THE MARKET BULLETIN

"Telling the story of West Virginia Agriculture"

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

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BUZZ FOOD STEPS UP TO THE PLATE

For over 75 years, the name Buzz Food Service has been synonymous with all things involving specialty meats in West Virginia. Whether it be top-tier beef and fresh seafood offerings to area restaurants or, most recently, their meat box sales as part of their pandemic response, Buzz has continued to be a fixture of West Virginia's diverse agriculture scene. With all of that knowledge and expertise in their back pocket, it was only a matter of time before they took the next step.

"The steady drumbeat that we've heard from our customers is, you know, 'Where does the beef come from? Where does the pork come from? Who raised this lamb?' And we've had to spend the last decade explaining to customers how the industry is built and that there really is a lack of processing infrastructure in our market," said Dickinson Gould, President of Buzz Food Service. "So, we started this expansion project intent on changing that. We knew that major change couldn't come to the local meat industry without construction of a significant facility. The plan that we put together, and that is now finally coming together this year, is to add a local processing facility where we can perform live animal slaughter of beef, pork and lamb and interact directly with local producers."

Appalachian Abattoir is designed to offer a USDA approved graded processing facility to local producers in an environment that is closer to home, as well as the added advantage of working with a processor they can actually know. Ideally, Gould and his team hope that it encourages growth in the local livestock production industry.

"I'm really optimistic that having access to a local processor who you know and trust will eventually bring more people into livestock production. I think the change could be significant in that way. At the very least, we're going to be somebody else who's a potential customer for livestock producers. We're creating a model where we can help more local producers sell their product directly to the public. And we're also creating a scenario where we would be the buyer," stated Gould.

In some ways, the story of how a meat product came to be is part of the tasting experience. Consumers, perhaps now more than ever, are more aware and inquisitive of what's on their plate. With this in mind, Appalachian Abattoir is hopeful that they can put many producers' and consumers' minds at ease.

"What we're looking to do here is even beyond selling steaks and cuts to local chefs and restaurants in the area. There are so many more opportunities for us and the producers in the area to move product to the consumers of West Virginia and keep that product here. So, for us, it goes beyond just the custom beef. It gets it out to all the



Dickinson Gould (right) and Dan Schumacher (left), along with the rest of the Buzz Food Services team, are confident that Appalachian Abattoir we'll be a great addition to the WV agriculture scene.

consumers in West Virginia, keeping more of that product here in-state and giving them an opportunity to buy locally produced and raised and processed further value-added meats, so to speak," explained Buzz Food Service's Business Development Director Dan Schumacher.

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DICKINSON GOULD | BUZZ FOOD SERVICES

Understandably, this particular endeavor for Buzz Food Service is a giant undertaking. While it's a great addition to their already stellar business model, Gould and his dedicated staff are more excited about its impact on the surrounding agriculture scene.

"We all know that there's a shortage of processing capacity. People are waiting nine, 12 months or more to get an appointment, which I know is outrageously frustrating. We're going to be in a position to really dramatically increase the service capacity locally. And I think along the way, as we work with customers for the first time, people are going to see that," said Gould confidently. "We're also skilled when it comes to packaging. We've got the most upto-date equipment and materials. We think our packaging and labeling can make any local producer's product look better than ever. And then maybe most importantly, you know, with a full-time staff, we think we can improve on scheduling and communication. We know there's a million moving pieces in getting cattle to the processing plant and everything happening on time. We just think we can make it work a little bit better and easier."

Appalachian Abattoir is expected to be finished in the fall of 2021.

The Case for an Agriculture Business Development Fund

Within the first days of the Biden Administration, Vice-President Kamala Harris held a roundtable discussion with West Virginia media outlets on the administration's plans for rural states. Part of this maneuver was to put pressure on lone West Virginia Democrat Senator Joe Manchin to support President Biden's stimulus package. The new administration is also hopeful to make inroads with a base that has felt ignored as the National Democrat Party has turned its focus away from fossil fuels and the working-class. Within this discussion, the Vice President mentioned abandoned mine land as an avenue to create economic prosperity for the region. Madam Vice-President, there is a proven winner for these types of projects, agriculture.

Even though West Virginia has been discussing economic diversification for years, it's now evident the new administration in Washington D.C. will not be favorable towards fossil fuels, the economic driver for our state. How we mitigate the effects of an unfriendly federal administration is by removing hinderances to local economic development.

Under my administration, your State Department of Agriculture has worked to improve the business climate to grow agriculture and diversify our state's economy by streamlining rules and regulations, as well as providing more resources to local businesses. We have made strides and learned a great deal, but it's clear our own resources are limited as the state leaders continue to ignore agriculture-based investments in the Mountain State.

As we try to overcome these challenges, one common theme continues to arise: the need for an agriculture business development fund. Two clear examples of where such a fund could have aided new business development is a Charleston meat and food service business expansion and helping a lavender production and processing operation get started in Southern West Virginia. In both cases, these entrepreneurs had to turn to very competitive Abandoned Mine Land Funding (AML) to close the capital gap facing their initiatives. Without these businessmen willing to take on considerable risk by investing in their home state, these opportunities would have been lost.

A fund dedicated to agriculture business development is not unheard of as other states have done this with great success. Kentucky used tobacco settlement funds to establish their fund which made sense as they used the funds from one fleeting agriculture commodity to help farmers diversify. Tennessee, Virginia and Michigan are other states seeing great returns on investments as they help develop their agriculture industries. They all have focused on attracting high-tech, agriculture-based manufacturing that provides new opportunities for local producers. To attract these types of business, we need to invest in our state by casting a wider net with more tools; that includes having funds available for conducting an analysis and economic studies, which are usually covered by existing funds.

While we continue to work with in-state and outof-state food processing companies to expand their operations or relocate to the Mountain State, we still face a lot of challenges that cannot be overcome with AML funding alone. This makes even starting the conversation or exploring a new agriculture business development a lost cause. We need a fund available to do feasibility studies for prospective agribusinesses, develop utilities and road upgrades on the many sites sitting idle throughout the state or to develop new business sites. What we cannot do is say we believe and value the work of our farmers without putting agriculture on a level playing field with not just our neighbors but other industrial sectors. We know we cannot rely on the federal government to tell us what is best for West Virginia. It will take state lawmakers, business leaders and producers to turn our state around.

Kent Leonhardt, Commissioner of Agriculture

CONSIDERATIONS WHEN PURCHASING NEW OR USED PRODUCE PROCESSING EQUIPMENT

Equipment used in fruit and vegetable postharvest activities doesn't need to be brand new or perfect. Some growers purchase used equipment to use or to be retrofitted for use on the farm. However, on-farm produce safety can be undermined with the wrong post-harvest equipment. It's a good idea to keep a few produce safety tips in mind when buying new or used equipment in order to reduce the chance of contaminating your fresh produce. Be mindful however, that this article does not replace attending a food safety training course to learn more about the 'whole-farm' approach to managing produce safety risks. These trainings are available in West Virginia through the WV Food Safety Training Team.

First Consideration: Prior use. Prior uses of equipment can introduce risk because residue may be left in the equipment. This is especially true if the equipment was previously used for non-food purposes, and if machine parts will now be direct food contact surfaces. A complete cleaning and sanitizing, as well as a thorough inspection, is warranted before using it for the first time. If the equipment cannot be effectively cleaned and sanitized, it should not be used in post-harvest activities.

Second Consideration: What is it made of? Food contact surfaces need to be cleaned and sanitized regularly. Appropriate materials are generally smooth, durable, corrosion resistant, impermeable to water, and compatible with cleaners and sanitizers. In general, stainless steels and food grade plastics are better than wood, since these materials have been developed specifically for use with fresh produce. In some cases, postharvest equipment like barrel washers can be retrofitted with smooth and cleanable parts to make them more suitable for use with produce.

Third Consideration: Can you take it apart relatively easily? In an ideal world, all equipment should be easy to disassemble for cleaning, inspection and maintenance. This is because pathogenic microorganisms can persist in even the tiniest of spaces under the right conditions, and regular cleaning and sanitizing is essential in order to minimize or eliminate harborage of human pathogens. Remember, if you can't see it and can't reach it... you can't clean or sanitize it. Cleaning procedures may require partial disassembly of equipment for adequate cleaning and sanitizing. Consider replacing nuts and bolts on guards and shields with other "tool free" fasteners (e.g., weldnuts, wingnuts or twist locks) that are easier to remove or operate and don't require tools. A surface must be visible and reachable in order to be adequately maintained and cleaned. Use a mirror for inspection and a flashlight to improve your ability to see some of the far corners inside and under equipment.

Fourth Consideration: Are there any collection points? Another important tip is avoiding spaces where water and other material can collect, such as niches, sandwich joints, lap joints and flat or concave horizontal surfaces. Niches and sandwich joints occur where two surfaces are brought together in an assembly and are not completely sealed with a continuous weld that is then ground smooth. A little bit of seepage of water and organic matter with each day of produce washing can accumulate in these spaces over time, supporting the growth of microorganisms and also promoting the rusting of steel equipment. Collection points are, unfortunately, very common on produce equipment. Some ways to address existing collection points may include completely sealing joints with a continuous weld that is then ground smooth or adjusting equipment and food contact surfaces to achieve a slight pitch to encourage drainage. Fans and blowers can be very helpful in promoting drying of equipment after cleaning and sanitizing.

Fifth Consideration: Keeping it clean. Keeping equipment cleaned, sanitized and well maintained is a continuous job. Developing standard operating procedures (SOPs) and training employees to follow the same steps and actions to clean, sanitize and maintain equipment should be considered to help improve the efficiency of this important practice. These SOPs can be written or pictorial, whichever is best for your operation.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions about the information in this article or to register for a Grower Produce Safety Training Course to learn more about this and other information related to produce safety.

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Dr. Kristen Wickert is on a mission. The WVDA Plant Industries specialist wants to track down and slow the spread of one of West Virginia's newest invasive pests – the spotted lanternfly. Also known as *Lycorma delicatula*, spotted lanternfly is an insect native to India, Vietnam and China, but now it has made its way to the U.S.

"Two-thousand-fourteen is when it came to Pennsylvania near Philadelphia. The egg masses were discovered on stone slabs shipped to the US to be used as landscaping materials. Since then, it's spread to nearly half of the counties of Pennsylvania and several additional states," explains Wickert.

About the time spotted lanternfly made its entry into the U.S., Wickert began learning just how destructive the pest could be while working on her forest pathology master's degree at West Virginia University.

"My PhD at WVU focused on tree-of-heaven (Ailanthus altissima) which is the preferred host of spotted lanternfly. So, I had gained a lot of background and experience over the past 10 years of forestry school on these invasive pests. I used to teach Forest Pest Management at WVU and when a new insect would come around, which is what happened with spotted lanternfly in 2014, I started teaching about it, and I remember feeling shocked at how every year the infested area rapidly grew and I would have to update my teaching materials."

Spotted lanternfly was first spotted in West Virginia in late 2019 in Berkeley County near I-81. Transportation avenues like rail roads and highways greatly increase the potential spread of this insect. Wickert came on board with the WVDA in July 2020 as the Spotted Lanternfly Coordinator and Plant Pathologist and is ready to try her best with WVDA staff to slow the spread of spotted lanternfly in West Virginia.

"In 2020, spotted lanternfly has been found in Ohio near our border in the Northern Panhandle. We now have it in Mineral and Berkeley Counties. It is spreading fast, almost this exponential curve because each new infestation could rapidly lead to more infestations," says Wickert.



With tree-of-heaven as its preferred host,

there is a lot of potential for spread of spotted lanternfly because tree-of-heaven is also widely distributed throughout our state. Wickert explains that thousands of spotted lanternfly will gather on one tree-of-heaven to feed and mate, while also enjoying some of our other trees as a food source like maples (Acer spp.) and birches (Betula spp.).

"Literally these insects are sucking and siphoning out valuable sap and sugar that's normally used for the plant to make fruit or grow."

The spotted lanternfly will also move to apple trees or grape vines which is causing a lot of concern for our agricultural industries in West Virginia, especially the Eastern Panhandle where

many commercial vineyards and orchards are.

While the spotted lanternfly continues to spread, Wickert says there's a growing group of specialists working to tackle the problem.

"There's a lot of collaborative work between state agencies like us, the WVDA, and the federal agencies of the USDA APHIS and the Forest Service. We work closely with representatives of our neighboring states of Pennsylvania, Ohio, Virginia and Maryland. We go to new spot locations and apply systemic insecticides and herbicides for the spotted lanternfly and tree-of-heaven. Treatment depends on the size of the tree. We use almost like a trap-tree concept for treatment. The bigger trees we'll use systemic insecticide and the spotted lanternfly suck it out and they get poisoned and die. Then on smaller tree-of-heaven, we'll use herbicide to kill those trees. The insects are then forced to go to the big tree that has the poison in it."

Another important component to slowing the spread of spotted lanternfly is education.

"We're trying to do a lot of educational outreach and teaching of what spotted lanternfly looks like. Our educational training sessions range from content for children to specialized professionals that might encounter spotted lanternfly, such as academics or tree care specialists. If you see a spotted lanternfly, try to take a picture of the bug first, then attempt to kill it. Please let us know location and what the insect was doing so we can perform an extensive survey of the area."

You can report the sighting with the photo you took to bugbusters@wvda.us. If you have any questions about the spotted lanternfly, you can contact Dr. Kristen Wickert with the WVDA at kwickert@wvda.us.

Market Focus: Weston Livestock Market



C.D. and Melissa Cole are the fourth and fifth generations to operate the Weston Livestock Market in Lewis County

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

When you pay a visit to the Weston Livestock Market in Lewis County, you'll end up feeling like you're part of the family. That's not by accident. The market, which has been around for nearly 90 years, is a place where farmers and cattle buyers congregate on Saturday afternoons.

"My great-grandfather and some other farmers went together and built the livestock market in the early 1930's," explains C.D. Cole the current owner and operator. "My great-grandfather had five sons and they all worked here. I used to hear stories of them loading railroad cars full of lambs. Back then, there wasn't any feed lots. Farmers kept their steer cattle until they were three and four years old, great big grass-fed steers. Then most of the cattle out of this area went to Pittsburgh or Baltimore."

C.D. says he can remember coming to the livestock market as a child. "I used to come to the sales after school. It was on a Tuesday back then. I'd be down on the floor prowling around. I probably wasn't a lot of help," he laughs.

One thing Cole remembers vividly is the camaraderie.

"I've been here my whole life. I'm 54 years old. I bought out the other owners in 1990. So, I grew up with these people and I've dealt with them and a lot of their fathers, and in some cases their grandfathers. We're one big family!"

Cole gets a lot of help from the fifth generation of livestock market workers. His daughter Melissa is at the market every Saturday.

"When I was really little, my grandma would bring me in on sale day. Then when I was about 13, I started working here every week. Now I work in the office. I clerk some. I've done a little bit of everything," Melissa explains.

She says the men and women who show up on sale day are all familiar faces.

"We even have some customers that come here from out of state because they like the family atmosphere," Melissa says.

Even though the faces have remained the same over the years, C.D. says the business has changed quite a bit since he took over thirty years ago.

"The biggest thing is there's a lot less livestock now in West Virginia. And the second thing is we used to turn people away wanting a job at the market, grown men who knew how to handle livestock. Now you can't get any experienced help."

Most of the buyers and sellers at the Weston Livestock market come from in-state within 100 miles. The market holds their weekly sales on Saturday and special fall and spring feeder cattle sales.

Minute Saving Meals

Preparing a hot, satisfying meal for dinner can seem like a big chore some days. There's the meal prep, the time it takes to cook the dish and then the clean-up. But this month we have three recipes you can cook in 45 minutes or less. An added bonus is you don't have to mess up the whole kitchen to make a delicious meal! If you buy your ingredients ahead of time, dinner will seem like a snap. If you have a recipes you'd like to see featured in the Market Bulletin, send it to marketbulletin@wvda. us. Bon appetit!

Sheet Pan Salmon

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- 2 tablespoons olive oil
- 4 (3 ounce) salmon fillets
- 2 red bell peppers, chopped
- 1 yellow bell pepper, chopped
- 1 onion, sliced

Sauce:

- 6 tablespoons lemon juice
- 3 tablespoons olive oil
- 2 tablespoons water
- 1 tablespoon maple syrup
- 5 cloves garlic
- 1 ½ teaspoons salt
 1 ½ teaspoons red pepper flakes
- 1 teaspoon ground cumin
- ½ bunch fresh parsley, chopped

Step 1

Preheat oven to 400 degrees F. Grease a sheet pan with 2 tablespoons olive oil.

Step 2

Place salmon fillets, red and yellow bell peppers, and onion on the prepared sheet pan.

Step 3

Combine lemon juice, 3 tablespoons olive oil, water, maple syrup, garlic, salt, red pepper flakes, cumin, and parsley in a small bowl. Drizzle of the sauce over the ingredients on the sheet pan.

Step 4

Bake in the preheated oven until salmon is cooked through and flakes easily with a fork, 10 to 15 minutes.

Step 5

Serve with rice.

Easy Lasagna

- •••••
- 1 pound lean ground beef
- 1 (32 ounce) jar spaghetti sauce
- 32 ounces cottage cheese
- 3 cups shredded mozzarella cheese 2 eggs
- ½ cup grated Parmesan cheese
- 2 teaspoons dried parsley
- Salt to taste
- Ground black pepper to taste
- 9 lasagna noodles
- ¹/₂ cup water

Step 1

In a large skillet over medium heat brown the ground beef. Drain the grease. Add spaghetti sauce and simmer for 5 minutes.

Step 2

In a large bowl, mix together the cottage cheese, 2 cups of the mozzarella cheese, eggs, half of the grated Parmesan cheese, dried parsley, salt and ground black pepper.

Step 3

To assemble, in the bottom of a 9x13 inch baking dish evenly spread 3/4 cup of the sauce mixture. Cover with 3 uncooked lasagna noodles, 1 3/4 cup of the cheese mixture, and 1/4 cup sauce. Repeat layers once more: top with 3 noodles, remaining sauce, remaining mozzarella and Parmesan cheese. Add 1/2 cup water to the edges of the pan. Cover with aluminum foil.

Step 4

Bake in a preheated 350 degree F oven for 45 minutes. Uncover and bake an additional 10 minutes. Let stand 10 minutes before serving.

Q Fever

From the VET C

Q fever is caused by Coxiella burnetii, a bacterium that can survive in dried conditions for an extended period and infects many different animals as well as human beings but most commonly sheep, goats and cattle. Infected animals rarely show symptoms of the disease, but in pregnant animals, it can cause stillbirth, abortion and early mortality in goats. Q fever in sheep and goats is almost worldwide in geographical distribution. In a vulnerable animal host, the bacteria are attracted to the placenta and can spread through birthing fluids, milk, urine and feces. Because the bacteria can survive in the environment a long time, this allows for the spread of the infection to occur weeks to months after the birthing event. Humans can get Q fever by encountering an infected animal's birthing product or newborn, drinking raw milk and breathing dust particles of Q fever. This disease in humans often gives influenza-like symptoms such as high fever, chills, headaches, cough, muscle aches and chest pain and can start 2-3 weeks after infection. There is a vaccine for humans and animals, but it is not available in the United States. The best way to avoid Q fever is prevention. Prevention of spreading Q fever on a farm can be done with good hygiene, separate birthing areas and wearing protective gear such as gloves and masks. If you have any questions or concerns, please contact your veterinarian.



One Pot Chicken Dinner

- 2 tablespoons vegetable oil
- 4 potatoes, thinly sliced
- 1 pound boneless skinless chicken breasts, cut into cubes
- 1 (10.75 ounce) can condensed cream of chicken soup
- ½ cup milk
- 1 onion, chopped
- ¹/₄ teaspoon garlic powder
- 2 cups frozen broccoli, carrots and cauliflower combination
- ½ teaspoon dried parsley
- 1/4 teaspoon dried marjoram
- ¹/₄ teaspoon dried basil
- $\frac{1}{3}$ cup grated Parmesan cheese

Step 1

Heat oil in large frying pan over medium high heat. Cook potatoes, stirring frequently until tender-crisp. Stir in chicken, and cook until no longer pink. Reduce heat to medium. Stir in condensed soup, milk, onion, and garlic powder. Arrange vegetables on top, and sprinkle with parsley, marjoram and basil. Cover, and simmer over low heat until chicken is cooked through, and vegetables are tender. Remove from heat, and stir in Parmesan.



<u>RITCHIE</u>

ROANE

SUMMERS

TAYLOR

TUCKER

TYLER

UPSHUR

WAYNE

WEBSTER

WETZEL

WIRT

WOOD

WYOMING

Inc.

- Turtle Run Farm

- Christian Farm

- Missy's Produce

- Cheyenne Farm

- Sprouting Farms

- Triple L Farms

- A Plus Meat Processing

- R&A Honey Bees LLC

- Seven Islands Farm

- Cedar Run Farm

- Creekside Farms

- Lucky Lucy Farm

- Old Oak Farms

- Elmcrest Farm

- Stiltner's Apiaries

- Williams River Farm

- Thistledew Farm Inc.

- Appalachian Willows

- White Picket Farm LLC

- Stone Road Vineyard

- Oldham Sugar Works

- Appalachian Tradition

- IN A JAM! LLC

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- Appalachian Acres Inc.

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- Zul's Frozen Lemonade, Inc.

- LC Smith LLC dba Lovely Creations

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- Custard Stand Food Products

- Spillman Mountain Farm Products,

- Wetzel County Farmers Market

- Uncle Bunk's

- Mountain State Honey Co. LLC

- Grandma's Rockin' Recipes

West Virginia Grown Rooted in the Mountain State

MERCER

MINERAL

MONONGALIA

- WVU

MONROE

MORGAN

NICHOLAS

OHIO

- The Kitchen

- Bee Green

- Hillbilly Farms

- Green Family Farm

- Indian Water Maple Company

- Neighborhood Kombuchery

- Spangler's Family Farm

- Glascock's Produce

- Kirkwood Winery

- White Oak Acres

- Fowler Farm

- Grow Ohio Valley

- Rock Valley Farm

- Windswept Farm

- Zeb's Barky Bites

- M & S Maple Farm

- Brightside Acres, LLC

- Brush Country Bees

- Me & My Bees LLC

- Maryland Line Farm

- Possum Tail Farm

- Taylor Grow LLC

- Valley Farm Inc.

- Wilfong Farms

- Gritt's Farm

- Bailey Bees

- Vested Heirs Farm

- Riffle Farms LLC

- Ringer Farms

- Mountaindale Apairies

- The Vegetable Garden

- Gritt's Midway Greenhouse

- Sycamore Farms & Primitives

- Taste of Country Candles

- Appalachian Kettle Corn

- The Farm on Paint Creek/

- WV Wilderness Apiaries

Sweet Sweeneysburg Honey

- Poe Run Craft & Provisions Inc.

- Daniel Vineyards LLC

- Shrewsbury Farm

- The Bryer Patch

- Frostmore Farm

PENDLETON

POCAHONTAS

PRESTON

PUTNAM

RALEIGH

RANDOLPH

- Moss Farms Winery

- The Blended Homestead

- Brushy Mountain Tree Farm LLC

- Rocky Knob Christmas Tree Farm

- Cool Hollow Maple Farm

- Mock's Greenhouse and Farm

- Woodbine Jams and Jellies, Inc.

- Beeholding Acres/Roth Apiaries

- Dave's Backyard Sugarin'

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
- Kitchen's Orchard & Kitchens Farm Market LLC - Mountaineer Brand LLC

HARRISON

- 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

- Appalachian Botanical Co LLC
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Wild Mountain Soap Company
- Butcher's Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek

GREENBRIER

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

- Powder Keg Farms
 - Quicken Farm
 - Brushy Ridge Farm
- HARDY
 - Buena Vista Farm
 - Happy Ranch Farm LLC
 - Lonesome Ridge Farm Inc.
 - Wardensville Garden Market
 - Weese Farm
 - South Branch Meat and Cattle
 - Company LLC - Williams Sweet Corn LLC
- 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

LEWIS

LINCOLN

MARION

MARSHALL

MASON

- 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.

Garton Farms

- Novak Farms

- Lone Hickory Farm

- Smoke Camp Craft

- Anna Bell Farms

- Berry Farms

- J & J Bee Farm

- Justice Farms

- Ware Farms

- Simply Hickory

- Clutter Farms LLC

- Holcomb's Honey

- ECO-Vrindaban Inc.

- Gopi Meadows

- Hazel Dell Farm

- NJ's Kettle Corn

- Moran Farms

- Rozy's Peppers in Sauce

- Black Oak Holler Farm LLC

- Hope's Harvest Farm LLC

- Hill n' Hollow Farm & Sugarworks

- Estep Branch Pure Maple Syrup

- Wilkerson Christmas Tree Farm

- We B Fryin Snacks LLC

WEST VIRGINIA FEEDER CATTLE SALES 2021 SPRING SCHEDULE

SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS | WEST VIRGINIA CATTLEMAN'S ASSOCIATION

TYPE OF SALE	LOCATION	DAY	DATE	TIME	# OF HEAD	PHONE
FG	WESTON	SAT	MAR. 6	12:00PM	300	269-5096
FG	JACKSON COUNTY	SAT	MAR. 13	11:00AM	400	373-1269
FG	JACKSON COUNTY	SAT	MAR. 27	11:00AM	400	373-1269
В, Т	BUCKHANNON	WED	MAR. 31	1:00PM	500	472-5300
G, FG, T	SOUTH BRANCH	SAT	APR. 3	10:00AM	1,000	538-6050
B, FG	WESTON	SAT	APR. 3	11:00AM	400	269-5096
G	MARLINTON	FRI	APR. 9	7:00PM	500	799-6593
G, FG, T	SOUTH BRANCH	SAT	APR. 10	10:00AM	1,500	538-6050
FG	JACKSON COUNTY	SAT	APR. 10	11:00AM	250	373-1269
FG	WESTON	SAT	APR. 10	11:00AM	400	269-5096
G, FG	TERRA ALTA	FRI	APR. 16	2:00PM	350	789-2788
FG	WESTON	SAT	APR. 17	11:00AM	300	269-5096
G, FG, T	SOUTH BRANCH	SAT	APR. 17	10:00AM	1,500	538-6050
BB, T	BUCKHANNON	TUE	APR. 20	9:00AM	500	472-5300
G, FG, T	SOUTH BRANCH	SAT	APR. 24	10:00AM	1,500	538-6050
FG	WESTON	SAT	APR. 24	11:00AM	300	269-5096
FG	JACKSON COUNTY	SAT	APR. 24	11:00AM	300	373-1269
FG	JACKSON COUNTY	SAT	MAY. 8	11:00AM	400	373-1269

B - BOARD

FG - FARMER GROUPS GC- GRADED CATTLE

T - TELE-O-AUCTION

BB- BOARD & BARN

FOR MORE INFORMATION, CONTACT:

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

KEVIN S. SHAFFER, PH. D.

WVU EXTENSION SERVICE 2084 AGRICULTURAL SCIENCES BUILDING - PO BOX 6108 MORGANTOWN, WV 26505-6108 304-293-2669 WV CATTLEMAN'S ASSOCIATION 51 GREYSTONE COURT BELINGTON, WV 26250 **CLASSIFIED** ANNOUNCEMENTS **MARCH 2021**

AD DEADLINES

April 2021...

Phone-In ads for the April issue must be received by 12 noon on Thursday, March 11. Written ads for the April issue must be received by 1 p.m. on Friday, March 12.

May 2021...

Phone-In ads for the May issue must be received by 12 noon on Monday, April 12. Written ads for the May issue must be received by 1 p.m. on Tuesday, April 13.

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

Apiary Sales Honeybees: 3# package w/market queen Italian; \$125; Russian, \$130, spring 2021 del. Stephanie Bender, 119 Third St., Elkins, 26241; 637-2335

Beehive boxes. \$10/ea.: more equip. George McKnew, 9254 Jersey Mtn. Rd., Points, 25437; 492-5661; Honeybees, '215-frame nucs, ea. nuc will

have a minimum of 3-frames of broods, 1 frame of honey, 1 frame for growth, \$175; story & $^{1\!\!/_2}$ hives, \$325, pick-up May 10-28, depending on weather. Ben Hays, 1761 Reddyville Rd., Spencer, 25276; 266-7269; hays_ben@yahoo.com.

Honeybees & hives, 5 med. 8-frame supers w/cover, screened bottom board, \$450/hive. Janvier Ott, 107 Towhee Lane, Washington, 26181; 893-2193.

5-frame nuc w/queen, ready the end of April-May 1st, \$162; complete beehive w/deep & med. packed w/bees, \$350; w/queen excluder & 3 supers, \$450, avail. April 1-summer; Maxant Senior wax spinner, \$1,500, must pick up. Paul Poling, 334 Pennsylvania Ave., Parson, 26287; 478-4004.

Apiary equip: telescoping tops, inner covers, 60 shallow supers, 7 med. supers, queen metal excluder, 29 hive bodies, bottom boards, solid & screened, a few hive stands, all have been inspected, \$1,500/all. Joe Sparks, 764 Hickory Ridge Rd., Duck, 25063; 332-5268.

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.

Potomac Highlands Beekeepers Assoc., the club is attempting to hold virtual meetings online, Contact Kirby Vining, 212-213-2690; 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 Black Angus 5-yr. bull w/good pedigree/ disp., & calving ease, \$2,000/obo. Ken Billick, 384 Billick Farm Lane, Valley Grove, 26060; 547-1132

ADCA & Legacy DCR Dexter, dual reg. bull, black, genetically tested, normal & carries no dwarfism PHA mutation, black carries Dunn gene & is A1/A2 for milk genotyping, fertile, \$1 600 Sharon Ball 221 Sweeps Run Rd Eairmont, 26554; 534-3196; sball10623@aol.com.

Reg. Hereford 12-mo.: bulls, Empire 359C, Embassy, Blueprint, Sheyenne & 10Y blood, \$1,600/up; heifers, good blood, \$1,400/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Pure Black Angus 1-yr. bull, parents on premises, excel. cond., well kept, \$700. Vonnie Brown 25 Vanguard Dr., New Cumberland, 26047; 387-9598.

To Submit

an Ad: >

Herefords, 2 & Black Angus, 7 w/calves by side, \$1,200-\$1,400. Tom Darby, 1156 Prison Rd., Bruceton Mills, 26525.

Pure Limousin bulls, 2, dbl. black/polled, \$1,600/ea. Gary Erwin, 9140 Evans Rd., Leon, 25123: 895-3401.

Jersey cross steers, 3, 700-800 lbs., \$1,20/ lb. @ LB. live weight. Mannie Fisher, 1831 Hokes MIII Rd., Ronceverte, 24970; 992-4663.

Reg. Zebu 4-yr. bull, dbl reg. proven, 35" tall. easy handler, \$1,500/up. Paul Gunnoe, 9 Johnstone Rd., South Charleston, 25309; 389-0998.

Beef Shorthorn yrlg. bull, solid white, Off Road & Contender blood, \$1,500. Lyvonne Harsh, 2119 Accident Rd., Eglon, 26761; 735-6455.

Reg. Black Angus, Sim/Angus, Balancer: sired by Growth Fund, Niagara, Black Hawk, Sure Fire, Complete, Total, Prophet 50/50, bulls \$2,000; heifers, \$1,500. John Hendrick, 4048 War Ridge Rd., Wayside, 24985; 573-5991; BJHPVFarm@aol.com.

Reg. Polled Hereford 17-mo. -18-mo. bulls, Intime & Boomer blood, \$1,200/up; sound 5-yr. bull, 2,000 lb., DNA tested, homozygous polled, good disp., calving ease, progeny on premises, \$1,800. Estil Hughes, 1130 Broad Fork Rd.,

Camden on Gauley, 26208; 226-5834. Reg. Hereford 11-mo. -24-mo. bulls, 719T & Wrangler blood, \$1,500/up. Butch Law, 192 Ruger Dr., Harrisville, 26362; 643-4438.

Reg. Polled Hereford yrlg. bulls, Hometown blood. Cottle Brothers bred, haltered, good disp., \$1,600/up. Neil Litton, 1194 Armstrong Rd., Summersville, 26651; 618-7313.

Reg. Miniature/Mid size Jersey bull, approx. 46" at hook bone, good disp., can breed full size Angus/Guernsey breeds, looks more like Aberdeen/Lowline coloring which is part of lineage, \$1,200. Mark Miles, 2579 Sauls Run Rd., Buckhannon. 26201: 472-2558.

Reg. Black Angus: 2-yr. bulls, low birth wt., \$2,000; yrlg. bulls & heifer, good genetics, \$1,500/up. Melville Moyers, 11779 US Hwy. 33W, Normantown, 25267; 354-7622.

Pure Simmental & Sim/Angus yrlg. bulls, bk & bwf, good disp.,/blood, \$1,800/no papers. Kevin Mullins, 506 Charles Reed Rd., Frankford, 24938: 497-3360.

Reg. Black Angus bulls, \$2,000/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-9851; jfodell@frontiernet.net.

Gelbvieh heifers due 9/21 to Balancer bull. 20+, Judd Ranch breeding top & bottom, \$1,400/ ea. Jason Poth, 1579 Meadland Rd., Bridgeport, 26330; 669-0569.

Reg. Limousin 3/20 bull, dark red, good disp., \$1,000. Rex Reed. 482 Stormy Weather Lane, Phillipi, 26416; 457-3459; reedexcavating@gmail.com

Reg. Polled Hereford yrlg.: bulls have been DNA tested, \$1,800/up; open heifers, will be ready for spring breeding, vacc., \$1,300/up. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 763-4929; chance37@suddenlink.net.

Holstein heifers 7, \$500/ea. Allen Sears, 5453 Elk Knob Rd., Hinton, 25951; 466-1356.

Reg. Black Gelvbieh bulls w/papers, \$1,600/ up. Roger Simmons, 309 Coaxley Ridge Rd., Harrisville, 26362.

Reg. Angus 12-mo. -16-mo. bulls, TenX & Connealy Tobin blood, DNA & semen tested, calving ease, good disp., \$1,800. Rod Summers 98 Meadland Rd., Flemington, 26347; 842-7958. Reg. Polled Hereford bulls, \$1,600/up. Jim Westfall, 1109 Triplett Rd., Spencer, 25276; 927-

2104 Polled Hereford 6/20 bull calves, \$800/ea.

Donald Witt, 349 Roar Rd., Masontown, 26542; 864-3450.

Black Gelvbieh Balancer 18-mo. bulls, \$2,200. Ross Young, 846 Eureka Rd., Duck, 25063; 644-8135.

Cattle Wants

Breed cows or cows w/calves. Gary Elmore, 2523 Booth Rd., Sinks Grove, 24976; 667-8254. Hereford heifers, 2, young, healthy, good disp., reasonable price. Melissa Robinson 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346.

Equipment Sales

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

Phone: 304-558-2225

Email: marketbulletin@wvda.us

Mail: 1900 Kanawha Boulevard, E.

Charleston, WV 25305

Fax: 304-558-3131

JD, 12' transport disc, good blades & bearings, \$2,400. Don Adams, 84 Adams Rd., Parsons. 26287: 478-2218.

Front 8' snow blade & accessories for a JD 5300 series tractor, hyd. angle, good cond., \$1,000. Renick Adams, P.O Box 348, Parsons, 26287; 478-2727; after 5 p.m.

Gravely tractor w/mower deck, elec. start, needs work, \$375. Vernon Adkins, 5501 Rt. 152, Huntington, 25535; 529-6736.

Farmall Super C tractor w/2-bottom plows, 7' side cutter bar by Farm Koch, \$2,000; Vermeer 504 Rebel round hay baler, excel. cond., \$9,000; Vicon 7-wheel hay rake, \$3,000; more equip. Robert Born, 887 Zinn Chapel Rd., Reedsville, 26547; 724-621-9689.

NH 845 baler for parts, one broken floor chain & rear cross shaft, \$500. Lee Casteel, 722 Marwuess Rd., Tunnelton, 26444; 892-4686.

McCormick drop spreader, 8', ground driv-en, holds at least 500 lbs., \$600. David Ellis, 2707 Edmond Rd., Lookout, 25868; 663-2404.

Horse drawn: sled, \$150; riding turning plow, needs a turn, \$200. Aubrey Erwin, 496 Erwin Rd., Winfield, 25213, 562-9619.\

Long 2046 round baler, 4x4 string tie, excel. cond., \$3,500; MF 8' hay bine, \$700. Shaffer, 8" post driver, excel. cond., \$1,200. Pete Hammond, 172 Sandy Crk. Rd., Washington, 26181; 483-4004.

King Kutter 6' box blade, excel. cond., \$550/ obo; Int'l. '73 125C loader, good to clean out barns & chicken house, \$7,000. Larry Kinnard, 1208 Lee Crk. Rd., Culloden, 25510; 743-9808

Gehl 418 v-rake, \$1,800; bale spear, fits brush hog M346 or M446 loader, \$300. Mike Knuckles, 117 Trace Run Rd., Gassaway, 26624;364-8136.

Ford 4-bottom plow, \$400; bucket hay spear, \$100. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 216-3631.

Ford 2910 farm tractor, 40 hp, hi & low range, 8-speed, wet brakes, independent PTO, ps, 1,290 hrs., \$10,000. Homer Plumley, 351 Plumley Mtn. Rd., Shady Springs, 25918; 573-8799.

NH 404 crusher/conditioner, PTO driven, overall width 8'4", \$1,500. Roger Powell, 3140 Buffalo Brick Rd., Manninton, 26582; 986-1450.

Ford 309 corn planter, 3-pt. hitch, good cond., \$1,200/obo. David Pritt, 1233 Center Hill Rd., Phillippi, 26416; 844-0702.

Mahindra 2538 4 WD w/front end loader, 40 hp, 80 hrs., garage kept, excel. cond., \$22,000. Guy Randolph, 205 Counts Rd., Spencer, 25276; 532-2648

Mahindra '09 6520 4 WD tractor, 700 hrs... front bucket & Bradco backhoe w/ 24" & 12' bucket, \$18,500. Doug Shultz, 277 Hickory

Ridge Rd., Salt Rock, 25559; 654-2648. Branson '15 tractor, 101 hrs., includes front bucket & back blade, 31 hp, diesel, 4 WD, \$17,000. Charles Waitkus, P.O. Box 456, Crab Orchard, 25827; 923-4440;redevergreenlava@ yahoo.com.

Farm King dbl. rake, used 2 seasons, \$2,500/ firm. Jim Westfall, 2744 Fenwick Rd., Richwood, 26261; 846-4364.

NH 310 sq. baler, kept inside, only baled 10,000 bales, \$3,000. Mike Wolfe, 1994 S. Preston Hwy., Tunnelton, 26444; 568-2715.

Equipment Wants

Looking for a 2 to 4 corn planter, excel. cond. Renick Adkins, P.O. Box 348, Parsons, 26287; 478-2727; after 5 p.m.

Dolly for NH hay rake. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990

Riding Gravely w/front end attachment. Robert Wilson, 2673 Kasson Rd., Moatsville, 25405; 457-1310.

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.

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Kanawha Co.: 46¹/₂ A. w/house, off I-77, barn city water, pasture free gas, \$188,000. Sharon Barnes, 305 Holmes Hollow Rd., Charleston, 25312; 984-0574.

Ritchie Co.: 95 A. w/house, garages w/1 heated, root cellar, barn, 23 A. of hayfield & pasture, gas & water well, 300-gal. water tank w/spring water flowing in & out of it, garden spot, septic, 67 A. woodlands, \$350,000. Patri-ic lobrecon 100/44 Clondalo Pd. Coirc. 26227. cia Johnson,10044 Glendale Rd., Cairo, 26337; 3883

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. 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.

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.

Goat Sales

Mini '16 myotonic doe/2 12/20 doelings, \$350/all. Sharon Ball 221 Sweeps Run Rd., Fairmont, 26554; 534-3196; sball10623@aol.com.

Boer 12-mo. buck, sire 100% dapple spotted Boer, proven breeder, will sire goo show kids, he is well built, \$500. Just McClain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

Alpine & Alpine/Saanen cross 1-wk. kids, disbudded, CD&T vacc., females, \$45; males/ wethers, \$35. Greg Save, 2896 Bays Rd., Birch River, 26610; 649-2875; gregverena@gmail. com.

Goat Wants

Dairy goat in milk or bred to freshen this spring. Sue Doohan, 5234 Keeners Ridge Rd., Duck. 25063: 765-5453.

Saanen buck, prefer young but will consider older. Roseann Miller, 1515 Hog Back Rd., Parsons. 26287: 735-5218.

Horse Sales

Donkeys 1 white & 1 spotted, will not separate, \$300. Aubrey Erwin, 496 Erwin Rd., Winfield, 25213; 562-9619.

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

Horse Wants

Qtr. horse prefer under 11/2-yr., must be in good health, reasonable price; kids pony, mare, will look at geldings, must be broke to ride, healthy, both no bad habits, reasonable price. Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346.

Plant Sales

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

Heirloom Bloody Butcher original white ear corn, rodent free, guaranteed for corn meal or seed, produced from same seed strain preserved from 1800's, \$20/bu.; cornmeal, \$5/1.5 lbs.; grits, \$5/lb.: cane molasses. \$20/at. Marvin Meadows. P.O. Box 53 Cool Ridge, 25825; 763-0525.

WV 63 Centennial tomato seed, \$5/25, plus

Seeds: Creasy green seed, \$2/tbsp.; non

Seeds: old-time fat man, Logan Giant, Rat-

SASE. Victor Bridges, 3101 Laurel Crk. Rd., Greenville, 24945; 832-6674.

tough ½ runners, \$9/100 seeds or \$32/500 seeds,

plus SASE. Denny Canterbury, 2875 Seneca Trail S., Ronceverte, 24970; 645-6370.

tlesnake, brown & white half runner pole bean,

more, \$15/100 seed, all tested for germination.

Betty Flanagan, 467 Ritchie Farm Rd.. Summers-

ville, 26651; 880-0135; allen.flanagan@gmail.

er seed, red, \$1/tsp.; Marigold flower seed, gold, \$1/tsp., all SASE. B. Hagy, 2744 Fenwick Rd.,

mination tested, incl. growing instruction, \$4/

Richwood, 26261, 846-4364

Mole beans, \$1/8 seeds; Holley Hop dbl. flow-

Tobacco seed: W.Va. Mtn. grown burly, ger-

com

Non-Profit Organization U.S. Postage Paid Permit 80 Charleston, WV 25301

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CLASSIFIED ANNOUNCEMENTS CONTINUED

\$6/2 tsps. \$8/3 tsps.; all **plus** first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

Jerusalem Artichoke bulbs, \$20/lb. Melissa Reed, 482 Stormy Weather Ln., Phillippi, 26416; 457-3458; reedmelissa67@gmail.com.

Plant Wants

Jet Setter tomatoes; Acorn squash, both seeds or plants. Rick Lambe, 6341 Cox Landing Rd., Lesage, 25537; 417-0749.

Poultry Sales

Layin hens, barnyard mix, brown egg layers, free range, \$7/ea.; Roosters, New Hampshire Red; 2, Delaware cross, healthy birds, all 1-yr. Melissa Reed, 482 Stormy Weather Ln., Phillippi, 26416; 457-3458; reedmelissa67@gmail. com

Muscovy adult males, \$7.50/ea. Judy Saurborn, 454 Cobun Crk. Rd., Morgantown, 26508; 288-1179

Sheep Sales Suffolk cross 1/21 & 2/21 ram lambs, \$150/ ea. Joseph Peachey, 6587 Lieving Rd., Letart, 25253; 882-3952.

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.

Hay '20 sq. bales, mixed grass, barn kept, \$4.50/bale. Roscoe Beall, 1648 Cortland Rd., Davis, 26260; 866-4188.

Hay 4x4 bales, stored inside, \$20/bale. Virgel Caldwell, 1462 Le Farm Rd., Lerona, 25971; 384-7426.

Acreage: Fayette Co., 14 A., sm. pond, all fenced, 21'x33' metal barn shed, some hillsides by pond, approx. 7 A. cleared & sowed in orchard grass, 2 cross fences for cattle or horses. all util. borders main R. William Canterbury, 80 Canterbury Lane, Fayetteville, 25840; 640-6810.

2-wheel cart, single harness bridle, lines, 15" radials, heavy duty, Reese hitch, rear carry all, composite bench & plow seat, shafts for 1 horse, pole for 2 horses & buggy whip, excel. cond., \$2,000. Rick Childers, 33 Nallen Rd., Nallen, 26680 880-3445

Hay 2nd & 3rd cut sq. bales, \$5/bale. Tom Darby, 1156 Prison Rd., Bruceton Mills, 26525.

Hay 1st & 2nd cut 4x5 round bales, silage dry/stored inside, \$40-\$45/bale, baled using JD silage baler. Gary Elmore, 2523 Charles Booth

Rd., Sinks Grove, 24976; 667-8254

Sprayer 55-gal., 3-pt. hitch mount, pump powered by PTO, 12' spray arms & hand sprayer w/20' hose, garage kept, excel. cond., \$800. David Ellis. 2707 Edmond Rd., Lookout, 25868; 663-2404

Acreage: Putnam/Jackson Co., 125 A., woods, pasture, sm. pond, hay, semi paved rd., elec., septic, drilled well, stream, Liberty area, \$185,000. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

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

Gristmill, excel. cond., \$900; evaporator pan, \$150; cast iron gristmill, belt driven, \$400. Mason Hughart, 2021 Holiday Run Rd., Smoot, 445-5198.

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

Hay 4x5 bales: '20, \$35/bale; '19, \$20/bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

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

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

Hay: 6' round bales, never wet, stored inside, no weeds or dust, very clean, \$65/bale; sq. bales. 3rd cut, heavy bales, green & tender grass, horse people love it, \$6/bale, can pick-up on Saturday, by appt. James Rowe, 5196 Malcolm Rd., Barboursville, 25504; 638-3321. AKC German Shep. 1½-yr., black/tan, \$850.

Judy Saurborn, 454 Cobun Crk. Rd., Morgantown, 26508; 288-1179.

Anatolian Shep. & Great Pyrenees mixed 1/21 pups, white/brindle, black/white, raised in barn, in pen w/sheep & goats, parents are excellent livestock guardian dogs, \$250, must pick-up at our farm near Elizabeth, Wirt Co. Marianne Siers, 140 Spark Run Rd., Elizabeth, 26143; 275-3647.

Hay 4x5 round bales, \$10/bale. Lena Umbright, 148 Collett St., Beverly, 26253.

Hay 2nd & 3rd cut sq. bales, approx. 100 bales, \$3.50/bale; \$3/bale/all. Rich VanDevender, 265 Clifton Run, Kernes, 26276; 636-7956. Hay 1st, 2nd & 3rd cut 4x4 round bales,

FARM TO TABLE RESTAURANTS

- 1010 Bridge Charleston
 Bridge Cafe & Bistro Hurricane
 Noah's Restaurant & Lounge Charleston
 Café Appalachia South Charleston
 Barn With Inn Wellsburg
 Butter it Up Huntington

WV STATE AGRIBUSINESS

- Historic Sarah Miller House Wellsburg
- Vagabond Kitchen Wheeling Wheeling Brewing Company Wheeling
- Hill & Hollow Morgantown Fish Hawk Acres Buckhannon Thyme Bistro Weston Whistle Punk Grill Richwood

- Elk River Restaurant Slatyfork
- Stardust Cafe Lewisburg The Dish Cafe Daniels
- The Station Fayetteville
 Appalachia Kitchen Snowshoe
- Starlings Coffee and Provisions Charleston The Public Market Wheeling

Want to be added to our list? Contact Agritourism@wvda.us | wvgrown@wvda.us or 304-558-2210

high quality wrapped silage, \$35/bale. Ross Young, 846 Eureka Rd., Duck, 25063; 644-8135.

JOHN F. O'DELL ANGUS 15TH ANNUAL SPRING PRODUCTION SALE

April 3; 1 p.m. Selling 30, spring prs. from the heart of the herd, 15,fall calving proven producers, 20 fancy open heifers, 15, semen tested bulls ready to work, 20, 1st calf commercial prs. bred to top young Agnus bulls; John O'Dell, 565-7625; Danny Jett, 531-2570; Chris Brown, 290-8383 John Spiker, Auctioneer #184-20,

HORSE TRAINING, RIDING **LESSONS & BORDING** Honeysuckle Farm, HC 65, Box 366, Tornado WV Gary Medley, 395-3998

884-7915.

18TH ANNUAL GENETIC ALLIANCE BULL SALE March 13; 1 p.m. Pendleton Co. Comm. Bldg, Franklin WV, Selling 70 perf. tested, Angus & Simmental Bulls John McCoy, 668-1751; Tom Simmons, 668-0647.

ANNUAL WV BEEF EXPO

April 10; 9:30 a.m. New barn @ Jackson's Mill Weston WV Selling 5 breeds of cattle For information or catalog, 269-4660 or 842-7958; bmloyd@mail.wvu.edu

WVGBA EASTER EGG HUNT/ POULTRY SHOW March 28: 1:30 a.m.

Family Center, Coonskin Park

Source: WVU Extension Service Garden Calendar

GARDEN CALENDAR MARCH 2021

•	MARCH 1	Seed peppers (indoors) for high	MARCH 17	Seed Swiss chard (indoors).	MARCH 26	Seed radishes (outdoors).
		tunnel production.	MARCH 18	Seed peas (outdoors).		Plant rhubarb.
•	MARCH 4	Seed globe artichokes (indoors).		Plant nonflowering trees and shrubs.	MARCH 27	Plant potatoes.
•	MARCH 5	Order rhubarb crowns.	MARCH 19	Seed radishes, spinach and leeks (outdoors).		Fertilize asparagus and rhubarb beds.
•	MARCH 6	Order specialty seed potatoes.		Seed parsnips.		Begin dogwood anthracnose control.
•		Seed microgreens.		Plant roses.		Use row covers for freeze protection.
•		Plant or seed shallots.	MARCH 22	Seed salsify.	MARCH 30	Seed lavender (indoors).
•	MARCH 9	Plant broadleaf evergreens.		Set head lettuce.		Seed cutting celery (indoors).
•	MARCH 10	Plant onion sets.	MARCH 23	Fertilize spring flowering bulbs.		•
•	MARCH 11	Take cuttings from herbs.		Seed eggplant (indoors).		
•	MARCH 12	Seed chives.	MARCH 24	Plant asparagus (outdoors).		
•	MARCH 13	Seed leaf lettuce and spinach (indoors).		Transplant strawberry plants.		
•	MARCH 15	Seed tomatoes (indoors).	MARCH 25	Seed spinach(outdoors).		
•		Seed peppers (indoors).		Divide overcrowded rhubarb.		ALSE CON ON THE

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THE MARKET BULLETIN