Aimee Figgatt was elbow deep in seeds this spring. The Outreach Specialist for the West Virginia Conservation Agency (WVCA) took on a project that blossomed right before her eyes. The Spring Seed Program is an annual event sponsored by the Capitol Conservation District, Figgatt’s former employer. For years, she sent out dozens of packets of vegetable and fruit seeds to home gardeners. When she moved to the WVCA she started a different give-a-way.

“Each spring and fall, I give away around 6,000 packets of seeds for native pollinator seeds. It’s not just wildflowers but also the native pollinator seeds to the Northeast region, which includes West Virginia,” explained Figgatt.

She was in the process of sending out her pollinator seeds this spring when she got an SOS call from the folks at the Capitol Conservation District.

“This year, when they had their spring seed program, they’d given away quite a bit of their seeds at the Small Farm Conference and people could come to the Capitol Conservation District Office to get their seeds. But when COVID-19 hit, people couldn’t come to the office to get the seeds anymore. It was shut down,” said Figgatt. “So, I took their leftover seed as their outreach specialist and started mailing seeds out.”

Figgatt put the word out on social media that she had seeds of every description available and would-be gardeners like Amanda Mattix of Charleston jumped at the chance to get her hands on the seeds.

“COVID-19 made it almost impossible to find seeds. All the places I would normally go to order seeds were already sold out,” explained Mattix. “So, Aimee really rescued me and my garden.”

The requests for seeds came fast and furious. With so many families wanting to start COVID gardens, Figgatt was swamped with requests for seeds.

“Seeds became so hard to come by, we had to start getting creative with the distribution. Instead of sending someone a whole, huge pack of seeds that they’d never have room to plant, we broke up and split the packs into manageable portions,” said Figgatt.

“For example, say someone wanted to grow plants for making salads. That person would get a garden pack with a few cherry tomato seeds and seed for large tomatoes for slicing. I would add in seeds for lettuce and greens and cucumber seeds and carrot seeds – thing you’d find in a salad.”

Other people wanted to grow an herb garden or have different tomato varieties they could can. Figgatt spent a lot of time breaking up the seed packets to stretch them as far as they could go.

“It did take a lot of time and effort. But with us being quarantined and working from home, the way I see my outreach position during this period is to plan ahead. Do the outreach I can from the kitchen table and the home office. With this downtime, we can’t be working person to person, we can’t be out in the schools right now, we can’t be at summer camps. The next best thing is to reach out in any way possible to folks,” explained Figgatt.

“With those packets of seeds, Figgatt also sent along some conservation materials.

“The main reason for this seed give-a-way is it opens the door for us to give conservation education, soil and water conservation education,” said Figgatt. “Even though we’re part of the West Virginia Department of Agriculture, we don’t need to teach folks just how to plant the seeds and how to raise the produce. We’ve got to go deeper, quite literally into the soil and teach them how to care for the soil and be able to grow that plant to produce the fruits and vegetables they’re going to eat and do it safely.

“Total, Figgatt mailed more than 3,000 packets of fruit, vegetable and pollinator seeds to home gardeners.

“A lot of folks who got in touch with me said they were uncertain about grocery store trips for fresh vegetables. They were afraid there was going to be a shortage of fruits and vegetables. They were concerned about harvest availability and cross contamination. But more than anything, above all, what we found is they were home, they were unplugging and spending more time with their families. They had the time to put in a garden, something they’d always wanted to do.”

Mattix used the seeds Figgatt mailed to her to plant a 20 x 10 container garden on her back patio.

“We planted zucchini and cucumbers, sugar snap peas and tomatoes, basil, zinnias, cosmos, yellow squash, peppers and marigolds,” Mattix said. “My children helped with all of this. My oldest is going to be eight in July. My youngest is five. They both love to help in the garden, my youngest especially. They both planted everything. They filled all the pots with soil. I pretty much supervised. I let them do it because I want them to know where their food comes from and how to grow it themselves. I try to let them be as hands-on as they want to be.”

Crystal Lovett is also growing a home garden. She says the plants from Figgatt were a blessing. She doesn’t have much room to garden, but she found the space.

“I live in a small house and I didn’t want to dig up the yard. So, beside my steps is a little flowerbed. I have cucumbers on one side and tomatoes on the other. Then I have the rest of my plants in pots. It gives you a sense of satisfaction growing your own food. I feel like it tastes better. You get to watch it grow and it’s kind of amazing. Plus, the kids and I get to eat it!”

Kersten Fry said Figgatt’s seeds arrived just in time.

“They were definitely a blessing!”

Fry used her seeds in her raised beds.

“To be able to step outside and get what we need and make a meal out of it saves us time and money and the headache of having to put on a mask and go to the grocery store.”

Figgatt said the program was actually very simple.

“We invested in seeds. We invested in paper envelopes and we invested in some glue sticks, some tape and labels. The total investment is well under $1,000, but we were able to reach thousands.”

In the end, Figgatt says the program is about more than just growing a garden.

“There’s so much going on right now that the one thing people can’t deny is that families have gathered around the table. Families have learned to garden together. Families have spent more time looking at healthy options as far as food goes. If there’s one silver lining to 2020, I’m going to say families have had time to reconnect. It gave them activity, physical activity. It gave them pride. It gave them ways to think outside the box. It’s been really powerful to watch.”

The warmer weather and relaxation of ‘shelter in place’ restrictions mean visitors will be looking for opportunities and venues to enjoy time outdoors. It is predicted that visitors will be taking more ‘stay-cations’ and ‘safe-cations’ closer to home in their local communities. This opens new and expanded opportunities for u-pick operations, farm stands and other agritourism operations to provide visitors with a unique connection to fresh, local products and agritourism experiences. Shores have identified and we worked with our partners towards improving distribution. Consumers turned to local sources of food as processing affected imported commodities. Overall, we learned how important food security and control over our own agricultural sectors is to our country. Every single experience has allowed us to work towards a better West Virginia.

A lot of these changes have been led by Mountainers across our state, many of which are stepping up to help their friends, families and neighbors. Those that are able are growing larger gardens, while many are giving their green thumb a try for the first time. Smaller farms, which make up most of West Virginia, are expanding to meet the increased demand for locally grown foods. Most importantly, citizens are volunteering or donating to our food banks and pantries to ensure West Virginia children and the most vulnerable are fed. As many of our citizens spend more time thinking about the food they consume, the COVID-19 pandemic could bring major adjustments to the system as we know it.

A shift towards more local sources of food will be a benefit to our state. Fresh foods grown within our borders and prepared by our community are typically healthier. The fewer times food changes hands, the safer it is with less risk of contamination. Those dollars we spend locally stay in our economy and are not exported to other states or countries, creating jobs for West Virginians. More local consumption means we will save on transportation costs, reducing our use of fossil fuels. Combine this with new technologies which are working towards reducing soil erosion and runoff into water ways, we end up with a healthy environment. No other industry in West Virginia can claim all three aspects of good health: personal, economical, and environmental.

Regardless of how we come out of this pandemic, we should all thank the farmers who have stepped up to meet increased demands. We should say thanks to our gardeners, new and old, who have expanded their love for the hobby. To those who continue to experiment and expand their abilities, as well as share their bounty with others, continue the good work. To my fellow West Virginians, thank you for supporting local agriculture and helping us triumph during these times. What you learn from this experience will be valuable to a better agricultural system for tomorrow.
total number of rows available for picking, to allow for one family per row. For raspberries or blueberries, this will likely be equal to the total number of rows available for picking. For farm stands and other agritourism operations, use the 6-square feet per customer rule; space vending booths at least ten feet apart. If space is an issue, consider temporarily redesigning market locations to allow for pre-ordered items to be picked up at specific times or alternative distribution methods such as community or home delivery.

For U-pick operations specifically, number each row and assign specific row(s) to each customer, emphasizing the importance of each party staying together in their assigned row. For rows that are closer together like strawberries and vegetables, assign customers to every other row. For raspberries, blueberries or other trellised crops, assign every row. Provide each customer with a flag that should be left where they stopped picking, so the next customer will begin picking from this flag. It will be helpful to have some field personnel to monitor farm rules and to provide new containers to limit customers to their assigned areas. Encourage customers to use restrooms before or after farm activity to minimize foot activity and prevent cross-contamination.

When possible, encourage contactless payments including exact change, credit cards, tap-to-pay, or prepay online. Consider setting a unit price per container (quarts, gallons, etc.) to minimize contact with produce, provide for social distancing and facilitate faster check-out. Extending sales hours to accommodate more customers without crowding is recommended. It may be considerate to designate specific hours for vulnerable populations, including elderly, pregnant, or immune-compromised individuals.

Face covering policies for customers will likely differ from operation to operation, so be sure to make your policy known to customers before they visit the farm and reinforce at farm entry. Face coverings for farm employees is recommended if they are interacting with customers. This is also a good time to review and improve your employee training to ensure they understand and can practice and enforce the farm’s health and sanitation practices.

If you are unable to effectively address the practices recommended above, you may decide to remain closed for this year, or choose a different market alternative that minimizes customer contact such as custom picking for farm pick-up or delivery, picking by appointment only, or joining a multi-farm CSA or food hub.

Some of the above materials is adapted from Cornell University’s publication “Best Management Practices for U-Pick Farms During the COVID-19 Pandemic”. For further information, please contact Dee Singh-Knights at dosingh-knights@mail.wvu.edu or 304-293-7606.

VETERAN OF THE MONTH: WALTER HAMMACK

Growing up, Walter Marvin Hammack was well versed in the phrase “service before self.” Being the youngest of seven brothers and sisters, that sort of mindset was ingrained early on as much of the neighborhood found themselves asking the Hammack’s for assistance.

“All our life the local neighborhood has brought whatever their problems and troubles are to our family and for us to try and help, fix, maintain, repair or solve a dilemma whatever that may be,” says Hammack.

As time moved on, Hammack carried this mentality and was eventually drawn to serve in the United States military, first by joining the Delayed Entry Program in 11th grade and then eventually as an MOS Air Traffic Controller in the Marine Corps for almost two years before being injured. Being a veteran himself, Hammack recognized the struggles that many of those veterans face. In response, he’s started a business, Text-A-Veteran Services, designed to offer a lending hand to veterans through farm and homestead assistance along with employment.

“We’ve naturally gravitated towards providing comprehensive farm services because there’s no business state-wide that provides these services specifically for farms and farmers. Our background is so diverse that we can literally touch on just about every aspect of life,” Hammack says enthusiastically. “So, whether it be baling hay, cutting firewood or brush, we could be doing artificial insemination of cattle or other farm animals, we could build you a chicken coop, build you a barn, build you a high tunnel, just about everything you’d want from the ground up. We also understand all the government programs and agencies and how they’re interrelated so that farmers can endeavor to be more effective and efficient and produce either goods or services to sell as a West Virginia farm owner and operator. And we make recommendations on how to become more profitable.”

At the heart of it, Hammack is hoping that Text-A-Veteran Services can ease the stress that many veterans find themselves coping with.

“At the end of the day when the farmers are sitting at the table, I want them to have some peace of mind that they don’t have to rely on family, friends or neighbors that have their own lives and their own obligations and things to take care of. So, we want to be that permanent lifeline for the farmers in our communities to reach out regardless of what the issue may be, says Hammack.

Though a relatively new business endeavor, Hammack has bigger plans down the road and hopes that one day Text-A-Veteran Services can evolve well past helping veterans on just their farms and homesteads.

“Ultimately Text-A-Veteran Services have greater plans for the future which is we will be registering with and become a volunteer organization active in disaster in the state of West Virginia. When the Army National Guard or FEMA is deployed to the state, our employees will be able to give back to the community by serving in whatever way they can,” says Hammack.

NEW FARMERS MARKET DRAWING CROWDS

A new farmers’ market in the Northern Panhandle is giving shoppers a chance to purchase fresh, local produce. The Highlands Farmers’ Market opened at the start of June at what organizers call the perfect spot.

“Cabela’s has graciously allowed us to set up in their parking lot,” explained Eric Blend, a farmer and one of the organizers of the market. “It’s really a match made in heaven. We picked the Highlands because there are really a match made in heaven. We’ve naturally gravitated towards providing comprehensive farm services because there’s no business state-wide that provides these services specifically for farms and farmers. Our background is so diverse that we can literally touch on just about every aspect of life,” Hammack says enthusiastically. “So, whether it be baling hay, cutting firewood or brush, we could be doing artificial insemination of cattle or other farm animals, we could build you a chicken coop, build you a barn, build you a high tunnel, just about everything you’d want from the ground up. We also understand all the government programs and agencies and how they’re interrelated so that farmers can endeavor to be more effective and efficient and produce either goods or services to sell as a West Virginia farm owner and operator. And we make recommendations on how to become more profitable.”

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The market is starting out small with anywhere from four to seven vendors each week. The participating farmers offer everything from fruits and vegetables to locally sourced meats and eggs and kettle corn.

“We have a great mix of producers, and each week I post on social media what’s available,” said Blend.

The market has been in the planning stages since January as a way to make fresh food more accessible to folks living in the Wheeling area. Blend said they’re also reaching out of state visitors who stop by the Highlands to shop at the retail stores.

“The more you support a farmers’ market, it’s a direct pipeline, a direct influence, to the local economy,” explained Blend.

The Highlands Farmers’ Market is open every Thursday from 4-7 p.m., June through October.
**Zucchini Cakes**

- 2 ½ cups grated zucchini
- 1 egg, beaten
- 2 tablespoons butter, melted
- 1 cup bread crumbs
- ½ cup minced onion

In a large bowl, combine zucchini, egg, and butter or margarine. Stir in seasoned crumbs, minced onion, and seasoning. Mix well. Shape mixture into patties. Dredge in flour. In a medium skillet, heat oil over medium high heat until hot. Fry patties in oil until golden brown on both sides.

**Stuffed Peppers**

- ½ teaspoon fennel seed, or to taste
- 1 pinch seasoned pepper to taste
- 4 large green bell peppers, tops and seeds removed
- 6 ounces crumbled feta cheese
- ½ cup grated Parmesan cheese
- ½ cup shredded mozzarella cheese

Coat a casserole dish with cooking spray. In a large bowl, combine zucchini, egg, and butter or margarine. Stir in seasoned crumbs, minced onion, and seeds removed. Mix in 3/4 the tomatoes, onion, butter, garlic, oregano, fennel seed, and tomato paste. Simmer over low heat until meat mixture comes together, about 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Fill bell peppers with meat mixture, alternating with layers of feta cheese and Parmesan cheese. Place stuffed bell peppers side-by-side in the prepared casserole dish; add remaining tomatoes around and under the peppers so they cook up and into the peppers. Sprinkle with mozzarella cheese. Bake in the preheated oven until browned and bubbly, about 30 minutes.

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**From the VET**

**Q:** Can I transmit a disease to my animals and vice versa?

**A:** According to the US Centers for Disease Control and Prevention (CDC), six out of every 10 infectious diseases in people are zoonotic, meaning they can also infect animals. The CDC is working with physicians and veterinarians to help prevent these diseases and protect the health of our animals and people. The eight zoonotic diseases of greatest concern in the United States are: Zoonotic influenza, Salmonellosis, West Nile virus, Plague, Emerging coronaviruses (ie. severe acute respiratory syndrome and Middle East respiratory syndrome), Rabies, Brucellosis and Lyme disease. These diseases can be spread in several ways. Direct contact with body fluids from an infected animal — like feces, mucus, or blood can spread disease. Indirect contact is also a means of disease spread, by contacting areas or surfaces that have been contaminated by germs (ie. chicken coops, pet habitats or aquarium tank water). Disease may also be transmitted by a tick, flea or mosquito bite. Eating or drinking contaminated food is another way people can get sick.

People can help reduce the risk of contracting a zoonotic disease by:

- Washing hands with soap and water after being around animals. If soap and water is not available, use an alcohol-based hand sanitizer containing at least 60% alcohol to clean hands, then washing with soap and water as soon as possible.
- Prevent tick, mosquito and flea bites. This includes treating pets for these insects.
- Learn how to safely handle food at home and when traveling.
- Be aware of possible zoonotic diseases at home and when away from home — such as petting zoos, childcare settings or school and when traveling
- Avoid scratches and bites from animals.
- Being aware of zoonotic diseases can help you and your family lead healthier lives!

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**Green Tomato Relish**

- 24 large green tomatoes
- 3 red bell peppers, halved and seeded
- 3 green bell peppers, halved and seeded
- 12 large onions
- 3 tablespoons celery seed
- 3 tablespoons mustard seed
- 1 tablespoon salt
- 5 cups white sugar
- 2 cups cider vinegar

In a grinder, combine tomatoes, red bell peppers, green bell peppers, and onions. In a large colander with cheesecloth, place in sink or in a large bowl, and pour in tomato mixture to drain for 1 hour.

In a large, non-aluminum stockpot, combine tomato mixture, celery seed, mustard seed, salt, sugar, and vinegar. Bring to a boil and simmer over low heat 5 minutes, stirring frequently.

Sterilize enough jars and lids to hold relish (12 one-pint jars, or 6 one-quart jars). Pack relish into sterilized jars, making sure there are no spaces or air pockets. Fill jars all the way to top. Screw on lids.

Place a rack in the bottom of a large stockpot and fill halfway with boiling water. Carefully lower jars into pot using a holder. Leave a 2 inch space between jars. Pour in more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes.
WVDA Launches the Veterans and Heroes to Agriculture Program

The West Virginia Department of Agriculture is proud to announce the launch of the Veterans and Heroes to Agriculture program. The program, formerly known as Veterans and Warriors to Agriculture, had its name changed with the passage of House Bill 4693 which was signed into law during the 2020 Legislative Session. With that name change, the program was expanded to include emergency response personnel and first responders, as well as veterans.

“We have seen a lot of success from our Veterans to Agriculture program since its inception in 2014. With those successes, we felt we needed to expand the reach of that program to additional groups, which required legislation and a name change,” said Commissioner of Agriculture Kent Leonhardt. “I am excited to see what can be accomplished under this expanded program.”

The Veterans and Warriors to Agriculture program was created by legislation in 2014. The program was voluntary driven, receiving no funding from the Legislature, until Commissioner Leonhardt advocated for and received an appropriation in 2018. In total, the program has more than 300 members, created a Veterans Education Series, partnered with higher education institutions for an agricultural training/behavioral healthcare service program and offers scholarship opportunities to members.

“We have designed a new logo to accompany the expansion of our program. This branding will clearly identify to consumers that by purchasing this item you are supporting someone who has worked in these fields,” Leonhardt said. “We know people want to support and give back to those they believe are truly heroes and we hope this branding helps them do just that.”

For more information on how to become a member, please call 304-558-2210 or email vetstoag@wvda.us

VETERANS & HEROES TO AGRICULTURE & BUSINESS DEVELOPMENT

The Veterans and Heroes to Agriculture Program falls under the WVDA Agriculture Business Development Division. This Division also houses the Planning Coordinators, who are staff located regionally to offer technical, business planning, marketing and educational assistance.

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West Virginia Grown

Rooted in the Mountain State

BARBOUR
- Sickler Farm
- Emerald Farms LLC

BERKELEY
- Cox Family Winery
- Geezer Ridge Farm
- Kitchen’s Orchard & Farm Market
- Mountainaire Brand
- Raw Natural
- Sister Sue’s
- Taylor’s Farm Market
- US Veteran Produced
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Walnut Hill Farm

BOONE
- Anna Bell Farms

BRAXTON
- Mary’s K9 Bakery
- Oh Edith/Little Fork Farm
- Rose Petal Soaps

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

CABELL
- Appalachian Apiculture
- Down Home Salads
- Good Horse Scents

CLAY
- Legacy Foods
- Ordinary Evelyn’s
- Sugar Bottom Farm

DODDRIDGE
- Sweet Wind Farm
- Ryan Farms

FAYETTE
- Butcher’s Apiary
- Almost Heaven Specialties
- Five Springs Farm
- Five Springs Farm Guesthouse
- Up The Creek
- Wild Mountain Soap Company

GREENBRIER
- Arbaugh Farm
- Sloping Acres
- Hero Honey Valley View Farm
- TL Fruits and Vegetables
- Mountain State Maple Farm & Co.
- Daniels Maple Syrup
- Caring Acres Farm

JACKSON
- Out of This World Salsa
- Sassy Oats Gourmet Treats
- Dean’s Apiary

JEFFERSON
- Shatigo Farm

KANAWHA
- Angelos Food Products LLC
- Hamilton Farms
- Herrshow Farms
- Lem’s Meat Varnish
- T & T Honey
- Vandalia Inc.
- Jordan Ridge Farm
- Larry’s Apiaries
- We B Fryin Snacks

LEWIS
- Lone Hickory Farm
- Smoke Camp Craft
- Garton Farms

LINCOLN
- Hill n’ Hollow Farm & Sugarworks
- Wilkinson Christmas Tree Farm
- Simply Hickory
- Estep Branch Pure Maple Syrup
- Ware Farms

MARION
- Holcomb’s Honey
- Clutter Farms LLC
- Rozy’s Peppers in Sauce

MARSHALL
- Hazel Dell Farm
- Eco-Vindobon, Inc.
- NJ’s Kettle Corn

MASON
- Hope’s Harvest Farm LLC
- Moran Farms.

MINERAL
- Indian Water Maple Company

MONONGALIA
- The Kitchen
- Neighborhood Kombuchery
- WVU

MOROGE
- Spangler’s Family Farm
- Bee Green

MORGAN
- Glasscock’s Produce
- Mack’s Greenhouse and Farm

NICHOLAS
- Kirkwood Winery
- Woodbine Jams and Jellies
- Dave’s Backyard Sugarin’

OHIO
- Fowler Farm
- Beeholding Acres/Roth Apiaries
- Grow Ohio Valley
- The Blended Homestead
- Moss Farms Winery
- Rock Valley Farm
- Windswept Farm
- Zeb’s Bucky Bits

PENDLETON
- M & S Maple Farm
- Cool Hollow Maple Farm
- Cool Hollow Maple Syrup
- Rocky Knob Christmas Tree Farm

POCAHONTAS
- Brightside Acres
- Brush Country Bees
- Frostmore Farm

PRESTON
- Mountaineadle Apiaries
- Me & My Bees
- Riffle Farms
- Valley Farm, Inc.
- The Vegetable Garden
- Maryland Line Farm
- Ringer Farms
- Vested Heirs Farm
- Taylor Grow LLC

PUTNAM
- Sycomore Farms & Primitives
- Gritt’s Farm
- Gritt’s Midway Greenhouse

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

RANOLPH
- The Brewer Patch
- Poe Run Craft & Provisions Inc.
- WV Wilderness Apiaries

RITCHIE
- Turtle Run Farm

ROANE
- Christian Farm
- Grandma’s Rockin’ Recipes
- Missy’s Produce

SUMMERS
- Sprouting Farms
- Cheyenne Farm

TAYLOR
- A Plus Meat Processing

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

WAYNE
- Elmcreast Farm
- Stillmer’s Apiaries
- Lovely Creations Handmade Soaps and More

WEBSTER
- Williams River Farm
- Custard Stand Food Products
- Spillman Mountain Farm Products, Inc.

WETZEL
- Thistlefied Farm
- Wetzel County Farmers Market

WIRT
- Stone Road Vineyard

WOOD
- In a Jam!
- Stomp-n-Grounds Craft Coffee
- Oldham Sugar Works

EAT LOCAL, BUY LOCAL.

Support Our Community.

Join the growing list of WV Grown companies today!

Email wvgrown@wvdas.us or visit our website at agriculture.wv.
April is Beekeeping Month! Your state bee club needs you. Contact them today!

APRIL APPEAL

West Central Beekeepers Assoc., 312 Market St., St. Marys, WV, Contact Hudson Snyder, 641-7845.

Potomac Highlands Beekeepers Assoc., 225 E. Broad St., Clarksburg, WV, Contact Debbie Abel, 633-5647; deb.abel53@yahoo.com.

Big Otter Comm. Bldg., Big Otter, WV 25560; jsingleton9502@yahoo.com.

Please contact the Animal Health Division at 204-746-6500 for futher details.

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Cattle Sales

Reg. Black Herefords bulls, good, calm-

ing, priced, weight, gain, 105 to 1200 lbs.

-Ammon, 26847; 257-7125.

-Glen Mallock, 2063 Chelsea Ridge Heights, School Rd., Gallipolis Ferry, 25515; 675-4182.

-Steve Montoney, 157 Warcamp Lane, Harman, 25545; 942-5546.

-Board Fork Rd., Camden on Gauley, 26208; 586-4823. 698-9294.

-S. Calhoun Hwy., Millstone, 25261; 655-8304.

-2637; 871-1359.

-All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2131.

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capacity we can fulfill to the affected citizens of the state of West Virginia," says Hammack.

“And then in about five years, we will be breaking ground on the first, nationwide veterans-only recreation center where military veterans will have free access to a comprehensive recreational center that will include swimming pools, weight rooms, aerobic equipment, track, gymnasiums for intramural sports even for the handicapped and wounded warriors. We also want to provide social services, the ability for the VA and the Charleston Vets Center and other veteran organizations to provide comprehensive services to the veterans of our area.”

Along with providing assistance to those who have served, Hammack and his business are looking to employ veterans as well.

“Veterans are the worst-hit demographic for employability nationwide and that’s always been the case regardless of age, race, ethnicity and background. So, we’re kind of killing two birds with one stone,” Hammack explains.

“We want to put the veterans in the state of West Virginia to work and we’re a very flexible and flexible company. So, there’s not necessarily a mandated work schedule. We work around everyone else’s issues. We try to match up veterans with the farmers that are physically closest to their location.”

To inquire more about Text-A-Veteran Services, you can reach them at 304-356-8054 or by email at textaveteran@gmail.com.

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**GARDEN CALENDAR**

**JULY 2020**

**Source:** WVU Extension Service Garden Calendar

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**EDITOR:** Jennifer Smith Poling