

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

February 2020

WVDA INSECT MUSEUM ENTOMOLOGIST CURATES COLLECTION



The WVDA's Laura Miller, a taxonomic entomologist or bug researcher, shows off some of the 250,000 insects in the Department's insect museum.

Laura Miller is what you might call the curator of all things creepy and crawly at the West Virginia Department of Agriculture (WVDA). Her official title is Taxonomic Entomologist. That's a fancy name for bug researcher. Miller has been with the WVDA for 25 years and has overseen the Department's insect collection since 2002. Ask her for a tour, and she's more than happy to oblige.

"This is the WVDA insect collection or insect museum," says Miller as she opens the door to a room full of wooden cabinets. "We have about a quarter million insects in the collection. That's a lot of bugs!"

Inside those wooden cabinets are drawer after pull-out drawer filled with dead insects on display.

"For instance, if I open this drawer here, we have some tiny, tiny specimens. It doesn't take much to fill up one of those drawers. Sometimes we'll have several hundred insects in one drawer," she explains.

Bugs are Miller's passion. She's surrounded by them during the work day and her job is a lot like a librarian – only for bugs.

"You know how you organize a library. We kind of do it the same way here," she laughs. "Here there's a section for all the butterflies. There's a section for all the beetles and a section for all the stinkbugs. Then we have drawers for flies and wasps, etc. We organize them in Orders. That's what they're called – major groups are organized into Orders."

With nearly 250,000 specimens, organizing the orders hasn't taken place overnight. In fact, the insect library has been around for decades.

"We have a relatively small collection, but it's a good representation of the insects that occur in the state of West Virginia. Most of the specimens are native to the state. They've come to us through insect survey work conducted by the Department over many, many years."

Other specimens come from outside the Department.

"Sometimes people just bring us insects because they want to know what they are. Sometimes they'll bring something that is very useful. So, we keep the data and deposit those specimens in the collection. This is how the collection has grown throughout the years."

So how do you display a quarter million bugs? There's a science to it all, according to Miller.

"How we prepare them depends on the insect. If it's really tiny, we prepare them by gluing the insect to a little cardboard triangle. First, we put in the pin that supports the triangle and then we glue the insect because it's so tiny you can't put a pin through the specimen. You would completely destroy it," says Miller. "But if you go to the butterflies, insects like that, we pin them through the thorax and the position of the pin depends on each group. The pin is generally going to be toward the top, right side of the insect, but some other insects, like the bumble bees, the pin goes through the center of their thorax."

Once the insects are tagged, they are placed in small cardboard trays or boxes and stored in wooden drawers with glass lids for easy viewing and access. In each of the boxes, you'll find a red pest strip of plastic that plays a big part in keeping this collection intact.

"So, this little red strip is a pest treatment. Each one of the drawers has one. It's to keep live Dermestid insects from feeding on the dead specimens," she explains. "That's one of my jobs, to renew this pest treatment in the drawers once every year or every other year. That kills any live insects that would happen to get into the drawers."

A majority of the insects in the collection are bugs native to West Virginia. However, there are also samples of invasive species like the Spotted Lanternfly and Gypsy Moths that have found their way into certain areas of West Virginia.

"The museum is used for many things. For example,

we have people send us specimens. We're not specialists on every single insect group. So, we use the collection as a reference to compare the specimens," says Miller.

Whether it's an insect that's bugging a homeowner or a gardener with a gripe about a pest, the referrals come straight to the pest identification lab and to the insect library.

"Sometimes we'll get an insect and you'll say, 'I think it's so and so.' You try to identify it as close as you can to a species, but sometimes it's difficult. Insects can be hard to identify. There's so many species of them," says Miller. "What we do is go into the collection, look and see if we have that specimen already identified. It's like checking out a book in a library. We make sure it matches. If you have the specimen, you can put it under the microscope and compare it to the already identified specimen from the collection."

Miller has given tours of the insect museum to Boy Scout troops and hosted school field trips. There are also students, both high school and college, who visit the library while working on projects and papers. Then there are requests to check out certain insects from the collection.

"Researchers will sometimes visit but many times they just contact me to borrow insects. Right now, I just had a request to send several hundred beetles to someone who is particularly interested in several species of them. This person is at another museum – the Carnegie Museum. He's working on the Longhorned beetles."

Miller carefully boxes up the bugs and sends them off in the mail. After a researcher is done with them, they'll be sent back.

For more information on the WVDA insect museum or a tour, contact Laura Miller at lmiller@wvda.us.

CWD Research Funding Long Overdue

In December, I had the opportunity to speak to the U.S. Senate Committee on the Environment and Public Works on an important issue facing our country, Chronic Wasting Disease (CWD). This disease is discussed scarcely and understood even less, so you may not have heard of it. CWD is a contagious neurological disease that affects cervids, elk, deer and moose. It causes a degeneration of the brain in infected animals resulting in emaciation, abnormal behavior, loss of bodily functions and possibly death. This disease can move slowly through deer populations putting at risk traditional hunting grounds, as well as captive cervid farms, which together bring \$40 billion to the United States every year.

Under the direction of Senator John Barasso, the U.S. Senate has approved America’s Conservation Enhancement Act which will improve many of the programs that protect our wildlife. Within the bill is a section that establishes a CWD Task Force that will foster cooperation between federal, state and non-governmental partners to further research surrounding the disease. Even though CWD was first found in the United States in the 1950s, we still understand little about how it spreads resulting in implementation of poor policy to tackle, contain and control the disease.

With very little funding for research, it is no wonder we lack many conclusions in the science surrounding CWD. This means policies in place are based on emotions, not sound judgments. It is important to point out any additional studies on this prion-related disease will add value for research of known human diseases and other domesticated livestock. Regardless, all policies, especially those on agricultural operations, must be fact-based which ensures certainty within the market. Funding being appropriated towards the research of this deadly disease is a measure that is long overdue.

Many states operate under laws and regulations much different from one another. In West Virginia, captive cervid farms are regulated by the West Virginia Department of Agriculture (WVDA). These farms raise whitetail deer and elk, plus exotic reindeer and fallow deer. Wild whitetail deer and elk populations are regulated by the West Virginia Department of Natural Resources (DNR). While the WVDA and DNR work closely together on many projects, we sometimes disagree on what the goal is surrounding CWD. As part of my testimony, I asked for a representative from a state agency overseeing farmed cervid programs be included in the CWD Task Force, which was granted.

It may be a while before we are confident with a

live test for CWD, but we can use simple techniques to slow the spread. This includes furthering education and communication programs. My staff and I are already working with the WV Deer Farmers Association to encourage their members to bury all captive cervids deep enough out of the reach of potential scavengers. A similar request has been made to the Department of Highways for cervids hit on roads. The time of pointing fingers and reacting with emotions is long past. We must work together to find real policy solutions that protect traditions and grow agriculture for future generations.

In the meantime, deer farming is an opportunity to diversify our economy and potentially use land that is no longer viable. I understand the concerns surrounding these operations, but West Virginia has never had a farmed deer test positive for CWD. Therefore, policy should seek to find balance between protecting our wild herds and allowing new businesses to develop. I am hopeful the federal government will be able to bring all the stakeholders together to further research and work towards sound solutions.



Kent Leonhardt, Commissioner of Agriculture

UNDERSTANDING FSMA PRODUCE SAFETY RULES – WORKER HEALTH, HYGIENE AND TRAINING

In this article, we will continue to simplify some of the ‘seemingly complex’ food safety requirements under the FDA’s Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR), to help raise awareness of and encourage action in managing food safety risks. These articles are meant to help you to be more proactive rather than reactive by focusing on high risk food safety areas and identifying hazards within your individual operations. Please remember, however, these articles do not replace attending a food safety training course to learn about the ‘whole-farm’ approach to managing food safety risks. These trainings are available in WV through the WV Food Safety Training Team. In the January issue of the Market Bulletin, we provided details on standards for the PSR Agriculture Water Rule. In this article, we will examine the standards for Worker Health, Hygiene and Training – Subpart D of the FSMA PSR.

The PSR (subpart D) outlines the minimum standards for health, hygiene and training programs for farm workers. Contamination of fresh fruits and vegetables on the farm may occur when pathogenic microorganisms (bacteria, viruses or parasites) are transferred from a person, animal or food contact surface to fresh produce from the workers’ hands, clothing, footwear, equipment or tools. For example, ill persons or persons using improper hand-washing techniques may transfer these disease-causing microorganisms to produce or food contact surfaces, which may contaminate produce and result in food illnesses when that food is later consumed. Training is an effective way to communicate and remind workers of contamination risks and to provide education on ways to minimize those risks.

The key requirements of the worker health and hygiene Subpart-D in the PSR starts with having a designated ‘on-farm food safety person’ that is required to complete a standardized produce safety course. Currently the only FDA approved produce safety course is the Produce Safety Alliance (PSA) Grower Training, currently offered by the WVFSTT – see <http://epay.wvsto.com/WVU/WVUANREvents/Default.aspx> for more course details and schedule. This food-safety designate is responsible to subsequently train all farm workers (that are in contact with produce or food-contact surfaces) to follow good health and hygiene practices and to identify and reduce health and hygiene risks on the farm. Eligible farm workers must be trained at least once during the growing season, and trainings must be supervised by the ‘food-safety designate’. A proper farm-worker train-

ing should cover best practices for managing personal health and hygiene, contact with animals, use of gloves, wearing of jewelry, use of tobacco and gum, worker illnesses and injury. Workers must also be trained to identify potentially contaminated produce (such as produce contaminated with droppings or dropped produce) and potentially contaminated food contact surfaces (such as tables, harvest containers, tools and equipment) and how to best manage these situations to avoid further contamination. These best practices are covered in depth during the PSA Grower Training provided by the WVFSTT.

Additional requirements under the PSR Subpart-D specify that farms must provide all workers with toilets, hand-washing stations and designated break area(s) to help them comply with health and hygiene requirements. Toilets and hand-washing stations must comply with OSHA (Occupational Safety and Health Administration) standards, and must have toilet paper, soap, potable water, disposable or single-use towels and container(s) to catch gray-water, as well as garbage cans and first-aid kits. These areas must be serviced regularly, depending on frequency of use, and supplies must be monitored and replaced as required. Proper signage is a good food safety practice as it continuously remind farm workers of using proper health and hygiene practices. Visitors to the farm must be made aware of the farm’s policies regarding health and hygiene practices to prevent contamination of produce and food contact surfaces. Proper signage at strategic points and a guest sign-in sheet with health and hygiene requirements may be useful in this regard.

Records are an important tool to document that proper health and hygiene practices are being implemented on the farm for food safety compliance. It is recommended to keep records of all worker trainings; monitoring and restocking of toilets, hand-washing stations and break-areas; and all reports and follow-up actions relating to worker illness and injuries. As a best practice, all records must have the following information: name of farm, name of record, date and time of activity, name of person completing activity, what action was taken and materials used, signature of person completing task and signature of ‘food safety delegate’.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu to register for a Grower Training Course today to learn more about this and other required trainings for farm-workers to comply with food safety requirements.

Funding for this article was made possible, in part, by a grant from the Food and Drug Administration, United States Department of Agriculture. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.

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 Email wvgrown@wvda.us or visit our website at agriculture.wv.gov for application packet.

From the VET

Gastrointestinal Parasite Resistance

Gastrointestinal parasite resistance to nearly all available dewormers has been a longstanding management issue for livestock owners. Production losses can be significant for the producer. Pasture management, dewormer use and animal management have all been strategically used to aid in prevention and control of gastrointestinal parasitism. Differences in climate, species and genetics also influence resistance. Signs of parasitism include loss of body condition, rough hair coat, diarrhea, bottle jaw, pale mucous membranes (eyelids, gums) and death. Producers are strongly encouraged to work with a large animal veterinarian to develop a health management plan designed specifically for their production needs. For current information on gastrointestinal parasite resistance in livestock, explore: <https://www.wormx.info/>; <https://www.beefresearch.ca/research-topic.cfm/internal-parasites-50>; <https://extension.psu.edu/managing-resistant-parasites-in-horses>.

GARDEN CALENDAR

FEBRUARY 2020

Source: WVU Extension Service

- | | | | |
|---------------|---|---------------|---|
| FEB 1 | Harvest overwintered vegetables. | FEB 17 | Seed peas (outdoors) south of U.S. Rt. 60. |
| FEB 3 | Order herb seeds. | FEB 18 | Prune blueberries, raspberries, blackberries and fruit trees. |
| FEB 4 | Apply lime fertilizer. Order fruit trees. | FEB 19 | Seed cabbage (indoors). Plant Irish potatoes in high tunnel. |
| FEB 5 | Build a high tunnel. | FEB 20 | Seed onions and greens in cold frame or low tunnel. |
| FEB 6 | Seed head lettuce (indoors). Order blackberry and raspberry plants. | FEB 21 | Apply lime sulfur to blueberries. Prune blueberries |
| FEB 7 | Build a low tunnel or cold frame. | FEB 22 | Apply dormant oil spray to fruit trees. Prune deciduous trees and shrubs. |
| FEB 8 | Seed leeks (indoors). Seed cauliflower (indoors). | FEB 24 | Mow asparagus ferns. |
| FEB 10 | Clean dust from houseplants with damp cloth. | FEB 26 | Presprout seed potatoes. |
| FEB 11 | Seed celery (indoors). | FEB 27 | Build a raised bed garden. |
| FEB 12 | Seed leafy salad greens in high tunnel. | | |
| FEB 13 | Start a kitchen herb garden. Prune grapes. | | |
| FEB 14 | Seed broccoli (indoors). | | |
| FEB 15 | Seed collards (indoors). Order seed potatoes. | | |

February Feast!

For many, one of the joys of having a garden is canning or freezing fresh fruits and vegetables and then pulling them out to eat in the heart of winter. It's a reminder of the summer gone by and a new growing season approaching. February can be downright dismal at times. Try one of these recipes this month, and it will cheer up even the gloomiest of days! If you have a recipe you'd like to share with us, send it to marketbulletin@wvda.us.

Chicken Pot Pie

¼ cup butter	2 cups lower-sodium chicken broth
1 small onion, chopped	2/3 cup half-and-half cream
3 celery ribs, chopped	salt and ground black pepper to taste
3 carrots, chopped	3 cups cooked chicken, cut into bite-size pieces
2/3 cup frozen peas	1 (16.3 ounce) can refrigerated flaky-style biscuits
3 tablespoons chopped fresh parsley	1 egg yolk, beaten
¼ teaspoon dried thyme	1 tablespoon water
¼ cup all-purpose flour	

Preheat oven to 350 degrees F.

Melt butter in a skillet over medium-low heat, and cook the onion, celery and carrots until the celery and carrots are tender, about 15 minutes, stirring occasionally. Stir in peas, parsley, thyme and flour, and cook, stirring constantly, until the flour coats the vegetables and begins to fry, about 5 minutes. Whisk in chicken broth and half-and-half, and cook until the sauce is thick and bubbling. Season to taste with salt and black pepper, and mix in the chicken meat.

Transfer the chicken, vegetables, and sauce into a 2-quart baking dish. Arrange biscuits on top of the filling. In a small bowl, beat egg yolk with water; brush egg yolk on the biscuits.

Bake in the preheated oven until the biscuits are golden brown and the pie filling is bubbling, 20 to 25 minutes. Let rest 10 minutes before serving.

Soft Ginger Cookies

2 1/4 cups all-purpose flour	3/4 cup margarine, softened
2 teaspoons ground ginger	1 cup white sugar
1 teaspoon baking soda	1 egg
3/4 teaspoon ground cinnamon	1 tablespoon water
1/2 teaspoon ground cloves	1/4 cup molasses
1/4 teaspoon salt	2 tablespoons white sugar

Preheat oven to 350 degrees F. Sift together the flour, ginger, baking soda, cinnamon, cloves and salt. Set aside.

In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.



Cabbage Jambalaya

- 1 pound ground beef
- 1 pound smoked sausage, cut into 1/4-inch slices
- 1 onion, chopped
- 3 stalks celery, chopped
- 1 clove garlic, chopped
- 1 medium head cabbage, chopped
- 1 (14.5 ounce) can stewed tomatoes
- 14 1/2 fluid ounces water
- 1 cup uncooked rice
- 1 pinch garlic salt, or to taste

Combine ground beef, smoked sausage, onion, celery and garlic in a large stock pot over medium-high heat. Cook and stir until beef is evenly browned, about 5 minutes. Stir in cabbage, tomatoes, water and rice. Season with garlic salt.

Bring to a boil; reduce heat to low. Cover and cook, stirring once, until rice is tender, 35 to 40 minutes.

WINTER FARMERS' MARKET WILL CHEER UP CHARLESTON AREA

The Winter Blues Farmers' Market will once again fill the Charleston Coliseum and Convention Center with many of the Mountain State's top specialty food products, along with plenty of fresh produce and meats. The date to put on your calendar is Saturday, Feb. 22, from 1-5 p.m.

Admission to the event is free, but visitors should bring plenty of cash. There's no guarantee every vendor will be able to take cards; however there are ATMs on the premises.

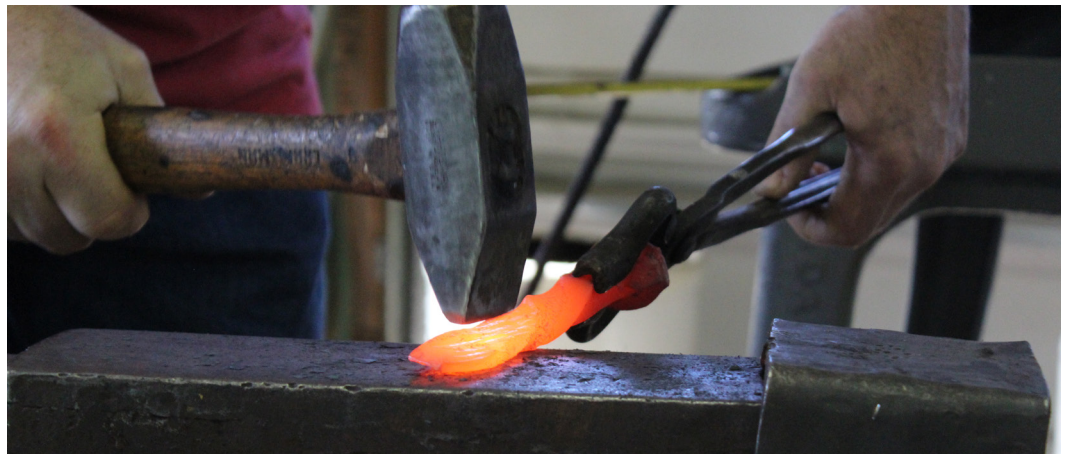
Dozens of vendors and thousands of customers have turned the Winter

Blues market into one of the premier winter events in West Virginia's Capital City. Many of the vendors provide samples, and other ready-to-eat food items will be for sale during the event.

Interested vendors should be sure to have their applications returned no later than Feb. 14. Vendor cost is \$75 for a 10' x 10' booth, which includes an 8' table. Applications and other information are available at <https://agriculture.wv.gov>.



Veteran of the Month: Kevin Burkman



Growing up in a big city, Kevin Burkman always dreamed of a quieter life. After a 28-year career in the military, including seven years in Iraq and Afghanistan, Burkman found the perfect spot. It's a peaceful six and a half acre spread on top of a hill near Parkersburg where he's raising his children along with two donkeys, three goats, assorted chickens and a handful of honeybee hives. Burkmerica Farm and Field is more than just a farm, it's a place to help those who have helped all of us.

"I've always wanted to own a farm. Farming is noble," said Burkman. "Nowhere in the world do you have to have a more rounded understanding of everything. You've got to be an alchemist, a chemist, a mathematician, understand the weather and sciences. You've got to be your own veterinarian. I think it's the backbone of our society; it's all about hard work."

Burkman took a slightly round-about way to where he is today. He dropped out of high school in the 10th grade, got his GED and worked odd jobs until his 18th birthday when he joined the U.S. Navy.

"Some folks can turn that into a negative and use it as a crutch to explain why they're failing in their lives. I didn't. I chose it to be a catapult to become an overachiever," explained Burkman. "I made 10 long term goals and 10 short term goals and carried them around in my wallet and checked them off as I went."

The first on the list was to become a nuclear power plant component welder for the Navy.

"I dove into it head-first and took out of it what I could. I learned metallurgy, welding, pipefitting, bending tolerances, different types of metal and then applied it. I earned my journeyman and got out of the Navy and went right into the Army."

He spent the next 24 years working his way through the ranks while earning his bachelor's, masters and doctorate degrees and honing his skills as a blacksmith. When he left the Army in 2015, he had achieved all but one of his 10 long term goals – becoming a millionaire by the age of 50. He's ok with not meeting that milestone. Instead this WV Vets to Ag member has a new goal- helping other veterans deal with Post Traumatic Stress Disorder (PTSD) by getting them into his shop and hammering out their issues in front of a forge.

"Blacksmithing helps because it's giving them something to work with their hands and giving them a challenge to manipulate something. Taking something you've found on the ground and turning it into something that's beautiful, being able to do that is a reward and it's something practical you can use to identify with," stressed Burkman.

He's working with wounded warriors on the basic skills of blacksmithing. He says he understands what they're going through.

"This past December, I had one of the worst flashbacks I've ever had in 30-something years.

I never had one this bad, and it shook me to my core. So, I can now relate even more than I think I ever thought of before," explained Burkman.

He says the metal he uses and the veterans he works with are a lot alike.

"You're taking this rusty piece of metal that used to be bright, brilliant and sharp, and for some reason it was cast out there on the side of a railroad track or in a dumpster. Now we're going to make something out of it. We've got to heat it up. We have to beat it up and stretch it out and hammer it down, make it into something. And when we're all done with it, it's something that's beautiful again."

Burkman hopes his veteran classes can find hope and healing with blacksmithing tools in hand.

"There are some people who lose their identity and their purpose once they take that uniform off. How do they reidentify themselves? How do they rebrand themselves? Hopefully I can help them figure that out," said Burkman. "If you can make those little connections with a vet, somebody that's struggling, that's worth it."

If Burkman's name sounds familiar, you might have seen him and his work on season seven of the History Channel's "Forged in Fire" where he came in second place. You can check out his Facebook page at Burkmerica Custom Designs or log on the WVDA YouTube channel to see a video of him at work in his shop.

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AD DEADLINES

March 2020 . . .

Phone-In ads for the **March** issue must be received by **12 noon on Thursday, February 13.**

Written ads for the **March** issue must be received by **1 p.m. on Friday, February 14.**

April 2020. . .

Phone-In ads for the **April** issue must be received by **12 noon on Thursday, March 12.**

Written ads for the **April** issue must be received by **1 p.m. on Friday, March 13.**

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

Apiary Sales

Honeybees, 5-frame nucs w/overwintered queen; 2 deep frames of current queen brood; 2 deep frames of honey/pollen/brood; 1 frame of foundation for expansion, \$185. Rich Varian, 753 Dolly Lane, Dryfork, WV 26263; 866-2100.

Apiary Events

Barbour Co. Beekeepers Assoc., *Monthly Meeting* 4th Thursday, 7 p.m., Barbour Co. Fairgrounds, Quonset Hut, Belington, WV
Contact Ben Fancher, benfancher@gmail.com.

Clay Co. Beekeepers Assoc., *Monthly Meeting with beginning & intermediate*, 2nd Monday of Month, 6 p.m. Big Otter Comm. Bldg., Big Otter, WV
mconley@cnpapers.com.

Highland Apiculture Assoc. Randolph Co. Beekeepers Club, *Monthly Meeting*, 4th Monday of Month, 6:30 p.m.

Randolph Co. Agriculture Ext. Office. Bldg., Elkins, WV
Phyllis Gainer-Varian, 940-2330.

Kanawha Co. Beekeepers Assoc., *Meeting*, January 23, 10:30 a.m.-1 p.m., St. Albans Library.

Marion Co. Beekeepers Assoc., *Meeting*, 4th Thursday, 7 p.m., Eldora United Methodist Church, Debbie Abel, 633-5647; deb.abel53@yahoo.com.

Monongalia Co. Beekeepers Assoc., *Beginners Beekeepers class*, Feb. 29; March 7 & March 14, 10a.m.-2 p.m., you must complete all 3 days, \$50/person; \$70/couple, 270 Mylan Park, Morgantown, WV, Contact Debbie Martin, 367-9488; debbiez7@yahoo.com.

Monongalia Co. Beekeepers Assoc., *Monthly Meeting*, 1st Tuesday, 6 p.m.-8 p.m., 270 Mylan Park Morgantown, WV, Contact Debbie Martin, 367-9488; debbiez7@yahoo.com.

North Central WV Beekeepers Assoc., *Monthly Meeting*, 3rd Monday, 7 p.m., Harrison Co. Parks & Rec. Cntr.

Clarksburg, WV., Contact Hudson Snyder, 641-7845.

Potomac Highlands Beekeepers Assoc., *Monthly Meeting*, 3rd Thursday, 7 p.m., Bank of Romney Community Cntr., Romney, WV, Contact Kirby Vining, 212-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., *Monthly Meeting*, 3rd Thursday, 7 p.m., Preston Co. Ext. Office, 344 Oak St. Kingwood, WV., Contact Heather Akers 435-9009; galgonewv@aol.com.

Tri-State Beekeepers Assoc., *Monthly Meeting*, 3rd Thursday, Feb., 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, WV, Contact Steve Roth; stroth29201@comcast.net.

West Central Beekeepers Assoc., *Monthly Meeting*, 4th Saturday, 1 p.m., Commission on Aging Bldg. 110 Madison Ave., Spencer, WV, Contact Paul Krashoc, 364-8408; mapakrasht@yahoo.com.

WV Beekeepers Assoc., *Spring 2020 Conference*, March 20-21., Randolph County AFRC.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2214.

Cattle Sales

Reg. Hereford 10-mo. -11-mo. bulls, Empire 359C, Sheyenne, Worldwide, Victor 719T, Victor

33Z, Hutton & Small-Town Kidd blood, \$1,300/up; reg. Hereford 8-mo. -10-mo. heifers, good blood, \$1,400/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Reg. Black Hereford: 18-mo. -20-mo. bulls, \$1,800/up; 20-mo. heifers, \$1,500. Stephen Dille, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

Black Angus: 3-yr. bull, Rainmaker & Rito blood, very easy calving, excel. disp., \$1,250; 1-yr. bull, sire & dam reg., good disp., ready for spring breeding, \$1,000. Donald Eye, 916 Jennings Rd., Hendricks, 26271; 866-4505.

Jersey/Angus 2-yr. steer, ready for beef, pasture raised, \$1,000. Mannie Fisher, 1831 Hokes Mill Rd., Ronceverte, 24970; 992-4663.

Reg. Angus, Limousin & Lim-Flex 2-yr. & yrlg. bulls, all BSE, perf. & EPD info. avail., calving ease w/good disp., \$2,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontiernet.net.

Reg. Black Angus, Sim Angus & Balancer, sired by Complete, 100X, Total Prophet bulls, \$2,000; heifers, \$1,500. John Hedrick, 4048 War Ridge Rd., Wayside, 24985; 573-5991; bjhvpv-farm@aol.com.

Pure Black Angus 12-mo. -36-mo. heifers, open & exposed, \$900; 5-yr. -10-yr. cows & cow/calf prs., \$1,100/up, all good disp. & grass fed only, some reg. Scott Kiddle, 183 Milligan Crk. Lane, Lewisburg, 24901; 904-1405; milligan-creekfarms@yahoo.com.

DeBruycker Charolais/Predestined Angus cross heifers, \$850/up. Dean Miller, 1132 Annamoriah Rd., Creston, 26141; 354-6642.

Reg. Angus bulls, AI sired by Fortress, Resistol & Discovery from AI sired dams, perf. tested, DNA profiled & complete BSE, \$2,000/ea. Greg Moore, 828 Maple Lick Rd., Bridgeport, 26330; 629-1589.

Reg. Black Angus 4-yr. -5-yr. cows, pasture exposed, good genetics; 2 purebred, bulls, low bt. wt. all \$1,500/up. Melville Moyers, 11779 US Hwy. 33 W., Normantown, 25267; 354-7622.

Reg. Black Angus 18-mo. & older bulls, \$2,000/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-9851; jfodell@frontiernet.net.

Reg. Black Angus 2-yr. bull, proven low bt. wt., calving ease, \$2,000. James Rowe, 5196 Malcolm Rd., Barboursville, 690-0126; 638-3321; evenings.

Jersey 8-mo. heifer, \$500. Ann Sandor, 260 Rogers Rd., Independence, 26374; 290-8008.

Reg. Black Angus 13-mo. -15-mo., sired by Rito 2G84, reg.#17185392, calving ease genetics, easy handling, excel. disp./EPDs, \$1,500/up. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 363-5757.

Simmental & Sim/Angus bulls, thick, deep bodied, work great on Angus cows, CCR Boulder, Premier Power, Heavy Hitter Excluding & more, \$3,000-\$3,500. Zachary Teter, 5315 Back Rd., Beverly, 26253; 704-9555.

Reg. Polled Hereford bulls, calving ease, \$1,800/up. Jim Westfall, 1109 Triplett Rd., Spencer, 25276; 377-1247.

17TH ANNUAL GENETIC ALLIANCE BULL SALE

March 14; 1 p.m.
Pendleton Co. Comm. Bldg, Franklin wv,
Selling 70 perf. tested, breeding age,
Angus, Simmental & Herford Bulls
John McCoY, 668-1751;
Tom Simmons, 668-0647.

Equipment Sales

No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.

AC 333, 4-row no till corn planter, rebuild fert. boxes, air operated, lots of plates for other crops, good cond., \$1,600. Roger Collins, 2684 Leading Crk. Rd., Big Springs, 26137; 354-7744.

MF sm. disc set, self-driven, \$300; Ford, 501, mowing machine, \$400; 2 flower rakes, \$200/ea. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Farmall '53 cubs w/5 pieces of equip. and

tractor, \$2,800. Larry Dent, Rt. 2, Box 631, Milton, 25541; 743-9889.

Kubota, '10, L3400, hyd. stat. trans., 4 WD, foldable ropes, end loader, 290 hrs., excel. cond., garage kept, \$17,000. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 417-5257.

Kuhn hay tedder, 4-spool, \$800; brush hog disc mower, 7', \$1,500, all barn kept. Donald Eye, 916 Jennings Rd., Hendricks, 26271; 866-4505.

JD: drop lime spreader, \$400; 2-row planter, \$200, MF 383, 80 hp, \$5,000; NH 55 hay rake, \$650. Oakey Eye, 118 Mill Run Rd., Hendricks, 26271; 866-7476.

JD '52 MT w/factory wide front axle, 6' side cutter bar, all in excel. cond., \$2,500. Carroll Gum, 190 Freemans Crk. Rd., Camden, 26338; 269-1973.

Case Int'l 385 tractor w/Simms cab, has heat, 2 WD, 39 PTO, rear tires 95%, a hyd. outlet, 2,700 hrs., all gauges work, excel. cond., \$8,250. David Mallatt, 852 Little Georgetown Rd., Hedgesville, 25427; 582-3986.

Ford 5030, 4 WD tractor, loader, ps, dual cab w/heat/ac, 75 hp, 2,900 hrs., \$2,500; Case, diesel tractor, ps, roll bar & canopy, good rubber, 65 PTO, external hyd., hrs. unknown, \$5,000. Lewis Martin 83 Glen Haven Dr., Bridgeport, 26330; 203-1962.

David Bradley 91757560, walk behind tractor, original tires, includes snow plow, garden plow, disc, cutter mower, cultivator, layoff plow. Roy McCallister, 3079 Woodward Dr., Charleston, 25312; 744-3575.

Krone KR 125, 4x4, round baler; KS355 Rotary rake; AM 2435 disc mower; Taarup 7120 bale wrapper; Stoll bale hugger; Da Ros A2G tedder, all good cond., purchased new, garage kept, \$21,000/all. Steve Montoney, 157 Warcamp Lane, Harman, 26270; 227-4461.

Pig pole, excel. cond., \$75; scraper blade, 5', \$100. Donald Rollison, 341 Memory Lane, Millstone, 26261; 655-9923.

JD 4010 tractor, runs good, \$8,500. Debra Sayre, 14390 Sand Hill Rd., Letart, 25253; 895-3319.

Case 995 tractor, diesel w/cab, new paint, low hrs., runs great, \$6,000; Belarus 572 tractor, 4 WD w/cab & front-end loader, bucket & set of forks, 12 volt starter, runs good, \$8,000. John Shaffer, 416 Stone Hollow Rd., Tunnelton, 26444; 892-4627.

JD '14 100 hrs., 4x4, 65 hp, cab w/heat/ac, \$42,000; MF 230, good cond., \$6,000, both diesel tractors; Kubota '08 tractor, 900 hrs., 70 hp, good cond., \$20,000; NH 256 rake, good cond., \$3,000. Charles Smith, 27 Gavley Turnpike, Flatwood, 26601; 765-9644.

JD: '86 2440 tractor 2-WD, open station, 60 hp, 4 cyl., diesel engine, 6,000-7,000 hrs., 8-speed trans. w/high/low, \$7,800; front weight bracket fits most 20, 30, 50, 55 tractors, \$120; suitcase wts., 100 lbs., \$110/ea. Vern Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633.

Equipment Wants

Scraper blade, 7' or 8'; for 2625, 4 WD, 65 hp tractor; lime spreader that will spread a fine line, both pull behind; quick attach forks for a MF 2625 4 WD tractor, must be heavy duty. Terry Daniel, P.O. Box 27, Fairdale, 25839; 934-5471.

Drum mower, 5', w/o hyd. lines. Curtis Grant, 1494 River Dale Estates, Winfield, 25213; 586-4823.

Front end loader for MF, 1440, 4 WD tractor. Robert Monroe, 2483 N. Oak Rd., Williamstown, 26187; 375-4606; no calls after 9 pm.

Kubota L4200 GSTCA tractor w/cab, low hrs. Willaim Packensmith, 343 The Main Hill, Romney, 26757; 822-3953.

Farm Sales

Advertisements for land **MUST** be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland 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 hunting land, commercial or city properties **CANNOT** be accepted.

Fayette Co.: 105 A. w/house, 10 A. hay field, 20 A. pasture, fenced w/barb wire & elect., streams, well, septic, 2-story barn, equip. shed,

pond, woods, other bldgs., on state-maintained rd., \$229,000/obo. Ronald Shawver, 17498 N. SR 20, Meadow Bridge, 25976; 484-7140.

Farm Wants

Want a farm w/house, barn, good water supply, needs to have some pasture, near Morgantown, must be within 2 hrs. of Pittsburg, PA. Ronald Shawver, 17498 N. SR 20, Meadow Bridge, 25976; 484-7140.

Goat Sales

ADGA & **AGS** reg. Dwarf Nigerian: beautiful tricolor buckling & black/white buck, both polled; doelings, tan, shabby & tri colored, yrlg. to - 5-yr. does, all blue eyed, current CD&T & worming, \$2000. Carol Burns, 138 Beulah Hill Rd., Elizabeth, 26143; 275-1122.

ABGA, reg. open & exposed does, \$500/up; commercial 5/19 bucklings, \$350. Tim Huffman, 5822 Straight Fork, Hamlin, 25523; 524-2670.

Kiko 9-mo. billy, \$250. Jeremy Vance, 827 Dice Rd., Harman, 26270; 704-7667.

Hog Sales

Boar, 4-yr., black, \$350. John Barbaggio, 3449 Uler Rd., Newton, 25266; 565-4055.

Yorkshire/Hampshire 3-mo. pigs, \$70. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

Boar/Nubian cross, 10 nannies, 5 wethers & a billy, \$2,000/all. Gerald McBride, 1218 Browns Crk. Rd., Welch, 24801; 436-4424.

Horse Sales

AQHA '18, chestnut fillys, Zanparbar, Hancock, Twoeye Jack, \$1,400/ea. Larissa Elschlager, 2024 Middle Ridge Rd., Waverly, 26184; 679-3446.

Stud ponies, 2, colts & 2, grown, \$150/ea./or trade. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

<p>VALENTINES HORSBACK RIDING CAMP Feb. 15; 10 am-2 p.m. Fiesta Farm, 250 McNabb Dr., Elkview, WV, 25071 Lexi Bragg, 741-5911.</p>

<p>INDOOR ARENA HORSE RIDING & DAY CAMP Meadow Dream Farm, 359 Meadow Dream Lane, Nitro, WV Georgia Marrison, 552-3542;</p>
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Job Sales

Horse boarding, \$350/mo. Kimberly D'Arco, 194 Homestead Lane, Charleston, 25312; 984-0950.

Plant Sales

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.
Seeds: Creasy green seed, \$2/tbsp., plus SASE. Denny Canterbury, 2875 Seneca Trail S., Ronceverte, 24970; 645-6370.

Old time Logan Giant bean seed, been in the family for over a 100 yrs., \$12/100, ppd. Terry Daniel, P.O. Box 27, Fairdale, 25839; 934-5471.

Seeds: old-time fat man, Logan Giant, Rattlesnake, brown & white half runner pole bean, more, \$13/100 seed, all tested for germination. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com.

Tobacco seed: W.Va. Mtn. grown burly, germination tested, incl. growing instruction, \$4/tsp. \$6/2 tsps. \$8/3 tsps.; all plus first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

Plant Wants

Heritage bean sees: fresh & dry bean varieties from across Appalachia, please provide a short history of the variety if possible. Lewis Jett, WVU, Ext. Specialist-Horticulture, G215 Agriculture Sciences Bldg., Morgantown, 26506; lewis.jett@mail.wvu.edu.

Early white bush bean seed. Gary Sanders, 826 Left Fork Lick Crk Rd., Danville, 25053; 369; 6073.

Poultry Sales

Roosters 1-yr., 6-mo., 3-mo.; Pure Buff Orpingtons, 3; Buff Orpingtons cross, 5; Light Brahma cross, free, you pick up. Denise Binion, 575 Smith Rd., Flemington, 26347; 669-0247; dbinion@gmail.com.

Red Star 8-mo. laying hens, \$10/ea. Max High 8505 Patterson Crk. Rd., Lahmansville, 26731; 851-0401.

Black Copper Maran 9-mo. cockerel, beautiful & protective, \$50/neg. Matthew Keaton, 1234 Charleston Rd., Charleston, 25305; 541-4996.

Sheep Sales

Olde English babydoll Southdown ram 4/19 ram lamb, sire is brown, dam is white, reg. through Olde English babydoll Southdown registry, \$600/firm. Jordan Harris, 10716 N. Mountaineer Hwy., Newburg, 26410; 276-6114; jdharris26764@gmail.com.

Suff/Hamp cross 3/19 ewe lambs, \$250. John Jones, 1013 Range Rd., Wadestown, 26590; 662-6428.

Katahdin, 4-yr. rams, 2, \$500/both or \$300/your choice. Tyler Miller, 1105 West Little Kanawha Hwy., Creston, 26141; 354-6642.

Katahdin 21-mo. ram, proven breeder, \$250. Jeremy Vance 827 Dice Rd., Harman, 26270; 704-7667.

Miscellaneous Sales

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

Pure red/blue Heeler 11/19 male & female pups, both parents have good disp., well mannered & unmatched loyalty, \$300/. Alicia Baker, 98 Shelter Lane, Gap Mills, 24941; 520-8821.

Hay, 4x5, round bales, fresh cut, \$35/bale. Ray Blake, 1400 Johnson Ave., Ste. 1A, Bridgeport, 26330; 842-2795.

Acreage: Pocahontas Co., 1.5 A., garden area, sm. orchard, wells, 2, septic's, 2, bldg. w/ seperate areas, elec. & fiber optic, phone, dusk to dawn security light, \$40,000. Ann Burdette, 756 Beulah St., Charleston, 25302; 345-1942.

CKC reg. Collie female pup, vacc. /wormed,

parents on premises, will make good farm dog/companion, \$500; Aussie/roucg Collie pup, looks like a blue merle, mom & dad are pure-bred, \$400. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Acreage: Wood Co., 96 A., 10 minutes from downtown Parkersburg on Rt. 50, completely fenced w/sm. pond, gated, \$269,000. Carole Easton, 3005 Camden Ave., Parkersburg, 26101; 520-237-1210.

Hay wagon, 16', \$1,100; Adams, 16', goose-neck, stock trailer, very clean, good tires/brakes, \$3,500. Okey Eye, 118 Mill Run Rd., Hendricks, 26271; 866-7476.

Pure Great Pyrenees 9/17 pups, males & females, parents on premise, wormed, \$350. Kim Finger, 827 MacFarlan Crk., MacFarlan, 26148; 477-4100.

AKC Aust. Shep. male pup, black tri, out of genetically health tested parents, vacc./wormed, \$800. Patti Fitzwater, Old Place Lane, South Charleston, 25309; 533-6362; cowgirlaussies@gmail.com.

Acreage: Putnam/Jackson Co., 125 A., woods, pasture, sm. pond, hay, semi paved rd., elec., free gas, septic, drilled well, stream, Liberty area, \$1,500/A/neg. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

Stewart Oster Select Speed Clip master animal clippers, used approx. 10 times, excel. cond., still in original box, \$125. Michael Groves, 1257 Nile Rd., Summersville, 26651; 872-4509; mwgroves1@yahoo.com.

Saddle, West., 14" seat, good cond., \$125; shoeing stocks for saddle horse, \$100. Kevin Hamilton, 985 S. Preston Hwy., Tunnelton, 26444; 892-4594.

Barrels, metal, 55-gal. w/lids, nice & clean, \$15/ea. Max High, 8505 Patterson Crk. Rd., Lahmansville, 26731; 851-0401.

Yellow cornmeal, home ground, \$2/qt. bag. Harry Hornbeck, 43 Eagle St. Buckhannon, 26201; 472-4277.

Buggies, horse drawn: doctors, \$2,800; runabout, \$2,250. Michael Johnston, 187 Tulip Lane, Peterstown, 24963; 994-1141.

AKC Great Pyrenees pups, parents are working livestock guardians & pups are raised w/live-stock, mother's pedigree is from the famous Canadian Limberlost blood & OFA hip cert., \$1,200/full breeding rights. Michelle Johnson, 2030 Cobb Hollow Rd., Red House, 25168; 814-9100.

Hay, 4x5 bales, net wrapped, orchard grass, timothy & fescue mix, never wet: 1st cut, \$35/bale; 2nd cut, \$45/bale. Eddie Jordan, 11276 Brandonville Pike, Albright, 26519; 698-6356.

Border Collie pups, males & females, \$300/ea. Carla Maynard, 2202 Big Hurricane Rd., Pritchard, 25555; 417-2431.

Hay '19, 4x4, round bales, inside kept, \$25/bale. Allen Miller, 949 Cuzzart Mtn. Dale Rd., Bruceton Mills, 26525; 379-9717.

Black walnut kernels, vacuum sealed 1 lb. bag, \$12/bag, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

Acreage: Putnam Co.: 106 A. w/excel. bldg. site, underground util., paved rd., bottom land, woods, yr. round spring, great cattle farm, partial fencing, \$169,00; 100 A., woods, running stream, hay bottoms, woods, \$125,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Hay, 1st cut, 4x4, round bales, limed/fert., stored inside, \$20/bale. Larry Parsons, 2761 Maple Dr., Evans, 25241; 924-6625.

Eggs: brown, \$2.50/dz.; duck, \$3/dz. Charles Phillips, 45 Turkey Fork, Elkview, 25071; 965-0763.

Hay, 4x5, round bales, \$30/bale. Adam Reckart, 603 Cuzzart Rd., Bruceton Mills, 26525; 379-6708.

Saddles: Henry Miller, 16"m West., excel cond., \$650; Eng. cut back, \$50; more West., good cond., \$100/ea.; horse cart, excel. cond., \$450; cobb harness, \$100. Donald Rollison, 341 Memory Lane, Millstone, 26251; 655-9923;

Harnesses: dbl. nylon, breast collar, \$60/set; 15", \$100 both biothane material; harness parts, \$10/ea.; 3-gal. plastic heated waters, \$15/ea.; 2-gal. waters, 10/ea.; more. Monna Rush, 3896 Julia Rd., Renick, 681-208-1227; monnarush@yahoo.com.

Hay, 2nd cut, 4x5. round bales, shed kept, \$40/bale. Charles Smith, 27 Cavley Turnpike, Flatwood, 26601; 765-9644.

Acreage: Taylor Co., 15.5 A., mostly hill-side, woods w/stream, 1-mile past South Point, \$3,000/A; '19, 4x5 round bales, shed kept, \$35/bale. Michael Smith, Opekiska Rd., Fairmont, 26554; 296-9119.

Blue Heeler pups, \$200. Tony Smith, Rt. 3, Box 364, Milton, 25541; 360-7720.

Anatolian/Maremma/Karakachan livestock guardian 11/19 pups, both parents are working dogs of 300+ ewe sheep operation, dbl. vacc., wormed, they are handle-able but have not been coddled. Robert Stenger, 454 Stonepot Rd., Lost Creek, 26385; 745-3511.

Raw fleece for hand spinning or stuffing, Shetland, Horned Dorset, Border Leicester, Southdown, white & natural colors, 1oz - whole fleece, free-\$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

Miscellaneous Wants

Rabbits. Lisa Sheets, Rt. 1, Box 2, Dunmore, 24934; 456-4071.

MIND YOUR BEESWAX

Feb. 27; 6:30 p.m.
North Bend State Park Lodge, Cairo, WV 26337
Learn how to process your beeswax with Janet Clayton, WV State Master Beekeeper
Kristi Steed, 643-2931, ext. 304.



TWO CHANCES TO EXPERIENCE MOUNTAIN STATE MAPLE DAYS



Keith Heasley of Heasley Homestead is one of more than two dozen maple producers who are opening up their sugar shacks to the public on Mountain State Maple Days.

We all know that maple syrup pairs well with almost anything – from breakfast table staples to savory meats to creative cocktails. You might even get a chance to drink it straight from the tap on one of two Mountain State Maple Days to be held Feb. 22 and March 21, 2020.

Numerous maple houses will be open to the public on those days so folks can see what maple magic is all about. Other businesses will be cross-promoting with the events to boost tourism and restaurant traffic.

The event is sponsored by the WV Maple Syrup Producers Association, which was formed in 2015 to provide

a boost to the state's maple producers. Although other states (and countries) are well-known for their syrup, West Virginia has similar inventories of several maple species suitable for sap production and a huge upside for further development.

And don't forget the granddaddy of West Virginia maple events - the WV Maple Syrup Festival in Pickens, which will happen over two days, March 21-22.

For more information and a map of locations, visit <https://wvmspa.org/mountain-state-maple-days/>. For more information on the Maple Syrup Festival, visit <https://www.facebook.com/PickensWVMapleSyrupFestival/>.



JOIN US!

FOR THE
**Veterans Education
 and Training Series
 (V.E.T.S.)**

**KICKING OFF WITH 'BOOTS TO BUSINESS'
 AT THE WV SMALL FARM CONFERENCE!**
 CHARLESTON COLISEUM & CONVENTION CENTER
 CHARLESTON, WV

**Thursday
 February 20
 2020**

**FUTURE CLASSES
 OFFERED IN:**


- Beekeeping
- High tunnel management
- Mushrooms
- Maple Syrup
- Herbs and essential oils
- And more!

Conference can be
 reimbursed 100% through
 the WV Department of
 Veterans Assistance*
[https://extension.wvu.edu/
 conferences/small-farm-conference](https://extension.wvu.edu/conferences/small-farm-conference)

BENEFITS

- Taught by industry experts
- Flexible/abbreviated segments offered in various locations across West Virginia
- Earn certificates upon full completion of each training series

West Virginia Department of Agriculture | Veterans & Warriors to Agriculture
 For more information, contact 304-558-2210 or vetstoag@wvda.us
 *Veterans must bring a copy of their registration receipt, their DD214, and a completed copy of the Veterans Reeducation Assistance Application form.



NOMINATIONS BEING ACCEPTED FOR 2020 AG AND FORESTRY HALL OF FAME

Nominations for induction into the West Virginia Agriculture and Forestry Hall of Fame (WVAFHF) 2020 class are now being accepted. The WVAFHF is devoted to honoring individuals, businesses, organizations, institutions and foundations who have made outstanding contributions to the establishment, development, advancement or improvement of the agricultural, forestry and/or family life of West Virginia. Selected nominees will be officially enshrined during the WVAFHF Enshrinee Recognition Dinner on July 25, 2020 at Jackson's Mill State 4-H Camp.

"Our state has a rich history connected to the agricultural and forestry industries. Remembering those who have contributed to these communities is important," said Commissioner of Agriculture Kent Leonhardt. "Showing a little recognition is the least we can do."

Those who are eligible must have lived in West Virginia, had a long tenured association with agriculture, forestry and family life, have made outstanding, direct contributions to those industries and demonstrated the highest standards of leadership and contribution on a local, state, national and/or international level.

Nomination forms can be found at: <https://agriculture.wv.gov/divisions/executive/Documents/2020%20AFHOF.pdf>. All forms should be sent to West Virginia University Extension Service, c/o Robin Rupenthal, 809 Knapp Hall, PO Box 6031, Morgantown, WV 26506 or emailed to JOWilliams@mail.wvu.edu and must be received by close of business on Monday, February 24, 2020.

For more information, visit <https://agriculture.wv.gov/divisions/executive/WVAFHOF/Pages/default.aspx>

2020 WV Equine Events Calendar

The West Virginia Department of Agriculture publishes a statewide Equine Events Calendar during the show season. To list your club or organization's event(s), please fill out the listing form and return it by March 1, 2020. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

Only one event listing per form; if additional forms are necessary, please duplicate. Fill listing form out completely (we must have a complete and accurate address and telephone number). Only the name of the contact person and phone number will be published. **All event listings must be held in WV, unless the event is sponsored by a WV Equine Organization. (PLEASE PRINT)**

Date: _____ Time: _____

Event: _____

Sponsor: _____

Place/Location: _____

Contact Name: _____

Address: _____

**You can also fill out the form online: [agriculture.wv.gov/divisions/
 marketinganddevelopment/Livestock/Documents/2017_Equine_Form_Final.
 pdf](https://agriculture.wv.gov/divisions/marketinganddevelopment/Livestock/Documents/2017_Equine_Form_Final.pdf)**

Note: If your event date or location changes, please notify us at (304) 538-2397 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

Return by March 1, 2020 to:

West Virginia Dept. of Agriculture, Andy Yost, Livestock Marketing Specialist
 Animal Health Division, 60B Industrial Park Road, Moorefield, West Virginia 26836

Congratulations!



2020
 WV Association
 of Fairs and
 Festivals Queen

Vincent Originals