Black Walnut Festival going strong, 61 years after inaugural event

Spencer, West Virginia. Population 2,234. Come the second Thursday in October that number jumps into the tens of thousands. The West Virginia Black Walnut Festival draws visitors from near and far. But it didn’t start out that way.

“What started as a little festive community event where people brought their black walnuts to sell. It created some extra cash for families,” says Williams. Black walnuts (Juglans nigra) are something Spencer and surrounding communities have in abundance. The tree is native to the Eastern United States. Not only can you eat the nuts, the ground up shells can be used as an abrasive and the tree itself is used for furniture and other building purposes.

In 1955 an organizing committee came together and officially created the Black Walnut Festival, adding a second day to the celebration. Col. Ruby Bradley, the most decorated female in the U.S. Army at the time and a Roane County native, crowned the first West Virginia Black Walnut Festival Queen, Lois Conley, on the football field at Spencer High School in 1955.

Terry Williams, the mayor of Spencer, explains it all began on November 6, 1954. That Saturday a C & O train stopped at the town’s depot. Residents living in and around Spencer hauled truckloads of black walnuts to the tracks and sold them. The nuts were loaded on the train bound for a walnut operation in Missouri.

Col. Ruby Bradley, the most decorated female in the U.S. Army at the time and a Roane County native, crowned the first West Virginia Black Walnut Festival Queen, Lois Conley, on the football field at Spencer High School in 1955.

We parked at the intersection where Wendy’s is now located and watched the parade.” says Williams. “A man showed me a picture not too long ago of me sitting on the car at that age. It brought back a lot of memories.”

In 1955 an organizing committee came together and officially created the Black Walnut Festival, adding a second day to the celebration. Col. Ruby Bradley, the most decorated female in the U.S. Army at the time and a Roane County native, crowned the first West Virginia Black Walnut Festival Queen, Lois Conley, on the football field at Spencer High School.

Williams says from there the festival really took off. “In 1960, they added a second day to the celebration.”

Since those early days, the festival has continued to grow from two to three to four days, adding events like a band and majorette festival, 4-H livestock sale, live music, quilt show, black walnut bake-off and the kid’s parade on Friday afternoon.

But the main event of the festival was and still is the grand feature parade held on Saturday. “My earliest memory of the festival is 5 or 6 years old sitting on a blanket on the hood of my Mom and Dad’s car. We parked at the intersection where Wendys is now located and watched the parade,” says Williams. “A man showed me a picture not too long ago of me sitting on the car at that age. It brought back a lot of memories.”

Local organizations ran the food booths. The hamburgers and the hotdogs… yum! The best cooks in the county displayed their food. The Eastern Star, the Republican and Democratic Committees and 4-H all had wonderful food. And the ox roast, oh my. That was an event in itself.

Expanding Agriculture Opportunities in WV

I’m happy to report to you that we here at the WVDA remain committed to expand and grow Agriculture opportunities for our livestock and crop producers in West Virginia.

As the 2016 harvest continues our potato pilot program is gaining steam. More than 30 farmers in 13 counties are in various stages of production and processing. Sales have been brisk on those potatoes that have already been plowed and packaged. Among those that have purchased directly from the farmers participating in the program are county public school systems, wholesalers, independent grocers and grocery store chains.

The quality of the product has been good and during the months of October, November and December we expect sales to remain very active.

Our goal for the program from the outset was simple, to return to our roots and expand commercial potato production in the Mountain State. We believe we are achieving that while helping to establish new, or expanding existing farm operations for West Virginians.

The investment we’ve made, and the partnerships we’ve formed with the West Virginia Conservation Agency, the West Virginia University Extension Service, the West Virginia State University Extension Service, the West Virginia National Guard and many others is and will keep paying nice dividends for our farmers in the years to come.

And as I told you last month, we recently purchased four donor cows from an Oklahoma-based company recognized throughout the world for having beef cattle with superior genetics.

Continued on page 2
Kids from Christ Church United Methodist in Charleston were also frequent with projects that assist the needy, brought in dozens of teens in June and July. Youth Works, a Christian-based organization that pairs church youth groups with nonprofit organizations, has an urban garden in Charleston that served 150,000 meals in 2015 alone, is now using the site (owned by the Rock Lake Presbyterian Church) to grow rows and rows of fresh vegetables, herbs and fruits.

“It started out because we wanted to know more about the food we were using in our Manna Meal kitchen, what it was, where it was coming from, how it was grown. So we decided to plant our own garden,” explained Jean Simpson, the executive director of Manna Meal, Inc.

Manna Meal volunteers planted their first garden in 2009 in a small plot off of Rutledge Rd. in Charleston. When the owner of that property needed it for another purpose, Manna Meal got an offer it couldn’t refuse.

“A lady gave me a call. She said, ‘I’ve got a space! The Presbyterian Church owns it. Why don’t you all come down here and garden?’ I thought, ‘The old Rock Lake Swimming Pool? Garden in a pool?’ But it’s worked out,” said Simpson.

She and her Manna Meal volunteers garden Tuesday and Saturday mornings from 8 to 10:30. It’s a dedicated group, a mix of young mothers and senior citizens, experienced gardeners and newcomers, working side by side. As the eggplant, tomatoes, peppers, leafy greens and herbs grow, the volunteers are there to weed, water and harvest.

Simpson also had some help from middle and high school students from here at home and from as far away as Texas and Georgia. A group called Youth Works, a Christian-based organization that pairs church youth groups with projects that assist the needy, brought in dozens of teens in June and July.

Kids from Christ Church United Methodist in Charleston were also frequent volunteers.

The goal is 3,000 pounds of fruits and vegetables by the end of the growing season. Simpson said they can’t wait to dive into the garden next spring with some new ideas and plants.

If you’d like to volunteer at Rock Lake Community Garden, contact Manna Meal at 304-345-7121 or http://mannameal.org/

Walt’s View, continued

The intent of this program is to develop new, and assist existing West Virginia farmers in beef cattle production. As is the case with the potato pilot program, we are trying to further develop and improve production for our farmers.

At no time have we ever, nor will we be, competing against any West Virginia producer. The vision is to expand Agriculture in the Mountain State and we believe we are on the right track to make that happen.

Agriculture clearly is one area where we can help diversify West Virginia’s economy and we believe through programs like these that the positive interest and attention our industry deserves will come to the front.

Cedar Lakes on the move

The historic home of the annual FFA Convention and the Mountain State Art and Craft Fair will become an even better place for educational opportunities, public events and private meetings. We believe that we can make this great property thrive with the plans we’re now putting in place. We want to bring even more private conference business.

We look forward to facing the challenges of Agriculture in West Virginia and will diligently pursue progress every day.
Fall Fun!

Students at Union Elementary in Upshur County show off some of the pumpkins they grew in their school garden for the first time this year. Besides using the garden as a hands-on teaching laboratory, Fishhawk Market in downtown Buckhannon will market some of the pumpkins as part of its support for Farm To School and Farm To Table programs. Proceeds will help fund next year’s garden, said Union Principal Dr. Sara Stankus.

One small insect essential to U.S. agriculture

Working at the National Agricultural Statistics Service (NASS) and in the agricultural community for several years, I’ve learned honey bees are important to the agricultural system, but it wasn’t until I visited Zelma Boggess, of ZZnature LLC in Ripley, that I understood the true value of honey bees to our food supply and the hard work that beekeepers have to keep bees thriving.

“It’s not uncommon to lose honey bee colonies over the harsh West Virginia winters, something Zelma (aka Queen Bee) and her husband Frank are working to combat.” When there is bad weather and a shortage of blooming flowers and trees, the honey is the food pantry for the honey bees,” Zelma said. “As with all animals, honey bees require a daily food supply.”

The Boggess’ breed hardy Mountain State queen bees and establish nucleus colonies for other beekeepers to start their own colonies. Zelma’s been in the beekeeping business for eight years and is making a name for herself building a honey bee, pollinator and wildlife habitat at their farm. This year, she will be continuing her research in breeding hardier, healthier, gentler and more productive honey bees.

NASS surveys beekeepers and honey bee colony loss/gain quarterly in January, April, July and October to monitor the population of bees and to assess their health. Honey bee operations with less than five colonies are surveyed once a year.

Recent data for West Virginia honey bee colonies showed a total of 6,500 colonies as of Jan. 1, 2016. That’s 38 percent above the 4,700 colonies on Jan. 1, 2015.

The first quarter of 2016 revealed 1,700 colonies (23 percent) were lost. That’s less than the 1,800 (30 percent) colonies lost in the first quarter of 2015, which was the highest colony loss over five quarters.

An annual bee and honey survey in December reports total colonies, colonies honey was pulled from during the year, and how much total honey was pulled, as well as price/amount of honey sold for the year.

Last year the USDA and Environmental Protection Agency began working together through the Pollinator Health Task Force with three goals in mind: Reduce honey bee colony losses to economically sustainable levels; increase monarch butterfly numbers to protect the annual migration, and restore or enhance millions of acres of land for pollinators through combined public and private action.

NRCS is working with agricultural producers to combat future declines by helping them to implement conservation practices that provide forage for honey bees while enhancing habitat for other pollinators and wildlife and improving the quality of water, air and soil.

There are also several ways anyone can help with honey bee health and preventing decline in colonies:

• Plant something bees can pollinate. Farmers do this as a livelihood, but it’s not uncommon to lose honey bee colonies over the harsh West Virginia winters, something Zelma (aka Queen Bee) and her husband Frank are working to combat.

Did you know?

• According to the USDA National Resource Conservation Service (NRCS), 75 percent of the world’s flowering plants and about 35 percent of the world’s food crops depend on animal pollinators to reproduce.

• One out of every three bites of food we eat exists because of animal pollinators like bees, butterflies and bats.

• More than 3,500 different species of native bees pollinate crops from nuts to vegetables, including alfalfa, apple, cantaloupe, cranberry, pumpkin and sunflower, thus contributing to food diversity, security and profitability.

Cooperative Farm Conservation Efforts Enhancing Water Quality

Water quality is improving considerably in West Virginia’s tributaries to the Chesapeake Bay, according to a progress report recently released by the U.S. Department of Agriculture’s Natural Resource Conservation Service (NRCS).

The report, entitled “Agricultural Lands - Key to a Healthy Chesapeake Bay,” looks specifically at the effect that agricultural conservation practices have had on local streams, as well as the Chesapeake Bay as a whole.

The release was celebrated by U.S. Secretary of Agriculture Tom Vilsack and representatives from state agencies, agricultural groups and non-government organizations in Anne Arundel County, Md., Friday, September 9.

Ninety-nine percent of the watershed’s cultivated acres have at least one conservation measure in place, a figure Secretary Vilsack called “an extraordinary achievement unmatched anywhere in the United States.”

“Sure, there’s more work to be done, no question, but we have come a long way and we’re beginning to see positive results,” Secretary Vilsack added.

“Thanks to the collective work and dedication of farmers, government agencies and private partners, we are seeing improvements to water quality that many people thought impossible through a voluntary program,” said West Virginia Commissioner of Agriculture Walt Helmick. “West Virginia is well on its way to meeting long-term nutrient and sediment reduction goals that will protect our state’s most important natural resource for our future – its abundant clean water.”

The NRCS report says that since 2009, conservation measures have been installed on more than 229,000 acres in West Virginia alone. In fiscal year 2015, more than 66,000 agricultural acres in West Virginia were being operated under nutrient management plans (NMP) prepared by five full-time West Virginia Department of Agriculture (WVDA) staff members, along with staff members of NRCS, the West Virginia Conservation Agency (WVCA), WVU Extension and other certified plan writers. Total investment in West Virginia since 2009 is nearly $53 million, according to NRCS.

NMPs are tailored to individual farms to provide operators with conservation measures that fit their operation. Often referred to as best management practices (BMPs), the measures often include nutrient application rates, stream buffer zones, prescribed grazing, waste storage facilities and cover crops.

In the Chesapeake Bay watershed as a whole - which includes parts of six states and the District of Columbia - farmers have implemented nearly $900 million worth of conservation practices on 3.6 million acres. That’s an area three times the size of Delaware. Farmers have matched that money with $400 million worth of conservation practices on 3.6 million acres. That’s an area three times the size of Delaware. Farmers have matched that money with $400 million worth of their own investment.

From this work, based on 2006-2011 data, average edge-of-field sediment loss has decreased by 15.1 million tons per year.

And the nutrient reductions being made upstream are having a positive effect on the health of the Chesapeake Bay. Underwater grasses that provide critical habitat expanded from 60,000 to 91,000 acres between 2013 and 2015. Adult female blue crab population is up 92 percent compared to last year. And the overall crab population is the fourth highest measured in the past two decades.
Food Among the Hills!

“Food Among the Hills from West Virginia’s Chefs” is a collection of recipes and secrets from professional chefs and guest contributors cooking, living and working in West Virginia. West Virginia has a great wealth of culinary history from being the home of the Golden Delicious Apple Tree, vast apple and peach orchards, wild grown ramps, and morel mushrooms, as well as a natural home of fresh water trout and wild game. You will find several recipes featured in “Food Among the Hills”, using these locally grown resources. We hope you will be encouraged to cook as a family and spend many happy hours in the kitchen together.

Black Walnut Cake

1 ½ cup softened butter
1 ¼ cup shortening
2 cups sugar
5 eggs, separated
1 cup buttermilk
1 teaspoon baking soda
2 cups flour
1 teaspoon vanilla
1 cup chopped black walnuts
1 3-oz. can flaked coconut
½ teaspoon cream of tartar

Cream cheese frosting:

1 ¾ cups softened butter
1 8-ounce package cream cheese, softened
1 3-ounce package cream cheese, softened
6½ cups powdered sugar, sifted
1 ½ teaspoons vanilla

Chopped black walnuts

Cream butter and shortening; gradually add sugar, beating well. Add egg yolks, one at a time, beating well after each addition. Combine buttermilk and soda; stir until soda dissolves. Add flour to creamed mixture, alternately with buttermilk mixture, beginning and ending with flour. Mix after each addition. Stir in vanilla, walnuts and coconut. Beat egg whites and cream of tartar until stiff peaks form; fold into batter. Pour batter into 3 greased and floured 9-inch cake pans. Bake at 350°F, 22 to 25 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes, then remove from pans and cool completely on racks. For frosting, cream butter and cream cheese; gradually beat in powdered sugar until light and fluffy; stir in vanilla. Spread between layers, on top and sides of cake. Press additional chopped walnuts onto cake sides. Makes one 3-layer cake.

Black Walnut Pie

1 cup sugar
½ teaspoon flour
¼ teaspoon salt
2 beaten egg yolks
2 cups milk
1 teaspoon vanilla bean paste*

2 teaspoons unsalted butter
1 cup finely chopped black walnuts
1 graham cracker pie shell, homemade or purchased
Meringue topping* (optional)

In bowl, sift together sugar, flour and salt, place yolks in top of double boiler; add sugar mixture to yolks, blending well; stir in milk and cook in double boiler until thick. Add vanilla and butter. Cool; stir in nuts and spoon filling into crust. Cool pie completely. Prepare meringue topping; spread meringue over pie filling, sealing edges. Bake at 350°F 5-7 minutes or until lightly browned. Yield: 1-9” pie.

*Vanilla bean paste can be purchased at a candy supply store. And can be used in any recipe for a more pronounced vanilla taste. Vanilla bean paste is perfect for ice cream bases and dessert sauces.

Banana Nut Bread

1 ½ cups sugar
1 cup softened butter
1½ cups sugar
2 lightly beaten eggs
1 teaspoon pure vanilla
2½ cups Swan’s Down cake flour, divided
½ teaspoon salt

¾ cup baking soda
1 cup heavy cream
3 medium bananas, mashed
S颤nt 1 teaspoon lemon juice
1 cup chopped pecans or black walnuts

Preheat the oven to 350°F. And cool completely before cutting. Banana bread will freeze well for up to 3 months covered tightly. Yield: 1 loaf.

Preheat oven to 350°F. Arrange chicken in a lightly sprayed baking dish. Sprinkle with mustard powder, cumin, coriander and red pepper flakes. Mix onion with 1 tablespoon olive oil and then crumble mixture into a bowl. Pour into a 3 greased and floured 9-inch cake pans. Bake at 350°F, 22 to 25 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes, then remove from pans and cool completely on racks. For frosting, cream butter and cream cheese; gradually beat in powdered sugar until light and fluffy; stir in vanilla. Spread between layers, on top and sides of cake. Press additional chopped walnuts onto cake sides. Makes one 3-layer cake.
Black Walnut, cont. from page 1

Steve Hughes, the owner of Hughes Jewelry on Main St., remembers when his father opened the store in 1959. “As a child, I used to come down and stand in the big front windows of the store and watch the parade go by. It was always such a good time. The sidewalk was packed and still is.”

“The big thing here in town is to set out your chairs early,” says Williams. “Then you go get yourself something to eat and drink and settle in for the parade.”

If it’s a sunny fall day, the parade usually attracts tens of thousands of people. The grand parade is about 2-miles long, anywhere from 140-160 units. Folks will be lined 10 and 12 deep all along Main St.

“One year the WVU band was here. It was impressive,” says Hughes. “They took up the whole street. People had to back up just to let them through.”

Williams believes people come back year after year to the Black Walnut through.”

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“The grand parade is about 2-miles long, anywhere from 140-160 units. Folks will be lined 10 and 12 deep all along Main St.

“Then you go get yourself something to eat and drink and settle in for the parade.”

It’s not fast-paced. It’s a traditional event. It’s quaint.”

The festival hasn’t changed that much. It’s like walking back in time. Really the festival hasn’t changed from Spencer. “It’s like walking back in time. Really the festival hasn’t changed

Nelson says the Black Walnut Festival feels like coming home, even if you’re not from Spencer. “It’s like walking back in time. Really the festival hasn’t changed since graduation day.”

The 4-day event always begins on the second Thursday of October. This year that falls on October 13-16.

Nelson says the Black Walnut Festival feels like coming home, even if you’re not from Spencer. “It’s like walking back in time. Really the festival hasn’t changed

This year, we are also adding a ‘youth track’ dedicated to inspiring and growing the next generation of farmers throughout the state.

Join us at Glade Springs Resort in Daniels, November 4-5, beginning at noon on Friday and continuing through Saturday at 5 p.m. Contact Glade Springs Resort directly at www.gladesprings.com and mention the WV WIA conference to receive our special rates. Register for the conference online at http://anr.ext.wvu.edu/ag-women/wia-conference.

October 21, 2016 • 1:00 p.m. • Nimitz, WV

Fall Apple Workshop

Speakers Include: Mira Bulatovic-Danilovich, WVU Extension Horticulture Specialist and Bruce Murphy WVDA Special Projects Coordinator

Topics to Include:

Hands-on Pruning Session • Reclaiming Heirloom Fruit Trees
Learn about WVU’s Heirloom Apple Project • Apple variety identification – bring your own varieties • Happy Apple Show & Sell – bring your own value-added fruit products & business cards

– Please bring a lawn chair and any pruning tools you have –

The farm is located at 16327 Ellison Ridge Rd., Nimitz, WV.

Directions: From Hinton take Rt. 3 toward Nimitz, take left onto Ellison Ridge Rd. across from New River Animal Hospital. Travel ¾ mile and make a right at the willow tree onto paved driveway with workshop sign.

If having difficulty locating workshop, call 304-673-0609.

Register now for the 3rd Annual WV Women in Agriculture Conference Set for Nov. 4-5

Women in West Virginia are entering farming at a rate that’s three times the national average. We can now boast that women operate roughly 30 percent of the farms in the state. More young women are returning to the farm to manage human resources, financial reporting, record keeping, as well as production and technology areas on working farms.

With endless opportunities and challenges in farming today, the need to provide education on farm business practices has never been greater. That’s why the West Virginia University’s Extension Service is proud to offer the 2016 West Virginia Women in Agriculture (WIA) conference, an event dedicated exclusively to empowering our women in agriculture.

Now in its third year, the WV WIA conference draws over 200 producers and agribusiness professionals from our state and surrounding states. The 2016 WV WIA conference will feature a dynamic keynote speaker, educational breakout sessions, as well as unique networking opportunities for women farm owners and operators from around the state. Friday afternoon is dedicated to farm and agribusiness tours and culminates with a local foods networking dinner, while Saturday offers 16 breakout educational sessions, over 20 exhibition booths, producer spotlight sessions, and newly added hands-on sessions. As in the past, children activities will also be offered to allow mothers to take in the whole conference without the hassle of arranging for child care. This year, we are also adding a ‘youth track’ dedicated to inspiring and growing the next generation of farmers throughout the state.

Join us at Glade Springs Resort in Daniels, November 4-5, beginning at noon on Friday and continuing through Saturday at 5 p.m. Contact Glade Springs Resort directly at www.gladesprings.com and mention the WV WIA conference to receive our special rates. Register for the conference online at http://anr.ext.wvu.edu/ag-women/wia-conference.

Good Agricultural Practices (GAP) Class

Learn about on the farm food-safety protocols like how to reduce the risk of microbial contamination, worker hygiene, soil and water use and more.

Tuesday, October 25, 8:30 a.m.—5 p.m.

$20/person (pay at the door), lunch & all materials included

Cedar Lakes Conference Center – Ripley, WV

To register: www.goo.gl/AHGPBV

WVDA Microbiology Lab Receives Prestigious Accreditation

The West Virginia Department of Agriculture’s (WVDA) Regulatory and Environmental Affairs Division (READ) microbiology laboratory has been accredited by the American Association for Laboratory Accreditation (A2LA) for 15 methods it uses to test food.

“I am very proud of our laboratory staff, who continue to demonstrate their high level of competence,” said Commissioner of Agriculture Walt Helmick.

“Whether it’s the microbiology lab or any of the other laboratories within the Department, West Virginia’s citizens can rest assured that there is a dedicated group of professionals working behind the scenes every day to protect the food supply, support animal health, and to guarantee labeling accuracy on numerous products.”

The federal Food Safety Modernization Act (FSMA) required that certain food testing be completed by ISO 17025 accredited laboratories. The READ microbiology lab now meets that requirement and results are now certified to be of the highest consistency and reliability.

“This is the gold standard for this lab,” said WVDA Laboratory Assistant Director Brenda Keavey. “We’ll be able to test more foods, and continue to protect the public from food-borne illnesses. Our management, and technical standards will be accepted by anybody worldwide.” She noted that the animal feed laboratory is currently seeking a similar accreditation.

A2LA is the largest U.S.-based, multi-discipline accreditation body with over 35 years of experience providing internationally recognized accreditation services and quality training. Organizations are accredited to international standards and field-specific requirements developed with government and industry collaboration.
AD DEADLINES
November 2016: noon
December 2016: noon

To Submit an Ad:
Phone-In: 304-358-2555
Fax: 304-358-3113
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Blvd., E.
Charleston, W.Va. 25305

October 2016

Available on the Web: wvagriculture.org/market_bulletin/market_bulletin.html

The Market Bulletin

 Classified Announcements

Classified Announcements

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Charleston, W.Va. 25305

Classified Announcements

Phone-In ads for the November issue must be received by noon on Monday, October 17.
Ads for the November issue must be received by 1 p.m. on Tuesday, October 18.

Phone-In ads for the December issue must be received by noon on Wednesday, November 14.
Ads for the December issue must be received by 1 p.m. on Thursday, November 15.
To subscribe to The Market Bulletin, email marketbulletin@wvda.us or phone 304-558-2708.

Cattle Sales

Reg. Simmental & Sim/Angus bulls, Al siers, Mr. Hoc Broker, Premium Beef, Wide Range, SAV Brilliance, MVF Maximus & TNT Dual Focus, $2,500/up. Jim Bosley, P.O. Box 5, Old Fields, 26845: 530-6409.

Reg. Black Angus 2yr.-bsl., out of General Lee, about 1,800 lbs., can see 3 of his calves on property, $2,550; Black Angus, 7-mo. bull, $1,100, both good disp., all calved, William Canterbury, 80-Canterbury Lane, Fayetteville, 26426: 580-6410.


Reg. Black Angus 12-mo.-18-mo. bulls, calving ease, $1,500/1,000; Clark Humphreys, 7217 Indian Mills Rd., Harman, 26270: 754-3002.


Goat Sales
Pygmy bucklings: $150/ea.; 2, blue eyed, $175/ea.. Diana Clark, 23 Rhodon-
dron Lane, Kingwood, 26537; 329-2799.
Pygmy 6-mo. nanny goat, black whiteface. vacc, $145. 1,300 lb. Hampshire, 42 Saw-
mill Hollow Rd., Farmington, 26571; 329-1347.
Reg. Kiko doelings & does, healthy, CAE/Brucellosis/Johnnes/C: neg., friendly, vacc./
farrier care, wash/tack room, exper. owners on
premises, $375/mo. LaDonna Clemmer, 3928 E. Main St., Clay, WV 24901; 541-4555.
ADGA reg. Nigerian Dwarf 9-mo. buck,
outstanding milk blood, Chemosee color, blue eyes,
disturbed, vacc./wormed, $300. Mary Wolfe,
Hog Sales
Pure Berkshire 7½ & 9½ sow & boar on site,
guts, barrows & boars, $100/ea., require
$50/deposit. Lauren Brenner, P.O. Box 60,
Sandstone, 25985; 814-777-0948. Husband,
265-0422.
Barlow Berkshire, 7½; 1½ Berkshire, 8½, $10;
7½ Berkshire, 8½, $15. Mark Haugh, P.O. Box 91, Maxwelton,
24967; 497-3852.
Baby 12-wk. pigs, black/white belt, some red,
$80; 4 red Tamworth 8-wk. cross, spotted,
$65. Betty Rose, 346 Bakers Rd., Sutton,
26582; 583-0062; goldenstarfarm@hotmail.com.
ADGA reg. Nigerian Dwarf 5-mo. buck,
outstanding milk blood, Chemosee color, blue eyes,
disturbed, vacc./wormed, $250. Mary Wolfe,
Horse Sales
Tenn/Wikr, 15-yr. gelding, chestnut color,
gentle, good trail horse, excellent con.,
$800. Dan Banisko, 74 W. Adams Fork Rd. Hili-
boro, 24946; 653-2975; goldstarfarm@frontier.net.
Broomdares, 10 yr., blue roan, 10-yr. 
& 10-yr. Halti. 2, $1,250. Barry 
Kenna, 470 Mraz Rd., 26354; 265-0709.
Ted Wolfer, 583 River Rd., Grafton,
26354; 265-0422.
Fletcher, 7½, blue roan, 7½, $1,250. John 
Hill, 914 Agricultural Rd., Clendenin,
25045; 541-4555.
Horse Wants
Imperial (Reg. Percheron) 5-year-old mare to
parade in a show setting. Contact Sam, 304-930-0522.
Aryana, 18-yr. roan mare, to join show
companion. Contact Sam, 304-930-0522.
Job Sales
Barn & Field Help:
- 240 big bales of hay
- 50 bales of straw
- 50 bales of alfalfa
- 60 bales of corn silage
- 20 bales of small grains
- 20 bales of soybeans
- 100 bales of alfalfa hay
- 50 bales of hay

Plant Sales
No medicinal plants, nursery stock, common stock for
use in landscaping or for use in the natural habitat.

Poultry Sales
No ornamental, wild or game birds; eggs.
- Rhode Island Red 2½-yr. -3½-yr, lg. brown
  $200, Hillery Gordon, 259 Llama Fork, 
  Wallace, 26424; 798-4756.
- Barred Rock, brown eggs, laying, $5/ea.
  Tim Templin, 583 Red Pine Crk. Rd., Grantsville,
  26357; 345-7560.

Sheep Sales
Polyram lamb, triplets, March born, 
sired by University of Kentucky ram, $250. Har-
ry McMillan, 505 Old Henry Rd., Romney,
26751; 638-0913.
- Suffolk ram, $500. Martha McGrath, 178
  Ruggo Rd., Franklin, 26207; 358-2393; info@ 
  deerhuntingsheep.com.
- Katahdin 4/16, ewe lambs, 3, $15/ea.; 
 120, $185/ea. Greg Sava, 1898 Bay Rd, 
  Birch River, 26101; 649-4756.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact WVDA Plant Industries Division at 304-558-2212.

Miscellaneous Sales
- No riding hobbies 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, 4x4, 1st cut, in bale, $25/bale. Greg Ar-
  noff, 771 Henry Camp Rd., St. Marys,
  26170; 299-0455.
- Hay, 4x4, 4½ round bales, bale kept, never 
- Hay, 4x4, 4½ round bales, bale kept, never 
  fed, bale kept, located in Green Spring Sugar 
  Springs, 4½ bale. conv. Lauren Brenner, P.O. Box 60, 
  Sandstone, 25985; 617-0562.
- Hay, 4x4, 4½ round bales, bale kept, never 
  fed, bale kept, located in Green Spring Sugar 
  Springs, 4½ bale. conv. Lauren Brenner, P.O. Box 60, 
  Sandstone, 25985; 617-0562.
- Hay, 4x4, 4½ round bales, bale kept, never 
  fed, bale kept, located in Green Spring Sugar 
  Springs, 4½ bale. conv. Lauren Brenner, P.O. Box 60, 
  Sandstone, 25985; 617-0562.
**Former WV Beef Queen receives one of seven scholarships**

Mineral County native and former WV Beef Queen Megan Webbe is one of seven individuals in the country to receive a $10,000 scholarship for studies in meat sciences programs.

The award was made by the Meat Industry Suppliers Alliance (MISA) Foundation, which was formed to nurture, promote and develop state-of-the-art technology and technical information by furthering the education of meat and food science students.

Webbe's interest in meat science began on her family's Angus operation in Burlington and through her involvement in 4-H and FFA judging contests. She is currently pursuing a Ph.D. in Meat Science at South Dakota State University under the direction of Dr. Amanda Blair.

Megan's research has focused on the influence of pre-harvest management on carcass performance and beef quality. In addition, she is investigating the potential of sustainable beef production by determining the effect of management practices on environmental, economic and social measures and subsequent consumer palatability and marketing preferences.

Megan has also assisted teaching several courses offered in Meat and Animal Sciences at SDSU.

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**Hay**

- Prune roses and root
- Seed spinach for
- Mulch greens
- Save wildflower seeds for quality mixed grass, $4.50/
- Prepare landscape

**Rabbits**


**Treadle, complete w/ lazy kate, jumbo flyer as Gould, 95 Church St., Clay, 25043; 951-7228.

**Horse**

- Prune roses and root
- Seed spinach for
- Mulch greens
- Save wildflower seeds for quality mixed grass, $4.50/
- Prepare landscape

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**Livestock Auction Market Public Hearing Scheduled**

The West Virginia Department of Agriculture (WVDA) will conduct a hearing regarding the issuance of a permit to allow Gary Smith of Parkersburg to operate the former Parkersburg Livestock Market in General Wells. The hearing will be held Tuesday, Oct. 25, 2016, at 10 a.m. at WVDA headquarters near Gutrie. Comments may be made in person, or write by WVDA, Livestock Marketing, 1900 Kanawha Blvd. East, Charleston, WV 25305, on or before October 22, 2016.

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**Hilltop Haven 2nd Annual Private Treaty Sale**

- Turn compost

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**WV SHEPHERDS FEDERATION**

- Turn compost

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**Kanawha Valley Rd., Southside, 25187, 675-2088

**AKC**


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**Mountain Roots MARKET INC.**

- Consignment Farmers Market

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**Hilltop Haven Farm**

- Turn compost

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**The Market Bulletin**

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**Garden Calendar**

**October**

- Oct. 11-17. Plant multipler or potato onions. Plant spring bulbs.
- Oct. 11-17. Plant or transplant lilies that flower July 15-Sep. 15.
- Oct. 15, 2nd cut, sq. bales, in the Grafton area, round bales, wrapped $25/bale.

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**November**

- No hay, surf, in the Grafton area, round bales, wrapped $25/bale. Larry Oliverio, 218 Grand Ave., Bridgeport, 26330; 669-3800.