

THE MARKET Bulletin

WEST VIRGINIA DEPARTMENT OF AGRICULTURE



Kent A. Leonhardt, Commissioner

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February 2017



Kent's Reflections

Reflecting Upon My First Few Weeks in Office

Since the November 8th election, I have had plenty of time to think about the great responsibility the people of West Virginia have chosen me for and the challenges we face as a state. In my first *Market Bulletin* column I would like to reflect on the first weeks as your Commissioner of Agriculture and the transition that has taken place at the West Virginia Department of Agriculture (WVDA).

First, I must say it is a great honor, privilege and I am truly humbled that the people of West Virginia have selected me to speak on behalf of our farmers and run one of the largest departments in the state. With that I just want to say thank you; thank you to every West Virginian for their support, faith and votes. The farming community was solidly behind our vision for West Virginia and showed it time and time again during the election cycle. While those of us in agriculture only make up about five percent of the electorate, it is humbling to be so strongly supported by my peers.

Secondly, I just want to take a moment and reflect on the willingness of outstanding professionals to leave quality jobs and join me in serving our state. These gentlemen share the same vision and believe West Virginia agriculture and the state have better days ahead of them. Therefore, please meet my top advisors as we move forward. Joe Hatton will serve as Deputy Commissioner and a liaison to organizations that we work with throughout the state. Joe has more than 20 years of experience and previously worked for the USDA.

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Wayne Co. Farmers Cooperative membership skyrockets in first year

The Wayne County Farmers Co-op launched last year and already has a membership that many groups of its type would envy.

"We'll be a year old this coming March, and we've grown to about 115 members," says Wayne County Farmers Co-op President Patrick Fluty matter-of-factly. "Due to the fact of the unemployment here and the present state of southern West Virginia, the co-op is pushing agriculture."

The effort has galvanized the community. Eighty people showed up for the group's first meeting last spring and several became substantial contributors to the co-op's summer farmers' market in Dunlow. A building was donated to the group and renovation is almost done to have it ready to operate as a store and headquarters for the cooperative.

Besides typical produce items, co-op members are also becoming involved in mushroom cultivation and maple production. Fluty says there are three members starting maple production and about 10 members growing mushrooms. One has about 1,000 logs ready for inoculation this year. He said he expects that more than 30 farms will be substantial producers in 2017.

An anonymous \$25,000 donation allowed the co-op to purchase two mushroom inoculation "guns," along with supplies to help members build high and low tunnels. Rather than the larger, steel-tube kits, many of the members are favoring smaller, less-expensive tunnels constructed out of cow panels – essentially heavy-gauge fencing material. The co-op purchased 84 of those. A grant will help purchase a refrigerated trailer to transport products, and a new website should be up early in 2017.

"You can't sit still farming; you've got to move on. We have to be very productive and efficient,"



"Our goal is to create agriculture jobs. People have land and can put it to use so we're pushing ourselves as much as we can. We work on this every day."

– Wayne County Co-op President Patrick Fluty

said Fluty. "I can't believe the amount of food I'm growing compared to traditional farming."

He added that there are five or six markets in and around Wayne County that cooperative members are serving or might be serving in the future.

"There's property near Westmoreland that the county gave us for a market. We own the market in Dunlow, plus we hope to have our store open in Dunlow this year," Fluty said. He also pointed out that some members are selling through the Wild Ramp market in Huntington and through Refresh Appalachia. Other marketing options are being explored as well.

Fluty's efforts have also spilled over into the county's education system. There had been no agriculture education programs in the county since 1999, but now all three high schools have programs. An old school building is also being considered as an agricultural center.





Photo courtesy of Steve Rotsch

Kent A. Leonhardt, of Monongalia County, is sworn in as the 11th West Virginia Commissioner of Agriculture January 16, 2017.

Kent's Reflections, *continued*

Norm Bailey will serve as my chief of staff. He is coming from the USDA as well and has the knowledge and skills to help me run the WVDA. Lastly, Crescent Gallagher will serve as the department's Communications Director. Crescent brings fresh ideas and enthusiasm on how we can better market our farmers and their products.

With my last reflection for this month, I need to talk about the current and previous employees at the WVDA. From day one, I have received a warm welcome; your smiles have meant a lot to my wife, Shirley and me. We have met so many great individuals already and in the coming months I hope to meet the rest of the department stationed throughout the Mountain State. Please join me in thanking the previous administration and all public servants leaving office for their service to our great state. We at the WVDA wish them and their families good health, fair winds and following seas in their future endeavors.

As the new WVDA administration starts to get to work, we are immediately focusing on building a partnership with Governor Justice, Speaker Armstead and Senate President Carmichael to implement policies that move our agricultural industries forward. Governor Justice, in his inauguration speech, spoke about the importance of agriculture to West Virginia and I look forward to working with the Governor over the next four years to grow agriculture here in our state.

In closing, I want to encourage our readers to tell the positive stories of West Virginia. My department will be speaking about the beauty of our state, our great natural resources and the resilience of West Virginians. I know West Virginia has brighter days ahead of her, but nothing is ever accomplished without a team. Therefore, we are putting out a call to every citizen of the Mountain State; we need you! Never hesitate to promote the state, never hesitate to bring fresh ideas and never hesitate to pursue new opportunities. Put the people of West Virginia up to any challenge and they will succeed.

Semper Fidelis,

WV CattleWomen to hold Collegiate Beef Advocacy Contest during the WV Beef Expo

The American National CattleWomen, Inc. (ANCW) has developed a new contest for college-age individuals. The Collegiate Beef Advocacy (CBA) Program was created for beef industry advocates interested in bridging the gap between the farm and the fork. This program connects the collegiate leaders to the beef industry where they can have unlimited access to leadership, their peers, cattlemen and cattlegirls, and beef industry

professionals.

The West Virginia CattleWomen will be hosting the CBA Contest during the 2017 WV Beef Expo April 7-8

During 2018 ANCW/NCBA Convention, ANCW will have broad-spectrum recognition of the CBA Development Program, as well as a round-table discussion and introduction of the five-person team who will represent the program for the next year. The vision of this program is for recruitment, retention and industry advancement; facilitating the participant to become equipped to take on influential leadership roles contributing to the beef industry's strategic direction

and advocacy.

The contest will include several parts:

1. Application
2. 5-8 minute oral speech from written essay
3. 5-10 minute media interview

Contestant eligibility is as follows:

1. Ages between high school graduate-24 years old (before January 1st preceding selection)
2. Enrolled in College
3. Parent or Contestant a member of the WV CattleWomen's Association.
4. Cattlemen & Cattlegirls are eligible.

Ag & Forestry Hall of Fame NOMINATIONS Due

Deadline: Feb. 17, 2017

Nominations for induction into the West Virginia Agriculture and Forestry Hall of Fame (WVAFHF) are now being accepted. The WVAFHF is devoted to honoring individuals, businesses, organizations, institutions and foundations who have contributed to the establishment, development, advancement or improvement of the agricultural, forestry and/or family life of West Virginia.

This honor is bestowed upon those who 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. The WVAFHF encourages all nominations, including those of women and minorities.

Nomination forms are available from:

- WV Agriculture and Forestry Hall of Fame website at <http://bit.ly/2ggF8UW>
- WV Department of Agriculture (Robin Gothard, 304-558-3200, rgothard@wvda.us)

All nomination forms must be received by February 17, 2017.

Selected nominees will be enshrined during the WVAFHF Recognition Dinner to be held on July 15, 2017 at Jackson's Mill.

Specialty Crop Block Grant NOMINATIONS Due

Deadline: Feb. 17, 2017



The West Virginia Department of Agriculture (WVDA) is accepting project proposals for the 2017 Specialty Crop Block Grant Program (SCBGP). The deadline to apply is by the close of business Feb. 17, 2017.

The grant program - funded by the U.S. Department of Agriculture and administered by the WVDA - gives specialty crop growers the opportunity to learn new techniques, test them out, and share that knowledge with other producers.

Grant applications must deal with a specialty crop such as fruits, vegetables, horticulture products, tree nuts, herbs and spices, maple syrup, honey, and Christmas trees, among others. Products explicitly excluded are livestock, eggs, corn, soybeans, and other commodity-type crops.

All projects must focus on industry related research, education, improved production, or marketing of specialty crops. The program is available to groups and organizations that qualify to receive grant funding but cannot be used to fund individual farms or enterprises.

For more information, contact Cindy Martel at cmartel@wvda.us. A full application package can be downloaded at <http://www.agriculture.wv.gov/divisions/marketinganddevelopment/Pages/Grant-and-Training-Opportunities.aspx>.

Mineral County Wins National Livestock Quiz Bowl

What does it take to win the National Livestock Quiz Bowl? A lot of hard work and determination, according to Carol Webb, the instructor for the newly crowned national champs from Mineral County.

The four-person team, made up of Derek Alt, Andrew Iser, Naomi Bane and Shawnee Michaels, were chosen last spring and won the state competition at Potomac State College back in April. For the past eight months, the FFA students soaked up information in the classroom and worked hundreds of hours after school to gain the knowledge they needed to beat the best of the best.

“These kids have a diverse knowledge of animal sciences.

From bees to dairy, swine to current events in animal sciences, it takes a lot of work to be on this type of competitive level,” stressed Webb.

In order to win, the team answered questions like: name the four compartments of a ruminant’s stomach (Answer: rumen, omasum, abomasum, reticulum) and what is the internal temperature of a cow (Answer: 101.5 degrees).

Webb and her team finished the national competition, held January 5-8 in Denver, Colo., undefeated. They were up against some tough teams including California, Texas and Utah.

Not only did the team take home first place, so did Derek Alt, who finished the competition with the highest individual score. Andrew Iser came in third place.

“I’m so proud of these young leaders. They did a fantastic job bringing the win back to West Virginia for a second year in a row,” said Webb. In 2016, Musselman High School in Berkeley County took first place at the National Livestock Quiz Bowl.

The Mineral County team also took part in leadership and team building activities as part of the four-day event.



National Livestock Quiz Bowl Champions (l-r) Naomi Bane, Shawnee Michaels, Derek Alt and Andrew Iser.

February Grant Writing Workshops to Focus on Better Access to Ag Funds

The West Virginia Department of Agriculture in conjunction with West Virginia University Extension Service has announced two grant writing workshop opportunities. The first will be held Feb. 18 at the WVU Agricultural and Sciences Building from 9 a.m. to 3 p.m., and the second, Feb. 21 at the Cedar Lakes Conference Center, Jackson County, 9 a.m. to 1 p.m.

These workshops will focus on improving the funding success rate of applicants to various grant programs, including the Farmers Market Promotion Program (FMPP) and the Local Food Promotion Program (LFPP), NESARE Farmer and Partnership Grants, Specialty Crop Block Grants, and others.

“Ambition and innovation come together with funding to create businesses. Grants are an amazing opportunity to acquire the capital startups need,” said West Virginia Agriculture Commissioner Kent Leonhardt. “These workshops provide essential tools for navigating the grant process and understanding what grantors want to see.”

The trainings will cover the fundamentals of grant writing to help applicants compete for competitive grants under The Agricultural Act of 2014, better known as the Farm Bill. The Farm Bill has authorized \$30 million in grant funding annually through 2018 to develop new market opportunities for farm and ranch operations serving local and regional markets.

This is a free event, but registration is required and is available online. All materials and refreshments will be provided. The training is open to producers, producer groups, community leaders and agricultural service providers. The sessions are a collaboration of WVU Extension Service, West Virginia Department of Agriculture, West Virginia State University Extension and Northeast SARE (Northeast Sustainable Agriculture, Research and Education) programs.

Workshop Locations:

- **North Session** (WVU Evansdale Campus in the Agricultural Sciences Building, Morgantown) - Feb. 18, 9 a.m. to 3 p.m.
- **North Session Webcast** - Feb. 18, 9 a.m. to 3 p.m.
- **South Session** (Cedar Lakes Conference Center, Ripley) - Feb. 21, 9 a.m. to 1 p.m.

For more information, contact Dee Singh-Knights, dosingh-knights@mail.wvu.edu, (304) 293-7606 or Cindy Martel, cmartel@wvda.us, (304) 541-9756.

Potomac State offering new two-year agriculture degree

Once upon a time, West Virginia farmers didn’t have to worry much about where their crops and animal products would sell. Local butchers took their meat, small corner markets ordered up crates of vegetables and fruits and milk arrived on your front steps from the dairy down the road. A lot has changed and Potomac State College of West Virginia University is changing with the times as well. The college in Keyser, WV, is offering a new, two-year associate of applied science degree in sustainable agriculture entrepreneurship or SAGE for short.

Potomac State Plant Sciences Professor Donna Ballard, Ph.D., stresses today’s agriculture students need to know more than just how to raise a cow or grow corn.

“To be a successful farmer, you have to be able to do a lot of things, including marketing your product.”

The SAGE curriculum is based around basic business skills: business communications, accounting, horticulture, agronomics and animal production of food. They’ll also explore marketing different products.

“Food production systems are the largest food trend coming through agriculture at this time. It includes everything from safe food supplies to Farm-to-Table and the local movement,” says Ballard. “We want to update our program so students can enter all those new areas of agriculture.”

Those accepted into the program will be doing a lot more than just textbook learning. SAGE is a

hands-on degree. Much of that work will take place at a college-owned food hub. Potomac State and the Mineral County Development Authority are working together and hope to finalize a location for a food hub in the near future.



“The food hub is designed to help students learn how to market and distribute agriculture products specific to the region. We want students thinking outside the box,” says Ballard. “We hope to make connections to local farmers and bring them in as suppliers.”

Students will have the opportunity to work on marketing those agricultural products to local chefs and restaurants, businesses looking for quality food and companies searching for specialty products grown in the Eastern Panhandle.

Graduates of the program will be able to start their own agribusinesses, from working in a large city with a project like rooftop beehives to taking over the family farm. The options are endless.

“Everybody likes to eat. They have to get their food from somewhere,” stresses Ballard. She says SAGE graduates will be able to market their own agriculture goods or work for someone else selling theirs.

Potomac State President Jennifer Orlikoff says the SAGE degree has tremendous potential to move farming forward.

“I think that because we are in the heart of some great agricultural opportunities, this is a good program to have in place to help our future farmers be successful and make money farming,” she said.

“Our goal is to get students into the production field as quickly as possible. When they graduate with this degree, we fully expect them to go out into the workforce,” added Ballard.

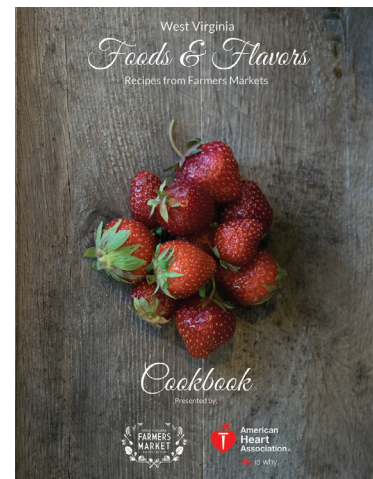
The SAGE program will be able to accommodate 20 to 25 students for the fall 2017 semester. If the demand is there, a plan is in place to expand. The college is currently working on creating a four-year bachelor of applied science degree in sustainable agriculture entrepreneurship by the fall semester of 2018.

Those interested in applying to the SAGE program can contact Potomac State College’s Enrollment Services Office at 304-788-6820 or go2psc@mail.wvu.edu.

WHAT'S February 2017 COOKIN'

Recipe Challenge Yields Heart Healthy Dishes

In 2016, the West Virginia Farmers Market Association in collaboration with the American Heart Association hosted a recipe challenge that started as a contest in search of the best heart-friendly fresh recipes and ended in a beautiful cookbook, *West Virginia Foods & Flavors: Recipes from Farmers Markets*. More than 80 recipes were submitted with winners from across the state chosen for grand prizes. Three farmers' markets received pop-up kitchens based on the number of submissions from their markets. And three recipes were chosen to win cash prizes. Susan Maslowski, of Milton, was awarded third place for her Honey Angel Food Cake. Sherry Kaslowski, of Fairmont, won the second place prize for her Crust-less Quiche. And the grand prize was awarded to Elizabeth Wheeler of Shepherdstown for her Chicken Butternut Patties. These recipes along with several others have been collected and are available in a cookbook that was released this holiday season and can be purchased online by visiting the West Virginia Farmers Market Association website <http://wvfarmers.org/recipe-challenge/>.



country roads crustless quiche

- | | |
|------------------------------|---|
| Olive oil cooking spray | 1 large tomato, chopped |
| 1 small onion | 6 eggs |
| 1 green pepper, chopped | 2 egg whites |
| ½ teaspoon salt | 1 cup fat-free milk |
| ½ teaspoon pepper | 4 ounces reduced-fat cheddar cheese, grated |
| 1 cup fresh spinach, chopped | |

Heat oven to 350°F. Lightly spray olive oil in a large skillet over medium heat. Add the onion and green pepper. Cook until soft, about 10 minutes.

Remove the pan from the heat. Put onions and peppers in a pie pan, spreading evenly across the bottom of the pan. Add spinach and tomato (both uncooked), spreading evenly over the onions and peppers. The pan will be fairly full.

In a bowl, beat the eggs and egg whites lightly with the milk, cheese, salt and pepper, just enough to break up the yolks and whites. Pour the egg mixture over vegetables in the pie pan.

Bake until top is lightly brown and set, about 45 minutes to 1 hour.

Servings: 8. Serving Size: 1 slice.

chicken butternut patties

Chicken Patties:

- 1 pound boneless, skinless lean chicken breast halves
- ½ pound butternut squash, peeled, seeded, and grated
- ½ cup thinly sliced green onions
- 1 clove fresh garlic, minced or crushed
- ¼ cup chopped parsley
- 1 egg
- ½ teaspoon salt
- 1 teaspoon olive oil

Yogurt Sauce:

- 1 cup plain low-fat yogurt
- 1 clove fresh garlic, minced or

- crushed
- 1 tablespoon olive oil
- 2 tablespoons lemon juice
- Freshly ground black pepper
- 2 tablespoons chopped parsley, mint or cilantro

Garnish:

- 2-3 large ripe tomatoes, quartered
- 1-2 cups lettuce or shredded cabbage
- ½ thinly sliced red onion and fresh herbs
- Freshly ground black pepper
- 1-2 tablespoons chopped mint, parsley, or cilantro (optional)

Make and form the patties: Place the chicken breasts in the freezer to chill until firm, but not frozen (this will make it easier to chop them). Using a sharp knife, chop the chicken into tiny pieces by cutting the meat crosswise into 1/4-inch strips, then cut the strips crosswise in thin strips, and further chop to make a coarse mixture.

Put in a bowl. Add the grated squash, green onions, garlic, parsley, egg, salt, and pepper. Mix well. Form patties, using 1/4 cup for each patty. Place on a plate or flat pan, cover with plastic wrap, and refrigerate until ready to cook, at least 15 minutes or overnight. Brush a large skillet (preferably cast iron) with olive oil and heat over medium heat.

Cook the patties without crowding until the edges turn white and the bottoms are browned, about 4 minutes. Turn the patties and cook for another 3 to 4 minutes until firm and cooked through. Remove from the pan and keep warm in a low oven while you cook remaining patties.

Make the yogurt sauce: Combine the yogurt, garlic, olive oil, lemon juice, pepper, and parsley in a small bowl. Cover and refrigerate until ready to serve.

Serve with tomatoes and lettuce or shredded cabbage, thinly sliced red onion and herbs with the yogurt sauce on the side, and with pita bread, if desired.

Cooked patties can be refrigerated and make a good take-along for lunch or a snack.

honey angel food cake

- | | |
|-----------------------------|--------------------|
| 1½ cups egg whites | ½ cup honey |
| ½ teaspoon salt | 1 teaspoon vanilla |
| 2 teaspoons cream of tartar | 1 cup sugar |
| | 1 cup cake flour |

Put egg whites into a deep mixing bowl and add salt. Beat until frothy. Add cream of tartar and beat until the egg whites stand up in stiff peaks. Gradually add honey, beating continuously. Add vanilla. Sift sugar and cake flour and fold into egg white mixture. Pour into an ungreased tube pan and place in a cold oven. When temperatures reach 275 degrees wait 15 minutes and increase temperature to 325 degrees. Bake 1 hour or until cake springs back when touched.

Serving Information:

Servings: 12. Serving Size: 1 slice.



Congratulations!

**Jocelynn Wilson –
Miss West Virginia
Association of
Fairs & Festivals
2017**

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Winter Blues

FARMERS' MARKET

Sunday, Feb. 12 • 1-5 p.m.

Charleston Civic Center- Exhibit & Convention Hall

FREE Admission • **FRESH** produce & meats

Featuring: fresh vegetables & herbs, eggs

- meats: chicken, pork, beef, lamb • jams, jellies & assorted fruit butters
- natural bath products and lotions • handmade clothing & household items
 - peppers, pickles, relishes, salsas, dressings & sauces
 - maple syrup products • honey • salt products • coffees and teas
 - dry mixes, cornmeal • rolls and breads • popcorn and candies



Scheduled Vendors:

Angelhardt Farm • Appalachian Mountain Specialty Foods • The Bee Keepers' Berry Farm • Bella Gardens/ Rebecca Street Urban Farm • Birch Root Farms • Bluestone Mountain Farm • Brightside Acres • Brookstone Soaps, LLC • Capitol Market • Cedar Dawn Farm • Custard Stand Food • Sun Up Farm • Family Roots Farm • Finca La Despensa/Supata Columbia LLC • Frostmore Farm Inc. • Good Shepherd Farm • Gritt's Farm • Hearts of the Meadow Farm • High Country Creamery & Market • In A Jam! • J.Q. Dickinson Salt Works • Kreative Artz by Kimberly, LLC • Milligan Creek Farms • Mock's Greenhouse & Farm • Monroe Farm Market Co-op • Mountain Meadows Farm • Nanas Kitchen • Ordinary Evelyn's • Plain Janes Country Cookin • The Leavitt Farm • Rimfire Apiary • Rainbow's End Farm • Rainbow Farm • Rainy Day Farm • Refresh Appalachia • S & S Farm • Sassy Gals Gourmet Treat • Sherwood Family Farms • Spanglers Family Farm • Sonny's Peppers • Swift Level • Taylor Family Farm & Custom Meats • Tyler Creek Farm • Williams River Farm • The Wild Ramp

www.agriculture.wv.gov

Winter Farmers' Market Bringing West Virginia's Best Food to the Capitol City

Dark days of winter getting you down?
Hungry for summer?

The Winter Blues Farmers' Market is the cure for what's ailing you.

Dozens of the state's top food producers will take over the Charleston Civic Center Sunday, Feb. 12 from 1-5 p.m.

"It is vital that we back our homegrown farmers while keeping monies within our communities and this is a perfect opportunity to do just that," said Commissioner of Agriculture Kent Leonhardt.

"The Winter Blues Market is a great chance for consumers to get high-quality and locally-produced products while supporting the agricultural community, especially during the cold winter months. This is one of the premier local food events in the state and we hope to see everyone in the

Kanawha Valley there."

Featured products will include fresh produce, gourmet meats, value-added products including jams, jellies and salsas, hand-spun wool, bath and body care items, honey and maple syrup. The event will also include a "Dine-Around" where visitors can purchase dishes from Charleston-area restaurants. Grab a meal, shop West Virginia products and listen to great music courtesy of The Half Bad Bluegrass Band.

A new feature to the Winter Blues Market, as well as the Small Farm Conference, is a video scrapbook project. Anyone with an agriculture-related story is invited to stop by the booth and share. Visitors are also asked to fill out a brief survey on their Winter Blues experience when they leave the market.

Admission is free and the event will include door prizes and hourly activities for children, such as story times, a pretend "milk cow," coloring and activity sheets.

Other attractions will include West Virginia Grown popcorn and maple cotton candy.

The Winter Blues Farmers' Market is sponsored by the WVDA and the WVU Extension Small Farm Center and is held in conjunction with the West Virginia Small Farm Conference.

Now in its 13th year, the Small Farm Conference offers numerous educational sessions on an extensive variety of agricultural topics aimed at helping food producers operate knowledgeably, efficiently and profitably by providing reliable, tested knowledge about current trends, needed skills and the latest production and operation information.

The 2016 Small Farm Conference averaged 700 in daily attendance and featured 140 different sessions. The Winter Blues Farmers' Market attracted an estimated 3,000 shoppers and raised \$25,000 for vendors.

Missouri Foxtrotter 16-yr. gelding, very dark bay, extensive trail riding, \$600. Sayrann Stalnaker, 236 Gladly Fork Rd., Weston, 26452; 269-5634.

Pure miniature donkeys: spotted, & grey pair/not related, male/femal, \$500/pr. George Vance, 52 Nottingham Dr., Petersburg, 26847; 257-2099.

Job Sales

Horse boarding, 50x140 covered riding arena, daily stall cleaning, pasture, trails, on site farrier, \$380/mo. Bill Archibald, 1009 Amma Rd., Clendenin, 25045; 541-4555.

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: old-time fat man, Logan Giant & Rattlesnake, Turkey Crow, Oct. tender hull, brown & white half runner, Oct. Bush, pole bean, more, \$13/100 seed; winter onion sets, \$13/100 sets. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com.

Tobacco seed: W.Va. Mtn. grown burly, organic, 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.

Heirloom Fatman bean seed, \$8/100, free shipping. Bruce Pennington, 1488 Loudendale Lane, Charleston, 25314; 342-1751.

Seeds: pole beans, flood beans, black & purple limas, lg. bird egg, Kentucky fall, speckled Christmas limas, Oct. tender hull, turkey crawl, more, \$12/100, ppd. Scott Whitacre, P.O. Box 56, Bloomery, 26817; 496-8665.

Plant Wants

Onion starts: multiplier & Egyptian walking. Randall Reimann, General Del., Wolfcreek, 24993; 520-1888.

Poultry Sales

No ornamental, wild or game birds; eggs.

Highline Reds hens: 7/15, \$6/ea.; 1/16, \$7/ea.; White Leggers, 3/16, \$8/ea.; Wellsummer & Ameraucana, 4/16, \$12/ea., all laying age. Amanda McCleary, 346 Bishoff Farm Rd., Albright, 26519; 379-6206.

Red Star 7-mo. pullets, \$8/ea.; ducks, all varieties, \$6/ea. George Vance, 52 Nottingham Dr., Petersburg, 26847; 257-2099.

Poultry Wants

Pilgrim goose, male, for breeding w/our females. E. Smith, 690 Childress Rd., Charleston, 25309; 744-6567.

Sheep Sales

Reg. North Country Cheviot 2-yr. ram, good disp, healthy, \$250. Ken Eastham, 286 Ashcamp Run Rd., Metz, 26585; 775-2550; kceastham@gmail.com.

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.

Trailers, horse, 48 gal. half moon, hay rack, water tank, can be used in bed of truck w/hose to fill from the ground, \$100/cash; GM, alum. louvered, gooseneck or 5th wheel tailgate, \$400/cash. Lary Adams, 352 Pringle Tree Park Rd., Buckhannon, 26201; 516-0286; ridingsmokey@peoplepc.com.

Saddle, Gen II Tucker, 17.5 seat, med tree, tooled leather, round skirt/western, fender-LL, Ergo balance, brown but looks burgandy, excel. cond., \$1,599/cash. Lary Adams, 352 Pringle Tree Park Rd., Buckhannon, 26201; 516-0286; ridingsmokey@peoplepc.com.

Hay, 4x4 round bales, stored outside, \$10; stored inside, \$25; 4x5 round bales stored outside, \$15, all rolls net wrapped, loaded free at farm. Bob Alexander, 5059 Plain Valley Rd., Letart, 25253; 562-7397.

Hay, sq. bales, mixed grass, \$3.50/bale.

Apiary Events



Barbour Co. Beekeepers Assoc.

Monthly Meeting
4th Thursday, 7 p.m.
Barbour Co. Extension Office
2 mi. south of Philippi on Rt. 250
Contact David Proudfoot 823-1460;
dp_foot@hotmail.com.

Cabell/Wayne Beekeepers Assoc.

Bi-Monthly Meeting, 7 p.m.
May, July, Sept., Nov.
Christ Temple Church
2400 Johnstown Rd.
Huntington, W.Va.
Contact David Tackett 743-6719;
cabellwaynebeekeepers@gmail.com.

Clay Co. Beekeepers Assoc.

Monthly Meeting
2nd Monday 6 p.m.
Clay Senior Center
Main Street, Clay, WV
Contact Tim Clifton, 548-3024;
tclifton@penn.com.

Corridor G Beekeepers Assoc.

Monthly Meeting
1st Tuesday, 6 p.m.
Chapmanville Middle School
Contact Tony Meadows, 524-7690;
Fastrakhounds@outlook.com
James Meadows, 382-3292;
jamesreecemeadows@gmail.com.

East. Panhandle Beekeepers Assoc.

Monthly Meeting
2nd Thursday, 7 p.m.
Hospice of the Eastern Panhandle
Kearneysville, W.Va.
Contact Alex Hersom, 268-5258;
hippychicksfarm@gmail.com.

Gilmer Co. Beekeepers Assoc.

Monthly Meeting
3rd Tuesday, 6 p.m.
Robert S. Kidd Library
Glenville, W.Va.
Contact Bobbi Cottrill, 462-7416;
bcottrill119@hotmail.com.

Highlands Apicultural Assoc.

Monthly Meeting
4th Monday, 6:30 p.m.
WVU Ext. Office Meeting Rm.
Elkins, W.Va.
Contact Sam Golston, 637-8709;
Sam_golston@hotmail.com.

Leland Anderson, 1568 Ward Rd., Canvas, 26662; 872-2268.

Hay, "16, 4x4, never wet, stored in barn, limed/fert., mixed, \$25/bale. Greg Arnott, 771 Henry Camp Rd., St. Marys, 26170; 299-0455; gkarnott@suddenlink.net.

Hay, fresh cut, 4x5, \$35/bale; sq. bales, \$3.50/bale. Ray Blake, 1400 Johnson Ave., Suite 1A, Bridgeport, 26330; 842-2795.

Hay, '16, sq. bales, 2nd cut, mixed hay, in barn, easy access, \$3/bale. Reinhardt Bouman, 282 Ashwood Dr., Meadow Bridge, 25976; 466-3844.

Saddle, Professional Line, "16", light brown, hand crafted, tooled, made by Saddle King, Ozark Leather Co., bridle & nice horse pad included, \$550. Darrell, Bower, 2594 Little Crk. Rd., Creston, 26141; 354-7806.

Hay, '16, 5x4, round bales, 1st cut, barn kept, never wet, \$35/bale. Blain Bowmar, 480 Larew Rd., Newburg, 26410; 288-6365.

Hay, 1st cut, sq. bales, never wet, stored in barn, easy access, \$3/bale. Sandon Boyce, 411 Left Three Lick Rd., Orlando, 26412; 452-9498.

Hay, '16, sq. bales, mixed grass, 1st cut, \$3.50/bale; 2nd cut, \$4/bale. Buddy Brady, 3795 Rt. 20 S., Buckhannon, 26201; 472-5835.

Hay, 2nd cut, mixed grass, sq. bales, horse

Jackson Co. Beekeepers Assoc.

Bi-Monthly Meeting
McDonalds Bldg., Jackson Co. Fairgrounds
Cottageville, W.Va.
Contact Mike Blessings, 437-1221;
mike@mikeblessings.com
Betsy Smith, 674-6495;
besmith2006@gmail.com.

Kanawha Valley Beekeepers Assoc.

Meeting
March 18, 10:00 a.m. -12:30 p.m.
Contact Frank or Laura Naab, 988-1988;
Steve May, 727-7659.

Marion Co. Beekeepers Assoc.

Monthly Meeting
4th Thursday, 7 p.m.
Pleasant Valley Municipal Bldg.
Exit 133 off I-79 (Kingmont exit)
Fairmont, W.Va.
Contact Amy Kaiser, 368-0609;
Ottoamy105@yahoo.com
Nancy Postlethwait, 366-9938;
lpotlethwait@aol.com.

Marion Co. Beekeepers Assoc.

January Meeting
Jan. 5, 7 p.m.
Eldora United Methodist Church
Contact Amy Kaiser, 368-0609;
Ottoamy105@yahoo.com
Nancy Postlethwait, 366-9938;
lpotlethwait@aol.com.

Mercer Co. Beekeepers Assoc.

Monthly Meeting
First Monday, 7 p.m.
Fred Gilbert Center
Princeton, W.Va.
Contact Ken Cole, 425-7077
Kc_in_wv@hotmail.com.

Mid Ohio Valley Beekeepers Assoc.

Contact Kenny Bach, 740-374-4040;
bachkb@yahoo.com.
Teresa Wagoner, 375-4919;
Twagner77@yahoo.com.

Mountaineer Beekeepers Assoc.

Monthly Meeting
2nd Monday, 6:30 p.m.
Ritchie Co. Public Library
Harrisville, W.Va.
Contact Shanda King, 643-2443.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact WVDA Plant Industries Division at 304-558-2212.

quality, barn kept, never wet, located in Green Sulphur Springs, del. avail, \$4.50/bale. Lauren Brenner, P.O. Box 60, Sandstone, 25985; 814-777-0562.

AKC Anatolian/Shep. pups, brindle & fawn, raised w/kids & livestock, \$750. Jonell Carver, 3178 Miletus Rd., Salem, 26246; 782-2922; turteridgefarmllc@gmail.com.

Hay, 4x5 round bales, 1st cut, fert., \$30/ea.; 2nd cut, \$35. Robert Choff, 1945 Paul E. Malone Rd., Grafton, 26354; 254-0422.

Maremma/Great Pyrenees cross pups, male & female, raised in the barn w/livestock & poultry, \$200 w/shots. Jennifer Coffman, 2518 Nile Rd., Summersville, 26651; 872-1656.

Hay, 4x5, round bales, 100, orchard grass & timothy mix, never wet, stored inside, easy access w/lg. trailers, \$30/bale. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 282-5194.

Hay, sq. bales, mixed grass, \$3/bale. Byron Euler, 831 Baler Ridge Rd., Cottageville, 25239; 372-3918.

Amish built oak, 1- horse, built by Rabers Cart Shop, Mt. Hope, OH, good cond., \$1,000/trade for pony cart of equal value. Kathy Eye, 35 Rocky Run Lane, Sugar Grove, 26815; 358-2104.

wvakinings@yahoo.com.

Monogalia Co. Beekeepers Assoc.

Monthly Meeting
1st Tuesday, 6:30 p.m.
Mon. Co. Ext. Office
Westover, W.Va.
Contact Mark Becilla, 296-4158;
mbecilla@gmail.com.

Nicholas/Webster Beekeepers Assoc.

Monthly Meeting
3rd Monday, 7 p.m.
March, April, May, June, July, August, September
Summersville Public Library
Summersville, W.Va.
Contact C. David Brammer, 619-0189;
cdbrammer@frontier.com.

North Central W.Va. Beekeepers Assoc.

Monthly Meeting
Third Monday, 7 p.m.
Harrison Co. Parks & Rec. Center
Clarksburg, W.Va.
Contact Michael Staddon, 782-9610;
Honeyglen12@gmail.com.

Potomac Highlands Beekeepers Assoc.

Monthly Meeting
3rd Thursday
Bank of Romney Comm. Center
Romney, W.Va.
Contact Roy Funkhouser, 851-6897;
jrfunkhouser@hardynet.com or
potomachighlandsbeekeepers.weebly.com

Preston Co. Beekeepers Assoc.

Monthly Meeting
3rd Thursday, 7 p.m.
Preston Co. Ext. Office
Contact David Shahan, 841-3260
Thebeeman66@gmail.com.

Raleigh Co. Beekeepers Cooperative Assoc.

Monthly Meeting
3rd Thursday, 6:30 p.m.
Raleigh Co. BOE Office
Beckley, WV
Contact Mark Lilly, 575-6114
wvbeeguay@yahoo.com.

Southeastern Beekeepers Assoc.

Monthly Meeting
2nd Thursday, 7 p.m.
Osteopathic School-Alumni Center
Lewisburg, W.Va.
Contact Mary Holesapple, 772-3272;
mary.holesapple@frontier.com.

Tri-State Beekeepers Assoc.

Monthly Meeting
3rd Thursday, 7 p.m.
Good Zoo Bldg. - Oglebay Park
Wheeling, W.Va.
Contact Steve Roth, 242-9867;
Sroth29201@comcast.net.

Upshur Co. Beekeepers Assoc.

Monthly Meeting
3rd Tuesday, 6:30 p.m.
W.Va. Farm Bureau Bldg.
Buckhannon, W.Va.
Contact Delmuth Kelley, 472-0184.

West Central Beekeepers Assoc.

Monthly Meeting
4th Saturday, 1 p.m.
Roane Co. Committee on Aging Bldg.
Spencer, W.Va.
Contact Dale Cunningham, 354-6916;
janningham46@yahoo.com.

WV Beekeepers Assoc.

1st Saturday
February
Waffle Hut
2118 Sutton Lane
Flatwoods, W.Va.
Contact Paul Capps, 291-0608;
paulcapps65@yahoo.com.

Hay, sq. bales, '16, 1st cut, mixed grass, barn kept, horse hay, fields were limed/fert., \$3/bale. Claude Farson, 404 Horseneck rd., Waverly, 26184; 665-7674.

Hay, sq. bales, 1st cut, mixed grass, never wet, stored inside, \$3/bale. B. Fike, 22672 George Washington Hwy., Aurora, 26705; 612-5362.

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

Pony wagon, Amish, made for 2 mini's or 1 lg. pony, red, band brakes, padded seat, 2, adults, 2, rear facing seats, 5, kids, excel. cond., used once w/used harness, Hafinger size, \$2,700/all. D. Fort, 1230 Allentown Rd., Gay, 25244; 927-1774.

Hay, '16, 1st cut, 4x5 round bales, fert. never wet, stored inside, easy access, will load, \$35/bale. Earl Garrett, 2151 Rush Run Rd., Weston, 26452; 269-6131.

Hay, '16, 4x4 rolls, barn kept, never wet, fert., \$40/bale. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Hay, 4x4 round bales, barn kept, never wet, \$35/bale. Ricky Haller, 4312 Arnolds Run Rd., Philippi, 26416; 457-4448.

2017 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 February 10, 2017. 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: _____

Telephone: _____ Email: _____

You can also fill out the form online: agriculture.wv.gov/divisions/marketinganddevelopment/Livestock/Documents/2017_Equine_Form_Final.pdf

Note: If your event date or location changes please notify us at 304.558.2210 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

Return by February 10, 2017 to:

West Virginia Dept. of Agriculture, Andy Yost, Livestock Marketing Specialist
Marketing & Development Division, 1900 Kanawha Blvd., East, Charleston, WV 25305-0178
304.389.9750; Fax: 304.558.2270; ayost@wvda.us

Maple syrup, pure WV, \$16/qt., \$10/pt., \$6½ pts. Ed Hartman, HC 72, Box 175C, New Creek, 26743; 788-1831.

Locose wave scales for freight or livestock, goes up to 5,000 lbs., 115 vold, excel. cond., \$300. Ronnie Hodge, 432 Scary Crk., Hamlin, 25523; 824-5551.

Hay, sq. bales, good quality, timothy, orchard grass & clover, bales approx. 65 lbs., located in Ritchie Co., easy access, \$6/bale; mulch, \$2/bale. Patricia Johnson, 1004 Glen Dale Rd., Cairo, 26337; 628-3883.

Acresage: Barbur Co., 77 A., 2 mi. from downtown Philippi, 60% woods w/lg. hay meadow, pole barn, \$140,000; hay, 1st cut, 4x4, round bales, stored in barn, never wet, \$20/bale. Rosalea Kines, 6021 Union Rd., Philippi, 26416; 457-1322.

Hay, 1st cut, orchard grass, \$3.50/bale. Mike Lester, P.O. Box 492, Ghent, 25843; 487-5414.

Stocktrailer, single axle, has loading ramp, works good for sm. animals & calves, approx. 4'x8' dimensions, comes w/extra set of rims/tires, \$800. Hunter Lewis, 6367 Knobley Rd., Keyser, 26726; 813-5092.

Hay, 4x5, round bales, orchard grass, timothy & clover mix, limed/fert., stored in barn, \$45/

bale. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 379-1026.

Greenhouses, 2, gutter connect, 28'x80' w/heaters & more, \$5,500/obo. Phillip Lowe, P.O. Box 579, Shepherdstown, 25443; 671-8758.

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

Rabbits: Dutch 1-yr. male & female, lg., \$25/pr.; black, male, \$15; Giant Fleming, male, spotted, \$25. Rex Miller, 3357 Ripley Rd., Cottageville, 25239; 372-2034.

Hay, 4x5, round bales, orchard, timothy & clover mix, barn kept, \$40/bale. Clifford Mills, 2373 Clayton Jetson Rd., Alderson, 24910; 573-2318.

Hay, sq. bales, good quality, easy access, \$4/bale. Ron Montcastle, 1415 Adams Ave., Milton, 25541; 743-6665.

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

Locust post, 7', dry, round, \$4; split, \$3. C. Page, 27 Dry Branch Rd., Charleston, 25312; 541-0063.

Hay, sq. bales, mixed grass, lg. bales, never wet, good quality for all livestock, easy access,

1st cut, \$4/bale; 2nd cut, \$4.50. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Hay, 4x5, 1st & 2nd cut, \$35/bale. Bill Pratt, 1093 Gee Lick Rd., Weston, 26452; 517-3293.

Livestock waterers, 4, automatic & heated, made by Little Springs, \$200/ea. John Proper, 421 Traugh Fork Rd., Salem, 26426; 782-2451.

Rabbits, Silver Heritage, dual purpose, meat/pelt, unrelated prs., trios & proven breeders, black & blues, show quality & pedigree lines, fine boned, dresses at 65% live wt., has great feed to meat conversion ratio, \$50/up. Randall Reimann, General Del., Wolfcreek, 24933; 520-1888.

Hay, 4x4 round bales, shed kept, never wet, \$30/bale. James Robinson, 2374 Sycamore Rd., Clarksburg, 26301; 624-4790.

Hay, Fairmont-Grafton area, round bales, orchard/clover mix, barn kept, never wet, fields limed/fert. according to WV Agricultural soil tests, easy access, will load, 1st cut, \$35/bale. Leslie Rogers, 1020 Stadium Drive, St. Marys, 26170; 684-7133; leslie16@suddenlink.net.

Hay, 6', round bales, never wet, barn kept, \$60/bale. Ronnie Rowe, 5196 Malcolm Rd., Barboursville, 25504; 690-0126.

Hay, '16, sq. bales, 1st cut, mixed grass, barn stored easy access, \$3.50/bale; trailer, light duty, utility, custom made, 4'x8', built in loading ramp for riding lawn mower, road worthy, \$400. Lou Schmidt, 380 Crystal Spring Rd., Salem, 26426; 783-4836.

Miniature horse open entry cart, steel mesh body w/new black harness, \$500. Lee Simmons, 4305 Rt. 24, Hurricane, 25526; 562-0873.

Mulch hay, 5x5 bales, barn kept, \$15/bale/obo. Burhl Sisler, 919 Sisler Rd., Terra Alta, 26764; 789-2658.

Hay, sq. bales, 1st cut, \$3.50/bale; 2nd cut, \$4/bale. Gilbert Smith, 23055 Ashton Upland Rd., Milton, 25541; 743-3208.

Hay, 4', rolls, good quality, mixed, never wet, shed kept, will load, \$30/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 619-8454.

Belt conveyor, 10', 21" wide, \$400 w/hyd. mo-

Mountain Roots Market Inc.

Consignment Farmers Market

Year round, Mon.-Sat. 8 a.m. - 6 p.m.
148 W. 2nd St., Weston, WV

Local WV produce only, fresh baked good, crafters & artisans of WV.

David Townsend, 269-8619

Townsendproduce@gmail.com

tor; \$300 w/o hyd. motor. Jim Summers, 1393 Haines Branch Rd., Sissonville, 25320; 549-3314.

Hay, '16, 4x5 round bales, mixed grass, net wrapped, \$30/bale. Larry Supple, 17124 Kanawha Valley Rd., Southside, 25187; 675-2098.

Saddle, Simco, 2101, West., black, 16", black padded seat w/diamonds & conchos, on breast strap, bridle & saddle, silver lace around the seat, covered stirrups, good padding, extra bridle & breast strap, \$1,500. Bernice Taylor, 558 Barnes Run Rd., Sandyville, 26275; 273-0704.

Hay, 4x4, round bales, \$25/inside; \$20/outside; 1st & 2nd, sq. bales, \$3/bale. Paul Teets, 723 Hog Back Rd., Eglon, 26716; 735-5878.

Hay, 4x5, round bales, 1st cut, mixed, barn kept, \$30/bale. Gordon Totten, 345 Anderson St., Lewisburg, 24901; 647-5682.

Hay, '16, 3x4, round bales, never wet, stored in barn, \$20/bale; \$18/10+/bales. Lonnie Walton, 277 Stalnaker Addition, Horner, 26372; 439-6309.

Hay, 4x5, round bales, stored inside & outside, '16, \$25/bale; '15, \$20/bale. Becky Wilson, 2841 Sellars Rd., Middlebourne, 26149. 758-4288.

Hay, 4x4, round bales, weighing approx. 80-90 lbs., \$25/bale; \$20/10+/bales. Tom Wilson, 12621 Charleston, Rd., Leon, 25123; 674-5116.

Saddles, National Barrel Racing Assoc. w/ bridle & breast strap, NBRA logo on the silver, \$900; Zaldi Eng., made in Spain, breast plate, bridle, leathers, iron, saddle pad & girth, \$500; multi-purpose Eng. w/leathers, iron girth, pads & bridle, \$300. Mary Wine, 3379 Marquess Rd., Tunnelton, 26444; 892-3208.

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

Miscellaneous Wants

Want someone to place bee hives on my property, have fenced lot, can drive to the hive, located in Lumpersport, Harrison Co., can take 10-15 hives. Robert Freshour, P.O. Box 693, Lumpersport, 26386; 584-4129.

Lease WV farmland to place at least 2, honey bee hives on in Harrison, Lewis, Barbour, Taylor, Preston & Tucker, 5 A. minimum. Bruce Johnson, 786 Isaacs Crk. Rd., Lost Creek, 26385; 745-4298; brucehj@earthwayprimitives.com.

Reg. Border Collie, female, red & white. Brandy Lilly, 3006 Hinton Rd., White Oak, 25989; 660-7577.

Hay, sm. sq. bales, good horse quality, orchard grass/timothy/alfalfa. Sharon Puccio, 69 Horseshoe Rd., Farmington, 26571; 825-6790.

Earthworms, red wigglers to add to my compost pile. Randall Reimann, General Del., Wolfcreek, 24933; 520-1888.

Old sugar cane processing equip., juice squeezer mill, sorghum mill, etc. William Schoolcraft, 5 Reynolds Ave., Elkview, 25071.

Rabbit, Fleming Giant, young buck & doe. Mary Wine, 3379 Marquess Rd., Tunnelton, 26444; 892-3208.

Elk River Boots & Saddle Club

March. 18, 10 a.m.

Vet day to include clinic, demonstrations, vendors & traders

Winfield Riding Club
Winfield, WV

Alice Blankenship, 541-6399.

WV Shepherds Federation

Feb. 11, 8 a.m.-4 p.m.

The course will cover lambing & kidding problems & winter ewe & doe management

Camp Pioneer
Beverly, WV

Joseph Aucremanne, 445-1516.

11th Annual Genetic Partners Club

Pig Sale

April 8, 6 p.m.

Dave Hardesty, 698-9206.

38th Annual Consignment Farm

Machinery Auction

Mar. 25, 9 a.m.

Board of Ed. Surplus Sale

Mar. 24, 6 p.m.

Jackson Co. Jr. Fairgrounds

Cottageville, WV

Tara Tatalovich, 273-3501 or

Jason Miihbach, 273-0687.

SAVE THE DATE!

MOUNTAIN STATE MAPLE DAY

Join one of our Maple Houses for a pancake breakfast, a tapping demonstration or just to learn more about this growing agricultural industry!

18 - March - 2017

Watch for details at: facebook.com/wvmaplesyrup