All live poultry exhibitions, sales and swap meets banned until further notice

Last month I informed you that we here at the West Virginia Department of Agriculture are monitoring, on a daily basis, the current avian influenza (AI) outbreak that has been moving during the past several months from the West Coast towards the Eastern part of the country.

As of the printing of this month’s bulletin there has been no sign or any confirmed cases of AI in West Virginia. However, we believe as a necessary precaution that we must halt all live poultry exhibitions, sales and swap meets in order to protect our valuable poultry industries. The ban went into effect May 22, 2015.

While understanding that this does create some hardships, the poultry industry in West Virginia is a vital economic driver in the Potomac and Greenbrier Valley regions and it is our responsibility and duty to put into place practices that will limit potential exposure to flocks throughout the state.

The spread of AI during this outbreak has been linked to wild birds and the flyways and waterways they frequent. Therefore, since typical backyard flocks tend to roam outdoors they are more likely to come into contact with carriers. Commercial poultry are housed exclusively indoors, which reduces the chance of coming into contact with wild birds.

While no protective measures are guaranteed to completely stop the spread of AI, the biosecurity practices we have in place give us the best chance of limiting exposure.

CONTINUED ON PAGE 2
Agriculture a way of life for Preston FFA Student and fifth generation farmer

Christopher is a member of the National Honor Society and, most importantly, a member of FFA. He joined in 9th grade just like his father, uncle, and his grandfather before him. He has a jam-packed schedule. “We go out in the morning and do the feeding. We’ve got to feed the show string. I’ll come home from school, then I’m at the barn until dark. I also help my uncle. He’s raising club goats,” says Christopher.

He has a jam-packed schedule. “I’m going to WVU next year to study veterinary medicine. Then hopefully I’ll get into veterinary school and become a large animal vet.” His path is clear but getting there hasn’t been easy. He works long hours on the family farm where they raise 60 head of cattle and grow several crops. “On the farm I do everything from making hay and planting crops. I raise a couple club cattle to show. We’ve started working with some embryo transplants and we bought a couple Herefords from out west that we’re playing with,” explained Christopher.

On top of that, Christopher is a member of the National Honor Society and, most importantly, a member of FFA. He joined in 9th grade just like his father, uncle, and his grandfather before him. “I wanted to be part of FFA because agriculture has always been a huge part of my life,” says Christopher.

Preston High School FFA Advisor Ron Wilson high praise for his student. “Shane is a very responsible young man who has several iron’s in the fire and he’s on top of his game,” says Wilson. “My goal is to teach work habits more than anything else. There are so many skills students can pick up on.”

It’s a lesson Christopher takes to heart. As part of FFA, he raises club cattle and shows them across the state. “It’s a lot of work! You’ve got to feed them properly. You have to work with them every night,” stresses Christopher. However, he doesn’t do it alone. He has a lot of help from his family. “My mentors have been my dad and my grandpap. They’ve taught me a lot through the years. I keep learning from them,” explains Christopher.

He credits FFA with helping to make friends and improve his public speaking. That came in handy when vying for King Buckwheat. His Uncle Steve is a meat inspector with the WVDA and works with the FFA students, including Christopher, at the school’s slaughter house. He says the entire family is extremely proud of what the future farmer has already accomplished. “It’s a big honor to have the tradition carried on through the family with Shane. He’ll make it in whatever he does!”

Shane says he plans to become the 5th generation of Christopher’s to work the land and raise livestock. He’s ready to wear the crown.

USDA Seeks Applications for Grants to Help Socially-Disadvantaged Producers

The U.S. Department of Agriculture (USDA) is now accepting grant applications from groups that provide technical assistance to socially disadvantaged groups in rural areas. Examples of technical assistance are conducting feasibility studies, developing business and strategic plans, and providing leadership training. Eligible applicants include groups of cooperatives, cooperative development centers and individual cooperatives that serve socially-disadvantaged groups. Also, the majority of the governing body of the organization must be compromised of individuals who are members of socially-disadvantaged groups. USDA plans to make up to $3 million in grants available. The maximum award under this notice is $175,000. More information on how to apply can be found on page 28937 of the May 20 Federal Register. Applications submitted by mail must be postmarked by July 20, 2015. Electronic applications must be submitted at www.grants.gov no later than midnight Eastern Time July 14, 2015.

Beef V®
Funded in part by the Beef Checkoff.

for Father’s Day coming to a town near you!

The WVDA and WV Beef Checkoff are once again teaming up and traveling across West Virginia to five select cities in order to promote WV Beef as part of your Father’s Day menu. Free sampling of local beef is scheduled at each event. The beef industry is vital to our state’s food chain and contributes millions of dollars to our community.

The five-city tour kicks off in Charleston at the Capitol Market on June 3, from 11 a.m. – 1 p.m.

The next four events are scheduled for:

• JUNE 6: Taylor Farm Market at Inwood (11 a.m.-1 p.m.);
• JUNE 12: Parkersburg Farmer’s Market (5 p.m.-7 p.m.);
• June 16: Clarksburg, Jackson Square (downtown) 11 a.m.-1 p.m.
• JUNE 19: during Beckley’s Fridays in the Park (11:00 a.m.-1 p.m);

Watch your local news media, and follow the WVDA on Twitter (@WVDeptofAg) and Facebook (West Virginia Department of Agriculture) for more details.
Incorporate Some Dairy Deliciousness into Your Diet

Jean Smith, Director, WVDA Marketing & Development Division

June is Dairy Month and it is our opportunity to thank those folks involved in the dairy industry for their hard work and dedication to our safe food supply. June is also the time for fresh grown fruits and vegetables to become abundant for many areas of our state. As we enjoy these foods let’s all remember, No Farm No Food! — Happy Cooking!

Oatmeal Crusted Breakfast Pizza

2 cups rolled oats (ground into
1 ½ cups oat flour)
1 cup + 1/4 cup whole wheat flour (or
white flour)
½ teaspoon sea salt
1 teaspoon dried basil
1 teaspoon onion powder
3 tablespoons extra virgin olive oil
¾ cup water (adjust amount as needed
to reach desired texture)

Topping options:
4 slices of turkey bacon
¼ beefsteak tomato, chopped

Using a food processor grind the oats into a fine flour (measure 1 ½ cups of flour). Mix dry ingredients (minus ¼ cup of the whole white wheat flour) in a bowl. Add olive oil and mix to combine. Slowly add water and continue mixing until dough is fully mixed. The dough will be sticky and wet at this point. Add in the last ¼ cup of whole wheat flour and incorporate it into the dough using your hands.

Spread dough 1/8 of an inch thick using a rolling pin on a pizza stone or on a parchment paper lined baking sheet.

Preheat oven to 400 degrees and prebake pizza crust for 12 minutes.

In a bowl, whisk eggs and set aside. In a skillet cook bacon according to cooking directions. Once done, place on a paper towel and set aside. In the pan that the bacon was cooked in, add onion and pepper and sauté for about 3 minutes. Add tomatoes, spinach, salt and pepper and sauté until spinach is wilted.

Reduce the heat to low and pour eggs over the vegetable mixture. Cook for about 30-45 seconds just until the eggs barely begin to set.

Pour egg mixture over crust, top with crumbled bacon and then sprinkle on cheese.

Bake for 15 minutes.

Remove from oven, sprinkle with chopped fresh basil, slice and serve. One pizza makes 8 slices.

Russian Stroganoff

2 pounds flank steak, cut into 1/2-inch strips
1 tablespoon vegetable oil
2 cups brown mushrooms, sliced
1 cup yellow onion, peeled, sliced
2 cups lactose-free non-fat milk

In a large stew pot, cook flank steak in oil over medium-high heat for 3 to 5 minutes; remove from pot and reserve.

Add mushrooms and onion, cook over medium-high heat for 3 to 5 minutes or until onions begin to soften; return beef to pot.

Add milk and water, bring to a boil over medium-high heat; add gravy mix, stirring until incorporated. Reduce heat to medium-low and simmer, uncovered, for 20 to 30 minutes or until beef is tender and sauce is thickened; add peas.

Remove from heat; stir in yogurt.

Add peas.

Serve ½ cup of stroganoff over ½ cup of egg noodles topped with two tablespoons Cheddar cheese.

Tip: If preparing stew in advance, do not add yogurt or peas until reheating.

Dressing:

¼ white onion, chopped
1 ½ cups baby spinach
1 ½ cup bell pepper, chopped
3 eggs
¾ cup reduced-fat mozzarella cheese, shedded
2 tablespoons Parmesan cheese, shedded
4 fresh basil leaves, chopped
Salt and pepper, to taste

Optional toppings: other veggies of your choice like olives, mushrooms, thinly sliced Roma tomatoes, minced garlic

Salad:

½ beefsteak tomato, chopped
4 slices of turkey bacon

Colby Cobb Salad

Dressing:

¼ teaspoon freshly ground pepper
2 tablespoons fat-free mayonnaise
¼ teaspoon salt (optional)
¼ teaspoon additional pepper (optional)

refrigerate until ready to serve.

Note: Dressing may be prepared up to 2 days ahead and stored in an airtight container in the refrigerator.

Salad:

Place lettuce at the bottom of a bowl and sprinkle the tomatoes, onion, cucumber, turkey, bacon bits, egg and Colby cheese on top. Just before serving, pour dressing over salad and toss lightly.

Dressing:

Place 1 cup of yogurt, basil, parsley, chives, lemon juice, honey and pepper in a blender or food processor. Cover and pulse until smooth (dressing will be green in color). Pour yogurt mixture into a medium bowl; stir in remaining yogurt and mayonnaise until just blended;

3 tablespoons butter
1 small onion, chopped
3 cups fat free, reduced-sodium chicken broth
1 (15-ounce) bag frozen vegetable blend
2 cups 1% lowfat milk
1 cup shredded Cheddar cheese
1 teaspoon basil
¼ teaspoon salt
¼ teaspoon pepper

Melt butter in large saucepan. Add onion and cook until tender, about 5 minutes. Stir in chicken broth and vegetables and bring mixture to a boil. Reduce heat and simmer covered 5 minutes.

Puree 2½ cups of vegetable and broth mixture in blender until smooth and return to saucepan. Stir in milk, cheese and seasonings and simmer 10 minutes. Serve with additional shredded cheese, if desired.

Yield: 1 cup per serving

WVDA EMPLOYEE RECEIVES COMMENDATION AWARD

Congratulations go out to WVDA Nutrient Management Specialist Jason Dalrymple. He is the 2015 recipient of the Soil and Water Conservation Society’s Commendation Award. It’s given to Society members in recognition of distinguished service. As past-president of the WV chapter, Jason developed and coordinated nutrient management and conservation planning trainings for chapter members along with state and federal employees. He’ll receive his award at the 70th International Soil and Water Conservation Conference set for late July in Greensboro, North Carolina. Dalrymple has been with the WVDA since June 2009.
Potomac State Students Design Portable Vegetable Washing Station

The plan was simple. Build a first-of-its-kind mobile vegetable post-harvest trailer. For agriculture students at Potomac State College in Mineral County, the challenge was “make it work.”

The specs called for a portable vegetable washing and packaging station. The project, a partnership with the West Virginia Department of Agriculture, was to create a prototype.

“The whole idea is for us to take this trailer to a farmer’s market so people can look at it and say, ‘I can put something permanent like this on my property,’” says Robert “Bobby” Cheves, an Agriculture Teaching Instructor at Potomac State.

The trailer shows how small growers could harvest, clean, and package their fresh food in the fields and meet GHP/GAP standard at the same time. The WVDA would foot the bill. Potomac State would provide the young minds and hands to complete the task.

Jaclyn Cleaver, a freshman Animal Science major, was one of a handful of students who volunteered for the project. “We looked up everything we could on washing trailers and there’s nothing out there. It’s the first of its kind. Google has nothing on this!”

Cheves was in charge of the project. However, from day one he made it clear this was in the hands of the students. They were given the grant summary in January, a $10,000 budget, and told to think big.

“Bobby let us come up with our own designs and then we pooled them all together and made one,” explains Cleaver.

The original plan called for an 18x8 foot flatbed trailer. After searching high and low, the students had to settle for a 16x7, costing them valuable space and throwing their plan for a loop. They didn’t miss a beat.

“We just had to work with the blueprints and shift some things around,” explains Cleaver.

Miles Ridgeway, a sophomore Ag Education major, says the size of the trailer wasn’t the only setback.

“It didn’t take long to realize we weren’t going to get all the materials we needed in a timely manner. So we pieced it together,” he says. “We’d come down here once or twice a week and spend 2-3 hours. We built the tables, polyurethaned them, bolted down the generator, put u-bolts on the side. You name it, we did it. It was trial by error.”

As Cheves walked around the almost finished product back in May, he admired the student’s handiwork and explained how small farmers can use a portable trailer.

“The product will come in from the back end. We’ve got a hand washing stainless steel sink and we’ll put the product in there to wash it. Then we have a drying rack,” explains Cheves. “Farmers will be able to make a 180 and put their cleaned product on a polyurethaned table which will be the packaging area.”

From there, the vegetables can be loaded into a vehicle and sent straight to market. By doing the cleaning and packaging themselves, the growers will end up with a product that’s higher in value.

“They’ll get a better price because it’s truck to market. The farmers’ markets and restaurants won’t have to clean the vegetables. That takes out a step for them,” according to Cheves.

The vegetable trailer also contains two salad spinners, a hot water tank, a small gray water tank, a pump, and an 8,000 watt portable generator.

Cheves brought in high school students from the Mineral County Vo-Tech program to help weld everything in place and finish up a few loose ends. The project came in under budget by about $500 and the trailer will be ready to hit the road this summer. However, the project isn’t over. This was just step one.

“We’re going to do a second trailer with adjustments. We need to see how it works and get feedback from growers. We’ll start the next one in January of 2016,” says Cheves.

It’s been a roll-with-the-punches kind of project and Cheves couldn’t be happier with the finished product. The students are pretty pumped, too.

Cleaver says they’ve created a set-up other groups can copy. “They’ll be Googling us now!”

For more information on the Mobile Vegetable Post Harvest Project, contact the WVDA at 304-558-3708.
Equipment Sales

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

JD 2840 tractor, 80 hp, everything works, very clean, Jeff Baker, 2345 Freeland Rd., Midville, 26214; 758-2125.

JD 620 dolly rake, 3, spare tires plus parts, used summer ‘14, bought new rake, $1,550; 3-hp, 3-Cyl, diesel, w/welding, L4048 frame, used for liquid fertil., lime & herbicides, always stored inside, $2,595. Robert Benson, P.O. Box 154 West Milford, 26451; 474-4710; after 6 p.m.

MF 165 tractor, diesel, good tires, $4,500; additional equipment, extra parts, 940. Z Bloodstone, 610 Sargent Rd. Allton, 26525; 782-4628.

NH 273 baler, super sweep pick-up w/70 bale thrower, excel. cond., $2,500; bale spear, 3-pt. hitch. $100; pasture renovation, 5 shanks, $125; dib. shovel, no plow, no handles, $25 more equipment. Bernard Bragg, 164 Murcudslyr Rd. Pikeville, 26878; 274-7846.


NH Ford 3990 windrower, $4,150, WD, $14,000. Rudy Collette, 70 Elk Crk., Philippi, 26459; 457-3871.

NH 255 round bale wrapper wraps & dumps bale, good cond., 30” plastic wrap, wrapped 168 bales last year, $8,000. R. C. Boone, 63 Tanner Hill Rd., Tanner, 26173; 417-7274.

Kubota L3400 tractor, 4 WD, hydrostatic trans., 3-Cyl, diesel, w/welding, L4048 frame, used load, 200 hrs., garage kept, $17,000; County Line brush hog, 5-speed, both excel. cond., $700. Guy Dillon, P.O. Box 547, Fort Gay, 26716; 317-5277.

Agri Fab 175 b. capacity limestone spreader & seed broadcast spreader can be tow behind garden tractor, Great condition, $129. Pauline Rowe, 312 North St. Albans, 25117; 546-2660.


Vermeer 5041, 45’ round baler wedge, $10,000. Robert Cline, 365 Stillwell Rd.,- Slippery Rock, 26241; 734-4797.

Satho 5-SOOG tractor hasn’t been used in quite a while, needs a little work, 700. Roger Moore, 1437 Midlo Rd., Orma, 25268; 655-8094.

John Deere 4230 tractor, 80 hp, 4WD, hydrostatic trans., 3500 hours, Excel. cond., $18,500. Bill Swain, 1435 Poe Lane, Bridgeport, 26330; 636-2219.

Kubota S-65OG tractor, hasn’t been used in over 10 years, $5,400. Roger Moore, 1437 Midlo Rd., Orma, 25268; 655-8094.

Pole, heavy duty, reinforced, 125’; 500’ with 40’ & 60’ x 12’ enclosure, $10,500. Russell Skiles, P.O. Box 1, Elkins, 26241; 642-6988.

Krone FRG-190 drum mower, 6’ cut, good condition. $6,000. McCormick C70, 40’ closed cab air, 24’ & 30’ mowers, condition unknown. $5,000. Kurt Wehrle, 168 Sunflower Lane, Philippi, 26416; 457-3459.

Krone 1120 wheel windrower, $5,000, $2,000. Roger Moore, 1397 Kettle Rd., Gandyville, 25243; 956-4085; evenings.

Kuhn 60’ round bale wrapper good condition, $600. Bill Morrison, 312 Ninth Cr., Ravenswood, 26164; 474-3351.

Cattle Sales


Reg. Hereford bulls, all ages, $2,000/up. Bobby Daniel, P.O. Box 214, Fairdale, 25539; 575-7355.

Jersey cows & 1 heifer, 3 yr., hand milked, bred & due mid to late summer, $1,500/2+. Bill Mitchell, 25276; 377-3976.

Buckhannon Run Rd., Buckhannon, 26201; 398-0960.

26201; 880-0135.

Alford Dilley, 2658 Warden Rd., Bruceton Mills, 26525; 379-8771.

Bradley Brown, 2335 Jack Run Rd., Bridgeport, 26330; 657-0455.

Roger Flanagan, 467 Ritchie Farm Rd., Summersville, 26160; 275-0042.

Roger Flanagan, 467 Ritchie Farm Rd., Summersville, 26160; 275-0042.

Despite the rule, the inclusion of beef cattle under 18 months of age and cattle moving directly to a recognized slaughter establishment.

Official identification is an official ear tag. This can be either a metal NUS/ ‘brute’ tag or a tag that bears a 15 digit identification number beginning with 840. The ear tag must also have the official ear tag shield imprinted on it. In order to purchase official ID tags, cattle owners must have a premise identification number.

For more information, contact Jonathan Taylor at 304-254-4022. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.

USDAs requires that cattle be officially identified before crossing state lines

The U.S. Department of Agriculture’s (USDA) Animal Disease Traceability (ADT) rule states that any animal moving across state lines are to be officially identified and accompanied by an interstate certificate of veterinary inspection (ICVI). Cattle affected by this rule include: sexually intact beef cattle over 18 months of age, all dairy cattle, and all cattle moving across state borders or international boundaries.

Current exemptions to the rule include beef cattle under 18 months of age and cattle moving directly to a recognized slaughter establishment.

Official identification is an official ear tag. This can be either a metal NUS/ ‘brute’ tag or a tag that bears a 15 digit identification number beginning with 840. The ear tag must also have the official ear tag shield imprinted on it. In order to purchase official ID tags, cattle owners must have a premise identification number.

For more information, contact Jonathan Taylor at 304-254-4022. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.
Barbour Co. Beekeepers Assoc. Monthly Meeting 4th Thursday, 7 p.m. Barbour Co. Extension Office 2 mi. south of Philippus on Rt. 250, Contact David Proudfoot 823-1460; dp-foot@hotmail.com.

Central W.Va. Beekeepers Assoc. Monthly Meeting 1st Monday Braxton Co. High School, Va-Og Rd. Contact Susan Bucklow, 452-3048; billandsuebollow@frontiernet.net.


Clay Co. Beekeepers Assoc. Monthly Meeting May 9, 9 p.m. Buffalo Valley Baptist Church Clay, WV Contact Tim Clifton, 54-3024 tzcliffon@penn.com.

Corridor G Beekeepers Assoc. Monthly Meeting 1st Tuesday, 6 p.m. Chapmanville Middle School Chapmanville, WV Contact Tony Meadows, 524-7690 Fastrakronuds@outlook.com.

Hog Wants Berkshire gilts & barrows, Hope O’Toole, 595 Lusher Heishman Rd., Baker, 26081; 897-7073; donkymommyhope@gmail.com.

Horse Sales
- Donkeys, 3 jenny & a jack, black/white, all about 45" tall, $600/700. Thomas Edward, 5 Stonerbrook Lane, Fairmont, 26554; 366-2321; 365-4761.
- Tennessee Walking Horse, brown/red, 54" tall, $800. Amanda, 30 Green Rd., Romney, 26746; 897-7039; jefrcum@gmail.com.
- Potomac Highlands Horse Sales Monthly Meeting 3rd Thursday 194 Homestead Lane, Charleston, 25312; 984-0950.

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

Water lilies, pink, $4; red, $8 plus post. Tom Catek, 499 Classic Vanvile Rd., Martinsburg, 25405; 363-6991.
- Seed: W.Va. Mtn. grown burly, or Finnsheep, various colors, 4 yrlg. ewes, $450. Allen Flanagan, 20138; allen.flanagan@gmail.com.
- Beans: see below.
- Seeds: see below.
- Roots: various proven heritage stock, natural, raised, truly free-range wine chemicals, $10-15. Quincy McMichael, General Delivery, Reck, 24966; 92-2922.
- Plants: seeds, various crops, native, 1/10 acre bag, 15-25 seeds, $2.50/each. Steve Otis, 340-332-8279; steve@potomachighlandsbeekeepers.weebly.com

Poultry Sales
- No ornamental, wild or game birds; eggs.
- Roosters: various proven heritage stock, naturally raised, truly free-range wine chemicals, $10-15. Quincy McMichael, General Delivery, Reck, 24966; 92-2922.
- Guinea Fowl: various breeds, $5/week. Steve Otis, 340-332-8279; steve@potomachighlandsbeekeepers.weebly.com

Sheep Sales
- Suffolk 2½ cross, ram, $150/ea., good & clean, will off/sell & deliver, $250/ea. Delmuth Kelley, 858 Plum Run Rd., Montrose, 26283; 704-8276; rhkhumfrez@gmail.com.
- Buckhannon, W.Va.
Mountwood Park Horse Camp
June 1-30, 8 p.m.
Sponsored by: Wood Co. Riding Club
Volcano Rd., Waverly, WV
Russie Davis, 588-1407
Main Park, 879-3611.

Open Trails
(Pay per day)
June 1-30
Sponsored by: Junior McLaughlin Quarter Horse
Marlinton, WV
Junior McLaughlin, 799-4910;
Myersaprfl@yahoo.com.

National Cutting Horse Assoc. Show
June 6-7, 9 a.m.
Sponsored by: National Cutting Horse Assoc.
Shawnee Farm Arena, Lewisburg, WV
Jim Johnson, 646-6666.

Fun Horse Show
June 6, 2 p.m.
Sponsored by: Lincoln Co. Fairs & Festivals
Lincoln Co. Fairgrounds, Hamlin, WV
Ami Smith, 524-2962;
iluv2trailride@yahoo.com.

Open Horse Show
June 6, 3 p.m.
Sponsored by: West Fork Riding Club
Show Grounds, Chloe, WV
Mary Hutson, 542-3122.

Fayette Co. Horseman’s Assoc. Pleasure & Contest Show
June 13, Pleasure 10 a.m.; Contest 4 p.m.
Sponsored by: Fayette Co. Horseman’s Assoc.
Honeybear Stables, Anstead, WV
Ronnie Price, 449-1535.

Barrels, Poles, Calf Roping, Team Roping Events (Timed Events)
June 13, noon
Sponsored by: Henry Arena
Henry Arena, Martinsburg, WV
Greg Maddox, 301-252-4928.

Horse Show IBRA Approved
June 13, 6 p.m.
June 14, 11 a.m.
Sponsored by: Daybrook Saddle Club
Daybrook, WV
Ronnie Price, 449-1535.

Open Kids Horse Show
June 14, 1 p.m.
Sponsored by: West Fork Riding Club
Show Grounds, Chloe, WV
Mary Hutson, 542-3122.

Day Riding Camp
June 15, 9 a.m. - 3:30 p.m.
Sponsored by: Meadow Dream Farm
Meadow Dream Farm, Nitro, WV
Georgia Morrison, 755-3921
Evis36074@aol.com.

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

KJEA Regular Point Show
June 27, 9 a.m.
Sponsored by: Kanawha Valley Horseman’s Assoc.
Winfield Riding Club Arena, Winfield, WV
Cheryl Talamachas, 361-1820
casalamachas@yahoo.com.

NHB Bar Association
June 28, 10 a.m.
Sponsored by: NHB WV05
Jefferson Co. Fairgrounds, Leetown, WV
Laurie Lee, 258-4991
Ljie2121@yahoo.com.

Wirt Co. Horse Show
June 28, Noon
Sponsored by: Heartbeats & Hoofbeats Riding for Christ, Inc.
Rt. 14, Fleak Field Lane (behind EMT Bldg.),
Annette Easton, 477-3323
Annette1012@zoominternet.net.

Mountwood Park Horse Camp
July 1-3
Sponsored by: Wood Co. Riding Club
Volcano Rd., Waverly, WV
Russie Davis, 588-1407
Main Park, 879-3611.

Open Trails
(Pay per day)
July 1-3
Sponsored by: Junior McLaughlin Quarter Horse
Marlinton, WV
Junior McLaughlin, 799-4910;
Myersaprfl@yahoo.com.

Mountaineer Horse Club Open Show Series
July 4-5, 9 a.m.
Sponsored by: Mountaineer Horse Club
WV Reedsdale Arena, Reedsdale, WV
Nicole Robson, 240-446-8969
robospor6@yahoo.com.

Open Horse Show
July 4, 1 p.m.
Sponsored by: Elk River Boots & Saddle Club
Blue Creek Showgrounds, Elkview, WV
Tack Shaffer, 988-1173.
Mark Halstead, 549-2762
markl@live.com
Jane Webb, 965-5019.

Open Horse Show
July 4, 3 p.m.
Sponsored by: West Fork Riding Club
Show Grounds, Chloe, WV
Mary Hutson, 542-3122.

Open Horse Show
July 5, 2 p.m.
Sponsored by: Lincoln Co. Fairs & Festivals
Lincoln Co. Fairgrounds, Hamlin, WV
Ami Smith, 524-2962;
iluv2trailride@yahoo.com.

Open Kids Horse Show
July 11, Pleasure 10 a.m.; Contest 4 p.m.
Sponsored by: Fayette Co. Horseman’s Assoc.
Honeybear Stables, Anstead, WV
Ronnie Price, 449-1535.

Day Riding Camp
July 20, 9 a.m. - 3:30 p.m.
Sponsored by: Meadow Dream Farm
Meadow Dream Farm, Nitro, WV
Georgia Morrison, 755-3921
Evis36074@aol.com.

To request a 2015 Equine Events Calendar, contact 304-558-3708
The WVU Farm opened its gates to more than 2,000 children from across North Central West Virginia in late April and early May for Kiddie Days. The children, from toddlers to second graders, got the chance to see what goes on at a working farm. The little hands were able to pet a cow, hold a chick, and climb on a tractor. Students and faculty of the WVU Davis College of Agriculture served as tour guides and teachers to help the kids learn about the importance of farms, big and small.

Miscellaneous Sales

No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by AKC as herding or working can be accepted.

Down on the Farm


For truck & tractor pull, round bales, rain or shine. James Roy, 679 Locust Ave., Westover, 26561; 396-5367.

Fairview Farmer’s Market

Vendors Needed

Sat. 9 a.m. - 11 a.m. June - Sept.
Outdoors (Rain or Shine)

Poppy’s Parking Lot (Next to Post Office)
318 Main St., Former WV Penitentiary
Fairview, WV

Jim Faber, 775-3366; fabwana@aol.com.

ONE HOOF AT A TIME CLINIC
June 26-28

$800/wk. incl. accommodations, great food & clinic followed by 4 extra days of riding at Shalimar Farm, Pocahontas, WV

Mickey Oake, 455-4545
alpharnet@frontiernet.net


Saddle: Tucker High Plains, walnut color, gel seat, high cantal, $1,100. William Suan, 143 Post Farm Rd., Lost Creek, 26385; 622-2223.


Potable water tank, 2,500 gal., 7” diameter, 9/16” vertical tank wall, galvanized or 3/4” threaded connector, $1 1/4” black outer & 1 1/4” white interior wall. 1 1/4”.$500. James Villiers, 2709 Cleveland Ave., Parkersburg, 26101; 933-4920.

Acreage

40 acres w/water, high water, county route, $25,000, cash or terms, Seeley, 313-673-5593.

FAIRVIEW FARMER’S MARKET

Vendors Needed

Sat. 9 a.m. - 11 a.m. June - Sept.
Outdoors (Rain or Shine)

Poppy’s Parking Lot (Next to Post Office)
318 Main St., Former WV Penitentiary
Fairview, WV

Jim Faber, 775-3366; fabwana@aol.com.


Saddle: Tucker High Plains, walnut color, gel seat, high cantal, $1,100. William Suan, 143 Post Farm Rd., Lost Creek, 26385; 622-2223.


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