The makers of Out of This World Salsa looked to the heavens when they decided to commercially manufacture their product. John and Lisa Simmons work for the West Virginia Baptist Convention in Parkersburg. He’s the Associate Executive Minister for Missions and Administration and she’s the Associate Director of Mission Support/Director of Discipleship. The couple put together a business plan, attended Better Processing School, learned about USDA and FDA requirements and filled out the necessary paperwork to get Out of This World Salsa off the ground.

“Out of This World isn’t your typical start-up. The Simmons’ aren’t looking to get rich, in fact, they’re not even looking to get paid. Every penny of profit goes toward helping those in need.”

“It all started in their kitchen more than a decade ago. John, a salsa lover, decided to whip some up. “That first batch, it was really bad,” he said with a laugh.

“John was actually using someone else’s recipe and decided he wanted to use a little of this and a little of that,” said Lisa. “Over time, he played around with peppers and other ingredients learning how he could bring out the best flavors.”

He eventually came up with a winning recipe. “We were making 40 jars a night during the season just to give to family and friends as gifts. Then our church family wanted some, and it kept growing,” explained John.

The couple, who spent five years in Thailand as missionaries earlier in their career, started seeing a real need in their community.

“We were looking for a way to make some money to support projects for women and children in poverty in our area. John and I began to think maybe marketing our salsa was the way to do it,” said Lisa.

The couple put together a business plan, attended Better Processing School, learned about USDA and FDA requirements and filled out the necessary paperwork to get Out of This World Salsa off the ground.

“The neat thing was there was always someone around to help us and willing to work with us to move things forward,” explained Lisa.

The Simmons’ teamed up with local growers in Jackson County to source their ingredients.

“Lisa hates for food to go to waste,” stressed John. “If you go to the local fields in August, there’s thousands of pounds of produce just lying there going to rot because the farmers don’t have a market for late season vegetables. Lisa began working with those farmers and farm hands to take some of that produce for salsa.”

The growers gladly gave away the previously unwanted produce. It’s now key to Out of This World Salsa’s success.

“The freshness of our salsa gives it its unique taste. We’ll go to the fields at 7:00 in the morning, load the van with produce and be in the kitchen preparing it by 10 a.m. From the field to the jar, sometimes it’s just a matter of hours,” said John.

His now-perfected recipe is the base for the company’s three styles of salsa.
“We have a mild which has no hot peppers in it,” explained John. “We have a medium and the Hungarian peppers give it a nice, full flavor. Then we have the hot salsa with jalapeno peppers, which gives you a nice, slow burn at the end.”

The Simmons’ use the commercial kitchen space at Parchment Valley Conference Center near Ripley to make the salsa. They’re joined by a group of loyal volunteers. Some work in the kitchen alongside John and Lisa cutting up vegetables and cooking the product, others put labels on jars or help with the bookkeeping.

“The sky is the limit. We try to find where we can share the money. If there’s not a program out there, we create one,” says Lisa.

This year the couple hopes to sell 1,800 quarts of Out Of This World Salsa. You can purchase it at Capitol Market in Charleston, Parchment Valley near Ripley or on their Facebook page @OutOfThisWorldSalsa.

WV. Established by the West Virginia Regional Technology Park, the Green Mining Project is focused on training displaced workers for careers in agriculture, as well as converting former mine sites for agricultural purposes. Currently, the project has dozens of workers growing lavender on-site.

“I believe Secretary Perdue really enjoyed his visit to West Virginia,” said Commissioner Leonhardt. “We showed him we are leading the way in bringing prosperity to rural America through innovation.”

Kent’s Reflections...WVDA Moving Forward with Mission

Our feet are steady and our seeds have been planted. After a whirlwind 9 months on the job, my staff and I finally feel like we are in a position to start accomplishing our goals. Like any good military plan, we first needed to recruit a team, train and set our mission objectives. I believe we have accomplished that over these previous months. Now, we can start focusing on our mission to grow agriculture in West Virginia.

Our first step was to facilitate the conversations necessary to rediversify our economy through agriculture. September was a big step forward for doing just that.

Have you ever heard of NASA? It stands for the National Association of State Departments of Agriculture. In September, I was able to attend my first annual meeting as a board member. What is great about this event was the ability to hear from other states as well as national leaders. I also had the opportunity to advocate for West Virginia on a national stage. Networking with our partners will be key to any type of growth we facilitate here in the Mountain State, but we must tell the world everything West Virginia has to offer. Moving forward, our message will always be clear and loud; Why not West Virginia?

Speaking of national leaders, United States Department of Agriculture (USDA) Secretary Sonny Perdue visited our great state the week after we returned from NASA. The Secretary and I were able to host a roundtable discussion with state and agriculture leaders as part of President Trump’s Agriculture and Rural Prosperity Task Force. In addition, we showcased innovation in agriculture by touring the Green Mining Project. The project’s goal is to train displaced workers for careers in agriculture as well as convert former mine sites for agricultural purposes. Their first initiative is focused on lavender and they already had dozens on individuals on site for training. The Secretary saw if we think outside the box and find innovative ways to move agriculture forward, we can bring prosperity to our state and other rural communities.

Out of the box thinking is what lead to one of most the exciting stakeholder meetings of the month. With the help of Dr. Joe Shockey, a veterinarian and dairy farmer from Jackson County, we were able to bring some influential people together to discuss a new initiative. Joe is a staunch dairy advocate and I must say I am nothing but impressed by his vision and attitude. Dr. Shockey is proving if we just start working together, think beyond what we have always done and showcase what West Virginia has to offer, we will turn our great state around.

Did you see the West Virginia Teacher of the Year was an Agriculture Education instructor at Washington High School in Charles Town? Congratulations to Katlin Thorsell. Keep up the great work!

September was a great month, and I have faith every month moving forward will be even better. My team and I are ready to do everything we can do to help West Virginia. If you want to be a part of the conversation, let us hear from you!

Semper Fi,
West Virginia Farmers Helping Preserve Major U.S. Watershed

In the late 1990s, the West Virginia Department of Agriculture (WVDA) started the Nutrient Management Plan Program. Plans help farmers get the best yield, become more efficient and minimize the amount of nutrients and sediment running from their property into waterways. It’s completely voluntary and doesn’t cost the farmer a dime.

When the department started the program, it set some huge goals. One of biggest was to have 90,000 acres of farm land under a nutrient management plan by 2025. Earlier this year, the WVDA surpassed that number.

“In the beginning, there was a lot of questions whether West Virginia could, with a totally voluntary program, meet those goals. They were pretty lofty goals,” said West Virginia Nutrient Management Program Coordinator Jerry Ours. “We met them, and I think we’ve proven we can meet those goals through a voluntary program.”

The WVDA signed on to the Chesapeake Bay Watershed agreement in 2002 and started making plans. The agreement said West Virginia, and the other five other states that drain into the Chesapeake Bay, would limit the amount of nutrients running into waterways.

“We’re actually the headwaters of the Potomac River. The Potomac starts right here in West Virginia. It flows into Virginia, then Washington, D.C. and then the Chesapeake Bay,” Ours continued.

If a farmer decides they want a plan, one of the WVDA’s six planners will go out to the farm and meet with the owner, collect information about what nutrients the farmer has used on the land in the past and then take some soil samples. Those samples are tested at the WVDA office in Moorefield. The tests can determine exactly how much nitrogen or phosphorus the soil needs and the potash levels. These tests can save farmers money in the long run.

“It’s really not that difficult,” said Bill Grantham, who’s had a nutrient management plan for several years. “If you give the WVDA the numbers, they put everything together.”

Grantham, who is an 8th generation farmer, said the planners look at the farm with a fresh set of eyes. They see and test things he might otherwise miss.

“My planner, Jason, figured out I didn’t need the additional nitrogen. He proved to me the number of clover that are in the ground here provides enough nitrogen,” said Grantham.

After Grantham’s soil was tested, he also stopped using poultry litter on his farm. That has saved him money.

Nutrient management planners also help farmers come up with something called Best Management Practices or BMPs. On Grantham’s farm, he has a ten acre wetland. When it rained, the area filled up with water and would run off into streams that eventually dumped into the Potomac River. After talking to his planner, Grantham fenced off those ten acres so his cows can’t graze there anymore. He also planted several trees and bushes. The vegetation soaks up a lot of the nutrients that would otherwise run off into the waterways.

“These roots go down as far as two and three feet, and I think that’s good filtration for any type of runoff that we would have,” added Grantham.

Ours said of the six states in the Chesapeake Bay Watershed, West Virginia is leading the way in limiting runoff into the bay.

“The EPA is ecstatic with what West Virginia is doing,” said West Virginia Commissioner of Agriculture Kent Leonhardt. “This really helps West Virginia’s farmers. It improves the profitability of our farms, and it also saves the water resources for the citizens of West Virginia.”

Close to 500 farmers own the 90,000 acres that are now under a nutrient management plan.

What’s next for the WVDA now that their 2025 goal was reached eight years early? Go even bigger. Ours said the department’s planners are always looking to partner with more farmers to develop a plan that works for them.
Fall Food with a Twist

Autumn has arrived! It’s time to cozy up to some of our favorite comfort foods (potatoes, pumpkins, beets and apples). These are fresh fruits and vegetables you can harvest from your own garden or purchase from just about any farmers’ market in the state. Add in some specialty crops (pure WV honey and black walnuts), and you’ll have a feast your family will love!

### Slow Cooker Creamy Potato Soup

6 slices bacon, diced  
1 onion, finely chopped  
2.105 ounce cans condensed chicken broth  
2 cups water  
5 large potatoes, diced  
½ teaspoon salt

Place bacon and onion in a large, deep skillet. Cook over medium-high heat until bacon is evenly brown and onions are soft. Drain off excess grease.

Transfer the bacon and onion to a slow cooker, and stir in chicken broth, water, potatoes, salt, dill weed and white pepper. Cover and cook on Low 6 to 7 hours, stirring occasionally.

In a small bowl, whisk together the flour and half-and-half. Stir into the soup along with the evaporated milk. Cover and cook another 30 minutes before serving.

### Homemade Apple Cider

10 apples, quartered  
¾ cup white sugar  
1 tablespoon ground cinnamon  
1 tablespoon ground allspice

Place apples in a large stockpot and add enough water cover by at least 2 inches. Stir in sugar, cinnamon and allspice. Bring to a boil. Boil, uncovered, for 1 hour. Cover pot, reduce heat and simmer for 2 hours.

Strain apple mixture though a fine mesh sieve. Discard solids. Drain cider again though a cheesecloth lined sieve. Refrigerate until cold.

### Beet Salad with Goat Cheese

4 medium beets-scrubbed, trimmed, cut in half  
⅓ cup chopped black walnuts  
3 tablespoons maple syrup  
1 10 ounce package mixed baby salad greens

Place beets into a saucepan and fill with enough water to cover. Bring to a boil, then cook for 20 to 30 minutes, until tender. Drain and cool, then cut in to cubes.

While the beets are cooking, place the walnuts in a skillet over medium-low heat. Heat until warm and starting to toast, then stir in the maple syrup. Cook and stir until evenly coated, then remove from the heat and set aside to cool.

In a small bowl, whisk together the orange juice concentrate, balsamic vinegar and olive oil to make the dressing.

Place a large helping of baby greens onto each of four salad plates, divide candied walnuts equally and sprinkle over the greens. Place equal amounts of beets over the greens, and top with dabs of goat cheese. Drizzle each plate with some of the dressing.

### Spiced Pumpkin Seeds

½ cups margarine, melted  
½ teaspoon salt  
¼ teaspoon garlic salt

Preheat oven to 275° F.

Combine the margarine, salt, garlic salt, Worcestershire sauce and pumpkin seeds. Mix thoroughly and place in shallow baking dish. Bake for 1 hour, stirring occasionally.

### Pilgrim Pumpkin Pie

4 cups all-purpose flour  
1 tablespoon white sugar  
2 teaspoons salt  
1 ¼ cups shortening  
1 tablespoon distilled white vinegar  
1 egg  
½ cup ice water  
2 eggs, beaten  
2 cups pumpkin puree  
½ cup WV honey  
½ teaspoon salt  
1 teaspoon ground cinnamon  
½ teaspoon ground ginger  
¼ teaspoon ground cloves  
1 12 fluid ounce can evaporated milk  
2 cups heavy whipping cream  
¾ cup honey

Preheat oven to 425° F.

To Make Pastry: In a large bowl, mix together flour, 1 tablespoon sugar, and 2 teaspoons salt. Cut in shortening until mixture resembles coarse meal.

In a small bowl whisk together vinegar, 1 egg and ice water. Pour into flour mixture and stir until dough forms a ball. Divide into 4 portions. Freeze 3 of them or use for other pies. Reserve one for Pilgrim Pumpkin Pie.

To Make Pumpkin Filling: In a large bowl, combine 2 beaten eggs, pumpkin, 3/4 cup honey or sugar, 1/2 teaspoon salt, cinnamon, 1/2 teaspoon ginger, cloves and evaporated milk. Mix well.

Roll out pastry and fit into a 9 inch pie plate. Pour in pumpkin filling. Bake in preheated oven for 15 minutes, then reduce heat to 350° F. Bake an additional 45 minutes until filling is set.

To Make Honey Ginger Cream: In a large bowl combine whipping cream, 1/4 cup honey and 1/2 teaspoon ginger. Whip until soft peaks form. Chill 1 hour before serving. Place a spoonful on top of each slice of pie.
West Virginia’s farmers’ markets come in all sizes. Large operations like Capitol Market in Charleston and the Morgantown Farmers’ Market have been crucial in bringing fresh, local food to urban areas. In smaller communities like Lewisburg, the Greenbrier Valley Farmers’ Market serves just as vital a role.

You can find Joanna Kiddle of Milligan Creek Farm set up most Saturdays at the market where she sells meat and fresh produce from her nearby farm. “When you shop with us here at the market, you’re supporting your community financially and spiritually. Plus, you get some really, good food that’s in season,” stressed Kiddle.

On an average Saturday morning, anywhere from 100 to 150 customers will stroll through the grassy lawn of the market just one block from historic downtown Lewisburg. Donna Miles owns Sloping Acres Farm, a one-acre, urban operation near town. “We both have full time jobs,” she said pointing to her husband. “But this is extra income for us. All of the vendors here at the market tend to have different produce and products, therefore, we’re not competing with our neighbors.”

The Greenbrier Valley Farmers’ Market is one of only five spots in the county where senior farmers’ market vouchers are accepted. “We’ll see 10 or 12 customers a week stop by and shop with senior vouchers,” said James Wykle of Mountaintop Farm in Renick. “We’re tickled to death to have their business.”

Senior citizen Bonnie Baxter of Lewisburg is a regular at Wykle’s farm stand. “I use the vouchers here at the farmers’ market all the time. Today I’m buying apples, tomatoes, corn and peaches. It helps me with a few meals. That counts, especially when you’re purchasing fresh vegetables.”

But the main reason customers say they come back every Saturday is the personal service. “Week after week we’ll see some of the same customers. We get to know them,” stressed Kiddle. “We have time to talk with them and answer questions about the products one on one.”

John Spangler, the owner of Spangler Farms, travels nearly an hour to bring his produce to the market. “Getting to know the customers, seeing them every week, interacting with their children and grandchildren, it lets you realize the value of what you’re producing versus sending your produce to a grocery store where you’d never see the customer,” explained Spangler. “My customers will tell me if my melons are really good or if the peppers are crisp. They give you feedback. That’s the biggest value for me.”

This is the second in a series of stories focusing on the state’s farmers’ markets.

Maple Certificate Course Being Offered by WVDA/Future Generations University

Interested in “tapping” into West Virginia’s maple syrup industry? The West Virginia Department of Agriculture (WVDA) and Future Generations University are teaming up to teach a certified course in maple sap collection and syrup production. The four-week, online class begins October 15th and includes two field visits to local sugar bushes in West Virginia and a three-month mentorship with a seasoned maple producer. Participants will learn how to start their own maple sugaring enterprise and utilize this natural resource to generate sustainable income and contribute to West Virginia’s local food economy.

The cost of the course is $655.

* Qualified West Virginia veterans will be eligible for funding through the WV Department of Veterans Affairs Reeducation Act. (This certificate is also GI Bill eligible for veterans located outside WV.)

*This course requires travel to two full weekend sessions during the fall and travel to a local producer’s land for four work sessions during the 2018 spring maple season as part of an internship.

*For more information and to register for the course, log on to: https://learn.future.edu/local/staticpage/view.php?page=maple_cert.
Apiaires Sales

Dadant, 12-frame honey extractor, radi- al, stainless steel, good cond., it’s got a gate valve in the front that releases the honey out of the tank, $700/l#fr. Clarence Dawson, 436 Durham St., mountainsville, 26175; 652-2622.

Calf Sales

¾ Red Angus & ½ Limousin bull calves, 317 bull calf, good field bull prospect, parents on premises, 950. Stephanie Baker, 2356 Freeland Rd., Moundsville, 26041; 758-2125.

Reg. Simmental & Sim/Angus bulls, AI sires, JD Rancher, Topgrader, Innocent Man, Blazer of Glory, Steel Force, Premium Beef & TNT Dual Total, $2,000/up. Jim Bosley, P.O. Box 5, Old Fields, 26584; 530-6360.


Hilltop Haven Farm

Holiday Sale

OCT 17, 11 am
Complimentary lunch
Black & red seed ready fall yrly. Getbehive & Balancer bulls
Black & red free fall open heifers
calling calf/calf pairs
Hilltop Haven Farm • Duck, WY
for catalog or info contact
or Chris Young, 644-8135; youngs@hilltophavenfarm.com

Equipment Sales

Local farmers, vans, cattle and other autos: backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equip- ment; no parts.

Harry Fergusson, 51 or 52, TO30, tractor, 5-foot bush hog squeealer, $2,000. Bruce Boyce, 2123 Airport Rd., Fairmont, 26202; 464-1822.

Myers, 500, TSS, its axle on a three, $3,000 obo; Ford, 151, 4-bottom, plows, $800; 323, corn picker, $1,000; JD, 7900, narrow corn planters, reconditioned, needs work on pickup, $2,500. Merle Chaplin, 857 Shoestring Lane, Wellwood, 26075; 698-8560.

JD, 3-foot, hitch, backhoe, excell cond., $3,900. Rod Closs, 8323 M2 O Hwy, Wana, 26074; 862-6614.

Woods, 1030, rotary cutter, good cond., $3,750; Tanco, 580S, auto wrap, self loading, $6,500. Doug Bonne, 226 Rock Run Union Road, Fairmont, 26554; 612-3446.

Belfco, 3-ptime hitch, PTO driven, 40" wide til- ler it fits a compact tractor, $200; 10" blade, $100. Bobby Poling, P.O. Box 57, Mill Creek, 26280; 335-2981.

Woods, 60" finish mower, 3-ptime hitch, new PTO, new tires & belts, mows perfect good cond., $800. Karl Reinacher, P.O. Box 563, Weirton, 26062; 394-5334.

LS, 15, 30378SHT, tractor 180 hrs., diesel, 34 hp, 4x4 brush hog, loader, cab, heat, air, cd player, hydro static 3-range trans, excell cond., $22,000. Virgil Wood, 833 Barnes Park Rd., Sandycove, 25275; 736-5262.

Cast iron, 895, tractor, 60 hp, live PTO, 2-stage clutch, diff lock, good brakes/tires/ex- cel cond., $4,500. Donald Rollyson, 341 Mem- house, Lane 26, 25271-656-9523.


MF, 230, diesel, tractor, $6,000. Ford, 3000, gas, $3,000 Charles Stick, 94 Dogwood Trail, Napels, 26561; 765-9644.

3-ptime hitch, unroller, sheared kept, excell cond., $525. Bob Suin, 2551 Lost Creek Rd, 26385; 624- 6202.

Diamond, round baler, wrapper, excell cond.; control/remote control, will pick up bales in the field, $8,800. Jim Westfall, 1109 Tripplet Rd., Spencer, 26276; 737-1247.

All equine require a negative one year Coggins test. All out-of-state equine require a current Certificate of Veterinary Inspection.
Farms
Advertisements for land MUST be about farmland that is at least five (5) acres in size & located in West Virginia. Farming ads MUST include accompaniments (house, barn, hayfield, garden etc.) but no specifics, i.e., new kitchen, family room, etc. Ads for the sale or rental of farmland are acceptable from individuals, but MUST include the above. Advertisements for land used for business or city properties CANNOT be accepted.

Grant Co.: 40+ A. w/house, completely fenced, pasture, woods, natural springs, mineral rights w/all utilities avail., Sandyville area, 443-6938.

Jackson Co.: 66 A. w/house, tractor shed, old barn, good well/price, $140,000. Kevin Cummings, 110 Walnut St., Evan’s, 25241; 372-8615.

Jackson Co.: 34 A. w/house, completely fenced, pasture, woods, natural springs, mineral rights w/all utilities avail., Sandyville area, $150,000. Shirley Rhodes, 8381 Parkersburg Rd., Sandyville, 26726; 273-6262.

Farms Want
To buy a sm. farm w/pasture, hayfields, brood mares & foals, preferably w/oblivities, free gas, good water supply, must be located in WV, no more than 2 hrs. from Pittsburg, PA. R. Shaever, 7489 SR 20, Meadow Bridge, 25927; 484-7140.

Goat Sales

Saanen doelings, 75%, CAE, Johnes, Brucellosis, CL NEG., vacc. CD&T, disbud, $130. Reg. 7-mo. male, $400, all sable & white. Kevin Clain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

Whole 40+ A. w/house, completely fenced, pasture, woods, no weeds, $150,000. Richard Son, 1027 Tiskewah Ave., Elkview, 25901; 665-1908.

Hog Sales
Gloucestershire Old Spot Boars, $300; Boar, $300, Old English, $400. John Primus, 3200 John Primus Rd., 25291; 946-9730.

Director: Please list your code name.

Events

Monogalia Co. Beekeepers Assoc. Honorary President: Dean Ogle; Treasurer: Boyd Cooper.

1st Tuesday, 7-8 p.m.
Mon. Co. Ext. Office
Westover, WV.
Contact Debbie Meth, 367-4388
debbeez7@yahoo.com

All bee colonies must be registered with the West Virginia Department of Agriculture.

Please contact WVDA Plant Industries Division at 304-558-2212.

The Market Bulletin

Register now to go to extension.wvu.edu/conferences/wva

The 4th Annual Women in Agriculture Conference will take place on October 20 - 21, 2017 at Camp Dawson located in Kingwood, West Virginia.

Sheep Sales

Reg. Katahdin, 416, rams, all colors, Co. Denmark; $150. 8/12, ewes, $60. Hamp. cross 416 sheep opw/dipiroxicam, should make good breeding stock, $335/up. R. Grandia, 691 Ely Fork Rd., Sumerco, 25567; 342-5757.


MISCELLANEOUS

No riding habits or other clothes; appliances or furniture; antiques or crafts; hand tools or equipment; food processing or preservation equipment; general, non-essential tools; woodworking; only dogs powered by the AKC as herding or working can be accepted.

Horse Sales

Boar, 1st cut, 4 yr. old, round bale, $25/bale; 2½-mo. donkey, spotted, $350. Eric Cunningham, 28564; 575-9021.


Food grade, 50-gal., plastic rain or feed bar- rels/insulated on lids, contained olives or honey pepes will need to be cleaned out, $45/ea. Curtis Canterbury, 2438 Gateway Rd., Fay- etteville, 25840; 575-9021.

Hog Sales

Rabbits: $15.50/lb. pastured, $13/lb. fed.如有需要，请随时联系。
AKC Aust. Sheep, pups, reg. & non-reg., all colors avail., vacc./wormed, $500-$1,500. Pati Fitzwater, 43 Old Place Lane, South Charelston, 25309; 563-8362.

Pony wagon, Amish, made for 2 min's or 1 lg. pony, red, band brakes, padded seat, 2 adults, 2 rear facing seats, 5 kids, excel. cond., 1,250. Will Lee, 362-5127.

Border Collie pups, red, black white, 1 female, 2 males, $500. Ron Fulk, 2484 Brookside Dr., Aurora, 26705; 373-6362.

Rabbits: mini Rex & New Zealand, 8 wk.-male & female, very cute, $25 each. mini Rex 3-4 mo., black & white, $60. Moses Gingerich, 801 Ben Vass Rd., Ballard, 24218; 466-1410.

Paul stationary cattle scales weighs up to 2,000 lbs., $500; 50 gal. water tank, $200; hay, 1st cut, 4x4, round bales, barn kept, $30/bale. Frank Gooden, 3289 Mt Union Rd., Buckhannon, 26201; 472-5661.

Cattle chute chute, heavy duty, manual operation/scissor type, no panels, $200; R. Gough, 18 South Gate Dr., Fairmont, 26554; 363-8112.

Trailer: Exiss ‘00, amo., gooseneck, 4-horse, good cond., $18,000. Travis Heaster, 1333 Hartsook Rd., Cranesville, 26341; 462-7921.


Hay, 4x4, round bales, orchard grass & timothy mix, good quality, located right off Dawson exit, will load, $25/bale, del. available, additional fee. Chad Heaster, 1333 Hartsook Rd., Crawley, 26341; 697-7105.


Hay, 17, 4x5, round bales, net wrapped, never wet, $45/bale. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 3208.

Buggies, restored to original cond., $1,000ea.; rescue w/tongue, too of lamps, $3,000. Jacks Hollowsworth, 1837 Butlers Crk. Rd., Martinsburg, 25403; 754-7001.

Wisconsin, 24 hp, air cooled engine, just had lift-overhauled by bikerfeller, $300/bob; sugar cane mill, 3-roller, refurbished, $650. Kathy Guthrie, 2021 Holiday Hill Dr., Sumnoll, 24907; 445-5198.

Mulch hay, sq. bales, 55 lbs., in Ritchie Co., 1 mi. off Rt. 50, easy access. Shelia Pizza, 7008 Padonia Rd., Casselton, 26303; 943-4985.


Hay, 17, 4x4, round bales, quality from mulch to very good, $10-$35/bale/depending on quality & quantity, located near Macon, WV. Moyer Crk. Co., line, each owner, Traci. Thom Kirk, 112 Woodbine Cove, Winfield, 25212; 581-4166.

Hay, 4x5, round bales, mixture of orchard grass, timothy & clover, baled/sorted, $35/bale. John Aucremanne, 1515 Marymount Ave., Charleston, 25304; 387-7603.


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