It looks a bit like the landscape of the moon – rocky, arid, desolate. But jutting out of the soil, small, green plants with purple shoots dot the mountaintop. The former Four-Mile Mountain strip site in Kanawha County is coming back to life with lavender.

The Green Mining Model Business Project is the brainchild of West Virginia Regional Technology Park CEO Dr. Russell Kruzelock and Marina Sawyer. The two see the value of turning abandoned strip mines into something green and growing. Lavender, which thrives in rocky, sandy soil, is the perfect crop. Plants, on average, mature and start producing market-quality shoots in 3-5 years. Those plants can live up to 15 years before they need replaced.

“The lavender actually grows here,” Sawyer, the project coordinator for Green Mining, points to the once-barren landscape now filled with row after row of green plants. “It’s a blessing and a half. We can reclaim mine sites in a synergistic way that not only makes it viable but sustainable and repeatable as well!”

A $210,000 grant from the Benedum Foundation, $1 million from the Appalachian Regional Commission (ARC) and in-kind services from Prichard Mining and Penn Virginia, the owner of the property, set the project on its way. Green Mining offers a six-week, intensive program that puts students to work in the classroom, fields and labs, learning all they need to know to grow, produce and sell lavender on their own. The cost – not a dime.

“We actually pay the students to take the course,” explains Sawyer. “It’s crazy, isn’t it?”

What’s even crazier is the kind of money lavender can fetch on the botanical market. One-hundred acres of lavender, when harvested, brings upwards of $1 million. However, Sawyer stresses, growing lavender is not easy work and neither is the Green Mining program.

“These folks come in every day. They go to class. They learn to grow lavender and process it. Then they put it in the ground themselves and nurture it. When it’s time to harvest, they do that as well. Then they sell it and reap the rewards,” says Sawyer.

The aim is to attract miners who lost their jobs in the coal industry. But Sawyer, whose son-in-law suffers from Post-Traumatic Stress Disorder (PTSD), says it’s also the perfect fit for veterans struggling with mental illness. The first class at Green Mining, a mix of miners, veterans and teenagers right out of high school, began their training in June.

Travis Troutman is a former Army intelligence officer from College Station, Texas. After his medical discharge earlier this year, he felt adrift. He hopes the program will give him direction.

“You can make a lot of money doing this. That’s the biggest benefit,” says Troutman. “But there’s something to be said about using what’s been unusable for years, that’s been stripped away and taken down to nothing. We can bring it back. There’s a lot of opportunity here for we’re bringing back money to this area in a different way, and we’re making the mountains purple.

continued on page 2
Developing Your Farm Safety Plan

Nov. 9  ●  9am-5pm  ●  Registration 8:30am
State Fair of West Virginia fairgrounds, Fairlea

The West Virginia Department of Agriculture and the West Virginia Extension Service are teaming up to offer a one-day workshop to help growers shore up their Farm Safety Plan. The program will focus on Food Safety Modernization Act and Good Agriculture Practices audit requirements and is designed as a hands-on, farmer-oriented experience.

When I stop talking, you can hear the birds and the total quiet,” she pauses, letting the wind pick up the sounds of chirping off in the distance. “There’s something very special about that. It’s really hard to find anymore.”

John Williams of Charleston is retired from state government. He attends class and works in the field alongside his teen-aged son. He hopes it will motivate his son to stick with the program. In the process, the Boone County native sees potential for his own future.

“My brother owns property in Boone County. It would be wonderful to plant lavender and open a u-pick,” he muses.

Sawyer says that’s the beauty of the program.

More and more West Virginia farmers are marketing their goods to schools, businesses and agencies. Those entities require more than just a handshake and a promise the food they’re purchasing meets safety guidelines. The workshop gives our growers a chance to learn from industry leaders on how to prepare and maintain audit standards,” stressed Commissioner of Agriculture Kent Leonhardt.

For more information, contact: http://epay.wvsto.com/WVU/WVUANREvents/Default.aspx

Kent’s Reflections... Venison an Opportunity for West Virginia

As fall arrives, many West Virginians have waited in anticipation for the upcoming season. No, I am not talking about Halloween, football or Thanksgiving. Deer season and the honored tradition of hunting is finally here. I would bet my best cow that most West Virginians have taken part in this season or have eaten a hunter’s spoils. It is a sure bet, as hunting is a pastime woven into the heritage of rural states like ours.

The excitement does not stop with just hunting. The cervid industry has expanded beyond the hunter’s mark into a new, innovative agricultural opportunity, an opportunity West Virginia is taking full advantage of.

West Virginia “deer farmers” describe the two-year-old industry as “thriving”. In 2015, legislation was passed to allow the processing of venison. In that same bill, authority to manage this program was transferred to the West Virginia Department of Agriculture (WVDA). All around the state, producers are excited at the potential captive cervids could have for our state.

There are two types of licenses within this program. One is to breed and propagate captive cervids and create cervid byproducts, permit hunting of captive cervids or sell venison to others. When we say cervids, we are talking about elk, fallow, red deer and whitetail. Demand for the products from these animals is currently at an all-time high within the United States. This demand is not being met domestically, resulting in imported cervid meat from international markets. New Zealand is currently the number-one producer for cervid products in the world. With how often the average West Virginian interacts with deer, it is hard to believe we have to import these products at all!

Putting aside the economic impact, why venison? Did you know it is much lower in fat and cholesterol than most meats? Venison has become a favorite of health-conscious individuals, including those on restrictive diets. Venison is also high in nutrients like B vitamins, iron and phosphorus. Meat products are not the only goods being produced from captive cervid farming. Hunting preserves are on the rise in West Virginia with around 400 acres currently under construction and more in the planning stages. The bonus to these preserves is the vast majority of these acres could not be used for traditional agriculture. Some farmers are also finding opportunity for additional business from tourism and handmade crafts and furniture.

So, where are we? Currently, the WVDA has issued 25 licenses for captive cervid producers in West Virginia and several more are pending. Even though my administration inherited this issue, we believe the WVDA is the best agency to manage the program. We have a well-equipped and diverse staff led by our state veterinarian who will ensure healthy captive populations. The future is promising for captive cervid farming in the Mountain State as we should continue to see a growth in production and the number of farms.

As our hunting seasons carry on, remember to shop local and/or check out a West Virginia captive cervid farm. And if you see a bald, retired Marine in the woods, don’t shoot! Just say, “Hey Commissioner.”

Semper Fi,
A Crowning Achievement

She wears a crown and can bale hay with the best of them. Marty Walker holds the title of 2017 Mrs. West Virginia, and she credits agriculture for her success.

“Every chance I get, I speak about West Virginia-grown products and West Virginia agriculture,” says Walker, who was crowned back in April. “It’s something I’m very passionate about.”

A title and a crown were the farthest thing from Walker’s mind growing up in Fayette and Summers Counties. She spent a lot of time with her grandfather on his farm near Meadow Bridge.

“I was my grandfather’s little side-kick. Everything he did with his cows and chickens and potatoes and corn, I wanted to do myself. I grew up feeding cattle with him, picking apples, watching him make hay. It’s just something I really love.”

Walker graduated from Meadow Bridge High School in 2003. She went on to earn a Bachelor’s degree in Agriculture Extension Education and a Master’s in Agriculture and Forestry from WVU. Her first job was with the West Virginia Department of Agriculture as a food inspector. She currently works for the West Virginia Conservation Agency serving the Southern Conservation District in Beckley.

It wasn’t until two years ago, after she married her husband Jacob Owen, that someone suggested she enter the Mrs. West Virginia Pageant. At first, she was hesitant. Not only was she coming late to the game, she also wondered if she had the confidence to pull it off.

“Growing up raising animals and growing a garden is a far cry from evening gowns and glamorous make-up,” Walker laughs. “Then I realized I was guilty of the stereotypical assumption that you must be materialistic and it’s all about how you look. With Mrs. America, it’s not!”

As part of the pageant, the contestants choose a platform, speaking out on an issue near and dear to their heart. Walker chose to promote West Virginia agriculture through agriculture, conservation and tourism, shining a positive light on the state.

“I had virtually no pageant experience when I entered Mrs. WV in 2016, but I came in third. I knew my platform, talking about locally grown food and products, was important,” stresses Walker. “That’s when I decided to give it one more go. I made the promise that I would travel the state promoting the resources we have here and the growing opportunity with agriculture.”

Her passion won over the judges.

“When they called my name as the winner, I couldn’t believe it,” says Walker with a smile. “There are pictures of me laughing. I have my hands on my knees with this big laugh. It’s definitely not a posed pageant picture. It was real joy!”

Walker competed in the Mrs. America Pageant in August. She didn’t place, but more importantly she says, she spread the word about West Virginia.

“I got to speak to the judges, on a national level, in Las Vegas, on the positive aspects of our state,” stresses Walker. “I’ve had a lot of opportunities to leave West Virginia. There were job offers from Pennsylvania, Maryland, out West, but I refused to leave because I’m trying to encourage other young people to give our state a chance. Agriculture is a big part of that.”

Walker spends most of her weekends these days traveling the state as Mrs. West Virginia, visiting fairs and festivals. She plans to talk to as many people as possible during the remainder of her reign, touting the state. Once she hands over her tiara to her successor, Walker has a new mission.

“My long-term goal is to get my grandfather’s farm back up and operational to the fullest potential. It’s been in the family for over 100 years.” That, she says, will be her crowning glory.

CSAs Taking off in West Virginia

By now, we’ve all heard of food subscription services like Blue Apron and Hello Fresh. In those boxes, you get recipes and the ingredients you need to make a meal. Farmers in West Virginia are doing something similar. The concept is called a CSA, or Community Supported Agriculture.

“Each week members will receive a share of produce from the farm,” said Brad Gritt, an assistant manager at Gritt’s Farm, one of several dozen producers across the state offering CSA programs.

When the growing season starts in the spring, people sign up for the CSA. Gritt’s offers three meal plans - a single share, a family of two, or a family of four.

“Once a week, we deliver the produce to specified sites like the Capitol Market and the CAMC Cancer Center in Charleston,” explained Gritt. “That’s where our members pick up their food for the week.”

What comes in your bag depends on what’s in season. You can find everything from green beans and beets, corn to kohlrabi.

“It’s definitely just a better, fresher, full taste,” said Leanne Kelly of her CSA order. “I can tell a difference in taste immediately.”

She signed up with Gritt’s after finding out about the service through friends. She looks forward to pick-up day all week just to see what’s in her bag and what combinations of food she can put together. One of her favorite CSA items was ice cream made with strawberries from Gritt’s Farm.

Terry Hudson, an organic farmer in Kanawha County, partnered up with other organic farmers across the state to offer a CSA program. He grows his vegetables using four high tunnels and two small fields.

“Our customers pick up their boxes at Starlings on the East End of Charleston,” Hudson explained. “We pick our food in the morning, and it’s delivered that afternoon. That’s about as fresh as it can get.”

Hudson also does pop-up markets twice a month at senior citizen high rises. He said everyone deserves a chance to have fresh, locally grown food.

“That goes back to the whole reason we do CSAs, the nutritional value of them,” said Hudson.

Most CSAs provide recipes with each delivery. They’re designed specifically for what’s in that week’s bag and aren’t always what you might expect.

“I’m going to make ratatouille, that’s a new one,” said Dawn Brown, who picks up her weekly Gritt’s bag at the Capitol Market. “I’ve made homemade salsa and strawberry jam, too.”

Most CSA programs start in the spring and run through mid-autumn. If you’d like more information on CSAs, or to find out if there are any in your area, call the West Virginia Department of Agriculture at 304-558-3200.
Happy Hours!
What foods make you happy? Thoughts often go to a childhood dinner table filled with a Thanksgiving feast or maybe it’s macaroni and cheese that makes your smile. We have three recipes this month that will make your taste buds jump for joy. The best part is they’re all made with ingredients from right here in West Virginia – butternut squash, Golden Delicious apples and WV maple syrup. Pull up a chair, dig in and get your happy on!

Apple Chips
- 2 golden delicious apples, cored and thinly sliced
- 1/2 teaspoons white sugar
- 1/2 teaspoon ground cinnamon

Preheat oven to 225° F.
Arrange apples slices on a metal baking sheet.
Mix sugar and cinnamon together in a bowl; sprinkle over apple slices.
Bake in the preheated until apples are dried and edges curl up, 45 minutes to 1 hour.

Butternut Squash Bisque
- 1 tablespoon canola oil
- 1 tablespoon unsalted butter
- 3 cups vegetable stock
- 1/2 cup heavy cream (optional)
- 1/2 cup diced carrot
- 4 cups peeled and cubed butternut squash
- salt and ground pepper to taste
- ground nutmeg to taste

Heat the oil and melt the butter in a large pot over medium heat.
Cook and stir the onion in the butter and oil until tender.
Mix the carrots and squash into the pot. Pour in the vegetable stock, and season with salt, pepper, and nutmeg. Bring to a boil, reduce heat, and simmer until vegetables are tender.
In a blender or food processor, puree the soup mixture until smooth.
Return to the pot, and stir in the heavy cream. Heat through, but do not boil.
Serve warm with a dash of nutmeg.

Maple-Garlic Marinated Pork Tenderloin
- 2 tablespoons dijon mustard
- 1 teaspoon sesame oil
- 3 garlic cloves, minced
- 1 cup maple syrup
- 1 1/2 pounds pork tenderloin
- ground pepper to taste

Combine mustard, sesame oil, garlic, pepper, and maple syrup. Place pork in a shallow dish and coat thoroughly with marinade. Cover, then chill in the refrigerator at least eight hours, or overnight.
Preheat grill for medium-low heat.
Remove pork from marinade, and set aside. Transfer remaining marinade to a small saucepan, and cook on the stove over medium-low heat for 5 minutes.
Brush grate with oil, and place meat on grate. Grill pork, basting with reserved marinade, for approximately 15 to 25 minutes, or until interior is no longer pink. Avoid using high temperatures as marinade will burn.

Tractor Transformation
Congratulations Tanner Burns! The 18-year-old senior at Tucker County High School was one of 12 finalists in the Delo Tractor Restoration Competition. It took Tanner nearly two years and more than 375 hours of hard work to restore the 1968 International Farmall 544 tractor.
“I knew it would be a huge project but I was up for the challenge,” said Tanner. “Although it took me longer than I intended it to, I’m glad I was able to complete it for this competition.”
You can check out Tanner’s tractor transformation at: http://www.delotrcvoting.com/Voting/Details?entryId=86.

Tips From the Vet
Q. Why do I need to vaccinate my pet for rabies?
A. The WVDA encourages animal owners to vaccinate their animals against the rabies virus. Rabies is routinely found in West Virginia wildlife, and USDA-Wildlife Services officers have been air-dropping oral rabies vaccine in West Virginia to reduce wildlife rabies virus transmission. Vaccinating pets against rabies can prevent human rabies exposure and greatly lessen the potential for legal issues if your pet bites someone. If a bite would occur, lengthy quarantines may be required and people may need to undergo preventive treatments due to exposure. Maintaining your pet’s current rabies vaccination status can greatly lessen regulatory complications if a pet was to bite someone resulting in the involvement of state public health officials. Rabies certificates can be obtained from veterinary practitioners. Your veterinarian can also work with you to provide rabies vaccinations for domestic animals other than dogs and cats. People in occupations with high-risk of exposure to the rabies virus (wildlife biologists, animal control officers, laboratory researchers, veterinary pathologists) can be protected with a human rabies vaccine.

A. What procedures are performed during a routine veterinary visit?
B. How can you make your pet feel more comfortable during a veterinary visit?
C. What are some common causes of pet behavior problems?
D. Why is early detection of dental problems important for pets?
E. How can you help keep your pet safe during a veterinary appointment?
F. What are some tips for pet owners when choosing a veterinarian?
G. How can pet owners prepare for an emergency veterinary situation?

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A ball of energy with exceptional business sense, that’s a good description of the West Virginia Department of Agriculture’s (WVDA) new Business Development Director Cassey Bowden. Her division oversees all marketing and development initiatives at the WVDA, as well as the West Virginian Veterans and Warriors to Agriculture program.

“I’m extremely excited to join the WVDA team,” stressed Bowden. “As a state, we have the ability to leverage current and future partnerships and assets to ensure agriculture is a true economic driver in West Virginia.”

Cassey obtained a Master’s Degree in Industrial & Employee Relations and a B.B.A in Marketing with a minor in Economics from Marshall University. Before joining the WVDA, she worked as a marketing manager for the Marshall University Research Corporation.

The Agriculture Business Division was added by Commissioner of Agriculture Kent Leonhardt shortly after he took office back in January.

“Cassey is a tremendous asset to growing our agriculture-based businesses,” stressed Commissioner Leonhardt. “Under her direction, the Agriculture Business Development Division will provide essential tools to farmers and small business owners alike. She thinks outside the box.”

Bowden said the market is “wide open” for individuals and groups interested in pursuing agriculture-based businesses. Bowden and her team are ready and excited to help any current or new agribusiness grow in West Virginia. You can contact her at cbowden@wvda.us or 304-558-2210.

Some students take what they learned at school and start their own garden.

“They love this hands-on learning experience,” said Cox. “It’s something they can not only do here, but carry it over to what they do at their homes.”

On a warm Wednesday afternoon, Mrs. Cox’s 2nd grade class at Hometown Elementary School in Putnam County walk single file out of their classroom, down the hall and outside to the school’s high tunnel. Students grow all kinds of vegetables, from lettuce and broccoli to cabbage and carrots.

“When we plant, it’s real fun because you get to dig the holes,” said 2nd grader Easton Craigo. “It’s really cool.”

Each class has its own raised-bed garden inside the high tunnel. The students do the planting themselves while learning the entire process from seed to harvest. They also take turns watering the garden on their assigned day.

“I used to think that only the plants needed the water, but then I figured out you need to water the dirt so the seed below the plant gets wet. That’s how the plant grows,” said Craigo.

The students start working in the high tunnel at the beginning of the school year. When it’s time for harvest, each grade takes care of its own space. The kids pick, wash and weigh the vegetables, and their produce is served on the school’s salad bar.

Angie Cox says her students are a lot more willing to try vegetables they grow themselves.

“They get a sticker that says they’ve tried something new. That’s something they’re proud of,” Cox added.

At the end of the school year, the students hold a farmers’ market.

“We wash and bag the vegetables, and then we sell it,” said Cox. “The families can’t wait. They always ask are you going to have this or that because they’d like to buy some. It’s a great experience for the community and the kids.”

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Cattle Sales

Angus 16-18 steer, half or whole, fed 400/500 lb./hr. ready to go, $2.60/lb. or $1,800/up. 3-yr. heifers, half or whole, $1,500/up. 2-yr. heifers, $1,200/up. 1 p.m. on Friday, December 15.

171 Bingham Rd., Beverly, 26253; 304-455-1301.

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

Equipment Sales

No trucks, cars, vans, campers or other automotive equipment (except farm equipment); no other construction equipment; lawn no parts.

David Brown, 990, everything works drives plow/tractor,cultivator, it attaches to the front. For cleaner barn stalls, pull w/4-wheeler or ridge, 200+ ft. of fence, 3-yr. warr, $2,000. D. Fort, 815 Gay Rd., Ripley, 25271; 372-8565.

Machinery (except farm equipment) may be submitted w/Ad DEADLINES

December 2017...

Phone-in ads for the December issue must be received by 12 noon on Monday, November 13.

Written ads for the December issue must be received by 1 p.m. on Tuesday, November 14.

January 2018...

Phone-in ads for the January issue must be received by 12 noon on Thursday, December 14.

Written ads for the January issue must be received by 1 p.m. on Friday, December 15.

To submit an Ad: To Submit an Ad:

Phone: 304-558-2225
Fax: 304-558-3131
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Blvd., E.
Charleston, WV 25305

Cattle Sales

Angus 16-18 steer, half or whole, fed 350-400 lb./hr. ready to go, $2.60/lb. or $1,800/up. 3-yr. heifers, half or whole, $1,500/up. 2-yr. heifers, $1,200/up. 1 p.m. on Friday, December 15.

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Machinery (except farm equipment) may be submitted w/
Apiary Events

Monogalia Co. Beekeepers Assoc.  
Beginner Beekeeping Class  
Oct 28, Nov 11 & Nov. 18, must attend all 3  
Cost: $30/person or $70/couple  
Mon. Co. Ext. Office  
Westover, W.Va.  
Contact debbee27@yahoo.com

Aply Game Sales

Monogalia Co. Beekeepers Assoc.  
Monthly Meeting  
1st Tuesday, 7-9 p.m.  
Mon. Co. Ed. Office  
Westover, W.Va.  
Contact Debbie Martin, 361-9488

Plant Sales

Brussel sprouts, Eck Pifer, 61 Linger Dr., Montrose, 26383; 642-2386.

Poultry Sales

Laying hens, $6.50, banties, $3.50; guinea, $4; ducks, $5.60; turkeys, $25. Roy Hunt; 142 Big Sandy River Rd., Fort Gay, 25514; 647-7246.

Bantams, sm. $10, medium, $12, large, $15; bantam, $20; bantam rooster, $35; bantam pullet, $30. D. Fort; 815 Gay Rd., Ripley, 25271; 927-0615.

Sheep Sales

St. Croix hair sheep: 4/1, ewes & rams, RR. Lewis, 25403; 918-7412.

& children, full reg. avail., vac., w/vacc., $750; Jonell Carver, 3178 Milers Rd., Sature, 26426; 782-2922; turtlebrightfarm@gmail.com

RABBITS: 8 week old Angora does, $30; 4 to 5 lb., $40; 10 lb., $45. Mary Jenkins, 100 Rowan Rd., Sinks Grove, 24976; 464-6152.

Hay, 55 bales, in Ritchie Co., $55/bale. Patricia Johnson, 1044 Glenard Rd., Cairo, 26337; 904-5358-3835.

Cage, 30 gal., pull sprayer, 20’ w/bloom w/4 nozzles, 10’ sprayer, 3 position boom control, $2,500. D. Keefer, 14528 Leon Baden Rd., Leon, 25123; 895-4737.

Wagon, covered, horse, $4,000. Janet Speissert, 5 Mill Run Rd., Montrose, 26383; 642-0303.

Women In Agriculture

The 2017 WV Women in Agriculture Conference drew more than 150 women from West Virginia and surrounding states to Camp Dawson on October 20-21. The fourth annual event, sponsored by WVU Extension, focused on promoting leadership and agriculture education.

“Twenty-nine percent of West Virginia’s agriculture population is women. It’s the largest growing sector in agriculture,” said WVU Extension Associate Dean for Partnerships and Initiatives Jennifer Williams. “The conference allows them to meet new friends. They can network and find resources.”

The weekend kicked off Friday with tours of local farms including Vested Heirs and Snowy Creek Dorset, both in Aurora and Montcroft Farm in Terra Alta. All three are owned and operated by female farmers. The keynote speaker Saturday was Marji Guyler-Alaniz, founder of the FarmHer movement. Breakout sessions throughout the day focused on livestock/forage management, horticulture, marketing/business and networking.

“Women farmers are mighty,” said Williams. “We hope that we can build on the foundation we’ve set and continue to grow this program.”

Mark and LaDeana Teets, owners of Snowy Creek Dorset, give WIA participants a tour of their ewe farm in Aurora.

Mountains are Coming... Support WV farmers. Buy a locally grown Christmas Tree.

MUSHROOM GROWING CLASS

Nov.14 • 6 pm - 8 p.m.
Pre register by Nov. 10
Cost: $30
Advanced Text: Gloria Kincaid, Grafton, WV
Gloria Kincaid; 793-6101; gkincaid@newriver.edu;
Jeanne Stone, 883-2469; vstone@newriver.edu.

JOBS POSTING

Executive Director WV Beef Industry Council/WV Cattlemen’s Association
Buckhannon, WV
Bachelor’s degree or equivalent
Salary commensurate with education and experience
Send cover letter, resume/vita and references to: Garrett Kuykendall, kuykendall@citlink.net
Questions: 540-931-1382

MOUNTAIN ROOTS MARKET INC.
Consignment Farmers Market
Year round
Mon.-Sat. 8am-6pm.
148 W. 2nd Street • Weston, WV
Local WV produce only, fresh baked goods, crafts & artisans of WV.
David Townsend, 269-8619
Townsendproduce@gmail.com

NORTHERN PANHANDLE CONSERVATION DISTRICT
Will accept bids for a Stolzfus 10' x 2-ton, Lime/Fert. Spreader
Sealed bid must be received by Dec. 1-4 pm.
The spreader can be viewed at: USDA Service Center
1 Ball Park Drive
McMechen, WV
Mon.- Fri.
Toni Reynolds, 238-1231, ext. 114

HAWK KNOB BARN FARM®
APPALACHIAN HARD CIDER & MEAD
for placing as a finalist in the American Farm Bureau Rural Entrepreneurship Challenge!

Garden Calendar

Nov./Dec. 2017

Dec. 16 ......Mulch thyme plants before winter.
Nov. 18 ......Turn compost.
Nov. 20 ......Mulch perennial beds.
Nov. 21 ......Harvest salad greens from high tunnel.
Nov. 22 ......Cut hardy chrysanthemums to 2 or 3 inches and mulch.
Nov. 24 ......Mulch perennial herbs.
Nov. 26 ......Fertilize houseplants.

December 2017

Dec. 2 ......Select cut Christmas tree with flexible needles.
Dec. 5 ......Overwinter spinach and Swiss chard.
Dec. 6 ......Mulch perennial herbs.
Dec. 7 ......Begin harvest of high tunnel carrots and lettuce.
Dec. 8 ......Buy live Christmas tree.
Dec. 11 ......Turn compost.
Dec. 13 ......Harvest Brussels sprouts.
Dec. 26 ......Plant live Christmas tree.

Source: WVU Extension Service
2017 Garden Calendar

Chastise is Coming... Support WV farmers. Buy a locally grown Christmas Tree.