Having grown up in agriculture families, Sara and John Wayne have always believed in the connection between food and community. “It was such a part of our lives growing up and the joy that we received,” said Sara, “It was hard work, but it was good work. We both saw those challenges and those rewards growing up and knew that was an opportunity we wanted to seize. We want our kids to have that same opportunity.”

Over the last few decades, with the rise of corporate chain grocery stores, consumers have opted for convenience over quality when it comes to their food. However, recently the Waynes have seen a shift in the food climate. More and more people are becoming health conscious and want to know where and how their food came to be.

“You have other generations that are coming in that don’t have that connection, but there’s almost a longing for it,” said Sara. “They want to have that experience or to know where their food comes from and to be able to provide. That is not something we take lightly.”

Shortly after getting married in 2008, the Waynes started out on their agriculture journey. Within the first year of establishing Wayne Cattle Company, they were able to raise and sell ten head of beef. Each year, that number grew, and by 2019, the Waynes were sending out 40 head of beef to be inspected, processed and sold.

“In 2016, we saw a trend of people who maybe didn’t need a half or whole beef. We were approached about selling just cuts of meat. We didn’t know the laws or legalities, so we sought that out. Sara started selling to a lot of farmers markets and individuals,” explained John. “It grew so much and was blessed so much that we had to open a store front.”

In 2019 Sara and John expanded their already successful Wayne Cattle Company to add a small, quaint store in Gassaway called The Farm to Fork Market. The store means more to them than just their own personal gain. By opening The Farm to Fork Market, the Waynes are able to not only sell their own meats, but also feature products by other local vendors. You’ll find everything from jams and jellies to soap, as well as a line of dog bandanas crafted by a local student that helps pay her way through college. The Farm to Fork Market takes pride in being able to serve a small community.

“We are able to serve as a hub for other local vendors throughout the state and even in our own county,” Sara said with a smile. “Being able to provide them that opportunity and chance to market their product is important to us.”

Agriculture in West Virginia isn’t as straightforward as other states, according to John. He’s witnessed it firsthand all his life and knows that the key to success is to branch out and to not be afraid to try different niches and markets. “Agriculture looks different across the country. We have friends from a lot of different states, but West Virginia is so diverse in how the landscape is, what you’re close to and your markets. What works for us might not work for somebody else,” explained John. “We’ve not patterned ourselves after any one person. We’ve borrowed a lot of ideas. We put our own puzzle together to fit our lives and our geographical location.”

While the Waynes take a lot of pride in their work and share a genuine passion for it, that doesn’t mean it comes easy. They say there are long days, bad weather and a lack of concern about the land from those that don’t understand agriculture.

“I think the misconceptions about farmers is they’re just out there to make a profit and that they don’t really have a heart or concern about what happens to the land or the animals along the way. I know we care for those animals with the utmost respect and ensure that they’re happy and healthy,” said Sara. “That animal’s life has value. One of the reasons we handle our meat frozen is because of the small community and rural area that we’re in. We don’t know what foot traffic is going to be and what customer demand is going to be. By handling it frozen, we’re ensuring that animal is being used fully and that it’s valued and its life had meaning.”

Though much of Wayne Cattle Company’s success is due in large part to John and Sara’s tireless work ethic and determination, they credit their good fortune to the resources available such as the WV Farm Bureau, Conservation Service and Farm Service Agency.

“Success in agriculture takes a million things going right and failure means one thing going wrong.”

Being able to have those resources and utilize those resources and build a support system can sometimes make the difference between success and failure,” said Sara. “We have been blessed tremendously by God over the last several years to be able to do what we do.”

For more information on Wayne Cattle Company, you can check them out on Facebook or stop by The Farm to Fork Market at 609 Elk Street in Gassaway.
WVDA Laboratories Vital to WV Food System

There are three basic necessities for life: shelter, water and food. Each is vital to survival, but food is at the forefront of our daily lives. Breakfast is the most important meal of the day. Lunch plans give way to debates between coworkers. Dinner is a time for families to bond. Regardless of your palate, food influences our mood, the ability to complete certain tasks and determines our quality of life. Despite the importance of food, most Americans give very little thought on how commodities make it from the farm to our gullets.

The lack of thought stems from a trust in the food system. This trust has grown over time because of the certainty that exists within the market. Certainty allows us to shop at our local grocery store and have faith the commodities being sold are safe. It permits us to go about our daily lives knowing the foods we eat today have little chance for possible contamination. Food security is something most of the general public doesn’t have to contemplate regularly.

Here at the West Virginia Department of Agriculture, food is at the forefront of our minds with many of our employees performing tasks crucial to the food chain of our state. This requires the Department to retain seed, livestock, plant experts, as well as biochemists, microbiologists and veterinarians. The average citizen may not realize how good these staff are at their jobs because they are the unseen protectors of a safe, reliable food system.

WVDA labs provide crucial consumer protection to our citizens. They verify the quality of seeds, ensure animal feed and pet foods are true to ingredients listings and offer support to new, emerging industries such as industrial hemp. These labs have responded when called upon by the State Police to investigate adulterated foods, as well as testing foods for large scale national events. Every day our staff aims to bring confidence to the food and agricultural markets of West Virginia.

If a disease outbreak did occur, West Virginia is blessed to have quality, accredited labs that are ready to respond. This is due to the amazing work WVDA employees have strived for under the Food Emergency Response Network (FERN). Having one of the 10 USDA designated labs in the country means our citizens have direct access to the tools needed during these emergencies. Response would be swift and effective, saving lives and state economic dollars. This is only possible because of the excellent labs we have under the WVDA; which is entirely due to the staff, not the facilities.

We clearly have a lot to be proud of when it comes to the WVDA laboratories. Maybe I am biased as the Commissioner of Agriculture, but without a trusted food system, our citizens’ quality of life would surely suffer. Despite the great work our staff produces, the facilities they work in are no longer up to par. Buildings built in the 1950s and refitted for Department purposes 40 years ago are no longer adequate. Many Commissioners have examined this issue but failed to reach a possible solution. That is why we have endlessly pursued all options to find a way to upgrade our laboratory facilities at Guthrie. We can no longer afford to kick the can down the road if we are to maintain the food system we all enjoy. Finding a solution to the Guthrie laboratories is long overdue.

Kent Leonhardt, Commissioner of Agriculture

UNDERSTANDING FSMA PRODUCE SAFETY RULES – SOIL AMENDMENTS AND FOOD SAFETY RISKS

In this article, we will continue to simplify some of the ‘seemingly complex’ food safety requirements under the FDA’s Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR), to help raise awareness of and encourage action in managing food safety risks. In the February article, we discussed the standards for Worker Health, Hygiene and Training. This article will focus on soil amendments and food safety risks – Subpart F of the FSMA PSR. These articles are meant to help you to be more proactive rather than reactive by focusing on high risk food safety areas and identifying hazards within your individual operations. Again, we remind you that these articles do not replace attending a food safety training course to learn about the ‘whole-farm’ approach to managing food safety risks; these trainings are available in WV through the WV Food Safety Training Team.

The PSR (subpart F) outlines the minimum standards for using soil amendments in an effort to reduce produce safety risks. Soil amendments are any chemical, biological or physical materials intentionally added to the soil to improve and support plant growth and development, enhance soil structure and reduce erosion. There are many different types of soil amendments available, each posing a different level of risk. Soil amendment management can reduce food safety risks. This includes assessing risks from the soil amendment being used, selecting low risk crops for application (e.g., agronomic) and reviewing the application method (incorporated, injected or surface applied) and timing (days to harvest, season of application) to reduce risks.

Chemical and synthetic fertilizer are soil amendments that usually do not present microbial risks because they do not support the growth of human pathogens or are processed in such a way to eliminate pathogens. However, they cannot be considered 100% safe as some food-borne illness outbreaks have been linked to synthesized fertilizers, or they may pose chemical risks to consumers and applicators. When using chemical and synthetic fertilizers, be sure workers are trained to apply fertilizers properly and follow all label instructions for appropriate application, use and storage.

Animal-based fertilizers (non-manure based soil amendments of animal origin) include bone, blood and feather meals and fish emulsions. These are relatively low risk as commercial production of these soil amendments involves high-heat processing that eliminates pathogens. Records and documentation describing the source/supplier and how the material was processed and stored is required as part of the FSMA PSR requirements and can be requested from the seller.

Agricultural or compost tea is a soil amendment made from soaking compost (de-cayed or decaying organic matter) or manure in water and can pose varying levels of food safety risks depending on what they are made of. Agricultural teas made from properly composted materials and potable water pose little risk and do not require specific handling instructions. Agricultural teas made from untreated or improperly treated composted manure or other untreated animal products should be handled as raw manure. Also, manure-based teas with additives such as yeast or molasses must be handled as raw materials, because these additives may promote the growth of pathogens.

Cull piles are soil amendments usually comprised of discarded piles of plants or produce from fields, greenhouses or wash/pack facilities. Cull piles are not considered compost piles since they are not aerated and do not reach the specific high temperatures required for adequate composting. As such, cull piles do not adequately kill pathogens or weed seeds and may provide a haven for animal pests that themselves carry human pathogens. If you intend to use cull pile materials as soil amendments, be sure to compost it fully before use, or otherwise treat it as raw manure.

Untreated or raw manure (untreated BSAAO - biological soil amendments of animal origin) is the riskiest soil amendment for produce as it contains human pathogens. Properly composted manure is less risky as the composting process, if done accurately, will kill any human pathogens in the manure. The composting process must meet specific scientifically-valid parameters (e.g. 13; for 3 consecutive days, under aerobic conditions, followed by curing). There are numerous scientifically validated composting processes and those interested in composting as a method of pathogen reduction are encouraged to contact a professional who has experience in composting processes. Process monitoring and recordkeeping are critical to ensuring the compost is adequately treated. Failure to comply with scientifically-valid parameters means the materials should be considered as untreated manure.

Human waste and biosolids should not be used as soil amendments for produce unless the product meets EPA regulations for Class A biosolids (dewatered and heated sewage sludge that meets U.S. EPA guidelines for land application with no restrictions). There are several risk reduction strategies you can take to manage produce safety risks associated with soil amendments. You can apply soil amendments containing manure (BSAAO) to crops not intended for fresh consumption or apply manure during non-produce (e.g., cover crops, grains or hay) field rotations. Alternatively, you can maximize the benefits of all amendments by following scientifically-valid guidelines for their safe use.

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(cont from page 2)

time between application and harvest. (There are currently no application intervals for raw manure outlined in the FSMA Produce Safety Rule. The FDA is currently pursuing further research to support application intervals for raw manure, but there is a zero-day application interval for compost treated by a scientifically validated process.)

Other risk reduction strategies include ensuring the soil amendment does not contact the edible portion of the crop during application, or that you do not side-dress with raw manure, or take steps to minimize risks to adjacent produce crops if you are field spreading manure. Additionally, other management recommendations on the farm include training workers who handle and apply soil amendments; developing SOPs (standard operating practices) to clean and sanitize equipment and tools that contact soil amendments and fresh produce; minimize runoff, leaching and wind drift from storage areas; do not store soil amendments in locations that are likely to experience runoff or areas that are close to water sources; keep raw manure and finished compost in separate areas to prevent cross-contamination and minimize animal access to and direct traffic (foot, equipment) around soil amendment storage or processing areas to reduce the risk of cross-contamination.

Records are an important tool to document that proper soil amendment management strategies are being implemented on the farm for food safety compliance. It is recommended to keep records of all types and sources of soil amendment(s), rates and dates of application, and handling and sanitation practices used that reduce food safety risks. Records required for composting BSAAO within the Produce Safety Rule include time, temperatures, turnings and other processing steps. When using soil amendments supplied by a 3rd Party, keep records of the name and address of the supplier, what soil amendments were purchased, the date and amount purchased and a ‘certificate of conformance’ to prove that the supplier has used a scientifically validated treatment process during the production of the treated amendment (including compost).

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Veteran of the Month: Josh Nelson

Josh Nelson didn’t grow up on a farm, but he’s always had a love for the land. It’s a bit ironic for a man who spends his working hours flying military aircraft. Nelson is a Captain in the West Virginia Air National Guard stationed at 130th Airlift Wing in Charleston. He and his wife Brittany were hobby farmers until Josh had an epiphany flying several thousand feet over the Middle East.

“I was flying a mission in Northern Iraq, in Kurdish territory. I remember looking down at the ground. These Kurdish farmers were out there on their tractors, plowing their fields in the middle of a war zone, and I was jealous of them,” explained Josh. “Here I was flying a multi-million dollar aircraft and wanting to be doing what they were doing. That’s when I knew, when I got home, I wanted to be serious about farming.”

In 2017, the couple purchased five acres of land near Ripley and named it the Nelson Family Farm. They soon added an additional 45 acres and got down to business cutting hay. In their second season, Josh raised 400 chickens using the pasture poultry model. Their third season they added cattle to the mix.

“My heart has always been in cattle. I had a buddy that was selling Dexter cattle really cheap. We bought 12 head from him. Now we have about 40 head of cattle and we’re looking to push that up to about 50,” said Josh.

The cattle and chicken business work hand in hand according to Josh. “We have a lot of irons in the fire, but they all work together. That’s the thing about regenerative agriculture or polyculture. We believe that single use on a particular piece of land is not the best thing for the soil. That’s what everything revolves around – soil health. If you take care of the soil, it will take care of you,” stressed Josh. “We mob graze our cattle. They’re packed tight in a quarter acre paddock. They’re moved daily so they’re not in their own manure. The grass stays in an explosive growth phase. After we move the cows out, three to four days later we bring in the chickens behind them. That’s when the fly larva cycle happens. They’ll go through and scratch the fly larva out of the cow patties and spread that manure for us. The chickens get free food and it keeps the flies off the cows for us.”

The farm keeps the Nelsons busy, but that didn’t stop them from adding another agriculture enterprise - a farm store in Ripley called Farm House Naturals. “Farm House Naturals is all about healthy products. We started out selling CBD, but I quickly learned one product wasn’t going to carry the store,” explained Josh. “We now sell natural, local-made soaps, coffees ground here in West Virginia and fresh eggs. Now we’re hosting grass to grill dinners at the Farm House on Saturdays.”

With all that going on, Josh was deployed back to the Middle East in late February. He hopes it’s a short stay, only two to three months. In the meantime, his father and business partners are helping Brittany keep up with work on the farm.

“Our time in the military has been incredible. It’s opened a lot of opportunities for us. It gave me the opportunity to get a graduate degree. It’s provided a good living for us. I thank the taxpayer for the opportunity to serve them,” said Josh.

The couple have big plans once Josh returns from his latest deployment. “We want to change the food system. We want to make it so people all over the place can go to a farm store where there are six or eight local farms supplying that store. People can get to know their farmer. That’s a huge thing for us. We want people to know their farmer just like they know their doctor or mechanic or lawyer. You need those people a couple times every year. You need your farmer every day!”

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Annual WV Gamebreeders Association Gamefowl Poultry Show

Jackson County Fairgrounds, May 16
Judging starts at 11 a.m.
Event is free to the public
You must be a member of the WV GBA to enter your birds
For more info:
Melinda McDermert 304-767-8050

Josh and Brittany Nelson, with their sons Sawyer, 4, and Eli, 8, are raising cattle and chickens on their 50-acre farm.
A Chicken in Every Pot

You can bake it. You can fry it. You can grill it. You can fix it just about any way you like. The humble chicken is a pretty versatile protein for any meal. But that doesn’t mean it has to be boring. This month’s recipes spice things up. From the tangy buffalo dip to a flavorful chicken casserole and melt on the bone chicken thighs, they are all delicious. You can bake it. You can fry it. You can grill it. You can fix it just about any way you like. The humble chicken is a pretty versatile protein for any meal. But that doesn’t mean it has to be boring. This month’s recipes spice things up. From the tangy buffalo dip to a flavorful chicken casserole and melt on the bone chicken thighs, they are all delicious.

Baked Chicken Thighs

- cooking spray
- 8 bone-in chicken thighs with skin
- ¼ teaspoon garlic salt
- ¼ teaspoon onion salt
- ¼ teaspoon dried oregano

Preheat oven to 350 degrees F. Line a baking sheet with aluminum foil and spray with cooking spray. Arrange chicken thighs on prepared baking sheet. Combine garlic salt, onion salt, oregano, thyme, paprika and pepper together in a small container with a lid. Close the lid and shake container until spices are thoroughly mixed. Sprinkle spice mixture liberally over chicken thighs. Bake chicken in the preheated oven until skin is crispy, thighs are no longer pink at the bone and the juices run clear, about 1 hour. An instant-read thermometer inserted near the bone should read 165 degrees F.

Chicken Noodle Casserole

- 4 skinless, boneless chicken breast halves
- 6 ounces egg noodles
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 (10.75 ounce) can condensed cream of chicken soup

Poach chicken in a large pot of simmering water. Cook until no longer pink in center, about 12 minutes. Remove from pot and set aside. Bring chicken cooking water to a boil and cook pasta in it. Drain. Cut chicken into small pieces and mix with noodles. In a separate bowl, mix together mushroom soup, chicken soup and sour cream. Season with salt and pepper. Gently stir together cream soup mixture with the chicken mixture. Place in a 2 quart baking dish. Bake at 350 degrees F for about 30 minutes, until heated through and browned on top.

Buffalo Chicken Dip

- 2 (10 ounce) cans chunk chicken, drained
- 2 (8 ounce) packages cream cheese, softened
- 1 cup Ranch dressing
- ¾ cup pepper sauce
- 1 ½ cups shredded Cheddar cheese
- 1 bunch celery, cleaned and cut into 4 inch pieces
- 1 (8 ounce) box chicken-flavored crackers

Heat chicken and hot sauce in a skillet over medium heat, until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover, and cook on low setting until hot and bubbly. Serve with celery sticks and crackers.

From the VET

Beekeeping in West Virginia

Beekeeping is very seasonal and spring buildup is a time in which both the beekeepers and honey bees become occupied with preparing for the imminent spring nectar flow. Beekeepers across the Mountain State now have the opportunity to complete their annual registration online at http://wvapiary.wvda.us. Paper registrations will be mailed again this year as the program transitions to a user-friendly online database. The database will enable beekeepers to edit their information as hive numbers change throughout the year. Beekeepers selling nucs and queens are reminded that state regulation requires a WVDA apiary inspection prior to the sale of honey bees or used equipment. Buyers of nucleus colonies, queens or packages should ask the seller to provide proof of inspection. In addition, a West Virginia entry permit is required for importation of honey bees or used equipment/ appliances. Importers should complete an application for entry permit located at https://agriculture.wv.gov/divisions/animalhealth/Pages/Apiary.aspx. Many surrounding states saw cases of American Foulbrood during the 2019 season. It is important to remember that these requirements are in place to aid in the prevention and spread of communicable honey bee diseases within West Virginia.

The Market Bulletin
Nominations Open for 2020 Women in Agriculture

The Market Bulletin - Page 5

- Up The Creek
- Butcher's Apiary
- Ryan Farms
- Sweet Wind Farm
- Sugar Bottom Farm
- Ordinary Evelyn's
- Legacy Foods
- Shademoss
- Connecticut Farm
-地图
- Beeholding Acres/Roth Apiaries
- Fowler Farm
- Eco-Vrindeban Inc.
- Hill‘n’Hollow Farm & Sugarworks
- Wilkerson Christmas Tree Farm
- Simply Hickory
- Estep Branch Pure Maple Syrup
- Maple Ridge Apiary
- Handmade Soaps
- Spiked Mountain Farm Products, Inc.
- Indian Water Maple Company
- Neighborhood Kombuchery
- Mock’s Greenhouse and Farm
- Simply Hickory
- Estep Branch Pure Maple Syrup
- Farm

Winter Blues Shines Light on WV Grown Businesses

The 2020 Winter Blues Farmers’ Market, held February 22 at the Charleston Coliseum and Convention Center, was a huge success. Several thousand shoppers turned out to purchase products from 64 vendors from around the state.

From soaps to salads, mushrooms to maple syrup, shoppers were able to pick up their favorite WV Grown items and try out some new ones.

Katie Arbaugh, from Cross Lanes, says the Winter Blues Farmers’ Market is a family-friendly event they look forward to each February.

“We come every year. We always get honey, and we love the fresh produce that they have. This year, we bought an apple tree,” she said. Some shoppers travel quite a distance to peruse the products.

“I’m from Fairmont. This is my fifth year coming to the market,” said Janet Chittum. “I’m taking home strawberry syrup, fresh sweet potatoes and maple candy. I will thoroughly enjoy eating all of them!”

Commissioner of Agriculture Kent Leonhardt said the event is a way for agribusinesses to network.

“The Winter Blues Farmers’ Market is a great opportunity for producers to showcase their specialty products to a large, local audience. For many of these businesses, events like these are the first step to expanding or scaling up their operation,” according to Leonhardt. “Larger events like Winter Blues also allow producers to test run new products to gauge interest. Producers also appreciate the extra boost in business during the off-season months.”

The final sales total for the event exceeded $55,000. All that money stays with the business during the off-season months.

Producers also appreciate the extra boost in marketing and expanded consumer acceptance.

“I hope that the market one day becomes large enough to reach state-wide status,” said Jeff Brokaw, from The Farm on Paint Creek. Producers also appreciate the extra boost in marketing and expanded consumer acceptance.

Join the growing list of WV Grown companies today!

Email wvgrown@wvda.us or visit our website at agriculture.wv.gov for application packet.
Classified Announcements Add an Ad

To Submit an Ad:
Phone: 304-558-2225
Fax: 304-558-3131
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Boulevard, E., Charleston, WV 25305

CLASSIFIED ANNOUNCEMENTS

AP DEADLINES
April 2020...
Phone-In ads for the April issue must be received by 12 noon on Monday, April 13.
Written ads for the April issue must be received by 1 p.m. on Friday, March 13.

May 2020...
Phone-In ads for the May issue must be received by 12 noon on Monday, April 13.
Written ads for the May issue must be received by 1 p.m. on Tuesday, April 14.

To subscribe to The Market Bulletin, email marketbulletin@wvda.us or phone 304-558-3708.

Apiany Sales
Bees, 5-frame nuc w/young laying queen, $140; complete hives $270, mid-April. Announce.
Renee A. Hinkle, 13630 Patterson Crk., Burton, 26347; 396-5475.

Cattle Sales
Reg. Hereford 7-yr.-old, 1,000 lbs., $1,000; R. Peck, 1097 F weighs Rd., Hurleyville, 15528; 738-5900.

RIOCHEE CORNO HIRE 37TH ANNUAL SALE
Reg. Hereford 7-year-old, 1,008 lbs., $1,000; J. Peck, 1330 State Route 10, New Milton, 26551; 693-5083.

1ST ANNUAL SPRING SALE
April 18, p.m.
Greene Co. Fairgrounds
J. H. Williams, 1661 S. 2nd St., Princeton, 26416; 743-6124.

Cattle Wants
Miniature Jersey, $1,200-$1,500; true phenotype; black, call 3939.

John F O' Sullivan's 14TH ANNUAL SALE
April 4; 1 p.m.
Selling 200 breeding bulls, 20, fancy open, cull, cow-calf pairs, & 50, 4-yr. commercial cows; bred to top young Angus bulls; John O'Sullivan, 572-7652.

Robert J. Spiker, 184-200, 884-7915.


17TH ANNUAL GENETIC ALLIANCE BULL SALE
March 14; 1 p.m.
PENDLETON COUNTY COMMUNITY FRANKLIN WVG. SELLING 70 PERF testify, breeding age, Simmental, Angus & Herd Bullf. Contact Dave Hinnant, 102-A, RDR 18, 1739 PO Box 135, Tom Simmons, 668-0647.


equipment Sales
No trucks, cars, vans, campers or other au-

tohomes (except 3-pitch, hitch), dozers or oth-

er construction equipment; lawn mowers; no

parts.

MF 812 hay baler, garage kept, $1,500. Ron-

nie Miller, New Haven, 26263; 754-2205.

Bush hog, 6', grand mower bush hog, $600. Dennis Baldwin, 597 Utah Highway Rd.,

Charleston, 25312; 669-2247.

Thresh machine, $500/neg. Jack Belcher, Box 36, Blue Haven Dr., Elkview, 25571; 965-

3939.

Mid mount mower deck for Super A Farmall, $600. David Bishop, 251 Summit Dr., Peter-

sburg, 24953; 735-4782.

0.5 hp 540 PTO at 14 PTO vert. trans, SynTrac w/switch and shifter, 4LW-401 loader &

72’ bean bucket with bar guard, garage kept, exc. cond. $5,000. Allen Bittle, 1521 W. 7th

St., Weirton, 26062; 632-5892.

Fence, 4x4, 30' at 3-pitch height, $230. Ken

Brazerol, 2416 Wahoo Rd., Mt. Nebo, 26769; 684-9228.

No atv, no till row corn planter, rebuild rebuilt,

boxes, air operated, lots of plates for other crops,
good cond., $1,500. Roger Collins, 2684 Lead-

ing Rd., Big Springs, 26661; 374-5774.

NH TN75 4 WD tractor w/lower w/pickup attach

bucket, $2,150. Melvin Conley, 1218 Flat

Creek Rd., Fairview, 26551; 694-8716.

Zaga potato digger, 3- pt. hook up, runs off

PTO, $750. Delbert Copenhaver, 1064 Wahoo Rd.,

Huntington, 25701; 573-385-5745.

MF sm. disc, set self-driven, $300, Ford, 501,

mowing machinery disk mower, bar mower, 3-


Tractors, $750. Eric Cunningham, 2628 Storetown Rd., Morgantown, 26505; 528-1202.

1530 tractor, Perkins 3-cyl. gas engine,

1700 hours, tasteful finish, just reg. $1,400. David,

712 Herold Rd., Sutton, 26601; 765-3222.

Ford 8N, good looking, does not run, tires

& chains w/axle as new, 1, JD, 4', brush hog, 400;-J Bar Corp., 4', sick, $100; B & H Treadle, 60;

$1,500. J. Taylor, 875 Jim Kennedy Rd., Fairmont,

1850 Sterling Rd., Cazale, 26342; 765-3222.

Kubota, L, L-4300, hyd. trans, 4 WD tractor, 4
drag, 800 lb. loader, 190 hrs., exc. cond.,

rel. care, garage kept, $17,000. Guy Dillon, P.O. Box 547, Fort Gay, 25541; 417-527.

New Holland round baler, complete, $1,400;

ey ey der, 2-3pt, hitch, $600. Rodney Doblin, 2224 Deessie Clem Rd., Fra-

kintown, 26350; 364-2665.

MF 3 bale, $900; sunflower rake, used 3-

yrs, $750; horse drawn; turning, $300; sled;

Abby Sue, 496 Erwin Rd., Win-

field, 25213; 562-9619.

JD 388 small bale used very little, $1,000.


NH 83 baler, makes 5x5 bales, last used

10/2001, New Holland bale, $500. J. Bar-

coe 1686 Benedum Dr., Bridgeport, 26330; 592-0897.

NY: 273 hay baler, $1,600 hay rake, $1,000 hay rake, $1,500 hay rake, $1,500 hay rake,

9886 Skyhigh Rd., Ona, 25545; 542-8885.

Int'l 74 tractor w/front end loader & ps;

NH 886, good condition, delivered, $7,500/bid.

Dewey Haddox, 48 Straight Fork Rd., Smith-

ville, 26417; 349-2416.

NH 91 65 bale small baler, makes 6x6.

Excel Cond. Used 7/8 2003, $500. J. Taylor,

1384 Pea Ridge Rd., Philippi, 26417; 457-5631; kellylab-

or@gmail.com.

Jack Daniels River, 5', brush hog, exc.

cond., $850/neg. Larry Kimbro, 1208 Lee Crk.

Rd., Culloden, 25510; 743-8888.

905 John Deere 7554 tractor, restored in '14,

complete engine overhaul, good cond., $3,900.

Ray Marsh, 571 Divide Ridge Rd., Given, 25245;

697-2288.

Ford 4030, 4 WD tractor loader, ps, dual cab

4-wheelies, 730 hrs., $2,900, 2 bale, $2,000;

Case, 1106, new, low hours, good engine, good

rubber, 6 PTO, external hyd., hrs, unknown,
land exposed ewes, due 3/20, $4,300/20

22.62 A. w/house, good
105 A. w/house, 10 A. hay
bucklings & wethers, flashy colors, quality blood,
River, 26610; 649-2975; gragverena@gmail.com

$100; does, $150.
Brenda Cantrell, 243 Cantrell
ful tricolor buckling; yrlg. to - 6-yr. does, all blue
25560; 768-3592.

208 Crooked Run Rd., Fay-
etteville, 25640; 574-6300.

260; 450-2076.

208 Crooked Run Rd., Fay-
etteville, 25640; 574-6300.

10-mo. billy, $250.
Jeremy Vance, 827 Dice Rd., Harman, 26270;

barking, not roaming & stellar quardian ability,
26270; 203-7141.

$110,000. Kenneth Mayle, 950 Colfax Rd., Fair-
springs, 26385; 782-3983.


10 A. hay

25/800.

Yellow Del non-hybrid corn. Jackie Mur-
phy, 1131 John Dr. Rd., Independent, 26374;
734-7095 or 734-6945.

Bovine creek lucerne, 4b. o. T. Hopkins, 116 Gate-
wade Ave., Oak Hill, 25501; 573-8330.

Sheep

Reg. Katahdin 3-yr. ram, $300. Judith Grams,
Katahdin 3-yr. ram, $300. Judith Grams,


Reg. Katahdin 3-yr. ram, $300. Judith Grams,


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Reg. Katahdin 3-yr. ram, $300. Judith Grams,


Reg. Katahdin 3-yr. ram, $300. Judith Grams,
West Virginia Feeder Cattle Sales

2020 Spring Schedule

Sponsored by

West Virginia Livestock Auction Markets

West Virginia Cattlemen’s Association

<table>
<thead>
<tr>
<th>TYPE OF SALE</th>
<th>LOCATION</th>
<th>DAY</th>
<th>DATE</th>
<th>TIME</th>
<th>NUMBER OF HEAD</th>
<th>PHONE</th>
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<tbody>
<tr>
<td>FG</td>
<td>Weston</td>
<td>Sat</td>
<td>Mar. 7</td>
<td>10:00 A.M.</td>
<td>300</td>
<td>269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>Jackson County</td>
<td>Sat</td>
<td>Mar. 7</td>
<td>11:00 A.M.</td>
<td>400</td>
<td>373-1269</td>
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<tr>
<td>G</td>
<td>Marlinton</td>
<td>Sat</td>
<td>Mar. 21</td>
<td>2:00 P.M.</td>
<td>400</td>
<td>799-6593</td>
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<tr>
<td>G, FG, T</td>
<td>Southbranch</td>
<td>Sat</td>
<td>Apr. 4</td>
<td>10:00 A.M.</td>
<td>1,000</td>
<td>538-6050</td>
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<tr>
<td>B, FG</td>
<td>Weston</td>
<td>Sat</td>
<td>Apr. 4</td>
<td>10:00 A.M.</td>
<td>400</td>
<td>269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>Jackson County</td>
<td>Sat</td>
<td>Apr. 4</td>
<td>11:00 A.M.</td>
<td>250</td>
<td>373-1269</td>
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<tr>
<td>FG</td>
<td>Parkersburg</td>
<td>Thur</td>
<td>Apr. 9</td>
<td>11:00 A.M.</td>
<td>200</td>
<td>373-1269</td>
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<tr>
<td>G</td>
<td>Marlinton</td>
<td>Fri</td>
<td>Apr. 10</td>
<td>7:00 P.M.</td>
<td>500</td>
<td>799-6593</td>
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<td>G</td>
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<td>Sat</td>
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<td>2:00 P.M.</td>
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<td>799-6593</td>
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<td>G, FG, T</td>
<td>Southbranch</td>
<td>Sat</td>
<td>Apr. 11</td>
<td>10:00 A.M.</td>
<td>1,500</td>
<td>538-6050</td>
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<tr>
<td>G, BB, T</td>
<td>Buckhannon</td>
<td>Tue</td>
<td>Apr. 14</td>
<td>9:00 A.M.</td>
<td>500</td>
<td>472-5300</td>
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<tr>
<td>G, FG</td>
<td>Terra Alta</td>
<td>Fri</td>
<td>Apr. 17</td>
<td>2:00 P.M.</td>
<td>350</td>
<td>789-2788</td>
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<td>FG</td>
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<td>Apr. 18</td>
<td>10:00 A.M.</td>
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<tr>
<td>FG</td>
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<td>Sat</td>
<td>Apr. 18</td>
<td>11:00 A.M.</td>
<td>300</td>
<td>373-1269</td>
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<tr>
<td>G, FG, T</td>
<td>Southbranch</td>
<td>Sat</td>
<td>Apr. 18</td>
<td>10:00 A.M.</td>
<td>1,500</td>
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<tr>
<td>G, FG, T</td>
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<tr>
<td>FG</td>
<td>Jackson County</td>
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<td>May 2</td>
<td>11:00 AM</td>
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<td>Sat</td>
<td>May 16</td>
<td>2:00 P.M.</td>
<td>400</td>
<td>799-6593</td>
</tr>
</tbody>
</table>

B - Board
FG - Farmer Groups
T - Tele-O-Auction
BB - Board and Barn
G - Graded Cattle

For information, contact
Jonathan Hall
WV Department of Agriculture
1900 Kanawha Blvd. E.
Charleston, WV 25305
304-541-5460

Kevin S. Shaffer, Ph. D.
WVU Extension Service
2004 Agricultural Sciences Building
PO Box 6108
Morgantown, WV 26505-6108
304-293-2669

Kim Nestor
WV Cattlemen’s Association
51 Greystone Court
Burlington, WV 26250
304-614-7150

For each sale, contact local market telephone using 394 area code.

2020 West Virginia Beef Expo
April 9-11
Jackson’s Mill Airstrip
For more information: www.cattlemen.org/