Farming is in Jeff Sickler’s blood. His mother’s father owned a dairy farm. His father’s father owned a John Deere dealership and was in vegetable production. However, Sickler didn’t get into the family business until about six years ago.

“Both my grandparents would say, ‘You don’t want to get into farming. You won’t make a living.’”

The south New Jersey native arrived in West Virginia 30 years ago with no plans to continue the tradition.

“My wife signed me up for a mission trip to WV. They were building a barn for a local preacher here in town. I came down and had a great time. The next thing I knew I was leading mission trips down here,” he says.

Soon after, Sickler and his wife Lisa moved to Moatsville to do mission work full time. That lasted 26 years.

“We started growing 1,000 mums to try and make a little extra money in the fall, some extra Christmas money. We sold out in two weeks and I said, ‘I think we’re on to something.’”

Regular customers like Pam Fries say you can’t find sickler’s have the healthiest baskets. They have a better basket.

Sickler stresses they’ve been blessed with a lot of support along the way including Dr. Lewis Jett of WVU’s Davis College of Agriculture and Larry Gower, the owner of Mary’s Greenhouse in Elkins.

Today the farm is dotted with a bright red barn, high tunnels, greenhouses and several acres planted with vegetables of all varieties.

“Right now in the field we’ve planted 400 tomato plants, a couple hundred pounds of potatoes. In one of our high tunnels we have 2,000 onions and some garlic. As soon as they come out we’ll put 10,000 carrots in there,” explains Sickler. “We have squash in another high tunnel along with zucchini. We’re just harvesting the last of our Romaine lettuce and bok choy. In the third high tunnel there are 300 tomato plants, 10-12 varieties, 200 pepper plants, and lettuce between the rows.”

The hanging baskets take up two greenhouses, hanging from the ceiling and sitting on and under tables.

“The first year we grew hanging baskets we did 250. They were beautiful but they were ready 2 weeks after Mother’s Day. We learned a lot that first year,” says Sickler. “This year we grew 3,500 hanging baskets.”

Regular customers like Pam Fries say you can’t find a better basket.

“Sickler’s have the healthiest baskets. They have beautiful color combinations and the baskets don’t poop out on you in a couple of months like a lot of the store ones do. The store ones start out pretty but they don’t keep up the beautiful display like these do.”

“The farm is now a family business.
Yellow Poplar Weevil
Impacting Trees
Across the State

West Virginia’s poplar trees are under invasion. Yellow poplar weevils, a small black beetle native to West Virginia, are munching their way through trees all over the state this spring and summer. You’ll notice the leaves of poplar trees turning brown and in some cases significant leaf loss.

“The weevils have been here since before people settled this country. This is not something new. Some years are worse than others. This is one of those years,” according to West Virginia Department of Agriculture Plant/Pest Biologist Dr. Berry Crutchfield.

Most healthy poplar trees that sustain damage from the yellow poplar weevil will live but they won’t look very healthy this summer. They should spring back next year. In some cases, the weevils can seriously damage a tree if it’s under other stressors like drought.

“Yellow poplar contributes more total volume to West Virginia’s forests than any other species; therefore, there is reason for concern,” said State Forester Randy Dye. “The Division of Forestry is working with the Department of Agriculture to closely monitor this situation to help ensure the sustainability of this important forest species.”

Small poplars in residential areas can be treated with insecticide. However, when it comes to poplars that forest West Virginia’s mountains, that’s not the case. Crutchfield says there are just too many trees over too large an area to conduct a successful insecticide program.

You may notice large groups of poplar trees with the scorched appearance. The good news is the weevils will head into hibernation by mid-July and won’t be back out until next spring.

James E. Tabb delivering milk to Charles Town / Ranson area about 1920. Customers brought their milk bottles out to the wagon to fill from the milk cans.

State Dairy Farmers Keeping
Family Businesses Alive

When you talk about dairy in West Virginia, names like Tabb, Gruber, Linton and Hough are at the forefront of the industry and have been for decades. The dairy hub is located in the Eastern Panhandle. It’s an industry dating back before West Virginia became a state. In fact, in the 19th century, most families had a cow or two to fill their dairy needs.

Bob Gruber, owner of Gruber Farms in Jefferson County, can trace his family farm back to the 1700s. It’s near Charles Town, where he currently has a herd of about 170 dairy cows. He’s the third generation in the dairy business.

His grandfather George Gruber was milking cows on that same land back in the early 20th century.

“Back when I was a child there was a dairy on every corner. It seemed like everyone had a few cows and milked them,” says Gruber. “We were able to make a living doing that. Today we’re down to eight dairies in Jefferson County. That’s all that’s left. I’m one of the eight.”

The Hough brothers also belong to that exclusive group. They can trace their dairy history back four generations. Their great-grandfather owned a milk bottling operation. It was their grandfather who started the dairy business. Their father carried on the tradition at their present location near Charles Town at Oakwood Farm.

“My father, Charles Hough, was a working man, no question about that,” says Todd Hough. “When my father was a boy he and his brother milked the cows by hand twice a day!”

He passed that work ethic on to his sons. Ed is 51. Charles Hough died just last year at the age of 94.

“My father worked right up until the day he died,” says Todd.

Up until the 1940s most dairy farmers in West Virginia did things the old fashioned way, by hand and bucket. Even though other parts of the country had already started using mechanical milking machines, dairy farmers in the Eastern Panhandle held on to tradition.

“I remember when there were horses working on the farm,” says Gruber. “Back then we didn’t have a bulk tank. We had a milk cooler. You put milk in 10 gallon cans and set them in a water bath. There was a machine to keep the water cool. A truck would come along and pick those cans up. You’d manually take the cans out of the cooler and put them on the truck.”

It was a simpler time for the industry.

“My grandfather and father didn’t have to worry about all the regulations we do now,” says Todd Hough. “They just had to get the work done.”

Steve Linton’s father started milking cows by hand back in 1949 at their farm in Berkeley County near Martinsburg. In 1952, he upgraded to an automatic milking machine. In the 1960s, the Linton’s upgraded again.

“The big change was the milking parlor. That’s the nerve center of the operation,” stresses Linton.

It took Joseph Gruber a little longer to jump on the mechanized milking wagon. A major fire at the farm in 1965 burned nearly everything to the ground.

“My father was at a crossroads. He had to decide whether to continue on with dairy or do something else. He decided to stay with it,” explains Gruber.

The surviving cows went to a neighbor’s farm while family and friends rebuilt from the ground up, this time putting in a state-of-the-art milking parlor. Milk production soared.

Dairy, cont. on page 4
Fresh Fruits and Veggies Galore

Jean Smith, Director, WVDA Marketing & Development Division

July begins very warm days, a bit of humidity for some of us, and many wonderful fresh fruits and vegetables. We are very fortunate to have the space to grow our own fresh foods if we choose and if not, we are equally blessed with great farmers’ markets and/or neighbors to keep our diets balanced. For me, July is also a month of retirement. It has been my pleasure to bring the What's Cookin' column to you for many years. Agriculture is truly my passion and I have been able to work in this great industry for most of my life.

My best wishes to each of you! Please continue to support our great West Virginia producers by using and promoting their products. Don’t forget – No Farms means No Food. Happy Cooking!

Recipes

Strawberry Rhubarb Custard Meringue Pie
Recipe courtesy of the American Egg Board

**Filling:** Mix sugar and flour in medium bowl. Whisk in egg yolks, half-and-half and vanilla; beat until blended. Gently fold in rhubarb and strawberries. POUR into crust.

Place pie on rack in center of 425°F oven and bake for 15 minutes. Reduce heat to 350°F and continue baking until almost set, 25 to 30 minutes; center will jiggle slightly. Cool on wire rack 5 to 10 minutes.

**Meringue** (make immediately): Dissolve cornstarch in cold water in one cup glass measure. Microwave on high 30 seconds; stir. Microwave until mixture boils, 15 to 30 seconds longer. Remove; cover.

Beat egg whites with a teaspoon of tartar until stiff. Place cornstarch mixture over meringue in mixing bowl with whisk attachment on high speed until foamy. Beating constantly, add sugar, 1 Tbsp. at a time, at a time. Beat until glossy and stand in soft peaks. Beating constantly, add cornstarch paste, 1 to 2 Tbsp. at a time. Beat in vanilla.

Quickly spread meringue evenly over filling, starting at edge and sealing to crust all around; swirl with back of spoon. Bake in upper third of 350°F oven until lightly browned, 15 to 17 minutes. Cool on wire rack 1 hour, then refrigerate 3 to 4 hours before serving.

Recipes

Spicy Salsa with Peaches and Watermelon

¼ cup WV hot pepper jelly
1 tablespoons lime zest
¼ cup lime juice
2 cups diced, fresh watermelon, seeds removed
1 cup peeled and diced, WV peaches

In a small bowl, whisk together pepper jelly, lime zest and lime juice. Stir in watermelon, peaches, basil and chives. Season heirloom tomatoes with salt and pepper and place in decorative short glasses or small bowls. Top with watermelon, peach salsa. Garnish with basil sprigs.

Recipes

Gallie’s Succotash

| 2 cups fresh lima beans | 1 pint cherry tomatoes, halved |
| ½ small yellow onion | 2 tablespoons butter |
| 4 sprigs fresh thyme | 1 tablespoon red wine vinegar |
| 1 clove garlic | 1½ tablespoons fresh dill, chopped |
| 3 slices, uncooked lean bacon | 1½ tablespoons fresh chives, chopped |
| 1 medium sweet onion, chopped | |
| 3 cups fresh corn kernels | |

Bring first 4 ingredients and 2 cups water (or enough to cover vegetables) to a boil. Reduce heat and simmer, stirring occasionally for approximately 20 minutes or until beans are tender. Drain beans, reserving ¼ cup of the cooking liquid. Discard the onion, thyme and garlic clove.

Cooked bacon in a large skillet over medium heat until crisp. Remove bacon from skillet, drain on paper towels and crumble. Keep 2 tablespoons of bacon drippings. Add chopped sweet onion and corn kernels. Saute’ until corn is tender (about 5 minutes). Add tomatoes, cooked lima beans and reserved cooking liquid. Stir occasionally and cook for another 5 minutes. Stir in butter, vinegar, dill and chives. Place in a serving dish and top with crumbled bacon.

Recipes

My Favorite Sugar Cookies

1 cup butter, softened
1 cup vegetable oil
1 cup granulated sugar
1 cup confectioner’s sugar
2 eggs
1 teaspoon vanilla extract
4½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

In large bowl, combine butter, oil and sugars. Mix well. Add eggs, one at a time, and beat well with mixer. Add vanilla; mix well. In separate bowl, combine flour, baking soda and cream of tartar.

Combine dry mixture into creamed mixture, slowly mixing well after each addition. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 375°F for 8-10 minutes or until lightly browned. Remove from baking sheets and cool on wire racks.

Recipes

Delicious Chicken Skewers and Corn Salad

¼ cup ketchup
2 tablespoons honey
1 tablespoons Worcestershire sauce
1½ pounds boneless, skinless chicken breasts
Salt and pepper to taste
Vegetable oil for the grill
6 ears corn, shucks removed
1 tablespoon butter, cut into pieces
2 green onions, sliced thinly

Soak 20 wooden skewers in warm water (soaking prevents them from burning). Heat grill to medium-high.

In small bowl, combine ketchup, honey and Worcestershire sauce. Mix well; set aside. Slice chicken lengthwise into 20, ¼-inch strips. Thread chicken strips onto skewers. Season each skewer with salt and pepper to taste.

Lightly oil the grill. Cook chicken strips, turning as needed, to prevent burning and until thoroughly cooked, approximately 6 minutes. Baste chicken strips with ketchup-honey mixture; cook for an additional 2-3 minutes.

During the last 4 minutes of the chicken cooking time, place ears of shucked corn on the grill. Turn corn frequently to prevent burning, but do let grill marks form. Total cooking time for the corn should be 5 minutes.

Cut corn kernels off of cob and place in bowl. Add thinly sliced green onions and butter. Toss and lightly season with salt and pepper. Serve with chicken skewers!
Mineral County FFA Gets Hands-on Experience with Commerical Meat Grinder

It was a gift with a purpose. The Mineral County Vocational Center received a grant from the West Virginia Department of Agriculture to help purchase a commercial meat grinder back in 2013. Two graduating classes of FFA students have now had the chance to use the machine and the results, according to Agriculture Education teacher Carol Webb, have been grade-A.

“I think it’s extremely important to get real world, hands-on opportunities. This machine certainly helps students put product on the table and helps them understand the concept ‘farm to table,’” explains Webb.

This past school year, 30 FFA students used the grinder to process their pork after the Ham, Bacon and Egg Show. It was also used in multiple Agriculture Education classes.

Daniel Michael, a 2015 graduate of Keyser High School says the addition of the grinder in the meat lab made a big difference.

“I’ve used it a lot. It’s helped us out and makes everything go faster.”

The Hobart grinder didn’t come cheap. That type of commercial equipment runs about $10,000. Webb believes they’ve already got their money’s worth.

“I see a lot of my students put what they’ve learned into practice. Whether that be in an entrepreneur aspect with their own business or students that are going to apply those skills as future Agriculture Education teachers and Animal Science majors,” explains Webb.

Sarah Page is one of them. The 2015 graduate of Keyser High School plans on heading to Ohio State in the fall to study Meat Science.

“We used to just take the front quarter of the beef. That’s all we could process. Now we can take the whole carcass. We can mix it and run it through twice so we get a good texture to it,” and a great price for the meat according to Page.

Webb says the grinder has become an indispensable component of their meat lab.

“The assistance from the WVDA was the money that helped make this feasible. Without their support, it probably would never have happened!”

Webb stresses her fellow Ag Ed teachers Charlie Bennett, Julie Sion, and John Ritchie keep the FFA students ahead of the curve and ready for any agriculture challenge they’ll face in the future.

Dairy, cont. from page 2

The 60s were a pivotal time for West Virginia’s dairy industry. That’s when farmers decided to stay in or get out of the business.

Gruber remembers his dad giving him the choice. It happened just before he graduated from Shepherd College with degrees in mathematics and administration.

“Dad and I were in the barn milking one morning. He said, ‘Boy, you got a job lined up?’ I said, ‘I do.’” He looked at me in a funny way. I think I surprised him. He said, ‘What might that be?’ I said, ‘It’s coming back here and milking cows.’ He gave me the father/son speech saying there were easier things out there to do. I said, ‘No, this is what I want to do.’ He smiled at me,” remembers Gruber.

“He gave me that opportunity to get an education and do something else if I wanted to,” says Gruber. “I’m 63 and I’m still here milking cows and farming the farm. I can honestly say I don’t have any regrets with that decision. The farm has been good to me. The cows have been good to me.”

The Hough brothers agree.

“We didn’t know anything but cows. There’s never been a day in either of our lives we haven’t had to milk cows. I never had much thought about doing something else,” says Todd Hough.

Steve Linton is one of four brothers and a sister who decided to keep the family farm going after their father passed away in 1980.

“It didn’t seem like work. It’s something you have to enjoy or you wouldn’t be here,” explains Linton. However, all these farmers say “fun” isn’t enough to keep a dairy open and thriving these days.

“Most successful dairies take a lot of work and planning,” says Ed Hough. “It’s a whole lot of things put together. We’ve been lucky on a lot of fronts in this business. We’ve made good decisions.”

Gruber agrees.

“I have diversified. I have 170 milk cows, 35 beef cows, 250 hogs, plus I grow all of the food for the cows on the farm: wheat, barley, corn, and soybeans.”

As for Linton, he says success depends on a 365-day mentality.

“It’s a daylight to desk job, seven days a week.”

All the farms now rely on milking machines. The Houghs have a 20-cow milking parlor which they say speeds things along.

“I remember when we had three or four cans of milk every other day. Currently, I make 4,400 gallons every other day,” says Gruber. That milk goes through a pipeline and into a holding tank.

As for the price of milk, it’s been a steady rise for the past decade with a few bumps in the road. A big bump came this spring when prices fell nearly 40 percent.

The most recent statistics, collected back in 2013, show 152 million pounds of milk were produced in West Virginia in 2013. Receipts from the milk market totaled $30.5 million.

As for the future of these family-owned dairies, Linton hopes at least a couple of his grandchildren will follow in his footsteps. He has no plans to go elsewhere anytime soon.

“I don’t think I’ll ever retire. I’ll just expire!”

Same for the Hough brothers.

“I don’t ever plan on retiring,” says Ed.

“I don’t plan on retiring either! We’re not the kind of people that are going to retire and sit down and do nothing,” explains Todd.

Gruber also doesn’t have plans to hang up his barn boots anytime soon.

“This life has been challenging but it’s been a good life. It’s a good life for sure!”

Sickler, cont. from page 1

“Originally it was just me and my wife. Two years ago my youngest son, who was working for Apple, called and said ‘Do you have a place for me at the farm?’ We were thrilled to have him,” says Sickler.

Three months ago his oldest son also started working full-time on the farm.

“I have my two boys. That’s been a blessing. Then my daughter lives right on the corner. She helps out all the time. It’s good to have our family here. That was our dream.”

Expansion is in the Sickler’s future. This year they added 600 flats of vegetable starts, 400 flats of bedding plants, and patio pots. The sky is the limit.

Even with all that activity, farming doesn’t pay all the bills. The Sickler’s have a snow removal business to make extra cash.

“If we didn’t have a mortgage on the farm and a $1,000 a month truck payment, we’d be close to making it.”

Still, Sickler says farming is a viable career.

“If somebody loves farming and is willing to work hard, they can make a living. However, they have to think out of the box!”

What would Sickler’s grandparents think about his chosen profession?

“Farming is in our blood. My grandparents would probably smile right now,” says the farmer with a big smile of his own.

You can find Sickler Farm products at the Morgantown and Elkins Farmers’ Markets. They also sell straight from the farm located at 1739 Chestnut Ridge Road in Moatsville, WV. You can reach them at 304-457-6615 or send them an e-mail at lisa@sicklerfarm.com.
Cattle Sales
Reg. Hereford 12/14, exc. pulp, $1,500, Lindsay Collins, 123 Collins Dr., Birch River, 26610; 649-2144.
Reg. Hereford bulls, all age groups, $2,000/ea., Bobby Daniel, P.O. Box 214, Fairdale, 25539; 575-7585.
Reg. Black Angus 8-10-mo. heifers, low birth wt., very high weaning & EPDs, easy handling, vac., $2,000/ea. Fred Edeger, 1471 Bingamon Rd., Worthington, 26591; 592-2717.
Reg. Polled Cattle. All age groups. Contact Larry Kinnard, 1208 Lee Crk. Rd., Culloden, 25541; 619-0858.

The Market Bulletin
Cattlemen:

Cattle Equipment
Kubota 4320 tractor w/adb/cab/heater, radio & 4WD, HST trans, 1.465 hrs., exc. cond., $24,000/2952; 1140 Franklin Pike Rd., Petersburg, 26684; 688-5495.

Arboretum
Dairy, cont. from page 2
Wood 5100, 3-pt. hitch stump grinder, exc. cond., $2,700. A. Boyd, 115 Bailey St., Craigslist, 25541; 253-4966.

Bingamon Rd., Worthington, 26591; 592-2717.

The Market Bulletin
Cattlemen:

Cattle Equipment
Kubota 4320 tractor w/adb/cab/heater, radio & 4WD, HST trans, 1.465 hrs., exc. cond., $24,000/2952; 1140 Franklin Pike Rd., Petersburg, 26684; 688-5495.

Arboretum
Dairy, cont. from page 2
Wood 5100, 3-pt. hitch stump grinder, exc. cond., $2,700. A. Boyd, 115 Bailey St., Craigslist, 25541; 253-4966.

Bingamon Rd., Worthington, 26591; 592-2717.

The Market Bulletin
Cattlemen:

Cattle Equipment
Kubota 4320 tractor w/adb/cab/heater, radio & 4WD, HST trans, 1.465 hrs., exc. cond., $24,000/2952; 1140 Franklin Pike Rd., Petersburg, 26684; 688-5495.

Arboretum
Dairy, cont. from page 2
Wood 5100, 3-pt. hitch stump grinder, exc. cond., $2,700. A. Boyd, 115 Bailey St., Craigslist, 25541; 253-4966.

Bingamon Rd., Worthington, 26591; 592-2717.

The Market Bulletin
Cattlemen:

Cattle Equipment
Kubota 4320 tractor w/adb/cab/heater, radio & 4WD, HST trans, 1.465 hrs., exc. cond., $24,000/2952; 1140 Franklin Pike Rd., Petersburg, 26684; 688-5495.

Arboretum
Dairy, cont. from page 2
Wood 5100, 3-pt. hitch stump grinder, exc. cond., $2,700. A. Boyd, 115 Bailey St., Craigslist, 25541; 253-4966.

Bingamon Rd., Worthington, 26591; 592-2717.
Barbour Co. Beekeepers Assoc.  
**Monthly Meeting**  
4th Thursday, 7 p.m.  
Barbour Co. Extension Office  
2 mi. south of Philippi on Rt. 250  
Contact David Prough 823-1460;  
dp-fool@hotmail.com.

**Monthly Meeting**  
1st Monday  
Braxton Co. High School, Vo-Ag Rm.  
Contact Susan Bullon, 452-8508; 
billiardsandbullion@frontier.net.

Clay Co. Beekeepers Assoc.  
**Monthly Meeting**  
May 9, b.p.m.  
Buffalo Valley Baptist Church  
Clay, WV  
Contact Eliza Clifton, 549-3024; tclifton@comcast.net.

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

**Waipri Events**

Barbour Co. Beekeepers Assoc.  
**Monthly Meeting**  
4th Thursday, 7 p.m.  
Barbour Co. Extension Office  
2 mi. south of Philippi on Rt. 250  
Contact David Prough 823-1460;  
dp-fool@hotmail.com.

**Monthly Meeting**  
1st Monday  
Braxton Co. High School, Vo-Ag Rm.  
Contact Susan Bullon, 452-8508; 
billiardsandbullion@frontier.net.

Clay Co. Beekeepers Assoc.  
**Monthly Meeting**  
May 9, b.p.m.  
Buffalo Valley Baptist Church  
Clay, WV  
Contact Eliza Clifton, 549-3024; tclifton@comcast.net.

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

**Waipri Events**

Barbour Co. Beekeepers Assoc.  
**Monthly Meeting**  
4th Thursday, 7 p.m.  
Barbour Co. Extension Office  
2 mi. south of Philippi on Rt. 250  
Contact David Prough 823-1460;  
dp-fool@hotmail.com.

**Monthly Meeting**  
1st Monday  
Braxton Co. High School, Vo-Ag Rm.  
Contact Susan Bullon, 452-8508; 
billiardsandbullion@frontier.net.

Clay Co. Beekeepers Assoc.  
**Monthly Meeting**  
May 9, b.p.m.  
Buffalo Valley Baptist Church  
Clay, WV  
Contact Eliza Clifton, 549-3024; tclifton@comcast.net.

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

**Waipri Events**

Barbour Co. Beekeepers Assoc.  
**Monthly Meeting**  
4th Thursday, 7 p.m.  
Barbour Co. Extension Office  
2 mi. south of Philippi on Rt. 250  
Contact David Prough 823-1460;  
dp-fool@hotmail.com.

**Monthly Meeting**  
1st Monday  
Braxton Co. High School, Vo-Ag Rm.  
Contact Susan Bullon, 452-8508; 
billiardsandbullion@frontier.net.

Clay Co. Beekeepers Assoc.  
**Monthly Meeting**  
May 9, b.p.m.  
Buffalo Valley Baptist Church  
Clay, WV  
Contact Eliza Clifton, 549-3024; tclifton@comcast.net.

Corridor G Beekeepers Assoc.  
**Monthly Meeting**  
1st Tuesday, 6 p.m.  
Chapmanville Middle School  
Chapmanville, WV  
Contact Tony Meadows, 524-7690; 
Fastrakhounds@outlook.com.
Open Horse Show
July 18, 1 p.m.
Sponsored by: Central WV Riding Club
Holy Gray Park, Sutton, WV
Allen or Kim Miller, 364-5576
cwrc@yahoo.com.

Open Horse Show
July 19, 11 a.m.
Sponsored by: Green Valley Riding Club
Pleasants Co. Fairgrounds, St. Marys, WV
Claude Fason, 665-7674.

Day Riding Camp
July 20, 9 a.m. - 3:30 p.m.
Sponsored by: Meadow Dream Farm
Meadow Dream Farm, Nitro, WV
Georgia Morrisson, 755-3921
Elvis360740@bchi.com.

WV Miniature Horse Show
July 25, 9 a.m.
Sponsored by: WV Miniature Horse Club
Jackson Co. Junior Fairgrounds, Cottageville, WV
Donna Wells, 740-350-2636
dkwell@suddenlink.net.

Tri-County Fair Open Horse Show
July 25, 11 a.m.
Sponsored by: Tri-County Fair Assoc.
Tri-County Fairgrounds, Petersburg, WV
Jared Miller, 669-5326
Jared.Miller@mail.wvu.edu.

WCHA Show Series (PAC Approved)
July 25, 10 a.m.
Sponsored by: WVQHA. Horsemens’ Assoc.
Broken Wheel Stables
Clark Blankenship, 923-7177
Clark_blankenship@hotmail.com.

Tri-County Fair Open Horse Show
July 25, Noon & 6 p.m.
Sponsored by: Tri-County Fair Assoc.
Tri-County Fairgrounds, Martinsburg, WV
Jared Miller, 669-5326
Jared.Miller@mail.wvu.edu.

Open Horse Show
July 25, 1 p.m.
Sponsored by: Elk River Boots & Saddle Club
Blue Creek Showgrounds, Elkview, WV
Tack Shaffer, 988-1173.
markkla@live.com
Jane Webb, 965-5019.

Fundraiser Trail Ride Weekend
July 17-18
$50 for a full weekend of camping, org. trail rides, dinner Sat., pond to swim, Bonnie & pony rides
Sponsored by: The Mort Foundation, Inc.
Camp Oak Hill, Hillsboro, WV
John & Dawn Meyer, 653-8842
Kelly Artestan, 653-6864
Josh Bennett, 334-324-5119.

Equi-Sports Hunter Horse Show
July 18-19, 8 a.m. - 5 p.m.
Sponsored by: Valley Ridge Farm, Inc.
(sanctioned by MHA & WPA PHA)
WVU Reedsville Farm, Reedsville, WV
Michele Koury, 288-8941.

Taylor Co. Fairgrounds Barrel & Pole Race
July 18-19, 10 a.m.
Sponsored by: IBRA & NPBA
Taylor Co. Fairgrounds, Grafton, WV
Kim Thomas, 826-6005
suprememartin@gmail.com.

WV Miniature Horse Show
July 18, 10 a.m.
Sponsored by: WV Miniature Horse Club
WV Interstate Fair & Exposition
Mineral Wells, WV
Donna Wells, 740-350-2636
dkwell@suddenlink.net.

Mountwood Park Horse Camp
August 1-3
Sponsored by: Wood Co. Riding Club
Volcano Rd., Waverly, WV
Ruthie Davis, 588-1407
Main Park, 679-3611.

Open Trails (Pay per day)
August 1-3
Sponsored by: Junior McLaughlin Quarter Horse
Marlinton, WV
Junior McLaughlin, 799-4910;
Myersapril8@yahoo.com.

Panhandle Equine Assoc. Open Horse Show
August 1, 10 a.m.
Sponsored by: Panhandle Equine Assoc.
Marshall Co. Fairgrounds, Moundsville, WV
Jennie Wright, 238-8332
Jwright7071@outlook.com.

KVHA Regular Point Show
August 1, 9 a.m.
Sponsored by: Kanawha Valley Horseman’s Assoc.
Winfield Riding Club Arena, Winfield, WV
Ljlee2121@yahoo.com.

Open Horse Show
August 1, 3 p.m.
Sponsored by: West Fork Riding Club
Show Grounds, Chloe, WV
Mary Hutson, 542-3122.

Open Horse Show
August 1, 2 p.m.
Sponsored by: Lincoln Co. Fairs & Festivals
Lincoln Co. Fairgrounds, Hamlin, WV
Ami Smith, 524-2863
Iluv2trailride@yahoo.com.

Broken Wheel Stables Barrel Series (IBRA)
August 8, 11 a.m.
Sponsored by: Donnie Dams Farm
Broken Wheel Stables
Randi Dove, 923-2692
Randi_dove2005@hotmail.com.

Barrels, Poles, Calf Roping, Team Roping Events (Tied Events)
August 9, 2 p.m.
Sponsored by: Nicholas Co. Equine Assoc.
Henry Arena, Martinsburg, WV
Greg Maddox, 301-252-4928.

Open Horse Show
August 9, 3 p.m.
Sponsored by: Bluegrass Riding Club
Barrels, Poles, Calf Roping, Team Roping
Sponsored by: Lincoln Co. Fairgrounds, Hamlin, WV
Ami Smith, 524-2863
Iluv2trailride@yahoo.com.

Open Horse Show
August 9, 11 a.m.
Sponsored by: Daybrook Saddle Club
Daybrook, WV
Ronnie Price, 449-1535.

Horse Show IBRA Approved
July 26, Noon
Sponsored by: Heartbeats & Hoofbeats Riding for Christ, Inc.
Rt. 14, Fleak Field Lane (behind EMT Bldg.), Daybrook, WV
Laurie Lee, 258-4991
Ljlee2121@yahoo.com.

Kentucky Classics - 3-Day Classic
August 9-12
Sponsored by: Kentucky Classics, Inc.
Washington County Fair Center, Frankfort, KY
Laurie Lee, 258-4991
Ljlee2121@yahoo.com.

State Fair of WV
August 14-23
State Fairgrounds
Lewiysburg, WV
Contact 645-1090

Mountaineer Horse Club Open Show Series
July 4-5, 9 a.m.
Sponsored by: Mountaineer Horse Club
WVU Reedsville Arena, Reedsville, WV
Nicole Robosson, 240-448-6969
roboossoph@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.
markkla@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.

Harness Horse Show
July 5, 2 p.m.
Sponsored by: Lincoln Co. Fairs & Festivals
Lincoln Co. Fairgrounds, Hamlin, WV
Ami Smith, 524-2863
Iluv2trailride@yahoo.com.

Young Horse Show
July 7, 6 p.m.
Sponsored by: Nicholas Co. Equine Assoc.
Summersville Memorial Park, Summersville, WV
Candi Nash, 618-0732.

Barrel Horse Show
July 9, 6 p.m.
Sponsored by: Nicholas Co. Equine Assoc.
Summersville Memorial Park, Summersville, WV
Candi Nash, 618-0732.

Farm Implemet Pull
July 10, 6 p.m.
Sponsored by: Nicholas Co. Equine Assoc.
Summersville Memorial Park, Summersville, WV
Candi Nash, 618-0732.

Equine Events 2015
Mountwood Park Horse Camp
July 1-3
Sponsored by: Wood Co. Riding Club
Volcano Rd., Waverly, WV
Ruthie Davis, 588-1407
Main Park, 679-3611.

Open Horse Show
July 11, 1 p.m.
Sponsored by: Nicholas Co. Equine Assoc.
Summersville Memorial Park, Summersville, WV
Candi Nash, 618-0732.

Fayette Co. Horsemans’ Assoc. Pleasure & Contest Show
July 11, 10 a.m.; Contest 4 p.m.
Sponsored by: Fayette Co. Horsemans’ Assoc.
Horse Barn, Anstead, WV
Holly Burley, 640-1925
Holly_burley@yahoo.com.

Barrels, Poles, Calf Roping, Team Roping Events (Tied Events)
July 11, 2 p.m.
Sponsored by: Henry Arena
Henry Arena, Martinsburg, WV
Greg Maddox, 301-252-4928.

Open Horse Show
July 11, 3 p.m.
Sponsored by: Bluegrass Riding Club
Blue Grass Riding Club Show Grounds, Spencer, WV
Dona Kee, 789-3004
Bluegrassride2015@yahoo.com.

WCHA Show Series (PAC Approved)
July 25, 10 a.m.
Sponsored by: WVQHA. Horsemens’ Assoc.
Broken Wheel Stables
Clark Blankenship, 923-7177
Clark_blankenship@hotmail.com.

Tri-County Fair Open Horse Show
August 8, 6 p.m.
Sponsored by: Nicholas Co. Equine Assoc.
Taylor Co. Fairgrounds, Grafton, WV
Kim Thomas, 826-6005
suprememartin@gmail.com.

Open Horse Show
August 9, 6 p.m.
Sponsored by: Daybrook Saddle Club
Daybrook, WV
Ronnie Price, 449-1535.

NBHA Barrel Show
August 9, 12 noon
Sponsored by: NBHA WV05
Jefferson Co. Fairgrounds, Leetown, WV
Laurie Lee, 258-4991
Ljlee2121@yahoo.com.

NBHA Barrel Show
August 9, 12 noon
Sponsored by: NBHA WV05
Jefferson Co. Fairgrounds, Leetown, WV
Laurie Lee, 258-4991
Ljlee2121@yahoo.com.

State Fair of WV
August 14-23
State Fairgrounds
Lewiysburg, WV
Contact 645-1090

All equine require a negative one year Coggins test.
All out-of-state equine require a current Certificate of Veterinary Inspection.
July 27........ Plant peppers for fall crop.
July 28....... Seed summer squash for fall crop.

August
Aug. 1........ Add non-seed bearing weeds to compost.
Aug. 3......... Water plants deeply each time.
Aug. 4........ Seed beans and peas for fall crop.
Aug. 5........ Seed spinach.
Aug. 6........ Seed fall cabbage.
Aug. 7........ Plant cabbage for fall crop.
Aug. 8........ Plant Chinese cabbage.
Aug. 10....... Seed lettuce for fall crop.
Aug. 11....... Watch for downy mildew.

PRESTON CO. TRACTOR & MACHINERY SHOW
Featuring Flea Market, Arts & Crafts
July 25, 8 a.m. - 5 p.m.
July 26, 8 a.m. - 4 p.m.
WVU Reedsville Farm
155 WVU Reedsville Farm Dr.
Morgantown, WV 26508

Watch for downy mildew.