

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

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Why Buy



When you walk into a grocery store, do you ever wonder where does all this produce come from? Pick up a small container of cherry tomatoes, chances are they'll say, "grown in Mexico." How about that bagged lettuce? The "from California" mark is right on the package. Sure, these foods are a lot healthier than shopping the chip and soda pop aisle, but wouldn't you rather purchase food that comes from fields and farms close to home? Summer is just around the corner and that means it's farmers' market season across West Virginia. Here are just a few reasons to buy local.

FRESH FOOD

From field to grocery store, the food you purchase travels on average 1,300 miles! Take those tomatoes from Mexico. Once they're harvested, they have to be cleaned, packaged and shipped to grocery stores in the United States. Sometimes that means sitting in the back of a tractor trailer for days at a time. Meanwhile, ripe tomatoes, picked by a local farmer, usually make it to your favorite farmers' market within 24 hours.

That 24-hour mark is something Brad Gritt of Gritt's Farm in Putnam County said they take seriously. "Take for example our sweet corn in the summertime. We'll pick it at 6 a.m. and you can buy it at Capitol Market at noon. By the time it gets to your dinner plate at night, it's only been off the stalk for 12 hours."

Those strawberries you buy at the grocery store that come from California and Florida look every bit as yummy as the ones you purchase at a farmers' market. Bite into one, and that's where you'll taste the big difference. Jennifer Gilkerson, owner of Sunset Berry Farm in Alderson, explained why.

"Growers from out-of-state harvest their strawberries before they're ripe, while they're still a pale red. The berries will

continue to turn red, however, once they're picked, that stops the development. They won't fully ripen, and they never get that sweet, berry taste. We choose our strawberry varieties based on taste rather than how well they ship. Our varieties taste so much better because we allow them to ripen on the vine before we sell them at our u-pick or take them to a farmers' market."

When buying local there's also less chance of food contamination and bruising. There's also a higher nutritional value. According to the *Journal of the Science of Food and Agriculture*, produce picked at peak ripeness contains the highest level of nutrients. The longer the produce is off the stem, the more nutrients it loses. In other words, micro-greens picked this morning and sold this afternoon at the farmers' market are going to provide more vitamins than micro-greens packaged, processed and shipped from hundreds of miles away a few days ago.

KNOW YOUR FOOD/ KNOW YOUR FARMER

Looking for organic greens, how about heirloom tomatoes or grass-fed beef? You'll be hard pressed to find anyone in the grocery store to give you the full background of how their fruits, vegetables and meats were produced. Shop at your local farmers' market and the vendors are most often the growers. They can tell you exactly what those cows ate before they were butchered or what was used to grow those greens. Farmers are walking food encyclopedias filled with facts about their products.

H.R. Scott, a Monongalia County Extension Agent and Advisor to the Morgantown Farmers' Market Association, said the buyer/seller relationship at farmers' markets is unique.

"The purchase is really a social interaction. For example, we've got five fairly large produce vendors at the market. Different

customers prefer to buy from different farms. If we're talking lettuce, a customer may prefer to buy greens from Farmer Y rather than Farmer X. There's not that much difference in the lettuce, it just comes down to that trusted relationship between a buyer and a seller. Some customers will visit the farms they buy from. We encourage them to do that to see how their food is being grown," stressed Scott.

Other bonuses to knowing your farmer include: getting a heads up on when crops will be harvested and arrive at the market, tried-and-true recipe suggestions and when to score the best prices.

BOOSTING THE LOCAL ECONOMY

When you shop at a farmers' market, the dollars you spend are going directly back into the local economy, Gritt explained.

"Every time you make a purchase from us, you're putting money right back into our farm, possibly creating a new job. As we grow, we're able to hire more people to help us," Gritt said.

Currently Gritt's Farm employs 20 full-time workers. During the harvest season, more than 50 temporary workers are added to the payroll.

"One hundred percent of who we employ are from right here in our area, towns like Buffalo, Eleanor and Red House," said Gritt. "Everyone who works on our farm lives within 30 minutes of the farm."

When those farm dollars are spent locally, there's a one to three ratio. "For every \$100,000 that's sold at the market, you've got a potential \$300,000 economic impact in the community," explained Scott.

HEALTHY CHOICES

Walk into a supermarket and there's temptation at every turn. You may choose chocolate chip cookies over a Golden Delicious apple for a snack. Instead of a lean

cut of pork, you go hog wild and purchase pork rinds. A grocery store can be a mine field for those of us who want to eat healthy. However, you won't find much processed food at a farmers' market. Most of the products are still in their original wrappers (think cucumbers, potatoes and eggplant). It's food in its most natural state.

When you purchase maple-flavored syrup in the supermarket, you're not really getting maple anything. Check the label. One popular brand contains 11 different ingredients including: corn syrup, cellulose gum, artificial flavors and sodium hexametaphosphate. Pure West Virginia maple syrup, on the other hand, is all natural. Paul Ronk of Ronk's Family Farm in Alum Creek is a maple producer. He said people ask him all the time what goes into his maple syrup.

"It's 100 percent organic. It's 100 percent pure. There's nothing in it except what nature provides. It's simply the sap collected from maple trees boiled down. Once the water evaporates, you have maple syrup. We don't add a single thing. All we do is evaporate the water," explained Ronk. "Most people are very surprised when we explain the process to them."

So how is pure maple syrup healthy? According to researchers at the University of Rhode Island, pure maple syrup contains more than 50 beneficial compounds that serve as antioxidants and anti-inflammatories and has properties that help fight cancer, diabetes and bacterial illnesses. You won't find those same benefits in maple-flavored supermarket brand syrup.

WHY BUY LOCAL FOOD?

Most farmers' markets in West Virginia are seasonal, starting in May and ending in mid-October. That means supermarkets are a vital source of produce during the late-fall and winter months. They also stock fruits and vegetables that can't be grown in West

Virginia like oranges, pineapples and avocados. But when it comes to foods that can be grown here at home, farmers' markets are a great option for families looking to freshen up their menu, eat healthy and support the local economy. That's a lot of reasons to go local!

Kent's Reflections — Healthier School Lunch Choices: A Worthy Investment for WV

Public officials are tasked with ensuring programs are efficiently using public dollars while maximizing services. As budgets tighten, these programs are vetted under extreme scrutiny to determine worth. Due to elections, most elected officials look for the quickest return on investments when prioritizing initiatives. Policies that take years to reach fruition are often overlooked; voters expect results now. As attention spans have decreased and expectations have risen, it has resulted in policies becoming shorter sighted. A shining example that did not contemplate future consequences was the decision to take fresh, healthy foods out of our school systems.

Given the recent discussions surrounding the Public Employees Insurance Agency (PEIA), we must examine practices within West Virginia state agencies that are contributing to the rise of healthcare costs in West Virginia. This is paramount as our state budget continues to grow despite agencies seeing cuts year after year. Services within these entities are being pushed to the wayside to pay for the increasing cost of caring for our citizens. Therefore, the state's health care bill is putting a strain on all government agencies. Obesity, the drug epidemic and an aging population are the main contributors for the inflated burden.

Elected officials are already focused on combating the drug epidemic, while attracting young people to the state to replace our older generations in the workforce. However, the same effort is not being put towards to solving

the rising obesity crisis in the Mountain State.

Policies implemented in the past have created an artificial preference for processed foods at state institutions. This is due to a decision to rid schools of actual kitchens and the cooks who staffed them. In lieu of this, schools opt for highly processed foods that can be heated and served instead of prepared fresh. The healthier food options have been replaced with high sugar, low-nutritional value counterparts contributing to some of the worst health issues in the nation. In what looked to be a small savings at the time, in reality has had dire consequences on our population.

According to the Pew Charitable Trusts, children consume up to 50 percent of their daily calories at school. At the same time, obesity rates have risen 4.5% in the last 20 years, according to the CDC and Prevention's National Health Nutrition Examination Survey. This clearly shows, obesity is an increasing problem for our children. A study, "New School Meal Regulations Increase Fruit Consumption and Do Not Increase Total Plate Waste," found when kids were given healthier choices, they ate more food while throwing less away. School Lunch Quality and Academic Performance found a modest increase in tests scores of children whose lunches were replaced with healthier options. We can see that the food served in our schools has a huge correlation to overall health and academic performance of students.

As health care costs continue to rise, our state has an opportunity to right the wrongs

of the past. We need to focus on future generations, instilling healthy habits at an early age. This must include expanding opportunities for state institutions to source healthier, local foods from West Virginia farmers. Current practices clearly have cost the state more money in the long run, as well as taking economic opportunities from the local producer. If we can reverse course, the state will see a drop in health care costs while creating opportunities for economic growth. We should no longer continue to make decisions based on short term savings without considering long term consequences. At the end of the day, our children deserve better, and this is simply the right thing to do for West Virginia.

Semper Fi, *Kent*



Commissioner Leonhardt speaks to third and fourth grade students at Crescent Elementary School in Beckley.

Eighty Years of Auctioneering

It's been called an art form and a God-given talent. But there are no tears involved in "crying," rather a rhythmic repetition of numbers and filler words used by auctioneers to sell everything from cattle to coffins. (We'll get to that later.)

Paul "Buddy" Light knew from an early age he wanted to follow in his auctioneer father's footsteps.

"He was a graduate of the Missouri Auction School. I started tagging along with him to auctions when I was five or six years old," Buddy explained. "My Dad would hand me a pocket knife and say, 'Here boy, sell this knife.' Back in those days, bids were a nickel or a dime."

At home, Buddy's father saw a spark of talent and encouraged his young son to do the one thing that would ensure his success.

"Practice, practice, practice! He had me start at a nickel and go 5, 10, 15, 20, 25, 30 and up to a dollar. Then he'd have me start at a dollar and go back down, 90, 80, 70 and so on."

By the time he was nine, Buddy was ready to hit the big time, auctioning off big ticket items.

"At my first sale in 1939, I sold a Model T Ford for \$14. There were some drawbacks to it. They rolled it out of the garage, and it had four flat tires. So you can understand why it didn't bring more than \$14. But that was a lot of money back then," explained Buddy.

For the past 80 years, Buddy has been crying at auctions across West Virginia. His most memorable sale?

"The most interesting thing I ever sold was probably over in Marie on the Monroe/Summers County line. I had an auction for some people, and I sold a coffin," he laughed. "Someone was in the undertaker business, and they had coffins stored up in their attic. It rained on them, and they were all ruined except for one. They wanted me to sell it, so I auctioned it off."

Buddy works closely with other auctioneers in southern West Virginia including Kenny Baker who has 60 years of auctioneering under his belt. The two recently worked together at a charity auction.

"My wife makes baby quilts," explained Buddy. "Most of the time if I have a charity sale, she'll donate a quilt to the auction. Kenny came down and was helping me. I told him 'You sell this quilt because my wife is never quite satisfied with my prices.' I only get about \$25 to \$30

for a quilt. Well, Kenny auctioned off that quilt and got \$70-some for it. My wife said to me, 'I want Kenny Baker to sell my quilts from now on!'"

Buddy, along with Baker and three other West Virginians with 50-plus years in the auctioneer business, Kermit Morgan, William Rose and George Lemon, were honored for their years of service by Commissioner of Agriculture Kent

Leonhardt at a dinner on April 3 at the state fairgrounds. The five men have 230 years-worth of auctioneering experience between them. At the close of the evening, they auctioned off items to the crowd. There were no tears, just a lot of crying.



Auctioneers honored for 50-plus years of service include: William Rose, Kermit Morgan, Kenny Baker, Buddy Light and George Lemon.

Produce Farms To Take Initial Step in FSMA

In 2011, President Obama signed into law the Food Safety Modernization Act (FSMA). The Act and its seven components are the most sweeping reform of food safety laws in 70 years. Designed to address consumer demand for a focused food system and to prevent food safety issues, as opposed to responding to food safety problems, the Act takes on the monumental task of ensuring the safety of the country's produce from the field, truck or port to the dinner table. Most consumers are unaware that produce (fruits, vegetables, tree nuts) have never been regulated in terms of safety standards, instead relying on an antiquated system of voluntary recalls and embargoes and industry-wide variability in production and harvest practices. Small and mid-size produce operations were particularly vulnerable as they attempted to navigate the marketplace.

Although produce farmers are now subject to an inspection, the West Virginia Department of Agriculture (WVDA) has

been working with the Food and Drug Administration (FDA) to deliver services and develop an education and resource-based program throughout the state for FSMA compliance.

States have been passed rulemaking and inspectional authority. This means the WVDA will have an important role in implementing the FSMA mandate. FSMA provisions, except for produce, all have been a part of food oversight for many years. The Produce Safety portion is significant in that it is proactive rather than reactive, in its focus on fruit and vegetable production, harvesting and packing. For the farmer, this means increased emphasis on "whole" farm self-assessment and the development of a food safety culture while monitoring essential practices that impact consumers.

For the FSMA program to be successful, all the rules in the food chain must be achievable for farmers and producers. To that end, the WVDA has been developing resources, training and strategies practicable to producers.

The first step is to develop an inventory of produce farmers in West Virginia. Not all produce farms will be required to follow the FSMA rules; however, it is still important to be registered as a produce farm so the WVDA can assist you in determining and documenting your exemption status.

Additionally, the training offered through the WVDA will be beneficial to all produce farmers, not just those required to meet FSMA regulations. Every producer should be concerned about food safety and can benefit from the creation of a food safety plan for their operation. After compiling the list of produce farmers, the WVDA will identify the best methods for delivering training and materials to assist in becoming compliant to FSMA regulations.

To register your farm, please send your name, address, email address and phone number to Jeremy Grant, Produce Safety Manager at jgrant@wvda.us or call 304-380-8823. After providing your information, you will receive a follow-up survey, which will collect additional data that will be used to determine your status for exemption, as well as your training or material needs.



Berry Good!



June used to be the month marked for strawberries, but thanks to high tunnels, more and more farmers have expanded the season into May. This month's Strawberry Festival, held in Buckhannon, highlights our love of the sweet fruit. Our recipes this month include strawberry-rhubarb pie sent in to us from Carolyn Blakemore of Fairmont. The tart and sweet make for a perfect pie pairing. If you're not in the mood for pie, try a glass of strawberry-rhubarb soda from the West Virginia Foods & Flavors cookbook.

Maple Glazed Brussels Sprouts

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| 1 pound Brussels sprouts, halved | ½ tablespoon olive oil |
| ½ tablespoon soy sauce | 1 small onion, cut into slivers |
| ½ tablespoon dijon mustard | 1 small red bell pepper, cut into strips |
| 3 tablespoons maple syrup | salt and pepper to taste |

Bring a large pot of water to a boil.

Add Brussels sprouts and cook until just tender, but not overcooked, about 5 minutes. Drain. Rinse under cold water.

Whisk together soy sauce, mustard, maple syrup, salt and pepper in a small bowl.

Heat oil in a heavy skillet over medium heat. Add the onion and red bell pepper. Sauté for 5 minutes. Add the drained Brussels sprouts.

Pour soy sauce mixture over top. Cook until vegetables are coated and glaze is slightly thickened, about 2 minutes.

Serve hot or cold.

Strawberry Rhubarb Pie

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| Pie Crust: | Filling: | |
| 2 cups flour | 2 cups chopped strawberries | 3 tablespoons tapioca |
| 1 teaspoon salt | 1 cup chopped rhubarb | 1 tablespoon orange marmalade |
| ¾ cup butter or crisco | 1 cup sugar | 1 tablespoon cut up butter |
| 4 to 8 tablespoons cold water | 4 tablespoons cornstarch | 2 tablespoons strawberry preserves |

Blend flour and salt in a mixing bowl, cut in shortening with a pastry blender, making coarse crumbs, sprinkle water on by tablespoons. Mix with a fork to form a ball. Wrap in wax paper and chill in refrigerator until ready to roll out.

In a bowl, combine strawberries, rhubarb, sugar, cornstarch, tapioca and marmalade. Mix, spread preserves on crust bottom. Add filling and butter. Cover with a top crust. Bake for 40 minutes at 400 degrees until top is golden brown.



Strawberry Rhubarb Soda

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|---|---|
| 5 | rhubarb stalks, cleaned and chopped |
| 1 | pound of strawberries, hulled and chopped |
| 4 | sprigs of thyme
zest of 1 lemon |
| ¼ | cup sugar |
| ½ | cup water |
| 6 | cups club soda |

Combine rhubarb, strawberries, thyme, lemon zest, sugar and water in a saucepan. Cook over medium heat, stirring occasionally, for 25 minutes or until the mixture is a rosy pink syrup with macerated pulp.

Take off the heat and let cool. Strain the mixture into a clean bowl (or the jar for storing the syrup). Do not push contents through the strainer. Discard the pulp left in the strainer.

To serve, put ice in a glass and pour 1/3 cup of the syrup and 1 cup of club soda. Stir gently to mix. Grab a straw and enjoy!



SEE A POTENTIAL INVASIVE PEST?

Send us a photo with your name and contact info to bugbusters@wvda.us or (304) 558-2212.



Tips from THE VET

Q. Are mites still impacting our honeybee population?

A. When the tracheal and varroa mites entered the US in the 80's, most feral bee colonies died from that invasion. Today, honeybees are still suffering from the varroa mites and the virus they spread. Beekeepers are selecting resistance stock in fighting the varroa, but bees still need our help in this process. Beekeepers should monitor for mites and use control methods to keep bees healthy. When diseases infect colonies and it requires antibiotics, beekeepers must contact their veterinarian to get the right treatment. By maintaining healthy colonies, bees can help feed the world. Remember bees are pollinators, so flower gardens not only make beautiful scenery, they also help the bees too!

WV State Farm Museum has antique tractor pull set for June 2nd

A host of antique tractors will put their horsepower to the test during an Antique Tractor Pull at the West Virginia State Farm Museum north of Point Pleasant on Saturday, June 2, starting at 5 p.m.

New at the State Farm Museum is the Christopher H. Bauer Wildlife Museum, which contains a large collection of mounted and prominently displayed hunting trophies in the main hall. Another display room contains an extensive collection of firearms, knives and other hunting accessories.

Other attractions include authentic log cabins, an early farmhouse, an operational 19th century blacksmith shop, turn-of-the-century doctor and newspaper offices and a mounted body of "General," the third-largest horse ever recorded. When alive, he stood 19 ½ hands tall [6' 6"] and weighed 2,850 lbs.

The museum also has outdoor and climate-controlled indoor areas for private gatherings.

For more information, call the office at 304-675-5737, 9 a.m. - 5 p.m. weekdays, email wvsfm@wvfarmmuseum.org, or visit www.wvfarmmuseum.org.

2018 AGRICULTURE RULE UPDATES

Passage of House Bill 4079 during the 2018 Legislative Session approved the following agriculture rules: 61-08B Fruit Inspection, 61-02 WV Apiary Law, 61-16 Inspection of Meat/Poultry, 61-14A Noxious Weeds, 61-23D Inspection of Nontraditional, Domesticated Animals, 61-01 Animal Disease Control and 61-11B Auctioneers.

For questions or more information, please contact the West Virginia Department of Agriculture at (304) 558-3550 or Jodee Martin at jodeemartin@wvda.us.

61-08B —

“Fruit Inspection” updates hourly rate for GAP and GHP inspections of fruit to match federal standards: Effective 3/21/2018

61-02 —

“WV Apiary Law” changes the registration date for apiary licenses from December 31st to June 30th: Effective 4/20/2018

61-23D —

“Inspection of Nontraditional, Domesticated Animals” increases the number of rabbits slaughtered that are exempt from inspections from 1,000 to 20,000. In addition, exempted rabbit meat products may now be sold to retail stores, restaurants and distributors. This mirrors changes made in previous years to backyard flock regulations: Effective 4/22/2018

61-16 —

“Inspection of Meat/Poultry” updates technical definitions in line with federal standards: Effective 4/22/2018

61-14A —

“Noxious Weeds” adds kudzu effective immediately and Japanese Barberry by July 1, 2020 to the Noxious Weeds list. Plants on the Noxious Weeds List cannot be commercially grown, harvested or sold in West Virginia: Effective 4/22/2018

61-01 —

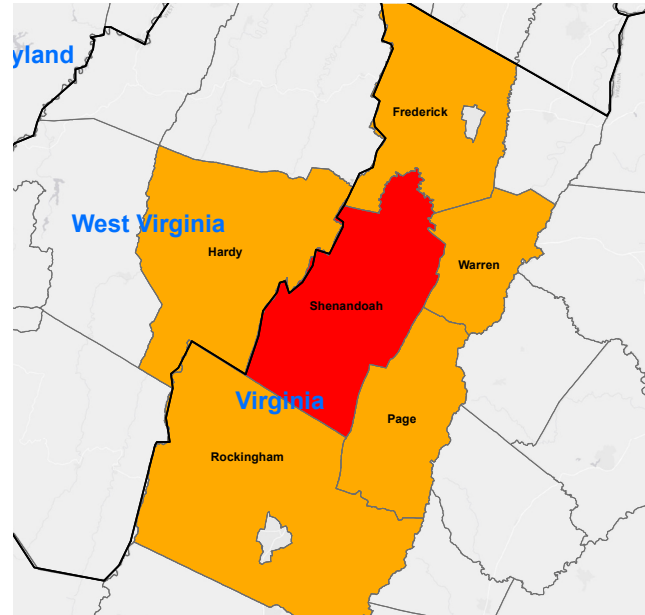
“Animal Disease Control” allows Honor Flocks (Sheep) and Honor Herds (Goats) to submit certifications online or via mail. In addition, certified flocks or herds can be approved for entry to fairs or festivals by the Commissioner of Agriculture or through a Certificate of Veterinary Inspection (CVI): Effective 4/29/2018

61-11B —

“Auctioneers” changes the minimum bond requirement for auctioneers from \$10,000 to \$25,000 and sets up procedures to increase bonds on disciplinary cases: Effective 9/6/2018

Hardy County Farmers May Apply for Disaster Assistance

In March, United States Department of Agriculture (USDA) Secretary Sonny Perdue designated Shenandoah County, Virginia a primary natural disaster area due to damage and losses caused by drought and excessive heat conditions that occurred from June 30, 2017, and continuing.



In accordance with section 321 (a) of the Consolidated Farm and Rural Development Act, Hardy County, West Virginia is named as a contiguous disaster area.

A secretarial disaster designation makes farm operators in primary counties and those counties contiguous to

primary counties eligible to be considered for certain assistance from FSA, provided eligibility requirements are met. This assistance includes FSA emergency loans. Farmers in eligible counties have eight months from the date of a Secretarial disaster declaration to apply for emergency loans. FSA considers each emergency loan application on its own merits, taking into account the extent of production losses on the farm and the security and repayment ability of the operator.

Local FSA offices can provide affected farmers with further information.

Agriculture Related Transportation Included in ELD Waiver

Beginning April 1, 2018, Federal Motor Carrier Safety Administration (FMCSA) and its state enforcement partners began placing non-electronic logging devices (ELD) compliant drivers out-of-service and the violations began to count against the carrier’s Safety Measurement System scores. FMCSA has granted an additional 90-day temporary waiver from the ELD rule for agriculture related transportation. Additionally, during this time period, FMCSA will publish final guidance on both the agricultural 150 air-mile hours-of-service exemption and personal conveyance. FMCSA will continue its outreach to provide assistance to the agricultural industry and community regarding the ELD rule.

The notice of the new ag waiver that began March 18 is at the link below. The notice includes the terms and conditions of the waiver.

www.fmcsa.dot.gov/newsroom/fmcsa-announces-new-eld-waiver-transporters-agricultural-commodities-and-additional

9TH ANNUAL WOMEN IN AGRICULTURE EVENT

May 15
9 a.m.-3:30 p.m.
Moundsville Center,
former WV Penitentiary
Moundsville, WV
Gardening, butterflies,
record keeping education for
agricultural women
Food & door prizes
Cost \$5/per person
242-0576, Ext. 5642
for registration form.

STONEWALL JACKSONS' TRACTOR & ENGINE SHOW

May 26 & 27, 10 a.m.-5 p.m.
May 28, 10 a.m.-3 p.m.
I-79, Exit 99 Weston or 105 Jane Lew, follow signs
Dan Johnson, 269-2968; Bob Johnson, 269-5155;
Dean Hardman, 269-5100.

ANNUAL SPRING CLINIC & GARDEN FAIR

May 5, 9 a.m. -4 p.m.,
Harrison Co. Park & 4H Center Clarksburg, WV
Sonya Hapeman, 627-5860;
fishieflower@gmail.com.

plastic sleeves, sleeves not included. Linda Buchanan, 1011 Crest View Dr., Creston, 26141; 354-7506.

AKC Anatolian Shep. pups, fawns & brindles, males & females, vacc., parents on premise, raised w/livestock & children, \$750. Jonell Carver, 3178 Miletus Rd., Salem, 27426; 782-2922; turtleridgefarmllc@gmail.com.

H&S, 501, horse wagon w/roof & single axel, \$2,000; milker w/glass pipeline, \$500. Randy Chaplin P.O. Box 905 Shoestring lane, Moundsville, 26041; 845-3167.

Hay, Vemeer, round bales, barn kept, will load, manure, limed, \$25/bale. William Childers, 136 Rock Valley Farm Rd., Triadelphia, 26059; 547-1896.

Draft horse harness, brass hardware, blind bridles, check lines, \$500; back collars, leather, excel. cond., 23, 26, 27, & 28", \$85/ea. Oscar Click, 150 Kensey Durst Rd., Leon, 25123; 593-1974.

CKC Reg. Collie pups, vacc./wormed, , parents on premises, \$500/ea.; AKC Reg. Collie 5-yr. female, would make good farm dog/companion, \$400, all sable & white. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Hay, sq. bales, never wet, barn kept, 1st cut, \$3.50/bale; 2nd cut, \$4/bale. Mike Derico, 3115 Pringle Tree Rd., Buckhannon, 25201; 472-7227.

Hay, sq. bales, mixed meadow grasses, conditioned & sprayed for weeds, never wet, near Summersville, 1st cut, \$3/bale/picked up in field; \$3.50/bale loaded from barn. Charles Duffy, 53 Hawick Rd., Inwood, 25428; 676-7790; CdSbDuffy@comcast.net.

Mulch hay, sq. bales, \$2/bale. Aubrey Erwin, 496 Erwin Rd., Winfield, 25213; 562-9619.

Great Pyrenees pups, males & female, parents on premises, \$250. Kim Finger, 827 MacFarlan Crk., MacFarlan, 26148; 477-4100.

Hay, 1st & 2nd cut: 4x4, round bales, \$35/bale; sq. bales, \$4/bale, easy access, all stored in the dry. Eugene Finster, 894 Indian Fork Rd., Orlando, 26412; 452-8242.

Acreage: Putnam/Jackson Co., 138 A., woods, pasture, sm. pond, hay, semi paved rd., elec., free gas, septic, drilled well, stream, Liberty area, \$1,600/A/neg. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

Pearson, manual head gate, excel. cond., 650. J. Grose-close, 1169 Edray Rd., Marlinton, 24954; 799-4956.

Maple syrup, pure WV, \$16/qt., \$10/pt., \$6/½ pts. Ed Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

Egomatic egg candler & grader, weighs & grades your eggs, minimizing rejects, \$1,500. Connie Haslacker, 3252 Haslacker Rd., Maysville, 26833; 749-7687.

Hay, 2nd cut, lg. sq. bales, orchard grass & timothy mix, guarantee every bale, excel. quality, Alta exit, \$5/bale. Chad Heaster, 1333 Hartsook Rd., Crawley, 24931; 667-7105.

Pony harness, nylon, breast style, complete w/bridle & driving lines, fits 400 lb.-800 lb., excel. cond., \$100. Kenny Hoskinson, 2581 Big Flint Rd., Salem, 26426; 782-3005.

Hay, '17, 4x4, barn kept, never wet, \$25/bale, cheaper if take all. Phil Hower, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

MVE, Millennium 2000 semen tank w/cover, rarely used, excel. cond., \$400. Ronald Kennedy, 468 Mel Brand Rd., Morgantown, 26501; 212-8123.

Livestock lease, 92 A. in Washington, WV, plenty of pasture, fence needs repaired, \$300,000/3-yr./neg.; 10 A. hay for you to cut, \$100/yr. Kevin Lang, 2209 Hampton St., Parkersburg, 26101; 488-3394.

Hay, 4x5, round bales, orchard grass, timothy & clover mix, limed/fert., stored inside, \$35/bale. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 379-1026.

Locust post, \$7/ea.; ramps, \$10/lb., plus shipping. Tolby Lowe, HC 63, Box 38, Quinwood, 25981; 438-6931.

Acreage: Fayette Co., 58 A., 36 A. hayfields, lg. barn w/ MF tractor & equip., mineral rights, elec., city water & well, \$218,000. Linda McComas, P.O. Box 34, Lookout, 25868; 880-6063,

Karakachan livestock guardian pups, sire & dam are reg. w/AKDA, raised w/working parents, \$475/ea. Quincy McMichael, Gen. Del., Renick, 24966; 992-2922.

Hay, 4x5, round bales, never wet, in barn, in Putnam Co., \$35/bale; \$30/bale/50+. Don Meadows, P.O. Box 514, Eleanor, 25070; 545-3570.

Hay, '17, 4x5, round bales, wrapped, \$40/bale; unwrapped, \$35/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 612-6677.

Acreage: Putnam Co., 106 A., 25% bottomland, 75% woods, \$189,000; Kanawha Co., 21 A., all util., \$49,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Hay, 4x4, round bales, barn kept, never wet, \$30/bale, can work w/price for distance & amount of bales, located in Clay Co. Aaron Nichols, P.O. Box 1906, St. Albans, 25177; 437-3877.

Hay, sq. bales, mixed grass, lg. bales, never wet, good quality for all livestock, easy access, \$4/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Greenhouse 110x30, heater & fan, \$3,500; 250 gal. water tank, \$200. Russell Prichard, 213 Wilkinson St., Huntington, 25707; 416-2056.

Hay, sq. bales, mixed grass, lg. bales, limed/fert., barn kept, easy access, in Barbour Co., \$4/bale. D. Prihoda, 776 Whitetail Rd., Moatsville, 26405; 443-928-4334.

Hay, 6', never wet, shed kept, no weeds, very tight bales, \$55/bale; trailer, 20', gooseneck by Stoll, excel. cond., \$3,700/firm. James Rowe, 5196 Malcolm Rd., Barboursville, 25504; 690-0126.

Hay, '17, 4x5, net wrapped, round bales, never wet, barn stored, \$35/bale. John Schultz, 345 Schultz Mill Rd., Washington, 26181; 991-7003.

Saddle, Brown Western, 15" w/crupper, bridle w/snaffle bit, good cond., \$250. Lee Simmons, 4305 Rt. 34, Hurricane, 25526; 562-0873.

Carcar, horse covered wagon, padded seats, hyd. brakes, garage stored, \$2,500; 4 cart for 2-horse, rubber tired, \$400; horse halters, nylon, excel. cond., \$35/both; 24.; leather collar, \$50; lg. pad, excel. cond., \$20. Russell Skiles, P.O. Box 1, Gandyville, 25243; 577-6950.

Acreage: Clay Co., 159 A., adjoining city limits of Spencer, ½ mile rd. frontage, on Rt. 33, may consider partial financing, \$620,000. Larry Stonestreet, 900 Panorama Dr., Spencer, 25276; 786-7166.

Red & Blue Heeler pups, \$250/ea. Joyce Thomas, 1444 Hominy Crk. Rd., Mt. Nebo, 26679; 823-3851.

ABCA, reg. Border Collie pups, chocolate & white, males, health tested parents, raised w/children & other animals, well socialized, vacc./wormed, \$650/full reg.; \$500/limited reg. Jaime Ward, HC 85, Box 503, Jumping Branch, 25969; 890-7878.

Hay, 4x5, round bales, grass hay, \$10/bale. Tom Wilson, 12621 Charleston Rd., Leon, 25123; 674-1866.

Hay, 4x4, round bales, good horse or cow hay, \$15/bale, quantity discounts. Norman Young, 1282 Pumpkin Vine Rd., Buffalo, 25033; 937-3246.

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

Miscellaneous Wants

Old fashioned grain/cornmeal mill, good working cond. M. Conley, 11470 Clay Rd., Newton, 25266; 565-4835.

Wanted to rent pasture/farmland for beef cattle within 40 miles of Masontown. D. Gall, 1367 Fields Crk. Rd., Independence, 26374; 864-6080.

J Grab for pulling logs w/horse or a team. Fred Halsey, Box 541, Oceana, 24870; 682-4684.

Acreage for 5 horses during the spring & summer months, in the Flemington area. Catherine Howard, 649 Stencil Hollow Rd., Flemington, 26330; 739-2376.

Anvil. Harold Lilly, 208 Parliament Rd., Shady Springs, 25918; 575-6131.

Want pasture to lease in Upshur Co. or surrounding Counties for 15 +cow/calf prs. Michael Queen, 375 Teter Rd., Buckhannon, 26201.

Sorghum/molasses pan, mill, equip. Bill Schoolcraft, 5 Reynolds Ave., Elkview, 25071; 380-2776.

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

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,
 crafters & artisans of WV.*
 David Townsend, 269-8619;
 Townsendproduce@gmail.com.

SPRING FARM MACHINERY CONSIGNMENT AUCTION

May 6, 9:30 a.m., Camp Barbe 4-H Camp
 Elizabeth, WV 483-4678;
 Auctioneer, John Jones, #179S

GARDEN CALENDAR

May 2018 Source: WVU Extension Service Garden Calendar

MAY 1 Seed or transplant lemon balm (outdoors).

MAY 2 Seed or transplant parsley.

MAY 3 Transplant onions.

MAY 4 Seed fennel.
 Plant fingerling potatoes.

MAY 5 Transplant or seed Chinese cabbage.
 Seed snap beans (outdoors).

MAY 7 Seed head lettuce (outdoors).
 Control broadleaf weeds in lawn.

MAY 8 Seed leaf lettuce and winter squash (indoors).

MAY 9 Seed summer squash and cucumbers (outdoors).

MAY 10 ... Seed late celery (outdoors).
 Seed sweet corn.

MAY 11 ... Seed cilantro (outdoors).
 Plant early celery and tomatoes.

MAY 12 ... Seed thyme.
 Plant bok choy.

MAY 14 ... Grow mint in containers.
 Seed annual flowers.

MAY 15 ... Transplant or seed melons.
 Fertilize houseplants.

MAY 16 ... Plant sweet potatoes.

MAY 17 ... Plant large pumpkins.

MAY 18 ... Plant peppers and cabbage.

MAY 19 ... Plant okra.
 Seed lima beans.
 Harvest established asparagus.

MAY 21 ... Avoid planting tomatoes or peppers with blooms.

MAY 22 ... Seed sweet corn.
 Remove strawberry blossoms on newly transplanted plants.

MAY 23 ... Seed or transplant basil.
 Seed Malabar spinach.

MAY 24 ... Install row covers to exclude insects on cabbage and broccoli.

MAY 25 ... Prune azaleas, viburnum, lilac and forsythia after blooming.

MAY 26 ... Begin control measures for cucumber beetle.
 Plant tomatoes and eggplant.

MAY 28 ... Turn compost.
 Plant jack-o'-lantern pumpkins.

MAY 29 ... Prune tomatoes at first flowering.
 Plant an herb garden.

MAY 30 ... Stake and mulch tomatoes.
 Trellis cucumbers.