The ability to succeed is within everyone

“Someone in your family was amazing,” said the Executive Director of Heritage Farm and Museum Audy Perry during a recent visit to Huntington. Now think about that for a second, folks. Everyone living today had a relative, who at one time, built their own home, grew and preserved their own food and survived harsh conditions without any government assistance. The point is, the ability to succeed is in everyone’s DNA. Our ancestors always found a way to keep moving forward, to keep progressing the world as we know it. Sometimes we forget that. But if you do a little digging, you’ll find the same courage previous generations used to make the world a better place. The past can encourage people to be and do their best, especially those who feel they have no place in life or nothing to contribute.

If you are seeking some life purpose, I encourage you to turn to farming. Agriculture nourishes the body and puts the mind at ease. After those encouraging words, I want to touch base on a time of year that encourages people to be and do their best, especially those who feel they have no place in life or nothing to contribute. If you are seeking some life purpose, I encourage you to turn to farming. Agriculture nourishes the body and puts the mind at ease.

Almost Heaven calls native soldier home to Eden Farms

Despite having a Master’s Degree in Agriculture from West Virginia University, it took U.S. Army Veteran Charlie Rennix roughly 15 years to begin a farming career in the Mountain State. Along with his wife, Carisa, he is expanding Eden Farms at the Bishop Hodges Pastoral Center, a Catholic Church-based retreat facility in Huttonsville.

“My grandfather got his degree through the school of hard knocks,” said Rennix, referencing the tongue-in-cheek society established by colorful West Virginia journalist and historian Jim Comstock. “He had a farm that consisted of cattle, hogs and chickens. He was a knowledgeable horticulturalist that was very successful at raising trees, shrubs, cut flowers and every vegetable plant imaginable. He had a well known business named Rennix Nursery. That’s where I got my start.”

The lure of the West drew him to an internship in Montana in 2002 to work on a large registered Angus seedstock operation. He traveled out seasonally for a few years to work cattle, ride his horses and hunt elk, but eventually he answered his call of duty and enlisted as an Infantryman in the Army.

However, his agricultural history was close behind. After his Command Sargent Major at 11th ACR at Fort Irwin California found out about his Ag background, he was assigned to the Horse Detachment, which allowed him to preform in rodeos all over the west. He also helped establish a thriving goat herd at NTC. “We originally started with 15. When I left there were 80. They named the billy goat after me – Chuckie,” he said with a laugh. “Even when I got reassigned to 1st Battalion 28th INF and deployed to Iraq, I got to be involved in the local agriculture. They let me tour some hoop houses that the U.S. helped the local villages establish.”

Following his service with the “Big Red One” in Iraq, he returned to Montana, but later sold his house and land and moved himself and his horses back to the Mountain State around 2014 to put the family farm in Valley Bend back into production. He also rents pasture for his 30 head of cattle near Queens in Upshur County so he can bale hay on the home farm.

His work at Eden Farms is his full-time-plus occupation. The farm supplies the conference center with fresh food and eggs and sells to local businesses as well.
Heritage Farm kicks off 2017 with spring celebration

The West Virginia Heritage Farm Museum and Village began its third decade with its 21st annual Springfest May 6. With the entire village brought to life and West Virginia Commissioner of Agriculture Kent A. Leonhardt on the grounds, Heritage Farm Foundation Executive Director Audy Perry was happy to have his hands full.

Stepping away from helping with the sheep shearing demonstration he noted, “We’re the first Smithsonian affiliate [in West Virginia] and we are just celebrating the amazing Appalachian culture and people.”

On this day, that included artisans, maple syrup producers, demonstration honeybee hives, a petting zoo, wagon rides and the old shingle mill and sawmill up and running; not to mention food, live music and the historic buildings and museums you’d already expect.

Altogether, Heritage Farm features more than 25,000 square feet of historic Appalachian artifacts in seven separate museums, along with more than 30 log structures and other reconstructed buildings, all intended to bring Appalachian history to life. It also rents a variety of relocated and restored cabins, barns and buildings to the public.

“This is my first time here and I am quite impressed,” said Commissioner Leonhardt. “The museums are fascinating with all the old equipment they have, and just seeing how previous generations lived and worked is very educational. I’m definitely coming back!”

Education is a fundamental mission of Heritage Farm, but inspiration is also part of the equation—especially when it comes to young people.

“We love hosting school children here at Heritage Farm. We had about 6,000 last year,” said Perry, “We love to celebrate that somebody in their family was amazing. They built their own home, they grew their own food, they made their own clothing.”

Heritage Farm was founded in 1996 by Audy’s mother, Henrietta, and her late father, Mike. Under their leadership the farm has grown exponentially in its exhibits and programs, all in an effort to give young generations a chance to learn about and celebrate the ingenuity and culture of Appalachia’s early settlers.

The family believes reviving that mindset will help create an entrepreneurial spirit in Virginia’s young people that brighten their futures and the future of the state.

The farm is one of 180 Smithsonian Affiliates in 45 states. Established in 1996, the program is designed to facilitate discovery and inspire lifelong learning in communities across America. The program establishes long-term partnerships with museums, and develops innovative educational collaborations locally and nationally.

Open: Monday-Saturday, all year with special festivals every Saturday May through December and kids’ days every Wednesday, June through September.

More information is available at www.heritagefarmmuseum.com.

“Thank you for your hospitality and we extend our best wishes to everyone here.”

Commissioner Leonhardt Guest Speaker at St. Albans Junior ROTC Dinner

Commissioner Leonhardt was the guest speaker at the St. Albans Junior ROTC award dinner. Pictured with him are Adjutant Jean Lamb and Commandant Owen Stout of the Herbert J. Thomas Memorial Detachment 947 of the Marine Corps League, and Robert Ferguson, head of the St. Albans ROTC.

Eden Farms, continued

Last year the farm produced 60,000 lbs of potatoes, 40,000 lbs of those went to flood victims in southern WV. Eggs are big part of the equation. His 101 chickens stay in movable coops of his own design and the eggs are distributed at seven local stores. Also under his care are 16 horses and a petting zoo (1 llama, 2 mini pigs, 3 miniature horses, a donkey and 7 rabbits).

This year, the garden will be even more diverse, he says.

“We are planting more heirlooms this year. The exciting thing about our young ladies and gentlemen is that they are amazing too. They are those same creative, hard-working, caring, persevering and intelligent people who can change the world.”

Kent’s Reflections, continued

Dr. James Maxwell, who came from the Florida Department of Agriculture, will serve as our new state veterinarian. Former State Senator Karen Facemyer has been tapped to lead the Cedar Lakes Conference Center. And lastly, Cassey Bowden, who we recruited from Marshall’s Robert C. Byrd Institute, has been chosen as the director of our new Agriculture and Business Development Division. We believe these three individuals bring essential leadership and innovation to the department. It’s a new day in agriculture for the Mountain State.

As I have talked to people around the state, I always stressed the importance of veterans and warriors to agriculture programs. Recently, the Wisconsin Legislature contacted the WVDA to help craft legislation to start their own veterans to agriculture program. What an opportunity to help our nation’s veterans and take a leading role to help those who have served. This is just the tip of the iceberg. The momentum is building to do more for our heroes who have given so much.

There are too many great things happening in West Virginia agriculture to fit in this month’s reflection. Until the next month, keep striving to help thy neighbor and strive for a better West Virginia.

Semper Fidelis.
Specialty products and services a growing trend at state meat processing plants

West Virginia’s consumers are finding a growing selection of products, custom services and outlets for locally processed meats. The WVDA counts 18 commercial plants and 27 custom plants under state inspection, plus a few others under federal jurisdiction. Operators say they are seeing an increasing demand for higher-quality and a wider variety of services.

“We provide customers the highest quality product, … processed with the same safety and care that we would feed our own families,” said Aaron Cox, who owns Hampshire Meats along with his wife, Bonnie.

Hampshire Meats includes a full-service deli, call-ahead ordering service, box-deal specials and even alpaca meat raised on Good Time Ridge Alpaca Farm. “The meat is lean, tender and almost sweet,” said Cox, who compared it to venison with a less “gamey” taste.

Andy Nelson, owner of Nelson’s Custom Meats just outside of Milton, sees a future for locally grown, slaughtered and processed meat in the Mountain State.

“I do believe it’s getting stronger, and I believe it will get stronger with more advertising,” he said. “People are standing for a West Virginia product, and I know I can beat the price of Kroger because I don’t have the overhead they do.”

He thinks consumers are tired of meat coming pre-cut and pre-ground to local chains from unknown sources. He says 30-40 percent of his products are sourced from West Virginia and the rest is sourced regionally. He would buy more, but says fattened, slaughter-ready animals aren’t that common in West Virginia.

“I have two of them (meat processing plants) so I’ve got the capacity,” said Nelson. “And I know people who would get back into it [raising animals] if they knew they could get the right price.”

He’s in the process of building a new retail facility in the Milton area that will offer local meat products to consumers.

Mark and Anita Cobb bought a processing plant to process venison from the deer farm they own in Jackson County.

The state’s new deer farming industry also has a processor in Wood County’s Safari Meats, LLC, owned by Mark and Anita Cobb, who also operate Gobbler’s Ridge Exotics in Jackson County.

“Venison has been selling well, but we need more producers. I hope and expect that part of the industry will pick up,” said Mark Cobb.

Demand is also outpacing supply for sheep and goats due to the Easter holiday, he noted. Of course, retail beef and pork are a large portion of Cobb’s Safari Meats. Some of those cuts are sold under Safari’s retail line. Others are processed for other individuals to market.

The type of plant determines what type of animals can be processed and what type of sales are allowed.

Slaughter and processing plants can operate under federal or state inspection. Federally inspected plants can distribute meat across state lines. State-inspected plants must sell to customers within WV. Over the past year, the WVDA’s Meat and Poultry Inspection Division (MPID) conducted inspections on over 3,000 cattle, swine, sheep, goats and deer.

State-inspected plants are divided into custom and commercial categories, according to Quinton Jones, assistant director of the WVDA’s MPID. Both categories must meet certain construction specifications and both are inspected to ensure sanitary conditions.

Custom plants process animals for the personal use of the family who raised them. Commercial plants can process animals for retail sale, or for sale by the farmer to individuals outside of his family. Commercial plants have WVDA inspectors on hand every day to inspect each animal for signs of disease, to ensure humane slaughter, and to continually ensure that sanitary standards are followed. The West Virginia Division of Natural Resources (WVDNR) requires an MPID license for any plant processing deer for the WVDNR “Hunters for the Hungry” program.

Plants may process multiple types of large and small animals, although they may opt against certain animals at their discretion. For example, rabbits and poultry must have separate slaughter and processing rooms to guard against fuzz/feather contamination on finished products and the labor involved may make it financially impractical to offer those services.

However, West Virginia also allows on-the-farm slaughter and processing of up to 1,000 rabbits and up to 20,000 domestic poultry. Rabbits can only be sold directly to the consumer, while poultry may also be sold to restaurants or grocery stores. On-farm rabbit processors must register with MPID. Registration is not required for on-farm poultry processing. All on-farm rabbits and poultry must be raised on the farm where they are slaughtered and processed.

Joned added fact sheets are available and MPID staff is happy to provide information to on-farm processors and anyone interested in establishing a licensed facility. For more information, call 304-558-2206.
More reader recipe submissions!

A few months ago, we requested to hear from you about your favorite recipes. Since then, we have received many recipes, some with great stories attached and all that sound delicious! We appreciate your time in submitting these and hope you enjoy seeing them printed in The Market Bulletin.

Cheese Cake Pie

- 2 8-ounce packages cream cheese, softened
- 2 eggs
- 1/2 cups plus 2 tablespoons sugar
- 3 teaspoons vanilla
- 1 9-inch graham cracker pie crust, uncooked
- 1 cup sour cream
- Nutmeg

Mix together cream cheese, eggs, 1/2 cup sugar and 2 teaspoons vanilla. Pour into pie shell. Bake for 25 minutes at 350°F. Meanwhile, combine sour cream, 2 tablespoons sugar and teaspoon vanilla. When pie is done baking, spread sour cream mixture over the pie. Sprinkle lightly with nutmeg and bake an additional 7 minutes. Chill in refrigerator for 3 hours.

Tomato Pie

- 1 9-inch frozen deep-dish pie shell
- 2-3 tomatoes, thinly sliced
- 2 cups Mozzarella cheese, shredded
- 2 cups Sharp Cheddar cheese, shredded
- 1 large onion, cut into rings
- 1/2 cup chopped fresh basil, oregano or sage
- Salt and pepper to taste

Defrost pie shell according to package instructions. Heat oven to 350°F. Place layer of thinly-sliced tomatoes in bottom of pie shell. On top of tomatoes, place layer of onion rings, salt and pepper, and a sprinkling of herbs over layers. Cover with half Mozzarella-half Cheddar mixture. Repeat layers until cheese is gone. Save a few fresh herbs to sprinkle on top when done baking. Bake for 1 hour; let rest 20 minutes before cutting.

Sausage Gravy

- 1/4 pound bulk sausage
- 1/4 cup oil
- 1/4 cup flour
- 3/4 cups milk (approximately)
- Salt and pepper
- Toasted bread

Brown sausage in an electric skillet. Add oil and then flour. Stir until flour is incorporated into the oil and a thick paste is formed. Mix in milk, a little at a time, stirring constantly until thickened. Add salt and pepper to taste. You can also add extras at this stage, like bacon or chopped green onions. Serve over broken toast or biscuits.

Party Cheeseball

- 2 8-ounce packages cream cheese, softened
- 2 cups (8 ounces) sharp Cheddar Cheese, shredded
- 1 tablespoon chopped Pimento
- 1 tablespoon chopped onion
- 1 tablespoon green pepper
- 2 teaspoons Worcestershire sauce
- 1 teaspoon lemon juice
- Dash of ground pepper
- Dash of salt
- Finely chopped pecans to coat

Using an electric mixer, combine cream and Cheddar cheeses. Beat at medium speed until well blended. Add all remaining ingredients, except pecans. Mix well. Chill and then shape into ball. Roll in pecans to coat. Makes approximately 2 cups.

Granny Mann’s Filled Cookies

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1</td>
<td>cup granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup brown sugar</td>
</tr>
<tr>
<td>1</td>
<td>cup butter or Crisco</td>
</tr>
<tr>
<td>5</td>
<td>cups flour, sifted</td>
</tr>
<tr>
<td>¾</td>
<td>teaspoon nutmeg</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons buttermilk</td>
</tr>
<tr>
<td>2</td>
<td>teaspoons vanilla</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon baking powder</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon baking soda</td>
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<tr>
<td>½</td>
<td>teaspoon salt</td>
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</tbody>
</table>

Mix sugar, flour, salt and baking powder and nutmeg thoroughly. Add butter, mix well. Beat eggs, adding vanilla and baking soda dissolved in buttermilk – use more flour if needed to make dough stiff. Use two pieces for each one finished cookie.

Filling: Cook until stiff enough not to run. Use 1 teaspoon for each cookie. Bake at 400°F degrees for 8-10 minutes.

Hawaiian Pineapple Banana Bread

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
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<tbody>
<tr>
<td>3</td>
<td>cups all-purpose flour</td>
</tr>
<tr>
<td>2</td>
<td>cups granulated sugar</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon baking soda</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon ground cinnamon</td>
</tr>
<tr>
<td>¾</td>
<td>teaspoon salt</td>
</tr>
<tr>
<td>1</td>
<td>cup chopped macadamia nuts</td>
</tr>
<tr>
<td>3</td>
<td>eggs, beaten</td>
</tr>
<tr>
<td>1</td>
<td>cup vegetable oil</td>
</tr>
</tbody>
</table>

Preheat oven to 350°F. Coat two 8x4” loaf pans with cooking spray, then dust with flour.

In a large bowl, combine flour, sugar, baking soda, cinnamon, and salt; stir in macadamia nuts. In a separate bowl, combine remaining ingredients; mix well. Pour wet mixture into dry mixture, stirring just until dry ingredients are moistened. Spoon batter into prepared loaf pans.

Bake 1 1/2 to 1 3/4 hours, or until a wooden toothpick inserted in center of loaf comes out clean. Cool in pans 10 minutes; remove from pans and let cool on wire racks.

In a small bowl, combine confectioners’ sugar and reserved pineapple liquid. Drizzle over cooled breads.
It’s 8:30 on a Saturday morning in May and already the Morgantown Farmers’ Market at the corner of Spruce and Fayette Streets is packed with people making their way from stand to stand. With more than two dozen vendors, there’s a lot of produce, meat and value-added products to choose.

Morgantown Farmers’ Market Manager Amelia Nensel takes a lot of pride in the fact all the products sold at the market are local.

“All our vendors come from within 50 miles of Morgantown. Everyone grows or makes everything they sell. We’re a producer-only market,” stressed Nensel. “At some markets, vendors will buy wholesale produce from other places. But here you know exactly what you’re getting is something that vender grew. If you have any questions about how it was grown or what it was treated with, you can ask the farmer. You can even go visit the farm if you want.”

Mark Becilla owns and operates Becilla Honey. He’s a market veteran. “I’ve been selling my products at the Morgantown Farmers’ Market since they were located at the Seneca Center years ago. Even before that, I sold my honey on the courthouse square. I’m a big fan of farmers’ markets.”

His stand is usually hopping with return customers and new buyers who want to know all about his honey.

“The honey you get at the store has been homogenized,” he stressed to a customer. “It’s been heated and press filtered. All the pollen has been taken out of it. Basically, it has one flavor. My honey is much different. I have a variety of flavors. In the spring, the flavors come from fruit trees; the tulip poplar, black locust and wild flowers. In the summer, you have golden rod, aster and a very dark honey from the knothweed.”

That is the kind of information customers crave.

“I come here at least twice a month,” explained Abby Freeland of Morgantown. “It’s very important to know where my produce is organic, if I want to know where my beef comes from, where my vegetables are grown. I want to know if my produce is organic, if pesticides have been used.”

Jeff Sickler, of Sickler Farms, is another market vendor. He travels to Morgantown from from Philippi every week but said it’s worth the trip. “We started selling at 8:30 this morning. We had 50 lbs. of zucchini, 50 lbs. of asparagus, some green garlic and plants. It’s 9:00 now and we’ve sold all but three zucchini and we’re out of asparagus. If it’s fresh and local, it sells fast.”

Just thirty-three miles down the road, you’ll find the Bridgeport Farmers’ Market, open Sunday’s from 10 to 2. The market started out in 2009 with just six vendors in the parking lot at Bridgeport High School. Today the market has grown to 45 vendors and has moved to Charles Point. On an average Sunday you’ll see more than a thousand people shopping at the market.

“One myth Workman wants to dispel is the cost of eating local. ‘People think farmers’ markets are more expensive to shop. That’s just not true. Every August, at the height of the season, we do comparative shopping at Walmart and Kroger. The vendors here at the market always come out matching those supermarket prices or we’re even a bit lower.’”

Mary Ann Querques is a regular.

“People come to the farmers’ market to buy our products, but also to talk and mingle and meet their friends. It’s a social gathering.”

To find out more about the markets, log on to their websites at http://www.morgantownfarmersmarket.org/ and https://bridgeportfarmersmarket.com/.
**Cattle Sales**

Reg. Black Angus cows: 10/9/1013 out of AI sires Hoover Dam, Infocus, Connection, rebrd, $1,300; 10/17 heifer call out of Rockmount blood, $2,300. Bernard Ad

Sanny, 2586 Grandview Rd., Beaver, 25913; 678-7302.

Reg. Black Angus 16-mo. bulls, Connealy Fire, $2,000. Cliff Crane, 143 Spiker Rd., Bruceton

Rd., 655-8577.

Reg. Black Angus 2-yr. bulls, SAV Pioneer, $2,300. Bernard Ad

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Barbour Co. Beekeepers Assoc.

Monthly Meeting, 4th Thursday, 7 p.m.

Barbour Co. Extension Office
2 mi. south of Philipps on Rt. 250
David Bradford 328-1460; td@broadband.com

Clay Co. Beekeepers Assoc.

Monthly Meeting
2nd Monday 6 p.m.
David McKee, 368-1569, clay@frontier.com

Corridor G Beekeepers Assoc.

Monthly Meeting
1st Tuesday, 6 p.m.
Terry Smith, 242-2378; tollfree@frontier.com

East Panhandle Beekeepers Assoc.

Monthly Meeting
2nd Thursday 6 p.m.
Contact Alex Horsley, 288-5288; higgystormlight.com

Glenmore Beekeepers Assoc.

Monthly Meeting
3rd Thursday 6 p.m.
Robert S. Kidd Library

Chariton Co. Beekeepers Assoc.

Bi-Monthly Meeting
7th Thursday 6 p.m.
David Bradford 328-1460; td@broadband.com

Jackson Co. Beekeepers Assoc.

B-Monthly Meeting
McDonald Bldg., Jackson Co. Fairgrounds
Collingeville, W.Va.
Contact Mike Blessings, 437-1221; mike@melissasengineering.com

Barbour Co. Extension Office
2 mi. south of Philipps on Rt. 250
David Bradford 328-1460; td@broadband.com

Kanawha Valley Beekeepers Assoc.

Monthly Meeting
July 15
Mountain State Christian School
Culoden, WV
Contact Frank or Laura Naab, 988-1988; Steve May, 727-7659.

Marion Co. Beekeepers Assoc.

Monthly Meeting
4th Thursday, 7 p.m.
Editors United Methodist Church
Contact Amy Kaiser, 332-5699; ottoman10@yahoo.com

Nancy Postlewait, 386-9838; frosthearth@aol.com

Morgan County Beekeepers Assoc.

Monthly Meeting
3rd Thursday 6 p.m.
Contact David Crandall, 819-7273; drandall@frontier.com

Preston Co. Beekeepers Assoc.

Monthly Meeting
3rd Thursday, 7 p.m.
Contact David Hannah, 341-3260; thebeeman66@gmail.com

Nagele, 26631; 765-9644.

Charles Smith, 94 Dogwood Trail, Napier,

Sugarcane or bananas, $250. Lewis Martin, 83 Glen Haven Dr.,

4270.

$1,100; 2-row planter, $1,000, both dbl. disc

256, hay rake, good cond., $1,750;

451 mower, good cond., barn kept,

Reliance Farm, 24946; 303-653-4579; ktreadway5@aol.com.

in Treadway, 4640 Denmar Rd., Hillsboro,

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in Treadway, 4640 Denmar Rd., Hillsboro,

Charles Smith, 94 Dogwood Trail, Napier,
**Hog Sales**

Tamworth, 6-6 wk. pigs, $50/ea., Others Dawson, 42 Zenith Run Rd., Nydale, 25511; 262-2897; evenings

Sow, ig., $175, Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7052.

Berkshire 317cows, gilts & barrows, healthy, del. avail., $125. Hope O’Toole, 595 Luther Heshman Rd., Baker, 26801; 897-7073; donkeymomohome@gmail.com.

Potbelly 4/17 piglets, white w/stripes, red, black, $225/up.

Martin Shaffer, 8761 Evans Rd., Leon, 55219; 985-3973.

**Horse Sales**


Pipe Top, 6x8, wood floor, has gate, excel. cond., $800. Dewey Poe, 1518 Union Rd., Philippi; 457-4299.

**Plant Sales**

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.


Pipe Top, 6x8, wood floor, has gate, excel. cond., $800. Dewey Poe, 1518 Union Rd., Philippi; 457-4299.

Hay, fresh cut, 4x5 rolls, $35/ea.; sq. bales, $3.50/bale. Ray Blanche, 1400 Johnson Ave., Ste. 1A, Bridgeport, 26330; 429-7255.

Hay, 4x5, round bales, 1st cut, net wrapped, fields limed, hay never wet, $400.00/bale. George Jones, 2570 Westford Rd., Buckhannon, 26201; 439-4027.

**Horse and Hunt Club Sales**

25225; 895-3364. S. Elkins, 25907; 325-6579; allen.flanagan@gmail.com.

Sheep

**Miscellaneous Sales**

No riding habits or other clothes; appliances or furniture, an old-time fat man, Logan Giant & Rattlesnake, Turkey Creek, Ord. tender, $80.00. Ken Bechtold, 13 Oct. Bush, pole bean, more, $13/100 seed. Betty Flanagan, 467 Ritchle Farm Rd., Summersville, 26165; 880-0135; allen.flanagan@gmail.com.

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