They call him the Appalachian Food Evangelist. Dale Hawkins’ nickname certainly fits. The Rock Cave native eats, breathes and cooks West Virginia-grown food. Now he’s talking about it in his new West Virginia Public Broadcasting and Facebook farm to table series aptly titled Appalachian Food Evangelist.

“I’m always talking about local food and how to incorporate it into everyday meals,” he stresses.

You might have caught the first episode of Evangelist earlier this fall featuring food sourced from Charleston’s Capitol Market and local retailers like J.Q. Dickinson Salt and Gritt’s Farm. Coming this month is the second (and holiday) edition featuring a savory meal easy enough for the home cook to prepare.

“We focus on foods that are available in the late fall and incorporate them into the menu,” explains Hawkins. “If you keep the meal simple, the more people are likely to make it and enjoy it.”

The Appalachian Food Evangelist is a labor of love between Hawkins, the West Virginia Department of Agriculture and ‘Wild, Wonderful West Virginia’ (part of the WV Division of Tourism.)

“Agritourism is one of the areas where ‘Wild, Wonderful West Virginia’ is spending a lot of time and energy because we know it’s big business. People don’t travel to do one thing and food is always included in travel,” says West Virginia Tourism Commissioner Amy Goodwin. “I can’t think of a better spokesperson for the food to table movement. Dale looks like us. He acts like us. He talks like us. He is the real deal. He’s dynamic, charismatic and he knows his food.”

People often view the winter months as nothing but dead time for agriculture. That’s wrong on many fronts. For one thing, we have an expanding number of producers who are actually using high tunnels and other technologies to grow year-round.

In fact, last year, West Virginia farmers sold nearly $25,000 worth of produce and other products at the Winter Blues farmers’ market, held in conjunction with the West Virginia Small Farm Conference. We have even more space for vendors this year and we’re expecting an even better turnout from consumers in Charleston and the surrounding area.

The market will be held Sunday, Feb. 12, 2017 from 1-5 p.m. This is the ninth year for the Winter Blues market and the third year it has been held in Charleston. The conference was held in Morgantown in the past.

Winter Blues vendors are needed. Look for the story inside this month’s issue for more details. If you’re just someone who loves West Virginia products, please put the date on your calendar right now, and call some friends to plan a group shopping excursion.

For any of you thinking about getting into farming, or who are involved but looking for more information on a topic, you should definitely plan on attending the Small Farm Conference Feb. 12-14. There will be dozens of sessions on a vast variety of topics. You can attend for a single day, or come and stay for the whole thing.

CONTINUED ON PAGE 2
Vendors needed for Civic Center winter farmers’ market

Farmers with winter production capabilities are invited to participate in the Ninth Annual Winter Blues Farmers’ Market in the North Hall of the Charleston Civic Center on Feb. 12, 2017, from 1-5 p.m.

The market is being organized in conjunction with the annual West Virginia Small Farm Conference, sponsored by the WVU Extension Small Farm Center and the WVDA.

Nominations for induction into the West Virginia Agriculture and Forestry Hall of Fame (WVAFHF) are now being accepted. The WVAFHF is devoted to honoring individuals, businesses, organizations, institutions and foundations who have contributed to the establishment, development, advancement or improvement of the agricultural, forestry and/or family life of West Virginia.

This honor is bestowed upon those who have lived in West Virginia, had a long-tenured association with agriculture, forestry and family life, have made outstanding, direct contributions to those industries and demonstrated the highest standards of leadership and contribution on a local, state, national and/or international level. The WVAFHF encourages all nominations, including those of women and minorities.

Nomination forms are available from:
- WV Agriculture and Forestry Hall of Fame website at http://bit.ly/2ggF8UW
- WV Farm Bureau (Joan Harman, 304-472-2080, joanlh@wvfb.org)
- WV Davis College of Agriculture, Natural Resources and Design (Denise Hunnell, 304-293-2395, dhnunnell@wvu.edu)
- WV Department of Agriculture (Robin Gothard, 304-558-3200, rgothard@wvda.us)
- WV Division of Forestry (June Mandel, 304-558-2788, june.H.Mandel@wv.gov)

All nomination forms must be received by February 17, 2017.

Selected nominees will be enshrined during the WVAFHF Recognition Dinner to be held on July 15, 2017 at Jackson’s Mill.

The WVAFHF is a program of the WVAFHF Foundation, which is an incorporated, independent, nonprofit, nonpartisan organization. Membership is comprised of West Virginia Agriculture and Forestry organizations and individuals. For more information on the WVAFHF visit http://www.agriculture.wv.gov/divisions/executive/WVAFHOF/Pages/default.aspx

MARKET GUIDELINES

• Winter Blues Farmer Market is a producer only market.
• We do not allow resale of non West Virginia artisanal products.
• All market participants must have the application and booth fee submitted no later than Friday, February 3, 2017.
• Vendors must be on time and follow the assigned time/door schedule.
• Booth space includes one 6’ table. Vendors may bring additional tables, skirt, signage, coolers, extension cords, etc. (If you require electricity, note it on your application). If you require electricity, note it on your application.
• We expect vendors to stay and participate for the entire market unless you are sold out.
• All vendors must follow federal/state/county rules and regulations concerning their products and have all required documentation for your products with you during the market.
• The WV Egg Law and Meat Law must be followed. If you need forms, please email c.tolley@wvda.us and they will be forwarded to you. All eggs must arrive at the market in a cooler. Egg temperatures must be 40 degrees or below. They may be testing the actual eggs to make sure they are at correct temperatures.
• Vendors are expected to keep their areas free of debris, respect the space assignments and not infringe on anyone else’s display. All displays must be kept within your allotted space and not in the aisles. All vendors must clean their areas at the end of the market removing any trash or empty boxes.

The West Virginia Department of Agriculture reserves the right to reject any application.
A chorus of “moos” coming from Travis Cullen’s Holstein herd is the sound of happy cows. The twelve “ladies,” as Travis calls them, enjoy a drink next to the brand new milking parlor on his Mason County farm. “We joke we have to shake a few of them up and carry them to the parlor in the morning. I wouldn’t call them spoiled, but they are well loved. They are our pets,” laughs Travis. “They all have their own personalities. They all want your attention in some form. There’s one that will come up to me, she thinks she’s still a little girl, and puts her big, old head under my arm as if to say, ‘Hi! I’m here. Pet me.’”

The 30-year-old operates Jamestowne Dairy in Letart. Right now, it’s his part-time passion. His 9-5 job is as a WVU Extension Agent in Roane and Wirt Counties. He hopes one day to spend all his working hours on the farm taking care of the ‘ladies’ and producing organic milk.

Travis comes from a farming family. His great-grandfather purchased the farm in the 1920’s. But by the 1960’s, when most dairies were moving from the bucket system to a bulk system, his family decided to get out of the business, keeping just a few heifers for their own personal use. Travis grew up watching his grandmother milk those cows and following his father on trips to neighboring dairy farms.

It wasn’t until Travis, working as an extension agent in training in 2010, rediscovered his love for dairy while milking cows on Windspring Farms in Monroe County. “It was just supposed to be for six weeks. That turned into six months. I kept on going back to help milk the herd the entire time I lived and worked in Monroe County,” says Travis. Running a dairy suddenly seemed like the perfect career path. The reaction from his friends and family was disbelief. “Most people thought I was absolutely crazy.” That is everyone but his Papaw Bill Cullen.

Travis recalls sitting on the couch one Sunday with his grandfather when the elder Cullen told Travis about a dream he had. “Pap said, ‘I had a dream the other night that I was milking cows with you.’” Cullen’s eyes fill with tears telling the story. “Pap said, ‘I’m going to give you 100 acres to build that dairy that way I can milk with you.’ He was the first one who had the faith I could do it.”

Bill Cullen deeded his grandson the property on Christmas 2012. He died the next summer. Travis says that the faith shown by his Papaw keeps him going.

In 2014, Travis purchased six heifers. The only question running through his mind was who was going to buy his milk. That’s when Organic Valley (the largest organic farmer-owned cooperative in the U.S.) came calling. Cullen’s plans didn’t include organic milk, but the more he thought about it, the more it made sense. “My mentors at Windspring Farms went organic. I did a lot of research and saw going organic was more lucrative and better for business,” explains Cullen.

So what is organic milk? “It all comes down to what are you feeding your heifers,” says Travis. “At this farm, we’re certified organic. Everything she eats is certified from the pasture to the hay to the soy beans. There’s no GMO’s, no unapproved chemicals or pesticides. We only use organic-approved, natural chemicals for washing and sanitizing in the barn.”

With a clear plan forward, construction began on the milking parlor this past spring. “I looked at dozens of dairy parlors and I ended up taking elements from at least five different parlors to create this area. It’s all run by computers,” Travis explains while herding in his heifers into the now complete parlor.

Travis and his two full-time employees milk 16 heifers twice a day. That adds up to about 1,500 lbs. (or 300 gallons) of milk a week which goes straight to Organic Valley. For now, that’s a perfect output. But in the future, Travis plans on raising a herd of about 120.

Meanwhile, the heifers seem to be getting used to their new environment. It doesn’t take much to get them moving into place for their morning and evening milkings. Part of that might have to do with something extra Travis added to the barn. “I probably have the only air conditioned milking parlor in the area,” laughs Travis. “I installed it to keep me cool but the ladies get to enjoy it too.”

“I think about Papaw. He said he’d be here milking with me. Well, he is. I have no doubt. I know he has a smile on his face too.” -- Travis Cullen, Jamestowne Dairy operator

Travis Cullen, owner/operator of Jamestowne Dairy in Mason County followed his dream and his family’s history when he began working to get his dairy up and running in 2012. Currently he milks 16 heifers and sells direct to Organic Valley (the largest organic farmer-owned cooperative in the U.S.). He plans to increase his herd size to 120 and open a market to sell organic beef and local produce along with his dairy products.

Interested in placing your free advertisement in The Market Bulletin? The quickest and most efficient way is to email the ad to marketbulletin@wvda.us. Name, address and price required.
Thanksgiving has past and now many of you are probably planning that delicious Christmas dinner. Your traditional favorites may be on the menu or perhaps you are looking to put a little twist on a few of your dishes. Whatever your plans, West Virginia products can be incorporated! Want to add sweetness? Try some West Virginia honey, maple syrup or even maple sugar. More and more grocery stores are carrying locally grown items and typically have them clearly marked. Another great resource for finding local items, fresh and value-added, is the WVDA’s Foods & Things listing at www.agriculture.wv.gov. There are 29 categories of products including jam and jellies, wineries, herbs/spices, honey, syrup and many more. This also may be a great Christmas shopping destination for you! This month we are featuring several side dishes that could easily be made with West Virginia products. We hope you enjoy them and have a joyous holiday season!

### WVDA seeking 2017 specialty crop grant applications

The West Virginia Department of Agriculture (WVDA) is accepting project proposals for the 2017 Specialty Crop Block Grant Program (SCBGP). The deadline to apply is by the close of business Feb. 17, 2017.

The grant program - funded by the U.S. Department of Agriculture and administered by the WVDA - gives specialty crop growers the opportunity to learn new techniques, test them out, and share that knowledge with other producers.

The goal, according to West Virginia Commissioner of Agriculture Walt Helmick, is to expand specialty crops here in the Mountain State. “Our farmers are doing fabulous work rebuilding the state’s agriculture industry. However, sometimes they need help to grow ideas and help them blossom. Specialty Crop Block Grants make it financially possible for those projects to take shape,” he said.

Grant applications must deal with a specialty crop such as fruits, vegetables, horticulture products, tree nuts, herbs and spices, maple syrup, honey, and Christmas trees, among others. Products explicitly excluded are livestock, eggs, corn, soybeans, and other commodity-type crops.

All projects must focus on industry related research, education, improved production, or marketing of specialty crops. The program is available to groups and organizations that qualify to receive grant funding but cannot be used to fund individual farms or enterprises.

For more information, contact Cindy Martel at cmartel@wvda.us. A full application package can be downloaded at http://www.agriculture.wv.gov/divisions/marketinganddevelopment/Pages/Grant-and-Training-Opportunities.aspx.

### Apple Chutney

Combine apples, onion, ginger, orange juice, vinegar, brown sugar, mustard seeds, pepper flakes and salt and in large saucepan. Bring the mixture to a boil over medium-high heat, stirring occasionally. Reduce the heat to simmer and continue cooking, stirring occasionally, for 50 minutes to 1 hour, until most of the liquid has evaporated. Take off the heat and add the raisins. Set aside to cool and store covered in the refrigerator for up to 2 weeks.


### Creamy & Tangy Mashed Potatoes

Preheat the oven to 375°F. Grease a 9x13” casserole dish with butter. Place the potatoes in a large pot and cover completely with water. Bring to a boil and let rest for 10 minutes. Drain and mash the potatoes in a large bowl. Add butter, milk, sour cream, cream cheese and some salt and pepper, then fold to combine. Transfer potatoes to the prepared casserole dish.

In medium bowl, whisk the heavy cream until medium peaks form. Fold in the whipped cream over the potatoes evenly to cover. Bake until the potatoes are heated through and the top is light brown, about 1 hour 30 minutes. Rest the potatoes for 10 minutes, and then serve.


### Maple-Roasted Sweet Potatoes

Preheat oven to 400°F. Arrange sweet potatoes in an even layer in a 9x13” glass baking dish. Combine maple syrup, butter, lemon juice, salt and pepper in small bowl. Pour the mixture over the sweet potatoes; toss to coat.

Cover and bake the sweet potatoes for 15 minutes. Uncover, stir and cook, stirring every 15 minutes, until tender and starting to brown, 45-50 minutes more. Make ahead tip: Cover and refrigerate for up to 1 day. Just before serving, reheat at 350°F until hot, about 15 minutes.

http://www.yummly.co/#recipe/Maple-Roasted-Sweet-Potatoes-1914248
The Market Bulletin

Mason County man has visions of hazelnuts in West Virginia’s future

Any first-time visitor to West Virginia is likely to notice our abundance of hills and trees. West Virginia is third in the nation in the percentage of forest cover. Made up largely of deciduous, nut-producing trees, the Mountain State’s forests provide habitat and food for a wide variety of wildlife. But as much as squirrel and deer love a good crop of acorns, most people aren’t that fond of the flavor.

But one man has a vision for trees that produce nuts favored by human consumers. His name is John Kelsey and his (current) passion is hazelnuts.

“When I retired ... I wanted to grow something. I didn’t have too many years left, so I looked for a tree that would start producing quickly,” he said.

Chestnuts and hazelnuts were the two primary candidates, both of which have their pluses and their minuses.

The west coast has been the leader in the U.S. hazelnut industry because for many years it was free of the Eastern Filbert Blight (EFB) that plagued the commercial European hazelnut species in the eastern U.S. EFB finally appeared in west coast trees, prompting the development of more resistant types of hazelnut trees and reducing the competitive advantage enjoyed by the industry there.

Kelsey started out with about 30 different cultivars. A retired engineer who also crafts exquisite wooden rocking chairs, Kelsey’s approach to growing different varieties of hazelnut trees demonstrates a depth of research and a penchant for scientific rigor. His detailed, color-coded spreadsheets are packed with detailed numbers and personal notes.

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Ches...
Cattle Sales

Pure Simmental yr/ol. by Reuben & out of Undreamable cow, will be semen tested before sale.་

Black Angus 3yr. bull, 2,500. Molley Fidler, 515 8th St., Hinton, 25929; 964-8039.


Black Angus: 8-mo. bull calf, SAV AI sired, calving ease, confirmed by Zoetis i50K Prophet, All In, Hoover Dam & Upshot, all dams excel. disp., proven breeder, both halter broke, 200. Ryan O’Dell, 260 Lough Rd., Franklin, 26807; 358-2239.

Belted Galloway 220 S., Moorefield, 26836.

Hereford & Black Angus cross bulls, $1,500/ea. Mike Nuckles, 117 Trace Run Rd., Chloe, 25235; 655-8293.

Cattle for Sale

Top pen of 10 Black Angus heifers, 3, EPDs up to date. Andy M빵, 426 Boonslick Rd., Rivesville, 26588; 278-5905; efurbee@frontier.com.

Reg. Mantle. Pleas, blue roan male & 2 geldings, natural, good conf./disp./, $1,000. Sharon Haught, 225 Peacock Lane, Davidsville, 20142; 679-2097; goldornothing@gmail.com.

3yr. 16% red, white/red, loves attention, green blood, $500/or trade.; rack horse, $500. Steve Moyer, 510 Peter Ezer Rd., Rivesville, 26588; 278-5905; efurbee@frontier.com.

For Sale

Angus 3 yr. bull, black w/white belt, horned, good disp., 200. Kevin Thomas, 218 Gains Rd., Rock Cave, 26525; 698-9231; oberhasligirl@gmail.com.

Angus heifers, 2, $900. All in, LED, purchased by 3/15. Will be semen tested. 200. Evelyn Furbee, 50 Peter Eddy Rd., Williamstown, 26176; 924-3006.

Roping prospects. 200. Charles Smith, 94 dogwood Trails, Naugatuck, 06770; 294-9305. chalee16@gmail.com.

Black Angus 10-mo. - 16-mo. bulls, $1,000. Howard King, 1722 Mihoan Ridge Rd., Kingwood, 26537; 698-9231; oberhasligirl@gmail.com.

Bison 3yr. bull, 1,500. Aggie George, 528 20th St., Parkersburg, 26101; 304-422-3409.

Buckskins: 14-yr. mare, 33", $1,200. Max High, 8508 Farm Road, Bridgeport, 26330; 278-5905; efurbee@frontier.com.

Buckskin: 10-mo. gelding, 1,200. Amy Shores, 1900 Kanawha Blvd., E., Charleston, 25312; 267-4472.

Bucks: 3yr. bull, 2,500. Black Mountain, 26836.

Calhoun Co.

Cabell Co.

Plants

Plants

Plants

Plants
Hay, sq. bales, mixed grass, $3.50/bale. Leland Anderson, 1568 Ward Rd., Canvas, 26292; 358-2104.
Hay, 14, 4x5 bales, mixed square, bales, easy load out of barn storage, $4.50/bale; 2nd cut, $4/bale. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 286-9365.
Hay, fresh cut, 4x5, $35/bale, sq. bales, $3.50/bale. Ray Blake, 1400 Johnson Ave., Suite 1A, Bridgeport, 26330; 422-7970.
Slaughterhouse located outside of Charleston on Rt. 60 E., marasquin bldg. & garage, $150,000. Patti Bolley, 119 Forest Ave., Clarksburg, 26330; 765-4467; pattiolley@hotmail.com.
Round bale feeders, $100/ea.; old head gate, $50. Esther Bonder, 139 Bond Lane West, Liberty, 26747; 784-7058.
Hay, 5x4 round bales, 1st cut, dry, $3.25/bale; $3/bale/plus $100. Betsy Green, 1085 Gay Rd., 25244; 927-1774.
Size, $2,700/all. D. Fort, 1230 Allentown Rd., Bruceton Mills, 26525; 379-9717.

Jackson Co. Beef Producers Assoc. Monthly Meeting. 4th Thursday, 7 p.m. McDonald Bldg., Jackson Co. Fairgrounds, Cottageville, W.Va.
Contact Mike Blessings, 437-1221; michel02736@comcast.net; Betsy Smith, 674-6495; bemll6200@gmail.com.

Contact Mark Bocca, 296-4158; mboaca@gmail.com.

Contact Mike Boles, 343-2443; wvking3@yahoo.com.

Southeastern Beef Co. Monthly Meeting. 2nd Thursday, 7 p.m. Osteopathic School-Alumni Center, Lewisburg, W.Va.
Contact Mary Holesap, 772-3277; manyholesap@frontier.com.

Contact Steve Roth, 242-9876; sroth2091@comcast.net.

Contact Delmutch Kelsey, 472-0184.

West Central Beef Producers Assoc. Monthly Meeting. 4th Saturday, 1 p.m. Roane Co. Committee on Aging Bldg., Ravenswood, W.Va.
Contact Dale Cunningham, 354-6916; jainryan@gmail.com.

WV Beef Producers Assoc. Monthly Meeting. 3rd Thursday, 7 p.m. WVU Extension Office, Westover, W.Va.
Contact Roy Funkhouser, 851-6897; ifunkhouser@bartvnet.net; potomacmountainbeefers.weebly.com.

Contact David Shahan, 841-3260; Thebeeman6@gmail.com.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact WVDA Plant Industries Division at 304-558-2212.
Country music star, WVU tour to highlight 2017 Appalachian Grazing Conference

A presentation from a country music star and a tour of a multi-million dollar educational facility will highlight the 2017 Appalachian Grazing Conference, scheduled for March 9-11 at the Morgantown, W.Va. Waterfront Place Hotel.

Teddie Gentry, bassist and backing vocalist for country music group Alabama, will kick off the 8th AGC by sharing his insights into breeding cattle to fit environmental conditions. Gentry owns and operates the Bent Tree Cattle Co., located near Fort Payne, Ala. The farm is home to the South Poll composite breed of cattle, developed from Red Angus, Hereford, Senepol and Barzona genetics.

Dr. Peter Ballerstedt, a nationally recognized expert and speaker on forage, ruminant and animal agriculture, will headline the second day. Ballerstedt was the forage extension specialist at Oregon State University from 1986 to 1992 and is currently the forage product manager at Barenbrug USA. His knowledge, enthusiasm, and speaking style will provide an entertaining and informative presentation.

Pre-conference attendees will also have the opportunity to register for a tour of the new Agricultural Sciences Building on the Evansdale Campus of West Virginia University and research farm in nearby Preston County.

The facility, which opened in September, is five stories and 207,000 square feet, making it one of the largest on campus. It includes six general purpose classrooms, two computer labs and numerous departmental teaching and research laboratories that support the academic units of animal and nutritional sciences, plant and soil sciences, resource economics and management, design and community development, and the agriculture and natural resources unit of Extension.

Sustainability features are incorporated into the building’s sleek, innovative design. They include an energy recovery system that captures heat or cold exhausted from laboratories, occupancy and motion sensors in many rooms, and a green roof on the building’s west side, which helps regulate building temperature, reduces maintenance and replacement of roof systems, and retains storm water.

Situated on 995 acres of rolling, picturesque hills near historic Arthurdale, the J.W. Ruby Research Farm is home to about 100 head of commercial beef cattle. The farm is currently a grassland unit setup to support pasture-based research with a significant amount of grazing plots. In addition, the farm unit produces and supplies critical winter feedstuffs to support the livestock systems located in Morgantown.

The farm is also home to the WVU equine center, which has been approved for a $6.7 million upgrade.

“I think it’s one of the most beautiful farms in the state of West Virginia,” said Dr. Paul Lewis, a professor in the WVU Davis College of Agriculture, Natural Resources and Design who will lead the tour.

The Appalachian Grazing Conference, held every two years in West Virginia, brings together top agricultural professionals to share their knowledge on the industry, and attracts 350 producers from 12 states. The 2017 conference will feature about 25 breakout sessions for attendees, in addition to a livestock demonstration and vendor show at the hotel. This year’s theme is “Growing Grass to New Heights: Does Your Grass Measure Up?”

Registration for the two-day event is $175, which covers all meals and break activities. Those who register before March 3, 2017 will save $25. Tour registrations must be made by March 7, 2017 and are $35. Attendees must make their own room reservations by calling the Waterfront Hotel at 1-866-782-9974 or 304-296-1700.

To learn more or to register online, go to www.wvacg.com.

2017 WV Equine Events Calendar

The West Virginia Department of Agriculture publishes a statewide Equine Events Calendar during the show season. To list your club or organization’s event(s), please fill out the listing form and return it by February 10, 2017. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

Only one event listing per form: If additional forms are necessary, please duplicate. Fill listing form out completely (we must have a complete and accurate address and telephone number). Only the name of the contact person and phone number will be published. All event listings must be held in WV, unless the event is sponsored by a WV Equine Organization. (PLEASE PRINT)

Date: __________________________________ Time: __________________________________
Event: _____________________________________________________________________________
Sponsor: ___________________________________________________________________________
Place/Location: _____________________________________________________________________
Telephone: __________________________________ Email: __________________________________
Address: ___________________________________________________________________________
Contact Name: ______________________________________________________________________
Note: If your event date or location changes please notify us at 304.558.2210 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

You can also fill out the form online: agriculture.wv.gov/divisions/marketinganddevelopment/Livestock/Documents/2017_Equine_Form_Final.pdf

Return by February 10, 2017 to:
West Virginia Dept. of Agriculture, Andy Yost, Livestock Marketing Specialist
Marketing & Development Division, 1900 Kanawha Blvd., East, Charleston, WV 25305-0178
304.389.9750; Fax: 304.558.2270; ayost@wvdtt.us

Hay, 4’, rolls, good quality, mixed, never wet, shed kept, will load, $30/bale. Dave Stephen son, 134 Dogwood Lane, Keslers Cross Lanes, 26765; 619-8454.
Hay, 4’, good quality, mixed, never wet, shallow, easy access, will load, $30. Derek Stephenson, 154 Vinton Rd., Summersville, 26161; 619-8454.
Whole or half beef, hang. wt., we pay the cut the cost, $3.40 lb. Pam Stevens, 45 Poca Rd., Lo uisville, 26252; 553-2325.
Axe. Steep. 1/16 pups, 3, red merle, 1, red, 5 black/white, male & female, parents on premises, $200/ea. father blue merle, mother red w/white markings. Bobby Stover, 207 Crooked Run Rd., Mt. Hope, 25880; 877-377-3316.
Hay, 16’, 5x5 round bales, stored in barn, approx. 1,500 lbs., 1st cut, 3rd cut, 4th cut, $35/bale, will load. Oscar Wallace, 677 Stanton Lane, Ripley, 25271; 372-4801.
German Shp. 8-wk. pups, males & females, vacc/wormed, parents on premises, $500. Stuart Eccleston, 5154 Pisgah Rd., Princeton, 24740; 384-8823.
Hay, 2nd cut, sq. bales, in the Grafton area, $2.50/bale, local del. avail. E. Williams, 287 Ludwig Rd., Grafton, 26354; 812-683-8030.
Lemhi B&W, red, & natural colors, Border Leicester, Shetland & crosses, 1 oz - whole fleece, free-$40. Linda Zinn, 2162 Ludwig Rd., Grafton, 26354; 384-8823.

13th Annual W.Va. Small Farm Conference
February 12-14, 2017
Charleston Civic Center, Charleston, West Virginia

Education and networking you can bet the farm on.

miscellaneous wants

Acreage for orchard, 2-4 A. minimum. Debra Dunbar, 5314 Ashbrook Dr., Cross Lanes, 25313; 539-2433.

AKC Sheltie pup. Veta Lewis, 544 Big Flint Rd., Salem, 26426; 782-4074.

Hay, 16’, 4x5 round bales, mixed grass, net wrapped, $30/bale. Larry Supplee, 17124 Kanawha Valley Rd., Southside, 25187; 675-2098.
AKC reg. Border collie 10/16 pups, 5, males, black/white and 1, tri. vacc/wormed, will be ready to leave 12/16. $400. Jennifer Testerman, HC 76, Box 18 A-1, Hinton, 25951; 575-5335; jktuephotography@yahoo.com.
Hay, 16’, 5x5 round bales, stored in barn, approx. 1,500 lbs., 1st cut, 3rd cut, 4th cut, $35/bale, will load. Oscar Wallace, 677 Stanton Lane, Ripley, 25271; 372-4801.

2017 HONEY Bee EXPO
Mid Ohio Valley Beekeepers Assoc. & WVU Extension
Jan. 28
WVU Parkersburg Campus
Speaker Phil Craft
Cost: $200 if pre-registered by Jan 13th
$25/it the door
Kenny Bach.740-374-4040;
bachbk@yahoo.com;
Teresa Wagoner, 375-4919;
TeresaWagoner77@yahoo.com;
movka.org

MOUNTAIN ROOTS MARKET INC.
Consignment Farmers Market
Year round, Mon.-Sat. 8 a.m. - 6 p.m.
148 W. 2nd St., Weston, WV
Local WV produce only, fresh baked good, crafters & artisans of WV.
David Townsend, 269-8619.

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Dec. 8 ........ Begin harvest of high tunnel pineapple and lettuce.
Dec. 9 .......... Buy a live Christmas tree.
Dec. 12 ...... Turn compost.
Dec. 21 ........ Winter begins.
Dec. 26 ...... Plant live Christmas tree.