Don’t be fooled by the laid-back attitude. Josh Bennett, co-owner of Hawk Knob Hard Cider and Mead in Lewisburg, WV, is a shrewd businessman who knows his craft. “Cider is the fastest-growing sector of the United States alcohol market,” he explained. “Hawk Knob is really the type of cider people are going to go to when they want quality over quantity.” And quality is what Hawk Knob is all about. Bennett and his business partner Will Lewis met at WVU a decade ago while they were horticulture students at the Davis College of Agriculture. They both shared a passion for traditional cider.

“Cider in its purest form is apples that have been ground and pressed into juice, and that juice has fermented into wine. It’s either served still, meaning uncarbonated, or you carbonate it,” said Bennett. “I’ve been making hard cider since I was 12. A lot of what we do here at Hawk Knob is based on the ciders I grew up with. It was passed down generationally to me.”

Cider making was once a necessary task in Appalachia, Bennett explained. “Before prohibition, there was more cider consumed, per capita, in this country than all the soda pop today. It was America’s number one beverage. Even kids drank it if they didn’t have clean drinking water. Rents were paid in cider. It was a huge commodity. In fact, all our forefathers were making cider. The first legal distillate product made in this country was crafted by George Washington.”

However, Prohibition nearly wiped out the cider industry in West Virginia. “A lot of the apple orchards were simply chopped down,” according to Bennett. When the ban on alcohol was lifted in 1933, many brewers got into the beer business because it was a lot less time intensive and easier to make.

Bennett and Lewis wanted to bring back the traditional drink and began small, cider-making operations in their basements. The home brews got such rave reviews from friends and family, they decided to think big.

“Josh and I started this because it’s what we love. A lot of people told us we couldn’t make craft cider in West Virginia, but we did it because we believe in the process and what it’s all about,” explained Lewis. “The more we got out there and met people at festivals and turned them on to cider, their minds completely changed.”

Hawk Knob officially opened for business in 2014 just outside of Lewisburg, WV. The view from the doorstep is picturesque - low, rolling hills with cattle grazing, large barns off in the distance and a couple pet donkeys next door in a pen. Walk inside the brewery and the aroma of cider fills the air. With row after row of barrels laid on their sides, the fermenting process is on display.

“We were the first cidery in West Virginia, and there’s a few things that set us apart,” explained Bennett. “We pretty much focus on using a variety of heritage apples that were traditionally used in cider making, and we have one of the most extensive blends. We use 14 varieties of apples in our blend. We don’t sugar. Wedon’t
Hawk Knob, continued

filter. We don’t back sweeten. We don’t use sulfites.
We do barrel age. We have four main lines of production and all but one goes through some sort of barrel aging.”

The barrels come from just down the road at Smooth Ambler Spirits, the home of the world’s best single barrel bourbon as judged at the World Whiskey Awards. “Hey, if the barrels are good enough for them to be named world’s best, they’re good enough for us,” said Bennett.

“These barrels,” Bennett pointed to a row on his left, “we’ve just filled with our elderberry hard cider. It’s going to spend about six months in this barrel. When we feel it’s got the right sort of tannin, the right sort of complexity, we’ll take it out of the barrel and put it back into the still where we’ll add the elderberry.”

So, what sets one cider apart from another? “The thing that separates the ciders are the different yeasts that do the fermentation. There’s also a lot of other things you can play with like the different blends of apples, bottle conditioning and lees (residual yeast) aging,” Bennett added.

All the apples that go into making Hawk Knob cider come from West Virginia. In fact, Bennett and Lewis source the fruit from a 50-mile radius. It’s important to them to support local agriculture.

“For me, the biggest part is just stimulating West Virginia’s economy, to revitalize the apple industry and put the money back into the state,” stressed Lewis.

If you’re buying cider from a large commercial producer, Bennett says you’re not getting a true form of the beverage. “You likely are drinking a commercial product that’s made with 90 percent of those apples coming from China, and 100 percent are culinary apples, not specific to cider,” stressed Bennett. “Those ciders are far from what traditional ciders were in this country.”

In the last ten years, there’s been a resurgence in cider and cider making. Hawk Knob has benefitted from that new-found popularity.

“People in the cider market are becoming more aware of what a good cider is and more conscience of the ciders they’re purchasing,” said Bennett.

Lewis added, “It’s amazing. Look how far we’ve come in three years!”

The owners of Hawk Knob hope to expand the operation in the near future.

Hawk Knob is one of four small businesses chosen as a finalist for the 2018 American Farm Bureau Rural Entrepreneurship Challenge. They’ve already received $15,000 in prize money for making it this far. On January 7, the finalists will compete for the title of Entrepreneur of the Year in Nashville, TN at the Farm Bureau’s annual convention. If Hawk Knob wins, they’ll walk away with another $15,000. Bennett says they’d put that money right back into the business.

Learn more about Hawk Knob Cidery and where to purchase their products at: hawkknob.com.

Kent’s Reflections — WVDA Moving Forward with Mission

With the coming of the new year, we reflect on the old and make resolutions for the new. This also marks one year in office for myself and our staff. It has been a busy, exhausting, yet rewarding year. In January, we knew it would be a challenge to get ahead of all the issues we had to handle. One year later, we feel that we have set the department on the right path to grow our agriculture-based businesses in West Virginia. With lessons learned, we roll into the new year with the passion and vision to help West Virginia reach her potential.

With new vision comes a new team. In the beginning, I brought in Joe Hatton, Norm Bailey and Crescent Gallagher who came with the right leadership the administration needed. We then set out to build upon this team. Several division director positions needed to be filled. We took this process seriously and made sure we hired the people who were the best fit for the job. We brought in Cassey Bowden from Marshall University to run our new Agriculture Business Development Division. We recruited Dr. James Maxwell from the Florida Department of Agriculture to be our state veterinarian and lead our Animal Health Division. We also promoted within and chose Tim Brown to be the new director of our Plant Industries Division.

With our team in place, we set forth to travel the state. I alone traveled 40,000 miles to more than 150 stakeholder meetings. My sole purpose was to listen and gather information. We discovered our state government has done a poor job of reaching out to partners and stakeholders. We found too many agencies working within their silos, unaware of other entities that may be working towards the same goals. With this revelation, our staff started working towards mending relationships and building new partnerships for the future. We knew we had to bring people together because together we can accomplish much more.

Setting the foundation for the future was always the goal in 2017. Now, the department is ready to push forth a new age in agriculture. In 2018, the West Virginia Department of Agriculture’s New Year’s resolution is to open new markets for our West Virginia producers. Between rebranding our West Virginia Grown program to working with partners and government institutions to open new markets for farmers, we will find more opportunities for our agriculture-based businesses. We will continue to push forth good, common sense government. We all know our government is too big. It is time for a serious effort to bring smart, efficient use to tax payer dollars. We hope to bring some real change and new initiatives to our Veterans and Warriors to Agriculture program. Veterans are an untapped workforce. We have a duty to help those who have given to our country.

“We have a new philosophy at the West Virginia Department of Agriculture. We believe agriculture is a business, and it’s about time we start taking these businesses seriously. We believe the department is a state treasure. With the right vision and effort, we will make it into a national treasure. We believe agriculture will be a part of the solution to West Virginia’s biggest problems. West Virginia has brighter days ahead. If we all pitch in, we can make the Mountain State a better place for generations to come. That is our New Year’s Resolution; what is yours?”

Semper Fi,

Commissioner Leonhardt talks with Steve Hamrick at the West Virginia Beekeepers Association Fall Conference at the Robert Mollohan Building in Fairmont.
States are woman-owned. There are women farms. In fact, 14 percent of farms in the United States are run by women ages 16-22 interested in agriculture. Guylar-Alaniz was the keynote speaker at last year’s Women in Agriculture Conference, and she’s returning to the Mountain State in February to host “Grow,” a one-day event for women who were in your shoes at one point.

There are women all over the place running big operations. There are women who work as professionals and creative force behind FarmHer, a website and TV show on RFD-TV that shines a light on women doing just that. They’re in the boardroom and the barnyard.

Women have always worked on the farm, whether it was milking cows, feeding the help or keeping the books. But often, Guylar-Alaniz said, those roles weren’t front and center. Women who wanted to take charge of their own operations were marginalized. She explained some of that still goes on today.

“Women in agriculture still face a lot of bias. Sometimes women can be their own worst enemies. That’s why I’m a big believer in sharing these stories. I want women to see other women doing this, agriculture,” she stressed. “If you want it, go figure it out. You can go to USDA. You can go to your FSA office. You can go to your local Extension office. You can go to a farmer down the road. Look someone up and see what they’re doing just that. We’re going to show you women who are in the boardroom and the barnyard.”

Guylar-Alaniz said it’s time to change that outdated notion, and she hopes FarmHer is doing just that.

FarmHer is going to show you women who did it. “You can be anything you want to be and FarmHer is going to show women who did just that. We’re going to show you women who are farmers, women who work as professionals in agriculture. We’re going to show you women doing all sorts of jobs on the farm,” stressed Guylar-Alaniz. “These are strong, awesome women who are in shoes at one point.”

The Grow conference is set for February 22 on the campus of West Virginia University. Registration is already underway. Guylar-Alaniz is hoping for a full house.

A lot of people walk away from these events with great connections. We want to connect people to each other so if they run into a problem or have a question, they know someone who has their back.”

**Tips From the Vet**

**Q. What is the Animal Agriculture Alliance?**

**A.** The Alliance is a nonprofit organization that helps bridge the communication gap between farmers and consumers by sharing modern animal agriculture practices with food industry stakeholders. The group’s membership shares a commitment to protecting animal agriculture and preserving consumer choice in the marketplace and is comprised of individuals and companies, including state Farm Bureaus. The group’s Advances in Animal Ag report helps key influencers such as the media, restaurant and food service leaders, legislators and dietitians learn about production, agriculture’s commitment to innovation and advancement. A recent report from the Alliance found that livestock producers are making strides in animal care, environmental sustainability and food safety and these advances highlight the agriculture industry’s commitment to continuous animal care improvement. To find out more about the Alliance, log on to http://www.animalagalliance.org/main/index.cfm.
Hearty Winter Eats

Butter! It’s cold outside! The best way to warm up after shoveling snow or outdoor chores is to fill up with these hearty recipes. Take that venison out of the freezer and pop it into the slow cooker for a perfect pot roast. If you need some lighter fare, try a salad dressed with a warm bacon-mustard dressing. To top off the meal, bake up some baklava using West Virginia black walnuts. Better yet, share your favorite winter recipes with us! Send us your name, address and your mouth-watering kitchen creations to jensmith@wvda.us. Until next month, stay toasty!

Spinach Salad with Warm Bacon-Mustard

1 (10 ounce) bag baby spinach leaves
4 hard-cooked eggs, peeled and sliced
1 (8 ounce) bag sliced mushrooms
4 strips crisply cooked bacon, crumbled
10 ounces Swiss cheese, shredded
⅓ cup toasted sliced almonds
1 tablespoon olive oil
1 large shallot, minced
1 teaspoon garlic, minced
⅛ cup white wine vinegar
⅛ cup Dijon mustard
1 cup sliced mushrooms
1 cup water
1 teaspoon vanilla extract
⅓ cup honey

Place spinach into a large serving bowl, top with hard-cooked eggs, mushrooms, 4 crumbled strips of bacon, Swiss cheese and almonds.

Heat olive oil in a small skillet over medium heat. Stir in shallots and garlic and cook until softened and translucent, about 2 minutes. Whisk in the vinegar, Dijon mustard, honey and 2 crumbled strips of bacon; season to taste with salt and pepper, then cook until hot.

Pour hot dressing over spinach and toss to coat.

Baklava

1 (16 ounce) package phyllo dough
1 pound chopped nuts
1 cup butter
1 teaspoon ground cinnamon
1 cup water
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.5 ounce) can condensed beef broth
1 cup water
1 (1.25 ounce) envelope dry onion gravy mix

Preheat oven to 350° F. Butter the bottoms and sides of a 9x13 inch pan.

Chop nuts and toss with cinnamon. Set aside. Unroll phyllo dough. Cut whole stack in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, butter thoroughly. Repeat until you have 8 sheets layered. Sprinkle 2 - 3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.

Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows to make the diagonal cuts. Bake for about 50 minutes until baklava is golden and crisp.

Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.

Remove baklava from oven and immediately spoon sauce over it. Let cool.

Serve in cupcake papers. This freezes well. Leave it uncovered as it gets soggy if it is wrapped up.

Venison Pot Roast

3 onions, chopped
5 carrots, cut into 2-inch pieces
1 cup chopped portobello mushrooms
2 garlic cloves, crushed
1 tablespoon ground black pepper
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.5 ounce) can condensed beef broth
1 cup water
1 (1.25 ounce) envelope dry onion gravy mix
1 (10 ounce) bag baby spinach leaves
1 cup sliced mushrooms
1 cup water
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.5 ounce) can condensed beef broth
1 cup water
1 (1.25 ounce) envelope dry onion gravy mix

Arrange the onions, carrots and mushrooms in the bottom of a slow cooker. Rub the venison rump roast with garlic, black pepper and salt, then place on top of the vegetables. Mix the cream of mushroom soup, beef broth, water and onion gravy mix in a bowl until gravy mix is dissolved; pour soup mixture over the roast.

Cook on high setting until roast is very tender, 8 to 10 hours. Slice roast before serving with gravy and vegetables.

‘Get to Know Your State Statistician’

Charmaine Wilson, the West Virginia State Statistician for the United States Department of Agriculture (USDA), is a native of Pine Bluff, AR and a graduate of Alcorn State University in Lorman, MS where she received her Bachelor and Master Degrees in Agriculture Economics. She now calls the Mountain State home. Her office is at the West Virginia Department of Agriculture (WVDA) complex at Guthrie.

It’s her job to work with West Virginia producers and agriculture leaders to capture the true picture of agriculture within the state. She promotes National Agriculture Statistical Service (NASS) statistical data and surveys at various events around the state and shows people how they can benefit from that data. Last month, the 2017 Census of Agriculture was mailed to farmers and producers across the state and country.

Commissioner Leonhardt and your WVDA family wish you all the best on your retirement. Wood began working for the department in March 1982 as an administrative assistant in the Animal Health Division. However, she spent the bulk of her 35 years with the WVDA as a Staff Assistant with Marketing/Business Development. For Wood, retirement means more time with family and “Camping, fishing and porch sittin’.”
2017 YEAR IN REVIEW

NEW FACES —
In the past year, the WVDA has hired 21 new staffers. From new hires like Megan Sankoff WVDA graphic designer to promotions like Tim Brown who now serves as the director of the Plant Industries Division, all these individuals serve vital roles in the department’s mission. Welcome to the family: Chris Williams, Megan Sankoff, Jeremy Grant, Danielle Watson, Georgia Luke, Laryssa Hoskins, Karen Facemyer, Caitlin Black, Curtis Green, Jessica Woods, Melissa Litton, Elizabeth Glasgo, Rebecca England, Katilyn Hill, Wayne Fisher and David Haynes.

NEW DIVISION —
We are still in the process of shaping, staffing and forging the mission of the Agriculture Business Development Division but look for big things to come from these folks in 2018. From providing more tools to West Virginia producers and holding additional training sessions to rebranding the West Virginia Grown program and relaunching WVDA’s Farm to School initiative, this division has a lot on its plate for the new year.

NEW VISION —
In 2018, the department has many goals and plans. Three areas that will be a top priority are expanding the outreach and initiatives of the Veterans and Warriors to Agriculture program, rebranding and redeveloping the West Virginia Grown program and continuing to develop an Agriculture Strategic Plan for West Virginia with WVDA partners. The department has much to accomplish with its partners and stakeholders in 2018.

NEW INITIATIVES —
The new administration hopes to bring a different vision for the department compared to previous years. The focus will be on transparency, using tax payer monies efficiently and making sure agriculture is treated as any other business sector. The department will continue to work towards growing agriculture as well as making sure it’s part of the conversation for West Virginia’s effort to diversify its economy.

NEW SUCCESSES —
Staff can hang their hat on several successes in the past year, but there are a few that stand out more than others. The WVDA Country Store held at the State Fair of West Virginia was brought back in full force. Total gross sales for producers that participated topped $60,000. In addition, the WVDA forged a partnership with the Boy Scouts of America and participated in their National Jamboree in July. West Virginia maple syrup and honey were sold at their stores on site. There are plans for more local food to be involved in the Boy Scout’s operations for future events.

State Apiarist Wade Stiltner used his portable hive to teach bee basics to youngsters who stopped by the WVDA booth at the 2017 National Boy Scout Jamboree.

Preparing the ground for spring planting, Jason Tortt is one of dozens of veterans across the state participating in the WVDA’s Vets to Ag program.

Sharon and Dwight McMillion, owners of Brookstone Soap in Huntington, stocked the shelves of the State Fair of West Virginia’s Country Store with their products.

Commissioner Leonhardt traveled the state in 2017 to meet farmers, lawmakers, students and business owners to tout West Virginia’s agriculture potential.

Chris Williams joined the WVDA Communications staff in August. The Multi-Media Specialist is the producer of Today in West Virginia Agriculture, a monthly show airing on the Library Television Network.
Cattle Sales

Angus steers, 16-mo., on pasture, dairy raised, $3,000/cow wt. $3,500, 191, 4012 Morgan Rd., St. Marys, 26170; 684-7133; leslie16@suddenlink.com.

Ross Tuckwiller, 1488 Bungers Mill Rd., Lewisburg, 25429; 653-3540; horse@frontierinternet.net.

Michael Miller, 116 Delight Dr., Gerrardstown, 25420; 692-8626.

In a family-owned operation, these offers are for bee hives. David Brown, 990, new brakes, excellent condition, $3,500. David Bullion, 4772 Goosepen Rd., Roanoke, 24014; 788-5226.

Classified Announcements
January 2018

To subscribe to The Market Bulletin, email marketbulletin@wdva.org or call 304-558-2225.

Fax: 1-800-225-8425.

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The Market Bulletin

AD DEADLINES
February 18, 2018.

Phone-in ads for the February issue must be received by 12 noon on Monday, January 22.

Written ads for the February issue must be received by 1 p.m. on Tuesday, January 16.

March 18, 2018.

Phone-in ads for the March issue must be received by 12 noon on Wednesday, February 14.

Written ads for the March issue must be received by 1 p.m. on Thursday, February 15.

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Fax: 1-800-225-8425.

Apartment Sales

Honey Bees, 3 lb. package w/marked queens, Italians, $10; Russians, $11. Stephanie Bender, 222 Davis Ave., Elkins, 26241; 637-2335.


Farmlands

Farm for sale, 114 acres, 196 Malcolm Rd., Alderson, 25123; 937-2330.


Advertisements for land must be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland MUST include accommodations (house, barn, hayfield, etc.), but no specific, i.e., ‘23 acres, 3 Pastures, 24’x 80’Record’. Ads selling or offering land of farmland are acceptable from individuals, but MUST include the above. Advertisements for hunting, commercial or city properties CANNOT be accepted.

The MarkeT Bulletin

The MarkeT Bulletin

Farms for sale must be used for agriculture that is at least five (5) acres in size & located in West Virginia. Farmland MUST include accommodations (house, barn, hayfield, etc.), but no specific, i.e., ‘23 acres, 3 Pastures, 24’x 80’Record’. Ads selling or offering land of farmland are acceptable from individuals, but MUST include the above. Advertisements for hunting, commercial or city properties CANNOT be accepted.

Horse Sales

AQHA Peppy San Badger horses, wrigs. $10,000 or less, 2018, 146 Uler Rd., Newton, 565-7118.

Hog Sales

Feeders pigs, 3/4 Berkshire 1/4 Hereford, $6,000, Rich Merrick, P.O. Box 91, Maxwelton, 25375; 831-6584.

Goat Sales

Alpine Alpine/Saanen, ‘17, 2 bucks, 1 parent are from reg. stock, dairy garden lines, $15, del. avail. Mark Wolf, 189 Bear Run Rd., Matthews, 26112; 897-6290.

Horse Events

abanon Co. Beeskeepers Assoc.
Bi-Monthly Meeting
Jan. 10, 10 a.m-12:30 p.m.
St. Albans Library
St. Albans, W.Va.
Contact Steve May, 727-7659; Laura Nunn, 998-5898.

Monogalia Co. Beeskeepers Assoc.
Monthly Meeting
1st Tuesday, 7 p.m-9 p.m.
Mon. Co. Ext. Office
Buckhannon, W.Va.
Contact Debbie Martin, 367-9848; debbe22@yahoo.com.

West Virginia Beeskeepers Assoc.
Beginner Beekeeping Class
April 7, 14 & 21, 10 a.m.
Noble Center
Lindenhurst, W.Va.
Contact Debbie Martin, 367-9848; debbe22@yahoo.com.

Canova Co. Beeskeepers Assoc.
Beginner Beekeeping Class
Jan. 20, 10 a.m-12:30 p.m.
St. Albans Library
St. Albans, W.Va.
Contact Steve May, 727-7659; Laura Nunn, 998-5898.

All bee colonies must be registered with the WV Dept. of Agriculture. Please contact WVDA Plant Industries Division at 304-558-2224.

Imtu, 300, utility it has a blade, $2,000.
Case 36, turbo wild drive, $5,000. John Singleton, 25414 Paradiddle Rd., Moatsville, 26405; 457-3592.
NH, ’00, 1720, 4 WD tractor welder & loader $9,000, 1952 hrs. $10,000.
Isabelle Stone, 861 Walden Ridge Rd., Leon, 25123; 937-2330.

Sausages

Rio Grande Red type for dogs. $12.1-, 2 yrs., $40/lb or $4.5/lb. H. Gordon, 299

Poultry Sales

Int’l, 300, utility it has a blade, $2,000.
Case 36, turbo wild drive, $5,000. John Singleton, 25414 Paradiddle Rd., Moatsville, 26405; 457-3592.
NH, ’00, 1720, 4 WD tractor welder & loader $9,000, 1952 hrs. $10,000.
Isabelle Stone, 861 Walden Ridge Rd., Leon, 25123; 937-2330.
**Suffolk buck, $200.** Ronald Lynch, 834 New Hope Rd., Bluefield, 24701; 589-7652.

### Miscellaneous Sales

No riding habits or other clothes; apartments or furnish the old-fashioned style; new tools or equipment; food processing or preservation items or equipment; general wood working tools; tools or equipment; etc. 

### Heavy

**Pony, american, made for 2 minis** or 1 lg. pony, red brads, padded seats, 4 adults, 2, adult facing seats, 5, kids, excel. cond., w/5'6" fence, Haflinger, size $2,400 o,b. D. Fort, 815 Gay Rd., Ripley, 25271; 287-1774.

**Acreage:** Putnam County Jr., 138 A., woods, pasture, am. farm, $105,000, good, never wet, located in Putnam/Jackson Co., 138 A., wooded & grassy area, $1,600/A. R. Mathies, 301 West High Ave., Terra Alta, 26764; 742-5713.

**Hay, 4x5, round bales, barn kept, nev wet, fert., $40/bale (take off) but clean.** Phil Hall, 29 Proutfoud Rd., Philippi, 24446; 457-3958.

**Hay, 3½x4, round bales, 1st cut, $22/bale, 2nd cut, $24/bale, stored in shed, easy access.** James Hann, 231 Martin Lane, Crabtrees, 26205; 742-8896.

**Rabbits, Flemish Giant, males, 1 red & 1 brown, females, 2 brown & 1 black, $25/eo. or $50/eo. w/cage, feeder & waterer; cages, $25 w/feeder & waterer.** Leonard Hardway, 953 Lynn Camp Rd., Palestine, 26510; 275-3049.

**Saddle, Passier, all purpose w/straps.** $800. leather bridles & winter blankets, $10-20, all excel. cond. Pat Hart, 95 Church Fork Rd., Hundred, 26575; 723-2529; pas- ter1995@gmail.com.

**Maple syrup, pure WV, $16/qt., $10/pt.** $95. Ed Hatton, 1761 Burgis Hollow, New Creek, 26743; 788-1831.

**Hay, 4x4, round bales, orchard grass & tim- othy mix, good quality, located right off Dawson exit, will load, $25/bale; 2nd cut, sq. bales, $6/bale, all available for additional fee.** Chad Heast- er, 1333 Hartsuck Rd., Crabcity, 24931; 867-7105.

**Ear corn, #4bu. George Hereford, 1412 Crab Crk., Rd., Southside, 25187; 625-2140.**

**Buggies, restored to original cond., 2, $1,000.00; surrey w/tongue, top & lawn lights, $3,000. Joe Hollands, 1837 Butlers Crk. Rd., Martinsburg, 25403; 754-0961.

**Jim Dandy, 2-gal., butter churn, elec. & 3-gal. Deval, stainless steel milk bucket with lid, $200. Mickie Hughes, P.O. Box 91, Maxwelton, 26403; 642-6167.**

**Great Pyrenees puppies, males, vaccinated, working parents on farm, $200. Brenda Johnson, 305 Mt. Pisgah Rd., Elk Garden, 26717; 446-5442.


**English Mastiff pup, 17/pups, brindle & fawn, vac/cow/vaccinated, all acceptable.** Ed Rukavina, 395 Haymond School Rd., Grafton, 26340; 372-4575.

**Hay, 4x4, round bales, barn kept, $25/bale.** Dominick Ricottelli, 132 Hidden Hollow Rd., Bridgeport, 26250; 832-1257.

**Greenhouses: 26Wx6’x11’x14’, comes w/2’3” walls, patio mounted & insulated shutters, $5,000; 22Wx6’x9’6” 4’ x 4’ frame & shutters, $2,900; 18Wx6’x9’6, $1,500. Jimmy Ritter, 447 Steel House Rd., Salem, 26426; 841-1896.**

**Hay, 1st & 2nd cut, round bales, never wet stored inside, $25/bale. John Oliverio, 218 Grand Ave., Bridgeport, 26330; 689-3600.**

**Hay, 4x4, round bales, Bravo porker, wrapped, $35/bale, delivered to your location.** Barry Parsons, 267 Maple Dr. Evans, 25421; 372-4575.

**Hay, 4x4, round bales, barn kept, $250/bale.** Dominic Ricottelli, 132 Hidden Hollow Rd., Bridgeport, 26250; 832-1257.

**Greenhouses: 26Wx6’x11’x14’, comes w/2’3” walls, patio mounted & insulated shutters, $5,000; 22Wx6’x9’6” 4’ x 4’ frame & shutters, $2,900; 18Wx6’x9’6, $1,500. Jimmy Ritter, 447 Steel House Rd., Salem, 26426; 841-1896.**

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**Hay, 4x5, round bales, stored in barn, $20/bale; 1st cut, $25/bale, 2nd cut, $35/bale, all available for delivery.** Mike Derico, 1439 Exchange Rd., 26151; 458-6798.

**Hay, 4x4, round bales, barn kept, $25/bale.** Dominick Ricottelli, 132 Hidden Hollow Rd., Bridgeport, 26250; 832-1257.

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**Hay, 1st & 2nd cut, round bales, never wet stored inside, $25/bale. John Oliverio, 218 Grand Ave., Bridgeport, 26330; 689-3600.**

**Hay, 4x4, round bales, Bravo porker, wrapped, $35/bale, delivered to your location.** Barry Parsons, 267 Maple Dr. Evans, 25421; 372-4575.

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**Winter Blues**

**FARMERS’ MARKET**

**NORTH-** Morgantown Event Center  
**FEB. 22, 2018 4PM-8PM**

**SOUTH-** Charleston Civic Center  
**MAR. 4, 2018 12:30PM-5PM**

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/wwmaplesyrup](http://facebook.com/wwmaplesyrup)

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**GARDEN CALENDAR**

*January 2018 Source: WVU Extension Service Garden Calendar*

**JAN. 2**  
Increase humidity for houseplants.

**JAN. 3**  
Plan garden layout. Browse seed catalog.

**JAN. 4**  
Cut poinsettias to 6 inches and place in sunny windows.

**JAN. 5**  
Order herb seeds. Harvest overwintered Brussels sprouts.

**JAN. 6**  
Harvest overwintered kale.

**JAN. 8**  
Create a garden map.

**JAN. 9**  
Order seed varieties.

**JAN. 10**  
Seed tomatoes for early high tunnel planting.

**JAN. 11**  
Service power equipment.

**JAN. 12**  
Clean garden tools.

**JAN. 13**  
Test germination of stored seeds.

**JAN. 15**  
Use grow lights for vegetable seedlings.

**JAN. 16**  
Gently remove snow or ice from evergreens and shrubs.

**JAN. 20**  
Organize a community garden.

**JAN. 24**  
Order fertilizer and lime according to soil test results.

**JAN. 25**  
Plan spring landscape design.

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**Fun Farm FACTS:**

- The average size of a West Virginia farm is 175 acres.
- Eggplant isn’t a vegetable. It’s a berry, related to the tomato.
- During a good foraging season, a healthy colony of honey bees can produce as much as 60 lbs. of honey.
- A cow spends 6-7 hours a day eating cud and 8 hours a day chewing it.