On a crisp morning in mid-March, Paul Mock is on the go. This not-so-typical farmer, from Berkeley Springs, has a lot to accomplish today. First on the agenda is a tour of his operation, Mock’s Greenhouse.

“We’re now at 30 greenhouses, nearly two acres of growing area and a diversified product base of several different kinds of lettuce, basil, cilantro, six types of cherry tomatoes, six kinds of heirloom tomatoes, cucumbers and watercress,” Paul explains as he walks the perimeter of the property.

Mock’s greenhouse is the second largest hydroponic operation in West Virginia. That means they grow their plants using mineral nutrient solutions, in water, without soil.

“Gritt’s in Putnam County is the number one hydroponic grower in the state, but we’re more diversified,” Paul says.

Paul, along with his wife Raynette, started the farm in 2005. Even though they had 33 acres, they knew they couldn’t make a go of it farming the traditional way.

“That’s the problem with farming, it’s seasonal. So are your production and income,” explains Paul.

Instead, the couple decided to go hydroponic and built three greenhouses. The first harvest in February of 2006 included red tomatoes and lettuce. Since then, the farm has grown ten-fold.

“Raynette and I have developed this into a year-round hydroponic operation. We have five, full-time people. Seasonally, we have as many as 15 people,” explains Paul. “With hydroponics you can control the environment a lot better. You get the proper growing conditions. We don’t have to worry about deer eating our produce. Insects and diseases are controlled a lot better. It all comes down to consistency.”

The Mock’s say they are in a constant state of production. Paul refers to it as the circle of life.

“When we sow our lettuce seeds, we put them in a germination room, just like any plants you’d grow at home. Once they come out of the germination room, they go into a nursery,” says Paul. “It’ll stay in there for about 10 days as the lettuce grows into larger plants. Then in the other part of the greenhouse there’s always three to four different stages of growth going on at any time during the year.

“With that we’re harvesting two times a week. There’s always lettuce in any particular house that needs harvested.”

Eighty percent of Mock’s gross revenue is from the wholesale business, mainly in the states surrounding Berkeley Springs.

“Our customers, most of them, are east of us mainly in the Maryland, Washington D.C. area. We sell to Wegman’s. Our produce ends up in several of their stores. We deliver to Whole Foods’ warehouse, and then they put our produce on their trucks to deliver to 40 of their stores in a four-state area. So, our produce goes as far west as Columbus, Ohio and as far north as Philadelphia, Pennsylvania and as far south as Richmond, Virginia,” explains Paul. “We also sell to some food distributors in the Beltway area. So, our produce then ends up in all types of places from bistro’s and cafes to hospitals and government installations.”

You can also find Mock’s produce closer to home.

“When we sow our lettuce seeds, we put them in a germination room, just like any plants you’d grow at home. Once they come out of the germination room, they go into a nursery,” says Paul. “It’ll stay in there for about 10 days as the lettuce grows into larger plants. Then in the other part of the greenhouse there’s always three to four different stages of growth going on at any time during the year.

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You can also find Mock’s produce closer to home.

“Here in Berkeley Springs, Cacapon State Park is only four miles away. They get our produce from May to December. The school system gets our lettuce several months a year here in Morgan County and one or two restaurants here in Morgan County get our produce,” says Paul. “We also sell at the Berkeley Springs Farmers Market.”

Paul, who turns 59 this year, says he and Raynette don’t plan on expanding the operation.

“Our last expansion was in 2015/2016. We are now at a comfortable position for us as a husband and wife team.”

But that doesn’t mean they’ve stopped growing altogether.

“We’ve started to grow ginger, explains Paul. “Six years ago I went to a seminar where I learned to grow ginger. I don’t want to be the ginger king of the east coast. I just want enough to take to farmers’ markets from September to Thanksgiving.”

Paul also wants to see his produce sold at one particular farmers market.

“DuPont Circle in Washington, D.C., that’s on our wish list. It’s one of the biggest farmers markets south of Philadelphia, and it’s big money.”

Meanwhile, Paul has some advice for young farmers.

“There are more opportunities in farming than there ever was. You just have to pick your starting point and pick what you like,” stresses Paul. “What we do here at Mock’s could be done in all 55 counties in West Virginia. In McDowell County you don’t have the population base within a 100-mile radius that we do, but you can still do this. You might have to be more diversified; that’s why hydroponics is nice. You can be raising poultry and have hydroponic greenhouses. This can be an add on.”

Mock’s Greenhouse is a member of West Virginia Grown. To learn more about the operation, visit their website at http://mocksgreenhouseandfarm.com/.

In April 2019, Mock’s Greenhouse was featured on the cover of the West Virginia Agriculture Bulletin with the headline: Year-Round Success. They have grown ten-fold since 2005 and now have nearly two acres of growing area, nearly 30 greenhouses, and a diversified product base of several different kinds of lettuce, basil, cilantro, six types of cherry tomatoes, six kinds of heirloom tomatoes, cucumbers and watercress. Their customers are mainly in the Maryland, Washington D.C., and Philadelphia areas, and they deliver to Whole Foods. They also sell to Wegman’s and other local markets. They grow their plants using mineral nutrient solutions, in water, without soil. Their customers include not only restaurants but also schools and hospitals. They have a constant state of production, with three to four different stages of growth going on at any time during the year. They harvest two times a week. They also grow ginger, which is one of their main products. They have a year-round hydroponic operation and are a member of West Virginia Grown.
With the 2019 Legislative Session in the books, we now have time to reflect on what our state leaders have accomplished. As a former State Senator, I know our elected officials have a tall order balancing constituent needs with the small amount of time allotted for session. This is reflected in the number of bills introduced, 1,823, versus the 294 of which made it out of committee, passed both houses and landed at the Governor’s desk by midnight on Saturday March 9, completing the legislative process.

Like a lot of agencies, our team at the West Virginia Department of Agriculture started the session with a lofty agenda. Knowing issues would have to be prioritized, we consulted with policy partners and worked with the public who were willing to loan their voice to West Virginia’s $800 million industry. This group knows agriculture has a tremendous impact on our state, but these issues don’t necessarily fall into the category of “sexy,” usually failing to hit the top of legislative agendas. Regardless, thanks in part to everyone’s effort, the agriculture community will see several changes coming to their operations this year.

Producers will see several changes including Senate Bill 285 which will allow individuals to sell homemade, non-potentially hazardous food items made in private residences. As these items are now exempt from most fees and regulations, the hope is to reduce many of the barriers for creating new agri-business. We believe the greatest impact will come from stay-at-home mothers or family farms that want to value-add their own products for sale.

House Bill 2396, the “Fresh Food Act,” will require all state-funded institutions to source five percent of their fresh produce, meat and poultry from West Virginia farmers. This commitment from our state government will provide a tremendous opportunity for producers to grow their operations through new markets.

The West Virginia Department of Agriculture will see some significant changes. Governor Justice has signed into law the creation of a “Capital Improvements Fund” that will allow the Department to begin saving money for construction and capital improvement projects. If the Department can be good stewards of taxpayer dollars, we will be able to tackle much-needed maintenance projects at the Guthrie facilities as well as the Cedar Lakes Conference Center. This will be especially important for our top-notch laboratories that need new facilities.

In addition, the Department of Agriculture will now regulate all milk in West Virginia. This legislation came out of a study group that advocated for milk regulation to be under one agency. This will allow Department employees to bring expertise to our dairy farms as well as streamline the process while reducing red tape. We hope to this will bring a much-needed boost to a struggling dairy industry.

Agriculture operations as a whole will see enhanced protections under “Right to Farm” legislation. The aim was to protect agricultural operations from nuisance litigation, if the facility has been in operation for more than one year. This is in response to lawsuits against hog farmers in North Carolina. With this law on the books, farmers should be able to continue their jobs of feeding the world without fear of frivolous lawsuits.

Determining what issues to prioritize is no easy task given the brisk nature of the session. Anybody who has advocated for issues in Charleston knows it takes a team and a strategy to ensure legislation crosses the finish line. What we accomplished was only possible because of the folks who heard our concerns and decided to work with the Department and our partners.

It also took a lot of support from our legislative leaders, Senate President Mitch Carmichael and Speaker of the House Roger Hanshaw, as well as the several delegates and senators who championed our issues. With all their help, we can proudly say 2019 was a win for West Virginia agriculture.

Semper Fi,

Kent’s Reflections — 2019: A Win for Agriculture

QUALIFIED EXEMPTION FOR THE PRODUCE SAFETY RULE

Last month, we discussed the Basic Exemption available to produce growers who grow less than $25,000 three-year average (inflation adjusted) of certain commodities or utilize their produce for home and on-farm consumption. For those who exceeded the $26,999 (2015, 2016, 2017 inflation-adjusted limit), completion of the Qualified Exemption (QE) worksheet will determine eligibility for this exemption status or inclusion in the fully qualified classification with mandatory exemption.

The Basic and Qualified Exemptions look at inflation adjusted sales so growers will want to look at their sales for 2015, 2016 and 2017 (FDA is expected to release the inflation-adjusted amount for 2018 in April). The Qualified Exemption status differs from the Basic Exemption in several key ways. Unlike the Basic Exemption, the grower must meet all three criteria in the exemption rather than one of the four in the Basic Exemption category. In addition to the criteria application, growers must include the value of all FOOD sales in the calculation. Food sales are defined as ALL commodities grown for human and animal production on the farm. This means that, in addition to gross receipts for fruits and vegetables, sales of grains for human or animal consumption, animals raised for human food, dairy products, and farm-processed food products are also factored in.

ALL of the following requirements must be met:

A. Over the previous three years, annual FOOD sales must be less than $500,000 (<$539,654 for 2015, 2016, and 2017 average, inflation adjusted).
B. Over the previous three years, sales to qualified end-users must exceed the value of sales to all other buyers.
C. More than 50 percent of your annual food sales are to qualified end users. Qualified end-users are restaurants and retail outlets within 275 miles of your farm/facility, or anywhere within West Virginia, as well as direct-to-consumer sales via a farmers’ market, farm stand or the internet.

If your operation meets the criteria for a Qualified Exemption, the grower must still meet certain modified requirements including:

- If the produce is displayed and sold in unpackaged form, such as at a farmers market, the name and complete business address of the farm where the produce was grown must be prominently displayed on a label, poster, sign or placard at the point of purchase. This information must include the street address or post office box, city, state, and Zip code.
- If the produce is packaged for retail display and sale, the same type of name and business address information must be prominently displayed on the label.

Remember, even if you think your produce is not covered or “exempt,” you are still required to do all you can to prevent contamination with harmful microorganisms in your operation.

Several resources are available for you to determine if you qualify for an exemption and learn more about the Produce Safety Rule and compliance:

1. Contact the WVDA Produce Safety Manager, Jeremy Grant, at produce@wvda.us for exemption worksheets (Basic and Qualified) and Affidavit Forms for annual filing;
2. Participate in a Produce Safety Alliance (PSA) Food Safety Modernization Act (FSMA)/Good Agricultural Practices (GAP) course on April 9, 2019 at the Preston County Workshop in Reedsville, WV. Registration: http://epay.wvsto.com/WVU/WVUANREvents/Default.aspx

Keep in mind that even if you think your produce is not covered, you are still required to do all you can to prevent contamination with harmful microorganisms.

Resource: https://extension.psu.edu/understanding-fsma-the-produce-safety-rule

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WE ARE

BERKELEY
- COX FAMILY WINERY
- KITCHEN'S ORCHARD & FARM MARKET
- MOUNTAINEER BRAND
- SISTER SUE'S HOMEMADE JAM AND JELLES
- TAYLOR'S FARM MARKET

BRAXTON
- MARY'S KITCHEN BAKERY

BROOKE
- FAMILY ROOTS FARM
- BETHANY COLLEGE APIARY

CABELL
- APPALACHIAN APICULTURE
- DOWN HOME SALADS

CLAY
- LEGACY FOODS
- ORDINARY EVELYN'S

FAYETTE
- BUTCHER'S APIARY
- UP THE CREEK

GREENBRIER
- BLOOMING ACRES
- TL FRUITS AND VEGETABLES

HAMPShIRE
- KIMNET ACRE FARM

HARDY
- BIANA VISTA FARM
- WARDEENSVILLE GARDEN MARKET

HARRISON
- RIMFIRE APIARY

JACKSON
- MAUDOX HOLLOW TREASURES
- OUT OF THIS WORLD SALSA
- SASSY GALS GOURMET TREATS

KANAWHA
- ANGELO'S FOOD PRODUCTS LLC
- HAMILTON FARMS

LEWIS
- LONE HICKORY FARM
- OLD OAKS FARM
- SMOKE CAMP CRAFT

LINCOLN
- WILKERSON CHRISTMAS TREE FARM
- SIMPLY HICKORY

MARION
- HOLIDAY'S HONEY
- ROZY'S PEPPERS IN SAUCE

MARSHALL
- HAZEL DELL FARM

MINERAL
- INDIAN WATER MAPLE COMPANY

MONONGALIA
- THE KITCHEN

MORGAN
- GLASSCOOK'S PRODUCE
- MOK'S GREENHOUSE AND FARM

NICHOLAS
- KIRKWOOD WINERY
- WOODRINE JAMS AND JELLES

OHIO
- GROW OHIO VALLEY
- THE BLENDED HOMESTEAD
- MOSS FARMS WINERY
- ROCK VALLEY FARM
- WINDSWEEP FARM

PENDLETON
- M & S MAPLE FARM
- COOL HOLLOW MAPLE
- ROCKY KNOB CHRISTMAS TREE FARM

POCAHONTAS
- BRIGHTSIDE ACRES

PRESTON
- MOUNTAINEAL APIARIES
- ME & MY BEES
- RIFFLE FARMS
- VALLEY FARMING

PUTNAM
- SAVAGE FARMS & PRIMITIVES
- TASTE OF COUNTRY CANDLES

RALEIGH
- BAILEY BEES
- THE FARM ON PAINT CREEK
- DANIEL VINEYARDS
- SHREWSBURY FARM

RANDOLPH
- THE BRYER PATCH
- W.V. WILDERNESS APIARIES

RITCHIE
- TURTLE RUN FARM

ROANE
- CHRISTIAN FARM

TUCKER
- MOUNTAIN STATE HONEY CO LLC
- CREEK SIDE FARMS

UPSHUR
- MOUNTAIN ROASTER COFFEE
- ZULI'S FROZEN LEMONADE

WAYNE
- ELM EYES FARM
- STILTLER'S APIARIES

WETZEL
- THISTLEDEW FARM
- WETZEL COUNTY FARMERS MARKET

WIRT
- STONE ROAD VINEYARD

WOOD
- IN A JAR!
- STOMP-N-GROUNDS CRAFT COFFEE

Join West Virginia Grown today!
Email wvgrown@wvda.us
or visit our website at agriculture.wv.gov.

West Virginia Grown membership list processed as of 3/18/19.

RIMFIRE APIARY
WHO: Steven Hamrick
WHAT: Honey, honeycomb, beeswax ornaments
WHERE: Clarksburg
CONTACT INFO: rimfire50@yahoo.com

“We love what we do. I think you can taste it in our products. Our customers love that we sell pure honey. We don’t add anything to it. We don’t take anything out of it. I believe that’s why we have so many repeat customers.”

SPANGLER’S FAMILY FARM
WHO: John Spangler
WHAT: Popcorn
WHERE: Linside
CONTACT INFO: facebook.com/SpanglersFamilyFarm

“We have a great product at a fair price. I think that people understand the value of helping out small farmers and the impact they have when they purchase something from a small farm like mine.”

ORDINARY EVELYN’S
WHO: Evelyn McGlothlin
WHAT: Pickled beets, jams, jellies, butters, dry mixes
WHERE: Clay
CONTACT INFO: ordinaryevelyns.com

“I make everything in small batches. I truly believe you get a better product by making smaller batches. I’m in control of everything from the ingredients I choose to the consistency of each batch. People appreciate that.”
Ramp It Up!

You know spring has sprung in West Virginia when you start to see ramps popping out of the soil. While we take them for granted here in Appalachia, in some big cities, they’re considered a delicacy. Whether you fry them up, chop them into a salad or just eat them raw, they are delicious. This month’s recipes all feature ramps. A special thanks to Dena Kline for sharing her buttermilk fried ramp recipe. If you have a recipe you’d like to share, send it to @marketbulletin@wvda.us.

Buttermilk Fried Ramps

- 8 ounces ramp greens
- 2 cups buttermilk
- 1 cup all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon cayenne pepper
- vegetable oil for frying
- salt
- lemon wedges for garnish

Trim ramp greens, set aside. Place buttermilk in a shallow dish. Combine all-purpose flour, kosher salt, black pepper and cayenne pepper in an additional shallow dish. Coat ramps first in flour mixture, followed by buttermilk mixture, finishing with an additional coat of flour mixture.

Pour two inches of vegetable oil into a large pot over medium-high heat until thermometer registers 350 degrees. Fry until golden and crisp, about two minutes. Drain excess oil on paper towel; season with salt. Serve with lemon wedges.

Ramp Dip

- 16 ounces cream cheese
- 1 cup sour cream
- 1/2 cup mayonnaise
- 8 ounces sharp cheddar cheese
- 1 teaspoon celery salt
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon seasoning salt
- 1 cup diced ramps
- 1/2 cup ramp leaves diced

Whip the cream cheese, sour cream, mayonnaise, cheddar cheese, celery salt, black pepper, onion powder and seasoning salt together. Stir in diced ramps and ramp leaves until well mixed and refrigerate.

WVDA Welcomes New Veterans to Agriculture Project Coordinator

Monica Tharp grew up on a farm in Lincoln County growing “a little bit of everything.” Her new job as the West Virginia Department of Agriculture Veterans and Warriors to Agriculture Project Coordinator is bringing her back to her roots.

The Veterans and Warriors to Agriculture program was established back in 2015 to recruit, re-train and mentor men and women currently serving or who have served in the military in the past. The goal is to offer new opportunities in agriculture, whether it be raising livestock or growing vegetables, and help veterans transition from the battlefield to field work.

Tharp initially joined the West Virginia Army National Guard back in 2000 to pay for college but says, “Once I joined, I realized what a family it was. It was something I was very proud to be a part of.”

Tharp spent four years in the Guard and 15 more as a military spouse. Her former husband served in Iraq and returned home with Post Traumatic Stress Disorder (PTSD).

“I’ve seen a lot of suffering and a lot of ideas of how to face those PTSD issues that just didn’t work. But the Vets to Ag program thinks outside of the box. There are a lot of aspects that fit perfectly for veterans as far as therapy,” said Tharp. “The program allows veterans to work one-on-one and not have to deal directly with the public unless they choose to do so. It’s a very controlled environment.”

The program has so far helped dozens of veterans find a new mission in life. Tharp says that’s what Vets to Ag is all about.

“It gives veterans a purpose again. They need a reason to get up every morning. To see they give life back, that is a very therapeutic thing,” stressed Tharp.

Tharp is looking forward to working in conjunction with the Hershel “Woody” Williams VA Medical Center in Huntington and assisting veterans in finding the right agriculture opportunity.

“This is a very hands-on program. It’s exciting,” Tharp said. “I’m just now getting my feet wet and I’m looking forward to meeting the veterans.”

Cassey Bowden, WVDA Director of Agriculture Business Development said Tharp is a perfect fit.

“We’re excited to have Monica on our Vets to Ag team,” said Bowden. “Her experience and passion for assisting veterans will serve this program well.”

You can reach Tharp at mtharp@wvda.us or by calling 304-558-2210.
Biosecurity is all the measures taken to prevent the spread of infectious diseases. The greatest risks for disease to reach the farm include: new animals, farm visitors, equipment, vehicles and supplies. Reducing the risk of your farm being infected by animal diseases is critical. An outbreak could result in lengthy quarantines, lost productivity and even the loss of your entire herd or flock. Report serious or unusual animal health problems to your veterinarian, local extension office, USDA or WVDA animal health officials.

Animals should be purchased only from safe, established sources that can provide the health and test status of the herd. New animals should be isolated for 21 days at least 100 yards before co-mingling them with the rest of the herd or flock. Any animals showing signs of disease should be isolated. Animals that are co-mingled at livestock markets, animal exhibitions or fairs and festivals present a biosecurity risk and should be isolated. Be aware of all wildlife exposure to your animals and control rodents and flies. Maintain vaccinations, parasite control and identification for all animals.

Minimize risk to the farm by knowing who is always entering and exiting your farm. Visitors should avoid direct contact with animals unless necessary and park away from animal areas. Provide footbaths with disinfectant or 10% bleach solution and allow 10 minutes of contact time. Livestock trailers and equipment should be cleaned and disinfected after each use, and do not forget underneath. Biosecurity on the farm is up to you.

Q. Why is biosecurity so important on the farm?

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GRAND CHAMPIONS

Ham
- The Grand Champion Ham, raised by Austin Craven of Tyler Consolidated FFA, weighed in at 22 lbs. and sold to Kroger for $4,400.

Bacon
- The Grand Champion Bacon, raised by George Brown of Valley FFA, weighed in at 9 lbs. and sold to Kroger for $1,500.

Eggs
- The Grand Champion Eggs sold to Jaws BBQ for $600. They belonged to Autumn Radford of Greenbrier East FFA.

RESERVE CHAMPIONS

Ham
- The Reserve Champion Ham, raised by Madison Craven of Tyler Consolidated FFA, weighed in at 20 lbs. and sold to Gunnoe for $2,700.

Bacon
- The Reserve Champion Bacon, raised by Lunden Wagner of Tyler Consolidated FFA, weighed in at 8 lbs. and sold to Tyler County FFA Alumni Association for $800.

Eggs
- The Reserve Champion Eggs sold to Kroger for $400. They belonged to Carter Bertram of Cameron FFA.

The 76th Annual WV FFA Ham, Bacon and Egg Show and Sale drew a big crowd and even bigger numbers for the auction. The event, held March 11, kicked off at the Governor’s Mansion with a reception and dinner for FFA members, buyers and longtime supporters. The auction took place at Building 7 at the Capitol Complex. Bidders forked over $35,321 for 48 hams, 51 bacon and 10 dozen eggs.

In 1941, when the first Ham, Bacon and Egg Sale took place at the Daniel Boone Hotel in downtown Charleston, the champion ham went for $204.82. This year’s champion ham, raised by Austin Craven of Tyler Consolidated High School, weighed in at 22 lbs. and sold for $4,400. Kroger was the winning bidder.

The champion bacon belonged to George Brown of Valley High School and was purchased by Kroger for $1,530. Jaws BBQ paid $600 for the champion eggs raised by Autumn Radford of Greenbrier East High School.

Commissioner of Agriculture Kent Leonhardt was on hand for the sale to cheer on the students and stress the importance of the event. “Every penny of this sale goes right back into the pockets of the young men and women of the FFA. They not only learned how to raise an animal, they also processed the meat. Those are valuable lessons. Now they’ll take home money to put towards next year’s animal or their college savings fund,” said the Commissioner.

Jason Hughes, the State FFA advisor said the sale wouldn’t be possible without a lot of support from the community. “We appreciate so much the consistent support of our buyers who have supported our FFA members for so many years and continue to believe in the importance of investing in their future,” stressed Hughes.

Over the past 76 years, the state Ham, Bacon and Egg 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.

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Minimize risk to the farm by knowing who is always entering and exiting your farm. Visitors should avoid direct contact with animals unless necessary and park away from animal areas. Provide footbaths with disinfectant or 10% bleach solution and allow 10 minutes of contact time. Livestock trailers and equipment should be cleaned and disinfected after each use, and do not forget underneath. Biosecurity on the farm is up to you.

Congratulations Spencer Garrett!

Spencer, a student at Monongah Elementary School, was the West Virginia winner of this year’s Bonnie Plants 3rd Grade Cabbage Program. Commissioner Kent Leonhardt and Bonnie Plant’s representative Ben Popp presented Spencer with a $1,000 check for his winning 14 lb. cabbage during a school assembly on March 14.
Cattle Events

29TH ANNUAL WV BEE EXPO
April 11-13 New barn @ Jackson’s West Mill, WV

Cattle A.I. TRAINING
April 5-6, 9am-5pm, Rainwater, WV
Cost $500; purchase semen for artificial insemination
Register by March 25, Lara Borchers 614-878-5333; rockin’p@shentel.net.

RITCHIE CO. POLLED HEREFORD
36TH ANNUAL SALE
April 7, 12-1 pm, Ritchie Co. (information or catalog)
Butch Law, 613-9522.

Equipment Sales
No trucks, cars, camcorders or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.

Tanco, 3805; trailer type balleer wrapper, self load, 10’ & 12’ wide, 48’ long; drop end trailer, tractor wrap, counter $6,500. Donald Adams, 42 Adams Ln., Parsons, 26228; 476-2218.

Int’l 300-400; 6x, 4 WD, 12’ cut ‘n carry, self load & unload, 30” bale, operate from ground or tractor, 55’ spike header, 22’ bucket; all dealer installed options, garage, kept, excellent cond., $19,500. Ken Stearns, 2419 Wahoo Rd., Mt. Nebo, 26679; 848-9228.

Ford, 8N, original side distributor, good rubber, new rubber tires, 3-point hitch, anti-clent, etc., good sheet metal, $1,150/obo. James Burks, 1965 Blyres Ceramic Rd., Beckham, 79325.

MF, 362, 4 WD, tractor, 2,241 hrs., shed, kept, incl. bucket, 2-sp read bale pull at $16,000. J. Cronin, P.O. Box 104, Crawford, 15416.

Horse drawn: turning plow, $300; sled, $150; manure fork, 3 pt. hitch, $150. Aubrey Wren, 496-8515; Florence, 676-9199.

Ritchie Co., 68, horse drawn, manure spreader, $750. McCormick, 99, mowing machine, 1 horse sled/w/seat, $400. WF, 150 Sizemore, 125 Elwood Rd., Fraziers Bottom 25082; 593-1181.

Gravelly tractor, 14 ft, 96, Robin engine, all original parts, 4 x 4, white strips, grain cart, hay, salt spreader, tiller, all in excellent cond., $1,175. Sam Golston, 123 Chester River Acres Rd., Elkins, 26241; 940-9413. 144 brewster, milkman, 10’ & 12’ wide, 40’ front end loader, 4 WD, 20 hrs. run time, $1,250. David Griffin, 2006 Unity Parka, Parsons, 26228; 276-5835.

County: railroad, 3 pt. hitch, 6 ft.; excel., cond. $1,000; 6’ finish mower, $1,400; disc, 3 pt. 3-hitch, 600hp more equip. Robert Haynes, 240 Haynes Lane, Princeton, 24739; 478-1673.

Bear, 375, 5x4, round bale loader, $500. Bob Horak, 415-8032; 776, 3 Pt hitch, 40’ bale, 45’ rooter, $1,900.

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

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Cattle Sales
Guernsey, Holstein & Hereford cows, calves & heifers, $850/ea.; Black Angus bull, $1,500; Hereford bull, cow, $750; hereford & cross, $450; 141 Lyons Ave., Spencer, WV 26167; phone 304-684-4016.

Reg. Black Angus Longline 1-yr.-heifer, Jutti & Shegheyen, 10’ x 15’, 1/2”, 1,800/ea.; Black Angus bull, $1,800. Pete Heleneck, 112 Little Bird, 26629; 765-3021.

Reg. Hereford 12-16, 1/4”, reduced risk, 1,500/ea.; Black Angus bull, $1,500; Hereford bull, cow, $750; Hereford & cross, $450; 141 Lyons Ave., Spencer, WV 26167; phone 304-684-4016.

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Farm Wants
Want to rent/share/lease farm/fish/turf/house, barn, hay, good water supply, needs to have some pastures, needs shade/pond, 10 bales of hay to be delivered on 2/12. 500-600 ft. of fencing, 1800 sq ft. of living area, 10 horses, 20 chickens, 20 ducks, 20 geese, and 10 pigs. Great for a self-driven, motivated, outgoing person. 

Goat Sales
Boer nannys, 5, 150# each, beautiful! $350 each. 

Sheep Sales
Suffolk & Suffolk/Hampshire/ Cross, 219 lbs. ewes wethers & rams, great breed, for market/show/lambda, $1000. 

Miscellaneous Sales
No riding habits or other clothes; appliances or equipment; general wood working items or equipment; general wood working

Equipment Wants
Corn mill & grit grinder can be elected. PTO, Terry Daniel, P.O. Box 27, Fair Dale, 25839; 934-5425.

Farm Sales
Advertisements for land MUST be about farmland that is for sale. Ads about farmland must be no more than 5 (five) lines. Week. Virginia. Farm land MUST include accommodations (house, barn, hayfield, garden, etc.) but no livestock, i.e., need water, crop land, or pasture land, etc. All offers of farmland are acceptable from individuals, but MUST include the above. Advertising for hunting land, commercial or city property CANNOT be accepted.

Rabbits
Hutches, cages, hay, fields, garden, barn, garage, well, septic, pond, spring, $275.00. Lionel Lilly 2451 Flat Top Rd. Grafton, WV 26354; 543-7711.

Wanted to rent/hire/lease farm/fish/turf/house, barn, hay, good water supply, needs to have some pastures, needs shade/pond, 10 bales of hay to be delivered on 2/12. 500-600 ft. of fencing, 10 horses, 20 chickens, 20 ducks, 20 geese, and 10 pigs. Great for a self-driven, motivated, outgoing person.
WEST VIRGINIA FEEDER CATTLE SALES 2019 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>NUMBER OF HEAD</th>
<th>PHONE</th>
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<td>F, FG, T</td>
<td>SOUTH BRANCH</td>
<td>SAT</td>
<td>APR.</td>
<td>6</td>
<td>10:00 A.M.</td>
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</table>

*For each sale—contact local market telephone using 304 area code

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
P.O. Box 6108
Morgantown, WV 26505
304-293-2669

B - BOARD FG - FARMER GROUPS
BB - BOARD AND BARN G - GRADED CATTLE
T - TELE-O-AUCTION

GARDEN CALENDAR

APRIL 2019 | Source: WVU Extension Service Garden Calendar

APRIL 1 | Seed Swiss chard, carrots and parsnips (indoors).
APRIL 2 | Seed Ethiopian kale.
APRIL 3 | Seed basil for transplant (indoors).
APRIL 4 | Plant cabbage and kohlrabi.
APRIL 5 | Plant potatoes and raspberries. Seed beets and kale (indoors).
APRIL 6 | Plant blackberries.
APRIL 7 | Plant parsnips (indoors).
APRIL 8 | Plant fruit and hazelnut trees.
APRIL 9 | Plant peas and seed radishes (indoors). Apply crabgrass control.
APRIL 10 | Seed leaf lettuce (indoors).
APRIL 11 | Order sweet potato slips or bed sweet potatoes for transplanting.
APRIL 12 | Fertilize lawn.
APRIL 13 | Seed endive. Start compost pile. Seed perennials.
APRIL 14 | Seed watermelons (indoors).
APRIL 15 | Seed Asian greens. Seed sweet corn.
APRIL 16 | Plant summerflowering bulbs.
APRIL 17 | Fertilize lawn. Plant perennials.
APRIL 18 | Transplant leeks. Seed new lawn. Seed annual herbs.
APRIL 19 | Seed annual herbs.
APRIL 20 | Seed carrots. Seed Swiss chard.
APRIL 21 | Seed Asian greens.
APRIL 22 | Seed sweet corn.
APRIL 23 | Plant summerflowering bulbs.
APRIL 24 | Apply pre-emergent landscape weed control.
APRIL 25 | Buy herb cuttings/plugs.
APRIL 26 | Seed flat-leaf parsley.
APRIL 27 | Seed or transplant lemon balm (indoors).
APRIL 28 | Seed flat-leaf parsley.
APRIL 29 | Seed or transplant lemon balm (indoors).
APRIL 30 | Seed tomatillos for transplants.

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