

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

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The Seeds to Success

Aimee Figgatt was elbow deep in seeds this spring. The Outreach Specialist for the West Virginia Conservation Agency (WVCA) took on a project that blossomed right before her eyes. The Spring Seed Program is an annual event sponsored by the Capitol Conservation District, Figgatt's former employer. For years, she sent out dozens of packets of vegetable and fruit seeds to home gardeners. When she moved to the WVCA she started a different give-a-way.

“Each spring and fall, I give away around 6,000 packets of seeds for native pollinator seeds. It's not just wildflowers but also the native pollinator seeds to the Northeast region, which includes West Virginia,” explained Figgatt.

She was in the process of sending out her pollinator seeds this spring when she got an SOS call from the folks at the Capitol Conservation District.

“This year, when they had their spring seed program, they'd given away quite a bit of their seeds at the Small Farm Conference and people could come to the Capitol Conservation District Office to get their seeds. But when COVID-19 hit, people couldn't come to the office to get the seeds anymore. It was shut down,” said Figgatt. “So, I took their leftover seed as their outreach specialist and started mailing seeds out.”

Figgatt put the word out on social media that she had seeds of every description available and would-be gardeners like Amanda Mattix of Charleston jumped at the chance to get her hands on the seeds.

“COVID-19 made it almost impossible to find seeds. All the places I would normally go to order seeds were already sold out,” explained Mattix. “So, Aimee really rescued me and my garden.”

The requests for seeds came fast and furious. With so many families wanting to start COVID gardens, Figgatt was swamped with requests for seeds.

“Seeds became so hard to come by, we had to start getting creative with the distribution. Instead of sending someone a whole, huge pack of seeds that they'd never have room to plant, we broke up and split the packs into manageable portions,” said Figgatt.

“For example, say someone wanted to grow plants for making salads. That person would get a garden pack with a few cherry tomato seeds and seed for large tomatoes for slicing. I would add in seeds for lettuce and greens and cucumber seeds and carrot seeds – thing you'd find in a salad.”

Other people wanted to grow an herb garden or have different tomato varieties they could can. Figgatt spent a lot of time breaking up the seed packets to stretch them as far as they could go.

“It did take a lot of time and effort. But with us being quarantined and working from home, the way I see my outreach position during this period is to plan ahead. Do the outreach I can from the kitchen table and the home office. With this downtime, we can't be working person to person, we can't be out in the

schools right now, we can't be at summer camps. The next best thing is to reach out in any way possible to folks,” explained Figgatt.

With those packets of seeds, Figgatt also sent along some conservation materials.

“The main reason for this seed give-a-way is it opens the door for us to give conservation education, soil and water conservation education,” said Figgatt.

“Even though we're part of the West Virginia Department of Agriculture, we don't need to teach folks just how to plant the seeds and how to raise the produce. We've got to go deeper, quite literally into the soil and teach them how to care for the soil and be able to grow that plant to produce the fruits and vegetables they're going to eat and do it safely.

All total, Figgatt mailed more than 3,000 packets of fruit, vegetable and pollinator seeds to home gardeners.

“A lot of folks who got in touch with me said they were uncertain about grocery store trips for fresh vegetables. They were afraid there was going to be a shortage of fruits and vegetables. They were concerned about harvest availability and cross contamination. But more than anything, above all, what we found is they were home, they were unplugging and spending more time with their families. They had the time to put in a garden, something they'd always wanted to do.”

Mattix used the seeds Figgatt mailed to her to plant a 20 x 10 container garden on her back patio.

“We planted zucchini and cucumbers, sugar snap peas and tomatoes, basil, zennias, cosmos, yellow squash, peppers and marigolds,” Mattix said. “My children helped with all of this. My oldest is going to be eight in July. My youngest is five. They both love to help in the garden, my youngest especially. They both planted everything. They filled all the pots with soil. I pretty much supervised. I let them do it because I want them to know where their food comes from and how to grow it themselves. I try to let them be as hands-on as they want to be.”

Crystal Lovett is also growing a home garden. She says the plants from Figgatt were a blessing. She doesn't have much room to garden, but she found the



WV Conservation Agency Outreach Specialist Aimee Figgatt mailed out more than 3,000 packets of seeds across the state to start COVID-19 gardens.

space.

“I live in a small house and I didn't want to dig up the yard. So, beside my steps is a little flowerbed. I have cucumbers on one side and tomatoes on the other. Then I have the rest of my plants in pots. It gives you a sense of satisfaction growing your own food. I feel like it tastes better. You get to watch it grow and it's kind of amazing. Plus, the kids and I get to eat it!”

Kristen Fry said Figgatt's seeds arrived just in time. “They were definitely a blessing!”

Fry used her seeds in her raised beds.

“To be able to step outside and get what we need and make a meal out of it saves us time and money and the headache of having to put on a mask and go to the grocery store.”

Figgatt said the program was actually very simple.

“We invested in seeds. We invested in paper envelopes and we invested in some glue sticks, some tape and labels. The total investment is well under \$1,000, but we were able to reach thousands.”

In the end, Figgatt says the program is about more than just growing a garden.

“There's so much going on right now that the one thing people can't deny is that families have gathered around the table. Families have learned to garden together. Families have spent more time looking at healthy options as far as food goes. If there's one silver lining to 2020, I'm going to say families have had time to reconnect. It gave them activity, physical activity. It gave them pride. It gave them ways to think outside the box. It's been really powerful to watch.”

Pandemic Opportunity for Local Food

As a West Virginia farmer and the current Commissioner of Agriculture, a lot of my time is spent thinking about our food system. Add in my military background, which has granted me experience with emergency response and logistical infrastructure, I understand how fragile our supply chain currently stands. We knew these problems existed, but they have been highlighted during the COVID-19 pandemic as we have seen bottlenecks in the system, as well as an increase demand from consumers. As we have faced these issues, our agricultural communities have adapted in order to continue feeding the world while focusing on new innovations. Any good field commander knows success comes from turning setbacks into assets.

When the pandemic first hit our state, we quickly provided guidelines to our agriculture businesses and markets. Shortages were identified and we worked with our partners towards improving distribution. Consumers turned to local sources of food as processing affected imported commodities. Overall, we learned how important food security and control over our own agricultural sectors is to our country. Every single experience has allowed us to work

towards a better West Virginia.

A lot of these changes have been led by Mountaineers across our state, many of which are stepping up to help their friends, families and neighbors. Those that are able are growing larger gardens, while many are giving their green thumb a try for the first time. Smaller farms, which make up most of West Virginia, are expanding to meet the increased demand for locally grown foods. Most importantly, citizens are volunteering or donating to our food banks and pantries to ensure West Virginia children and the most vulnerable are fed. As many of our citizens spend more time thinking about the food they consume, the COVID-19 pandemic could bring major adjustments to the system as we know it.

A shift towards more local sources of food will be a benefit to our state. Fresh foods grown within our borders and prepared by our own citizens are typically healthier. The fewer times food changes hands, the safer it is with less risk of contamination. Those dollars we spend locally stay in our economy and are not exported to other states or countries, creating jobs for West Virginians. More local consumption means we will save on transportation costs,

reducing our use of fossil fuels. Combine this with new technologies which are working towards reducing soil erosion and runoff into water ways, we end up with a healthy environment. No other industry in West Virginia can claim all three aspects of good health: personal, economical, and environmental.

Regardless of how we come out of this pandemic, we should all thank the farmers who have stepped up to meet increased demands. We should say thanks to our gardeners, new and old, who have expanded their love for the hobby. To those who continue to experiment and expand their abilities, as well as share their bounty with others, continue the good work. To my fellow West Virginians, thank you for supporting local agriculture and helping us triumph during these times. What you learn from this experience will be valuable to a better agricultural system for tomorrow.



Kent Leonhardt, Commissioner of Agriculture

COVID-19 and Food Safety – Expanded Practices for U-Pick Operations, Individual Farm Stands and Other Agritourism Operations

The warmer weather and relaxation of 'shelter in place' restrictions mean visitors will be looking for opportunities and venues to enjoy time outdoors. It is predicted that visitors will be taking more 'stay-cations' and 'safe-cations' closer to home in their local communities. This opens new and expanded opportunities for u-pick operations, farm stands and other agritourism operations to provide visitors with a unique connection to fresh, local products and agritourism experiences closer to home. However, these agritourism-related businesses, like any other, have a responsibility to take proactive measures to prevent the spread of COVID-19 among their employees and their customers.

The following guidance and best practices are offered to help operators adhere to social distancing recommendations, reduce duration of exposure and maintain effective health and sanitation practices. Remember, these suggestions are 'expanded practices' in light of the novel pandemic and should complement the health and sanitation precautions you already take on your operation, as well as any new recommendations from your state departments of health and agriculture. These expanded practices will help protect you and your farm team, as well as help reassure your customers that you are taking necessary actions to protect them and the products you sell.

Effective communication will likely be a major factor in the success of your season. Communicate with customers before they visit your operation to share the proactive steps you are taking during this time and any changes in policy that will require their cooperation. Use websites, social media, newsletters, emails or other appropriate means to provide daily updates to reach as many potential customers as possible. Continue to communicate with your visitors when they arrive at the operation: post signs at the entrance and other strategic places throughout the farm; emphasize rules and expectations at check-in and request verbal (or written/waiver) confirmation; and place employee(s) throughout the operation to monitor and remind visitors of rules and policies.

Communicate beforehand customers that exhibit symptoms or have been exposed to someone with COVID-19 will not be permitted to enter the premises. Post the following statements at farm entry and request verbal confirmation that: no one in my family is ill and I have not been exposed to someone sick with COVID-19 in the last two weeks; I will maintain a six-foot distance between

me and other customers at all times; I will pick cleanly and only in the areas assigned to me; I will follow directions for walking and other health and safety instructions as posted throughout the farm. Remind customers also, that no pets and food sampling will be allowed during this time.

Designate one-way foot traffic pattern to enter and exit the premises and post signs to show flow. Post signs to encourage 6-foot separation in waiting areas. If premises have exceeded occupancy, encourage customers to wait in their cars. Provide hand-washing stations (soap, potable water, single-use towels and gray water catchment) at farm entry and throughout the premises. Hand sanitizers may be used in addition to, not instead of, handwashing. However, if soap and water are not readily available, use an alcohol-based hand sanitizer with at least 60% ethanol or 70% isopropyl, and remind customers to wash their hands at the earliest opportunity.

COVID-19 is not considered a foodborne pathogen, but it can survive and spread via hard surfaces. This is a good time to review, improve, and reinforce your regular standard operating procedures for cleaning, sanitizing, disinfecting and drying any food contact surfaces, harvest bins, tools and high-touch areas throughout the operation (registers, electronics, door handles, railings, etc.). Use clean containers daily (quarts or buckets) to eliminate need for sanitizing containers and scales between customers. If you use reusable containers, these must be cleaned with soap and water, and sanitized between customers. However, if you have a known or probable (likely) hazard (e.g. visible feces, bodily fluids, or blood, or an employee or customer is found to exhibit COVID-19 symptoms), cleaning and disinfecting is appropriate. This involves using a higher concentration of disinfecting chemical and/or longer contact times on containers or surfaces with visible contamination. Some common sanitizers (Clorox, Sanidate, Tsunami, Vigorox) may be adjusted for use as a disinfectant; be sure to read the labels or see the EPA Disinfectant Registration List for more information.

The total number of customers allowed on the premises at once will depend on the specific facility: is it enclosed or open; are people moving about or standing relatively still; and how many can be accommodated to allow for maintaining the 6-foot distance from other customers? For example, for U-pick strawberries or vegetables, total number of customers will likely be half of the

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total number of rows available for picking, to allow for one family per row. For raspberries or blueberries, this will likely be equal to the total number of rows available for picking. For farm stands and other agritourism operations, use the 6-square feet per customer rule; space vending booths at least ten feet apart. If space is an issue, consider temporarily redesigning market locations to allow for pre-ordered items to be picked up at specific times or alternative distribution methods such as community or home delivery.

For U-pick operations specifically, number each row and assign specific row(s) to each customer, emphasizing the importance of each party staying together in their assigned row. For rows that are closer together like strawberries and vegetables, assign customers to every other row. For raspberries, blueberries or other trellised crops, assign every row. Provide each customer with a wire flag that should be left where they stopped picking, so the next customer will begin picking from this flag. It will be helpful to have some field personnel to monitor farm rules and to provide new containers to limit customers to their assigned areas. Encourage customers to use restrooms before or after farm activity to minimize foot activity and prevent cross-contamination.

When possible, encourage contactless payments including exact change, credit cards, tap-to-pay, or prepay online. Consider setting a unit price per

container (quarts, gallons, etc.) to minimize contact with produce, provide for social distancing and facilitate faster check-out. Extending sales hours to accommodate more customers without crowding is recommended. It may be considerate to designate specific hours for vulnerable populations, including elderly, pregnant, or immune-compromised individuals.

Face covering policies for customers will likely differ from operation to operation, so be sure to make your policy known to customers before they visit the farm and reinforce at farm entry. Face coverings for farm employees is recommended if they are interacting with customers. This is also a good time to review and improve your employee training to ensure they understand and can practice and enforce the farm's health and sanitation practices.

If you are unable to effectively address the practices recommended above, you may decide to remain closed for this year, or chose a different market alternative that minimizes customer contact such as custom picking for farm pick-up or delivery, picking by appointment only, or joining a multi-farm CSA or food hub.

Some of the above materials is adapted from Cornell University's publication "Best Management Practices for U-Pick Farms During the COVID-19 Pandemic". For further information, please contact Dee Singh-Knights at dosingh-knights@mail.wvu.edu or 304-293-7606.

VETERAN OF THE MONTH: WALTER HAMMACK

Growing up, Walter Marvin Hammack was well versed in the phrase "service before self." Being the youngest of seven brothers and sisters, that sort of mindset was ingrained early on as much of the neighborhood found themselves asking the Hammack's for assistance.

"All our life the local neighborhood has brought whatever their problems and troubles are to our family and for us to try and help, fix, maintain, repair or solve a dilemma whatever that may be," says Hammack.

As time moved on, Hammack carried this mentality and was eventually drawn to serve in the United States military, first by joining the Delayed Entry Program in 11th grade and then eventually as an MOS Air Traffic Controller in the Marine Corps for almost two years before being injured. Being a veteran himself, Hammack recognized the struggles that many of those veterans face. In response, he's started a business, Text-A-Veteran Services, designed to offer a lending hand to veterans

through farm and homestead assistance along with employment.

"We've naturally gravitated towards providing comprehensive farm services because there's no business state-wide that provides these services specifically for farms and farmers. Our background is so diverse that we can literally touch on just about every aspect of life," Hammack says enthusiastically. "So, whether it be baling hay, cutting firewood or brush, we could be doing artificial insemination of cattle or other farm animals, we could build you a chicken coop, build you a barn, build you a high tunnel, just about everything you'd want from the ground up. We also understand all the government programs and agencies and how they're interrelated so that



farmers can endeavor to be more effective and efficient and produce either goods or services to sell as a West Virginia farm owner and operator. And we make recommendations on how to become more profitable."

At the heart of it, Hammack is hoping that Text-A-Veteran Services can ease the stress that many veterans find themselves coping with.

"At the end of the day when the farmers are sitting at the table, I want them to have some peace of mind that they don't have to rely on family, friends or neighbors that have their own lives and their own obligations and things to take care of. So, we want to be that permanent lifeline for the farmers in our communities to reach out regardless of what the issue may be, says Hammack.

Though a relatively new business endeavor, Hammack has bigger plans down the road and hopes that one day Text-A-Veteran Services can evolve well past helping veterans on just their farms and homesteads.

"Ultimately Text-A-Veteran Services have greater plans for the future which is we will be registering with and become a volunteer organization active in disaster in the state of West Virginia. When the Army National Guard or FEMA is deployed to the state, our employees will be able to give back to the community by serving in whatever

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NEW FARMERS MARKET DRAWING CROWDS

A new farmers' market in the Northern Panhandle is giving shoppers a chance to purchase fresh, local produce. The Highlands Farmers' Market opened at the start of June at what organizers call the perfect spot.

"Cabela's has graciously allowed us to set up in their parking lot," explained Eric Blend, a farmer and one of the organizers of the market. "It's really a match made in heaven. We picked the Highlands because there are already people there and we don't have to draw people in."

The market is starting out small with anywhere from four to seven vendors each week. The participating farmers offer everything from fruits and vegetables to locally sourced meats and eggs and kettle corn.

"We have a great mix of producers, and each week I post on social media what's available," said Blend.

The market has been in the planning stages since January as a way to make fresh food more accessible to folks living in the Wheeling area. Blend said they're also reaching out-of-state visitors who stop by the Highlands to shop at the retail stores.

"The more you support a farmers' market, it's a direct pipeline, a direct influence, to the local economy," explained Blend.

The Highlands Farmers' Market is open every Thursday from 4-7 p.m., June through October.



Straight from the Garden Goodness

What do you do with a bumper crop of vegetables from the garden or the farmers' market this summer? Sure, you can share the spoils with family and friends, but make sure to keep enough to cook up something amazing in the kitchen! This month we're featuring recipes that come straight from the garden – zucchini, peppers and tomatoes! These recipes are sure to temp your taste buds. Try them out and then let us know how they turned out. Or better yet, send us one of your favorite summertime recipes to share here in the Market Bulletin: marketbulletin@wvda.us.

Zucchini Cakes

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|------------------------------|--------------------------------|
| 2½ cups grated zucchini | 1 teaspoon Old Bay Seasoning® |
| 1 egg, beaten | ¼ cup all-purpose flour |
| 2 tablespoons butter, melted | ½ cup vegetable oil for frying |
| 1 cup bread crumbs | |
| ¼ cup minced onion | |

In a large bowl, combine zucchini, egg, and butter or margarine. Stir in seasoned crumbs, minced onion, and seasoning. Mix well. Shape mixture into patties. Dredge in flour. In a medium skillet, heat oil over medium high heat until hot. Fry patties in oil until golden brown on both sides.

Stuffed Peppers

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| 1 serving cooking spray | ½ teaspoon fennel seed, or to taste |
| 1½ pounds ground sirloin | 1 pinch seasoned pepper to taste |
| ½ pound bulk pork sausage | 4 large green bell peppers, tops and seeds removed |
| 6 Roma tomatoes, chopped, divided | 6 ounces crumbled feta cheese |
| 1 small white onion, finely diced | ½ cup grated Parmesan cheese |
| 1 tablespoon butter | ½ cup shredded mozzarella cheese |
| 2 teaspoons crushed garlic | |
| 1 teaspoon dried oregano, or to taste | |

Coat a casserole dish with cooking spray.

Cook ground sirloin and sausage in a skillet over medium-low heat until browned and crumbly, stirring often, 5 to 10 minutes. Drain thoroughly. Mix in ¾ the tomatoes, onion, butter, garlic, oregano, fennel seed, and seasoned pepper. Simmer over low heat until meat mixture comes together, about 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C).

Fill bell peppers with meat mixture, alternating with layers of feta cheese and Parmesan cheese. Place stuffed bell peppers side-by-side in the prepared casserole dish; add remaining tomatoes around and under the peppers so they cook up and into the peppers. Sprinkle with mozzarella cheese.

Bake in the preheated oven until browned and bubbly, about 30 minutes.



From the VET

Q: Can I transmit a disease to my animals and vice versa?

A: According to the US Centers for Disease Control and Prevention (CDC), six out of every 10 infectious diseases in people are zoonotic, meaning they can also infect animals. The CDC is working with physicians and veterinarians to help prevent these diseases and protect the health of our animals and people. The eight zoonotic diseases of greatest concern in the United States are: Zoonotic influenza, Salmonellosis, West Nile virus, Plague, Emerging coronaviruses (ie. severe acute respiratory syndrome and Middle East respiratory syndrome), Rabies, Brucellosis and Lyme disease. These diseases can be spread in several ways. Direct contact with body fluids from an infected animal – like feces, mucus, or blood can spread disease. Indirect contact is also a means of disease spread, by contacting areas or surfaces that have been contaminated by germs (ie. chicken coops, pet habitats

or aquarium tank water). Disease may also be transmitted by a tick, flea or mosquito bite. Eating or drinking contaminated food is another way people can get sick.

People can help reduce the risk of contracting a zoonotic disease by:

- Washing hands with soap and water after being around animals. If soap and water is not available, use of an alcohol-based hand sanitizer containing at least 60% alcohol to clean hands, then washing with soap and water as soon as possible.
- Prevent tick, mosquito and flea bites. This includes treating pets for these insects.
- Learn how to safely handle food at home and when traveling.
- Be aware of possible zoonotic diseases at home and when away from home – such as petting zoos, childcare settings or school and when traveling
- Avoid scratches and bites from animals.

Being aware of zoonotic diseases can help you and your family lead healthier lives!



Green Tomato Relish

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| 24 large green tomatoes |
| 3 red bell peppers, halved and seeded |
| 3 green bell peppers, halved and seeded |
| 12 large onions |
| 3 tablespoons celery seed |
| 3 tablespoons mustard seed |
| 1 tablespoon salt |
| 5 cups white sugar |
| 2 cups cider vinegar |

In a grinder or food processor, coarsely grind tomatoes, red bell peppers, green bell peppers, and onions. (You may need to do this in batches.) Line a large colander with cheesecloth, place in sink or in a large bowl, and pour in tomato mixture to drain for 1 hour.

In a large, non-aluminum stockpot, combine tomato mixture, celery seed, mustard seed, salt, sugar, and vinegar. Bring to a boil and simmer over low heat 5 minutes, stirring frequently.

Sterilize enough jars and lids to hold relish (12 one-pint jars, or 6 one-quart jars). Pack relish into sterilized jars, making sure there are no spaces or air pockets. Fill jars all the way to top. Screw on lids.

Place a rack in the bottom of a large stockpot and fill halfway with boiling water. Carefully lower jars into pot using a holder. Leave a 2 inch space between jars. Pour in more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes.

Remove jars from pot and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid does not move up or down at all). Relish can be stored for up to a year.

WVDA Launches the Veterans and Heroes to Agriculture Program



The West Virginia Department of Agriculture is proud to announce the launch of the Veterans and Heroes to Agriculture program. The program, formerly known as Veterans and Warriors to Agriculture, had its name changed with the passage of House Bill 4693 which was signed into law during the 2020 Legislative Session. With that name change, the program was expanded to include emergency response personnel and first responders, as well as veterans.

"We have seen a lot of success from our Veterans to Agriculture program since its inception in 2014. With those successes, we felt we needed to expand the reach of that program to additional groups, which required legislation and a name change," said Commissioner of

Agriculture Kent Leonhardt. "I am excited to see what can be accomplished under this expanded program."

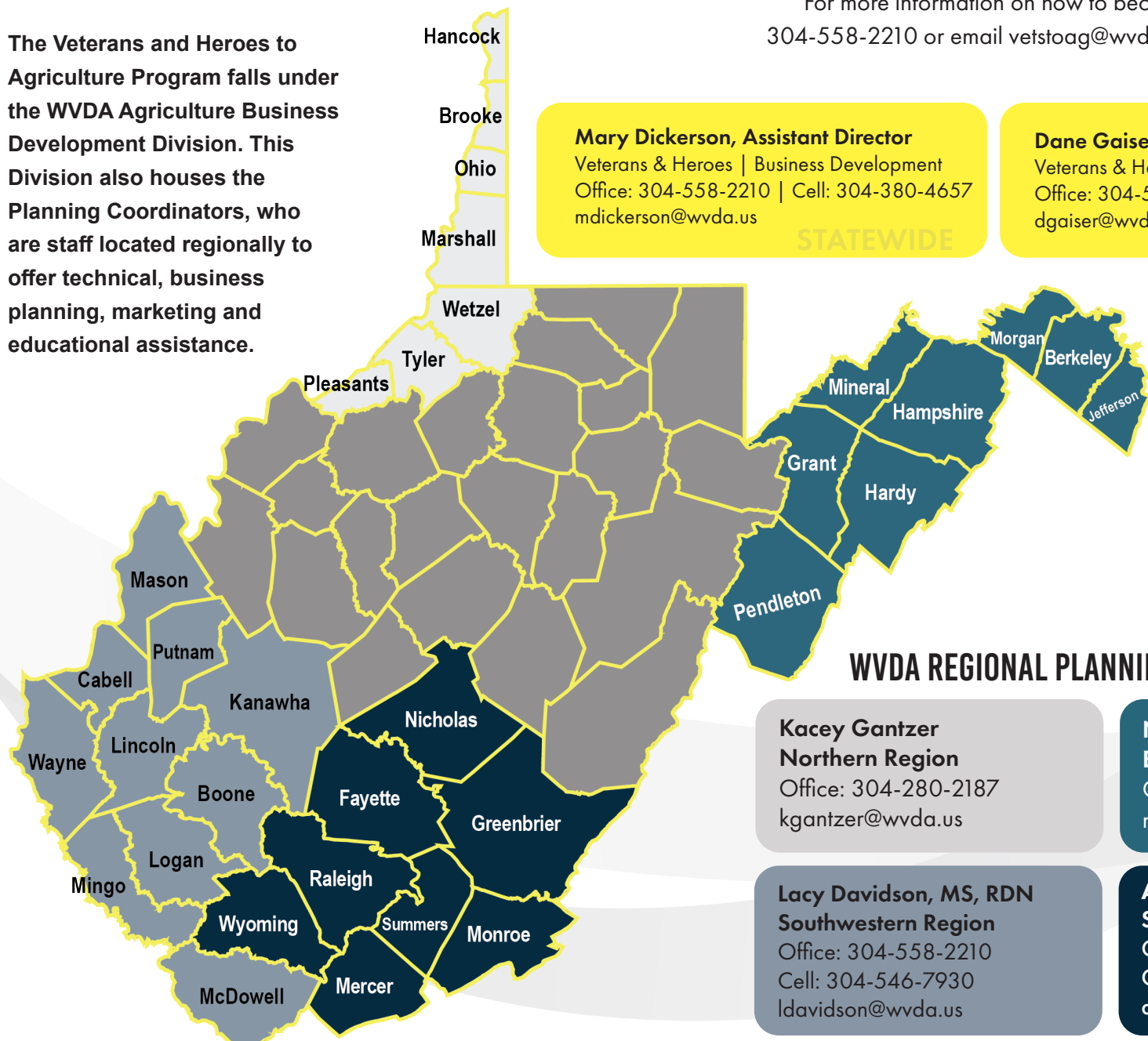
The Veterans and Warriors to Agriculture program was created by legislation in 2014. The program was voluntary driven, receiving no funding from the Legislature, until Commissioner Leonhardt advocated for and received an appropriation in 2018. In total, the program has more than 300 members, created a Veterans Education Series, partnered with higher education institutions for an agricultural training/behavioral healthcare service program and offers scholarship opportunities to members.

"We have designed a new logo to accompany the expansion of our program. This branding will clearly identify to consumers that by purchasing this item you are supporting someone who has worked in these fields," Leonhardt said. "We know people want to support and give back to those they believe are truly heroes and we hope this branding helps them do just that."

For more information on how to become a member, please call 304-558-2210 or email vetstoag@wvda.us

VETERANS & HEROES TO AGRICULTURE & BUSINESS DEVELOPMENT

The Veterans and Heroes to Agriculture Program falls under the WVDA Agriculture Business Development Division. This Division also houses the Planning Coordinators, who are staff located regionally to offer technical, business planning, marketing and educational assistance.



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West Virginia Grown

Rooted in the Mountain State

BARBOUR

- Sickler Farm
- Emerald Farms LLC

BERKELEY

- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Farm Market
- Mountaineer Brand
- Raw Natural
- Sister Sue's
- Taylor's Farm Market
- US Veteran Produced
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Walnut Hill Farm

BOONE

- Anna Bell Farms

BRAXTON

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

BROOKE

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

CABELL

- Appalachian Apiculture
- Down Home Salads
- Good Horse Scents

CLAY

- Legacy Foods
- Ordinary Evelyn's
- Sugar Bottom Farm

DODDRIDGE

- Sweet Wind Farm
- Ryan Farms

FAYETTE

- Butcher's Apiary
- Almost Heaven Specialties
- Five Springs Farm
- Five Springs Farm Guesthouse
- Up The Creek
- Wild Mountain Soap Company

GREENBRIER

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

HAMPSHIRE

- Kismet Acre Farm
- Powder Keg Farms
- Quicken Farm

HARDY

- Buena Vista Farm
- Wardensville Garden Market
- Happy Ranch Farm LLC

HARRISON

- Rimfire Apiary
- Honey Glen LLC

JACKSON

- Maddox Hollow Treasures
- Boggess Farm
- AJ's Goats 'n Soaps

JACKSON

- Out of This World Salsa
- Sassy Gals Gourmet Treats
- Dean's Apiary

JEFFERSON

- Shalgo Farm

KANAWHA

- Angelos Food Products LLC
- Hamilton Farms
- Hershaw Farms
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- Jordan Ridge Farm
- Larry's Apiaries
- We B Fryin Snacks

LEWIS

- Lone Hickory Farm
- Smoke Camp Craft
- Garton Farms

LINCOLN

- Hill n' Hollow Farm & Sugarworks
- Wilkerson Christmas Tree Farm
- Simply Hickory
- Estep Branch Pure Maple Syrup
- Ware Farms

MARION

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

MARSHALL

- Hazel Dell Farm
- Eco-Vrindaban, Inc.
- NJ's Kettle Corn

MASON

- Hope's Harvest Farm LLC
- Moran Farms.

MINERAL

- Indian Water Maple Company

MONONGALIA

- The Kitchen
- Neighborhood Kombuchery
- WVU

MONROE

- Spangler's Family Farm
- Bee Green

MORGAN

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

NICHOLAS

- Kirkwood Winery
- Woodbine Jams and Jellies
- Dave's Backyard Sugarin'

OHIO

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

PENDLETON

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

POCAHONTAS

- Brightside Acres
- Brush Country Bees
- Frostmore Farm

PRESTON

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

PUTNAM

- Sycamore Farms & Primitives
- Gritt's Farm
- Gritt's Midway Greenhouse

RALEIGH

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

RANDOLPH

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

RITCHIE

- Turtle Run Farm

ROANE

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

SUMMERS

- Sprouting Farms
- Cheyenne Farm

TAYLOR

- A Plus Meat Processing

TUCKER

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

TYLER

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

UPSHUR

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

WAYNE

- Elmcrest Farm
- Stiltner's Apiaries
- Lovely Creations Handmade Soaps and More

WEBSTER

- Williams River Farm
- Custard Stand Food Products
- Spillman Mountain Farm Products, Inc.

WETZEL

- Thistledew Farm
- Wetzel County Farmers Market

WIRT

- Stone Road Vineyard

WOOD

- In a Jam!
- Stomp-n-Grounds Craft Coffee
- Oldham Sugar Works

WYOMING

- Tarbilly's BBQ
- Appalachian Tradition

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CLASSIFIED ANNOUNCEMENTS July 2020

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an Ad: ▶

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

AD DEADLINES

August 2020. . .

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

September 2020. . .

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

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

Apiary Sales

Honeybee, 10-frame deep & super or 3, supers, solid cedar bottoms & insulated cedar telescoping tops, includes wood & screen entrance reducer & spacer for winter feeding, \$300. James Singleton, 201 Saddlebred Road, Scott Depot, 25560; jsingleton9502@yahoo.com.

Apiary Events

Barbour Co. Beekeepers Assoc., Monthly Meeting 4th Thursday, 7 p.m., Barbour Co. Fairgrounds, Quonset Hut, Belington, WV
Contact Ben Fancher, benfancher@gmail.com.

Clay Co. Beekeepers Assoc., Monthly Meeting with beginning & intermediate, 2nd Monday of Month, 6 p.m. Big Otter Comm. Bldg., Big Otter, WV
Carol Houchin, 655-8027; gleaner1957@yahoo.com.

Highland Apiculture Assoc. Randolph Co. Beekeepers Club, Monthly Meeting, 4th Monday of Month, 6:30 p.m.

Randolph Co. Agriculture Ext. Office. Bldg., Elkins, WV
Phyllis Gainer-Varian, 940-2330.

Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7p.m., Eldora United Methodist Church, Debbie Abel, 633-5647; deb.abel53@yahoo.com.

North Central WV Beekeepers Assoc., Monthly Meeting, 3rd Monday, 7 p.m., Harrison Co. Parks & Rec. Cntr.

Clarksburg, WV., Contact Hudson Snyder, 641-7845.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 7 p.m., Bank of Romney Community Cntr., Romney, WV, Contact Kirby Vining, 212-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 7 p.m., Preston Co. Ext. Office, 344 Oak St.

Kingwood, WV., Contact Heather Akers 435-9009; galgonewv@aol.com.

Tri-State Beekeepers Assoc., Monthly Meeting, 3rd Thursday, Feb., 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, WV, Contact Steve Roth; roth29201@comcast.net.

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1 p.m., Commission on Aging Bldg. 110 Madison Ave., Spencer, WV, Contact Dale Cunningham, 354-6916; janingham46@yahoo.com.

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

Cattle Sales

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

Reg. Polled Hereford 17-mo. -19-mo. bulls, Victor blood, \$1,200/ea. Richard Dunn, 68 Tyrone Avery Rd., Morgantown, 26508; 594-2603.

Jersey/Angus: 8-mo. calves, ready for pasture; steer, ready for beef, both \$500. Mannie Fisher, 1831 Hokes Mill Rd., Ronceverte, 24870; 992-4663.

Hereford & black w/white face 2-yr. heifers, has had pink eye, left toe & wormed, presently

½ w/Angus bull & ½ w/Hereford, \$1,400/ea. or disc ount w/purchase of 10+. Susan Hall, 9500 S. Calhoun Hwy., Millstone, 25261; 655-8304.

Jersey/Guernsey 4-yr. -4½-yr. cow, \$800. Herbert Hawkins, 180 Owens Dr., Tunnelton, 26444. 698-9294.

Reg. Polled Hereford bulls, '18 & '19, Victor/Intime blood, \$1,200/up. Estil Hughes, 1130 Board Fork Rd., Camden on Gauley, 26208; 226-5834.

Black Angus yrly. bulls, 2, approx. 1,000 lbs. \$1,500/ea. Rob Jiranek, Rt. 3/12 Pence Springs, 24910; rob.jiranek@gmail.com.

Black Angus cow's w/calves by side: 5-yr., \$1,500; 3-yr., \$1,500; 3-yr. w/twin calves, \$1,700. Juanita Johnston, 2376 Crane Rd., Renick, 24966; 497-3146.

Pure Black Angus: 2-yr. bred & exposed heifers, \$1,100; can be reg.; 3-yr. -10-yr. cow/calf/prs., \$900/up, all good disp. & grass fed only. Scott Kiddle, 183 Milligan Crk. Rd., Lewisburg, 24901; 904-1405; milligancreekfarms@yahoo.com.

Pure Jersey: 5-yr. cow in lactation, currently producing 6-8 gal. per day, feeding 2, calves w/enough left over for personal use, \$600; 4/20 heifer, naturally polled, \$300. Jen Layton, 460 Cedar Lane, West Union, 26456; 871-1359.

Reg. Black Angus: 6, cow's w/calves & 4, cow's yet to calf, good genetics; pure, bulls, low birth wt., both, \$1,500/up. Melville Moyers, 11779 US Hwy. 33 W., Normantown, 25267; 354-7622.

Reg. Black Angus bulls sired by KCF Bennett Southside, all semen tested, \$1,700/up; reg. bred cow/calf pr., \$1,800/up; bred heifers, \$1,500/up, EPDs, easy calving, excel. disp. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 678-7302.

Cattle Wants

Miniature Jersey bull. Rolland Mullins, 922 Grassy Fork Rd., Lizemores, 25125; 587-4075.

Equipment Sales

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

Int'l 3 bottom plows, \$500. Ronnie Annon, 1046 Annon Rd., Newburg, 26410.

Case XL40 skid steer w/metal tracks, comes w/new 5' Wolf brush hog & front end bucket, \$15,000; JD 850 diesel engine w/new 5' finish mower & turf tires, \$ 4,200; dual axel trailer, \$3,000. Gary Bales, P.O. Box 124 Beverly, 26253; 642-8706.

Barrel style chicken plucker, 1 hp/12 volt mower, comes with extra fingers, \$600.00. Julie Bolin, 31 Bears-ville Rd., Middlebourne, 26149; 758-2744.

Kiotti '12 DK40SE, 40 hp at PTO /4 WD tractor, SyncTrans w/shuttle shift, e/wKL-401 loader & 72" bucket w/booth bar, garage kept, excel. cond., less than 150 hrs., \$18,000/obo. Ken Brazler, 2416 Wahoo Rd., Mt. Nebo, 26679; 846-9228.

Hay elevator, 16', elec., shed kept, \$500. Vicor Bridges, 3101 Laurel Crk. Rd., Greenville, 24845; 832-6674.

Vermeer: TE170 hay tedder, \$7,000; M6040 disc mower, \$8,500, both excel cond.; JD 660 dolly, side delivery hay rake, \$1,800. William Broadwater, 132 Praise Lane, Jane Lew, 26378; 884-6406.

Vermeer 554XL round baler, 4x5, elec. tie, field ready, good cond., \$8,500. Chris Brown, 50 Endeavor Lane, Fairmont, 26554; 290-8383.

Hesston 540 round baler, 800 lb. bale, field ready, \$4,500/obo. Robert Conner, 21 Whitney Run Lane, Cameron, 26033; 845-9778.

MF sm. disc set, self-driven; Ford, 501, mowing machine w/sickle bar mower, 3-pt. hitch, \$400/ea. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Kubota, '10, L3400, hyd. stat. trans., 4 WD, foldable ropes, end loader, 290 hrs., excel. cond., garage kept, \$17,000. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 417-5257.

King Kutter 6' finish mower, 3-pt. hitch, real discharge, good cond., \$450. Deana Fout, 278 Ed Arnold Rd., Augusta, 26704; 703-1767.

Land Pride 4' brush hog, barn kept, excel. cond., 950. Sam Golston, 132 Cheat River Acres, Elkins, 26241; 940-5138.

Galfre '17 170FR drum mower, 5½ cut, extra blades, great mower, \$3,000. Curtis Grant, 1494 Riverdale Estates, Winfield, 25213; 586-4823.

Brush hog, 6' hop line, \$525. Jim Gress, 8839 Grand Station Rd., Letart, 25253; 857-1300.

Brush hog, \$325. Carl Kinnard, 438 Wood School Rd., Gallipolis Ferry, 25515; 675-4182.

Brush hog, 5', 3-pt. hitch, field ready, \$500. Glen Mallock, 2063 Chelsea Ridge Heights, Newburg, 26410; 892-3289.

Ford 2 bottom plows & kicker hay tedder, \$650/ea.; Zetor 3340 diesel tractor w/loader, 4 WD, good cond., \$12,800; JD hay tedder/crimper, 3-pt platform carrier, single bottom plow, corn planter & dump rake, \$325/ea. Ron Malus 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Dearborn set of bottom plows, \$400/obo. John Mauller, 50 Mauller Way, Bridgeport, 26330; 203-7634.

King Kutter, 5', -3-pt. hitch roatar bush hog, new shaft, forks, rebuilt gear box, needs blade bolts, \$250. Alan McDermott, P.O. Box 757, Ona, 25545; 942-5546.

Krone KR125 4x4 round baler, \$5,000; Am 2435 disc mower, \$3,000; Taarup 7120 bale wrapper, \$4,000; Stoll bale hugger, \$800; DaRos A2G tedder, \$800; all good cond., garage kept. Steve Montoney, 157 Warcamp Lane, Harman, 26270; 227-4461.

Fort 4x4: 4600 tractor, \$7,500; 4610, cab/heat, \$12,000; JD sq. hay baler, excel cond., \$5,500. Ted Ogden, 2641 Sully Rd., Bowden, 26254; 636-7590.

NH 850 5x5 round baler, good cond., \$2,500/obo. S. Spahr, 40 Howard St., Apt. 203, Grafton, 26354; 903-8449.

Top Choice RT-10-66 tiller, 66" wide, 3-pt. hitch, excel. cond., garage kept, never left out. Isabelle Stone, 861 Walker Rd., Leon, 25123; 937-2330.

Vicon ZM247 disc mower, \$1,000. Walter Stalnaker, 915 Grass Run Rd., Weston, 26452; 838-2112.

Kubota B7800 front loader/wheel, 4 WD, diesel engine, 60" mower w/4" bucket, 838 hrs., 5-yr., garage kept, \$12,000. Huston Weeds 3241 Pinch Ridge Rd., Elkview, 25071; 965-1738.

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.

Randolph Co.: 97 A. w/cabin, well, elec., approx. 30 A. pasture, woods, pond, borders national forest, stream through property, fruit trees, \$264,000, may consider to subdivide & finance w/approved credit. Gary Bales, P.O. Box 124 Beverly, 26253; 642-8706.

Cabell Co.: 130 A. w/house, barn, equip., storage bldg., 50 A. fenced pasture, 14 A. flat ground hayfield, 66 A. woodland, city water, gas well w/mineral rights, \$300,000. D. Finley, Rt. 2, Box 457, Milton, 25541; 743-6893.

Greenbrier Co.: 80 A. w/house, good well, barn outbldgs., 10 A. fenced hayfields, springs, crks., ponds, 70 A. woods, fruit trees, private, 7 miles from Dawson exit, \$465,000. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Greenbrier Co.: 22.62 A. w/house, good well, gently rolling fenced pasture or hayfields, spring water, outbldgs., fruit trees, all acreage front Rt. 219, \$238,000. Katrina Reynolds, P.O. Box 96, Frankford, 24938; 497-2014.

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.

Mason Co.: 105 A. w/house, equip. barn, outbldg., small orchard, garden area, 7 A. hay field, stocked pond, woods, 10 miles for Ripley exit on well maintained state rd., \$150,000. Ray Thornton, 312 Hidden Acres, Scott Depot, 25560; 768-3592.

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 Pittsburg, PA. Ronald Shawver, 17498 N. SR 20, Meadow Bridge, 25976; 484-7140.

Goat Sales

ADGA PB Nubian buck kid, disbudded, CD&T vacc., from CAE CL Johnes neg. closed herd, good milk & show blood, excel. disp., \$250. Lesley Gallion, 474 Wymer Run Rd., Janes Lew, 26378; 884-7020.

Kiko 3-mo.-6-mo. commercial bucklings, excel. hooves & parasite resistance, \$200/ea. Matthew Nelson, 9350 Glendale Rd., Cairo, 26337; 628-4227.

Kiko billys, weaned & ready to go, \$250. Ebb Smith 247 Breezy Hill Rd., Petersburg, 26847; 257-7125.

Nubian/Boer cross bucklings & doelings, \$125-\$140/ea. Anthony Syres, 6037 Rock River Rd., Rock, 24747; 888-9386.

ABGA reg. 100% full Boer 2/20 bucklings, vacc., excel breeding bucks & pedigree, \$650/ea. Lance Vernon, P.O. Box 193 Worthington, 26591.

Horse Sales

Gray mares, 2, \$6,000; Persian stud, \$1,500. Ronnie Annon, 2040 Annon Rd., Newburg, 26410; 892-3990.

Stud ponies; 2, colts & 2, grown, \$150/ea./or trade. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

Tenn/Wlkr. 11-yr. palomino, 15.2 h, \$1,800; black & white, 14.2 h, \$1,500, both mares. Joe Newton, 26864 Ashton Upland Rd., Milton, 25541; 633-1779.

Miniature 1-yr. jack, brown, \$250. Norman Sorge, 52 Lace Fork Rd., Webster Springs, 26288; 847-7868.

Horse Wants

Miniature jack, spotted, reasonable price, under 33". Albert Watts, 657 Right Branch, Delbarton, 25670; 475-3208.

Job Sales

Horse boarding, \$350/mo. Kimberly D'Arco, 194 Homestead Lane, Charleston, 25312; 984-0950.

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.

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

Want to buy banana cantaloupe seed. Edgar Larew, 519 Brink Rd., Lewisburg, 24901; 497-9905.

Poultry Sales

Cotton Patch '20 goslings, endangered species, \$50. Karen Simms, 5703 Plum Orchard Lake Rd., Scarbro, 26917; 575-9295.

Sheep Sales

Reg. Finn ram & ewe lambs, \$250/up. Debbie Childers, 3389 Little Crk. Rd., White Sulphur Springs, 24986; 536-3232.

Suffolk & crossbred 1-yr. rams, both thick, stout, commercial, \$400/ea. Blix McNeill, 13260 Seneca Trail, Buckeye, 24924; 799-6698.

Suffolk ram lambs, \$150/ea. Joseph Peachy, 6187 Lieving Rd., Letart, 25253; 882-3952.

Katahdin: 3-yr. ram, all black, proven breeder; 4, spring '20 rams, all, \$175. Traci Stroupe, 531 Schoolhouse Rd., Lost Creek, 26385; 745-5690.

Katahdin/Dorper cross 5-mo. buck lambs, 75% Katahdin & 25% Dorper, tails docked, \$200/ea. Jeremy Vance, 827 Guy Dice Road, 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.

(cont. from page 3)

capacity we can fulfill to the affected citizens of the state of West Virginia," says Hammack.

"And then in about five years, we will be breaking ground on the first, nationwide veterans-only recreation center where military veterans will have free access to a comprehensive recreational center that will include swimming pools, weight rooms, aerobic equipment, track, gymnasiums for intramural sports even for the handicapped and wounded warriors. We also want to provide social services, the ability for the VA and the Charleston Vets Center and other veteran organizations to provide comprehensive services to the veterans of our area."

Along with providing assistance to those who have served, Hammack and his business are looking to employ veterans as well.

"Veterans are the worst-hit demographic for employability nationwide and that's always been the case regardless of age, race, ethnicity and background. So, we're kind of killing two birds with one stone," Hammack explains. "We want to put the veterans in the state of West Virginia to work and we're a very fluid and flexible company. So, there's not necessarily a mandated work schedule. We work around everyone else's issues. We try to match up veterans with the farmers that are physically closest to their location."

To inquire more about Text-A-Veteran Services, you can reach them at 304-356-8054 or by email at textaveteran@gmail.com.

WVDA Takes Part in Biocontrol Release

The West Virginia Department of Agriculture, in cooperation with the United States Forest Service, Oregon State University and the National Park Service, is participating in an experimental biocontrol release for Japanese Knotweed in Roane and Fayette Counties. This is the pilot release of the Knotweed psyllid--Aphalara itadori, a sap feeding insect native to Japan. Aphalara itadori feeds on the leaves and stems of both Japanese knotweed and giant knotweed, and the hybrid of the two known as bohemian knotweed. Knotweed is considered one of the worst invasive weeds in the world and can be found throughout a wide range of the United States and in most counties in West Virginia.

Previous releases of *Aphalara itadori* have occurred in the United Kingdom in 2010 and in Canada in 2014 but this is the first release in the United States. West Virginia was selected due to the climate similarities to the area of Japan where *Aphalara itadori* is native and the prevalence of all three types of knotweed. The initial release took place in late May, with over 1000 adults and eggs released at each of the two West Virginia sites. A large number were released inside a netted enclosure to encourage breeding and hopefully building a population that can then be redistributed to other nearby knotweed plants. Three individual sleeve releases were also utilized on plants in close proximity to the enclosure. The release sites will be monitored weekly by WVDA, FS and NPS staff and findings reported to Oregon State University.

Hay, lg. sq. bales, top quality, no weeds, fert., \$3/bale. James Barcus, 253 Barcus Tower Rd., Grafton, 26354; 265-4997.

Acresage: Mason Co., 95.6 A., Rt. 2 frontage, city water, mineral rights, good access, \$138,000. Mark Bias, 595 Bradley Farm Rd., Kenna, 545-7368.

Hay, sq. bales, \$4/bale/in field discount avail. Sheila Chisler, 383 Blacks Run Rd., Core, 26541; 879-5881.

CKC reg. Collie pups, sable & white, vacc./wormed, parents on premises, will make good arm dog/companion, \$400/plus \$50 deposit. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Hay, '20 first cut sq. bales, mixed meadow grasses, never wet, conditioned & sprayed for weeks, near Summersville, \$3.50/bale. Charles Duffy, 53 Hawick Rd., Inwood, 25418; 676-7790.

Acresage: Wood Co., 96 A., completely fenced w/pond, rolling hills, open hayfields, along Rt. 50 E., 1/8 mile off 50 on paved Rd., gated, 269,000. Jim Easton, 520-238-1210; 238-1210; uppergillespie@hotmail.com.

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.

Rubber tire water troughs, 2, cut out & plumed, \$75/ea.; \$125/both. Jim Hill, 305 Cottage Ave., Weston, 26452; 269-4538.

Rabbits, '20 pedigreed English Angora, excel. fiber animals w/great crimp for spinning & other wool crafts, excel. disp., many colors avail, \$150. Jen Layton, 460 Cedar Lane, West Union, 26456; 871-1359; runningbugfarm@aol.com.

Hay, 5x4 round bales, 20, approx. 800 lbs., good grass mixture w/some clover, freshly cut, \$30/bale. Phillip Mathias, 512 Honeysuckle Rd., Cairo, 26337; 239-263-2552.

3 Rail split rail fence, post, rails for 500', \$600. Alan McDermott, P.O. Box 757, Ona, 25545; 942-5546

Pan, grinder & bar box for molasses, \$2,500. Roy Metheny, 2878 Ossia Rd., Duck, 25063; 286-5514.

Black walnut kernels, vacuum sealed 1 lb. bag, \$12/bag, plus postage. Calvin Morrison,

P.O. Box 877, Jane Lew, 26378; 884-7444.

Acresage: Lincoln Co., 112 A., woodland, \$112,000; Putnam Co., hayfield & pasture for lease, average over 2,000 sq. bales/yr., water avail. for pasture; hayfields, \$1,200; pasture, \$600; both, \$1,600. J. Neeley, 76 Pecan Lane, Hurricane, 25526; 562-2727.

Trailer, '09 Featherlite 8541, 4 horse slant load, 7'x24', gooseneck, light gray, \$15,000. Joe Newlon, 26854 Ashton Upland Rd., Milton, 633-1779.

Hay, lg. sq. bales, quality mixed grass, easy access, \$4.75/bale/in field; \$5/bale/in bard. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Hay '19 5x5 round bales, \$15/bale. Ralph Rinker, 44 McCoy Lane, Purgitsville, 26852; 289-3633.

Apples: Lodi, Yellow Transparent, Rambo, Ginger Gold, \$8-\$10 bu.: Peaches, \$20-\$25 bu., bring containers, call for avail. dates. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

Fleece '20: Shetland, Clun Forest, some crosses, white & most colors, skirted, \$15. Karen Simms, 5703 Plum Orchard Lake Rd., Scarbro,

25917; 575-9295

Hay, '19 4x5 round bales, \$25/ea. Walter Stalnaker, 915 Grassy Run Rd., Weston, 26452; 838-2112.

Acresage: Roane Co., 159 A., adjoining city limits of Spencer, ½ mile rd. frontage, on Rt. 33, may consider partial financing, \$620,000/may consider partial financing. Larry Stonestreet, 900 Panorama Dr., Spencer, 25276; 786-7166.

Hay, '20 4x5 round bales, \$30/bale. Becky Wilson, 2841 Sellars Rd., Middlebourne, 26149; 758-4288.

Trailer, '97 Sundowner Adobe 3 horse w/living quarters, new tires/awning last spring, AC & LP gas for hot water, excel. cond., \$12,000. Marilyn Zimmerman, 816 East Riverview Dr., Belle, 25105; 388-5513; marilyn.zimmerman@camc.org.

Miscellaneous Wants

Set of cattle racks for a pickup truck. Roger Channell, 74 Channell Mills Rd., Kerens, 26276; 478-2736.

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

GARDEN CALENDAR

JULY 2020

Source: WVU Extension Service Garden Calendar

JULY 1	Seed late cabbage, cauliflower and Brussels sprouts for fall harvest .	JULY 10	Plant Chinese cabbage		
JULY 2	Seed late corn, snap beans, kale and broccoli	JULY 11	Remove raspberry canes after fruiting	JULY 22	Swiss chard.
JULY 3	Watch for early and late tomato blight	JULY 13	Seed borage		Seed fall cucumbers. Water young trees and shrubs during dry periods.
JULY 4	Seed carrots and Swiss chard	JULY 14	Pinch the top of black raspberry canes	JULY 23	Plant peppers for fall crop
JULY 4	Independence Day. Plant grape or cherry tomatoes for fall	JULY 15	Seed dill	JULY 24	Seed summer squash for fall crop
JULY 6	Seed late sweet corn and beets	JULY 16	Turn Compost	JULY 25	Take cuttings from herbs
JULY 7	Mulch to conserve soil moisture	JULY 17	For the largest flowers, remove side shoots from main stem	JULY 27	Pinch basil to retain four pairs of leaves per plant
JULY 8	Watch for Japanese beetles	JULY 18	Harvest Summer Squash	JULY 28	Plant Brussel sprouts
JULY 9	Order garlic seed	JULY 20	For the largest flowers, remove side shoots from main stem. Don't let weeds go to seed.	JULY 29	Add non-seedbearing weeds to compost. Seed beets.
		JULY 21	Plant cauliflower. Plant fall broccoli and		