I t just may be the most popular exhibit at the State Fair of West Virginia. But for Remington Perkins, it’s part of life on the farm. The third-generation dairy farmer and owner of Perk Farm Organic Dairy is the man behind the Dairy Birthing Center.

“We keep hoping the fair will give us an award for the most photographic spot at the fair,” joked Perkins. Thousands of photos get snapped over the run of the fair as folks we’re watching the Jersey cows go into labor and then give birth in front of a live audience.

“Folks are so in tune when that calf is being born, you can almost hear a pin drop because everybody is waiting and waiting,” explained Perkins. The birthing center is actually a fenced in area divided into stalls and covered by a tent. There the ladies are front and center. The eager crowd can watch from the first signs of labor to the birth itself.

It all got started eight years ago when another farmer had the idea to bring several pregnant cows to the fair and let the world see what normally happens out in the field.

“We got a call and they asked if we had any cows due to calve during the fair. Turned out we had seven or eight. They asked to rent them,” Perkins explained.

When the farmer ended up hurting his back, Perkins and his family stepped in to do most of the work at the birthing center. The next year Perkins decided to take on the task himself.

“We start breeding cows in November. Because we’re an organic dairy, we’re not allowed to use any synchronization tools that are available to conventional farmers which help you group cattle and breed cattle in large numbers in a short amount of time,” he said. “We have to go off natural heats. For us, we have to have a really large group of open cows that are ready to breed the first of November and hope everything goes well. We never really know until February when we preg check that we’ve got x number of cows due fair week.”

All that work takes place on Perkins’ farm in Greenbrier County. Come fair time, the work shifts to the fairgrounds. First, Perkins has to set up the temporary stalls, there’s the sawdust and the hay to haul and finally about 20 Jerseys arrive. Then it’s a waiting game.

“After the first year, I told my wife we would not come back to the fair unless we had a sign that told people we don’t know which cow is due to give birth next and when it’s coming,” Perkins laughed. “We’ll answer any other questions, but those two we can’t tell you because we just don’t know.”

There’s a lot of down time between births. That’s when Perkins gets to do his favorite part of the job — talk with all the folks who stop by.

“We met a couple the other day, she was originally from here but they live in D.C. Her husband works for the State Department and knew nothing about dairy cows. He just really enjoyed the conversation about dairy cows and the milking industry,” said Perkins. “We always meet people like that when we’re here at the fair, people that know nothing about the dairy industry. There’s always a lot of questions. It’s as much about milking cows and dairy production as it is about having babies.”

While the birthing process can be dramatic, the bonding between mother and calf draws just as big an audience.

“Oh, it’s funny. We’ll be sitting off to the side after the cow has the calf and you can tell, even if you can’t see what’s going on, you can hear the crowd and know,” said Perkins. “When the calf struggles to get up, you’ll hear an ‘Ohhhh!’ You know he’s on his feet. If he’s been looking and bumping around, once he finally gets latched on and starts nursing, you’ll hear ‘Awww!’”

The cows and their calves are left in the birthing area for several hours. Then the moms and the female calves are sent back to the farm. The bull calves stay at the fair and are housed in the calf hutch where children can get an up-close look at the newborns.

“The first year we just had hay bales around the calves because we needed someplace to put them. The problem was after we fed them, they’d get all excited. We had a couple calves jump over the bales and were half way to the mid-way by the time we caught them,” said Perkins. The calf hutch is now surrounded by a fence.

Perkins stressed the birthing center takes a lot of work.

“As I get older and my kids are in college, there’s less and less help. If it wasn’t for my 10-year-old daughter Trinity, I’m not sure we’d be doing this,” he explained. “We were coming down the aisle like that when we’re there at the fair and I said, ‘We may not do this next year.’ Trinity just sat there real quiet and then looked over at me and said, ‘Dad, you know the fair is my life!’ So needless to say, we’re back at the fair again this year.”

And look for Perkins to be back for several years to come if Trinity has her say. He said it’s a great way to promote the dairy industry.

“The dairy business is struggling now pretty hard,” Perkins added. “It would be really nice for folks to put down the bottle of soda and pick up an extra carton of milk, some extra ice cream, put a little more cheese on your pizza and help support the dairy farmers.”

The Dairy Birthing Center at the State Fair of West Virginia is sponsored by Farm Credit of the Virginias.
Kent’s Reflections — WVDA Vets to Ag: A Promise Kept

As a former state senator and the current Commissioner of Agriculture, you learn legislative bills can be divided into three categories: necessary, historic and feel good. From code clean-ups to mirroring federal law, some bills are not quite what you call “sexy.” Regardless, these bills are passed without much fanfare as a way to further streamline and modernize West Virginia law; they are necessary to the process. Then there is legislation deemed as historic. Policy makers believe these proposals will put West Virginia on the right path forward, changing the very direction of our state. On the other end of the spectrum, there are numerous bills that have a catchy title or establish an intent for a new program but can be categorized as “feel good” legislation. These initiatives’ impacts are usually overexaggerated or underfunded but elected officials can travel back to their districts with an accomplishment to tout. It then falls on the supervising agency to find a way to meet the original intent of the proposal, often with little support. A shining example is the West Virginia Veterans and Warriors to Agriculture program.

Founded in 2014, the Veterans and Warriors to Agriculture program’s mission is to recruit, retrain and mentor our men and women who are currently or have served our country. As tasked under West Virginia state code §19-1-12, the WVDA hosts the official Veterans and Warriors to Agriculture Program with the goal to integrate veterans into the field of agriculture and support those currently working in the field. From business planning to capital investment, the program is designed to assist our service men and women transitioning from the battlefield to field work. Until 2018, the program was unfunded and accomplished its duties through dedicated volunteers and donations. After successful advocating by the department, the West Virginia Legislature secured the first state appropriation for the program. A month after receiving that funding, the department was awarded an additional $400,000 from the U.S. Department of Veteran Affairs, a 160 percent increase on the state investment.

With funding in place, the program can further its mission through three simple objectives. First, we must develop an introduction to diversified agriculture for service men and women transitioning from active duty. This would entail exposing participants to a wide array of opportunities in agriculture while developing desired pathways to obtain careers in agriculture and/or further their education. Second, we will develop partnerships to create agri-therapy opportunities, with a long-term goal of evaluating potential duplication, state and/or nationwide. Third, we hope to continue to work with our institutions of higher learning to develop online agriculture training and educational opportunities that allow participants to utilize the GI Bill. By accomplishing these goals, we believe additional market opportunities can be developed and/or expanded for our veteran farmers.

One program already providing significant avenues for market expansion is the Homegrown by Heroes initiative. A national brand, West Virginia signed a memorandum of understanding (MOU) with the Farmer Veteran Coalition in 2017. This agreement allows our West Virginia veterans to use the premier, nationally recognized branding for veteran products. To the consumer, this brand indicates a clear, simple way to support a veteran owned business. As the locavore movement continues to grow, separating from the pack will become even more vital for successful businesses. Our MOU for the utilization of the Home Grown By Heroes is just another way to assist our veterans transition into new careers, as well as scale up into new, lucrative markets.

For the West Virginia Veterans and Warriors to Agriculture program to accomplish its established goals, the WVDA will advocate for collaboration with outside partners to utilize all available resources. In these efforts, the department is ready to take a leadership role. As the program continues to grow, we hope program initiatives and objectives can be adapted for other demographics and groups. The program’s purpose shouldn’t be exclusive to our veterans but also to our first responders, those struggling with addiction and others who have experienced traumatic stress. We believe wholeheartedly what started as a “feel good” initiative has the potential to become a life-saving program that spurs economic development in the process. The WVDA will do everything possible to ensure this comes to fruition.

Remember, 22 veterans take their own life every day. We owe it to them to try to make a difference. Join the effort. Let’s get to work.

Semper Fi,

Kent A. Leonhardt, Commissioner | Joseph L. Hatton, Deputy Commissioner

Another Great Year for the West Virginia Grown Country Store

Once again, the West Virginia Country Store at the State Fair of West Virginia was a huge success! During the 10-day fair, thousands of people walked through the Gus R. Douglass Agriculture Annex. Some were there to browse, others to shop, but everyone took home a better idea of what West Virginia producers have to offer.

“It is evident the commitment to buying local continues to grow,” stressed Commissioner of Agriculture Kent Leonhardt. “We saw a 20 percent jump in sales from the previous year. Our WV Grown vendors and their increased participation has a lot to do with the success we have seen in the Country Store.”

Of the 40 vendors featured in the store, nearly all spent at least one day sampling their products. John Spangler, a Monroe County farmer and owner of Jumpin’ Johnny’s Popcorn, said the Country Store was a great place to get the word out about his product.

“It exposed my popcorn to a wider audience than just my local area because so many people travel from all over the state and the country to come to the fair,” he said.

The West Virginia Country Store will be back at the State Fair of West Virginia in 2019. We hope you’ll be back too!
Honorary Commissioner of Agriculture for the Day

Four students were selected to participate in our 2nd Annual Commissioner of Agriculture for a Day program held at the State Fair of West Virginia, August 9-18. These young farmers ranged in age from 11 to 15. The West Virginia Department of Agriculture sponsored the program with the theme “The Future of Agriculture: Ideas for Feeding the World.” Each student sent in a written or video essay explaining where they see farming going in the future.

“We are so proud of our Honorary Commissioners,” said Commissioner of Agriculture Kent Leonhardt. “They all showed passion and commitment to their craft that will be vital to the future of agriculture. Inspiring our youth to tackle the challenges of tomorrow is the greatest thing we, as public servants, can do.”

**Laney Burns**
**Tucker County**

Laney is a 7th grade student at Tucker Valley Middle School and the 2017 Tucker County Jr. Fair Queen. This was her first visit to the State Fair of West Virginia and she loved touring the barns. Laney says many of her classmates think meat and produce just show up on the shelves at the grocery store. She believes it’s important to make students aware of where their food comes from and the work it takes to put it there.

**Jared Moles**
**Clay County**

Fourteen-year-old Jared, who is home schooled, was raised on a farm and has been doing chores since he can remember. He raises and sells rabbits for their meat and hopes to start his own pig business as well. He helps out in the family’s garden and with his mom’s herdshare business. Jared says by expanding West Virginia’s small farms and reaching niche markets, agriculture can flourish.

**Isabelle Hauser**
**Preston County**

Isabelle is a 5th generation dairy farmer and also raises her own flock of sheep. She was named Reserve Grand Champion in Lead Line at the Garrett County Fair (Maryland) and loves to show off Reece her prized lamb. She can’t wait to follow in her brothers’ footsteps and join FFA. Isabelle urges other young people to start their own gardens to help them understand the importance of agriculture. She is a 7th grade student at Southern Middle School in Maryland.

**Devin Price**
**Hancock County**

This is the second year the Weir High School sophomore has participated in the Commissioner for a Day program. He knows a thing or two about gardening. He grows beans, sunflowers, tomatoes, peppers and cucumbers in his backyard. In order to feed an exploding world population, Devin says people living in urban areas need to start growing roof-top gardens and renovate abandoned structures into growing spaces.

**PRUNTYTOWN FIELD DAY**
Sunday, September 30th • Noon-3PM
Taylor County Fairgrounds, Pruntytown State Farm
- Meal Provided
- Agriculture Finances
- Biosecurity for the Farm
- Animal Health Issues
- Herd Health and Nutrition
- Tygart and West Fork Conservation Districts
- USDA APHIS Wildlife Services (USDA Trappers)
- Children’s Activities
- Door Prizes

For more information please contact:
Jon Hall (304) 541-5460 or Andrew Yost (304) 389-9750.

**Tips from THE VET**

Q. What is a tickborne disease?

A. Tickborne diseases are spread by ticks and many species can carry pathogens. Bacteria and viruses are transmitted to animals and humans by tick bites. Lyme disease, Rocky Mountain Spotted Fever, ehrlichiosis and anaplasmosis are just a few examples. Tickborne diseases are geographically distributed throughout the world. Lyme disease is common in the eastern United States. Signs and symptoms of tickborne diseases may include fever, joint pain and lymph node enlargement. In addition, people commonly develop a rash. Pets may present with joint swelling and lameness. Early recognition of signs and symptoms is critical for proper treatment which may include antibiotics and, in severe cases, hospitalization. There are effective tick prevention methods for people, pets and livestock. Visit https://www.cdc.gov/ticks to learn more about tickborne diseases.
Favorite Flavors from the Garden

We’re counting down to the last days of summer, and you’ll want to make sure you’re taking advantage of all the garden has to offer. This month’s recipes feature farm fresh foods that are still aplenty. From watermelon to zucchini and squash, these garden favorites will liven up your dinner table and give you food for thought about all the wonderful ways they can be used. These recipes come from “West Virginia Foods and Flavors Recipes from Farmers Markets.” If you have favorite family recipes, share them with us here at the Market Bulletin at marketbulletin@wvda.us.

Watermelon Feta Gazpacho

4 medium tomatoes, chopped
1 serrano chili
4 cups fresh watermelon, cubed, seeds removed, divided
2 teaspoons red wine vinegar
1/2 cup whole-wheat flour
1 teaspoon baking powder
1/4 cup raw rolled oats

Place tomatoes, chili and 2 cups of the watermelon in a blender and puree. Add the vinegar and olive oil and pulse. Add the onion, cucumber, and mint. Puree until smooth. Chill at least 30 minutes. To serve, ladle into bowls and sprinkle with feta and remaining watermelon.

Crazy Zucchini Cakes

3 cups grated zucchini
1 egg
1 1/2 tablespoons olive oil
1 cup low-sodium bread crumbs
1/2 cup onion, finely chopped
1 teaspoon Old Bay seasoning
1 teaspoon hot sauce

Combine zucchini, egg, oil, bread crumbs, onion, Old Bay seasoning and hot sauce in a large bowl. Mix well by hand. Chill mixture for 30 minutes, then form into small patties, 3 or 4 inches wide and 1/2 inch thick. Spray a large skillet with olive oil cooking spray and cook patties until brown on both sides. Drain on paper towel and place in a warm oven to keep crisp while cooking remaining patties. Serve with “Island Sauce.”

Island Sauce: In a small bowl, stir together 1/4 cup mayonnaise, 2 tablespoons pickle relish, and 2 teaspoons hot sauce.

Squash Bread

1/2 cup sugar
1 large egg
1/4 cup canola or corn oil
1/4 cup unsweetened applesauce
1 1/2 cups summer squash, grated
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup unbleached flour
1/2 cup whole-wheat flour
1 tablespoon baking powder
1/4 cup raw rolled oats

Preheat oven to 325 degrees. Spray bottom and sides of an 8 x 4" loaf pan with cooking spray. In a large bowl, combine sugar, egg, oil, applesauce, squash, salt, cinnamon and nutmeg into a large bowl. With a fork, cream the ingredients until they are well combined. Sift the flours and baking powder over the wet ingredients, then stir until the mixture has formed a bread batter. Pour the mixture into the prepared pan. Tap the bottom of the pan against the counter a couple of times to release any air bubbles in the mixture and level the top. Sprinkle the oats over the top and put into the oven. Bake for 50-60 minutes, or until a sharp knife or toothpick inserted into the middle of the bread comes out cleanly. Cool on a baking rack for at least half an hour before cutting.

Women In Agriculture Honored at State Fair

Family, friends and co-workers gathered at the State Fair of West Virginia on Sunday, August 12 to honor four women who have played an important role in agriculture across the state. Miriam Leatherman, Cindy Martel, Jewell Plumley and Lynn Benedict were named 2018 West Virginia Women in Agriculture during a reception in their honor. From farming to agriculture education, veterinary services to animal science, Commissioner Kent Leonhardt said, “These women have opened doors for young women just getting started in the industry.” The WVDA began honoring women in agriculture in 2010. Since then, 46 women have been recognized for their accomplishments.

2018 Heritage Farm Family

The Grantham family of Jefferson County were honored with the 2018 Heritage Farm Family award during a luncheon at the State Fair of West Virginia. Governor Jim Justice and Commissioner of Agriculture Kent Leonhardt were on hand for the event. The Grantham family started farming their land in the 1700s, and eight generations later Bill Grantham said keeping a farm going that long takes hard work, dedication and a love of what you’re doing. “You have to be willing to adopt and sometimes work off the farm to make ends meet,” Grantham said. “We’re proud of what we do, and we’re very honored to have received this award.”
POST HARVEST HANDLING
BEST PRACTICES FOR PRODUCE SAFETY

As the busy fall harvest and festival season approaches, we shift from Good Agricultural Practices (GAP) that cover pre and production practices related to food safety to Good Handling Practices (GHP) that explore the important safety procedures that make your produce marketable and minimize risk.

Planning and thought into the logistics of your post-harvest operations can pay dividends in terms of increasing the amount of marketable produce while minimizing your produce safety risks. Consider the following before you enter your fields for harvest for pathogen reduction and produce sale ability:

1. COOLING* explore methods for quick heat reduction of your “field temperature/field heat,” know the ideal storage temperature (product dependent) and humidity percentage for storage. Consider your cooling needs long before the harvest. The building of cool bots, rental spaces and facility repairs should not be part of your harvest week activities. Be sure to build in monitoring devices for safety temperature maintenance and accurate record keeping. Visit https://www.engineeringtoolbox.com/fruits-vegetables-storage-conditions-d_710.html for a crop by crop summary.

2. COLD CHAIN* maintaining temperature throughout the “chain” from harvest to consumption is critical. Evaluate the line graph and see how far your post-harvest plans and food safety responsibilities go. All water used for cooling must be potable.

3. HARVEST CONTAINERS* explore the type of material (i.e., wood versus plastic), design and what produce will be placed into the container. Establish a cleaning and sanitizing SOP (standard operating procedure), train employees and document your efforts.

4. PACKING* make sure that workers are healthy and can come into contact with harvested produce without disease exposure. Now is the time to be very diligent with following hand washing procedures and safe glove handling routines.

5. PRODUCE* cuts, bruises and insects are pathogen entry points. Dispose of culled produce and remove from the packing area daily.

6. LABELING AND TRACEABILITY* the field of origin and traceability to the consumer tracked through a labeling system is your best defense to isolate issues and provide other avenues of commitment to safety food production from “seed to table.”

Food Supply Chain

FARMING ➔ POST HARSETING ➔ PROCESSING ➔ DISTRIBUTION ➔ RETAIL ➔ CONSUMER

Figure 1: Food Supply Chain


Funding for Produce Safety columns, the WVDA Produce Safety Program, activities of the WV Food Safety Training Team and the Preventive Control-Human Foods course are provided by the United States Food and Drug Administration (FDA) and the United States Department of Agriculture (USDA) through Cooperative Agreement SU18FD05898-02 and 15-SCBPFW-0050 in cooperation with the West Virginia Department of Health and Human Resources.

Sheep Shearer Shatters Records

How many sheep can you shear in one day? That’s what one man set out to find and, in the process, Rick Jones broke the U.S. record. Wilfong Farms in Pocahontas County hosted the Endura-Shear on July 21 and 22. Jones, an ag-ed teacher from Pennsylvania asked Charles and Michelle Wilfong if he could use their flock to set a new record and raise money for a worthy cause. The couple jumped at the chance.

Jones started at 8 a.m. on Saturday, July 21. Averaging 39 sheep per hour, he sheared his way through animal after animal.

“It’s like running three marathons! We’re only four hours in, and my legs are already cramping,” said Jones.

The goal was to beat the previous record of 630 sheep in 24-hours. Jones ended the Endura-Shear after 22-hours with a total of 712 sheep sheared.

The Endura-Shear raised money for the Farmer-Veteran Coalition. The national non-profit mobilizes veterans transitioning from military service into farming.

Southern Syrup Research Symposium Open to Producers

Maple syrup producers from across the Central Appalachians are invited to take part in the Southern Syrup Research Symposium taking place in Summersville. The event is being held September 28th and 29th at the Summersville Arena and Conference Center. Friday is dedicated to learning “The Science Behind the Sweetness.” Nationally known maple experts from Vermont, New Hampshire and New York will be on hand with state-of-the-art knowledge on what you need to know to be successful. Saturday will focus on giving producers the opportunity to interact with the experts to identify knowledge needs, opportunities and share experiences. Anyone making maple syrup or considering tapping trees in the future is invited to attend. Complete information on the symposium, including how to register, can be found at www.syrupsymposium.com or by emailing paula.smith@future.edu.
Cattle Sales

Jersey, Holstein, 5½ yr. milk cow, does a good job raising calves, has calves on her, $1150.00. Robert Ann Stull, 1041 Ann Rd., Newburg, 26410; 822-3990.

Reg. Simmental & & Angus, bulls, Al sires, Maytag, Combustible, Focus, FOCUS, W.C. Widertrack, W.C. & Welch's Do It Right, 2018, $200.00. Jim Bose, 5 O. Box, Old Fieds, 2684; 530-6636.

Reg. Angus 3-yr. bull, approx. 1,800 lbs., $2,000.00. Greg Glov young set of cows bred to reg. Angus bull, fromternet.net. 301 Stidham Rd., Scherr, 26726; 749-8043; ralimousin@gmail.com.


Reg. Hereford 16-mo. heifers, bred to Steel Force, semen tested, $1,500.00 up; Verna Cunningham, 110 Walnut St, Evans, 25241; 372-8615.

Barber C. Beekeepers Assoc., Monthly Meeting

4th Thursday, 6p.m., Barber Co. Fairgrounds, Quinwood, Grafton, W.Va., Contact Ben Fancher, benfancher@gmail.com.

Clay Co. Beekeepers Assoc., Classes

Sept. 10-15, each Monday, 6 p.m., Big Oker Comm. Big. Oker Wv. Monthly Meeting 2nd Monday of Month, 6 p.m. mzcroy@gmail.com.

Jackson C. Beekeepers Assoc., Bi-Monthly Meeting

Oct. 2nd and April 2nd, 7:30 p.m., Fairmont W.Va. Contact Amy Kaiser, 367-9488; dekeis4on@gmail.com.

Monongalia Co. Beekeepers Assoc., Beginning Beekeepers Club, Sept. 15, 19-25, 10 a.m. meeting, $25 deposit or $70/couple, must attend all classes

WV Co. Ext. Office. Westover, W.Va., Contact Debbie Martin, 397-4948; dekeis4on@gmail.com.

West Central Beekeepers Monthly Meeting

4th Saturday, 1:00 p.m., Commission on Aging Bigd.

1650 Main Ave., Spencer, W.Va., Contact Dale Cunningham, 54-6916; pd2526eh@bellsouth.net.

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

Please submit your bids to the local Health Division at 304-558-2214.


Maytag, 92, hit & miss engine, rebuild & running, mounted on wooden skids, $350.00. Dave Cross, 131 Liz Lane, Philippi, 26451; 457-1976.

MI, 5½, $2,000.00; set of light dishes, $500.00. Ed Stines, 408 Coakley Ridge Rd., Har-

sonville, 26232; 628-3618.

Reg. Hereford 3-yr. heifer, $450.00. Samantha Stew, P.O. Box 436, Elkview, 25065; 925-4675.

Reg. Hereford 3-yr. bull, bw, approx. 1,000 lbs., $2,400.00. Harold Adams, 1532 Dallas Pike Rd., Triadelphia, 26059; 281-5170.


Case David Brown; yrs. 18½, $540.00. Albert Ross, 5094 Tumbleweed Ln., Clear-

fork, 26605; 530-6636.

Bush hog, 28½, rotary cutter wheel grain cutters, $1,800.00. Jim 1300, rear mounted bar mower, $800.00. Albert Ross, 5094 Tumbleweed Ln., Clearfork, 26605; 530-6636.


Hay bale winder, $300.00. Ed Fudgen, 1471 Bingham Rd., Worthington, 26591; 526-2717.

Black heifers bred to black purebred angus

heifers, good breeding rebuilt, $2,500.00. Jim McCoy, 1523 Carter Chart Roads, Sinksvillle, 26222; 892-3990.


Reg. Charolais bulls, $700.00 ea. Guy Freed, 326 Roberts Dr., Parkersburg, 26104; 481-2935.

Reg. Limousin, Lim Flex & Angus yrs. bulls, both black & red, pref & EPD info available, semen available, $500.00. John Sullivan, 2826 Penny Ln., Rhodam, 26511; 765-7705.

Reg. Charolais bulls, $700.00 ea. Guy Freed, 326 Roberts Dr., Parkersburg, 26104; 481-2935.

Reg. Polled Hereford 16-mo. heifers, $1,600.00. Crystal Ebuehanks, 1627 Flatwoods Rd., Ravencliff, 26164; 373-4066.


Bush hog, 28½, rotary cutter wheel grain cutters, $1,800.00. Jim 1300, rear mounted bar mower, $800.00. Albert Ross, 5094 Tumbleweed Ln., Clearfork, 26605; 530-6636.


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Reg. Polled Hereford 16-mo. heifers, bred to reg. Angus bull, $1,200.00. Kinney Fie-

ld, 216 Malcolm Rd., Barboursville, 25504; 690-0126; 638-3321.

Reg. Charolais bulls, $700.00 ea. Guy Freed, 326 Roberts Dr., Parkersburg, 26104; 481-2935.

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Reg. Charolais bulls, $700.00 ea. Guy Freed, 326 Roberts Dr., Parkersburg, 26104; 481-2935.
Roane Co.: 22.9 A. w/house, cellar, workshop, barn, chicken house, water well, free gas, free electricity, farm buildings, 2 miles to 1-79, $45,000. Linda Bailey, 653 Robinson Run, Walton, 25286; 577-6938.  
Roane Co.: 6.5 acres, formerly a tabacco, dairy & poultry farm, municipal water is available, bottom land suitable for cattle crops or other farming, woods, $100,000. Sherry Hill, 2120 chilli Rd., Chapmanville, 25508; 655-3968.  
Putnam Co.: 15.5 A. house, barn, hayfield, 10 A. fenced fields, 5 A. woods, free gas, 2.5 miles from I-64 & Rt. 37, $35,000. Robert Hunt, 438 Ches Wali Rd., Scott Depot, 25560; 636-3968.  
Greenbrier Co.: 80 A. house, well, barn, outbldgs., pasture, 60 A. fenced, 80 A. woods, $525,000/obo. Elza Thomasson, II, 2744 Ben Halleys, water well at barn & at the house, septic, dug well, 10 miles to mall. fenced pasture w/26218; 924-6190.  
Putnam Co.: 210,000. Shirley Rhodes, 8381 Parkersburg Rd., Waverly, 25494; 392-5231.  
Jackson Co.: 26.6 A. w/house, garage, cellar, pasture, woods, the house, good for other farming, woods, $100,000. Sherry Hill, 2120 chilli Rd., Chapmanville, 25508; 655-3968.  
Jackson Co.: 34. A. completely fenced, pasture, woods, natural springs, minorities, 80 A. woods & bottom lands available, $125,000. Shirley Rhodes, 8381 Parkersburg Rd., Sandyville, 25275; 273-6262.  
Upshur Co.: 6.6 A. more pasture, completely fenced, more pasture than woods, hay, barn, garage, caret. well & city water, $20,000. Ray Sniker, 1576 Indian Camp Rd., Frenchcreek, 25514; 393-6406.  
Cabell Co.: 50 A. +/- w/house, outbuildings, pasture, garden, woods, 1/3 mineral rights, hand dug, 10 miles to town, water well & elec., private, $23,000. Jack Stickler, Rt. 2, Box 528A, Milton, 25541; 538-5349.  
Jackson Co.: 142 A. w/house, barn garage, cellar, pasture, woods & bottom lands, free gas royalties, water well at barn & the house, septig, $525,000. Kevin Thomasom, Ill, 2744 Ben Halleys, water well at barn & at the house, septic, dug well, 10 miles to mall. fenced pasture w/26218; 924-6190.  
Jackson Co.: 34. A. w/house, barn, outbldgs., 10 A. fenced hay fields, $125,000. Shirley Rhodes, 8381 Parkersburg Rd., Waverly, 25494; 392-5231.  
Jackson Co.: 34. A. w/house, barn, outbldgs., 10 A. fenced hay fields, $125,000. Shirley Rhodes, 8381 Parkersburg Rd., Waverly, 25494; 392-5231.  
Jackson Co.: 34. A. w/house, barn, outbldgs., 10 A. fenced hay fields, $125,000. Shirley Rhodes, 8381 Parkersburg Rd., Waverly, 25494; 392-5231.  
Other farm land: 35.5 A. w/house, barn, hay, $125,000. Shirley Rhodes, 8381 Parkersburg Rd., Waverly, 25494; 392-5231.  
Ole. B. Pike, 1230 Snow Road, Lincoln, 25572; 432-2022.  
John H. Wilson, 2304 Snow Road, Lincoln, 25572; 432-2022.  
Ole. B. Pike, 1230 Snow Road, Lincoln, 25572; 432-2022.  
Stokes Co.: 210,000. Shirley Rhodes, 8381 Parkersburg Rd., Waverly, 25494; 392-5231.  
Cabell Co.: 50 A. +/- w/house, outbuildings, pasture, garden, woods, 1/3 mineral rights, hand dug, 10 miles to town, water well & elec., private, $23,000. Jack Stickler, Rt. 2, Box 528A, Milton, 25541; 538-5349.  
Jackson Co.: 142 A. w/house, barn garage, cellar, pasture, woods & bottom lands, free gas royalties, water well at barn & the house, septig, $525,000. Kevin Thomasom, Ill, 2744 Ben Halleys, water well at barn & at the house, septic, dug well, 10 miles to mall. fenced pasture w/26218; 924-6190.  
Jackson Co.: 34. A. w/house, barn, outbldgs., 10 A. fenced hay fields, $125,000. Shirley Rhodes, 8381 Parkersburg Rd., Waverly, 25494; 392-5231.  
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good for horses, cattle, etc., $20/bale. Tim Huffman, 5822 Straight Fork Hamlin, 25523; 524-2670.

Cane mill, 3-roller, made by Chattanoogaw Plow Co., excel. cond., $1,000. Mr. Hughart, 202 Run Rd., Swooth, 24977; 445-5198.

Maremman/Great Dane pups, great family or stock dogs, family raised bonded males & females, vacc./wormed & spayed, $250. Priscilla Irey, 319 Critten Crk. Trail, Pawpaw, 25434; 947-5229; pireys@emailink.net.

Trailer, 8x10 gooseneck, cattle, 16’, new floor, fair cond., $2,200/boho. Nelson Jenkins, 100 Rowan Rd., Sinksville, 24976; 646-6152.

Hay, sq. bales, timothy, orchard grass & clover, top quality, 1 mile sft. Rt. 65, 526.560, Pat Peterson, 10044 Glenn Dale Rd., Cairo, 26337; 904-345-3883.

Hay, 4x4 round bales, in barn, never wet, located in Leon, $20-53.00/bale, Thom Kirk, 112 Woodbend Cove, Winifield, 25213; 586-4116.

Rabbits: California, 3; $45; Chinchilla, 15, mixed; $10/ea. Dawn Knight, 243 Battlesnake Hollow Rd, Charleston, 25306; 881-1866; 8 a.m.-9:35 p.m.; after 5.

Hay, 4x5 round bales, orchard grass, timothy & clover mix, limed/fort, stored inside, $40/bale. James Livingood, 3053 Little Sandy Rd, Bruceton Mills, 26525; 379-1026.


Saddles 2, & a box of tack, $150/each.

Debbie McHenry, 253 Bud Chapman Rd., Leon, 25123; 895-3739.


Acreage: Putnam Co. 106 A. 25% bottomland, 75% woods, 1/2 mile running stream, partial owner financing possible, $185,000; Kanawha Co., 21 A., all util., $45,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Tilt equipment trailer, 82x2, dual axle, 15000GW, mountable with 2, ¾ ton, $1,500; 4x4, round bales, quality mix w/lots of clover, never rained on, in barn, $35/bale. James Livingood, 3053 Little Sandy Rd, Bruceton Mills, 26525; 379-1026.

Hay wagon, 8x16, excel. cond., $500. John Proellochs, 11943 Beacon Hill, Charleston, 25311; wvc90250r13@gmail.com.

ASDR: fenced, ¼ mile rd. frontage, on Rt. 33, may consider partial financing possible, $170,000; Putnam Co., 106 A., 25% bottomland, 75% woods, $2,000. harvesting ben Sullivan, 17 Beacon Hill, Charleston, 25311; wvc90250r13@gmail.com.

IN THE COB, reasonably priced, 1-2 bales

The Market Bulletin

September 2018

Kant A. Leonard, Commissioner
1900 Kanawha Blvd., East
Charleston, WV 25305-0170

U.S. Postage Paid
Permit 80
Charleston, WV 25301

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, garden & artisans of WV.
David Townsend, 289-8619; Townsendproduce@gmail.com.

The Market Bulletin

September 2018

Women in Agriculture Conference
REGISTER NOW!
NOV. 2-3, 2018
OGLEBAY RESORT AND CONFERENCE CENTER
HEELING, WEST VIRGINIA
extension.wvu.edu/conferences/wia

GARDEN CALENDAR
September 2018 Source: WVU Extension Service Garden Calendar

SEPT. 1... Order spring-flowering bulbs.
Seed fall carrots.

SEPT. 3... Plant cressus.
Dig late potatoes.
Turn compost.

SEPT. 4... Renovate lawn or reseed bare spots.
Seed cover crop.
Prepare roof cellar.

SEPT. 5... Aerate lawn.
Save seeds.

SEPT. 6... Plant fall turnips and radishes.
Divide perennials.
Build a high tunnel.

SEPT. 7... Build a cold frame.
Seed carrots in high tunnel/cold frame.

SEPT. 8... Harvest early pumpkins.

SEPT. 9... Do not let weeds go to seed.

SEPT. 10... Harvest early-planted sweet potatoes.

SEPT. 11... Save seeds.

SEPT. 12... Seed fall lettuce in high tunnel.

SEPT. 13... Seed scallions (bunching onions) in a cold frame.

SEPT. 14... Plant garden mums.
Harvest colored peppers.

SEPT. 15... Begin pumpkin harvest.
Seed fall spinach.

SEPT. 17... Begin 14 hours of darkness to turn color of poinsettias.

SEPT. 18... Seed rye and hay for vetch for winter cover crop.

SEPT. 19... Seed lettuce in high tunnel.

SEPT. 20... Repot houseplants.

SEPT. 21... Take a fall soil test from garden and lawn.

SEPT. 22... Plant shallots.

SEPT. 23... Harvest early-planted sweet potatoes.

SEPT. 25... Water young trees and shrubs during dry periods.

SEPT. 26... Seed salad greens in high tunnel.

SEPT. 27... Plant hyacinths.

SEPT. 28... Bring rosemary plants indoors before frost.

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