Calvin Riggleman is many things—a farmer, veteran, business owner, active community member and now a movie star…well, sort of. Riggleman is one of a handful of farmers from across the country featured in the new film “Farmers for America.” It’s a look at the day-to-day struggles farmers face in today’s business world.

“I met Graham (Meriwether, the film director of “Farmers for America”) at the National Farmer Veteran Coalition annual meeting in Iowa. He’d heard my story and asked if he could come out to the farm and film us sometime. I was like, ‘Sure! Then he filmed us for two and a half years randomly through every season.”

Calvin’s story is compelling and inspiring. He grew up on his family’s fruit farm in Hampshire County. Shortly before 9/11 he joined the Marine Reserves. Little did he know a year later he’d be in Baghdad fighting for his country.

“The guys I served with in the Marines were mostly from Baltimore, D.C. and northern Virginia. They used to talk about farmers’ markets. I had actually never heard of one before. I had to ask them what a farmers’ market was,” laughed Riggleman.

It was a concept that stuck in his head.

“After I came home, I figured I might as well try to get into some farmers’ markets. At the time, I was farming with my grandparents,” Riggleman explained.

He soon realized the farmers doing the most business sold more than just raw fruits and vegetables. Value-added products brought in the real money. Riggleman used an old family recipe to create apple butter. He also started canning things like peach jam and pasta sauce. He used his nickname in the Marines, Bigg Rigg, as his brand.

Riggleman is now a regular at Washington D.C. farmers’ markets where his produce and value-added products bring in twice as much profit as they would at a farmers’ market in West Virginia. He also was the first in the state to use the “Homegrown by Heroes” label, meaning his products are locally sourced and grown by a veteran.

You can see why his story caught the eye of Meriwether, and now others get to see it too. “Farmers for America” is being screened across the country. The first local showing was at a farm-to-table dinner and movie held at the State Fair of West Virginia. It was also the first time Riggleman saw the film in its entirety.

“I thought it was pretty cool,” Riggleman said after the showing. “Graham kept telling me there was a big surprise. He didn’t know if it would happen or not, and finally he texted me that Mike Rowe (of Dirty Jobs) was going to narrate the film which is a huge thing!”

The next screening of the movie is scheduled for Friday, February 23rd. at the Small Farms Conference in Morgantown. It will also be shown at the Urban Agriculture Conference at Camp Virgil Tate on April 13th.

Meanwhile, Riggleman already has potential farmers contacting him for advice on how to get started in the business. His words of wisdom, “Start out working for someone else to see if it’s something you’re willing to do. The commitment it requires is 24/7. Mother Nature is your boss, and she’s relentless.”
Specialty Crop Block Grant Applications Due February 19

The West Virginia Department of Agriculture is now accepting project proposals for the 2018 Specialty Crop Block Grant Program (SCBGP). The deadline to apply is February 19. The grant program, funded by the USDA and administered by the WVDA, gives specialty crop growers the opportunity to learn new techniques, test them out and share that knowledge with other producers.

Those applying for a grant must deal with a specialty crop such as fruits, vegetables, horticulture and nursery crops. Products explicitly excluded are livestock, eggs, corn, soybeans, and other commodity-type crops. All projects must focus on industry-related research, education, improved production or marketing of specialty crops.

In 2017, 12 West Virginia growers and producers shared more than $230,000 through the SCBGP. Some of those programs included: Wayne County Schools “Minos to Mushrooms,” WVU Research Development Corporation “Mineral County Demonstration Garden and Orchard” and the WV Maple Syrup Producers Association “Syrup Knowledge Symposium.” The 2018 SCBGP application form is available at: https://agriculture.wv.gov/divisions/marketinganddevelopment/Pages/Grant-and-Training-Opportunities.aspx.

The WVDA will hold a free, informational webinar on Tuesday, February 6 beginning at 1 p.m. at https://goo.gl/UWNmst. The webinar will assist those who have questions about filling out the SCBGP application material. For more information, contact the WVDA Business Development Division at 304-558-2210.

Serving 21 years as an intelligence officer in the United States Marine Corps taught me one thing: always be prepared for the worst. With the recent natural disasters that have hit our country, this philosophy is more relevant than ever. That is why it was encouraging to see the U.S. House of Representatives had approved the Disaster Recovery Reform Act (DRRA) that will reform the Federal Emergency Management Agency (FEMA).

The legislation calls for placing a greater emphasis on pre-disaster planning and mitigation. Our state legislature is doing its part by establishing the Joint Committee on Flooding to review and update emergency response efforts. The efforts by our state and federal legislative bodies must be duplicated within our state agencies. It is time our state government ensures it is ready to respond when the people of West Virginia need it the most.

Emergency response is not new to the West Virginia Department of Agriculture (WVDA), but in the last year, we have elevated it as a top priority. For years, the department has worked with federal partners to control and manage potential disease outbreaks. Avian Influenza and similar diseases require origination source tracing, which the WVDA is charged with handling. Disease traceability helps protect human and animal lives by identifying and isolating areas of origin quickly, mitigating the potential loss of life. In the event of a natural disaster, the WVDA is also designated as a point of contact for emergency support. Under this agreement, the department is charged with providing rescue and shelter for livestock and companion animals during emergencies.

Despite long-standing agreements, our efforts for threat preparedness have only been touched at the surface level. The WVDA has essential resources that can and should be deployed when needed by the people of West Virginia. For example, our Donated Foods Distribution Center, located in Ripley, receives and delivers 300,000 cases of food annually, serving all 55 counties in West Virginia. The Cedar Lakes Conference Center has the capacity to accommodate 500 to 700 people for lodging and dining. Our state farms can house more than 1,000 head of cattle at any point in time, providing an essential food source when supplies run low.

The WVDA staff are another vital resource for threat preparedness. In the past year, our staff has been working to develop short-term and long-term strategic plans for emergency preparedness. They have cultivated partnerships with the United States Department of Homeland Security, the West Virginia Department of Corrections and West Virginia University. The goal of these efforts is to collaboratively develop an integrated response to animal health and disease outbreak incidents. When staff know how to quickly implement strategic plans and utilize resources, we can hit the ground running when called upon.

The government cannot prevent natural disasters. However, we can develop sound, strategic plans to mitigate the damage. Through partnerships and training exercises, organizations and their staff can understand roles and the resources needed to accomplish their responsibilities. Agencies working together will create a successful response to helping the most vulnerable during emergencies. At the end of the day, we must be ready. Lives, property and the citizens of West Virginia put their faith in us to respond when duty calls. We cannot let them down.

Semper Fi, Kent
**BIG BUCKS!**

West Virginia is known as the Mountain State. Flat, farmable land is hard to find. However, a new agriculture industry is cropping up.

“Quote the perfect place to farm deer,” said Mark Cobb, owner of Gobblers Ridge Exotics in Jackson County and President of the West Virginia Deer Farmers Association (WVDFA). If you have land where cattle can’t graze, crops won’t grow or you can’t build anything, Cobb stressed deer farming is a perfect option.

“I started with red deer and axis deer,” said Cobb. “There’s no better way to understand them than to have them and care for them.”

Over the years, Cobb has expanded his farm. He currently owns a breeding pair of elk and female whitetail deer. He’s watched the industry evolve. In 2000, when Cobb purchased his first deer, captive cervid farms were controlled by the West Virginia Division of Natural Resources (WVDNR).

“All you really needed back then was a game farm license. That all changed when Chronic Wasting Disease (CWD) was discovered in Hampshire County in the wild deer population,” he explained.

CWD is a contagious, neurological disease in deer that causes degeneration of the brain. Over time, deer suffering from CWD become emaciated, start acting differently and eventually die. In West Virginia, it’s only been detected in the wild whitetail population. However, new regulations were put into place for captive cervid operations, including increasing the height requirement for fencing. It also became much more difficult to get a license, and deer were no longer allowed to be imported. A lot of those original deer farmers decided to get out of the business.

In 2015, the West Virginia Legislature passed a law giving the West Virginia Department of Agriculture (WVDA) control and regulation of the captive cervid industry.

“I really felt like it belonged under the WVDA because deer are an agricultural product,” stressed Larry Williams, the Captive Cervid Specialist with the WVDA. The department now oversees captive cervid farms, preserves and the venison, or deer meat, industry. Since the transition, the number of deer farms in the Mountain State has started to grow again.

“The future of deer farming in West Virginia has never looked brighter,” Cobb said.

To start a farm, there is still a licensing process. Potential farmers must submit an application to the WVDA, explain how they’re going to run their farm and what protective measures they plan to take to keep their deer safe. The WVDA conducts fence inspections to make sure the enclosure is tall enough to keep captive cervids in and wild deer out.

Another reason deer farming is starting to pick up is the popularity of venison. Fast food giant Arby’s announced it was putting venison on its menu in 2017. However, more than 90 percent of venison currently consumed in restaurants in the United States is imported from New Zealand.

“With how often the average West Virginian interacts with deer, it is hard to believe we import these products at all,” said West Virginia Commissioner of Agriculture Kent Leonhardt.

Therein lies the rub. Until a couple years ago, venison coming from West Virginia farms couldn’t be sold. In fact, most states still have similar restrictions on their books. However, when the WVDA took over deer farming in 2015, those rules changed. Venison raised on captive cervid farms within the state and processed following WVDA guidelines, including inspections, can now be purchased.

Venison does not come cheap. Steve Toth, owner of Toth Whitetails in Philippi, said selling the meat is a great way for deer farmers to make money.

“In Pennsylvania, farmers are getting an average of $8 for a burger made with venison, and a steak is $25 off of the farm,” Toth stressed.

That adds up to big money for farmers like Cobb. Not only does he have the deer farm, he and his family opened Safari Meats in Ravenswood, a venison processing facility that makes venison products like hot dogs and trail bologna.

West Virginia Deer Farm Industry Growing

“My wife and I are so busy with the venison business, we are having a difficult time keeping up,” Cobb said. “Venison is the easiest thing to sell. We ship our products all over the United States.”

And in some cases, across the border. A meat distribution company in Mexico wants to purchase 1,500 lbs. of venison every other month from Safari. The Cobbs are currently working with the Mexican government on the importation process.

The Cobbs’ venison can be found right here at home. Safari products are sold at Johnnies Fresh Meat Market in the Capitol Market in Charleston, The Wild Ramp in Huntington and Sweet Winds Farms at the Fairmont and Bridgeport Farmers’ Markets. They also have an online shop, safarimeatsllc.com.

Meanwhile Toth is creating a different kind of product on his cervid farm.

“I sell the estres, or deer urine,” explained Toth, who has been farming deer for almost a decade. “For three weeks during the rut, I sold 350 bottles to hunters in my area for $20 an ounce.”

Toth, Cobb and Williams would like to see deer farming grow in West Virginia. Cobb said the state has the chance to be a major player in the captive cervid industry, if enough people buy into farming deer.

“You can definitely make it a full-time job,” Cobb added.

For more information on WVDA Captive Cervid policies, log on to: https://agriculture.wv.gov/divisions/animalhealth/Pages/Deer-Farming.aspx.

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**An Event for Young Women in Agriculture**

Ages 16-22  •  February 22, 8 a.m.-4 p.m.

WVU Erickson Alumni Center  •  1 Alumni Dr., Morgantown, WV 26504

$35 per person, Group rates available

Register: https://farmher.com/pages/grow-by-farmher

Contact: Dee Singh-Knights at dosing-knights@mail.wvu.edu
Caramelized Maple Apple Pie with Candied Bacon Crumble Dressing

3 slices bacon
1 tablespoon dark brown sugar
1 pastry for a 9-inch double-crust pie
10 Granny Smith apples - peeled, cored, and cut into ¼-inch wedges
¼ lemon, juiced

Crumble:
½ cup all-purpose flour
½ cup brown sugar
½ cup unsalted butter, softened
¼ teaspoon baking powder
¼ teaspoon ground cinnamon
1 pinch salt
1 tablespoon heavy whipping cream
1 tablespoon white sugar

Preheat oven to 400° F. Place bacon on a baking sheet and sprinkle 1 tablespoon brown sugar over the top. Bake in the preheated oven until crisp, 10 to 20 minutes.

Line a 9-inch springform pan with pie crust pastry; refrigerate. Combine apples and lemon juice in a bowl and toss to coat.

Melt ¼ cup butter in a large skillet over medium-low heat; add maple syrup and ¼ cup brown sugar. Bring to a boil, lower heat, and simmer until mixture is reduced by half, about 5 minutes. Carefully add apples and stir well to coat. Cook until apples just start to soften and get a bit of color on them, about 5 minutes. Return the apples to the bowl leaving behind the sweet syrup.

Stir vinegar into sweet syrup; simmer until syrup is reduced and consistency of maple syrup, about 5 minutes. Carefully pour syrup over the apples. Cool for 10 minutes.

Combine flour, ¼ cup brown sugar, ¼ cup unsalted butter, baking powder, cinnamon, and salt in a food processor; pulse until crumbly. Break bacon into pieces, add to food processor, and pulse until combined with the crumble.

Tip apples into the pie crust in the springform pan. Fold dough over part of the apple filling to form an edge. Crimp the edges between your fingers. Top the apple filling with the crumble. Brush crust with cream and top with white sugar.

Bake pie in the preheated oven until the juices bubble and the crust is deeply golden, about 1 hour. If the crust starts to brown too quickly turn the oven down to 350° F.

Maple Salad Dressing

½ cup pure maple syrup
1 tablespoon balsamic vinegar
1 tablespoon fresh lemon juice
1 clove garlic, minced
1 teaspoon dry mustard
1 teaspoon salt
1 teaspoon dried basil
¼ teaspoon ground black pepper
1 cup extra-virgin olive oil

Blend maple syrup, balsamic vinegar, lemon juice, garlic, dry mustard, salt, basil, and black pepper in a blender until smooth; stream olive oil into the mixture while blending and continue blending until dressing is thick and creamy.

Maple Glazed Ribs

3 pounds baby back pork ribs
3/4 cup maple syrup
2 tablespoons packed brown sugar
2 tablespoons ketchup
1 tablespoon cider vinegar
1 tablespoon Worcestershire sauce
½ tablespoon salt
½ tablespoon mustard powder

Place ribs in a large pot, and cover with water. Cover, and simmer for 1 hour, or until meat is tender. Drain, and transfer ribs to a shallow dish.

In a small saucepan, stir together the maple syrup, brown sugar, ketchup, vinegar, Worcestershire sauce, salt, and mustard powder. Bring to a low boil, and cook for 5 minutes, stirring frequently. Cool slightly, then pour over ribs, and marinate in the refrigerator for 2 hours.

Prepare grill for cooking with indirect heat. Remove ribs from marinade. Transfer marinade to a small saucepan, and boil for several minutes. Lightly oil grate. Cook for about 20 minutes, basting with the cooked marinade frequently, until nicely glazed.

Mountain State Maple Days

Join one of our maple houses for a pancake breakfast, a tapping demonstration, or just to learn more about this growing West Virginia industry!

February 24 & March 17, 2018
Locations & times to be announced

For more information: facebook.com/wvmaplesyrup

Farm Safety Training Class
Set for March 12

Would you know what to do in case of an emergency on the farm? The WVDA along with the Kentucky Department of Agriculture Farm Safety Team and the Sissonville Volunteer Fire Department are holding a one-day farm safety training class on March 12 at the Sissonville Fire School located at Sissonville High School (6100 Sissonville Dr., Charleston, WV 25312). The course will cover multiple aspects of farm safety and is designed for farmers and their families, as well as rescue personnel. A special tractor rollover simulator will provide students with a practical demonstration of key safety points. You can register for the class at: http://register.sissonvillefireschool.com. The cost of the event is $45. For further information, contact www.sissonvillefireschool.com.

Life is sweet, especially when you’re cooking with West Virginia maple syrup. This month’s recipes all feature maple and we encourage you to shop for and start cooking with a West Virginia product. Last year alone, producers bottled more than 6,000 gallons of pure West Virginia maple syrup and that’s going to continue to climb. The number of maple producers in the state is growing by leaps and bounds. Some are hobby producers who hope to make enough for their families, others are tapping hundreds of trees a season, selling their syrup up and down the East Coast. This February, sweeten your meals with a taste of West Virginia!
**SAVE THE DATE**

**February 22-24, 2018**

Morgantown Event Center and Marriott at Waterfront Place, Morgantown, West Virginia

extension.wvu.edu/small-farm-conference

*This conference developed by WV Extension Service Small Farm Center.

Get ready for three days of speakers, classes and agriculture opportunities at the WV Small Farms Conference, February 22-24. The goal of the annual event is to unlock the potential of West Virginia small farms to produce food profitability. Whether you’re just starting your own operation or have been in the business for years, you can choose from more than 110 different classes. From farm management to advanced horticulture, value-added products to agritourism, there’s something for everyone.

Also taking place during the Small Farms Conference is the Winter Blues Farmers’ Market. Producers from across the state will set up shop and sell their products. It’s a chance to network with other small farmers and find out how they’re marketing their goods.

FarmHer is also coming to town during the Small Farms Conference. Marji Guylar-Alaniz, the founder and creative force behind FarmHer, and her team will present a one-day event called “Grow” aimed at young women ages 16-22 interested in agriculture.

To register for any or all of these events, log on to: https://extension.wvu.edu/conferences/small-farm-conference or call 304-293-2715.

Interested in becoming a vendor? NORTH- Contact Lisa Jones (304) 293-2715 SOUTH- Contact Connie Tolley (304) 558-2210

**Commissioner Kent Leonhardt accepted a donation of $1,000 from the West Virginia Southern Classic Car Association (pictured above with WVSCCA Event Coordinator Seth Meeks). The money will go towards the WVDA Veterans and Warriors to Agriculture Program, which educates veterans and active military members and helps them enter agriculture fields.**

**FSMA Produce Safety Grower Training**

The West Virginia Food Training Team is sponsoring a Food Safety Modernization Act (FSMA) Produce Safety Grower Training classes on Wednesday, February 21 from 8:30a.m. to 5 p.m. at the Morgantown Event Center. The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA produce safety rule requirements and details on how to develop a farm food safety plan. The Produce Safety Alliance Grower Training Course is one way to fulfill the FSMA Produce Safety Rule requirement as outlined in § 112.22(c). For more information, contact the WV Small Farms Center at 304-293-2715.

**Congratulations!**

Hawk Knob Appalachian Hard Cider and Mead owners Josh Bennett and Will Lewis brought home $10,000 as the winners of the American Farm Bureau (AFB) Entrepreneurship Challenge People’s Choice Award. The duo was on hand to accept the award January 8th at the AFB Convention in Nashville, TN. Hawk Knob was one of four finalists in the nationwide competition. Thousands of West Virginians voted online for Hawk Knob as their fan favorite. Bennett and Lewis operate Hawk Knob out of Lewisburg, where they barrel age traditional hard cider using WV-grown apples. Get a peek inside their operation by logging on to the WVDA’s YouTube Channel at https://www.youtube.com/channel/UCKpS54I5yr6ypZyMDo88l4Q.
SOUTHERN WV BULL TEST 2018
March 24, 11 a.m.
7312 Kanawha Valley Rd., Henderson
Contact, Kevin Shaffer, 668-1598;
kevin.shaffer@mail.wvu.edu.
86-3450.

Genetic Alliance Bull Sale
Selling 75 perfect tested Angus, Charolais, Simmental & Hereford
Contact, Tom McCracken, 688-1751;
Tom Simmons, 688-0647 or
Terry Boggess, 358-284.

equipment
No trucks, cars, vans, campers or other autos; backhoes (except 3 pt. dish), tools or other construction equipment; lawn equipment; no bottles, cans or boxes.

Boomer, 35, diesel, tractor, 38 hp, 115 hrs.
W.N.H., 240, TL, & quick attach bucket, 3 pt. hitch, fuel tank w/attachment, $2,000. Don Anderson 120 Oak Circle Beaver, 25123; 673-9325.

Galloway, ¾ Black Angus 2/17 proven sire, good disp., AI bull from Revon 24985; 573-5991; bjhpvfarm@aol.com.
Hendrick, 4048 War Ridge Rd., Wayside, 25276; 927-1799; hays_ben@yahoo.com.

Electronic Tickets
You must add all 3 classes $50/person or $70/vehicle, $130/Co. Ext. Office Westover, W.Va.,”

John O’Dell, 3442 Amma 70, 2-yr. bred heifers, 90% 6-7 month pregnant, $1,700. John O’Dell, 3442 Amma Rd., Chapmanville, 25505; 668-8511; jodoselle@gmail.com.

FARMALL or Super 8, 39, strong engine, $1,500. Leslie Rogers, 1020 Stadium Rd., Chapmanville, 25505; 668-8511; kathyrantsoll@gmail.com.

Clay Co. Beekeepers Assoc.
Monthly Meeting
2nd Monday, 6 p.m.
Huntington High Sch. Auditorium, Big Otter, W.Va.
Contact Kathy Watson, 855-8504; kathy@wvbees.org.

Galloway, ¾ Black Angus 2/17 proven sire, good disp., AI bull from Revo 24985; 573-5991; bjhpvfarm@aol.com.
Hendrick, 4048 War Ridge Rd., Wayside, 25276; 927-1799; hays_ben@yahoo.com.

lb. Ben Hays, 1761 Reedyville Rd., Spencer, 26525; 722-6853; hays_ben@yahoo.com.

Clay Co. Beekeepers Assoc.
Monthly Meeting
1st Tuesday, 7 p.m-9 p.m.
Mon. Co. Ext. Office
Westover, W.Va.
Contact Debbie Martin, 367-4848; delmartin@aim.com.

VW Reymann Memorial Farm • Wardensville, WV
Contact, Kevin Shaffer, 668-1598; kevin.shaffer@mail.wvu.edu.

Galloway, ¾ Black Angus 2/17 proven sire, good disp., AI bull from Revo 24985; 573-5991; bjhpvfarm@aol.com.
Hendrick, 4048 War Ridge Rd., Wayside, 25276; 927-1799; hays_ben@yahoo.com.

lb. Ben Hays, 1761 Reedyville Rd., Spencer, 26525; 722-6853; hays_ben@yahoo.com.

Horse: drive: disk, $500; McCormick, 9, mow, $500; steerable, 2-horse, cultivator, $500; 3-4, hand fork & dump bucket, $200. James Rowe, 5196 Malcolm Rd., Barbo- 

rquez, 25540; 690-0126; 638-332-247.

Farmall, 230, $1,600; 2-p. fast hitch equip. & draw bars, $500; Tommy Thompson, 95 Gen. Del., 26541; 964-6059.

Mahindra: 1815HTS, 4 WD tractor wielded turf lawn tires, front loader, 60”, belly mower, King Kutter potato plow, County Line, 4” bush cutter, barn, feed, cont. 15,000. Suzanne Ward, P.O. Box 305, Craigsville, 26205; 742-3333.

Equipment Wants Farm tractor, older model w/ft bucket & live axle, good tires or good. 2006: 10 row corn, 30” - 30” ft wheel, $3,000. Joel Chapman, 26 Joel Chapman Rd., Chap-

manville, 25508; 855-7813.


Farm Sales Advertisements for land MUST be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland Ad. MUST include accommodations (house, barn, hayfield, garden, etc.) but no specifics, i.e., new kitchen, family room, etc. Ads for the sale or rental of farmland are acceptable from individuals but MUST include the above. Advertisements for hunting land, commercial or city property are NOT accepted.

Marion Co.: 240+ A. w/houses, lg. barn, outblds., 6, springs with concrete watering troughs, 5, spring fed cistern for livestock use, city water, septic, electricity, 1755. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

Veness: 20 A. with 4 stall barn w/water & elec., fenced pasture, city sewer & water., $32,000. Karen Holmes, 2570 Vor-

Pleasant Ave., Ste. 1A, Bridgeport, 26330; 842-2795.

Sheep Sales Kathadin: 1-yr. lamb, white, $150; 2-yr. brown/white, $100, both bucks. Richard Camp-

bell, 305 Campbell Rd., Hico, 26558; 614-8636.


Cunningham, 2862 Stewartstown Rd., Morgan-

county, 26141; 645-6370.

Hay, '17, 1st cut, 4x5 rolls, $35/bale; sq. bales, $3.50/bale. Ray Blake, 1400 Johnson Ave., Ste. 1A, Bridgeport, 26330; 842-2795.

Hay, '17, cut 4x5, round bales, mixed grass, barn kept, never wet, $35/bale; sq. bales, $3.25; 2-cut sq. bales, $3.75/bale. Blaine Boixmar, 480 Lowerw Rd., Newburg, 26410; 288-6365.


Hay, '15, cut 4x5, round bales, mixed grass, barn kept, never wet, $35/bale, $5/bale. Dave & Judy Cowden, 211 South Creek Rd., Rich-

chiana, 1011 Crest View Dr., Creston, 26141; 354-7500.

Hay, '15, cut 2x3, sq. bales, mixed grass, barn kept, never wet, $4/bale. Lany Creek, 4 La-

vlew Dr., Barboquivue, 25205; buckacres@jaisd. 

Hay, '17, 1st cut, 4x4, round bales, 1st & 2nd cut, sq. bales, 25/bale, 3rd cut, $30/bale, stored on pallets in plastic sleeves, sleeves not included. Linda Bu-

chanan, 1011 Crest View Dr., Creston, 26141; 354-7500.

Hay, '16, 2-cut, $4/bale, 4-cut, $3/bale. Ray Evans, 205 Herb Harsh Rd., Horse-

man, 26270; 937-3246.

Sheep Sales Kathadin: 1-yr. lamb, white, $150; 2-yr. brown/white, $100, both bucks. Richard Camp-

bell, 305 Campbell Rd., Hico, 26558; 614-8636.


Cunningham, 2862 Stewartstown Rd., Morgan-

county, 26141; 645-6370.

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chanan, 1011 Crest View Dr., Creston, 26141; 354-7500.
February 2018

NEW RIVER COMM. & TECH. COLLEGE
Mushroom Growing Class Feb. 20th
6 p.m-8 p.m. Cost: $30
Mushroom Identification Class Feb. 20th
3:30 p.m-5 p.m. Cost: $10
Pre register for both classes by Feb. 16
Greenbrier Valley Campus • Lewisburg, WV
Contact: Jenny Stone, 883-2493; vstone@newriver.edu
Gloria Kincade, 793-6101; gkincaid@newriver.edu.

MOUNTAIN ROOTS MARKET INC.
Consignment Market • Year round Mon.-Sat. 8am-6pm • 148 W 2nd Street • Weston, WV
Local WV produce only, fresh baked goods, crafters & artisans of WV:
David Townsend, 286-8816; Townsendsproduce@gmail.com

CABIN FEVER WEEKEND
Feb. 16-18 • 6pm
Wool Felting • Basketry • Stained Glass • Turn Wooding
Pastry • Blacksmithing
Cedar Lakes Conference Center • Ripley, WV
Contact: 304-769-6330; cabinfeverweekend@gmail.com

NEW RIVER CHRISTMAS TREE GROWERS ASSOC.
Annual Winter Meeting Feb. 24
Braxton Co. Senior Center • Sutton, WV
Landor Harper, 524-7459.

JACKSON CO. HORSE CLUB
Feb. 24 • 6pm • Bingo, doors open • 5pm.
Concession will be available for carry out
Ripley High School • Ripley, WV
Gail Gill, 532-6909.