

# THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

[www.agriculture.wv.gov](http://www.agriculture.wv.gov)

JOSEPH L. HATTON, DEPUTY COMMISSIONER

*Have You Heard?*

## Nashville Musician Returns Home to Farm



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Tatia Rose is not your typical farmer. In fact, she marches to her own beat, literally. The West Virginia native is a classically trained pianist and runs a music academy in Nashville. But that hasn't stopped her from going back to her roots on McCreary's Ridge in Marshall County where she started Lacie Lee Farms.

"I was raised here. It was a goat farm. My dad kept goats here when I was a little girl," Rose explains. "I was obsessed with baby goats!"

She left the farm to go to college at WVU and then moved to Nashville to pursue her music career. It wasn't until the death of a close friend, Lacie Lee Wallace, who lived on the family farm, that Rose decided it was time to start a new chapter.

"In her honor, I wanted to start something to give her a legacy because it really was the presence of her that kept me focused on what the farm was really about. I felt that I owed that to her."

Rose now splits her time between Nashville and the farm.

"Coming back here happened because of Lacie. I already had a feeling that it was going to be important to pay attention to how we grow things and where food was coming from. I had a passion for goats because early on I was raised around them. So, that was already planted in my memory. It just became a growing inner voice that said, 'You need to embrace that again,'" explains Rose. "Honoring Lacie was really important. It felt aligned, fated almost."

Rose said she knew immediately she wanted to get goats back on the farm and wanted to name her enterprise after Lacie Lee. However, she wasn't sure how things would work out in the middle of a pandemic.

"COVID was an interesting era to be starting a business. However, this place is about as close to social distancing out here in the middle of nowhere. It was doable, so I went for it," says Rose.

The first challenge was getting the property ready for goats.

"We built a barn. It was kind of reclaiming about

five acres of pasture that needed fenced in. We set up a business infrastructure and started educating ourselves," says Rose.

It wasn't long until she was ready to start her own herd.

"I got the goats from Ohio from a farmer who was switching over to cattle only. I felt like this was destiny," says Rose. "The animals are Boer goats. They originate from South Africa. They are meat goats, so they are typically used for consumption. A lot of people don't know that globally goat meat is the number one consumed meat. Here in the U.S., we're the number one importer of goat meat. Boer goats are very hardy. They are the leading breed for that industry. They're also very easy to be around. They're not aggressive. They're docile. They're just good old goats!"

**Honoring Lacie was really important. It felt aligned, fated almost.**

- Tatia Rose | Lacie Lee Farms

While the girls, as Rose calls them, have been on the farm for a few months, her male Boer goat is a new addition. She plans to start breeding in June.

"The goal is to get the herd to about 40, and that is a large herd. The average size herd in most places is about 30. We have a lot of land here and I want to utilize it. It's covered in stuff that's delicious for the goats. They love briars, shoots and herbs," she explains. "We're not using them for milk. I want them to be able to forage and explore and do what they naturally want to do."

In total, the farm is 154 acres. Rose plans to fence in 20 of those acres to give the goats more room to

roam. She expects to harvest her first meat in two to four years time, depending on the herd. She even knows who her customer base will be.

"The interesting paradigm in this country is that a lot of people who consume goat meat are not in the main street kind of advertising core. These are folks who are eating it because of religious reasons. They're eating it for cultural reasons or something that's close to them. I think those markets are the place for me to start," says Rose.

She knows farming and music might seem like two very different careers. But she says when you stop and think about it, they have a lot in common.

"It's the care that goes into both. It's the discipline and dedication that goes into it. It's about people who are passionate about helping other people. Farmers care about what you eat, where it comes from, especially local farmers. Music is about that as well. It's about caring about what people feel, especially as a music educator. It's a way to communicate. There's an energy that's just real about it, and it involves caring about the product. I think that's what connects both music and farming," Rose explains.

One of the things Rose is most proud of is being a third-generation farmer.

"My grandmother was the first owner of this farm. So, it's been female owned since the beginning. My dad was the only guy on the farm. I hope through example, people will see women are equal in the field of agriculture."

Rose says she couldn't do all that she does in Nashville without the steady hands of her farm manager David Wallace.

"He lives here on the farm. He's kind of the point man for everything. So, when I'm away, he's here," says Rose.

Lacie's two young daughters often visit the farm. They remind Rose of why she's here.

"It's funny how it's all 'snore full circle.'"

To find out more about Rose's adventures or visit the goats, log on to [lacieleefarms.com](http://lacieleefarms.com).

# Pandemic Session Fruitful for Agriculture

Heading into the 2021 Legislative Session, we were unsure how much time would be available for policy making here in West Virginia. Over the last year, COVID-19 has brought the state to a halt, limiting our lawmaker's ability to meet. This created a scenario with limited access, as well as added urgency to move bills quickly to avoid a potential outbreak. Despite those worries, the Senate and House met for 60 days, bringing necessary changes to better West Virginia. That included many new initiatives that will help grow our most important economic sector, agriculture. The list is too long for this piece, but we want to cover a few highlights important to the growth of agriculture in West Virginia.

House Bill 2823 clarifies that buildings or structures utilized primarily for agricultural purposes shall be exempt from the provisions of the State Building Code, the State Fire Code and any county or municipal property or maintenance code or ordinance. This is in line with changes we made in recent years to exempt structures used for agritourism purposes. Since agriculture structures are unique in nature, it does not make sense to hold them to the same standards as other buildings. Combine this change with Senate Bill 160, which states high tunnels are non-taxable structures, we have lifted burdensome fees and taxes from our

producers. Both efforts will help farmers who wish to expand their operations or utilize structures on their farms.

One positive thing to grow out of lifted restrictions on alcohol during the pandemic was House Bill 2025. The legislation does numerous things to help restaurants, breweries and distillers start up or expand in the Mountain State by either reducing regulations or allowing new services. For the WVDA, it separates cider from wine and lowers the fees on those products. It also creates an "Agriculture Development Fund" with the goal to develop agriculture sectors in the state and specifically a program to develop fruit inputs for the cider industry. Taxes on hard cider are deposited in this fund to help this effort.

The Department's packaged legislative priorities House Bill 2633, also known as the West Virginia Farm Bill, updates and modernizes many sections of state law pertaining to agriculture. In every sense, it either reduces regulations or brings those rules into the 21st century. One of the most important updates is removing local health departments from the regulation of farmers' market vendors.

Now the WVDA will be the sole entity regulating vendors at these markets, which will streamline guidelines and help producers who want to enter or expand into these markets. Combine

this with Senate Bill 12, which creates an appeal process for adverse determinations by local health departments overseen by the Bureau of Public Health, and we have made great leaps for our small producers.

Since taking office, we have continued to elevate agriculture policy in West Virginia by having staff comb through Chapter 19 to find ways to make it easier on the farmers in the Mountain State. Many of these rules and regulations had not been touched in decades and were in desperate need of modernization. We then took these changes to our Senators and Delegates who made it a priority to fix these issues, which has been vital to our effort to find avenues to attract new workers and business. All it takes is a government willing to allow free market principles to flourish by reducing regulations or creating more programs to aid businesses development. Despite everything we have accomplished, there is much more work to do. Here at the West Virginia Department of Agriculture, we will continue those efforts by using an "educate, before regulate" mentality.



Kent Leonhardt, Commissioner of Agriculture

## SERVICE ANIMALS ON FARMS AND FARM MARKETS WITH DIRECT SALES – DO'S AND DON'TS

In an earlier article of our food safety series, we introduced regulations under the Produce Safety Rule (PSR) of the U.S. Food Safety Modernization Act (FSMA) for growers on the management of wildlife, working animals and domesticated animals on farms that grow fresh produce. The PSR requires that if domesticated animals are allowed on the farm, their feces must be managed to prevent the contamination of produce (fruits and vegetables). For this reason, many growers exclude domesticated animals from their farms. However, when portions of the farm or the farm market are open to the public, the Americans with Disabilities Act (ADA) protects the rights of individuals with disabilities who are accompanied by a service animal, including consumers participating in activities or buying food and other products directly from farms or farm markets (U-pick operations, roadside stands, farmers markets and on-site restaurants, etc.).

According to the U.S. Department of Justice (DOJ), service animals are designated by the ADA as dogs (or miniature horses) that are "trained specifically to do work or perform tasks for a person with disability". The ADA further stresses that the animal must meet several requirements, including: the individual accompanied by the animal must have the disability for which the animal is trained to assist; and the animal must be under complete control of the individual at all times, either by leash or tether, or in the event that such methods interfere with the animal's ability to serve its purpose, must

be under voice, signal or other means of control. A trainer of service animals (when they are an agent of a school for eye, hearing, service or guide dogs) and their animal-in-training have the same rights as an individual with a disability accompanied by a service animal. However, animals that are not dogs and/or whose purpose is only to provide comfort or support are not considered service animals under the ADA.

All establishments are required by the ADA to allow service animals to accompany individuals with disabilities in all areas that are normally open to the public, whether the disability is visible or obvious, and regardless of state or local code. This means that the public areas of business that sell produce or prepare food are required to allow service animals in all areas to which the general public has access, provided that the service animal accompanies an individual with the disability for which that animal is trained. In contrast, farms that are not open to the public are not required to let any individual of the public onto their operation, including individuals with disabilities and their animals. However, when an operation that is closed to the public hires an individual with a disability who requires a trained service animal, the operation must allow that individual to be accompanied by their service animal.

Sometimes it may be difficult to identify service animals since they are not required to have any identifying equipment, vests or patches. Staff are only allowed to ask two questions to clarify whether a dog is a service animal: is the animal a service

animal required for a disability and what work or task has the animal been trained to do? Under no circumstance should staff ask about the individual's disability or require the individual to provide medical proof of their disability. In addition, staff are not permitted to ask for the animal to perform its task on command, or to ask for documentation that the animal has been trained as a service animal. The DOJ also stipulates that allergies or fear of dogs/horses are not an allowable reason to exclude a service animal from a facility. In these situations, both the individual with the disability and the individual with the allergy or fear should be accommodated as much as the facility is able.

An individual with a disability and their service animal are only allowed access to areas of the farm which are open to the general public. They are not allowed access to areas of the farm that are restricted from the public. Miniature horses (less than 32 inches in height and weighing less than 100 lbs.) are the only other animal recognized by the ADA as service animals when they have been individually trained to perform a task, but as with service dogs, they must be housebroken, under the owner's control and the animal's presence must not compromise the general safety of the facility or patrons. The farm's policies must be modified to allow a service miniature horse accompanying an individual with a disability as long as the facility

Service Animals on Farms,  
cont. on page 3

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Service Animals on Farms,  
cont. from page 2

can reasonably accommodate the animal, but the facility is not obligated to make any significant adjustments (structural or otherwise) if the farm or farm market cannot support the animal (weight or size).

However, while farm and farm markets with public access are required to allow service dogs accompanying an individual with a disability in their public areas, the operator can enforce rules to ensure the safety of their products. The service animal should be kept between rows or aisles so as not to trample, damage or contaminate products. The animal should only be allowed to defecate or urinate in designated areas, and the operator must ensure that these designated areas are clearly marked and located away from produce fields, food preparation areas or walkways. Service animals must also not interfere with other patrons' ability to enjoy the activity or facility. This includes excessive barking (in a quiet environment or without provocation), jumping on people or otherwise disrupting other patrons. The operator must have a standard operating procedure to follow if the handler cannot adequately control the animal (to have animal and individual removed) or if any contamination does occur (to remove contaminated products and prevent contamination to remaining produce).

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions, or to register for a Food Safety Course, or to learn more about this and other trainings on how to comply with food safety requirements.

## Veteran of the Month: Joseph Ritchey



It's no secret that if you're a farmer, you're not *just* a farmer. You're also a veterinarian, a botanist, and in more recent times, you may even act as an IT specialist. For Joseph Ritchey of Vienna, that statement couldn't be any more true.

Ritchey grew up on a 132-acre farm in Ritchie County where his family worked mostly with cattle. After high school, Ritchey attended a mechanic school in Northwestern, Ohio. He joined the Army in 2009 working satellite communications. Ritchey's military career spanned a decade during which he completed three tours

of duty in South Korea, Kuwait and Afghanistan.

"I moved 10 times in 10 years. That really puts a strain on you. It's difficult because you're basically restarting your life every year. Nothing was like West Virginia, you know, the lifestyles, the people. I was ready to come back home," he said with a smile. "I got more involved with agriculture because I came home. I saw a problem in the local area where they really didn't have a good local food system. So that's what I'm pushing."

After moving home in 2019, Ritchey pursued multiple agriculture-centric ventures. Along with his own personal farm, Ritchey works at West Virginia University at Parkersburg where he and his colleagues are working at River Hawk Farm to kickstart an agriculture program in hopes of helping students learn the fundamentals of agriculture.

"It'll give the students a really good understanding of the basics. You've got maintenance, driving the vehicles and different types of growing, you know, raised beds, regular row crops. We're going to be going through all of that stuff where if they want to go work on a farm or work their own farm, they're not clueless, and they can go right to work," Ritchey said.

As if all that wasn't keeping him busy enough, Ritchey also works at Vienna Indoor Aquaponics (VIA). VIA is a non-profit startup in Vienna, designed to bring indoor aquaculture to the Mid-Ohio Valley.

"It's essentially hydroponics, but it uses fish to feed the plants. The fish are expelling their waste and we're converting that into nitrates that feed our plants," he explains.

Despite having such a busy schedule, Ritchey is more than happy to help the community he grew up in. He feels agriculture is a natural step for any veteran.

"I definitely think you learn so much from the military, whether it's leadership skills or resiliency," he said proudly. "All military people have a sense of duty where they want to do what's right for the area. Every veteran that I've known wanted to do everything they could for their community."

## EWEE Won't Believe This!

As an auctioneer and farmer, big numbers don't typically shake Ron Morrison. However, a recent event left him scratching his head in disbelief.

Morrison lives and works on his farm in Glenwood along with his wife, Debbie, where they raise mostly cattle. However, in the last year, the pair decided to start raising and selling sheep. While he isn't surprised by much, even Morrison had to take a step back when he realized one of his ewes had just given birth to five lambs.

"Well, when I found them, I figured it was a couple of ewes. It had babies, but I got to checking and find out they all belonged to one. And I thought, well, my wife's going to have her hands full now feeding babies," laughed Morrison.

Because a ewe only has two teats, the Morrisons have been extra busy making sure all five lambs are being fed and cared for. Despite a few more mouths to feed, Morrison says everyone is adjusting fine.

"Debbie and my granddaughter have been doing a good job taking care of them. But the good thing about it is the ewe has taken care of them real well," said Morrison.

A ewe having quintuplets is rare but not unheard of according to WVDA State Veterinarian James Maxwell.

"Quadruplet lambs are somewhat rare and quint [are] seldom ever observed," noted Maxwell.

Not only are quintuplet lambs rarely seen, it's even more uncommon for them to all be born healthy. Needless to say, in just one year of raising and selling sheep, Morrison has found himself in a unique position that most sheep farmers don't experience in an entire lifetime.



# Ramp It Up!

This month's recipes are all about the humble ramp. You can find them growing on hillsides in West Virginia during April and May, and boy, do they make for some delicious recipes. The key is not to go overboard. A little bit of ramps goes a long way. We have three easy ramp recipes for you. Let us know how you like them! If you have a recipe you'd like to submit for the Market Bulletin, send it to: [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us).



## Ramp Potatoes

- 5 large potatoes, peeled and sliced
- 2 tablespoons bacon drippings
- 6 ramps, thinly sliced
- 5 slices cooked bacon, chopped
- salt and ground black pepper to taste

### Step 1

Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until beginning to soften, about 10 minutes; drain.

### Step 2

Heat bacon drippings in a large skillet over medium-high heat; cook and stir potatoes in the hot drippings until golden brown, about 15 minutes. Stir ramps and bacon with the potatoes; season with salt and black pepper. Continue cooking until the ramps are soft, about 5 minutes.

## Ramp Mayonnaise

- 1 large egg
- 2 large egg yolks
- 1 teaspoon Dijon mustard
- Salt to taste
- ¾ cup light olive oil
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons freshly squeezed lemon juice, or more to taste
- Minced ramps, to taste

### Step 1

Combine egg and egg yolk in a food processor and start processing. Slowly pour in light olive oil and extra virgin olive oil until mixture becomes thick and creamy. Add lemon juice and salt.

### Step 2

Transfer mayonnaise to a small bowl and stir in ramps. Spoon into a jar with a lid and refrigerate until serving.

## Ramp Quiche

### Pie Crust

- 1 cup all-purpose flour
- 3 tablespoons all-purpose flour
- 1 teaspoon baking powder
- ⅓ cup plain fat-free Greek yogurt, or more as needed
- 2 tablespoons 2% milk
- 2 tablespoons vegetable oil
- 1 pinch salt

### Topping

- 1 cup low-fat sour cream
- ½ cup heavy cream
- 2 large eggs
- 1 bunch ramps leaves, rinsed and dried
- 1 teaspoon salt
- Freshly ground black pepper to taste

### Step 1

Preheat the oven to 375 degrees F. Grease a 10-inch tart pan.

### Step 2

Combine 1 cup plus 3 tablespoons flour, baking powder, Greek yogurt, milk, oil and salt in a bowl with a wooden spoon until a ball forms. Add more milk or Greek yogurt, 1 tablespoon at a time, if dough is dry and crumbly.

### Step 3

Transfer dough to a lightly floured countertop and knead with your hands until smooth. Roll out to fit the tart pan. Line the bottom and sides of the tart pan with the dough. Trim any overhang or crimp it. Prick the bottom of the pie crust several times with a fork.

### Step 4

Whisk sour cream, heavy cream, and eggs together in a bowl. Finely chop ramps. Stir chopped ramps into the filling and season with salt and pepper. Pour mixture into the crust.

### Step 5

Bake in the preheated oven until the crust is golden and pulls away from the pan and the filling is set, about 30 minutes. Remove from the oven and let stand for 10 to 15 minutes before cutting.

# Brucellosis

Brucellosis is one of the most common contagious and transmissible zoonotic diseases with high rates of illness that causes significant economic impact to livestock. The disease is caused by several bacteria of the family Brucella, which tend to infect a specific animal species. However, most species of Brucella can infect other animal species as well. It affects cattle, swine, sheep, goats, camels, equines and dogs. It may also infect marine mammals and humans.

The disease in animals is characterized by abortions or reproductive failure. While animals typically recover and will be able to have live offspring following the initial abortion, they may continue to shed the bacteria. Brucellosis in cattle (*B. abortus*), in sheep and goats (*B. melitensis*) and in swine (*B. suis*) are diseases listed in the World Organization for Animal Health (OIE). The bacteria infect reproductive tissues, lymph nodes and the spleen, causing inflammation, edema and necrosis. In pregnant animals, it causes placental lesions and increases the risks of abortion. Symptoms in humans include irregular fever, headache, weakness, profuse sweating, chills, weight loss and general aching. Infections of organs including the liver and spleen may also occur.

Brucellosis gains public health importance when the bacteria are transmitted to humans via unpasteurized milk, meat and animal byproducts, from infected animals. Veterinarians, farmers and slaughterhouse workers are most vulnerable to infection. Surveillance using blood and milk testing can be used to help eliminate the disease. There are also several different vaccines available to help immunize cattle.

From the VET



## PRODUCE SAFETY VIRTUAL GROWER TRAININGS

MAY 13TH OR MAY 17TH, 8:30 A.M. - 5:00 P.M. | MAY 24TH, 8:30 A.M. TO 4:00 PM

**Opportunity 1:** PSA Grower Training | May 13th OR May 17th

**Who Should Attend:** Growers and others interested in learning about produce safety and meeting buyers' expectations.

**Course Delivery:** Remote delivery via Zoom

**Cost:** \$60.00 (includes course manual and completion certificate)

**Registration Deadline:** May 10th (Seats limited to 15 registrants)

**Opportunity 2:** Writing Your FARM Food Safety Plan | May 24th

**Who Should Attend:** Growers and others wanting to learn about recording food safety compliance in the form of a 'Food Safety Plan'.

**Course Delivery:** Remote delivery via Zoom

**Cost:** \$10.00 (includes course manual and completion certificate)

**Registration Deadline:** May 18th (Seats limited to 15 registrants)

**REGISTER HERE:** [HTTPS://EPAY.WVSTO.COM/WVU/WVUANEVENTS/DEFAULT.ASPX](https://epay.wvsto.com/wvu/wvuanevents/default.aspx)

**QUESTIONS:**  
CONTACT DEE SINGH-KNIGHTS AT 304-293-7606  
OR DOSINGH.KNIGHTS@MAIL.WVU.EDU



# SEE A POTENTIAL INVASIVE PEST?

Send us a photo of the pest with your name and contact info to [bugbusters@wvda.us](mailto:bugbusters@wvda.us) or 304-558-2212.



# Periodical Cicadas Scheduled to Emerge this Spring

**Dr. Berry Crutchfield, WVDA Plant Industries Division**

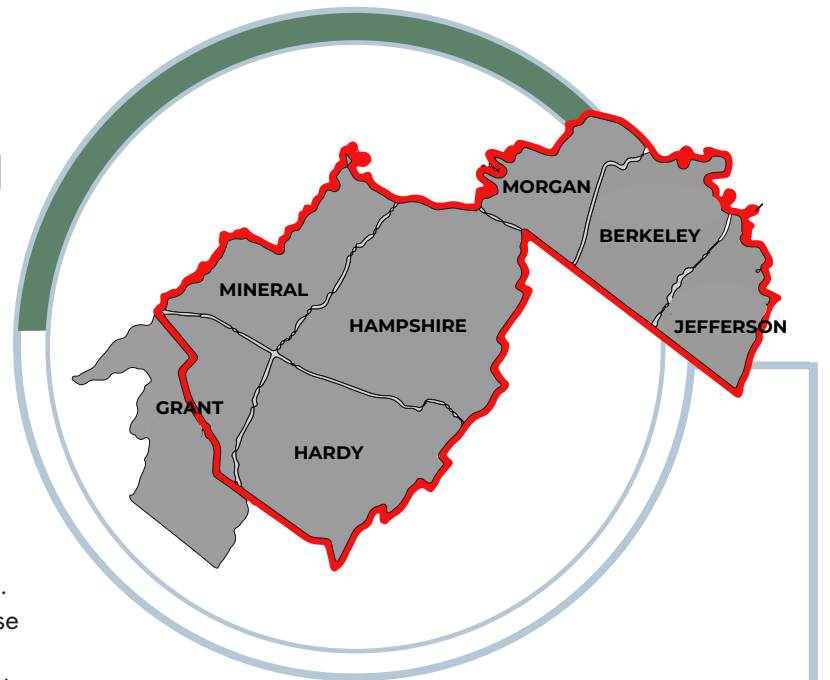
The periodical cicada, *Magicicada septendecim*, is scheduled to emerge this spring in the eastern panhandle of West Virginia. This area includes Jefferson, Berkeley, Morgan, Hampshire, Hardy, Mineral and Grant Counties (see map). The cicadas, also known as 17-year locusts, are members of Brood X which made their last appearance in 2004. This emergence will likely begin in mid to late May and adult cicadas will be present for up to six weeks.

Adult cicadas are about 1 ½ inches long with red eyes, black bodies and orange tinted wings. They do not feed and live only a few weeks while reproduction takes place. Males produce noise or “call” to attract females. The most common call sounds like “f-a-r-r-o.” Encounters with large numbers of cicadas can be somewhat unnerving. However, these insects do not bite or sting and are completely harmless to humans, pets and livestock.

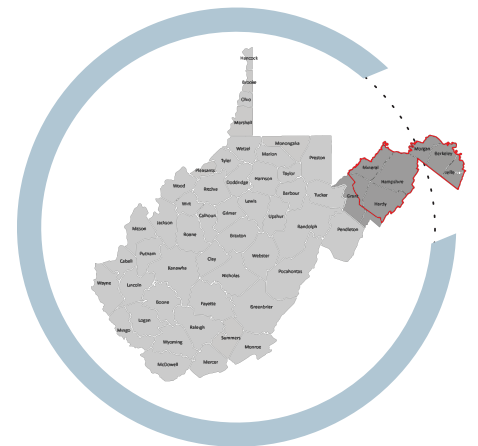
Periodical cicadas are potential pests of many types of trees and other woody ornamentals. Damage occurs when the female cicada cuts a series of paired slits in small twigs and lays eggs in these slits. Sometimes, a continuous slit, two to three inches long, is formed as she slowly makes her way up the twig. The slits cause flagging, or breakage, to the tips of the branches. This damage is not considered a serious problem on large trees, but can be severe and adversely affect the structure of small ornamental or fruit trees. The eggs hatch in mid-summer and young cicadas, or nymphs, fall to the ground. They burrow into the soil and spend the next 16½ years feeding on small roots. At the end of this time, usually in May or early June, nymphs move to the surface and crawl up tree trunks, where they shed their skins and change to adults.

Homeowners and orchardists should avoid planting new trees in spring prior to a cicada emergence. One of the best ways to prevent damage is to cover young trees with cheesecloth, finely woven netting or tobacco shade cloth. This physically prevents females from laying eggs in the twigs. Insecticides are of limited use in protecting trees from cicada damage, due to their overwhelming numbers and ability to “fly-in” from surrounding locations. Injured wood can often be pruned out next winter.

For additional information on the periodical cicada or any other pest, contact Dr. Berry A. Crutchfield, West Virginia Department of Agriculture, Plant Industries Division, 1900 Kanawha Blvd. E., Charleston, WV 25305-0191: 304/558-2212.



**BROOD X**  
 **AFFECTED COUNTIES**



## 8 Tips For Caring For Your Bees

It's no secret how valuable honeybees are to our environment, not to mention their role in nearly all the products we consume. In fact, honeybees pollinate over 100 different types of nuts, fruits and vegetables. Just in West Virginia alone, honeybees pollinate up to 87 million pounds of apples each season! That high level of proficiency means that one in every third bite of food humans consume is directly or indirectly derived from honeybee pollination.

All across West Virginia you can spot apiaries both big and small. While some hives are established for large scale production of all things honey and honey bee products, others serve as single use hives for your everyday backyard bee enthusiast. Whether your intentions are professional or personal, it's become abundantly clear how important the honeybee is to agriculture. Furthermore, proper care and understanding of your colony will ensure a happy (not to mention successful) and healthy hive. Follow these eight tips by WVDA State Apiarist, Shanda King, to keep your hive a' buzz.

**1 START WITH NEW EQUIPMENT:**  
Used equipment could potentially harbor infectious disease that could harm your honeybees. If you buy used equipment, make sure it has been inspected by a WVDA apiary inspector.

**2 BUY LOCAL HONEYBEES FROM WV PRODUCERS IF POSSIBLE:**  
Buying local helps you know where your bees are coming from and helps our surrounding economy. Start with nucleus colonies if available.

**3 TAKE IT SLOW:**  
Allow yourself to be a beginner beekeeper and don't overwhelm yourself the first year. Start with 2-3 colonies.

**4 STUDY YOUR AREA:**  
Choose your apiary site before you begin and decide the configuration of your hives prior to ordering your bees. The most common setup is to use 10-frame deep boxes as the brood area.

**5 PRACTICE PATIENCE:**  
Have realistic expectations. Most beginners do not harvest a honey crop their first year.

**6 NEVER STOP LEARNING:**  
Take advantage of opportunities to expand your knowledge base: find a mentor, join a local bee association, sign up for a local beginner beekeeping class, etc.

**7 PROTECT YOUR COLONIES:**  
Learn all you can about Varroa mites and their management. This is the single most common reason that new beekeepers lose their colonies. Do not allow yourself to fall victim to thinking that they will not be a problem for you. The WVDA apiary staff work hand in hand with beekeepers to assist them in keeping their hives disease free. Inspection services are provided for disease issues as well as interstate movement of bees to other states for both sale and for purposes of crop pollination.

**8 REGISTER YOUR COLONY:**  
West Virginia has a very active apiary industry! West Virginia State Code mandates that all beekeepers be registered with the West Virginia Department of Agriculture. This service is free and forms are mailed to beekeepers in July of each year. Forms are maintained by the WVDA. West Virginia is one of the first states to establish best management practices for the apiary industry and has adopted labeling and Country of Origin Rules as well.

# West Virginia Grown

*Rooted in the Mountain State*



## BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms
- Cellar House Harvest

## BERKELEY

- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- Raw Natural
- Sister Sue's
- Sulphur Springs Stables - Orsini Farms LLC dba Warbirds Cattle & Farm
- Taylor's Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower

## BRAXTON

- Mary's K9 Bakery LLC
- Oh Edith/Little Fork Farm
- Rose Petal Soaps

## BROOKE

- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm
- Pike Vue Christmas Trees

## CABELL

- Appalachian Apiculture
- Auburn & East
- Good Horse Scents
- R&R Products dba Down Home Salads

## CLAY

- Legacy Foods
- Ordinary Evelyn's
- Sparks Hilltop Orchard
- Sugar Bottom Farm

## DODDRIDGE

- Sweet Wind Farm
- Ryan Farms

## FAYETTE

- Appalachian Botanical Co LLC
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Wild Mountain Soap Company
- Butcher's Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek

## GREENBRIER

- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables
- Spring Creek Superior Meats LLC

## HAMPSHIRE

- Kismet Acres Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm

## HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC
- Lonesome Ridge Farm Inc.
- Wardensville Garden Market
- Weese Farm
- South Branch Meat and Cattle Company LLC
- Williams Sweet Corn LLC

## HARRISON

- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary

## JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Out of This World Salsa
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP

## JEFFERSON

- Shalgo Farm
- Appalachian Greens

## KANAWHA

- Angelos Food Products LLC
- Country Road House and Berries
- Hamilton Farms, LLC
- Happy Hens Farm
- Hernshaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks LLC

## LEWIS

- Garton Farms
- Lone Hickory Farm
- Novak Farms
- Smoke Camp Craft

## LINCOLN

- Anna Bell Farms
- Hill n' Hollow Farm & Sugarworks
- Estep Branch Pure Maple Syrup
- Berry Farms
- J & J Bee Farm
- Justice Farms
- Wilkerson Christmas Tree Farm
- Ware Farms
- Simply Hickory

## MARION

- Clutter Farms LLC
- Holcomb's Honey
- Rozy's Peppers in Sauce

## MARSHALL

- Eco-Vrindaban Inc.
- Gopi Meadows
- Hazel Dell Farm
- NJ's Kettle Corn
- Struggling Acres Farm

## MASON

- Black Oak Holler Farm LLC
- Hope's Harvest Farm LLC
- Moran Farms

## MERCER

- Hillbilly Farms
- Beautiful Bee

## MINERAL

- Green Family Farm
- Indian Water Maple Company

## MONONGALIA

- Neighborhood Kombuchery
- The Kitchen
- WVU

## MONROE

- Bee Green
- Spangler's Family Farm

## MORGAN

- Glascock's Produce
- Mock's Greenhouse and Farm

## NICHOLAS

- Dave's Backyard Sugarin'
- Kirkwood Winery
- White Oak Acres
- Woodbine Jams and Jellies, Inc.

## OHIO

- Beeholding Acres/Roth Apiaries
- Fowler Farm
- Grow Ohio Valley
- Moss Farms Winery
- Rock Valley Farm
- The Blended Homestead
- Windswept Farm
- Zeb's Barky Bites

## PENDLETON

- Brushy Mountain Tree Farm LLC
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm

## POCAHONTAS

- Brightside Acres, LLC
- Brush Country Bees
- Frostmore Farm
- Wilfong Farms

## PRESTON

- Me & My Bees LLC
- Maryland Line Farm
- Mountindale Apiaries
- Possum Tail Farm
- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Valley Farm Inc.
- Vested Heirs Farm
- Wilfong Farms

## PUTNAM

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles

## RALEIGH

- Appalachian Kettle Corn
- Bailey Bees
- Daniel Vineyards LLC
- Shrewsbury Farm
- The Farm on Paint Creek/Sweet Sweeneysburg Honey

## RANDOLPH

- Poe Run Craft & Provisions Inc.
- The Bryer Patch
- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery

## RITCHIE

- Turtle Run Farm

## ROANE

- Christian Farm
- Grandma's Rockin' Recipes
- Missy's Produce

## SUMMERS

- Cheyenne Farm
- Sprouting Farms

## TAYLOR

- A Plus Meat Processing
- Triple L Farms

## TUCKER

- Mountain State Honey Co. LLC
- R&A Honey Bees LLC
- Seven Islands Farm LLC

## TYLER

- Cedar Run Farm
- Creekside Farms
- Uncle Bunk's

## UPSHUR

- Appalachian Acres Inc.
- Lucky Lucy Farm
- Mountain Pride Farms LLC
- Mountain Roaster Coffee
- Old Oak Farms
- Zul's Frozen Lemonade, Inc.

## WAYNE

- Elmcrest Farm
- LC Smith LLC dba Lovely Creations Handmade Soaps and More
- Stiltner's Apiaries

## WEBSTER

- Custard Stand Food Products
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

## WETZEL

- Thistle Dew Farm Inc.
- Wetzel County Farmers Market

## WIRT

- Appalachian Willows
- Riverbend Farms & Gardens
- White Picket Farm LLC
- Stone Road Vineyard

## WOOD

- IN A JAM! LLC
- Minner Family Maple Farm LLC
- Oldham Sugar Works
- Stomp-n-Grounds Craft Coffees

## WYOMING

- Appalachian Tradition
- Tarbilly's BBQ
- Halsey Farm

## JOIN OUR LIST!

☎ 304-558-2210

✉ [wvgrown@wvda.us](mailto:wvgrown@wvda.us)

🌐 <https://agriculture.wv.gov/ag-business/west-virginia-grown/>





**CLASSIFIED ANNOUNCEMENTS CONT.**

**items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC as herding or working can be accepted.**

**Apple** press, needs a little love, great for apple cider, good cond., \$125. Pina Bobby, 27 Matoaka Rd., Rock, 24747; 724-691-7738.

**Wintec** synthetic endurance saddle w/C-air panels, adjustable gullet, synthetic leathers, girth & saddle pad, \$300. Wayne Dillon, 15704 St. Rt. 12, Forest Hill, 24935; 466-5885.

**Hay** '21 1st cut sq. bales, mixed meadow grasses, cond. & sprayed for weeds, \$3/bale/lf picked up in the field; \$3.50/bale if loaded from barn, hay will be harvested in June, near Summersville. Charles Duffy, 53 Hawick Rd., Inwood, 25428; 676-7790; cdsbduffy@comcast.net.

**Hay** 4x5 round bales, \$20/bale. Leon Ellyson, 8841 WV Hwy., Cox's Mills, 26342; 462-7974.

**Acreage:** Putnam/Jackson Co., 125 A., woods, pasture, sm. pond, hay, semi paved rd., elec., septic, drilled well, stream, Liberty area, \$185,000. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

**AKC** reg. German Shep. 2-yr. female, black & tan, \$350. Leonard Hardway, 593 Lynn Camp Rd., Palestine, 26160; 275-3094.

**Maple** syrup, pure WV, \$16/qt., \$10/pt., \$6 1/2 pts. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

**55-gal.** metal barrels w/lids, nice & clean, \$25/ea. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 851-0401.

**Beef** cuts: Ribeyes, \$12/lb.; cube steak, \$6/lb.; chuck roast \$7/lb.; New York strip, \$11/lb.; more cuts. Carl Hog, 2962 Letart Rd., Pt. Pleasant, 25550; 593-4023.

**Stone** ground buckwheat flour, \$3/qt.; stone ground yellow cornmeal, \$2/qt.; stone white cornmeal, \$2/qt. Harry Hornbeck, 43 Eagle St., Buckhannon, 26201; 472-4277.

**ASDR & CKC** reg. Aust. Shep. pups, 2, blue merle males, \$500/ea.; black tri: 2, females, \$400/ea.; 3, males, \$400/ea.; tails docked, vacc/wormed, \$100 nonrefundable deposit to hold choice. Vicki Mitchem, 955 Powley Crk. Rd., Hinton, 25951; 575-6036.

**Mulch** hay, sq. bales, 250, never wet, just not feed quality, you haul; hay, sq. bales, 100, can be used for feed or mulch. both \$2.50/bale. David Morrison, 1901 Brush Country Rd., Marlinton, 24954; 799-6752.

**Acreage:** Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$65,000; 98 A 80% woods, 20% fields w/year round stream, 50% fenced, \$1,250/A., partial financing avail. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

**Hunt** seat saddle, \$250; saddle stands, \$15; fortiflex tubs, \$5/ea. fold flat muck bucket cart, \$30; more. Anne Murray, 1126 Apt. D., Charleston, 25314; 410-3398.

**Acreage:** Lincoln Co., 112 A. of woodland, 19 miles to Southridge Mall, close to Hatfield & McCoy trails, util. avail., \$112,000. J. Neeley, 76 Pecan Lane, Hurricane, 25526; 562-2727.

4, new rubber rimmed wheels & wheel bearings, single seat, black vinyl covering, shed kept, \$800/firm. Garry Norton, 2671 Brushy Fork Rd., New Milton, 26411; 873-2311.

**Blue** Heeler 11-mo. male, good disp., \$200; locust post, 7', \$6/ea. Edwin Peachy, 375 Sasfras Rd., West Columbia, 25287; 882-3020.

**Duck** eggs, \$3/dz.; brown chicken eggs, \$2.50/dz. Charles Phillips, 45 Turkey Fork, Elkview, 25071; 965-0763.

**Mulch** hay 4x5 bales, 5/ea. Richard Rodgers, 839 Radar Ford Rd., Rainelle, 25962; 992-4513.

**Hay:** 4x6 round bales, never wet, stored inside, no weeds or dust, very clean, \$65/bale; 3rd cut grass hay for feeder calves, makes wonderful horse hay, 4' bales, \$50/ea., can pickup on Saturdays. James Rowe, 5196 Malcolm Rd., Barboursville, 25504; 638-3321.

**Buggies:** Amish 9' buggy; surry w/fringe on top, both \$2,500/ea. Richard Rumbley, 200 Laura Lane, Charleston, 25302; 345-6445.

**Hay** '20 1st cut sq. bales, \$3/bale. John Sells, 27 Comfort Rd., Fairmont, 26554; 363-8932.

**Saddle** w/pads & upgrades, \$200; scoop boots sz. 2 w/extra straps & screws, \$80; helmet, med., excel. cond., \$40; law saddle rack de-icer, \$20; heated water bucket, \$20; more. Jackie Thomas, 1255 Buck Run Rd., Pennsboro, 26415; 659-3343.

**Wagon** hay/produce, 6'x10', 4-wheel, axle extends to 16', can email pics/del., \$500. Frank Unger, 793 Johnson Crk. Rd., Walton, 25286; 927-1717.

**Harness**, complete set for Haflinger horsed, includes collars, \$225; Jerry Yost, Box 74, Statler Run Rd., 26570.

**Miscellaneous Wants**

**Want** someone to donate a lg. farm bell, cast iron, steel or brass for function use at Sweet Springs Resort Foundation, Monroe Co. Ashley, Berkley, P.O. Box 24940, Sweet Springs Valley Rd., Gap Mills, 24841; 536-4743.

**Wanted** hay cut in French Creek area, 24 A. Bill Hartman, 668 Natural Bridge rd., French Creek, 26218; 924-5401.

**Want** acreage, 5 acres or more on level to rolling ground w/no restrictions, in Pleasants, Tyler, Wood, Jackson, Ritchie, Nicholas or Webster Counties, will consider others, must have water & elec. avail., w/ or w/out house. B. Parsons, 100 Franklin Dr., St. Marys, 26170; 684-3745.

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

**Free** Blue or Red Heeler to a good home. John Thompson, 41 Andy's Dr., Harts, 25524; 855-4051. 855-4051.

**Market Focus:  
 Buckhannon Stockyards**

**This is the sixth in a series of articles focusing on West Virginia's licensed livestock markets that are official tagging sites.**

Sam Garrett has been a fixture at the Buckhannon Stockyards for the past 46 years.

"My father-in-law, brother-in-law and I took over the Stockyards and started running it in 1975. My father-in-law retired in 1993 and my brother-in-law and I ran it until last year. That's when I bought him out in 2020," explains Sam.

He's had a lifelong love for cattle and has passed that down to his daughter, Melissa, who also helps operate the facility. In fact, she's been working at the stockyards since she was old enough to hold down a job.

On a typical sale day in the spring, the stockyards will sell about 200 cattle, with many of the seats in the auction ring filled. The Garretts also hold a monthly horse auction that draws in a lot of bidders. But not all business is conducted within the ring. The stockyards are known for their board sales.

"The West Virginia state graders and myself, we go out to the farms and they will grade the cattle on the farm. They're not moved until they are sold and the buyer sets up a truck to send in and pick those cattle up," says Sam.

Melissa adds, "My dad tries to help the farmers out that might only have 10 or 15 cattle and then group them into a load. So, someone might have 10 cattle, someone else might have 10 and a third person might have 10. If they're the same size, we can make a load and get them sold that way."

Sam says the board sales help the small farmers get more money for their cattle. During the pandemic, when business might have slowed down, Melissa decided to use technology to help keep things moving.

"I do all the advertising. In today's world, Facebook is how we get to everybody. I announce every week if you have something you want to sell next week to send me a picture and tell me what it is. I'll get it posted. That's how people know what's going to be here at the sale," explains Melissa.

The stockyards draw sellers from as far south as Frametown, as far north as Maryland and from the Ohio River in the west to Franklin in the east. The weekly sale at the Buckhannon Stockyards takes place on Wednesdays at 1:30 p.m.



Sam Garrett and his family purchased the Buckhannon Stockyards in 1975. His daughter Melissa now works beside him.

**GARDEN CALENDAR**

**MAY 2021**

**MAY 1** Plant figs. Seed or transplant parsley. Transplant onions.

**MAY 3** Seed fennel. Plant fingerling potatoes.

**MAY 4** Transplant or seed Chinese cabbage. Seed snap beans (outdoors).

**MAY 5** Seed head lettuce (outdoors). Control broadleaf weeds in lawn.

**MAY 6** Seed leaf lettuce and winter squash (outdoors).

**MAY 7** Seed summer squash and cucumbers (outdoors).

**MAY 8** Seed late celery (outdoors). Seed sweet corn.

**MAY 10** Seed thyme. Seed cilantro (outdoors). Plant early celery and tomatoes.

**MAY 11** Plant bok choy. Grow mint in containers. Seed annual flowers.

**MAY 12** Transplant or seed melons. Fertilize houseplants.

**MAY 13** Plant sweet potatoes. Harvest scapes from hardneck garlic.

**MAY 14** Plant tomatillos. Plant large pumpkins. Seed lima bean.

**MAY 15** Plant peppers, okra and cabbage. Seed or plant Solanum berries.

**MAY 17** Harvest established asparagus. Seed sweet corn

**MAY 18** Seed borage and zinnias to attract pollinators. Remove strawberry blossoms on newly transplanted plants.

**MAY 19** Seed or transplant basil. Seed Malabar spinach.

**MAY 20** Install row covers to exclude insects on cabbage and broccoli.

**MAY 21** Prune azaleas, viburnum, lilac and forsythia after blooming.

**MAY 22** Begin control measures for cucumber beetle. Plant tomatoes and eggplant.

**MAY 24** Turn compost.

**MAY 25** Plant jack-o'-lantern pumpkins.

**MAY 26** Prune tomatoes at first flowering. Plant an herb garden.

**MAY 27** Stake and mulch tomatoes. Trellis cucumbers.

**MAY 28** Plant asparagus beans. Transplant fennel.

**MAY 28** Seed borage. Seed Roma beans.



Source: WVU Extension Service Garden Calendar