really good feedlot buyer who was originally from this area. His sons have a feedlot in Iowa. So that's our main buyer for shipping cattle," says Pomeroy.

Just like all West Virginia licensed livestock markets, the Preston Farmers Livestock Market is bonded, meaning when sellers put their cattle into the market, they know they're assured of their money.

Pomeroy also takes pride in the market's community involvement.

"Because of COVID, the Buckwheat Festival was closed this year. The 4-H and FFA students didn't have anywhere to show their cattle or sell them," explained Pomeroy. "So, they brought them here. The steer and hogs came in on a Wednesday and were judged the same day. Then on Thursday the lambs and goats came in. We had the sale on that Saturday. The response buyer-wise was outstanding!"

With 60 years under her belt, Pomeroy remains market co-manager along with her son Kenny.

"It's the animals and farmers that keep me here. I'm getting older and slowing down, but I still enjoy it!"

The Preston Farmers Livestock Market sales take place weekly on Fridays at 2p.m.

# CLASSIFIED ANNOUNCEMENTS JANUARY 2021

To Submit  
an Ad: ▶

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

## AD DEADLINES

### February 2021 . . .

Phone-in ads for the February issue must be received by **12 noon on Thursday, January 14.**

Written ads for the February issue must be received by **1 p.m. on Friday, January 15.**

### March 2021 . . .

Phone-in ads for the March issue must be received by **12 noon on Thursday, February 11.**

Written ads for the March issue must be received by **1 p.m. on Friday, February 12.**

To subscribe to The Market Bulletin, email [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us) or phone 304-558-3708.

## Apiary Sales

**Honeybees:** 3# package w/market queen Italian; \$125; Russian, \$135, spring 2021 del. Stephanie Bender, 119 Third St., Elkins, 26241; 637-2335.

**Complete honeybeehives:** bottom board, ddp super w/10-frames, inner cover, migratory lid & bees, \$350/ea.; w/queen excluder & 3 supers, \$450. Alisa Poling, 334 Pennsylvanie Ave, Parsons, 26287; 478-4004.

**Honeybees:** 10-frame hive w/10 frame super & excluder, \$250; 8-frame hive w/ 8-frame super & excluder, \$225. Lee Porterfield, 1384 Pine Grove Road, Lindside, 24951; 753-4769.

## Apiary Events

**Mountaineer Beekeepers Assoc., Monthly Meeting,** 2nd Monday, 6:30 p.m., Doddridge Co. Library, limit to 25 in attendance, masks are required, Contact Justin King, [pjustinking@gmail.com](mailto:pjustinking@gmail.com).

**Potomac Highlands Beekeepers Assoc.,** the club is attempting to hold virtual meetings online, Contact Kirby Vining, 212-213-2690; [secretary.phba@gmail.com](mailto:secretary.phba@gmail.com).

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

## Cattle Sales

**Pure reg. Simmentals:** AI sires, bulls, \$1,800/up; reg. bred & open females, \$1,500/up. Jim Bosley, P.O. Box 5, Old Fields, 26845. 530-6636.

**Belted Galloway/Hereford cross 15-mo. heifer,** \$800. Sarah Bowers, P.O. Box 1199, Franklin, 26807; 668-2955.

**Reg. Hereford 8-mo. -9-mo.:** bulls, Empire 359C, Embassy, Blueprint, Sheyenne & 10Y blood, \$1,200/up; heifers, good blood, \$1,100/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

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

**Reg. Simmental & Sim/Angus:** sired by Growth Fund, Niagara, Black Hawk, Sure Fire, Complete, Total, Prophen 50/50, bulls, \$2,000; heifers, \$1,500. John Hedrick, 4048 War Ridge Rd., Wayside, 24985; 573-5991; [BJHPVFarm@aol.com](mailto:BJHPVFarm@aol.com).

**Reg. Hereford 11-mo. bulls,** Bennett Encore, Maternal Edge & Boomer blood, will be ready for spring breeding season, \$1,400. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

**Pure Scottish Highland bows/calves,** heifers & steers, \$500/up. Ralph Lewis, 7582 Saltlick Rd., Terra Alta, 26764; 216-6286; [ralph@lewis-farmwv.com](mailto:ralph@lewis-farmwv.com).

**Reg. Charolais polled,** halter broke, AI blood, \$1,500. Jim Miller, 453 New England Ridge Rd., Washington, 26181; 863-5510.

**Reg. Black Angus 9-mo. -11-mo. bull & heifer calves,** good genetics, \$1,000/up/ea.; pure reg.

Black Angus yrlg. bulls, low bt. wt., \$1,500/up. Melville Moyers, 11779 US Hwy. 33W, Norman-town, 25267; 354-7622.

**Reg. Limousin & Lim/Flex 13-mo. 20-mo. bulls,** can keep until spring, \$2,000/down. Charles Ridgeway, 387 Limousin Lane, Ronceverte, 24970; 520-2013.

**Red Angus bulls,** spring '20, perf. data, DNA enhanced EPDs, LCoC \$Profit data avail., genetic defect & PI tested, mostly AI sired, \$1,200-\$1,500. Dan Stickle, 1404 Kincheloe Rd., Jane Lew, 26478; 545-7677.

**Yrlg. heifers,** \$900/up. Dale Thayer, 257 Poplar Ridge Rd., Sutton, 26601; 765-5712.

**Reg. Hereford bulls:** 18-mo., calving ease, Ft. Knox blood, good disp., \$1,700; 8-mo. polled, Ft. Knox, Small Town Kid & Tank 45 blood, \$1,400, both low bt. wt.; 3½-yr. cow, sm. frame, bred for spring calf, \$1,650. Martin Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633.

## Equipment Sales

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

**Kubota 4 WD tractor,** 33 hp, 31.6 hrs., 5' bucket, 6' scraper blade, 6' brush hog, all Land Pride products, garage kept, hyd. static dr., tire are loaded, \$22,000. Charles Bowen, 204 High St., Fayetteville, 25840; 237-5313.

**NH 845 baler for parts,** one broken fore chain & rear cross shaft, \$500. Lee Castill, 722 Marquess Rd., Tunnelton, 26444; 892-4684.

**NH 3930 2 WD,** 1,400 hrs., good cond., \$8,500. Cliff Crane, 153 Spiker Rd., Bruceton Mills, 26525; 379-4482.

**King Kutter:** 6' brush hog, excel. cond., \$850/neg.; box blade, good cond., \$750/obo. Larry Kinnard, 1208 Lee Crk. Rd., Culloden, 25510; 743-9808

**MF Dyna Balance 7' mower,** good cond., \$860; Zetor 3340 diesel tractor w/loader, 4 WD, good cond., \$12,800; potato plow & ripper, 3-pt. hitch, \$350; 8' trailer tongue, A-Frame. Ron Malus 3446 Snake Run Rd., Alderson, 24910; 392-5231.

**Mahindra 4 WD tractor w/front end loader,** 40 hp, 80 hrs., 2-yrs old, kept in the dray at all times, never used, \$20,000. Guy Randolph, 105 Counts Rd., Spencer, 25276; 532-2648.

**Kubota '95, M3030DT 4 WD,** 6 cyl. diesel tractor, 667 hrs., shuttle shift trans., garage kept, quad hyd. block, tractor was used for grass cutting, comes w/Woods brush bull cutter, \$19,000/obo/no trades. Aaron Salmons, 6715 St. Rt. 34, Culloden, 25510; 541-6633.

**The Thomas,** Bellvue Ohio, grain seeder, \$650. James Smith, 189 Redbud Dr., Jane Lew, 26387.

**JD 14T sm. sq. baler,** good cond., needs knotter, \$550. Joel Stauffer, 182 Double Oak Dr., Oakvale, 24739; 682-365-4543.

**Case:** BMX 172 front blade, 72", 6-way, \$700; BSX 163H front mount snow blower, \$1,600; 2, MPH 214 dbl. plow, 3-pt. hitch, \$350. Kelly Sparks, 176 Boulder Bluff, Ronceverte, 24970; 646-3363.

**JD 2440 tractor,** 60 hp, open station, 2 WD, 4-cyl., 8-speed trans. w/high/low, \$7,500. Martin Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633.

## Equipment Wants

**NH 848round baler for parts.** Elijah Chapman, 4309 Clymers Crk. Rd., Hurricane, 25526; 562-6681.

**Loader to fit Zetor 5211 tractor,** a whole complete loader. Ronnie Hodge, 432 Scary Crk., Hamlin, 25523; 824-5551.

**Cultipacker that would be pulled behind 30-40 hp farm tractor or used 3-pt. hitch;** potato plow w/3-pt. hitch. Jim Pritchett, 5153 John Nash Rd., Bluefield, 24701; 804-928-3262.

## 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.

**Lincoln Co.:** 218 A. w/house, pond, pasture, \$875,000. Tim Ball, 449 Coon Crk., Culloden, 25510; 932-1937.

**Fayette Co.:** 105 A. w/house, 10 A. hay field, 20 A. pasture, fenced w/barb wire & elect., streams, well, septic, 2-story barn, equip. shed, pond, woods, other bldgs., on state-maintained rd., \$224,000/obo. Ronald Shawver, 8430 Bacus Mtn. Rd., Meadow Bridge, 25976; 484-7140.

## Farm Wants

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

## Horse Sales

**Tenn/Wklr. gelding,** light grey, \$1,000. Rick Childers, 33 Nalen Rd., Nalen, 26680; 880-3445.

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

## Horse Wants

**Draft horse or draft mule,** must be sound, under 15-yrs., mare or gelding preferred. Hope O'Toole, 585 Luther Heishman Rd., Baker 26801; 897-7073; [donkeymomhope@gmail.com](mailto:donkeymomhope@gmail.com).

## Plant Sales

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

**WV 63 Centennial tomato seed,** \$5/25, plus SASE. Victor Bridges, 3101 Laurel Crk. Rd., Greenville, 24945; 832-6674.

**Seeds:** Creasy green seed, \$2/tbsp.; non tough ½ runners, \$9/100 seeds or \$32/500 seeds, plus SASE. Denny Canterbury, 2875 Seneca Trail S., Ronceverte, 24970; 645-6370.

**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](mailto:allen.flanagan@gmail.com).

**Tobacco seed:** W.Va. Mtn. grown burly, germination tested, incl. growing instruction, \$4/tsp. \$6/2 tsps. \$8/3 tsps.; all plus first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

## Plant Wants

**Old time Hanover plants or seeds.** Wilma Cooper, 15 Huffman Loop, Harmon, 26270; 227-4219.

## Sheep Sales

**Katahdin 4-mo. ram,** solid brown w/dark hooves, out of reg. VA Tech stock, reg. mother, RR scrapie resistance, excel. disp., \$300. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 704-7667.

## Miscellaneous Sales

**No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC as herding or working can be accepted.**

**75% Great Pyrenees/25% Anatolian pups,** vacc./wormed, out of working parents & grand-parents guarding sheep & goats, excel. livestock guardian dog, \$250/ea. Jeremy Cantrell, 243 Cantrell Lane, Duck, 25063; 395-1343.

**Greenhouse plug flat seeder,** will seed 288 & 512 plugs flats, \$. Denny Canterbury, 2875 Seneca Trail S., Ronceverte, 24970; 645-6370.

**Hay 1st & 2nd cut 4x4 round bales,** good mix hay, \$20/bale. Larry Casto, 167 Pearle Ridge Rd., Ripley, 25271; 590-0223.

**Amish forecart,** excel. cond. w/newer shaft & pole, \$2,000; Biothane dbl. harness & collars, Hafflinger size, \$1,000; horse wagon, \$1,000. Rick Childers, 33 Nalen Rd., Nalen, 26680; 880-3445.

**Hay sq. bales,** quality mixed grass, new Johnson grass, few weeds, easy load, 10 miles from Southridge, \$4.50/bale. Robert Dorsey, 691 Eli Fork Rd., Sumerco, 25567; 342-5712.

**Hay 4x5 round bales,** silage, dry/stored inside, \$40-\$45/bale, bales using JD silage baler. Gary Elmore, 2523 Charles Booth Rd., Sinks Grove, 24976; 667-8254.

**Greenhouse Stuffy House 30x96 w/48" fan & furnace,** \$3,000. Earl Fortner, 4327 Hughes Branch Rd., Huntington, 25701; 730-2359.

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

**Maple syrup,** pure WV, \$16/qt., \$10/pt., \$6/½ pts. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

**Stone ground buckwheat flour,** \$3/qt. bag; stone ground yellow cornmeal, \$2/qt. bag. Harry Hornbeck, 43 Eagle St., Buckhannon, 26201; 472-4277.

**Field corn on the cob,** \$4.50/bu. DJ Moore, 181 Clearview Pond Rd., Fairmont, 26554; 694-5388.

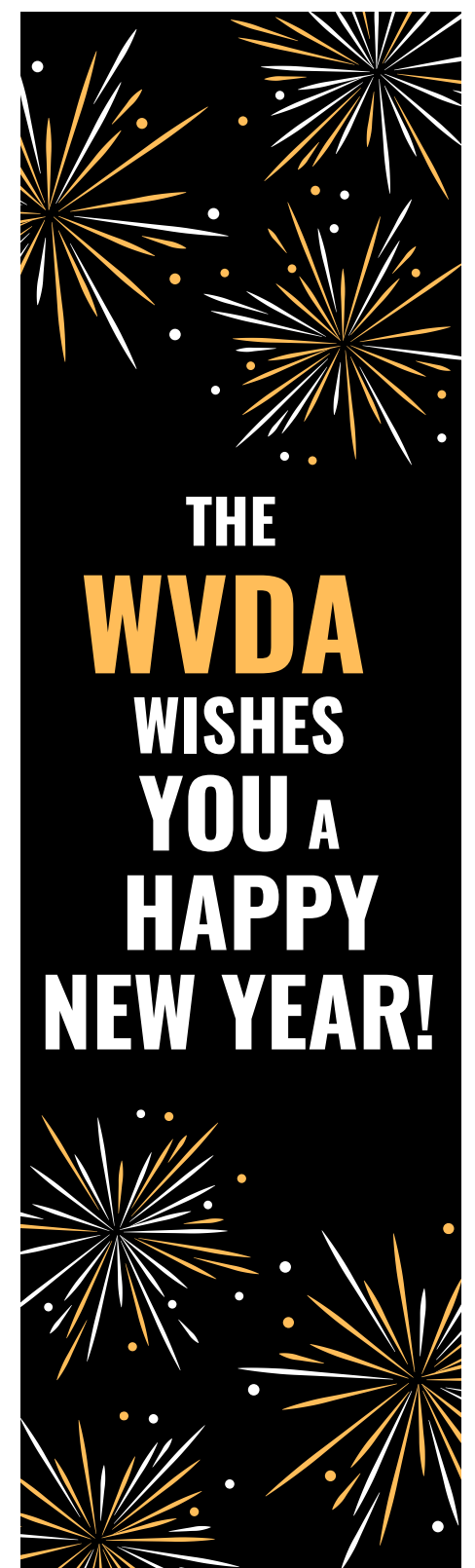
**Acresage:** Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$65,000; 98 A 80% woods, 20% fields w/year round stream, 50% fenced, \$1,250/A., partial financing avail. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

**Acresage:** Lincoln Co., 112 A. of woodland, 19 miles to Southridge Mall, close to Hatfield & McCoy trails, util. avail., \$112,000. J. Neeley, 76 Pecan Lane, Hurricane, 25526; 562-2727.

**Hay 1st cut 4x4 round bales,** field kept, mixed grass, \$20/bale; repurposed lumber salvaged from old barn, red oak, various sizes, up to 20', can send pics, \$3-\$12. Joel Stauffer, 182 Double Oak Dr., Oakvale, 24739; 682-365-4543.






## Miscellaneous Wants

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



# WV STATE AGRIBUSINESS WINERIES



- **Toscano in Appalachia Wines** - Parkersburg
- **Wine Tree Vineyards** - Vienna
- **Chestnut Ridge Winery** - Spencer
- **Stone Road Vineyard** - Elizabeth 
- **The Sweeter Side of the Feud** - Spencer
- **Moss Family Winery** - Wheeling 
- **Batton Hollow Winery** - Lost Creek
- **Findley Martin** - Morgantown
- **Forks of Cheat Winery** - Morgantown
- **Kirkwood Winery** - Summersville 
- **Cox Family Winery** - Martinsburg 
- **Lamberts Vintage Winery** - Weston
- **Daniel Vineyards** - Crab Orchard 
- **Old World Libations** - Union
- **Wolf Creek Winery** - Wolf Creek
- **Potomac Highlands Winery** - Keyser
- **West - Whitehall Winery** - Moorefield
- **Cold Run Valley Winery** - Berkeley Springs



Want to be added to our list?

Contact [Agritourism@wvda.us](mailto:Agritourism@wvda.us) | [wvgrown@wvda.us](mailto:wvgrown@wvda.us) or 304-558-2210

The West Virginia Department of Agriculture is currently working on updating contact information for West Virginia agribusinesses. Therefore, this list is not all-inclusive, but an effort to highlight what we currently have while gathering additional information moving forward. To be included in future advertising, please join West Virginia Grown, the state branding program for agriculture products/businesses.

## GARDEN CALENDAR JANUARY 2021

Source: WVU Extension Service Garden Calendar

**JANUARY 1** Increase humidity for houseplants.

**JANUARY 2** Plan garden layout.  
Browse seed catalogs.

**JANUARY 4** Cut poinsettias to 6 inches and  
place in sunny windows.

**JANUARY 5** Order herb seeds.  
Harvest overwintered Brussels sprouts.

**JANUARY 6** Order seed varieties.  
Harvest overwintered kale.  
Create a garden map.

**JANUARY 7** Seed tomatoes for early high  
tunnel planting

**JANUARY 8** Service power equipment.  
Clean garden tools.

**JANUARY 9** Test germination of stored seeds.

**JANUARY 11** Use grow lights for vegetable seedlings.

**JANUARY 12** Gently remove snow or ice from evergreens  
and shrubs.

**JANUARY 16** Organize a community garden.

**JANUARY 19** Order fertilizer and lime according  
to soil test results.

**JANUARY 20** Seed spinach in cold frame or high  
tunnel.

**JANUARY 21** Plan spring landscape design.

**JANUARY 22** Order harvest supplies.

**JANUARY 25** Seed mache or claytonia in cold frame.

**JANUARY 26** Order strawberry plants.

