

**Dairy Days: Family-Owned Business Bucks the Trend**

Joe Shockey gives the students from Gilmore Elementary a tour of his dairy parlor.

Students from Gilmore Elementary bottle feed baby calves at Bridgewater Farms.

It’s what you might call controlled chaos at Joe Shockey’s Bridgewater Farms outside of Ripley. Two classes of kindergarten students from Gilmore Elementary School in Sandyville are on a field trip to learn about what happens on a farm. It’s a great opportunity for Shockey, a dairy farmer and veterinarian, to share his passion.

“Quite possibly this is the only farm they’re ever going to see,” says Shockey. “We want them to see what we do and give them a little glimpse into our lives.”

Not only do the students get to tour the barns and milking parlor, they also make ice cream and bottle feed baby calves. By the time they board the bus to go back home, they know more about a dairy farm than most adults who have been drinking milk their entire lives.

“There’s a reason Shockey says so few people know what takes place on a dairy farm. That’s because their numbers are shrinking rapidly. In 1970, there were more than 600,000 dairy farms in the United States. By 2000, that number had shrunk to 100,000. Today, there are just 37,000 dairies across the country.

“Back in my father’s day in Mason County, along Route 35, he was responsible for 4,000 cows on multiple dairy farms as a veterinarian. He had to hire other vets to help him out,” stresses Shockey. “A lot of those herds aren’t here anymore. Today in West Virginia, there’s less than 60 dairies and it’s getting closer to 50. In about five years, West Virginia will be lucky to have 20 to 25 dairies statewide.”

That doesn’t mean milk lovers will be going without anytime soon. In fact, Shockey says the industry, as a whole, is booming.

“There’s more milk than has ever been produced in our nation’s history, and it’s of the highest quality. There was about 220 billion pounds of milk produced this past year,” explains Shockey.

Most of that milk comes from large dairy operations instead of small, family-owned farms like his. Growing up, Shockey never imagined he’d one day take over his family’s dairy.

“Actually, I didn’t love the dairy industry when I was younger. It was work and none of my friends were doing it,” says Shockey. “There were a lot of chores to do. There was the weed eating, baling hay, milking cows, cleaning equipment, taking care of livestock. I swore when I got older and went to Columbus and went to Ohio State, I was never coming back.”

But time and a little distance changed his mind.

“One day it dawned on me that food was important, and we all have to eat. Our community, our state, our nation forget that all the time,” says Shockey. “There’s a lot of purpose to dairy farming. It’s meaningful that we can produce high quality food for human consumption.”

Shockey admits running a dairy can be a grind.

“When it comes to milking cows, it’s every day of the week, 24/7, 365 days of the year,” he explains. “We have to plan Christmas around milking the cows. We have to plan Easter around milking the cows. Milking the cows and taking care of them always comes first. Whether it’s 110-degrees outside or minus 30 with snow and wind, we have to take care of the animals. It’s our livelihood.”

The 200-plus cows on Bridgewater Farm are milked three times a day at 8 a.m., 4 p.m. and midnight. The milk is stored and then picked up and eventually sold to grocery stores all across the country. Shockey says you might even find some of that West Virginia milk at your local store.

“You need to look for the dairy code. It’s usually near the top of the container. The first part of the code will always have two numbers. Look for the number 54. That means the milk comes from a dairy in West Virginia!”

Shockey says most Americans eat a lot more dairy than they actually drink.

“We’re in a situation right now where people don’t necessarily drink milk, but they eat dairy foods, from cheese to butter to yogurt and ice cream. The list goes on and on,” says Shockey.

In fact, the average American consumes about 630 pounds of milk, ice cream, yogurt and cheese each year!

“Our state consumes dairy foods, per capita, over a billion pounds a year. However, West Virginia produces only 10 percent of that,” according to Shockey. “There’s huge opportunity in West Virginia to produce more milk and fulfill the needs of our state.”

Currently half of the milk produced in West Virginia travels out of state for processing. Shockey says if more of that milk was processed right here at home, it would be a big boost not just to the dairy industry but to the state’s economy as a whole.

“Processing our own milk here in West Virginia could be a game-changer,” says Shockey. “We all have to eat. Why not eat food that was made right here in West Virginia!”

The Market Bulletin

“Telling the Story of West Virginia Agriculture”
Kent’s Reflections — Agriculture’s Shifting Landscape

Progression is defined as “the process of developing or moving gradually towards a more advanced state.” As time barrels forward, each institution, industrial sector or culture must adapt to societal needs. Agriculture is no different. The “traditional farmer” of our grandparents’ era gave way to “big agriculture” as we know it today. Smaller farmers were pushed out in favor of mass land cultivation to feed the world cheaply. Now, technological advances are once again shifting agriculture into the modern age. Big is becoming small as efficiencies and conservation move to the forefront.

What has brought on these changes is simply a shift in the market. As food prices over the last decade have been mostly stagnant, profit margins have continued to shrink for the average farmer. This is true despite the average American spending roughly 13 percent of their annual income on food each year. Shrinking profits make entering the agricultural workforce less attractive and therefore, harder to recruit new generations of farmers.

Fewer farmers means agriculture, like any business, is becoming more reliant on innovation and technology as it adapts to today’s fast-paced economy. Clearly, industry leaders must work smarter not harder on how we grow our food. Combine this shift with renewed efforts for conservation, efficiency and maximizing land use, the current climate has become ripe for innovation. Innovation is an opportunity for West Virginia’s own agricultural sector to follow suit and tap into emerging market forces.

Where we as a state can make progress and grow our agriculture sector is by focusing on the industries where food dollars are concentrated. The majority, and nearly half of each dollar spent on eating, goes towards retail, trade or food services. These are the businesses that deliver food to your table and already exist within all of our communities.

Food processing and production is the second largest sector bringing in roughly 39 percent of the market share. While West Virginia produces around $800 million worth of agricultural exports each year, we are only tapping into roughly nine percent of the production portion of the distribution change by solely growing food. The other 30 percent is in value-added manufacturing after the food leaves the farm to be processed, packaged, transported and reach a wholesale market. That means our state is missing out on vital economic development opportunities by not taking the food we grow within our borders.

Technology, which is making food production more efficient and less reliant on land usage, is only one part of the solution for shifting more food production to our state. We must also use existing infrastructure, redirect economic development efforts towards agriculture and develop a proper workforce.

Existing infrastructure includes technological development hubs, like the High-Tech Corridor, and our intuitions of higher learning. Not using these assets would be a crucial misstep for any industrial sector trying to redevelop itself. We also must tap into West Virginia’s “built-in advantages” like the abundant amount of natural energy being produced right under our feet. If we were to harness these resources, it would be puzzling why any food production company was not already considering a re-location to West Virginia.

To fill the jobs needed by these industries, West Virginia will have to prioritize an enhanced emphasis on developing STEAM (Science, Technology, Engineering, Agriculture and Mathematics) careers. The good news is we already have a potential pool of candidates because of the great success we have seen through our amazing FFA and 4-H programs. These are the young people already stepping up to meet the agricultural challenges of tomorrow. We just need to show them they can pursue careers right here in West Virginia.

As the next generation of American farmers shape the way we feed the world, West Virginia must not be a bystander. We must help answer the questions of the day, as well as take advantage of the current shifts in the market. We must identify how technology and innovation can reinvent our agricultural industries. How we react to this shifting landscape will determine if we are able to move our state forward. If we do want to meet the progress necessary for a better state, our leaders must take an all-in approach to developing our economy through technological advances. Agriculture must and will be a part of that conversation.

Semper Fi, 

RAINFALL CHALLENGING PRODUCE SAFETY

Despite the spring and early summer planting challenges, produce production is in full swing throughout West Virginia. This year’s rainfall has presented challenges that translate into produce safety considerations at the conclusion of the growing season. Let’s take a look at some best practices that will yield positive results and increase the amount of marketable product you will have at the end of the season.

It’s all about available oxygen to the plant roots. Waterlogged plants essentially “drown” as oxygen is unable to reach the roots which is critical to plant and fruit each year. Ditching, irrigation, pumping and close monitoring of large pools of moisture reduce the water stress on your crop and promote the growth cycle.

Pooled water has a strong potential to be a contamination source. Microbial and chemical contamination is a major concern. Microbially, pathogens and contamination from upstream or adjacent systems (i.e. farms, rural septic systems, etc.) may contain raw manure or feces. Even a quick water pulse or water splash that contacts the edible portion of your plant may leave pathogens that can attack the growth cycle or remain on the fruit throughout the food chain that ends with the consumer. Chemical contamination sources include runoff or exposure to on-site chemicals. Monitor the edible fruit and take measures to eliminate potentially contaminated product during high water periods.

Edible portions of the crop that have been exposed to flood waters is considered “adulterated.” It is the grower’s responsibility to make sure that these crops do not enter the food system (domestic or foreign) by the FDA; sound risk management practices suggest you don’t want your firm to have a role in contaminated foods entering the food system. So, when in doubt, destroy. There are no documented, safe methods to recondition produce that has been exposed to a flood event including feeding to livestock.

Flag portions of your field that are subject to standing water so that monitoring and documentation efforts assist you in future plantings and crop patterns. Protect your workers in these areas as they may have contact with standing or flood waters by providing protective footwear and gloves. Monitor any well heads that may have been submerged with a re-test to ensure its potability. Finally, wait 60 days for the flooded area to recover before planting another crop. In the long-term, consider your field pattern and make infrastructure changes to allow productive water flow in the area, if you continue to use the ground for produce production. For additional information and guidance on flooded produce areas of your farm, visit: https://producesafetyalliance.cornell.edu/sites/ producesafetyalliance.cornell.edu/files/shared/Food%20Safety%20For%20Flooded%20Farms. pdf

Upcoming food safety trainings of interest to growers, distributors and processors:
Food Recall and Traceability Workshop. July 8-9; Bridgeport Conference Center. Cost: $30.00, register at: http://events.constantcontact.com/register/event?llr=w5rhncab&oeidk=a07edg2d53c744a880
Preventive Control Workshop for food processors and mixed use produce farms (i.e. preparing salad mixes, etc. on the farm). September 10-12, 2019. Registration link coming soon.
SIX WEST VIRGINIANS TO JOIN AGRICULTURE AND FORESTRY HALL OF FAME AT 2019 BANQUET

Thomas Snyder is an educator and leader within the West Virginia forestry industry. During his tenure as professor at Glenville State College, he has helped hundreds of land surveying students graduate and find work that benefits the state’s forest industry. He has educated and trained over 500 forestry technicians and spends much of his personal time instructing and assisting students of all ages in preparing for forestry-related contests. Snyder has spearheaded countless projects, workshops and fundraisers that directly benefit the future of forestry in West Virginia.

Linda O. Cornell is a leader and educator in West Virginia. During her tenure with the West Virginia Division of Forestry, Cornell naturally stepped into a leadership role to implement sessions that trained loggers about new regulations in the forestry industry. As a coordinator of the Project Learning Tree program, she passionately shares the message of the importance of West Virginia’s forests and natural environment. Many recognize her as a powerful storyteller whose shared experiences about diverse cultures captivate audiences and bring people of all backgrounds together.

Dr. Betty C. McCartney began her career with WVU Extension Service in 1951 as an Upshur County 4-H Agent and retired in 1990 as the state director of home economics and 4-H programs. After her retirement, McCartney created the Dr. Betty Crickard McCartney 4-H Health Initiative Fund, which directly supported training for club health officers and other county support as needed. She was active in 4-H from an early age and was a lifelong advocate for helping both individuals and communities improve themselves through Extension outreach and education. She was known by colleagues as a born leader and continued her service to others after retirement by establishing the Appalachian Lifelong Learners Program, volunteering her time for several nonprofit groups and acting as Elder at the First Presbyterian Church in Morgantown.

Gary W. Gibson of St. Albans began his 38-year career with the West Virginia Department of Agriculture in 1972 as a supervisor for the Nursery Inspection Program. During his tenure, he kept thousands informed about industry happenings and was a fierce advocate for legislation that benefited West Virginia agricultural interests. As director of the WVDA Plant Industries Division, Gibson represented the state on regional and national levels to protect industry resources from destructive plant pests. He worked tirelessly to oversee the state’s agricultural and forestry needs as president of the Eastern Plant Board while managing day-to-day operations of the WVDA Plant Industries Division.

Charles “Chuck” Hunter was born and raised in the dairy industry. He is the owner of the six-generation Hunter Dairy farm, the only privately owned dairy farm in Monongalia County. A graduate of West Virginia University, Hunter studied dairy husbandry and has proven himself to be a lifelong student of evolving farming practices through WVU Extension courses and meetings. Hunter helps to prime and educate future generations by opening up his farm to students hoping to learn more about the environment, the food supply and daily operations of a successful farm enterprise.

Russel T. Linger, Jr. was born on the family farm. Growing up, he was active in West Virginia 4-H and FFA activities and continued to work on the farm during his higher education studies until he entered the armed forces. After serving as a military police officer at Fort Eustis, Va., he purchased and incorporated the family farm. Colleagues note Linger’s knowledge, professionalism, superior breeding practices and other strategies enabled him to more than quadruple the size of the farm’s high-producing dairy herd. Linger helps to educate future generations by hosting farm tours and has served on a number of committees to improve agricultural practices throughout the state.

The WVAFHOF Banquet is open to the public. Tickets are $35 each and the deadline for reservations is July 3.

For bios and more information, visit https://agriculture.wv.gov/divisions/executive/WVAFHOF/Pages/default.aspx.

Ask the VET

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

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 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 of 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!
Veg Out!

Summer is officially here and fresh produce is everywhere! Wondering what to do with all those fresh veggies? Take a look at our recipes below that feature fresh, summer vegetables as the stars of the show!

Head out to your garden or local farmer’s market and let’s get cooking. If you have a recipe you’d like to share, send it to marketbulletin@wvda.us.

**Southern Coleslaw**

- 1 head cabbage, finely shredded
- 2 carrots, finely chopped
- 2 tablespoons finely chopped onion
- 1/2 cup mayonnaise
- 1/3 cup white sugar
- 1/4 cup milk
- 1/4 cup buttermilk
- 2 tablespoons lemon juice
- 2 tablespoons distilled white vinegar
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper

Mix cabbage, carrots, and onion in a large salad bowl. Whisk mayonnaise, sugar, milk, buttermilk, lemon juice, vinegar, salt and black pepper in a separate bowl until smooth and sugar dissolves. Pour dressing over cabbage mixture and mix thoroughly. Cover bowl and refrigerate slaw at least 2 hours (the longer the better). Mix before serving.

**Cucumber Salad**

- 2 large cucumbers, peeled and sliced
- 2 large carrots, shredded
- 1 large yellow bell pepper in strips
- 1 large red bell pepper in strips
- 1/4 red onion, minced (optional)
- 2 teaspoons lemon zest
- 1 large lemon, juiced

Toss all the vegetables together in a bowl. Scatter lemon zest over the mixture. Squeeze lemon juice over the salad; toss to coat. Chill completely in the fridge and serve.

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**Fried Green Tomatoes**

- 4 firm green tomatoes, cut in 1/4-inch slices
- 1 quart ice water, or as needed

Place tomato slices in a bowl of ice water; soak for five minutes. Heat 1/2 inch of canola oil in a large skillet over medium-low heat. Combine cornmeal and flour in a bowl.

Remove tomato slices from ice water one at a time, coat lightly in the cornmeal mixture. Shake off any excess and place in hot oil. Cook tomato slices, working in batches, until the edges are golden brown (about four minutes per side). Remove with a slotted spoon and place on a paper towel-lined plate. Salt to taste.

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**Veteran of the Month:**

**David Clough**

If you walk into any of David Clough’s high tunnels, the first thing you notice is all the wooden pathways he has built between the rows of plants.

“I hate mud,” Clough laughed, talking about why he decided to build the slightly elevated pathways.

The second thing you will notice is the entire high tunnel is automated. From the water and nutrients to the temperature control.

“I like growing things and electronics. They fit really well together on the farm.”

Clough’s love for working with his hands started when he was employed at his father’s home building company. He carried the love to the Marine Corps. too, working as an engineer equipment mechanic and later as a motor T Mechanic.

“I did pretty well on my entry test, and my recruiter asked me why I wanted to go in as a mechanic,” Clough said while overlooking some of the bison on his property. “I don’t know what to say, I just like working with my hands.”

He went in the Marines in 1984 and retired as a reservist in 1992. He spent some time in Europe during that period. “My father and brother were in the Marine Corp., and I always wanted to join too.”

After his service, Clough opened a successful locksmith company he ran for nearly three decades. He also ran a gunsmith company. “Working is my way to relax,” Clough continued.

In 2008 Clough, who was living near Cleveland, bought land in Tyler County, and put some bison there. In 2014, he decided to pack his bags and moved to West Virginia. That’s when he decided to make a run at full-time farming.

“It’s been great. I love growing food. I love this property and how peaceful it is,” said Clough.

Clough grows several different types of produce. He sells his harvest at farmers markets. This year he started a CSA (Community Supported Agriculture). Clough is also taking part in a “farmacy” program.

“They’re trying to get people well through food rather than them just eating junk food,” Clough said.

The farmacy program provides people 20 dollars worth of food a week and different recipes on how to cook the vegetables they’re getting.

“I try and live outside the box,” Clough said.

He is also building cabins and has put in two ponds on his farm. His hope is to turn his property into a mountain getaway.
West Virginia Grown
Rooted in the Mountain State

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

BRAXTON
- Mary’s K9 Bakery

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

CABELL
- Appalachian Apiculture
- Down Home Salads

CLAY
- Legacy Foods
- Ordinary Evelyn’s

DOODRIDGE
- Sweet Wind Farm

FAYETTE
- Up The Creek

GREENBRIER
- Arbaugh Farm
- Sloping Acres
- TL Fruits and Vegetables
- Mountain State Maple

HAMPDEN
- Kismet Acre Farm

HARDY
- Kettering Farm
- Wardensville Garden Market

HARRISON
- Rimfire Apiary

JACKSON
- Maddox Hollow Treasures
- Out of This World Salsa
- Sassy Gals Gourmet Treats

KANAWHA
- Angelo Food Products LLC
- Hamilton Farms
- Henn/show Farms
- Lem’s Meat Varnish

LEWIS
- Lone Hickory Farm
- Smoke Camp Craft

LINTON
- Hill n’ Hollow Farm & Sugarworks
- Wilkerson Christmas Tree Farm
- Simply Hickory
- Ware Farms

MARION
- Holcomb’s Honey
- Rozy’s Peppers in Sauce

MARSHALL
- Hazel Dell Farm

MINERAL
- Indian Water Maple Company

MONONGALIA
- The Kitchen

MORGAN
- Spangler’s Family Farm

OHIO
- Grow Ohio Valley
- The Blended Homestead
- Mass Farms Winery
- Rock Valley Farm
- Windswept Farm
- Zeb’s Borky Bits

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

POTOMAC
- Brightside Acres
- Brush Country Bees

PRESTON
- Mountaindale Apiaries
- Me & My Bees
- Riffle Farms
- Valley Farm, Inc.

PUTNAM
- Sycamore Farms & Primitives
- Taste of Country Candles
- Grill’s Midway Greenhouse

RALEIGH
- Bailey Bees
- Butcher’s Apiary
- The Farm on Paint Creek
- Daniel Vineyards
- Shrewsbury Farm

RITCHIE
- The Brier Patch
- WV Wilderness Apiaries

TUCKER
- Mountain State Honey Co., LLC

WAYNE
- Williams River Farm

WESTOVER
- Williams River Farm

WESTON
- In a Jam!
- Stomp-in-Grounds Craft Coffee
- Oldham Sugar Works

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

West Virginia Grown membership list processed as of 6/18/19.

BAILEY BEES
WHO: Delbert Bailey
WHAT: Honey
WHERE: Glen Daniel
CONTACT INFO: (304) 934-6338

“This keeps me busy. You can’t just put bees in a hive and walk off and leave them. You have to tend to them. I always say I work for the bees not the other way around.”

GRITTS FARM
WHO: Bob Gritt
WHAT: Produce, agritourism, trees, shrubs
WHERE: Buffalo
CONTACT INFO: grittsfarm.com

“Ninety-five percent of our workforce in the fall are local. They come from right here in our community. We take great pride in that.”
Fall harvest is the usual time you might encounter tractors on state highways, but Saturday, July 27, will be an exception when the WV State Farm Museum, north of Point Pleasant, conducts its annual Tractor Parade and Show.

Lineup will begin at the Farm Museum at 9 a.m. and the parade to downtown Point Pleasant will start at 10 a.m. Area residents are encouraged to check out the vintage tractors, and motorists are invited to travel the parade route. To downtown Point Pleasant will be restored and preserved. To the WV State Farm Museum, north of Point Pleasant, will be held Saturday, July 27, from 10 a.m. to 3 p.m. and Saturday, August 10, from 10 a.m. to 3 p.m. The will take place on US 522 near New Creek, WV, and will feature a variety of tractor makes and models along with concessions and activities.

WV Farm Museum Tractor Parade Set to Make its Annual Trip to Point Pleasant

WV Farm Museum Tractor Parade Set to Make its Annual Trip to Point Pleasant

2020 Gypsy Moth Suppression Sign-Up Underway

The West Virginia Department of Agriculture and Resource Management (WVDA) urges landowners to help protect West Virginia's forests by signing up for the Cooperative State-County Landowner Gypsy Moth Suppression Program. The sign-up period runs from July 1st until August 31st. "A non-native, invasive insect that feeds on hundreds of species of trees and shrubs, including West Virginia hardwoods," stated WVDA Plant Industries Director Tim Brown. "Defoliation by gypsy moth caterpillars can weaken trees, making them more susceptible to other pests and diseases. This treatment program helps safeguard our forests from further damage." The CSCL Gypsy Moth Program will accept gypsy moth egg mass survey applications from landowners statewide beginning Monday, July 1st. Application forms and brochures are available at: http://wvagriculture.wv.gov/divisions/plantindustries/Documents/New%20Docs/Gypsy%20Moth%20Sign-Up%20Application%202019.pdf

Landowners may also obtain applications and brochures at local WVU Extension offices and WVDA field offices in Charleston (304-558-2212) or New Creek (304-788-1066). A non-refundable survey deposit of one dollar per acre must be submitted with the application. This deposit will be applied toward payment for treatment, if the landowner qualifies. "West Virginia’s forests are one of our state’s most important resources. From tourism to lumber industry, our forests are an important economic driver for the Mountain State," stressed Commissioner of Agriculture Kent Leonhardt. "We hope people will take advantage of this program."

The minimum required to participate in the program is 50 contiguous acres of wooded land. Adjoining landowners may combine their properties to meet the acreage requirement. Once applications and deposits are received, a forest health protection specialist will visit the landowner’s property to determine if the level of gypsy moth infestation meets the program guidelines. A final decision to participate in the program must be confirmed by signing a contract with the WVDA by early December 2019. For more information, contact WVDA Assistant Director Quentin "Bub" Sayers at qsayers@wvdas.org or WVDA Gypsy Moth Program Coordinator G. Scott Hoffman at (304) 788-1066.
Equipment Wants

**Crimmer or hay conditioner, any brand.** Louis Kopf, 2220 Brushy Fork Rd., Albump, 325; 345-4507.

Side mower to fit MF tractor. Delmar Mc-Clung, 2400 Fordrees Swamps, Summersville, 26261; 722-7235.

**Farm Sales**

**Advertisements for land MUST be from7 an owner that is at least 5 (5) acres in size & located in West Virginia. Farm ads 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 land-owning properties, vacant lots, or properties other than land can include the above. Advertisements for hunting land, commercial or city properties CANNOT be accepted.**

**Cabella Co.:** 75%-wha. ox, ig. barn, 4-horse purebred team, 2 yrs., proven breeder, from Hunterville, 26097; Ron Kingery, 2700 Little Cabro Creek Rd., Ona, 25530; 708-7036.

**Greenbrier Co.:** 60% w/ house, good barn, garage, outbldg., 10 a fenced hayfields, springs, crks., ponds, woods, fruit trees, private, 7 miles from Dawson, 26510; Ron Malus, 2446 Snake Road Rd., Alderson, 24910; 392-5231.

**Goat Sales**


ADGA NB Pabuck kids disbudded, 8-12-19, from excel. milk & show blood, $200ea. Leslie Gallien, 474 Wyner Road, Jane Lew, 26378; 880-7470.

Rigo procons, buck do, yrfl., does, weanerocity, packs, carries, 97%-wha. ox, 325/Up, reg. CD/T vac'd, tailed to lead come, avail. $1200up. Hope O'Toole, 595 Luther Heishman Rd, Clarksburg, 26301; 897-7073; donkeymom-hope@gmail.com.

APLubiana: April procons & foals April 2020, JH, BR, DR, BH, all good disp. Mike Smalley, 64 Mcgee Rd., Bridgeport, 26717; 935-3900.

RPG: 6-yr-old girl, blue-eyed, good cond., $22,500, all good disp. Jack Dugan, 2021 Bluegrass Dr., Webster Springs, 26288; 644-7674.

**Horse Sales**

AGHA, reg. 19, weanlings, filly's & stallions, each $2,000, $2,000 more, 2 miles from Hinsda, Zanparbar, Twin Eye Jack, Sunfrost & Poco Bueno blood, $1,000ea. Lanissa Elischager, 204 Middle Ridge Rd., Wa- verly, 26185; 6164-7926.

Belgian: 9-yr. mare team, works good, $32,000, 2 yrs., 2 helters, $2,000, Suffolk, mare, $1,150; Palomino riding horse, $500, all good disp. Bob Evans, 205 Herb Ranch Rd., Egton, 26711; 736-3132.

**HPBA & PHBA reg.** 2-yr. filly, exten- sive ground work, ties, clips, lungs, works over in hand, great conformation, in trailer, Doc Hickory, Peppy Sand Badger & Mr. Gun Smoke blood, $3,000. Claude Faron, 404 Horsewalk Rd., Wave- lny, 26185; 636-7412.

**Cattle Wants**

Bottle bottle calves, dairy or beef, must be healthy. Melissa Robinson, 1389 Oil Ridge Rd., Smithville, 26175; 891-8340.

**Equipment Sales**

No tractor, cars, vans, campers or other au- tos; backhoes (except 3-pct. hitch), dozers or oth- er construction equipment; lawn equipment; no parts.

JD: ‘97, 5310 w/18 loader, 2700 hrs., ga- rage & shop, 1225, 72', 275 low lift, 712 Lowe Rd., Jane Lew, 26378; 745-7395; doxadance@firon- tenet.net.

**Horse Sales**

**New Martinsville, 26155; 455-3998.**

**Park, Sutton, WV, Allen or Kim Miller, 364- 2608.**

**Kwolpert@experience-learning.org.**

**Broadway, WV,** 26715; 587-3921.

**Chain of Rocks, IL** 62213; 468-7674.

**Northfield, OH** 44064; 531-3921.

**Moody, AL** 36066; 440-7674.

**Georgia Morrison, 552-3542; 755-3921; gamers18@yahoo.com.**

**Mountaineer Shire Horse Show, July 12, 6 p.m., State Fair City Park, Bluefield, WV; cwrcy@yahoo.com.**

**Young Show, July 20, 5 p.m., Holy Gray Park, Sutton, WV, Allen or Kim Miller, 364- 5576; cwrcy@yahoo.com.**

**Robin Hill, WV, Jane Lew, 26378; 891-8340.**

**Tobacco Road, Summer, WV, Allen or Kim Miller, 364- 5576; cwrcy@yahoo.com.**

**Open Horse Show, June 27, 5 p.m., Holly Gray Park, Sutton, WV, Allen or Kim Miller, 364- 5576; cwrcy@yahoo.com.**

**Crow International Pleasure & Contest, July 2-5, 199 Country Club Dr., Beaver, WV.**

**Bluefield Shire Horse Show, July 18, 6 p.m., Bluefield City Park, Bluefield, WV; cwrcy@yahoo.com.**

**Bluefield, 24701; 589-7652.**

**Louisville Horse Show, July 27, 8:30 a.m., Shriners Circus Park, Rt. 152, Wayne, WV.**

**Jr. Fair, 9-yr-old, for kids, must be safe, no bad habits. Melissa Robinson, 1389 Oil Ridge Rd., Smithville, 26175; 991-8340.**

**Equipment Sales**

No tractor, cars, vans, campers or other au- tos; backhoes (except 3-pct. hitch), dozers or oth- er construction equipment; lawn equipment; no parts.

JD: ‘97, 5310 w/18 loader, 2700 hrs., ga- rage & shop, 1225, 72', 275 low lift, 712 Lowe Rd., Jane Lew, 26378; 745-7395; doxadance@firon- tenet.net.

**Horse Sales**

**New Martinsville, 26155; 455-3998.**

**Park, Sutton, WV, Allen or Kim Miller, 364- 2608.**

**Kwolpert@experience-learning.org.**

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Non-Profit Organization
U.S. Postage Paid
Permit 80
Charleston, WV 25301

5TH ANNUAL PRESTON CO. TRACTOR & MACHINERY SHOW
August 3 & 4
Craig Civic Center
$5/adults; kids/12 under free w/ adult admission.
Contact, Brandy Spadaforo 320-3305

SHINNSTON FRONTIER DAYS TRACTOR SHOW
August 24
Shinnsnt, WV
Contact, Brandy Spadaforo 320-3305

PRESTON CO. FARM CRAWL
July 14, 10 a.m. - 6 p.m.
Farmed Included
Riffle Farms, Broken Tractor Farm & Winery, Pike Mt. Farm, High Ground Brewing, Round Right Farm, Possum Tail Farm, Crimson Shamrock Alpaca Farm, EP Farms Hydroponics
presonocfarmcraw@gmail.com.
$600.00 may consider partial financing
Larry Stonestreet, 900 Panorama Dr., Spencer, 25272; 786-716.
Raw fleece for hand spinning. Border Leicester, Shetland, white & natural colors
1 oz - whole fleece, free-$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-7074.

MISCELLANEOUS

July 1
Source: WVU Extension Service Garden Calendar

GARDEN CALENDAR

July 2019

JULY 1
Seed lettuce, cauliflower, and Brussels sprouts for fall harvest.

JULY 2
Seed or plant engulf.

JULY 3
Seed lettuce, snap beans, kale, and broccoli.

JULY 4
Watch for early and late tomato variety.

JULY 5
Seed carrots and Swiss chard.

JULY 6
Plant grape or cherry tomatoes for fall.

JULY 8
Seed sweet corn and beet.

JULY 9
Mulch to conserve soil moisture.

JULY 10
Watch for Japanese beetles.

JULY 11
Order garlic seed.

JULY 12
Plant Chinese chive.

JULY 13
Remove raspberry canes after fruiting.

JULY 15
Seed borago.

JULY 16
Pinch the top of black raspberry canes.

JULY 17
Seed dill.

JULY 18
Turn compost.

JULY 19
For the largest flowers, remove side shoots.

JULY 20
Harvest summer squash when young and tender.

JULY 21
Seed collards and kale for fall.

JULY 22
Don’t let weeds go to seed.

JULY 23
Pinch basil to retain four pairs of leaves.

JULY 24
Sow your favorite crops for fall harvest.

JULY 25
Plant peppers for fall crop.

JULY 26
Seed summer squash for fall crop.

JULY 27
Toke cuttings from herbs.

Pinch basil to retain four pairs of leaves per plant.

Plant Brussels sprouts. Add non-seed-bearing weeds to compost.

Seed beets.