Kellan’s grandfather, who purchased the Misty Mountain Farms got started with hopefully a national show at some point.”

and to compete at local fairs, the state fair and also our passion to raise competitive lambs in the barn. “This is kind of our side business. It’s not our full-time job. But it’s our dream to have our own legacy for the farm and for the sheep.”

When her grandmother was alive, there were upwards of 400 commercial sheep on the farm. However, when she passed away, Kellan says the sheep were too much work for her father alone on top of his other duties. That’s when she and Andy, newly married, stepped in.

“I knew my grandmother would want us to continue this, so we have.”

Andy and Kellan started out with just 10 ewes four years ago. Today, that number is up to 2 rams, 60 ewes and Andy’s lost count of the lambs.

“I think I slept in my truck more than I did my bed this lambing season,” he laughs. “I think we lambed 25-30 ewes in four days!”

The ewe business isn’t their full-time gig. Andy works as a loan officer for Farm Credit, Kellan works as a speech pathologist in the local school system. But their dream is to one day be full-time farmers.

“We want to create our own legacy for the kids,” stresses Andy.

The Cumberland’s don’t raise their sheep for meat or the fiber, their focus is club lambs for 4-H and FFA students. The couple also works with their customers to find the right lamb. They’ll discuss what the client is looking for and how they plan to show the animal.

“We kind of stand back and let them [the clients] do the picking. If they’re picking the right ones, we keep our thoughts to ourselves. If we feel they’re picking out something that’s not where they want to be, we’ll interject and try to explain why it may not be the lamb for them,” explains Andy. “But ultimately, it’s their choice.”

The cost of a club lamb from Misty Mountain Farm can go upwards of $1,500. Andy stresses you’re not just getting a lamb but a lineage. Genetics are key. So far, the Misty Mountain lambs have won blue ribbons at county fairs and have shown at the state fair.

“It’s a tough business. There’s a lot of good sheep in West Virginia,” Andy stresses. “But we know we’re going in the right direction. We’re not at the bottom, but we’re not at the top either. To have a competitive flock in five, six, seven years, that’s our goal. This is a long-term project.”

As for the kids, Kate is already showing lambs at the local level. Chase just loves being in the ewe barn with his Dad.

“The kids are in here attempting to feed the lambs, maybe creating a little more dust more than anything,” laughs Andy. “But they like to help out. They can be part of it and grow up in it.”

Now that the lambing is over, Andy says he might be getting a little more sleep but there’s still the weening to do and visits from FFA and 4H members to pick out their favorite lamb. Then comes the breeding and the cycle starts all over again.

“It’s been a challenging year. But the more challenges, the more you learn, and the more you learn, the more you want to do it,” says Andy.

To find out more about Misty Mountain Farms, check out their page on Facebook.
How Sweet It Is…Mountain State Maple Days

It’s the sweetest time of the year for West Virginia’s maple syrup producers -- Mountain State Maple Days. The annual celebration of all things maple kicked off February 24 when nine maple producers opened their sugar shacks to the public.

Keith Heasley of Heasley Homestead Maple in Bruceton Mills welcomed 70 visitors during the first Maple Day. Production was in full swing with sap running through his lines and syrup cooking down on a wood-burning stove.

“It has been a great turnout,” said Heasley. “People are just really curious to see how we take the sap and turn it into syrup.”

The maple industry celebrated a second Mountain State Maple Day on March 17, with 15 maple houses across West Virginia participating.

Rich Flanigan, the president of the West Virginia Maple Syrup Producers Association (WVMSPA) and owner of Flanigan Family Maple in Wayne County, stressed the purpose of the Mountain State Maple Days is to make people aware of the maple industry.

“Maple syrup is not just made in Vermont or New England. Some of the finest syrup in the world is produced right here in West Virginia by our producers. Maple Days allows us to showcase our members and provides local residents a glimpse of what really goes into making maple syrup,” said Flanigan.

West Virginia’s maple industry is growing year by year. According to the 2017 National Maple Survey, West Virginia produced more than 9,000 gallons of syrup. That number is expected to increase this year.

For more information about the industry, contact the WVMSPA at https://www.facebook.com/wvmaplesyrup.

Kent’s Reflections — Governor, Legislature Fund Vets to Ag Program

What started out as a conversation between myself, then a candidate for the Commissioner of Agriculture, and retired Army Captain James McCormick back in 2012 has blossomed into a full-fledged program. I was not the victor that year, but the conversation continued. Two years later, the West Virginia Legislature passed Senate Bill 469 establishing the Veterans and Warriors to Agriculture program. McCormick was hired, shortly after, by the West Virginia Department of Agriculture (WVDA) to spearhead the Vets to Ag program. It was a daunting task at the time because the Legislature did not establish a funding source to pay for the program.

Despite the lack of money, the program has been a huge success. To date, 350 veterans have enrolled in the program. Dozens have received in-the-field training by fellow veterans. This is due largely to volunteers like Ed Forney and Eric Grondon who are also veterans and successful beekeepers.

According to the Secretary of State, 152 veteran-owned small businesses have been established. Most importantly, eight veterans credit the program for saving their lives.

If it is the goal of our state government to create economic growth while providing essential services to its citizens, the Veterans and Warriors to Agriculture program has met both criteria. Moving forward, we have laid a sound plan for the program. Its success will depend on funding. Discussions have and will continue to take place on the creation a nationwide Veterans to Agriculture training program hosted at the Cedar Lakes Conference Center. Additional monies will bring these conversations into reality resulting in more training opportunities, more materials being made available and obtaining federal grants from the United States Department of Agriculture (USDA).

When I was elected Commissioner of Agriculture in 2016, West Virginia was in a budget crisis with no clear pathway to fund the Vets to Ag program. Now in 2018, with the state back in the black, myself and fellow supporters met with lawmakers to discuss funding for the Veterans to Warriors Agriculture program for the first time since its inception. We set an initial request of $250,000, a small amount considering a $4.4 billion general revenue state budget. Understandably, the Legislature was focused on several other issues including dealing with outcries from teachers and service personnel. However, our message was simple, we cannot forget promises we made to our veterans. As a state with one of the highest per capita veteran populations in the country, veteran’s issues should always be priority for our elected officials.

With the budget for fiscal year 2019 now enacted, we are happy to report the Governor and the Legislature heard our call. The Veterans and Warriors to Agriculture program will have state support for the first time in four years. We are excited to move West Virginia’s program forward and be the lead on a national stage for veteran-agriculture initiatives. Our program is a hand-up for individuals, not a hand-out. These men and women have served our country. This is the least we can do to help with the transition back to civilian life. If you have a chance, call your Legislator and tell them, “thank you” for supporting the WVDA Veterans and Warriors to Agriculture program. For us, it is time to get to work.

Semper Fi,
75th Annual Ham, Bacon and Egg Show

For the past 75 years, FFA students have showed off all their hard work during the annual West Virginia Ham, Bacon and Egg Show and Sale. This year’s event, held on March 12th, kicked off at the Governor’s mansion with a reception and dinner for FFA members, elected officials, bidders and longtime supporters. The sale took place in building 7 of the Capitol complex where 111 entries from across the state went up for auction in front of a packed house.

In 1941, the first year of the sale, the champion ham sold for $23.63. This year’s champion ham, weighing in at 24 lbs., raised by Luke Chipp of Doddridge FFA, went to Tripletl Enterprise for a bid of $5,040.

“I think my heart stopped,” said Chipp of the bid.

Cody Soles of Hundred FFA raised the Champion bacon which weighed in at 9 lbs. and sold for $1,575 to Kroger. Kroger was also the winning bid for Autumn Radford’s Champion eggs, selling for $1,100. The total for this year’s sale was $37,110.

“These young people have learned a lot throughout this process,” stressed Commissioner of Agriculture Kent Leonhardt. “Valuable lessons are not the only benefit. All the proceeds from the sale go toward future FFA projects or endeavors.”

Over the past 75 years, the state sale has raised more than $1.4 million for FFA students.

Ron Morrison and Greg Murphy of Ronald Morrison Auction Services donated their time to auction off the items.

Helping Farmers Grow: WVDA Rural Rehabilitation Loan Program

The West Virginia Department of Agriculture’s Rural Rehabilitation Loan Program provides loans up to $250,000 to individuals or businesses for starting, purchasing or expanding a farm operation; to assist farmers who have suffered financial setbacks from natural disasters or who need additional resources with which to redirect or maintain profitable farming operations or for other agricultural businesses. Loans are made for a term of up to 20 years and must be fully secured. The application is available on the West Virginia Department of Agriculture’s website at: http://agriculture.wv.gov/divisions/executive/Pages/Rural-Rehabilitation-Loan-Fund.aspx. The loan committee meets quarterly to review loan applications. Questions about the program or application can be directed to Susan Baxter, loan program coordinator, at (304) 558-2221 or sbaxter@wvda.us.

Seeking Growers for 2018 Strawberry Festival Sale

Fresh, local strawberries are needed for this year’s West Virginia Strawberry Festival to stock a “Strawberry Market” planned for May 18-19. The sale is open to any West Virginia grower who can deliver berries to the sale. Berries can also be entered in the “Sweetest Berry” contest and auction next door to the sale. Interested growers should contact organizer Buddy Davidson at 304-541-5932, or bdavidson@wvda.us.

Mark Your Calendar!

The West Virginia State Farm Museum will host an Antique Gas Engine Show May 5-6, from 9 a.m. – 5 p.m. each day at the museum grounds, just north of Point Pleasant. The event will feature an antique and farm tractor pull Saturday at 1 p.m. Worship services will be held at the log church Sunday at 9 a.m. A gospel sing will be held that afternoon at 1:30 p.m. The Country Kitchen and Store will be open both days. The “Heavenly Archers” will host a “critter dinner.” Children will have the opportunity to shoot blunt-tip arrows as well. For more information, call the Farm Museum office at 304-675-5737.
The First Taste of Spring

Spring has sprung and that means the first, fresh produce of the year is popping up from the ground. Ramps are a West Virginia delicacy. The folks in Ravenswood, home of the Feast of Ramson (April 21), pig out on the pungent plant. Thousands of people from near and far turn out for the annual ramp dinner. Another spring treat is kale. It’s hardy and can handle the freeze/thaw of early spring. Both kale and ramps are featured in this month’s recipes. Not only are they green and good for you, they also taste great! (All the recipes come from the West Virginia Farmers Market Association “WV Foods and Flavors: Recipes from Farmers Markets” cookbook.)

Mama Pearls’ Nutmeg Greens

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>pound kale, collards, or mustard greens</td>
<td>1</td>
</tr>
<tr>
<td>tablespoon olive oil</td>
<td>1</td>
</tr>
<tr>
<td>medium onion, chopped</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon ground nutmeg</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon Bragg Liquid Aminos or soy sauce</td>
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</tbody>
</table>

Bring 4 cups of water to boil in a medium saucepan. Chop greens into medium bite-sized pieces. Add greens to water and cook on medium heat until just tender, about 7-10 minutes. Drain. Heat olive oil in a large skillet over medium heat and sauté onion until tender, about 7-10 minutes. Add parboiled greens. Sprinkle with nutmeg and Braggs or soy sauce. Cook, covered, over medium heat until greens are tender, about 20 minutes, or longer to taste. Add small amounts of water as needed to keep the greens moist.

West Virginia Onion & Ramp Soup

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>tablespoon olive oil</td>
<td>1</td>
</tr>
<tr>
<td>large white onions, sliced thinly</td>
<td>4</td>
</tr>
<tr>
<td>large yellow onions, sliced thinly</td>
<td>4</td>
</tr>
<tr>
<td>large red onion</td>
<td>1</td>
</tr>
<tr>
<td>pound ramp bulbs, trimmed and cut into thin strips</td>
<td>1</td>
</tr>
<tr>
<td>6 cups low-sodium beef broth</td>
<td></td>
</tr>
<tr>
<td>6 cups water</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons Worcestershire sauce</td>
<td></td>
</tr>
<tr>
<td>3 ounces Swiss cheese, grated pepper to taste</td>
<td></td>
</tr>
</tbody>
</table>

Heat the olive oil in a stock pot over medium heat. Add the onions and ramps and sauté until tender, about 12 minutes. Add the beef broth, water, and Worcestershire sauce. Bring to a boil, then reduce heat and simmer until broth has reduced slightly and onions are very soft, about 1 hour. Add pepper to taste.

To serve, place 2 tablespoons of the cheese in a soup bowl and ladle the hot soup over the cheese.

Ramp Quiche

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>cups uncooked grated potatoes</td>
<td>3</td>
</tr>
<tr>
<td>tablespoons olive oil</td>
<td>3</td>
</tr>
<tr>
<td>eggs, beaten</td>
<td>1</td>
</tr>
<tr>
<td>cup water</td>
<td>½</td>
</tr>
<tr>
<td>⅛ cup dry milk powder</td>
<td></td>
</tr>
<tr>
<td>¼ cup salt and pepper</td>
<td></td>
</tr>
<tr>
<td>1½ cups ramps, chopped</td>
<td></td>
</tr>
<tr>
<td>4 ounces low-fat grated cheddar cheese</td>
<td></td>
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</tbody>
</table>

Heat oven to 425 degrees. Mix the grated potatoes and oil together in a bowl. Press the potatoes into the bottom and sides of a 9” pie pan. Bake until just starting to brown, about 15 minutes. Add parboiled greens. Sprinkle with nutmeg and Braggs or soy sauce. Cook, covered, over medium heat until greens are tender, about 20 minutes, or longer to taste. Add small amounts of water as needed to keep the greens moist.

SEE A POTENTIAL INVASIVE PEST?

Send us a photo with your name and contact info to bugbusters@wvda.us or (304) 558-2212.

Ag Census Forms Still Being Accepted

If you’re a procrastinator and did not return your 2017 Census of Agriculture form by the February 5th deadline, it’s not too late to be counted. Charmaine Wilson, the West Virginia State Statistician for the United States Department of Agriculture (USDA), stressed the National Agriculture Statistical Service (NASS) will continue to accept census forms through the spring to get a complete and accurate picture of U.S. agriculture.

“If everyone is counted, the 2017 Census of Agriculture data will help to restore additional funding needed to bring underserved programs (beginning farmers, women farmers, veterans, etc.) to better levels,” said Wilson.

The census gives the NASS an accurate picture of agriculture activity within the state. From the number of pig farmers to how many people are growing microgreens, census data plays a big role.

If you haven’t filled out your form, now is the time to do so. You have the option to report online at https://www.agcounts.usda.gov/cawi or mail your form in the return envelope supplied to you.
### WEST VIRGINIA FEEDER CATTLE SALES
#### 2018 SPRING SCHEDULE

**Sponsored by:** West Virginia Livestock Auction Markets and West Virginia Cattlemen’s Association

<table>
<thead>
<tr>
<th>TYPE OF SALE</th>
<th>LOCATION</th>
<th>DAY</th>
<th>DATE</th>
<th>TIME</th>
<th># OF HEAD</th>
<th>PHONE</th>
</tr>
</thead>
<tbody>
<tr>
<td>F, G, T</td>
<td>SOUTHBRANCH</td>
<td>SAT.</td>
<td>APR. 7</td>
<td>10:00 A.M.</td>
<td>1,000</td>
<td>(304) 538-6050</td>
</tr>
<tr>
<td>G, B, FG, T</td>
<td>WESTON</td>
<td>SAT.</td>
<td>APR. 7</td>
<td>10:00 A.M.</td>
<td>400</td>
<td>(304) 269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>JACKSON CO.</td>
<td>SAT.</td>
<td>APR. 7</td>
<td>11:00 A.M.</td>
<td>250</td>
<td>(304) 373-1269</td>
</tr>
<tr>
<td>G</td>
<td>MARLINTON</td>
<td>FRI.</td>
<td>APR. 13</td>
<td>7:30 P.M.</td>
<td>500</td>
<td>(304) 799-6593</td>
</tr>
<tr>
<td>G, FG, T</td>
<td>SOUTH BRANCH</td>
<td>SAT.</td>
<td>APR. 14</td>
<td>10:00 A.M.</td>
<td>1,000</td>
<td>(304) 538-6050</td>
</tr>
<tr>
<td>FG, T</td>
<td>WESTON</td>
<td>SAT.</td>
<td>APR. 14</td>
<td>10:00 A.M.</td>
<td>300</td>
<td>(304) 269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>JACKSON CO.</td>
<td>SAT.</td>
<td>APR. 14</td>
<td>11:00 A.M.</td>
<td>500</td>
<td>(304) 373-1269</td>
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<tr>
<td>G, T</td>
<td>BUCKHANNON</td>
<td>TUE.</td>
<td>APR. 17</td>
<td>9:00 A.M.</td>
<td>500</td>
<td>(304) 472-5300</td>
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<tr>
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<td>APR. 21</td>
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<td>(304) 538-6050</td>
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<tr>
<td>FG, T</td>
<td>WESTON</td>
<td>SAT.</td>
<td>APR. 21</td>
<td>10:00 A.M.</td>
<td>300</td>
<td>(304) 269-5096</td>
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<td>JACKSON CO.</td>
<td>SAT.</td>
<td>APR. 21</td>
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<td>300</td>
<td>(304) 373-1269</td>
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<tr>
<td>G, FG</td>
<td>TERRA ALTA</td>
<td>FRI.</td>
<td>APR. 27</td>
<td>2:00 P.M.</td>
<td>350</td>
<td>(304) 789-2788</td>
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<tr>
<td>G, FG, T</td>
<td>SOUTH BRANCH</td>
<td>SAT.</td>
<td>APR. 28</td>
<td>10:00 A.M.</td>
<td>1,500</td>
<td>(304) 538-6050</td>
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<td>FG, T</td>
<td>WESTON</td>
<td>SAT.</td>
<td>APR. 28</td>
<td>10:00 A.M.</td>
<td>300</td>
<td>(304) 269-5096</td>
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<tr>
<td>FG</td>
<td>JACKSON CO.</td>
<td>SAT.</td>
<td>MAY 5</td>
<td>11:00 AM</td>
<td>400</td>
<td>(304) 373-1269</td>
</tr>
</tbody>
</table>

**FOR MORE INFORMATION, CONTACT:**

Jonathan Hall  
WV Department of Agriculture  
1900 Kanawha Blvd. E.  
Charleston, WV 25305  
304-541-5460

Kevin S. Shaffer, Ph. D.  
WVU Extension Service  
2084 Agricultural Sciences Building  
PO. Box 6108  
Morgantown, WV 26505  
304-293-2669

**Q. Do I need a new needle for each animal when I’m vaccinating?**

**A. Yes!** Using needles on only one animal and then safely discarding used needles protects the health and well-being of livestock and people. Single-use needles in the diagnosis and treatment of livestock is an important aspect of farm biosecurity. Needles contaminated with blood or tissue can act as fomites, carrying infectious agents and rapidly transmitting a disease through a herd or between herds of animals. Livestock diseases that may be transmitted via shared, dirty needles include:

- Bovine leukosis
- Bovine virus diarrhea
- Bluetongue
- Anaplasmosis
- Caprine arthritis and encephalitis
- Cryptosporidiosis
- Strangles
- Ringworm
- Clostridial disease (blackleg)
- Caseous lymphadenitis
- Several foreign animal diseases, such as Nipah virus

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Apiary Events

**February 16, 3-5 p.m.**
Beginner Beekeeping Class
April 7, 14 & 21, 10 a.m-2 p.m.
Contact Mike Blessings, 437-1221; mike@mikeblessing.com.

**February 17, 7-9 p.m.**
1st Tuesday, 7 p.m-9 p.m.
Contact Debbie Martin, 367-9488; debbeez7@yahoo.com.

**March 17, 10 a.m.-12:30 p.m.**
Beginner Beekeeping Class
April 7, 14 & 21, 10 a.m-2 p.m.
Contact Mike Blessings, 437-1221; mike@mikeblessing.com.

**April 4, 9 a.m.-4 p.m.**
10th Annual WV Beekeeping Conference
Contact Mr. & Mrs. Thomas, 304-445-7923; thomas@wvbeekids.com.

All bee colonies must be registered with the West Virginia Department of Agriculture.

Please contact the Animal Health Division at 304-558-2212.

**Washington County Beekeepers Association**
Focus: Commercial and Hobby Beekeeping
Meetings: 2nd Saturday of each month at the Washington County Ext./Co-op Building, 2221 4th St., St. Albans, W.Va.

**Jackson County Beekeepers Association**
Meetings: 2nd Tuesday of each month at 7 p.m.
Contact Debbie Martin, 367-9488; debbeez7@yahoo.com.

**Monogalia County Beekeepers Association**
Meetings: 1st Thursday of each month at 7 p.m.
Contact Debbie Martin, 367-9488; debbeez7@yahoo.com.

**Taylor County Beekeepers Association**
Meetings: 3rd Thursday of each month at 7 p.m.
Contact Debbie Martin, 367-9488; debbeez7@yahoo.com.

**WV Beekeepers Association**
Beginner Beekeeping Class
April 14 & 21, 10 a.m-2 p.m.
You must attend all 3 classes
50$/person or $70$/pr.
Mon Co. Ext. Office, WV West Virginia, WV
Contact Debbie Martin, 367-9488; debbeez7@yahoo.com.

**2018 MOUNTaineer REAd ANGus Classic**
VW Beef Expo
April 12-14
Jackson’s Mill
Weston WV

Featuring shows, judging contest, auction meetings, banquet, beef cook-off & six breeds of cattle.

28TH ANNUAL VW BEEF EXPO
April 12-14
New barn @ Jackson’s Mill

Featuring shows, judging contest, auction meetings, banquet, beef cook-off & six breeds of cattle.
more equip., Donald Harris, 70 Cranes Nest Rd., Middlebourne, 20149; 386-4313.

Long, 6’, tiller, $150. AC, 80, 2-bottom plows, high clearances, tip, auto reset, $450. JD, 185, 3-bottom plow, in bag, barn kept. Bernadine Harrison, 63 Bowles Ridge Rd., Liberty, 25124; 569-9106.

Gravely garage kept w/eq., $14,750; King, heavy duty scraper, $800; black box, horse scraper, $400, all exc. cond. 6’7”, 6’9”, 6’10”, 6’11”, 6’12”. Mark Farley, Fraziers Bottom, 205-927-2627.

Int’l, 454 tractor, 50 hp, ps, gas, remote, $3,000; Case IH, 8560, 4 WD, drum, exc. cond., $1,900. John Jones, 9128 Eliza Beth Pike, Elizabeth, 24843; 483-4678.


Alpine: Mike Sisson, does, reg. dairy lines health, hefd checked, good disp., $325/bob. Lynn Trustow, 6731 Crabtree Rd., Shepherdstown, 25443; 876-3630.

Goat Sales


Heirloom Fatman bean seed, $8/100, free shipping. Bruce Pringle, 1488 Loudendale Ln., Hedgesville, 25427; 984-3873.

Plant Sales

Ducks, Ancona, drake very rare, breed free; she used $50. Black Rock Bantam breeder, $25/or trade for new genetic line of the same; chickens, Black Austrloper cocks, $4.00; Rhode Island Reds, $5.00; Black, aggressive hen's, $25. Linda Snider, 2597 Midland Trail E., Lewisburg, 26401; 645-6446.

Sheep Sales

Reg. Kathadin: breeding rams, $250; 2-year-old ewes, $100. J. Taylor, 1615 Grandview Dr., We-
mer, 25312; 743-4404.

Poultry Sales

Ducks: Campbell, drake for hatch, $20 each, $100/obo. Joe Hoofney, 200 River St., Wellsburg, 26071; 989-3873.

Farm Sales

Jim, 205, 210, 240, 30’ hydraulic hay, $2,500; 40’ hay, $3,000; 50’ hay, $3,500. Bob Evans, 205 Herb Harsh Rd., Horse Shoe Rd., 26711; 375-2131.


Hay, $298,000. Homer Tignor, 850 Trace Fork Rd., Summersville, 26651; 880-1615.

Tobacco sales and rentals that is at least five (5) acres in size & located in West Virginia, sold must include accommodations (barn, equipment, warehouse, storage, etc.), new kitchen, family room, etc. Ads for the sale or rental of farm land are acceptable from individuals, but must include the above advertisements. Advertisements for hunting land, camping grounds, etc. will be charged a $10.00 rate per line.

Donkeys: 3-yr. billy, red & white dappled, can be broken, $500; Shetland stud, $300; Shetland stud with mares & geldings, pics avail., $3,000. Chris Haynes, 429 Old Pepsi Plant Rd., Princeton, 26416; 457-1031.

All Horse Parade Honoring Veterans

April 14, 2:00 p.m.

April 15, 9:00 a.m.

Fort Ashby, WV

Fort Ashby, WV

Events

EH Farmall, 50, cub tractor, $2900. Lee McLaughlin, P.O. Box 447, Beverly, 26254; 984-3873.

D-15, $3,000. Lee, 5860/00. Bob Lacy, P.O. Box 210, Laury, 26953; 989-3873.


Gravely, 201, 205, 210, 240, 30’ hydraulic hay, $2,500; 40’ hay, $3,000; 50’ hay, $3,500. Bob Evans, 205 Herb Harsh Rd., Horse Shoe Rd., 26711; 375-2131.


Hay, sq. bales, never wet, barn kept, 1st cut, $3.50/bale; 2nd cut, $3/bale. Mike Detico, 3115 Pingree Tree Rd., Buckhannon, 25201; 472-7277.


Hay, 1st & 2nd cut: 4x4, round bales, $35/bale; sq. bales, $4/bale, easy access, all stored in the dry. Eugene Finster, 894 Indianapolis Rd., Orlando, 26412; 452-8242.


Acreage: Putnam/Jackson Co., 138 A., woods, pasture, sq. bales, good wood, very dry, approx 100 bales, $250/ea. David Lester, P.O. Box 216, Enterprise, 26568; 592-2693.

Hay, sq. bales, 20’x10’, 6’ tall, $15/bale; 20’x20’, $12/bale. Larry Parsons, 276 Maple Dr., Eleanor, 25070; 543-4575.


Hay, 3, 17’x4’, round bales, easy kept, 1st cut, all dry, $120/bale. Jackie Thomas, 1255 Buck Run, Putnam, 26337; 619-8454.


Hay, 4, 5x4’, round bales, barn stored, horse quality, $30/bale; catsup type, $25/bale. Jackie Thomas, 1255 Buck Run, Putnam, 26337; 619-8454.

Sorghum/molasses pan, mill, equip. Bill Schoolcraft, 5 Reynold St., Elmwood, 25201; 962-6977.

Mulch hay, sq. bales, approx. 55 lbs., harvested this past summer, in Ritchie Co. 4x4, $4/bale. Patricia Johnson, 10404 Glendale Rd., Cairo, 26337; 382-3883.

Trailer, Featherlite, 2-horse, slant load w/alum., less than 500 miles, sleeping qtrs., $12,000. E. Harper, P.O. Box 1314, St. Craigsville, 26205; 742-8996.


Trailers. 18’. flatbed, 7 ton, 4’x6’, $200/bale. Mike Derico, 3115 Pringle Tree Rd., Buckhannon, 26743; 742-8996.

Hay, 4, 5x4’, round bales, $25/bale; sq. bales, $3/bale, near Lewis Co. Park. Mike Squires, 3421 Smith Run Rd., Weston. 26246; 341-3348.

Hay, 17, 4x5’, round bales, $25/bale; sq. bales, $3/bale, near Lewis Co. Park. Mike Squires, 3421 Smith Run Rd., Weston. 26246; 341-3348.

Hay, $35/bale; $30/bale/50+. Don Meadows, P.O. Box 514, Elenore, 26415; 659-3343.

Mulch, hay, sq. bales, approx. 55 lbs., harvested this past summer, in Ritchie Co. 4x4, $4/bale. Patricia Johnson, 10404 Glendale Rd., Cairo, 26337; 382-3883.

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