Growing up, Roy Elswick learned from an early age that the success he would achieve in life would be dependent on the work ethic he put forth. Following his father’s death when he was 13, Roy began working in the food industry to help his family make ends meet. Roy wore many hats in the industry as his success grew. He spent years traveling and helping build house name brands like Kentucky Fried Chicken and Burger Boy Food-O-Rama. Eventually he wanted to test the market with his own product and on April 29, 1980, Roy began Tasty Blend Foods. In time, he would come to build one of the most recognizable food brands, not only within West Virginia, but nationwide, and it all started with an idea that was homegrown.

“My goal was to make biscuits and gravy and cornbread like my mother made them. She made homemade from scratch biscuits and gravy like no one else could make them,” Roy says. “So I went on a journey to make it where you just had to add liquid to it and it would be shelf stable, and it would taste just like grandma’s. That’s what I did, and that’s what happened. And the next thing I know, I’m getting calls from people like Paula Deen that want us to make her recipes.”

Tasty Blend Foods got its start, as many brands do in West Virginia, at the farmer’s market in Charleston. It was there that Roy teamed up with the West Virginia Department of Agriculture and started introducing the public to Teays Valley Biscuit Mix. Not only was Roy showing his product to those visiting the market but he saw it as an opportunity to collaborate with the surrounding vendors as well.

“That’s the first place we debuted our products. People went nuts over it. They equated biscuits and gravy and homemade apple butter all together. All of us vendors got together and put the stuff on the biscuits,” says Roy.

Since then, Tasty Blend Foods has skyrocketed as a trusted brand within the industry. The company is now producing products for high-profile names such as Deen and Buddy the Cake Boss. Despite the success, the sentiment remains the same for Roy and Tasty Blend Foods; in fact it was a large reason they moved the manufacturing plant they had in South Carolina back to West Virginia in 1987.

“We are so dedicated to the state of West Virginia,” said Roy with a large smile on his face. “It’s cheaper in South Carolina to operate, but I moved out of South Carolina to come here because it means more. We have such unique products, and we want the people of West Virginia to use our products. We have worked very hard to produce West Virginia products. They are really a West Virginia favorite.”

In fact, Roy and his team are so devoted to the homegrown spirit and identity that even the processing machines in their new 22,000 square foot state-of-the-art bakery are designed to produce biscuits like his grandmother made.

“The bakery is kind of our golden egg,” he exclaims. “We have gone through every piece of equipment and even designed some of our equipment to make biscuits just like grandma makes them. We have designed our mixers so that they have special arms that will mix the dough just like grandma. Then it goes through an extruder.”

At the end of the day, the most important thing to Roy and Tasty Blend Foods is that they’re able to operate within the Mountain State.

For him, being able to give back to a place that has given him everything is what matters most.

Roy leans back in his chair and grins, “I am home. I am finally back home. I went to school at Chandler Grade School in Orchard Manor. I went to school at Woodrow Wilson Jr. High School in Kanawha County. I went to school at Dupont High School. And I’m home and I love to be home.”
Agriculture is Critical Infrastructure in a Crisis

Currently, the COVID-19 pandemic is putting a lot of strain on our country, as well as shifting society as we know it. Many of us are adjusting to “social distancing,” businesses are struggling to adapt and our daily lives are changing in ways we have not seen in a hundred years. To make it through this crisis, vital services become that much more important as people need access to water, medical services and other crucial infrastructure. This includes our food system and the industries that support them, as many have rushed to stock up on supplies. The urgency for food makes sense, because without a safe, reliable system, our society could see some real hardships overnight. Luckily, federal, state and local entities are working together to ensure this does not happen.

Grocery stores are working diligently to keep shelves stocked, as well as adjusting hours to better meet the demands of consumers. Many are even dedicating periods of time strictly for senior citizens. The change is due to the overnight surge in demand as many of us made sure we had the proper amount of food for several weeks. This quick reaction by the general public has put an immense strain on our grocers. Fortunately, many of these businesses are tackling these problems head-on by mitigating the spread of the virus as well as serving the most vulnerable. What we need the average citizen to do is simple: shop normally and stop hoarding crucial items.

At the state level, we must work with federal and local partners to ensure that farm and food manufacturing workers remain part of the crucial infrastructure needs. Animals and people alike need to be able to freely travel and work to keep the food supply flowing. Livestock and farmers’ markets need to continue to operate. At the same time, we need to do as much as possible to protect these entities from the spread of viruses, as well as maintain regular safety measures. At the federal level, they have already granted a temporary hours of service exemption for agriculture product haulers which will allow truckers to work overtime delivering necessary food. These people are going to be overworked and exhausted but unable to quit. We need to do everything in our power to support them in their crucial duties.

With increase purchasing of food at groceries, the closure of dine-in for restaurants and haulers working overtime, we as a society must look at all food options. Do not forget about your local farmer.

This is a crucial time for these businesses. Many are just starting to plan for the growing season. If they know there is an increase in demand, they can plan accordingly and step up during this crisis. Buying directly from the farmer will help those who have lost orders with the closure of restaurants and now face a potential surplus of product. Your support of these businesses is crucial to them, as well as the food system.

I am proud of how our food industries have responded during this crisis. They are working day and night to make sure food can get to the consumer, while maintaining a safe food supply. Keeping nutrition at a premium is how we beat this pandemic and we should show our gratitude by supporting them in any way possible. Remember, don’t panic, plan accordingly and shop local as much as possible. We can get through this, but it will take all of us plowing the row.

As the Commissioner of Agriculture, I am advocating that all livestock, farmers’ markets and other agriculture-based businesses remain in operation. I hope you join me in supporting them.

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PRODUCE SAFETY GUIDE TO COVID-19

You cannot turn on the news without the headlines addressing the coronavirus. The media tells us what we should do as consumers, employees, parents and citizens to avoid contracting COVID-19, but what about us as agriculture producers? When visiting the grocery store, it becomes apparent we must continue to have a safe, steady supply of food to meet the demands of the American people.

For many of you, you may be concerned about getting your products to the market and considering alternative channels of marketing your products.

As you move forward into the upcoming selling season, the most important thing you can do is have a plan for your operation.

Plan for Disruptions in the Supply Chain:

- Inventory what you have and determine what needs to be ordered to be prepared to distribute your produce.
- Consider if you have enough sanitation supplies (gloves, bleach, masks, etc.).
- If you reuse containers to make deliveries, should you consider a disposable option?
- What extra sanitation practices should you put in place if you do choose to reuse containers?

Social Distancing:

- Farmer’s Markets may not be an immediate option for selling your products.

What alternatives can you use to still market your products?

Team/Employee Disruptions:

- Review your sick leave policy with your staff. Ensure employees understand they should not be reporting to work if they are exhibiting any symptoms.
- Consider implementing a policy of having employees six feet from each other whenever possible. When not possible, you could consider having employees wear a mask.
- While children are out of school, consider how this may disrupt your business. Will your employees be unable to attend work due to family demands? Do you have a plan in place in case this occurs?

Consumer Protection:

- Ensure any boxes or materials used for distribution are cleaned and held out of production for at least 24 hours.
- When packing, workers should wear masks, wash hands appropriately, and wear gloves as preventative measure.

Consumers will be dependent on agriculture producers to maintain a steady, safe, reliable food supply during this worldwide crisis. It is essential as agriculture producers that we have a plan in place to be best prepared in this situation and we continue to identify ways to make our operations safer.

Funding for this article was made possible, in part, by a grant from the Food and Drug Administration, United States Department of Agriculture. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.

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The Market Bulletin: Kent A. Leonhardt, Commissioner | Joseph L. Hatton, Deputy Commissioner
COVID-19 Guidance and FAQs

Be prepared at the Market before Customers Arrive:
- Effective immediately, all sampling at farmers markets is suspended.
- Consider delivery or pick up options.
- Consider pre-packaging bags of fruits, vegetables and other items to limit shoppers’ handling of food, as well as keeping the flow of customers at a steady pace.
- Consider alternate locations that could allow drive-through or pickup.
- Consider putting up signs and information on websites and social media to explain any changes, delivery options or extra precautions taken to limit exposure to COVID-19.
- Instruct customers not to handle food.
- Package cheese and eggs for customers, even if the cheese and eggs are individually packaged. Open egg cartons for customers so they may inspect the eggs.
- Separate vendor stands at least six feet apart, if possible, to limit crowds.
- Consider limiting the number of customers within your market at one time in the case of “panic shopping.”
- If possible, have a different person handle products and handle money or wash hands/sanitize in between these tasks.
- Consider using disposable gloves when handling money from patrons.
- Remove tablecloths and sanitize tables regularly.
- Eliminate eating areas and gently direct customers to take prepared foods home to avoid crowds.
- Provide additional handwashing stations and/or hand sanitizer. It is recommended to use disposables towels with soap and water.
- Consider having a special time set aside for those patrons who may be elderly or immunocompromised.
- Consider postponing all gatherings and avoid having patrons gather in one space or area.

Have all Staff be Prepared to Direct their Vendors and the Public:
- Reinforce all health and safety precautions to all vendors. It is the duty of the market to help and support the safety and health of all participants.
- Provide guidance for handwashing (like time intervals) and handling materials.
- Stagger lunch times or provide additional space to increase distancing of employees.
- All sick employees need to stay at home. Employees should not return until they have obtained guidance from a health care official.
- Inform employees where they can find sanitizing materials throughout on-farm contact points.
- Encourage employees to practice social distancing and avoid large gatherings to avoid risks for potential exposure during off hours.
- Encourage employees not to handle customers’ reusable bags and let customers pack their own bags.

Sanitize contact surfaces:
- Frequently disinfect all door handles and knobs, credit card machines, shopping baskets, etc. at a regular pre-established time interval.
- Frequently sanitize common gathering places – restrooms, etc.

If you are relocating a farmers market temporarily due to COVID-19, the WVDA will not need to issue a new farmers market permit. If your market is permanently relocating, please contact farmersmarket@wvda.us.

Currently, there is no evidence of food being associated with the transmission of COVID-19. To prevent a foodborne illness, it is still critical to follow the four key steps of food safety; clean, separate, cook, and chill. For more information on food safety and COVID-19, please visit the FDA at https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19.

The U.S. Food and Drug Administration (FDA) hosted a stakeholder call on Wednesday, March 18th to discuss food safety and food supply questions related to Coronavirus Disease 2019 (COVID-19). A recording of this call can be found at https://www.fda.gov.

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Amie Minor
Director of Regulatory & Environmental Affairs
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FAQs

Q. How long does the virus live on plant material?
A. As of right now, estimates predict anywhere from two hours to nine days.

Q. Should we take the temperatures of employees prior to harvesting or selling to the public?
A. At this time, you should ensure your employees are feeling well before engaging the public.

Q. Should all produce be prepacked prior to market (i.e. no open-air stations)?
A. This is not required at this time, but farmers markets should encourage patrons not to touch the products unless they are purchasing them.

Q. Should we take credit/debit only and avoid cash handling?
A. When possible, have a different person handle the money or wash hands and sanitize between tasks.

Q. Should we have separate market times for high risk only (elderly/sick)?
A. We recommend each market make the appropriate accommodations for those who are at most risk for COVID-19.

FSA Farm Storage Facility Loans Available

West Virginia farmers and producers are eligible to apply for the Farm Service Agency’s (FSA) Farm Storage Facility Loan (FSFL). The FSFL provides low-interest financing to build or upgrade storage facilities and to produce portable structures, equipment and storage and handling trucks. The loans are designed to assist a diverse range of farming operations, including small and mid-sized businesses, new farmers, operations supplying local food and farmers markets, non-traditional farm products and underserved producers.

The low-interest funds can be used to build or upgrade permanent facilities to store commodities. Eligible commodities include corn, grain sorghum, rice, soybeans, oats, peanuts, wheat, barley, minor oilseeds harvested as whole grain, pulse crops (lentils, chickpeas and dry peas), hay, honey, renewable biomass, fruits, nuts and vegetables for cold storage facilities, floriculture, hops, maple sap, rye, milk, cheese, butter, yogurt, meat and poultry (unprocessed), eggs and aquaculture (excluding systems that maintain live animals through uptake and discharge of water). Qualified facilities include grain bins, hay barns and cold storage facilities for eligible commodities.

Loans up to $50,000 can be secured by a promissory note/security agreement. Loans exceeding $100,000 require additional security.

To learn more about the FSA Farm Storage Facility Loan, visit www.fsa.usda.gov/pricesupport or contact your local FSA county office. To find your local FSA county office, visit http://offices.usda.gov.
Where’s the Beef?

April is the month for the West Virginia Beef Expo. Unfortunately, the annual event had to be cancelled due to COVID-19. However, that doesn’t mean we can’t celebrate WV beef right in our own homes. The beef industry is a $1.76 million business here in West Virginia. Greenbrier County leads the way with the most cattle in the state followed by Monroe and Hardy Counties. Beef is great in all sorts of recipes from chili to enchiladas and a good old-fashioned pot roast. Next time you’re fixing beef, consider buying WV-raised meat. If you have a recipe you’d like to share, send it to marketbulletin@wvda.us.

Beef Chili

- 1 tablespoon vegetable oil
- 1 onion, diced
- 2 pounds lean ground beef
- 2 teaspoons salt, plus more to taste
- 3 cloves garlic, minced
- 3 tablespoons ground ancho chile powder
- 1 tablespoon ground cumin
- 1 teaspoon paprika
- 1 teaspoon ground black pepper
- 1/8 teaspoon ground cinnamon
- 1 (1/2 ounce) bottle beer
- 1 teaspoon unsweetened cocoa powder
- 1/4 teaspoon dried oregano
- 1/4 teaspoon ground cayenne pepper
- 2 cups water, or as needed
- 1 cup tomato puree
- 2/3 cup diced poblano pepper
- 2 (12 ounce) cans pinto beans, drained and rinsed well

Place a pot over high heat. Drizzle in vegetable oil. Add diced onion, ground beef, and salt. Break up meat with wooden spoon into small pieces as it browns. After meat browns and releases its juices, continue stirring until the released liquid evaporates, about 4 minutes. Reduce heat to medium-high. Add garlic, chile powder, cumin, paprika, black pepper, and cinnamon. Cook and stir until mixture begins to darken, 3 or 4 minutes. Stir in beer. Add cocoa powder, oregano, cayenne, water, and tomato puree; stir well. Bring to a simmer; adjust heat to medium-low. Simmer 30 minutes. Stir in diced green pepper and pinto beans. If mixture becomes too thick, add a bit more water. Simmer until peppers are tender and flavors have blended, about 30 more minutes.

Beef Enchiladas

- 1 1/2 pounds ground beef
- 1 (1 ounce) packet taco seasoning mix
- 1/2 cup chopped sweet onion
- 4 green onions, or to taste, chopped
- 1 (8 ounce) package cream cheese, softened
- 1 cup chunky salsa
- 12 corn tortillas
- 1 cup shredded pepperjack cheese, divided
- 2 1/2 cups enchilada sauce
- 4 ounces sliced black olives

Preheat oven to 350 degrees F. Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes. Stir taco seasoning mix into the beef; transfer to a large bowl, reserving drippings in the skillet. Cook and stir sweet onion and green onion in the hot drippings until tender, 5 to 7 minutes; add to seasoned ground beef along with cream cheese and salsa. Stir the mixture until the cream cheese melts completely. Arrange tortillas onto a flat work surface. Spoon even amounts of the beef mixture in a line down the center of each tortilla. Top beef with even portions of the pepperjack cheese. Roll tortillas around the filling and arrange into a baking dish. Pour enchilada sauce evenly over the tortillas; top with olives and remaining cheese. Bake in preheated oven until cheese melts completely, about 20 minutes.

Beef Pot Roast

- 1 tablespoon vegetable oil
- 3 1/2 pounds beef chuck pot roast
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 cup diced carrots

Preheat the oven to 275 degrees F. Pour vegetable oil into a large, oven-safe pot over medium-high heat. Season the chuck roast with salt and black pepper. Brown the meat on both sides in the hot oil, and transfer to a plate. Stir carrots, celery, and onion into the pot, and cook and stir until vegetables start to release their juices, about 3 minutes; loosen any brown flavor bits on the bottom of the pot. Add butter, and cook until the onions are translucent, about 5 minutes. Then sprinkle in rosemary, stir the vegetables, and return the roast to the pot. Cover the pot with a lid. Roast in the preheated oven until the chuck roast is tender, about 2 1/2 to 3 hours. Season vegetables with additional salt and black pepper, if desired.

VETERANS AND WARRIORS TO AG EXPANDING OFFERINGS

Established in 2014, Veterans and Warriors to Agriculture (VWA) has been dedicated to the integration and support of veterans and their family members entering or currently working in agriculture. With over 370 members enrolled, the program seeks to continue with this mission by offering a number of benefits, including:

- Education, Training and Scholarships
- Opportunities to be featured in the Market Bulletin and e-News
- Assistance in identifying and navigating available resources
- Mentorship and networking opportunities
- Ongoing business development, marketing and technical assistance

To meet the need for immersive, flexible agricultural education for veterans and their families, the Veterans Education and Training Series (V.E.T.S.) was created. V.E.T.S. will offer series on a variety of topics, and each will consist of classroom, hands-on activities and internship opportunities with local farmers. With curriculum developed by college professors and industry professionals, we are prepared to take these series to our veterans in every corner of the state.

The first series titled “Agriculture Business and Entrepreneurship” kicked off at the WVU Small Farm Conference in February and is still ongoing with online classes offered by Unlimited Future, Inc. in Huntington, WV. The next series on beekeeping is slated for late May in the Eastern panhandle.

In 2019, VWA joined forces with the Hershel “Woody” Williams VA Medical Center in Huntington and Marshall University Social Work Department to deliver the first ever VA farms agritourism and agricultural education program. Although recreational programs at the VA are currently suspended as a result of COVID-19, the program is expected to continue once normal operations resume. Veterans will be able to choose from daytime, evening, nightly and weekend sessions. Attendees also have the option to participate in a two-week internship after completing the course.

Last year, VWA was able to offer scholarships for the first time, with three awards for individuals to attend the Appalachian Grazing Conference. This year, the program plans to greatly expand this effort and offer over $10,000 in scholarships for veterans to attend a variety of training events and conferences, including Penn State Extension Service online trainings, WV Cattlemen’s College and the WVU Farm, Forestry and Natural Resources Tax Seminar.

In February, the program established a partnership with the Beckley Vet Center to deliver information and training to veterans in southern West Virginia. Although group training has been postponed, VWA and the WVDA apiarist plan to deliver an introduction to beekeeping once normal operations resume at the Vet Center.

VWA has even more in store for this year. Soon, members will have access to the program logo and promotional items, yet another tool for marketing their products and business. Beginning early 2021, veterans can also anticipate mentorship opportunities in the apiary industry. Although the program is always willing to assist veterans in connecting with mentor farmers, this opportunity will provide more structured job training and hands-on experience.

If you or anyone you know might be interested in joining VWA, please contact Dane Gaiser at (304) 932-7454 or vetstoag@wvda.us for more information.
Barbour
- Sickler Farm

Berkeley
- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Farm Market
- Mountaineer Brand
- Raw Natural
- Sister Sue's
- Taylor's Farm Market
- US Veteran Produced
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower

Braxton
- Rose Petal Soaps

Brooke
- Oh Edith/Little Fork Farm
- Mary's K9 Bakery

Cabell
- Eric Freeland Farm
- Bethany College Apiary
- Family Roots Farm

Clay
- Good Horse Scents

Calloway
- Appalachian Apiculture

Charles
- Down Home Salads
- Good Horse Scents

Greenbrier
- Arbaugh Farm
- Arbaugh Farm
- Estep Branch Pure Maple Syrup
- Wild Mountain Soap Company

Hampshire
- Hero Honey Valley View Farm
- TL Fruits and Vegetables
- Mountain State Maple Farm & Co.
- Daniels Maple Syrup

Hardy
- Almost Heaven Specialties
- Butcher's Apiary
- Cooper's Apiary
- Handy Hill Farm
- Quicken Farm

Jackson
- Maddox Hollow Treasures
- Boggess Farm
- Out of This World Salsa
- Sassy Gals Gourmet Treats

Jefferson
- Shalgo Farm

Kanawha
- Angelos Food Products LLC
- Andino Farms
- Dean's Apiary
- Henshaw Farms
- Lemi's Meat Varnish
- T & T Honey
- Vandalia Inc.
- Jordan Ridge Farm
- Larry's Apiaries
- We B Fryin Snacks

Lewis
- Lone Hickory Farm
- Smoke Craft

Lincoln
- Hill n' Hollow Farm & Sugarworks
- Anna Bell Farms
- Wilkerson Christmas Tree Farm
- Simply Hickory

Marion
- Holcomb's Honey
- Rozy's Peppers in Sauce

Marshall
- Hazel Dell Farm
- Eco-Vrindaban, Inc.

Mason
- Hope's Harvest Farm
- Moran Farms

Mineral
- Indian Water Maple Company

Monongalia
- The Kitchen
- Neighborhood Kombuchery
- WVU

Montgomery
- Spangler's Family Farm
- Bee Green

Ohio County
- Dave's Backyard Sugarin'
- Woodbine Jams and Jellies

Pocahontas
- Brightside Acres
- Brush Country Bees

Preston
- Mountainealde Apiaries
- Me & My Bees
- Riffe Farms
- Valley Farm, Inc.
- The Vegetable Garden
- Maryland Line Farm

Putnam
- Sycamore Farms & Primitives
- Gritt's Farm
- Gritt's Midway Greenhouse

Raleigh
- Bailey Bees
- Appalachian Kettle Corn
- The Farm on Paint Creek/Sweet Sweeneyburg Honey
- Daniel Vineyards
- Shrewsbury Farm

Randolph
- The Bryer Patch
- Poe Run Craft & Provisions Inc.

Ritchie
- WV Wilderness Apiaries

Roane
- Appalachian Tradition

Tayler
- Cedar Run Farm
- Creekside Farms
- Uncle Bunk's

Upshur
- Mountain Roaster Coffee
- Lucky Lucy Farm
- Old Oak Farms
- Zul's Frozen Lemonade
- Appalachian Acres Inc.

Wayne
- Elmcrest Farm
- Stillner's Apiaries
- Lovely Creations
- Handmade Soaps and More

Webster
- Williams River Farm
- Custard Stand Food Products
- Spellman Mountain Farm Products, Inc.

Wetzel
- Maryland Line Farm
- The Vegetable Garden
- Valley Farm, Inc.
- Riffle Farms
- Me & My Bees

Preston
- Brush Country Bees
- Brightside Acres

Yankton
- Red Oak Farms
- Stump's Grounds Craft Coffee
- Oldham Sugar Works

Join the growing list of WV Grown companies today! Email wvgrown@wvda.us or visit our website at agriculture.wv.gov for application packet.

EAT LOCAL, BUY LOCAL.
Support Our Community
Contact Debbie Martin, debbez7@yahoo.com. WV Beekeepers Assoc., 516 Bridgeport Rd., Fairmont, WV, 26554; 304-262-6916; janingham46@yahoo.com. Park, Wheeling, WV, Contact Steve Roth; sroth29201@wvda.us.

Thursday, Feb. 27, 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, WV, Contact Kirby Vining, 332-5835; kirbyvining@gmail.com. Park, Wheeling, WV, Contact Steve Roth; sroth29201@wvda.us.

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Arrests

Advertisements for the sale or rental of farmland are acceptable from individuals, but MUST be submitted by 5 p.m. the day prior to the issue date.

Advertisements for livestock and produce sales are acceptable from individuals, but must be submitted by 5 p.m. the day prior to the issue date.

For the sale of livestock, please list the species, sex, age, and condition. For produce sales, please list the type, weight, and condition. Include a phone number where you can be reached.

Farm Sales

2.25 acres - $25,000. 10 A. with house, 10 A. hay field, pond, wood, fences. 659-3343; cwcrocks@yahoo.com.

2.5 acres - $20,000. 659-3343; cwcrocks@yahoo.com.

105 A. w/ house, barn, hay field, pond, wood, fences. 659-3343; cwcrocks@yahoo.com.

26815; 484-7140

2.5 acres - $20,000. 659-3343; cwcrocks@yahoo.com.

100 A. with house, hay field, pasture, woodland, cistern, $375. 00. Ron Gibson, 395-4284.

1046 Annon Rd., Newburg, 26410. 24701; 589-7652.

Polled & disbudded, CAE neg., closed herd, Dice Rd., Harman, 26270; 704-7667.


104 A. w/ house, good yard, Pond, trees, trails, mountains. 659-3343; cwcrocks@yahoo.com.

255 Acre, 10 A. hay field, pond, wood, fences. 659-3343; cwcrocks@yahoo.com.

10 A. hay field, 20 A. pasture, fenced with wire & electric, streams, well, septic, 2 barns, equip. shed, pond, woods, other, on state rd. 22400/acre. Ronald Sawyer, 8430 Bascon Mtn. Rd., Meadow Bridge, 25976; 484-7140.

245 tractor, new back tire, rim, front tire, 4x4, round bales, mixed grass, stored outdoor, $10/bale. Dayton Bolyard, 209 Orphan Hwy., Putnam Co., $35/bale. Putnam Co., $35/bale. Don Meadows, P.O. Box 427, Autaugaville, 36011; 306-2969; jennyforthrock@gmail.com.

Incubator, Humidizer, 6, $500. Chris Shingelton, 156 Chestnut Lane, Pennsylvania, 26415; 615-0853.

Roosters. Lisa Smith, Rt. 1, Box 2, Dun- more, 24944; 456-4071.


26415; 659-3343; cwcrocks@yahoo.com.

500 A. 500/acre. John Constable, 221 Rte. 2, Salt Rock, 25509; 880-0135; allen.flanagan@frontier.com.

100 A. with house, barn, hay field, pasture, woodland, cistern, $375. 00. Ron Gibson, 395-4284.

245 tractor, new back tire, rim, front tire, 4x4, round bales, mixed grass, stored outdoor, $10/bale. Dayton Bolyard, 209 Orphan Hwy., Putnam Co., $35/bale. Putnam Co., $35/bale. Don Meadows, P.O. Box 427, Autaugaville, 36011; 306-2969; jennyforthrock@gmail.com.

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GARDEN CALENDAR
APRIL 2020
Source: WVU Extension Service

<table>
<thead>
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<th>DAY</th>
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<th>TIME</th>
<th>TYPE OF SALE</th>
<th>LOCATION</th>
<th>PHONE</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>APR 1</em></td>
<td><em>Seed onions, beets and radishes (outdoors).</em></td>
<td>10:00 A.M.</td>
<td><em>G, FG T</em></td>
<td>SOUTHBRANCH</td>
<td>538-6050</td>
</tr>
<tr>
<td><em>APR 2</em></td>
<td><em>Seed kale and collards.</em></td>
<td>10:00 A.M.</td>
<td><em>B, FG</em></td>
<td>WESTON</td>
<td>269-5096</td>
</tr>
<tr>
<td><em>APR 3</em></td>
<td><em>Seed Ethiopian kale.</em></td>
<td>11:00 A.M.</td>
<td><em>FG</em></td>
<td>JACKSON COUNTY</td>
<td>373-1269</td>
</tr>
<tr>
<td><em>APR 4</em></td>
<td><em>Seed tomatoes for transplant (indoors).</em></td>
<td>11:00 A.M.</td>
<td><em>FG</em></td>
<td>PARKERSBURG</td>
<td>373-1269</td>
</tr>
<tr>
<td><em>APR 5</em></td>
<td><em>Plant cabbage and kohlrabi.</em></td>
<td>7:00 P.M.</td>
<td><em>G</em></td>
<td>MARLINTON</td>
<td>799-6593</td>
</tr>
<tr>
<td><em>APR 6</em></td>
<td><em>Plant potatoes and raspberries.</em></td>
<td>2:00 P.M.</td>
<td><em>G</em></td>
<td>MARLINTON</td>
<td>799-6593</td>
</tr>
<tr>
<td><em>APR 7</em></td>
<td><em>Plant or plant broccoli, cabbage and cauliflower (indoors).</em></td>
<td>10:00 A.M.</td>
<td><em>G, FG T</em></td>
<td>SOUTHBRANCH</td>
<td>538-6050</td>
</tr>
<tr>
<td><em>APR 8</em></td>
<td><em>Plant or plant collards.</em></td>
<td>9:00 A.M.</td>
<td><em>G, BB T</em></td>
<td>BUCKHANNON</td>
<td>472-5300</td>
</tr>
<tr>
<td><em>APR 9</em></td>
<td><em>Plant fruit and hazelnut trees.</em></td>
<td>2:00 P.M.</td>
<td><em>G, FG</em></td>
<td>TERRA ALTA</td>
<td>789-2788</td>
</tr>
<tr>
<td><em>APR 10</em></td>
<td><em>Apply crabgrass control.</em></td>
<td>11:00 A.M.</td>
<td><em>FG</em></td>
<td>WESTON</td>
<td>269-5096</td>
</tr>
<tr>
<td><em>APR 11</em></td>
<td><em>Order sweet potato slips or bed sweet potatoes for transplanting.</em></td>
<td>11:00 A.M.</td>
<td><em>FG</em></td>
<td>JACKSON COUNTY</td>
<td>373-1269</td>
</tr>
<tr>
<td><em>APR 12</em></td>
<td><em>Apply pre-emergent landscape weed control.</em></td>
<td>10:00 A.M.</td>
<td><em>G, FG T</em></td>
<td>SOUTH BRANCH</td>
<td>538-6050</td>
</tr>
<tr>
<td><em>APR 13</em></td>
<td><em>Apply pre-emergent landscape weed control.</em></td>
<td>10:00 A.M.</td>
<td><em>G, FG</em></td>
<td>SOUTH BRANCH</td>
<td>538-6050</td>
</tr>
<tr>
<td><em>APR 14</em></td>
<td><em>Apply pre-emergent landscape weed control.</em></td>
<td>10:00 A.M.</td>
<td><em>FG</em></td>
<td>WESTON</td>
<td>300-25-6096</td>
</tr>
<tr>
<td><em>APR 15</em></td>
<td><em>Apply pre-emergent landscape weed control.</em></td>
<td>10:00 A.M.</td>
<td><em>FG</em></td>
<td>JACKSON COUNTY</td>
<td>373-1269</td>
</tr>
<tr>
<td><em>APR 16</em></td>
<td><em>Apply pre-emergent landscape weed control.</em></td>
<td>10:00 A.M.</td>
<td><em>G</em></td>
<td>MARLINTON</td>
<td>799-6593</td>
</tr>
</tbody>
</table>

For more information, contact:

Jonathan Hall
WV Department of Agriculture
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Kevin S. Shaifer, Ph.D.
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2064 Agricultural Sciences Building
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304-293-2669

Kim Nester
WV Cattlemen’s Associates
51 Greystone Court
Belington, WV 26250
304-614-7150

For each sale contact local market telephone using 304 area code

**DISCLAIMER:** The events listed below were previously scheduled and may be canceled due to the current state of emergency. Please contact the event planner for more information.

**WEST VIRGINIA FEEDER CATTLE SALES**
**2020 SPRING SCHEDULE**

Sponsored by
**WEST VIRGINIA LIVESTOCK AUCTION MARKETS**
**WEST VIRGINIA CATTLEMEN’S ASSOCIATION**

**ANNUAL WV GAMEBREEDERS ASSOCIATION**
**GAMEFOUL POULTRY SHOW**

Jackson County Fairgrounds, May 16
Judging starts at 11 a.m.
Event is free to the public

**For more info:** Melinda McDerment
304-767-8050

**You must be a member of the WV GBA to enter your birds**

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