WV Cattlemen's Association Looking to Expand Membership

The West Virginia Cattlemen’s Association has been around since 1981. The purpose – to support WV cattle and to educate WV cattle producers. Kim Nestor, the Executive Director of the Association, came on board in March of 2018 after that position had been vacant for more than a year. Her goal is to strengthen the current membership and add new members to the fold.

“We are here to be a voice for the cattlemen, to work in their best interest,” says Nestor.

A year and a half after taking over, the membership drive continues. Membership currently stands at 400. Nestor says there’s room to grow.

“To make a difference in the industry, we need to band together. Four hundred people are going to have more of an impact than 40. One thousand members are going to have more of an impact than 500. Why should someone join the WV Cattlemen’s Association? There’s strength in numbers,” stresses Nestor.

She says no matter what role you play in the industry, the Association welcomes you.

“Whether you have five head of cattle in your field, 500 or 5,000, on some scale, you’re in the cattle industry. We have a lot of members that have retired from the industry. We even offer student memberships for aspiring young cattle producers. It all comes back to that strength in numbers.”

Just like all industries, there are challenges facing WV cattlemen. At the top of that list is market price.

“The number of cattle in the state being raised and produced is strong, but we are continually struggling with fluctuating market prices. Producers are now getting the same price for a head as I did when I was a kid raising cattle. Obviously, the cost of production has increased. It hasn’t gone down. So that’s always a struggle. We have good years and we have bad years,” says Nestor.

Market price is not the only major challenge farmers face.

(Continued on page 3)
Kent’s Reflections – Hemp’s Budding Success in the Mountain State

When leaders of our state get together, the same question inevitably dominates the conversation: How do we diversify our economy while transitioning away from extraction industries? My typical response is we should focus on making West Virginia a “cornucopia of specialty crops.” This answer should come as no surprise to anyone who knows me from my tenure as a state senator or my current role as the Commissioner of Agriculture. It’s easy to be a vocal proponent of agriculture because those who work within the industry are some of the hardest-working individuals in our country. They understand what it truly takes to make something out of nothing. It is more difficult to get other leaders, especially those less connected to agriculture, to see the $7 billion opportunity before us. The good news is we now have a shining example of a booming agricultural industry here in the Mountain State - industrial hemp.

Foresight by the West Virginia Legislature in 2017 allowed West Virginia farmers, for the first time ever, to begin growing industrial hemp for commercial purposes. Our leaders in Congress, led by Senate Majority Leader Mitch McConnell, followed suit in the 2018 Farm Bill, legalizing a new, cash crop across the United States. Just one year followed suit in the 2018 Farm Bill, legalizing a new, cash crop across the United States. Just one year after this sweeping legislation was signed into law, the West Virginia Department of Agriculture has received nearly 500 applications for those wanting to join the movement.

Other economic development projects should take note of what our industrial hemp farmers are doing. In just a few years, the state’s industrial hemp program has moved from purely research oriented to a thriving economic opportunity. The fact that number of farmers and acreage grown has increased this dramatically means we must be doing something right. Those who are passionate about the industry have been screaming about industrial hemp’s potential for years. They have all told us West Virginia can and will be known as a hemp state, if we just put the right program in place. Based on the numbers and the excitement, West Virginia is on its way to be known as an ideal location to tap into this emerging industry.

So far, we have producers, a great regulatory environment and momentum, but for the industry to continue to grow, we need to keep all this raw material being grown within our borders. To foster processing, as well as production development, processors need to come together with producers in an all-out effort to manufacture industrial hemp products right here in the Mountain State. The people of our state have seen too many hopeful promises fail to come to fruition. For industrial hemp to not fall into the same category, we need to support processors opening their doors in West Virginia or they may choose another location for their business.

Importantly, all the growth in this industry is happening despite uncertainty from our federal partners. The USDA plans to issue rules and guidelines sometime this fall. What we do know is that industry oversight will continue to rest with individual state departments of agriculture, with approval by USDA. Once those rules are finalized, we will work with the Legislature to follow federal guidelines. In the meantime, our goal is to create an environment that allows producers and the industry to flourish. West Virginia can become a national voice for industrial hemp. This is an opportunity we cannot miss. And, with the help of our producers and government leaders in West Virginia, we won’t.

Kent A. Leonhardt
West Virginia Commissioner of Agriculture

WEST VIRGINIA PRODUCE SAFETY PROGRAM
MOVING FORWARD

Over six years ago, sweeping changes in the US food system occurred with the introduction and implementation of the nation’s first produce regulation under the Food Safety Modernization Act (FSMA). After many months of rule-making, interpretation, education and cooperation, national inspections of qualified fruit and vegetable growers began nationwide this spring.

West Virginia joined the national ranks and has conducted required inspections after many months of preparations. This month we would like to take a moment to review the grower-centered program and let you know about the resources and services available.

1. Produce Safety Alliance (PSA) delivered grower trainings. A basic 8-hour program designed to give growers an overview of the produce safety key areas focused on preventive strategies rather than reactive. Some large farms are required to have at least one trained staff member, while others will find this information valuable to establish produce safety foundations for future growth and compliance. Currently, grant funding is providing low-cost training so take advantage of the programs offered in the coming months. Visit https://agriculture.wv.gov/Events/Pages/default.aspx for a list of upcoming programs.

2. Writing Your Farm Food Safety Plan. A day devoted to exploring your farm, assessing your operation and how you can reduce risk while complying with safe growing practices. Held separately but aligns well with the PSA training listed above. Visit https://agriculture.wv.gov/Events/Pages/default.aspx for upcoming events.

3. Worksheets and Affidavits. Designed to work through your products, sales and exemption potential when assessing where your farm fits in the inspection and inventory process. Access these forms at: https://agriculture.wv.gov/forms/formsreg/Pages/default.aspx (scroll to the bottom).

4. On Farm Readiness Review (OFRR). For firms that are close or meet the criteria for inspection, this “walk through” program is delivered by teams of trained produce safety educators to assist you in determining your readiness for an inspection. The review is centered around the specific practices and documentation on your farm and does not impact future inspections; a great opportunity to look at areas of improvement or concern in a non- regulatory setting prior to an inspection. Register for OFRR eligibility and scheduling at: http://survey.constantcontact.com/survey/a07egjm10fdjzjsaf2z/a00yjzvkc3ee/greeting

Now is a great time to take advantage of trainings and production planning as you look forward to 2020. We hope you’ll integrate some of these educational opportunities and services as you work towards increased growing efficiencies, new markets and increased revenues; success in these areas, for the most part, mean they are meeting compliance areas and all firms to date have passed their inspection.

Whether you need an inspection in the future or are looking to develop a 5-10 year production growth strategy, starting with food safety in the forefront of your operation will provide risk management and compliance strategies so that future inspections are seamless and your products can enter the marketplace. You can contact us at produce@wvda.us or Program Manager Jeremy Grant at (304) 380-8823.

Funding for this article was made possible, in part, by a grant from the Food and Drug Administration, United States Department of Agriculture. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.
We have obstacles such as our infrastructure. Our mountains here in West Virginia, are beautiful but to get cattle moved from one place to another with our terrain sometimes causes a problem," notes Nestor. "Climate is always a big issue. For example, six months ago I was farming mud. I felt like instead of cattle, I was a mud farmer. Now I’m hauling water to my cows. It’s been a drastic change, something we have to overcome. It’s not specific to West Virginia. A lot of other states have to deal with the weather. It’s just a part of being a cattle producer.”

But with the bad comes a lot of good.

“When I took this job in 2018, I was meeting with cattle industry people and cattlemen from other states,” explains Nestor. “They were always very quick to compliment our producers and the quality of cattle that we produce here in West Virginia. I’ve had numerous people tell me that they would put the cattle from here in West Virginia up against cattle from anywhere.”

Nestor says that’s high praise, but she’s not surprised.

“Even though we have obstacles, our cattlemen and women fight through it. It’s a passion. It’s what they love to do. You pull on your boots and go. It’s in our blood,” says Nestor.

As for the future of the WV Cattlemen’s Association and the industry, Nestor has a prediction.

“I’m proud to be a part of the cattle industry in West Virginia. I think the future holds good things for us. We need to keep a positive outlook. I’m excited for what’s to come.”

For more information on joining the WV Cattlemen’s Association, log on to: www.wvcattlemen.org.

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**VETERAN AND SERVICE MEMBER TRAINING SERIES SURVEY**

**WE WANT YOUR OPINION! • RESPONSE REQUESTED BY 11.30.19**

The West Virginia Department of Agriculture (WDVA) Veterans and Warriors to Agriculture Program is working with a higher education partner to develop what will be known as the Veterans Education and Training Series (V.E.T.S.) and would like your input. Beginning late winter/spring of 2020, the training series will be offered in abbreviated sessions throughout the state discussing various topic areas, which would lead to a certification of completion on each full training series completed. Help us deliver a successful veterans training series that will benefit our service men and women in agricultural opportunities by taking the approximately 10-min survey below. Your input is important to us and greatly appreciated.

**WDVA VETERANS EDUCATION AND TRAINING SERIES (V.E.T.S.)**

1. Overall, rate your interest in starting an agricultural business.
   - Not at all Interested
   - Somewhat Interested
   - Very Interested
   - Extremely Interested

2. V.E.T.S. were available today; how interested would you be in participating? If you are interested, please consider leaving your name and contact information in the comment box below.
   - Not at all Interested
   - Somewhat Interested
   - Very Interested
   - Extremely Interested

3. Do you have friends or family you think would be interested in V.E.T.S.?
   - Yes
   - No

4. If courses covering the following topics were taking place near you, indicate how likely (not likely/somewhat likely/likely/most likely, etc.) you would be to attend or recommend to a friend? In the comment box, please include what part of the state you live in.
   - Small Business Administration ("The boot to Business")
   - High Tunnel Management
   - Tart Management
   - Maple Syrup Production
   - Herbs (culinary and aromatic) and Essential Oils
   - Beekeeping and Honey Production
   - Mushrooms
   - AgriTourism
   - Tractor Safety
   - Agribusiness Risk Management
   - Comment:

5. Are there any other courses you would like to see added to the list?
   - Farm Tours
   - Being assigned a mentor
   - Equipment of labor sharing
   - Stipends for travel to statewide training opportunities, including V.E.T.S.
   - Equipment Discounts
   - Internships
   - Other
   - Comment:

6. Select all items below that would be of interest to you and might enhance your learning and/or ability to start your business.
   - Farm tours
   - Being assigned a mentor
   - Equipment of labor sharing
   - Stipends for travel to statewide training opportunities, including V.E.T.S.
   - Equipment Discounts
   - Internships
   - Other

7. Would you be interested in serving as a mentor to veteran, young, and/or beginning farmers? If so, please include your name and contact information in the comment box below.
   - Yes
   - No

8. Select which days and times typically work best for you.
   - Monday-Friday mornings
   - Monday-Friday afternoons
   - Saturday-Sunday afternoons
   - Saturday-Sunday evenings

9. How would you prefer courses to be formatted? Rank the options below and leave any additional comments you may have.
   - #1 = Favorite Options
     - Two to three full days back to back
     - One full day a week for two or three weeks
     - 24 hour sessions once or twice a week for several weeks
     - 2-3 hour sessions multiple times a week for two or three weeks

10. Please provide any additional comments or feedback you might have on V.E.T.S.
   - Comment:

11. Are you currently a member of the Veterans and Warriors to Agriculture Program? To find out more information, visit https://agriculture.wv.gov or contact us at (304) 558-2210
   - Yes
   - No
   - Not Sure
   - Comment:

12. If you would like to receive the WDVA Monthly Agribusiness e-News, please include your preferred email address.
   - Email Address:

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**RETURN COMPLETED SURVEY TO:**
West Virginia Department of Agriculture
Business Development Division
1900 Kanawha Boulevard, East
Charleston, WV 25302

**TO COMPLETE THE SURVEY ONLINE:**
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**
Rooted in the Mountain State

**BARBOUR**
- Sickler Farm

**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
- Oh Edith-Little Fork Farm

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

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

**CLAY**
- Legacy Foods
- Ordinary Evelyn’s

**DODDRODGE**
- Sweet Wind Farm

**FAVETTE**
- Butcher’s Apiary
- Daniels Maple Syrup
- Up the Creek
- Wild Mountain Soap Company

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

**HAMPSHIRE**
- Kismet Acre Farm

**HARDEY**
- Buena Vista Farm
- Wardensville Garden Market

**HARRISON**
- Rimfire Apiary
- Ryan Farms

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

**KANAWHA**
- Angelo’s Food Products LLC
- Hamilton Farms
- Harrishaw Farms
- Lern’s Meat Varnish
- T & T Honey
- Larry’s Apiaries

**LEWIS**
- Lane Hickory Farm
- Smoke Camp Craft
- Old Oaks Farm

**LINCOLN**
- 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
- Neighborhood Kombuchery

**MONROE**
- Spangler’s Family Farm
- Bee Green

**MORGAN**
- Glasscock’s Produce
- Mock’s Greenhouse and Farm

**NICHOLAS**
- Kirkwood Winery
- Woodbine Jams and Jellies

**OHIO**
- Fowler Farm
- Grow Ohio Valley
- The Blended Homestead
- Moss 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

**POCAHONTAS**
- Brightside Acres
- Brush Country Bees

**PRESTON**
- Mountaindale Apiaries
- Age & My Bees
- Riffle Farms
- Valley Farm, Inc.
- The Vegetable Garden

**PUTNAM**
- Sycamore Farms & Primititives

**WEBSTER**
- Williams River Farm
- Spillman Mountain Farm Products, Inc.

**WETZEL**
- Thistledey Farm
- Wetzel County Farmers Market

**WIRT**
- Stone Road Vineyard

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

**WYOMING**
- Tarbilly’s BBQ
- Appalachian Tradition

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

**Coming in 2020 - The West Virginia Grown Directory!**
To make sure you are included in the directory, sign up to be in the program by Dec. 1, 2019:
- For details, visit the website at www.wv经商grow.com
- Or call 304-557-3023

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**Support West Virginia Christmas tree growers!**
Buy the real thing this season...
**Pumpkin Spice!**

Every year the West Virginia Pumpkin Festival puts on a baking contest. The entrants are tasked with whipping up the tastiest pumpkin treats possible. This year’s entries featured pies, brownies and cakes. This month we’re printing three of those winning recipes. Not only are they delicious, they’ll make you feel like fall has finally arrived. Who knows, they may replace your traditional pumpkin pie come Thanksgiving Day. If you have a recipe you’d like to share with us, especially a family Christmas favorite, send them to marketbulletin@wvda.us. We hope to hear from you!

### Pumpkin Bread Pudding

Recipe by: Mary J. McClure
Barboursville, WV

Preheat oven to 350 degrees. In a mixing bowl, whisk together brown sugar, granulated sugar, cinnamon, nutmeg, ginger, cloves and salt. Whisk in eggs and egg yolks. Stir in half and half, milk, pumpkin and vanilla. Place bread cubes in an extra large mixing bowl. Pour half and half mixture evenly over bread cubes then gently toss to coat. Let rest 10 minutes. Spoon mixture into buttered 12” x 8” or 13” x 9” baking dish and lightly press down to even it. Bake in preheated oven until set, about 45 - 50 minutes. Let cool a few minutes then cut and serve with caramel sauce, pecans and sweetened whipped cream.

### Pumpkin Cinnamon Rolls

Recipe by: Michelle Chapman
Milton, WV

Mix pumpkin, pumpkin pie spice, butter and oil together in mixer bowl. In separate bowl mix flour, dry milk, yeast, salt and sugar together. Add to the pumpkin mixture. Mix and then add hot tap water. Add 1 tablespoon at a time if more water is needed. Mix on medium to high speed with dough hook for about 6 minutes or until dough pulls away from mixer bowl. When dough is finished, rise in warm place until doubled in size.

Spray flat surface with cooking spray and pat out dough until about 1 inch thick. Melt and spread desired amount of butter on dough, about a cup. Sprinkle 2 1/2 cups brown sugar on the butter. Sprinkle desired amount of cinnamon on the sugar. Mix and then add hot tap water. Add 1 cup milk, yeast, salt and sugar together. Add to the pumpkin mixture. Mix and then add hot tap water. Add 1 tablespoon at a time if more water is needed. Mix on medium to high speed with dough hook for about 6 minutes or until dough pulls away from mixer bowl. When dough is finished, rise in warm place until doubled in size.

### Non-Traditional Pumpkin Pie

Recipe by: Zach Davis
Kenova, WV

**Brownie Batter Crust:**
- 1 cup flour
- 1 1/3 cup sugar
- 1 stick butter
- 1/4 cup white chocolate chips
- 2 eggs
- 1/2 cup pumpkin puree

**Pie Filling:**
- 1 can 100% pure pumpkin
- 1 can evaporated milk
- 2 eggs
- 1/2 cup brown sugar
- 1/2 cup sugar
- 2 1/2 tsp pumpkin pie spice
- 1 tsp. vanilla

Combine batter for crust in a bowl. In a separate bowl, combine pie filling. Pour brownie batter into greased 9-inch round baking pan. Then pour in pie filling. Bake for 25 minutes at 350 degrees.

**Glaze:**
- 8 ounces cream cheese
- 1 cup butter
- 2 teaspoons vanilla
- 3 cups confectioners sugar

Drizzle on cooked cinnamon rolls.

### From the VET: Epizootic Hemorrhagic Disease

In September, Animal Health Division of WVDIA confirmed Epizootic Hemorrhagic Disease (EHD) Type 2 in cattle on three farms in Harrison County. EHD is a virus that primarily affects white-tailed deer but can sometimes cause disease to cattle or other ruminants. Over this summer and fall, WV DNR has confirmed the virus causing deaths in wild deer populations in multiple regions of the state, including the area of these farms.

EHD symptoms include excessive drooling, lethargy, difficulty walking, or oral and nasal lesions with ulceration, which are similar to Foot and Mouth Disease symptoms. Supportive care is the only treatment for infected bovines. Cattle typically recover from EHD unless pre-existing conditions exist. EHD is spread by biting midges when female biting midges ingest blood from infected animals and then feed on uninfected animals. WV’s drought conditions this fall favored EHD transmission by the biting midges as the insects, deer, and livestock all congregate near remaining water sources. These midges typically breed near mud. Cooler fall weather and eventual frost limits the gnat population and the spread of the disease. Differentiating EHD from other animal diseases requires laboratory testing so producers should contact their veterinarian if such symptoms are observed. WV veterinarians are required to notify state and federal animal health officials for significant disease findings. EHD poses no risk to equines or to human health.

### Veteran of the Month: Rhonda Swartwood

Rhonda Swartwood grew up in the military, the daughter of an Air Force officer. She traveled around the world before she was old enough to drive. At age 19, she joined the Army and served seven years before she decided it was agriculture that was her true calling. She moved to West Virginia and purchased land to start From the Wind Farm. She started out with just three chickens. Today she has dozens of birds in her flock and hopes to add some goats and bee hives to her operation.

Swartwood says connecting to the earth and unplugging from the rest of the world is the best part of her job. To read more about Swartwood’s story, go to agriculture.wv.gov.
AD DEADLINES
December 2019...  Phone-in ads for the December issue must be received by 12 noon on Wednesday, November 13. Written ads for the December issue must be received by 1 p.m. on Thursday, November 14.

January 2020...  Phone-in ads for the January issue must be received by 12 noon on Thursday, December 12. Written ads for the January issue must be received by 1 p.m. on Friday, December 13.

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

Apian Sales
Beekeeping supplies, 4-frame extractor w/honey catcher on the bottom, deluxe model, box & frames and boxes - $400. Bob Dee, Rt. 5, Box 370, Salem, 26426; 672-9160.

Oxalic acid vaporizer for honey bee hive treatment, 3-4 pound brown 15% sucrose, copper cup w/230 watt heater & temperature exposed; 2, purebred, bulls, low wt. all < 1,500#; each $1,500-$300. Carol Burns, 130 Beulah Hill Rd., Elkins, 26241; 472-2807.

Apian Events
Barbour Co. Beekeepers Assoc., Monthly Meeting 4th Thursday, 7 p.m., Barbour Co. Farmhouses, Quinpool Hut, Belington, WV.

Contact Ben Banfer, benbanfer@gmail.com.

Clay Co. Beekeepers Assoc., Monthly Meeting with Beginning & intermediate classes, 3rd Monday of each month, 7 p.m., Bill Rohr, 572 Buckboard Lane, Buckhannon, WV.

Complete Dispersal Sale
Anson/Chepang cattle, 10-14 mo. bulls, 3-5yr. old, 730-1450 lbs., $1,500-$2,500; heifers, 500-700 lbs., $500-$1,000. Hope O’Toole, 595 Sportman Rd., Baker, 26801; 897-7073; donkeymom@gmail.com.

Farm Sales
Advertisements for land must be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland must include accommodations (house, barn, hayfield, garden, etc.) but no structures, i.e., new or existing home buildings. An advertisement for a parcel or conditional of farmland is acceptable from individuals, but MUST include the above. Advertisements for hunting land, commercial or city properties CANNOT be accepted.

Kanawha Co.: 60+ acres of pasture, 2 ponds, fruit field, outbids, 2, ponds & fruit trees, fenced garden, 10 acres of woods, 2 miles to state capi- tol & Rt. 19; 740-398-1343, 1348 Sunset Dr., Elkview, 25071; 741-9067.

Greenbrier Co.: 22.8 A. house, well, artesian well, fencing, fences, hayfields, spring water, outbids, fruit trees, all acreage fenced with a fence, good hunting land, 2 miles from state capitol, 266-463-3689. Patra Farms, 1438 Sunset Dr., Elkview, WV 25071; 741-9067.

Putnam Co.: 40 A. house, farm, hayfield, fenced, well, barn, stables, trees, good hunting, close to state capitol, 264-742-4978. Alva Edwards, 2249 Honey Dr., Thomas, 25552; 741-9067.

Fayette Co.: 105 A. house, 10 A. hay field, 20 A. pasture, fenced w/ Barb wire & elect., streams, well, 2-story barn, sheep, barn, pond, woods, other bids., on state maintained rd., 220,000.00. Ronald Shaww, 17498 N. SR 20, Coal Run, 26201; 744-7110.

Ritchie Co.: 98 A. house, free gas, well w/ natural gas & electric, good well, very close to Route 50, 1 mile from Rt. 50, 25 minutes from Parkersburg, 175$, John Gobin, 625 Canaan Rd., Meadow Bridge, 26201; 659-3334; jackie@ Ritchie @frontiernet.net.

Farm Wants
Want a farm w/house, barn, good water supply, needs to have some pasture, must be within 2 miles of Rt. 50. 2000$. Jeanie Hooten, 603 Sand Run Rd., Renick, 24966; 497-3577.

Goat Sales
ADGA & AGS reg. Dwarf Nigerian: blue eyed buckling & both, 3 killed; 30 days old & yrts - 5 yrs. sold, some polled, the rest disbudded, blue eyes, blue fur, $150-$200/sold. 150+$30. Carol Burns, 130 Beulah Hill Rd., Elkins, 26241; 472-2807.

ADGA Saanen/Nubians: doeling, tattooed & disbudded; $250, both molded, 150+$30. Carol Burns, 130 Beulah Hill Rd., Elkins, 26241; 472-2807.


Hog Sales
Red Tamworth - 10wk. - 12 wk. pigs, 500+ ea. Elissa Dawson, 42 Sinnett Run Rd., Ivydale, 25511; 286-2788.

Red Tamworth - 10wk. - 12 wk. pigs, 500+ ea. Elissa Dawson, 42 Sinnett Run Rd., Ivydale, 25511; 286-2788.

**Horse Wants**

**Donkey** full size for protection of cattle. Erin Nicholas, P.O. Box 1906, St. Albans, 25171; 437-3877.

**Job Sales**

Horse boarding, $350/mo. Kimberly D’Arco, 194 Homestead St., Charleston, 25312; 346-0950.

**Plant Sales**

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

**Embroidery**

Wool, cotton, silk, thread, embroidery, $250 - $500.

**Livestock Wanted**

Suffolk rams, $350/up; Cotswold rams, $500/up. David Gant, 1228 W. Washington St., Buckhannon, 26717; 524-8296.

**Poultry Sales**

Laying hens, Rhode Island Red & Leghorn, 4-6 months, $20-$50 each. Brenda Bailey, 22691; 296-2426.

**Mooing Cows Wanted**

Yrlg. & 2-yr.-old cows, 20, healthy, $180/each. John Bostic, 1476 Bostic Rd., Central City, 26411; 251-4301.

**Miscellaneous Sales**

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

**For Sale in Ogden**

Young rooster, $25. Janice Hensley, 1533 Ogden Rd., Charlotte, 26030; 235-0320.

**For Sale in Parsons**

Young lambs, mixed breed, $80. John Keeling, 1467 Parsons Rd., Parsons, 26287; 269-5757.

**For Sale in Weirton**

Young goats, $100 each. Robert Donahue, 3903 Tullity Rd., Weirton, 26062; 253-5055.

**For Sale in Crystal Springs**

Yellow perch, $1 each. John Smith, 25246; 253-7545.

**For Sale in Gold修为**

Young horses, $1,000 each. Robert Bensley, 25001; 296-7236.

**For Sale in New Milton**

Young hogs, $200 each. Robert Bensley, 25001; 296-7236.

**For Sale in Parkersburg**

Young calves, $200 each. Robert Bensley, 25001; 296-7236.

**For Sale in Clarksburg**

Young goats, $10 each. Robert Bensley, 25001; 296-7236.

**For Sale in Buckhannon**

Young hogs, $100 each. Robert Bensley, 25001; 296-7236.

**For Sale in Dancing Water**

Young goats, $100 each. Robert Bensley, 25001; 296-7236.

**For Sale in Potomac**

Young calves, $200 each. Robert Bensley, 25001; 296-7236.

**For Sale in Milton**

Young goats, $100 each. Robert Bensley, 25001; 296-7236.

**For Sale in Bridgeport**

Young calves, $200 each. Robert Bensley, 25001; 296-7236.

**For Sale in Mullens**

Young goats, $100 each. Robert Bensley, 25001; 296-7236.

**For Sale in Bancroft**

Young calves, $200 each. Robert Bensley, 25001; 296-7236.

**For Sale in Upshur County**

Young goats, $100 each. Robert Bensley, 25001; 296-7236.

**For Sale in Randolph County**

Young goats, $100 each. Robert Bensley, 25001; 296-7236.

**For Sale in West Virginia**

Young goats, $100 each. Robert Bensley, 25001; 296-7236.
FARMERS AND FOOD PRODUCERS URGED TO ATTEND FOOD SAFETY CLASSES
NEW STATE AND FEDERAL LAWS WILL REQUIRE CHANGES IN MANY OPERATIONS

The laws surrounding farm and food production are changing, leaving many businesses wondering what the changes will mean to them. But a cooperative effort by the West Virginia Department of Agriculture (WVDA) and the WVU Extension Service is providing the answers at six sessions throughout the state.

“These classes are important for small and large producers alike,” said WVDA Produce Safety Specialist Jeremy Grant. “Even if a producer would fall under a regulatory exemption, these classes are very reasonably priced, they’re offered throughout the state and they will help anyone provide a safer product to their customers – who are really the people who decide if a food company stays in business or not.”

Food Safety Modernization Act (FSMA) training sessions will discuss the new federal produce safety law and will satisfy Good Agricultural Practices (GAP) educational requirements for businesses interested in going through the GAP Audit Program. They will be held:

- October 29 at the Bridgeport Conference Center (300 Conference Center Way, Bridgeport)
- November 9 at the West Virginia State University Integrated Research and Extension Building (200 Ave. A, Building 1, Institute)
- November 21 at the Blue Ridge Community & Technical College (13650 Apple Harvest Dr., Martinsburg)
- December 7 at the West Virginia State University Integrated Research and Extension Building (200 Ave. A, Building 1, Institute)
- December 10 at the Bridgeport Conference Center (300 Conference Center Way, Bridgeport)

The cost for the FSMA grower training is $50 per person, which includes a Produce Safety Alliance grower training manual, refreshments and a certificate of attendance from the Association of Food and Drug Officials. The cost for the farm food safety plan writing workshop is $10 per person, which includes a comprehensive notebook designed to reduce paper work duplication and prepare your farm for a successful third-party audit, as well as refreshments.


Downtown Wheeling is a food desert no more. Public Market opened its doors to customers in October.

“Public Market is a year-round public consignment market and natural foods grocery store/deli/café on the corner of 14th and Main Street,” explained Danny Swan with Grow Ohio Valley. “We wanted to create a place with a full-service grocery store with healthy, simple and whole foods. People in the downtown area can come and do all their shopping here.”

The market is filled with food grown by local farmers – maple syrup from just down the road in Brooke County, sweet peppers from a producer in Fairmont, fresh greens from a few miles away. The folks behind Public Market were inspired by the Wild Ramp in Huntington, a successful consignment market that’s been in business since 2012.

“In a typical grocery store, only about 15 percent of the sale goes to the farmer; here it’s 80 percent,” explained Swan. “We hope this is an economic tool to get more people growing food.”

They also hope it will attract shoppers from the downtown area who have been without a grocery store within walking distance. They’re reaching out to low income shoppers as well, offering all their fruits and vegetables at half off if you pay with food stamps.

Public Market is open Monday through Friday 7 a.m. to 6 p.m.