The 2019 session of the West Virginia Legislature ended with good news for West Virginia agriculture. More than two dozen agriculture-related bills made it through both houses of the Legislature and were signed into law by Governor Jim Justice.

“We didn’t ask for anything that wasn’t necessary,” stressed Commissioner of Agriculture Kent Leonhardt. “The Legislature really listened to our concerns. A big part of that is having the right team in place on our end. It’s hard for legislators to go out and vote for something they don’t understand. We’ve got a team that works together and was able to educate the legislators about what they were voting for.”

One of those was Senate Bill 323 or the Capital Improvements Fund. The bill established a new fund that allows the department to save monies for future capital improvement projects. That funding can be used for construction or other improvements to facilities owned or operated by the WVDA.

“We have some of the greatest technicians in the country in our laboratories, but our labs are old. They need rehabbed,” stressed Commissioner Leonhardt. “To remain one of the Tier 1 laboratories in the country and to continue doing work for the United States Department of Agriculture (USDA) and other entities, we need to upgrade and improve our lab space to give our chemists and microbiologists a good working environment.”

Whether the money from the Capital Improvement Fund will pay for a rehab or a new lab space is under consideration. Leonhardt says a study is currently underway on how best to use tax payer dollars.

Another important piece of legislation, House Bill 2396, the Fresh Food Act, was signed into law. This new section of code requires all state-funded institutions (schools, government facilities, etc.) to purchase a minimum of five percent of its fresh produce, meat and poultry from in-state farmers and producers.

“This is a great way to start building a market for our farmers to grow their crops and have a place to sell them,” stressed the Commissioner. “Hopefully, we’re going to end up exceeding that five percent. But nobody’s going to get started unless they have to. This law gets that process going.”

Leonhardt said not only is food fresh off the farm tastier than packaged products, it will also help decrease health care costs the state pays because it’s better for you.

“It’s good health for our economy. It’s good health for our citizens,” said Leonhardt. A third piece of legislation passed during the session will also impact more than just a few farmers in the future. Senate Bill 285, or the Cottage Foods Bill, will take effect June 5.

It allows individuals to sell homemade non-potentially hazardous food items from private residences and through third party sellers. “This is a great opportunity for individuals to try something new without going to the great expense of setting up a full production-scale kitchen,” said Leonhardt. “Say mom has a great idea about a new cookie recipe that is allowed under the Cottage Foods Bill. Mom doesn’t want to go to the expense of trying to develop it, market it and go to a co-packer. This way mom can try it at home, see how the market reacts to it before she makes the investment to go larger.”

Leonhardt stressed the bill also allows someone who is too busy to start a full-scale operation to work part-time from home and make some extra money.

Senate Bill 496, which deals with milk, was another piece of legislation to get the green light this session. Milk producers will now be working with one agency instead of two.

“The bill consolidated all the milk regulations under the West Virginia Department of Agriculture. If you look at the state Constitution, in chapter 19 it says the WVDA is responsible for dairy. Somewhere in the past, the Grade A milk side had been shifted to the state Department of Health and Human Resources or DHHR. This bill consolidates milk to the WVDA and makes government more efficient,” explained the Commissioner.

“This has been the best session since I took office in 2016,” said Leonhardt. “Getting these pieces of legislation through both houses and earning the signature of the governor has been no small feat. A lot of people put a lot of time and energy into making sure these bills had the support needed to become law. Now it’s the WVDA’s responsibility to make sure the laws benefit every taxpayer.”

Other legislation signed into law includes: Senate Bill 329, which encourages counties to make agriculture programs available to high school students; House Bill 2472, which establishes a special vanity license plate for beekeepers and bee enthusiasts; House Bill 2694, which updates and clarifies sections of current code that deals with industrial hemp and House Bill 2982, which updates code for auctioneers to include background checks, written contracts and online auctions.
Kent’s Reflections — M-44 Pilot Project Underway in West Virginia

Raising cattle, goats, sheep and lambs is a $200 million industry for the Mountain State. Protecting those industries from all potential threats falls on the United States Department of Agriculture and the West Virginia Department of Agriculture. One threat, the coyote, is all too familiar to the livestock farmer. These predatory pests have a knack for targeting young ewes, kids and cattle for a tasty meal.

Since 1996, West Virginia has been fighting back against these predators through the Predator Management Program. Despite the impact, very few citizens are protecting these livestock but we’re being placed within certain radiuses of homes. This may be due to the tactics used by USDA-APHIS to manage these predators. Common methods include firearms and traps, but one of the most effective devices used for predator control is called the M-44. This device is a spring-activated trap that delivers a dose of cyanide powder to targeted animals. Effective and environmentally friendly, the M-44 is a crucial tool to combating predators.

Tragically in 2017, a boy and his dog in Idaho approached one of these devices unaware of its intended targets. The boy was not critically injured but his loyal companion met the same fate as the common coyote. This resulted in a review of the device and its usages throughout the United States. This was the clear and right move at the time; when lives are at risk, the government must react. Since then, the ban on usage of these devices has been lifted once again but with strict distance requirements. This prevents the device from being placed within certain radiuses of homes. Despite these restrictions, West Virginia has taken advantage of an opportunity to conduct comprehensive research on the device.

The WVDA and USDA-APHIS have been working diligently to come up with solutions that still protect herds in West Virginia. Through those efforts, we have been approved for a study project to reduce the distance restriction to 800 feet. This pilot project will run until May and then be revaluated. This is the correct way forward. We must collect more information in order to make sound judgments of program policies. The M-44 device is too important to our cattle and livestock farmers. We must use sound, scientific data to protect West Virginia’s citizens and industries.

At the end of the day, we must ensure safety while protecting West Virginia’s livestock industry. We know the use of the M-44 device is critical across our state. If we are to grow agriculture in the Mountain State, we must foster, not hinder, our existing industries. Through this pilot project, we hope this collaboration will do just that.

Semper Fi,

[Signature]

HARVESTED RAINWATER SAFETY

At least one study has shown that water from rain barrels can safely be used to irrigate small vegetable gardens. In fact, in many ways, rain barrel water is preferable to water from your tap because it’s slightly acidic and softer, with little to no dissolved minerals. Both factors boost nutrient uptake by plants.

However, there are risks associated with using harvested rainwater. A 2011 study by Rutgers University of 12 rain barrels found that coliform bacteria exceeded drinking water standards in every sample. E. coli levels violated drinking water standards in two-thirds of the samples and exceeded irrigation water standards in 9 percent of the samples.

If you are selling produce to the public, it is highly advisable – and perhaps legally required – that you test your water sources.

Under the Produce Safety Rule of the federal Food Safety Modernization Act, harvested rainwater is considered to be the same as surface water. And just like ponds and streams, environmental contaminants and fecal matter from wildlife can wind up in rain barrel water. Establishing a baseline for your water quality, and then periodically testing that water can show you trends and help you assess your water quality practices.

The goal is to produce food that is safe for human consumption, and that begins with how it’s grown, so you should ask yourself a few questions about your operation and practices:

• Is there a lot of wildlife around your operation? If so, you should take steps to minimize their presence.

• Is there evidence that they’re using your high tunnel or greenhouse roof as a toilet, or is there mold or other crud collecting there? That’s probably where you’re harvesting your rainwater from, so you should consider a “first flush” diverter for your collection system and realize that the chance of contamination is high.

• Are you using rain barrel water to irrigate during harvest season? Don’t. And don’t use that water directly on your plants; use it on the soil instead.

• Are you using rain barrel water to irrigate root crops such as carrots and potatoes? Irrigation water will come into contact with the finished vegetable, so water quality is a critical concern.

• Are you using rain barrel water to clean your harvested produce? This is a serious no-no. Use only potable water from known sources (such as your tap!) for that type of activity.

Regardless of legal requirements, good safety practices will serve you if you’re a commercial grower or just a backyard gardener growing produce for your own consumption. But samples need to be taken and analyzed in the proper manner:

• The most important thing to test for is E. coli, an organism that can cause sickness in humans.

• Samples should be taken from the barrel’s faucet or hose, not dipped from the top of the barrel.

• Samples should be gathered in proper sample bottles and kept on ice in a cooler for no more than six hours before analysis.

• Samples should be sent to an approved laboratory. Contact your local health department or visit http://go.uvm.edu/oz6u9 to find one.

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STONE ROAD VINEYARD
WHO: Dave & Lynn Stone
WHAT: Wine
WHERE: Elizabeth
CONTACT INFO: Facebook- Stone Road Vineyard

“We’re part of the rebirth of West Virginia wines. Our wines are handcrafted. It takes us a year to bring anything to the table. We make a maple wine which is sourced with West Virginia maple syrup. We’re also coming out with a coffee wine that’s sourced with West Virginia-roasted coffee beans.”

FAMILY ROOTS FARM
WHO: Britney & Chris Farris
WHAT: Maple syrup, maple sugar, u-pick strawberries, sorghum
WHERE: Wellsburg
CONTACT INFO: familyrootsfarmwv.com

“We have the opportunity to visit the farm, to see how we make the syrup. I think that makes folks feel like they’re part of it, connected to our farm. We build not only long-lasting customers but friendships.”

THISTLEDEW FARM
WHO: Steve & Ellie Conlin
WHAT: Honey and value-added honey products
WHERE: New Martinsville
CONTACT INFO: thistledewfarm.com

“We’ve been here since 1974. Our products have stood the test of time. They’re good, basic, good-flavored products. We’ve spent a lot of time building our brand.”

West Virginia Grown membership list processed as of 4/18/19.
Berry Bliss!

The annual West Virginia Strawberry Festival takes place in Buckhannon every May where you can find just about any type of strawberry dish your heart desires. But if you can’t make it to Upshur County, we’ve got some not-so-typical strawberry recipes for you to try. From a savory salad to a hint of heat jam, you’ll want to snag some strawberries as soon as they’re ripe and try out these tasty treats. If you have a recipe you’d like to share, send it to marketbulletin@wvda.us.

Jalapeno Strawberry Jam

- 4 cups crushed strawberries
- 1 cup minced jalapeno peppers
- 1/4 cup lemon juice

Place the crushed strawberries, minced jalapeno pepper, lemon juice and pectin into a large saucepan and bring to a boil over high heat. Once simmering, stir in the sugar until dissolved, return to a boil and cook for 1 minute.

Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot and process for 10 minutes.

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart. Allow to cool overnight. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

Strawberry Spinach Salad

- 2 tablespoons sesame seeds
- 1 tablespoon poppy seeds
- 1/2 cup white sugar
- 1/2 cup olive oil
- 1/4 cup distilled white vinegar
- 1/4 teaspoon paprika
- 1/4 teaspoon Worcestershire sauce

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Worcestershire sauce and onion. Cover and chill for one hour.

In a large bowl, combine the spinach, strawberries and almonds. Pour dressing over salad and toss. Refrigerate 10 to 15 minutes before serving.

Long-time State Apiarist Set to Retire

West Virginia State Apiarist Wade Stiltner is set to retire at the end of the month after an 18-year career at the West Virginia Department of Agriculture (WVDA). The state apiarist is responsible for the inspection and well-being of West Virginia bee hives and honey production.

“Wade has done a tremendous job as the state’s lead apiarist over the last five years. His impact goes beyond the honey industry as he helped numerous hobbyist beekeepers in the state,” said Commissioner of Agriculture Kent Leonhardt. “He leaves big shoes to fill.”

Stiltner has had a passion for bees nearly all his life. He’s a Wayne County native and grew up on a small, rural farm. Stiltner joined FFA when he was a freshman in high school. His first FFA project was maintaining three bee hives. After graduation in 1971, Stiltner went to work for a lumber company and eventually as a coal miner – all the while growing his apiary operation. Stiltner joined the WVDA part time in 2001 and was promoted to full-time in 2006. He was named State Apiarist in 2014. Since then, he has traveled the state inspecting thousands of hives each year.

In his free time, Stiltner keeps more than 200 colonies of bees in his backyard. He is a founding member of the WV Queen Producers Association, a member of the WV Beekeepers Association and a member of various local bee organizations in WV and KY.

Spring Strawberry Soup

- 2 pints hulled strawberries
- 1/2 cup plain yogurt
- 1/4 cup freshly squeezed orange juice
- 1/4 cup almonds, blanched and slivered

Combine strawberries, yogurt, orange juice, lemon juice, simple syrup and vanilla extract in a blender; blend until smooth. Refrigerate soup until chilled, about 30 minutes.

Message from THE VET

(This month’s column is by State Apiarist Wade Stiltner)

Now that spring has arrived, flowers are blooming all across our beautiful state. The weather has been perfect for honeybees to gather fresh pollen and nectar for brood production. This is nature’s trigger for colonies to reproduce. In the beekeeping industry and in the wild, it’s called swarming. We encourage beekeepers to manage and control swarming due to the possibility of bees entering into dwellings and structures that are occupied by people. Today’s honeybees, as well as other pollinators, are declining and are very valuable to beekeepers and especially the environment. Hopefully this will be a good year for honey production, but swarming must be controlled by adding surplus honey supers on your colonies and making sure no medications or supplement feed is used during this period. Honey must be kept pure for use in human consumption. During this time of year, hive inspections should be conducted at least every 10 days to check for swarm cells and to add supers if needed.

State Apiarist Wade Stiltner will retire May 31. Pictured with Commissioner Kent Leonhardt and WVDA Staff Veterinarian Ruth Ann Vandervender.
Meet Steven Ellison, Our Veteran of the Month

Steven Ellison has lived most of his life on his family’s farm. The property is just off a small, windy round about 15 miles past Winterplace. The only time he hasn’t lived on the farm is when he served in the United States Army.
In 1988, Ellison joined the Army Reserves as a generator repairman and was also cross trained as a Military Policeman. In 1990, Ellison joined the Army as a surveyor.
“I actually missed out on Desert Storm because I left the reserves,” said Ellison. But he didn’t stay stateside. After training in Oklahoma, he went to Germany. Ellison was the field surveyor for field artillery. He left the Army in 1993.
“My wife and I have been married for 28 years and we moved back to the family property,” explained Ellison. Ellison grows different nuts, but he specializes in Chinquapins, which are not something you see on a farm every day. Chinquapins are similar to chestnuts, only smaller.
“We’ve always had chinquapin trees here. They can be hard to grow, but the land on this farm is perfect for them.”
The small nuts grow in a burr. They can be hard to pick because the burrs are extremely sharp, but Ellison has made a homemade chinquapin picker. Ellison’s company is called Ellison’s Mountain Heritage Nursery. Right now, he sells his products at farmers’ markets, but he’s working on a website so he can sell these rare nuts to customers outside of southern West Virginia.
“There are therapeutic qualities to planting and growing trees and other things. I would like to involve as many veterans here as possible.”

2017 CENSUS OF AGRICULTURE DATA NOW AVAILABLE

The U.S. Department of Agriculture (USDA) National Agricultural Statistics Service (NASS) West Virginia Field Office announced the results of the 2017 Census of Agriculture with new information about West Virginia farms and ranches and those who operate them, including first-time data about on-farm decision making, down to the county level.
“This newly released data for West Virginia will be the benchmark of agricultural trends and changes down to the county level,” said Charmaine Wilson, West Virginia state statistician.
“The Census shows new data that can be compared to previous censuses for insights into agricultural trends and changes down to the county level,” said NASS Administrator Hubert Hamer. “We are pleased to share first-time data on topics such as military status and on-farm decision making. To make it easier to delve into the data, we are pleased to make the results available in many online formats including a new data query interface, as well as traditional data tables.”
Census data provides valuable insights into demographics, economics, land and activities on U.S. farms and ranches.
Some key West Virginia highlights include:
- Number of Farms, Veterans and Agri-Tourism.
For the 2017 Census of Agriculture, NASS changed the demographic questions to better represent the roles of all persons involved in on-farm decision making. As a result, in 2017 the number of producers was 38,123 up 20 percent from 2012.
Other demographic highlights include:
- Average age of producers, female producers, young producers and new and beginning producers.
Results are available in many online formats including video presentations, a new data query interface and traditional data tables at https://www.nass.usda.gov/AgCensus/.

Pesticide Disposal Program a Success

Over the past year, the West Virginia Department of Agriculture (WVDA) has collected more than eleven and a half tons of discarded lawn chemicals and pesticides.

Jennifer Hathaway, the WVDA’s Environmental Programs Specialist receives phone calls frequently from homeowners and small business owners who don’t know what to do with unused chemicals.
“In West Virginia, there’s no easy way to dispose of those pesticides and chemicals, especially when people are spring cleaning their garages and sheds. People come across chemicals they didn’t even know they had,” explained Hathaway.
Instead of pushing them back into the corner or improperly disposing of the chemicals, the WVDA sponsors the Waste Pesticide Disposal Program.
“We do collection events where our contractor will come out and set up a truck and drums. Residents from the area can bring their old chemicals and drop them off, then we properly dispose of them,” said Hathaway.
The WVDA held collection events in Berkeley, Kanawha and Harrison Counties over the past few months and more dates will be set in the future in other parts of the state.
These collection events are the safe way to dispose of your pesticides instead of dumping them down the drain and risk them getting into the water system or putting them into the landfill,” stressed Hathaway. “It reduces the risk of exposure to you, your pets or neighbors. It’s the safe way.”
Homeowners and small business owners who have questions about discarding their chemicals can contact Hathaway at 304-541-9632 or jhathaway@wvda.us.

Strategic Plan for Growing West Virginia Agriculture Released

The West Virginia Agriculture Advisory Board released its five-year strategic plan for West Virginia agriculture in April. The final report includes input from over 850 participants who either took an online survey or attended one of 14 regional meetings over the last eight months. The Agriculture Advisory Board is comprised of Governor Jim Justice, Commissioner of Agriculture Kent Leonhardt and WVU Extension Service Dean Steven Bonanno.
“We have found there are a lot of folks doing great things to improve agriculture in West Virginia. What we were missing was a road map on how to work together,” said Commissioner Leonhardt. “The plan has helped identify and prioritize agricultural issues which will have the greatest impact on our agricultural economy over the next five years.”
Titled “A Shared Agenda for Growing West Virginia’s Agricultural Economy,” the plan focuses on several areas including: connecting producers to market opportunities, creating infrastructure needed to grow the agriculture economy, developing the next generation of agricultural industry leaders and enhancing access to land. Collectively, the aim of the plan is to ensure that all of West Virginia benefits economically from the efforts of its hard-working agricultural community.
The full report and strategic actions are available at www.wvadvisory.com.
Cattle Sales
Reg. Angus cow w/ 6-month calf, born out of AI breeding, 300#-500# w/ all shots, good fence, $1,350.
Reg. Angus cow, 3-yr., 750#-950# w/ all shots, good fence, $1,200-
Reg. Angus cow, 4-yr., 650#-850# w/ all shots, good fence, $1,100-
Reg. Angus cow, 5-yr., 500#-700# w/ all shots, good fence, $1,000-
Reg. Angus cow, 6-yr. 500#-700# w/ all shots, good fence, $900-
Reg. Angus cow, 7-yr., 450#-600# w/ all shots, good fence, $800-
Reg. Angus cow, 8-yr., 400#-500# w/ all shots, good fence, $700-
Reg. Angus cow, 9-yr., 350#-450# w/ all shots, good fence, $600-

Equipment Sales
Reg. MF, 1715, lawn tractor, 98 hrs., 60” mower & end hitch & side mount cutter bar, good tires, $2,000.
Reg. Vermeer, 404, 10x10, 30 hp, tractor, 80 hrs., $8,000.
Reg. John Deere, ‘15, JD450, 4 WD, 80 hrs., $1,250.
Reg. Case IH, 440, 4 WD, 100 hrs., $1,500.
Reg. John Deere, 4044, 4 WD, 100 hrs., $2,000.
Reg. John Deere, 4630, tractor, 2 WD, new tires, $7,000.
Reg. John Deere, 5630, tractor, 2 WD, new tires, $9,000.
Reg. Case IH, 4404, 4 WD, 100 hrs., $1,750.

CATFISH WANTS
Kubota, ‘10, L3400, hyd. stat., trans., 4 WD w/RMPS, LA463-1 loader, 5 blade, 5 brush hog, exc., cond., garage kept, $17,000. Guy Dillon, P.O. Box 547, Fort Gay, 25541 - 417-5427.

Horse: drawing turn plow, $300; sld., $150. Mike Miller, 496 Envin Rd., Winfield, 25523; 562-6291.

TN, TNTA w/ loader, 75 hp, 2 WD, 1,775 hrs., $1,700. Eric Hunt, kept good, $1,700. 4 hyd. hookups on back, 12 years back and forward gear, $18,000. Richard Fauver, 806 Mill Crk. Rd., Mt. Alto, 26564; 373-7940.

MF, 274, tractor, 4 WD, Perkins, 236 engine, 2,940 hrs., 65 hp, all good wheels, field ready, graphics, on ground, $14,000. Michael Alford, 81 Ben Vass Rd., Ballard, 24918; 466-1410.

Graveler tractor, 14’, 96’ long, engine original, 1,000 hours, in good condition, 6x4. Can switch several way, single row corn binder; JD, manure spreader; wheat wheel grain drill, $1,000. Dwight Hanson, 133 Carys Cross Rd., Crawfordsville, 355-3582.


Hugh, 273, hay liner and Pequea, Phl Haller, 29 Proudfoot Rd., Philippi, 24614; 457-1477.

Sower, 30 hp, field/cond. homestead, $1,000. John O’Dell, 3442 Amma Rd., Barbourville, 26504; 354-7622.


AD DEADLINES
June 19, 2019.

Phone-In for the June issue must be received by 12 noon on Monday, May 13. Written ads for the June issue must be received by 1 p.m. on Tuesday, May 14. June 21.

Phone-In for the July issue must be received by 12 noon on Thursday, June 13. Written ads for the July issue must be received by 1 p.m. on Friday, June 14.

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

Ariely Sales
Italian honey bees, 3 hives, 3 package w/queen guaranteed. Call Bill, 682-1751, 526-2491, Bill Bullion, 4722 Goosepeep Rd., Roanoke, 26447-452-8508; pappiesbees508@gmail.com.

Honey bees, complete hive & bees, $250. Isom Miller, 4 Sunrise Acres, Barboursville, 25504; 634-4141; mmmisom@aol.com.

Ariely Events
Barbour Co. Beekeepers Assoc., Monthly Meeting 4th Thursday, 7 p.m., Barbour Co. Fairgrounds, Quense Htl, Belington, WV. Contact Ben Fancher, benfancher@gmail.com.


Mon., 4 Noon, 25005; 565-9851; jfodell@frontiernet. com.

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Mon., 4 Noon, 25005; 565-9851; jfodell@frontiernet. com.
Goat Events

69TH ANNUAL SHEEP & GOAT SHOW & SALE
May 31-June 1
Tri County Fairgrounds
Parkersburg, WV

Young Shepherds Appliation deadline
May 10
Sheep: Jonathan Taylor, 851-9970;
Goat: Chery Broner, 844-7597.

2ND ANNUAL MOUNTAIN PREMIER INVITATIONAL KICKO GOAT SALE
May 3-4
New Barn Jackson's Mill, Weston, WV

Goat viewing followed by live auction
For information or catalog
675-0456;
mountainpremierinvitational@gmail.com.

Hog Sales

Pure Berkshire 3/16 pigs, gilt, 100-150 lbs.
$120.

Mini: stud, proven, has AMHA papers, $800;
mares, $1000; hog, female, $500.

Horse Sales

Mini: stud, proven, has AMHA papers, $800;
mares, $1000; hog, female, $500.

Horse wants

TWH-15 yr., trail horse, 14.2-15.0
$800.

Horse Wants

1039.

Miscellaneous Sales

No riding habits or other clothes; appliances or
furniture; antiques or crafts; hand power tools or
equipment; food processing or preservation
items; small or unusual working tools;
firewood. Only dogs recognized by the
AKC as herding or working can be accepted.

Aged barn lumber, 1/16" foot. Aubrey Ern-
gen, 495 Erwin Rd., Winfield, 25212; 696-9119.

Insemination tank, MVE Millenium,
$350.

Heirloom seeds:

Heirloom seeds:

Krome, Belmar 124, 4x4 baler, less than 230
hrs., garage kept, $20,000.

Krome, Belmar 124, 4x4 baler, less than 230
hrs., garage kept, $20,000.

JD: 1240, corn planter, 4 row, $1,000; grain drill,
451, mowing machine, rebuilt, $1,700;

26250; 823-1157.

Suffolk yrlg. rams & ewes, $350/up.

Heifer pups, blue merles & tricolor,
$750.

Lamb's Choice, white, $350.

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451, mowing machine, rebuilt, $1,700;

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Lamb's Choice, white, $350.
**GARDEN CALENDAR**

**MAY 2019**  
**Source:** WVU Extension Service Garden Calendar

- **MAY 1**  
  Seed or transplant parsley.

- **MAY 2**  
  Transplant onions.

- **MAY 3**  
  Seed fennel.

- **MAY 4**  
  Transplant or seed Chinese cabbage.

- **MAY 5**  
  Seed snap beans (outdoors).

- **MAY 6**  
  Seed head lettuce (outdoors).

- **MAY 7**  
  Seed leaf lettuce and winter squash (outdoors).

- **MAY 8**  
  Seed summer squash and cucumbers (outdoors).

- **MAY 9**  
  Seed late celery (outdoors).

- **MAY 10**  
  Seed cilantro (outdoors).

- **MAY 11**  
  Seed thyme.

- **MAY 12**  
  Plant early celery and tomatoes.

- **MAY 13**  
  Grow mint in containers.

- **MAY 14**  
  Transplant or seed melons.

- **MAY 15**  
  Plant tomatoes.

- **MAY 16**  
  Plant sweet potatoes.

- **MAY 17**  
  Plant peppers and cabbage.

- **MAY 18**  
  Plant okra.

- **MAY 19**  
  Harvest established asparagus.

- **MAY 20**  
  Avoid planting tomatoes or peppers with blooms.

- **MAY 21**  
  Seed sweet corn.

- **MAY 22**  
  Seed or transplant basil.

- **MAY 23**  
  Install row covers to exclude insects on cabbage and broccoli.

- **MAY 24**  
  Prune azaleas, viburnum, lilac and forsythia after blooming.

- **MAY 25**  
  Begin control measures for cucumber beetle.

- **MAY 26**  
  Turn compost.

- **MAY 27**  
  Plant jack-o’-lantern pumpkins.

- **MAY 28**  
  Prune tomatoes at first flowering.

- **MAY 29**  
  Stake and mulch tomatoes.

- **MAY 30**  
  Plant asparagus beans.

- **MAY 31**  
  Seed or transplant fennel.

- **JUNE 1**  
  Seed borage.

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**WV Farm Museum**

**has antique tractor pull set for June 1**

A host of antique tractors will put their horsepower to the test during an Antique Tractor Pull at the West Virginia Farm Museum north of Point Pleasant on Saturday, June 1, starting at 5 p.m.

New at the State Farm Museum is the Christopher H. Bauer Wildlife Museum, which contains a large collection of mounted and prominently displayed hunting trophies in the main hall. Another display room contains an extensive collection of firearms, knives and other hunting accessories.

Other attractions include authentic log cabins, an early farmhouse, an operational 19th century blacksmith shop, turn-of-the-century doctor and newspaper offices and a mounted body of “General,” the third-largest horse ever recorded. When alive, he stood 19 ½ hands tall [6’ 6”] and weighed 2,850 lbs.

The museum also has outdoor and climate-controlled indoor areas for private gatherings.

For more information, call the office at 304-675-5737 9 a.m. - 5 p.m. weekdays, email wvsmf@wvfarmmuseum.org, or visit www.wvfarmmuseum.org.

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**Fun Farm Facts:**

- WV’s honey industry is buzzing! WV hives produced 240,000 lbs. of honey last year.

- The average age of a West Virginia farmer is 57.2. Only 17% of WV farmers are under the age of 45!

- Goats aren’t big fans of grass. They’re considered browsers and prefer eating fruits, shoots, leaves, shrubs and plants.

- Did you know bell peppers have more Vitamin C than oranges?! Broccoli, Brussels sprouts and cauliflower are also high in Vitamin C. Eat up!