Farm to School Initiative Shows Great Promise

Without buy-in at the local level, none of this would be possible. Perhaps the only person less involved was the custodian on lunch duty, who said he took out a quarter of the garbage he normally does. The students were actually eating lunch rather than carrying most of it to the trash can.

The WVDE, Extension agents and numerous other groups and individuals have been very active over the past two or three years developing FTS programs throughout the state. According to the WVDE, more than 30 of the state’s 55 counties bought at least some of their school food from local producers.

In some schools, the students themselves are producing food for the school cafeteria as part of agriculture and culinary education programs. FFA membership is growing, and I believe more students are seeing agriculture as a potential career choice and farming as a way they can become independent entrepreneurs.

What we need is for farmers to recognize the golden opportunity that is now available. School systems are very receptive to using local foods. They see the economic and nutritional benefits FTS provides. Despite substantial progress on the FTS front, West Virginia farms sold only $400,000 in products to schools last year — out of $100 million overall. Farmers need to put season-extending technologies into production, reach out to my office or school food service directors in their areas, and help grow our state’s economy from within.

I think we garnered a lot of media attention for everyone involved in FTS with our event. I hope those who are not yet involved in FTS were paying attention.

Ag education at the college level took a giant leap in Morgantown last month. West Virginia University’s Davis College of Agriculture, Natural Resources and Design broke ground on a brand new Agricultural Sciences Building September 12. When completed, it will house administrative units and three of the college’s five academic divisions — Animal and Nutritional Sciences, Plant and Soil Sciences, and Resource Management. The five-story, 200,000 square foot-plus building will include classrooms, lecture halls, design studios, cutting-edge laboratories and space for the WVU Extension Service’s Agriculture and Natural Resources Unit.

The project, which is currently out on bid, includes construction of the new Agricultural Sciences Building and demolition of the current building. Construction is expected to be completed by December 2015, with the demolition of the current building projected for early 2016.
The move was made possible by a significant jump in the produce being grown in Barbour County. Thanks to the expertise and prodding of WVU Small Farm Center Program Leader Tom McConnell and WVU Extension Service Horticulture Specialist Lewis Jett, 13 farms in the area are now using high tunnels to extend the growing season and increase their yields.

Parkersburg will also open an indoor farmers’ market in the former Swan Hotel this month. The indoor venue will extend the popular outdoor venue. The grand opening is scheduled for October 5. The market will be open the first Saturday of each month through April.

I’d like to thank everyone involved with the West Virginia Conservation Farm Tour held last month. I had a great time and was thoroughly impressed with the three farms we visited: Daniel Vineyard in Raleigh County, Meadow Green Farm in Jefferson County and Hieronimus Farm in Marshall County. These three finalists were selected from among a number of farms throughout the state. The top farm will be announced at the state Conservation Conference Oct. 29, but it’s safe to say that all three are winners in every regard.

State Tree Nursery Taking Orders

Clements State Tree Nursery is now taking orders for the 2013-2014 planting season. This year’s inventory includes five evergreens: white, Virginia and Scotch pines, Norway spruce and Douglas fir. In addition, the nursery offers 22 deciduous species, including varieties of oaks and dogwoods, sugar maple, tulip poplar and sycamore. American chestnut seedlings grown from seed of trees that show resistance to chestnut blight are available, and usually sell out quickly.

All trees are bare-root seedlings and are one to two years old. Seedlings are sold in bundles of 25. Prices depend on the number of seedlings ordered, and there is a 30 percent discount offered on orders of 5,000 or more. Seedlings are grown from seed sources within West Virginia and surrounding states, and are suitable for reforestation, coal mine reclamation, wildlife cover and Christmas tree production.

Order online at www.wvcommerce.org/ClementsNursery or call 304-675-1820 to request a catalog.

Seedlings can be purchased for fall or spring planting; deliveries start the week of Thanksgiving.

For more information about Clements State Tree Nursery, visit the Division of Forestry’s website at www.wvforestry.com.

Farm Tour Weekend in Greenbrier Valley

The Greenbrier Valley Pasture Network will be holding their first annual farm tour weekend October 5-6, 2013. Participating farms will open their gates the public, offering a unique look at their farming operations and pasture-raised livestock. To participate in this self-guided tour, purchase a $25 pass per vehicle in advance through online RSVPs or by calling 304-558-2204.

All tickets purchased at Swift Level each day of the tour will include access to the public tour of Walkup Farm. Mrs. Martha Holdridge of WestWinds Farm will be providing a special presentation on the environmental implications of pasture raised meat/sustainable agriculture at 9:30 a.m. Saturday and Sunday morning at Swift Level.

A farm dinner featuring a variety of local foods will be held Saturday evening, October 5, at Swift Level. Tickets for the dinner are $75. The farm tour and dinner weekend is a fundraiser for the Greenbrier Valley Pasture Network.

For more information, please visit gvpnfarmtour.com or contact Tootie Jones, 661-6777; swiftlev@gmail.com

Agricultural Enhancement Program seeking participants

Conservation districts throughout West Virginia are seeking participants for the Agricultural Enhancement Program (AgEP), which provides technical and cost-share assistance for farmers to implement best management practices (BMP).

Practices offered include, but are not limited to, invasive species management, fencing, liming, pasture reseeding and watering systems. Eligibility, practices and cost-share rates vary by conservation district.

Farmers interested in the voluntary program should contact their local conservation district office for more information. Districts and contact information is available at http://www.wvca.us/map.cfm, or by calling 304-558-2204.
Tastes of Fall
Jean Smith, Director, WVDA Marketing & Development Division
Happy fall! The beautiful colors of our fall leaves and the cooler weather inspire many of us to try new recipes and in some cases foods. West Virginia is a very “sweet” state. We are fortunate to have approximately 1,000 beekeepers who supply top quality honey to our state and we have a GROWING maple syrup industry. Have you ever tasted real West Virginia Maple Syrup? If not, then we encourage you to do so! Our West Virginia producers not only provide wonderful syrup, but also great maple candies and sugared nuts to name a few of the products. Look for WV honey and maple syrup in your favorite store.

Fall also brings an abundance of apples and pumpkins – there are several festivals throughout the state honoring these two great specialty crops. – Happy Cooking!

Apple-Maple Crisp

Recipe: 

4 large, peeled, thinly sliced McIntosh apples
2 tablespoons lemon juice
1 teaspoon ground cinnamon
¼ cup real West Virginia maple syrup

Mix apples, lemon juice, cinnamon and syrup in large mixing bowl. Mix topping ingredients in separate bowl; set aside.

Grease a 9”x13” baking dish; spread apple mixture across the bottom of pan. Cover with foil and bake at 350°F for 30-40 minutes or until apples are tender. Spread topping evenly over the apples and return pan to oven. Bake an additional 20-30 minutes, uncovered at 350°F until topping is crisp.

Note: Top with fresh whipped cream or vanilla ice cream.

Honey Mustard Pretzel Chicken

Recipe: 

2 cups panko crumbs
2 cups pretzel crumbs
½ cup olive oil
½ cup Dijon mustard
½ cup WV honey
½ cup bottled water
3 tablespoons red wine vinegar
Coarse salt and fresh ground black pepper
1½ pounds boneless chicken breasts
½ cup flour, plus more if needed

Preheat oven to 400°F. Lightly oil a large, non-stick baking sheet or roasting pan. If you don’t have a non-stick pan line a regular pan with parchment and lightly oil.

In large skillet over medium heat, toast the panko crumbs until lightly golden, stirring constantly. Remove from the pan and cool.

In food processor pulse the pretzels until coarsely ground (small crumbs with some small pretzel pieces); add to medium bowl and mix with panko crumbs. Wipe crumbs out of food processor.

Dressing: Add oil, mustard, honey, water and vinegar to food processor; pulse until smooth.

Season with salt and pepper. Taste and adjust the flavor to suit your own tastes by adding more mustard or honey.

Pound the chicken breasts out to an even thickness using a mallet. Season well with salt and pepper.

Set up dredging station: Pour half of the dressing into large shallow bowl or dish, put the flour on large plate and add half the pretzel mixture to large, shallow bowl or dish (add the remaining half pretzel crumbs to the dish as needed).

Working one at a time and using tongs dredge the chicken in the flour then into the dressing allowing excess to drip off then into the pretzel crumbs patting them on if needed. Place on greased baking sheet.

Bake 16-25 minutes depending on their thickness/size or until cooked through (internal temperature 165 - 174°F.)

Let the chicken sit 5 minutes before serving. Serve with the remaining honey mustard dressing.

Honey Mustard Pretzel Chicken

Recipe: 

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½ cup WV honey
½ cup bottled water
3 tablespoons red wine vinegar
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What’s Cookin’, cont. on page 4
When the temperatures cool in late summer many turn to the forests and start sawing, splitting and stacking firewood for later use. This allows the wood to season before needed and, with the lower moisture content, will provide far more heat/volume ratio.

There are many forest pests, some native and some invasive, who spend at least part of their lives on or beneath the bark of trees and are not apparent to the naked eye. Some are specific to a particular species of tree while others have a wide host range. Because of this, firewood is a severe threat to the spread of some damaging pests like gypsy moth, emerald ash borer, Asian longhorned beetle and the more recent walnut twig beetle.

Many states have quarantines devised to prevent the importation of pests on firewood and other wood products. In many cases all hardwood firewood is regulated regardless of species. Some pests are actually regulated by the United States Department of Agriculture and firewood is prohibited to move across state lines without a required inspection. Currently in West Virginia there is no quarantine that specifically regulates firewood movement between counties of the state. That does not mean it is wise to do so. All of the previously mentioned insects are of concern in West Virginia. Not all parts of the state are infested with any of them and communities that are not infested would, most assuredly, like to keep it that way.

Please make an effort to haul firewood only short distances for use especially when the tree was unhealthy before you cut it. Moving ash firewood is likely to move emerald ash borer larvae from one area of the state to another. The larvae will mature and breed in new areas. When moving any hardwood firewood into the state contact the WVDA Plant Industries Division at 304/558-2212 to inquire about possible quarantine issues regarding walnut twig beetle and Thousand Cankers Disease. Also if crossing state lines it would be wise to contact the USDA Animal Plant Health Inspection Service at 304/343-8588 to inquire about federal firewood issues. If you have questions about this article or other plant regulatory issues, contact the West Virginia Department of Agriculture, Plant Industries Division 304/558-2212.

### Recipes

#### Fiesta Pie

*1st Place – Quick and Easy Beef Contest – State Fair of West Virginia*

*Sandra Perry – Ronceverte, WV*

- 2 tablespoons yellow cornmeal
- 1 refrigerated pie crust
- 1¼ pound ground beef
- ½ cup bell pepper, diced
- ½ cup onion, diced
- Salt to taste
- Pepper to taste
- 1½ teaspoons chipotle seasoning
- 1½ cups corn and bean salsa
- 2 cups shredded Mexican blend cheese

Preheat oven to 425°F. Sprinkle pie plate with one tablespoon of cornmeal. Place refrigerated pie crust into pie plate. Sprinkle crust with the remaining tablespoon of cornmeal. Place pie crust into preheated oven and bake for five minutes less than the recommended baking time.

While pie crust is baking, brown ground beef, pepper and onion in skillet and cook until no pink remains in ground beef. Stir in salt, pepper and chipotle seasoning. Add salsa and one cup of the shredded cheese into the beef mixture and stir lightly. Place beef mixture into baked pie crust and top with the remaining cup of shredded cheese. Return to oven for 5 minutes or until cheese is melted.

Serve sliced pie with toppings of choice, such as shredded lettuce and sour cream.

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West Virginia Department of Agriculture
**Pumpkin Patches, Hay & Corn Mazes Back in Season**

If you and your family are wondering where the closest places are to find the family pumpkin, take a hay ride, or get lost in a corn maze this season, look no further. West Virginia is full of agritourism venues to help you get in the fall spirit.

**ARNOLD FARM** – Romney, WV – Come here to pick your pumpkins that have already been gathered from the field and then take a tractor-pulled hayride out to the corn maze. There’s also a special haunted corn maze if you want to stick around in the evenings. For more info call 304-822-3603.

Brookedale Farms – Keyser, WV – Come take a hayride to the corn maze! This farm is open every weekend and has big activities for the fall like the 10th Annual “Fall Feast-Off” where you can help judge local foods, check out local crafts, and hear down-home music. Stick around in the evenings and you can participate in an old-fashioned wienee roast and flashlight mazes. Find more info at brookedalefarm.com.

**BYRNSIDE BRANCH FARMS** – Union, WV – You and your family can take a hay ride or a horse-drawn wagon ride to the pumpkin patch to pick out your pumpkins for the fall season. Afterward you can check out the hay and corn mazes and even kick back and enjoy a camp fire. This site opens September 20th. Find more info at byrnsidebranchfarm.com.

**COOPER FAMILY FARMS** – Milton, WV – Kids can take a ride on the “cow train,” or try to navigate the “corn crawl crib” before they head to the pumpkin patch to pick out the family pumpkin. This year you can navigate through the corn maze by using your smartphone as a trivia sheet or, if you’re brave enough, stick around for an evening in the haunted maze. But at least stay around to roast s’mores over the campfire before you head home. Find more info at cooperfamilyfarms.net.

**GRITT’S FARM** – Buffalo, WV – Here you can find pumpkins for sale in the shop, at the farm stand, or pick them out yourself in the pumpkin patch. You can also find all sorts of different mazes here – a corn maze, a haunted corn maze, a kiddie (mini) corn maze, a straw maze or a hay bale maze. For more info call 304-937-2565.

**KIRKWOOD WINERY**

Summersville, WV – This year the winery hosts the 22nd Annual Grape Stompin’ Festival and this family-friendly atmosphere gives you a chance to visit the famous Isaiah Morgan Distillery. While you’re there, kick your shoes off and stomp some grapes of your own. You can get in on the fun September 21st and 22nd. Find more info at kirkwood-wine.com.

**LITTLE PATCH ON THE LANE** – Teays Valley, WV – Stop by and pick your pumpkin right out of the patch in Putnam County. For more info call 304-541-1649.

**MORGAN ORCHARD** – Union, WV – Find not only the perfect pumpkins, but luscious apples, peaches and more in the heart of Monroe County. You can go out to the orchard to pick your produce, or simply walk in and buy at the farm store. While you’re there make sure to have a nice warm cup of apple cider. Find more info at morganorchardwv.com.

**NICKY’S GARDEN CENTER** – Wheeling, WV – At the base of Oglebay Park Hill you’ll find a corn maze and pumpkins brought to you straight from the field. Find more info at nickysgc.com.

**OKES FAMILY FARM** – Cool Ridge, WV – Take a free hayride to the four-acre field and pick out your own pumpkins and gourds for the fall season. The big field opens September 21st and that will be your best chance to get the biggest pumpkins. While you’re there check out the corn maze and other weekend activities like face painting and pumpkin carving and painting. Find more info at okesfamilyfarms.com.

**OLD MCDONALD’S PUMPKIN PATCH & CORN MAZE** – Inwood, WV – Starting September 21st, come pick out your fall pumpkins, gourds and winter squash at Old McDonald’s. Afterward, catch a hayride before you head to the huge corn maze. Make sure to let the kids check out the “Kiddie Korn Kastle” and let them play in hundreds of pounds of shelled corn. Find more info at oldmcdonaldspumpkinpatch.com.

**ORR’S FARM MARKET** – Martinsburg, WV – Check out the pumpkin patch and corn mazes here in the eastern panhandle of West Virginia. Fall Farm Days kicks off September 21st with pumpkin patch hayrides, bluegrass music and good food. Find more info at orrsfarmmarket.com.

**RIDGEFIELD FARMS** – Martinsburg, WV – Pumpkin Fest kicks off September 28th with no shortage of activities. Enjoy hayrides a confusing corn maze, or pick out your own pumpkin in the big pumpkin patch after you visit the country store. And if you’re around on the weekend check out “Haunting Season” on Friday, Saturday and Sunday nights. Find more info at ridgefieldfarm.com.

**STILES PUMPKIN FARM** – Charles Town, WV – Through the month of October you can stop by to pick your pumpkin, go for a hay ride, or take a chance navigating the straw maze. For more info call 304-725-6026.

**TOWN & COUNTRY NURSERY** – Kearneysville, WV – Come out from mid-September to October to catch a tractor ride out to the corn and hay mazes. Make sure to grab a pumpkin for the fall season before you head home. You can find more info on their Facebook page or Town & Country Nursery or call 304-725-1252.

**V & J FARMS** – Scott Depot, WV – Have a picnic or go on a hayride before you head out to the pumpkin patch to pick out your family pumpkin. For more info call 304-755-4300.

** Disclaimer:** This information comes from various sources. The West Virginia Department of Agriculture recommends you call, email, or check the farms’ internet sites before visiting to make sure all information is still up to date.

**Have an agriculture-related question you want answered?**

Email info@wvda.us or mail to:

WVDA, Communications Division, 1900 Kanawha Blvd., E., Charleston, WV 25305.
CATTLE SALES

Jackson County Beekeepers Assoc.
Bi-monthly Meeting
October 12, 10:30 a.m.-12 Noon
McDonald Bldg.
Jackson Co. Jr. Fairgrounds
Cottageville, W.Va.
Contact Zelma Boggess, 372-3106;
zboggess@casinernet.net.

Kanawha Co. Beekeepers Assoc.
St. Albans, W.Va.
Contact Steve May, 727-7659;
kanawhavalley.beekeepers@yahoo.com.

Mercer Co. Beekeepers Assoc.
Monthly Meeting
First Monday, 7 p.m.
Contact Bill Cockerman, 425-6389
blackcock85@gmail.com.

Nicholas Co. Beekeepers Assoc.
Monthly Meeting
3rd Monday, 7 p.m.
Summersville Public Library
Summersville, W.Va.
Contact Joe Strickland, 649-4717.

Monthly Meeting
3rd Monday, 7 p.m.
Harrison Co. 4-H Center
Clarksburg, W.Va.
Contact Michael Staddon, 782-9610.

Potomac Highlands Beekeepers Assoc.
Monthly Meeting
3rd Thursday
Romney, W.Va.
Contact Don Heishman, 874-3883;
helen.annon@frontiernet.net
or phone 304-558-2225.

Preston Co. Beekeepers Assoc.
Monthly Meeting
3rd Thursday, 7 p.m.
McDowell Ext. Office
Contact Don Cathell, 454-9695.

Southeastern Beekeepers Assoc.
Monthly Meeting
2nd Thursday, 7 p.m.
Osteopathic School-Alumni Center
Lewisburg, W.Va.
Contact Mary Holesapple, 772-3272;
mary.holesapple@frontier.com.

Tri-County Beekeepers Assoc.
Monthly Meeting
2nd Wednesday, 6:30 p.m.
Harrisesville Public Library
Harrisesville, W.Va.
Contact Bob Campbell, 462-8216.

Upshur Co. Beekeepers Assoc.
Monthly Meeting
3rd Tuesday, 6:30 p.m.
W.Va. Farm Bureau Bldg.
Buckhannon, W.Va.
Contact Roy Garder, 472-7413.

West Central Beekeepers Assoc.
Monthly Meeting
4th Saturday, 1 p.m.
Roane/Calhoun Cos.
New Life Baptist Church
Arnoldsburg, W.Va.
Contact Sharon Christ, 927-1776 or
Dale Cunningham, 354-6916.

For a complimentary copy of “Cooking with West Virginia Honey” cookbook, contact the WVDA Communications Division at 304-558-3708.
Silage grapple, $2,000; 8’ set of disks, 3-pt. hitch, $900. Sylvia Casto, 158 Misty Morning Lane, Buckhannon, 26201; 472-6828.

MF 500-lb. round baler, excld. cond., $8,000; Krone 461 rotary rake, excld. cond., $5,800; Woods 7’ finish mower, $2,000; JD 107 336 sq. baler knitters, $5,000; Steffen accumulator/grapple, $8,000; 6’ manure spreader, $1,000. Bob Colebank, RR 1, Box 114, Buckhannon, 26347; 265-0139.

MF 1533 ’06, 33 hp, 4WD tractor w/ front loader, 1,035 hrs., cond., original owner, kept inside, $12,000. Brian Collins, 1979 Tom’s Crk Rd., Wayne, 25570; 730-7092.

Kioti ’09 CK20S, 20 hp, diesel, 2 & 4WD w/ front end loader KLI20, good tires, excld. cond., 121 hrs., $7,500. Stan Crossman, 233 Sisk Lake, Salem, 26426; 782-3935; lcsromson@frontier.com.

NH 472 haybine, $1,000; Superior 394 sickle bar mower, $750; Allis Chalmers roller bar rake, $650, Michael Dolan, RR 02, Box 181, Lewisburg, 24901; 664-3478.

JD 1943 model M plow/sickle bar mower, front & rear wheel wts. restored, $2,600. Charlie Green, P.O. Box 25 Frankford, 26347; 493-2470.

Pig, pole, heavy duty, 3-pt., cond., $100. Arvin Hansh, 211 Gnegy Church Rd., Eglon, 26376; 735-3261.

JD lawn tractor axle, 4 ft. 9’’ ton fertilizer spreader, twp. spinniner., excld. cond., shed kept, $5,000. David Kemp, 117 River Lane, Elizabeth, 26143; 275-8980.


McCormick Deering 9 horse-drawn mowing machine, new sections/pitman arm, clog free guards, newly painted, ready to use, $1,000. Randy Long, P.O. Box 14, Mill Creek, 26280; 339-2472.

Shaver 8’ post driver, $1,000, NH PTO driven manure spreader, $600; 3-pt. hitch bale squeezer, $350. Paul Martin, Rt. 2, Box 58A, Bridgeport, 26340; 824-0666.

Knor KR160 round baler, shed kept, $10,500; NH 266 hay rake, $2,100; Heston 341 hay tedder, $2,100; Heston 110 haybine, $3,500, Roscoe Moyer, 8531 Brown Crk Rd., Durwood, 24304; 792-7434.

Ford 532 sq. baler, $1,500. Joni Mullennex, HC 65, Box 344, Harmony, 26270; 227-4156.

Gravel 20G widm mound mower, rebuilt from ground up winonuminous new parts, $2,500. Danny Meyers, 235 Frankston St., Gassaway, 26201; 364-2094.

Millcreek manure spreader, PTO driven, excld. cond., $2,500. Arnold Owens, 184 Woodstone Lane, Parsons, 26287; 478-6268.

Push plow w/ attachments, $50, Fairbanks platfom scales w/6 wts., excld. cond., $125. Ron Pigott, 195 Pine Dr., Parkersburg, 26101; 863-3291.

JD 450C loader w/pusher bucket, backhoe w’12’ & 24’ bucket, $15,000. Brenda Rich, 5042 Amma Rd., 26570; 730-7095.

Parke Co.:

Lincoln Co.:

Annie Co.:

Fayette Co.:

Grant Co.:

Harmony Co.:

Preston Co.

Pennington Co.:

Grant Co.:

Chase Co.:


**Monroe Co.:** 10 A. w/house 20X24 studio w/ meat processing facility in lower level w/walk in cooler, 32x80 metal bldg., built in '09, barn, fruit tree, lg. pond, fenced pasture, $225,000. William Miller, Rt. 1, Box 95, Peters town, 24963; 646-3055; our-taxmom@yahoo.com.

**Harrison Co.:** 60 A. w/house, garage, outbuildgs., barns, hayfield, pasture, city/well water, septic, woods, springs, free gas, paved rd., fenced, $175,000. Richard Narow Natcho 3800 Park Camp Rd., Wallace, 26448; 783-4791.

**Randolph Co.:** 228 A. w/2 houses, 2 ponds, barn, monthly income from cell phone tower, standing woods, $1,500,000. Linda Okernick, 105 Wil ley Foxworthy, 1056 Old Henry Rd., New Milton, $252,68; 655-8069.


**GOAT WANTS**

Alpine/Alpine cross wethers, must be weaned, prefer disbudded. Eric Napier, 6834 Whites Crk Rd., Wayne, 25570; 468-5441.

**Hogs**

Pot belly pigs, 2-wk to 1-mo., $40/ea. Herbert Hawkins, 180 Owens Dr., Tun nelton, 26444; 698-9294.

Hogs/roasting, $150, taking orders for fall butcher hogs. B. Joyce, 4834 Sweet Springs Val ley, Gap Mills, 24941; 772-3099.

**Gloucestershire**

Old Spots breeding stock, various colors, solid genetics, $350/ea.; Ossabaw Island Hog breeding stock, genetics include. 3rd genera tion off of the Island, pairs/trios avail., $150/ea., both naturally raised on pasture with no chemicals. Quincy Lewis, HC 60, Renick, 24966; 992-2922.

**Yorkshire/Hampshire**


**Horse Sales**

**Horse & Tack Sale**

October 20
Tack Sale, 2 p.m.; Horse Sale, 5 p.m.
Sponsored by the Buckhannon Stockyards
Contact Melissa Garrett, 472-6300.

mane/tail, good disp. reg., $2,000; Tenn Wrkr. black & white Rocky Mt. 7/13, colt, avail. after weaning, $1,000; KMSH 2/10, gelding, bay, green broke, good disp., $2,500. Robert Haynes, 429 Old Pepsi Plant Rd., Princeton, 24740; 487-6772.

Tenn. Wrkr. 8-yr. mare, tricolored; Paint/Tenn. Wrkr. mare, $700/ea.; Palomino 2-yr. colt; Sooty Buckskin filly, $700/ea. Catherine Howard, Rt. 1, Box 7, Moatsville, 26405; 457-2178.

**Reg.**

Tenn. Wrkr. 3-yr. gelding, sorrel stallion near sock, light mane/tail, 15h, The Ganster X/The Pusher blood, good disp., shoes, loads, bathes, natural walking gait, $2,000. Jim Lambert, HC 61, Box 11, Strange Creek, 25063; 364-2233.


Tenn. Wrkr. 6-yr. gelding, $500/obo. Don Pratt 104 Tanner Hill Rd., Tanner, 26417; 424-8459.

AQA-8 yr. mare, World Champion Zip Ra geous blood, excel. conf./disp. trained in West. Pleas., would make great broodmare, $3,500. Teri Sne bberger, Rt. 2, Box 8E, Beverly, 26253; 940- 6802.

Qtr. mare, trail rides, loads, 14h, Haflinger characteristics, $700. Kim Spellman, 2009 Tangle Pole Rd., Glenville, 26351; 462-8572.

**Horse WANTS**


**Horse Tack Sale**

Sponsored by the

**Horse & Tack Sale**

Sponsored by the Buckhannon Stockyards
Contact Melissa Garrett, 472-6300.
**EQUINE EVENTS**

**All equine require a negative one year Coggins test. All out of state equine require a current Certificate of Veterinary Inspection.**

**Jackpot Barrels**
October 1, 7 p.m. (Exhibitions 6 p.m.)
Sponsored by: RCHA Rodeo Team
Location: Raleigh County Horseman’s Association Show Grounds
Beaver, W.Va.
Contact: Brian Adkins, 304-923-9742; brianadkinsrcha@yahoo.com.

**Mountwood Park Horse Camp**
October 1-31
Sponsored by: Wood County Riding Club
Mountwood Park, 1014 Volcano Road, Waverly, W.Va.

**Horse Riding Camp**
October 1-31, 9 a.m.-4 p.m. (Wednesday-Friday)
Sponsored by: Meadow Dream Farm
359 Meadow Dream Lane, Nitro, W.Va.

**Open Show**
October 5, 9 a.m.
Sponsored by: Potomac State College
PSC Arena, Chestnut Street, Keyser, W.Va.
Contact: Jared Miller, 304-668-5326.

**Lake Trail Benefit Ride & Dinner**
(Covered Dish)
October 5, 10 a.m.
Sponsored by: Shiloh Trail Riders
Cokeley Recreation Campground Center, North Bend State Park Road
Contact: Melissa Ayers, 304-477-3189; missyair1123@gmail.com.

**For more information contact**
Livestock Marketing Specialist
Tracy Fitzsimmons at 304-558-2210

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**PLANT WANTS**

Gilletwater bean seed: white wired stripe.
Jane Mann, Box 380, Coal City, 25923; 683-9348.

**POULTRY SALES**

No ornamental, wild or game birds; eggs.

Indian runner ducks, 1 yr., $8/ea; Narragansett turkeys: 2 female, 1 male, $20/ea.; 20 babies, 1 wk. -2 wk., $6/ea.
Catherine Howard, Rt. 1, Box 1, Moatsville, 26405; 457-2178.

Bantam Frizzle/Cochins, nice colors, older chicks/adults, $10/pair; roosters, $4.
Donna Jordan, 615 Marys Fork Rd., Orma, 25528; 655-7149.

Roosters, various proven heritage stock, naturally raised, truly free-range with no chemicals, $10/obo.
Quincy Lewis, Box 315, Renick, 24966; 992-2922.


Laying hens, 21, brown eggs, $4.50/ea. or $53/3-dozen.
Mary Yoho, RR 1, Box 144A, Proctor, 26055; 455-3449.

**SHEEP SALES**

Glyndebourne ewe, multiple colors, great temp., $150/ea., for groups.
Linsey Collins, 123 Collins Dr., Birch River, 26610; 649-2144

Reg. North Country Cheviot yr./ram, $300;
brood ewes, $225/ea.
Kenneth Eastham, Rt. 1, Box 109A, Metz, 26855; 775-2550.

Pure Dorper 8- to 10-mo. rams, black, $200/ea.; 3-yr., $400.
Bob Hull, 528 Booney Hull Rd., Buckhannon, 26201; 472-0543.

Reg. yr./rams, $300/up; reg. ewe/ram lambs/cross bred lambs, $250/up.
Lucy Kimble, P. O. Box 241 Cabins, 26555; 257-1442.

Open Show
October 12, 5 p.m.
Sponsored by: Central W.Va. Riding Club
Holly Gray Park, Sutton, W.Va.
Contact: Allen or Kim Miller, 304-364-5576; cwrc@yahoo.com.

Open Show
October 13, 10 a.m.
Sponsored by: Pony Express 4-H
Club of Mineral County
Mineral County Fairgrounds
Fort Ashby, W.Va.
Contact: Ginny Conrad, 304-788-1428; ginnyconrad@comcast.net.

Annual Trail Ride
October 20, 12:30 p.m.
Sponsored by: Central W.Va. Riding Club
Sugar Camp Road, Gassaway, W.Va.
(Home of John & Kathy Given)
Contact: Allen or Kim Miller, 304-364-5576; cwrc@yahoo.com.

NCHA Sanctioned Cutting Horse Show
October 26, 10 a.m.
Sponsored by: W.Va. Cutting Horse Association
WVU Multi-Purpose Arena
Reedsburg, W.Va.

Horse Riding Camp
November 1-30, 9 a.m.-4 p.m. (Wednesday-Friday)
Sponsored by: Meadow Dream Farm
359 Meadow Dream Lane, Nitro, W.Va.

End of the Year Awards Banquet
November 9, 6 p.m.
Sponsored by: Jackson County Horse Club
Location: Ripley Middle School
Ripley, W.Va.
Contact: Brittani Harrison, 304-531-2524 or Karen Harrison, 304-532-3339; britt10270@gmail.com; dwayneH1@prodigy.net.

Hamp./Suff. cross ram lambs, weaned/grain fed, club lamb breeding, $200/up. Justin McClain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

Pure blue faced Leicester, $185; 6-mo. blue faced Leicester/dorset ewe & ram lambs $135.
Debbie Rapp, HC 66, Box 267A, Renick, 24966; 497-2680; thehollerfarm@frontiernet.net.

Suffolk ewe lambs, 2, $200/ea.
Marilyn Spiker, 3175 Lamberton Rd., Pennsboro, 26415; 659-3316.

Bob’s Market & Greenhouse
Snacks & Fall Gardening Presentation
October 5, 2 p.m.
Production Headquarters
20-acre facility in the Big Red Bldg.
Mason, WV
Contact 773-5437.
**MISCELLANEOUS SALES**

No riding habits or other clothes; appliances or furniture; 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, ‘13 4x4 round bales, timothy/orchard grass mix, timed/ferilized w/Aggrand organic fert., never wet, easy access/loading, $35/bale. Gene Amick, Rt. 2, Box 120, Point Pleasant, 25550; 673-5866.

Hay, Sept. cut, 4x4 round bales, easy load, Summers Co./Talcott area, $15/bale. Robert Atkins, P.O. Box 124, Talcott, 24981; 445-8736.

Acreage: Ritchie Co. +6-1/4 A. near Parkersburg, mostly wooded hillside, $9,000; Webster Co.: 44 A. w/woods near Camden on Gauley, $80,000; Don Barger, Rt. 1, Box 300, Elkins, 26241; 636-7673.

Pequea feeders, round/sq. bales or mixture of grain/forage, feeds 38 head, top load & end gate models aval, 20’ bunk length, fits 6 round bales, 16’ floation tires, tricycle front tires, effict. slant bar system, $4,418/ea. Roy Bartlett, 1844 Gillispie Run Barger, Rt. 1, Box 300, Elkins, 26241; 636-7673.

**Feeder**


Honey extractor, 2-frame, stainless steel w/ heated knife to remove the caps from the honey, from Kelly Bee Co., $100/both. Bill Newman, 27610066.

**Honey**

Visit the WVDA tent at the WV Pumpkin Festival
Visit with our WVDA staff while your children do a variety of educational activities!

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The West Virginia Department of Agriculture is currently updating the WV Sheep and Goat Directory with Wool Supplement. The directory, which is free of charge, contains a listing of individuals and businesses that provide services to the sheep, goat and wool industries. Directory listings should be completed and returned by November 1, 2013. A writable electronic version is available online at http://www.wvagriculture.org/images/Marketing/Livestock/Sheep.htm which can be emailed.

WV Sheep and Goat Directory

Farm/Business Name ___________________________________________ Name: ___________________________________________
Address ___________________________________________________________________________________________________
City/State ___________________________ Zip _______________________________
Email ___________________________ County ___________________ Telephone _______________________________

Description of service(s) you can offer the sheep, wool or goat industry (check all that apply)

SHEEP INDUSTRY:
☐ Commercial Breeder
☐ Herding Dogs and Guard Animals (type: ex. Donkey, Great Pyrenees: _____________________________)
☐ Club Lamb Breeder
☐ Purebred Breeder (breed: _____________________________)

WOOL INDUSTRY:
☐ Alpaca Breeder
☐ Angora Rabbit Breeder
☐ Llama Breeder
☐ Llama Trekking
☐ Felter
☐ Knitter
☐ Spinner
☐ Wool Classes or Seminar (topic: ex. spinning, weaving: _____________________________)
☐ Wool For Sale (type: ex. Fine, Medium, Long: _____________________________ Breed: _____________________________)
☐ Wool Product Supplier (spinning wheels & equipment: _____________________________)
☐ Yarn for Sale

GOAT INDUSTRY:
☐ Market Goat Breeder
☐ Purebred Goat Breeder (breed: _____________________________)
☐ Associated Goat Industry ( _____________________________)

State Associations (example: WV Shepherds Federation, Fiber Guild, Goat Breeders Association)
☐ ___________________________________________ (Please give address & contact person)

Please return by November 1, 2013 to:

Tracy Fitzsimmons
WV Department of Agriculture
Marketing & Development Division
1900 Kanawha Boulevard East
Charleston, WV 25305-0178

Phone 304/558-2210
Fax 304/558-2270
Tfitzsimmons@wvda.us
WV Farm Museum hosting annual Fall Fest Oct. 5-6

The West Virginia Farm Museum will host its annual Fall Festival Oct. 5-6 on the grounds of the museum, just north of Point Pleasant in Mason County.

“The Farm Museum is a fascinating attraction and the Fall Fest is a great chance for everyone to experience West Virginia agriculture and history,” said Commissioner of Agriculture Walt Helmick.

Events slated for the weekend include:
- Antique Tractor Pull (Saturday only at 1 p.m.)
- Church Service in log church (Sunday at 9 a.m.)
- Gospel Sing (Sunday at 1:30 p.m.)

Other attractions include the antique gas & engine show, Gravely swap meet, apple butter and cider making, sorghum making, a working sawmill, antique bottle show, clogging, daily entertainment, country store and kitchen and a quilt show.

The Museum includes a building full of antique farm equipment, as well as historical buildings that have been moved to the grounds throughout the years. It is open Tuesday-Saturday from 9 a.m.- 5 p.m. April 1 through Nov. 15.

For more information, visit wvfarmmuseum.org, e-mail wvsfm@wvfarmmuseum.org, or call 304-675-5737.