



West Virginia DEPARTMENT OF
AGRICULTURE
COMMISSIONER: KENT A. LEONHARDT

THE

MARKET

VOLUME NO. 110 | ISSUE NO. 08

Bulletin



AUGUST 2026

Telling the story of
West Virginia Agriculture

▶ The 101st State Fair of West Virginia runs August 13-22. The fair is deeply rooted in agriculture - from the livestock shows, to fair food and produce judging, it's a time to reconnect with our farming heritage.

COMMISSIONER KENT A. LEONHARDT • DEPUTY COMMISSIONER AMIE MINOR-RICHARD



From the Commissioner

As Americans celebrated our nation's 250th anniversary this summer, we were reminded that the story of the United States began with agriculture. Here in West Virginia, that story has been written by generations of farm families whose hard work, resilience, and stewardship of the land continue to shape our state. Today, more than 22,000 West Virginia farms remain an essential part of our economy, our food supply, and the fabric of our rural communities.

To commemorate the nation's semiquincentennial, the USDA and the National Association of State Departments of Agriculture (NASDA) established the American Farm Legacy 250 Program to recognize farms that have remained in continuous family ownership and agricultural production for at least 250 years. Many of these farms date back to the 1600s and 1700s. Today, the ninth, tenth, eleventh—or even later—generation is carrying on the family tradition. These farms are more than productive pieces of land; they are living reminders of the resilience that has sustained American agriculture since our nation's earliest days.

It is remarkable to think about everything our farm families in West Virginia and across this country have endured—and yet they still chose the farm. Through wars, economic uncertainty, droughts, floods, freezes, and changing markets, they continued to invest in the land with the hope that it would be there for their children and grandchildren. While equipment, technology, and production practices have changed dramatically over the years, the values that define these families—hard work, perseverance, and an unwavering commitment to the land—have remained constant.

West Virginia has long recognized the importance of preserving our agricultural heritage through its Century Farm Program, which honors farms that have remained in the same family for at least 100 years. The American Farm Legacy 250 Program builds on that tradition by recognizing the extraordinary families whose farms have remained in the same family for two and a half centuries.

As Commissioner of Agriculture, I am proud to recognize the families whose dedication has earned them a place in these programs. No one builds a 100- or 250-year legacy alone. It takes generations of families willing to work through good years and bad, always believing the farm is worth preserving for those who come next.

Kent A. Leonhardt
Commissioner of Agriculture
Kent A. Leonhardt

WVDA NEWS

WINTER BLUES NORTH!



You asked for it... and we heard you. The Winter Blues Farmers Market is heading north! Make sure to save the date – December 12, noon-5 p.m. The market will be held in Morgantown, at Mylan Park. You'll see many of your favorite vendors from our Winter Blues Charleston Market plus some new faces/products. The event is the perfect opportunity to do some Christmas shopping while supporting West Virginia's farmers and producers. And don't

worry, Winter Blues will be back at the Charleston Coliseum and Convention Center on Feb. 13. Now you have two chances to shop local!



■ Taylor Co. FFA Land Judging/Homesite Evaluation Team (L to R) Noah Uhl, Cheyenne Bolyard, Paetyn McGinnis, Peyton Freeman, FFA Advisor Zach Tennant.

TAYLOR COUNTY FFA HONORED

The Taylor County FFA Land Judging and Homesite Evaluation team was honored at the Agriculture and Forestry Hall of Fame banquet last month. The team was named National Champion in Homesite Evaluation and Reserve Champion in Land Judging. The national competition took place in Oklahoma in May. Congratulations!



WVDA HOSTS USDA GRADERS

The WVDA hosted USDA graders from West Virginia, Virginia, and North Carolina for a two-day Livestock Grading Correlation at our Pruntytown Farm, in Taylor County. Participants collaborated on how livestock should be graded to be consistent across states and agencies.

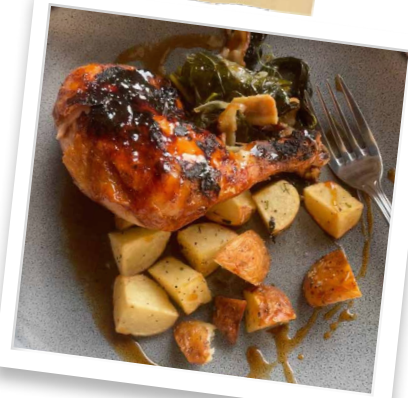


CEDAR LAKES CELEBRATES MILESTONE

Commissioner Kent Leonhardt and Cedar Lakes Director Holli Vanater celebrated a milestone with Cedar Lakes staff on July 1. It marked 10 years since the WVDA took over operations of the facility. In the last decade, Cedar Lakes has seen tremendous improvements, including expanding the FFA building and renovating many of the cabins. This has made Cedar Lakes a desirable destination for conferences, events, and agricultural education.

NICHOLAS COUNTY LOCAL FOOD CRAWL

Gather the family, hop in the car, and head to the Nicholas County Local Food Crawl, now through August 29. Visit 11 participating restaurants, coffee shops, and caterers, and try their featured specials. You'll receive a ticket to be entered into a special drawing for a grand-prize basket filled with locally made, WV Grown favorites and swag! Support WV agribusinesses by chowing down on some delicious meals and drinks.



Growing a Better Tomorrow



WVAFHOF INDUCTS NEW MEMBERS

The 2026 class of the West Virginia Agriculture and Forestry Hall of Fame (WVAFHOF) was honored July 11 during a reception, banquet, and awards presentation at Jackson's Mill. Family, friends, colleagues, and members of the agriculture, forestry, and Extension community celebrated the accomplishments of the six inductees. From full-time farmers and foresters to educators and 4-H advocates, these men have made a lasting contribution to agriculture, forestry, and family life in the Mountain State. Even more importantly, they've inspired future generations to follow in their footsteps. To become a member of the WVAFHOF, one must be nominated by their peers and have made outstanding contributions to the "establishment, development, advancement or improvement" in the fields of Agriculture, Forestry, or Family Life.

This year's inductees are: (L to R) Lloyd Earnest, Donnie Tenney, Denny Barron, Dale Woody, Woody Ireland. Not photographed: Ed Kraynok.

The Hall of Fame inducted its first members in 1975. With the addition of the 2026 nominees, that brings the total membership of the WVAFHOF to 326. If you know someone deserving of this honor, nominations for the 2027 class will open in December. Applications will be available at: <https://agriculture.wv.gov/divisions/executive/west-virginia-agriculture-forestry-hall-of-fame/>.

WEST VIRGINIA GROWN

North Central Region



Join the WV Grown Movement!

Since 1986, WV Grown has been the proud heartbeat of West Virginia agriculture, helping thousands of farmers, growers, and food producers share their products not only across our state, but nationwide. Nearly four decades later, our mission is stronger than ever: to showcase the incredible pride and quality that is Rooted in the Mountain State. Whether you're raising cattle, growing cucumbers, or producing specialty goods, the WV Grown logo tells buyers one thing loud and clear: that this product was made with care, right here at home. Every purchase strengthens our local economy and keeps West Virginia thriving. Buying WV Grown makes each of our local producers stronger. With more than 600 members, retail partners, and supporting businesses already on board, now is the perfect time to add your name to the WV Grown family. Ready to grow with us? Contact our Business Development Division at 304-558-2210 or email wvgrown@wvda.us.

PLANNING COORDINATOR



Sherry Mitchell

North Central
Planning Coordinator
(office) 304-558-2210
(cell) 304-941-9167
smitchell@wvda.us



From county farm crawls and flower bouquet making classes, to the Buckhannon Strawberry festival and farm to table dinners, agritourism is woven throughout West Virginia living. I feel privileged to play a small part in sharing the stories of hard working West Virginians who give us these opportunities."

HAZEL RUN FLOWER FARM - MEMBER OF THE Month



Who: Jessica Hansroth

Location: Bruceton Mills

Products: Flowers, pumpkins, green beans, wedding venue

Where to Buy: On-farm or online (<https://www.hazelrunflowerfarm.com/>). Open Mon./Wed. 9am-1pm, Sat. 9am-1pm and 4pm-8pm, and Sun. 10am-1pm. You can also book private parties/weddings.

How they got started:

Back in late 2021, my husband and I were looking to buy some property and this farm fell into our lap. We were looking for something to do with the farm, and I've always loved flowers. So, Hazel Run Flower Farm was born. We opened our u-pick in 2023 and started with a quarter of an acre flower patch. Now, we've moved to a different site on the farm and have expanded to grow all variety of flowers including ranunculus, anemones, delphinium, larkspur, zinnias, dahlias, sunflowers, and more. We have a barn where we hold weddings and other special events. We also have a fall pumpkin weekend.

Future plans:

This year we added u-pick green beans along with our pumpkins, corn, and a big sunflower field. We're also going to offer yoga and other special events like date nights where you can come and have a picnic in our flower fields. We'd like to host garden parties and locally sourced meals. I'd love to add another high tunnel, and we're looking into adding wholesale flowers to our business.

Why join West Virginia Grown?

I grew up in West Virginia on a farm. WV Grown is a great avenue to support agribusinesses. We see a lot of WV Grown members featured on social media. We hope by being members we'll get more people out to the farm to come enjoy what is so beautiful about West Virginia.



IN THE NEWS

- Sit out in the sun too long? **Becky's Homemade Goat Milk Lotions, Soaps & More** has a new product to take the sting out. Try Aftersun Body Cream. It's made with ingredients like olive oil, white violets, and dried chamomile to sooth your skin and prevent peeling!
- Promised Land Meats** has launched a new product line. Their summer tallow lineup is made with their own dry-rendered tallow and simple, skin-loving ingredients. Choose from After-Sun Cream to hydrate your skin, Bug Balm to keep insects and ticks away, Sun Shield Balm with a coconut-beachy scent, or better yet, try all three!
- Bison photographed by Lauren Somero at **Riffle Farms**, in Preston County, are part of the 'BISON: Standing Strong' photo exhibit at the Smithsonian National Museum of Natural History in Washington, D.C. Somero has spent time in West Virginia documenting agriculture in the Mountain State.

2026

WOMEN in Agriculture

The WVDA is honoring five outstanding women who have made significant contributions to the agriculture industry, whether it be on the farm, in the classroom, or through outreach. The recipients of the 2026 West Virginia Woman in Agriculture Award truly stand out in their fields. They will be recognized during a ceremony at the State Fair of West Virginia, on Sunday, August 16, at 11:00 a.m. Please join us to honor them.



Kimberly Dollinger | Dollinger Farm • Hampshire County

Kimberly is the owner and operator of Dollinger Farm where she has transformed a passion for healthy food and sustainable living into a thriving, diversified operation. Kimberly raises heritage White Park cattle, Angus cattle, poultry, hogs, bees, and a variety of other livestock while practicing regenerative farming and producing locally grown foods. She is committed to educating the public through hands-on farm tours that connect visitors with agriculture, conservation, and food production. Kimberly combines science with practical farming to inspire others. She also mentors beginning farmers, donates farm products to support local FFA programs, and continually develops innovative value-added products that maximize farm sustainability.



Heather Gorman | Harmony Hills Farm • Jefferson County

Heather has made a meaningful impact on West Virginia agriculture through her dedication to family farming, agricultural education, and value-added agriculture. Heather helps operate a diversified farm featuring Angus beef cattle, Nigerian Dwarf dairy goats, and honeybee production. For more than a decade, Heather has promoted local agriculture through farmers markets and community events, producing and marketing beef, pork, eggs, honey, and handcrafted goat milk soaps and lotions. She is passionate about educating consumers on farming and livestock care, while building connections between producers and the public. She is also a dedicated 4-H leader and founder of a dairy goat club.



Joslyn Noland | Middleway Farm • Jefferson County

Joslyn has dedicated her life to cultivating both agriculture and her community. Alongside her husband at Middleway Farm, she has spent more than three decades growing and marketing flowers, vegetables, herbs, and greenhouse plants throughout the Eastern Panhandle. Following a 37-year career as a third-grade teacher, where she incorporated agricultural education, Joslyn now works full-time on the farm. A founding vendor and steering committee member of the Charles Town Farmers Market, she has also been a longtime vendor at the Shepherdstown Farmers Market. Joslyn is a charter member and past president of the Wizard Clip Garden Club, superintendent of the Jefferson County Fair Flower Show, and is a Master Gardener.



Elizabeth “Beth” Southern | WVDA Director of Communications • Kanawha County

Beth has dedicated more than 25 years to advancing West Virginia agriculture through communication, marketing, and public outreach. Beth has worked tirelessly to strengthen the connection between producers, consumers, and communities while sharing the story of agriculture across the state. Through her roles as Assistant Director of Communications, Assistant Director of Marketing, and now Communications Director, Beth has helped elevate the visibility of West Virginia farmers, agribusinesses, and locally produced goods. She has played a key role in promoting the WV Grown program, supporting agricultural events, including the State Fair of West Virginia and West Virginia Pumpkin Festival, and encouraging agricultural education through FFA and youth programs.



Michelle D. Wilfong | Wilfong Farms • Pocahontas County

Michelle has made a remarkable impact on West Virginia agriculture through her dedication to production agriculture, agritourism, and agricultural education. Growing up, she developed a passion for agriculture through 4-H and FFA, eventually earning a degree in Agriculture and Extension Education from WVU. Today, she and her husband operate a diversified family farm featuring approximately 1,100 commercial ewes, a cattle operation, direct-to-consumer meat sales, a high tunnel, produce production, a u-pick strawberry patch, and CW’s Corn Maze, a popular agritourism destination. She serves as WV Farm Bureau Young Farmers & Ranchers Chair, WV FFA Alumni Vice President, and a member of the National Sheep Industry Improvement Center.



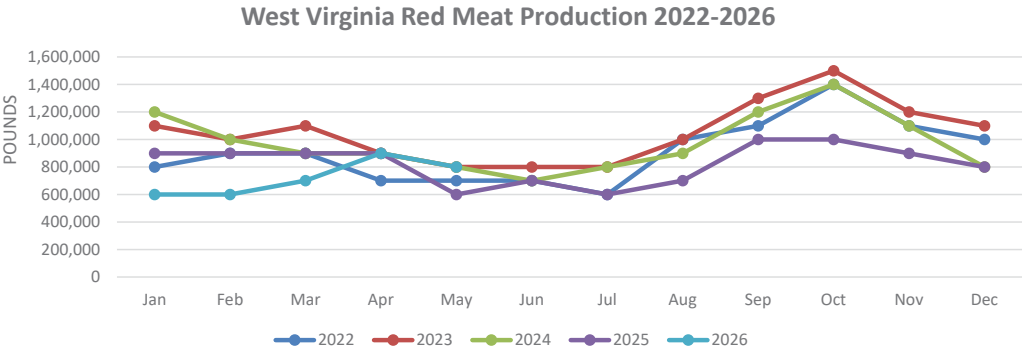
MOUNTAIN STATE

National Agricultural Statistics Service
West Virginia Field Office in cooperation with West Virginia Department of Agriculture
Kent Leonhardt, Commissioner | Alissa Cowell-Mytar, State Statistician

Reporter

RED MEAT PRODUCTION

► **Commercial red meat production** in West Virginia during May 2026 totaled 800,000 pounds. This was up 16 percent from May 2025. **Commercial cattle slaughter** totaled 1,160,000 pounds live weight, up 21 percent from May 2025. Cattle slaughter totaled 900 head, up 200 head from the previous year. The average live weight was up 4 pounds from the previous year, at 1,290 pounds. **Commercial hog slaughter** totaled 133,000 pounds live weight, up 18 percent from last year. Hog slaughter totaled 500 head, up 100 head from the previous year. The average live weight was up 7 pounds from the previous year, at 286 pounds.



► To look for West Virginia Statistics, visit our webpage: [USDA - National Agricultural Statistics Service - West Virginia](#)

Telephone: 1-304-357-5123
Email: nass-wv@nass.usda.gov



AUGUST

WVU GARDEN CALENDAR



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Tip: The end of the growing season is a great time to take a soil sample for your lawn or garden and send it to the WVU Soil Testing Lab. Scan the QR Code to learn more about the soil testing! 						1 Water plants deeply each time
2	3 Seed beans and peas for fall crop Plant cabbage for fall crop	4 Plant napa Chinese cabbage Seed spinach Seed fall carrots	5 Seed lettuce for fall crop Watch for downy mildew ☾ Last Quarter	6 Seed mustard greens and radishes	7 Seed fall cucumbers Control broadleaf lawn weeds	8 Take note of new varieties Seed bush beans
9	10 Turn compost Harvest okra pods every other day	11 Seed rutabagas Seed Asian greens	12 Watch for powdery mildew on pumpkins and winter squash ● New Moon	13 Seed radishes and leeks	14 Plant strawberries	15 Install sod Seed fall herbs
16	17 Seed bok choy	18 Seed winter sprouting broccoli	19 Seed turnips ☾ First Quarter	20 Plant collards	21 Seed lawn	22 Seed spinach Apply nitrogen to strawberries
23	24	25	26	27	28	29
30	31 Seed Ethiopian kale as replacement for arugula		Seed fall green bunching onions		Seed kale and kohlrabi ☾ Full Moon	Turn compost

West Virginia University Extension creates and distributes free garden calendars each year. Stop by your local WVU Extension office to get a copy (while supplies last).

ONE BITE at a time



► Mandy Curry, co-owner of Healthy Kids Inc., and her kitchen staff will prepare, cook, and deliver more than 50,000 meals to children participating in the USDA Summer Feeding Program using food grown right here in West Virginia.



Mandy Curry is on a mission to change the way kids eat. Instead of fast food, she wants children to crave fresh, local, nutritious meals that feed the body and the brain, and she's doing it one bite at a time. This summer alone, Healthy Kids Inc., the company Curry founded with her husband Kirk 15 years ago, will supply 50,000 meals to children participating in the USDA's Summer Feeding Program. She hopes this is just the beginning of a transformation in how kids pick and choose the foods that go into their bodies.



The Healthy Kids kitchen makes applesauce from scratch. The kids love it.

“If we are going to change the food system, farmers have to be a big part of that.”

- Mandy Curry | Healthy Kids Inc.

Healthy Kids Inc. got its start when Curry and her husband were raising their small children in Hurricane, juggling busy jobs. Even though she grew up a farm kid in Bridgeport, Curry got her degree in finance at WVU and then moved to the southern part of the state. For the next 20 years, she worked in finance and banking. With a crazy schedule, cooking meals from scratch was a non-starter. Instead, they ate a lot of processed food. When she took a deep dive into food they were consuming, she was horrified. That's when she and Kirk hit pause.

“That was around the same time chef Jamie Oliver came to Huntington,” explains Curry.

Oliver brought his “Food Revolution” to the city where nearly half the population was considered obese. The ABC series focused on Oliver working with the community and individual families to create

healthier meals from scratch.

“There was a huge focus around kids and healthy eating,” says Curry. “Michelle Obama kicked off her ‘Let's Move’ campaign around that time, as well. A lot of things were happening, and we wanted to be part of it.”

That's when the couple started re-searching healthier solutions for their family, cooking from scratch, and sharing what they learned with others.

“We started Healthy Kids Inc. by creating an online meal planning platform. We produced videos showing our viewers how to create and cook healthier meals. We worked with a chef and a dietician. All our content was online, which was at a time when the internet was exploding. We were on the cusp of that,” says Curry.

Healthy Kids Inc. viewers loved learning how to cook nutritious meals from scratch using local ingredients. But there were also people who commented, “Can you just cook for us?” A light bulb went off in Curry's brain. Why not cook for others?

It was about that time the family decided to move back to Curry's family farm in Bridgeport. That's when she learned about an opportunity that would change their future.

“We partnered with a nonprofit called KEYS 4 Healthy Kids, out of Charleston. They were focusing on childhood obesity and received funding from the Benedum

Five years later, we now have two kitchens, one in Morgantown and one in Huntington,” Curry points out. “The Central Kitchen Project here in Morgantown will soon begin serving 20 childcare locations and about 1,500 meals a day, year-round.”

The food isn't fancy. It's nutritious and kid-friendly.

“Today, for example, we're making BBQ meatloaf. We're bringing in local ground beef. We do that as often as it's available. We've got green beans and apple sauce to go with it,” explains Curry. “The applesauce is made from scratch using local apples. The kids love it! People think it has added sugar, but it doesn't. It's just the way it cooks down. It's a slow process. We don't rush it. It's healthy, full of nutrients, and good for the kids.”

The components for these meals go into hotel pans and are delivered piping hot to participating childcare centers.

“All the childcare centers have to do is portion the meals and serve it to the kids. There's less waste that way. We're using hotel pans that come back to our kitchen to be used again,” stresses Curry.

Their kitchen also supplies hot meals to 10 private schools throughout four counties and a recovery center.

Three years ago, Healthy Kids Inc. added a new program to their already full plate. They leased a second commercial kitchen at the Mon County Center and now prep, cook, and package healthy, frozen meals for the USDA's Summer Feeding Program.



Creating meals from fresh, local products is what Healthy Kids Inc. is all about.

Foundation to test a concept - could central kitchens help childcare centers feed healthier foods? The idea was to centralize the cooking and take that burden off the childcare staff. So, that's what we did!”

In 2021, Curry launched the Central Kitchen Food Project. She leased commercial kitchen space at the Mon County Center at Mylan Park, in Morgantown.

“That first year, we started out small. We were cooking and serving meals to one childcare center in Fairmont.



and not only supply fresh, healthy meals, but also support West Virginia farmers who are providing the food. She calls it a win-win. Most of Healthy Kids Inc.'s clients receive a federal reimbursement which allows them to pay Healthy Kids Inc for the meals they prepare.

Eight years ago, Curry and her husband also started a non-profit arm of their work called Project Healthy Kids. It has its own team of employees that provide wraparound services. They work with childcare centers and schools to introduce new foods to kids, letting them taste test what they're making in their kitchen to

“Because we cook from scratch, we are intimately connected with the food system.”

- Mandy Curry | Healthy Kids Inc.

Curry spent 20 years in banking and finance but says she's found her true calling feeding others.

“It has been all hands on deck,” laughs Curry. “To meet the Summer Feeding Program guidelines, the meal has to have a necessary grain, protein, fruit, and vegetable. We produce the meals in containers kids can heat up themselves. We are working with Mountaineer Food Bank and Preston County Schools. They send the frozen meals out to five different counties. Each box will contain either seven or ten meals. It's enough for a child to last a week or perhaps two.

“Today, we did beef and rice with cheese on top, paired with sliced apples and then corn. These are healthy meals going to kids who need them the most. The feedback we're getting from the parents and the kids is very positive. One parent reached out to me and shared they have a very picky eater, but her child loves the meals. The mom was so happy they now have this option available to them. That's what makes my heart happy,” says Curry.

Currently, the Central Kitchen Food Project and the Summer Feeding Program employs 24 cooks, delivery drivers, and management. Curry calls the work, “Cooking with a purpose.” It's a mission the entire Healthy Kids Inc. staff takes to heart.

“This is hard work. Our teams in both kitchens work incredibly hard. When you go back into the kitchen, you'll see everyone is hustling because we have a lot to do in a short window. We lease the kitchens

from 6 a.m. to 2 p.m. There are other groups who rent the kitchens in the afternoon and evening. So, it takes a lot of people to really pull it off in eight hours,” stresses Curry.

Healthy Kids Inc. sources as much local food for their kitchens as possible. Currently, five farms in the Morgantown area supply everything from fresh beef to just-picked produce year-round. They also have additional farms who provide seasonal foods as their crops come in from the field.

“We're also blessed here in the Morgantown kitchen with the Mon County Center's two high tunnels out back. In fact, they just harvested carrots. We bought those and added them to our menu,” says Curry.

Two of their farmers also work as chefs in the Healthy Kids Inc. kitchens. Curry says their knowledge of fresh foods and how to prepare them is invaluable.

Healthy Kids Inc. is a for-profit company, but Curry says they call themselves a “social enterprise.”

“We are for-profit, but we have a non-profit mission. Everything is tied to the mission and why we're doing it. We're here for the kids. We're here for health. We're here for farmers and agriculture. That's what this is all about,” she says.

For the Summer Feeding Program, Mountaineer Foodbank receives funding through the USDA. By partnering with Healthy Kids Inc. those dollars stay in-state

get kids excited about eating healthy. They also collaborate with workforce training programs, hiring graduates who come to work in the Healthy Kids Inc. kitchens.

“We feel a big part of our mission is to raise a healthier next generation. I was horrified when I started researching the food system to see how some products were made and the ingredients that go into them. It was very eye-opening and a driving force for our business model. It is so important to start feeding kids fresh, healthy meals as early as possible. By the time they reach public school, their palettes are adjusted and ready. They want to eat healthy! That carries over with them for the rest of their lives. It's a big deal for us, and we take it very seriously.”

In fact, their next business venture for Healthy Kids Inc, is to create frozen meals, under the brand Pivot Meals, for adults with chronic health issues, such as heart disease and diabetes. Curry calls it using food as medicine.

“We have put our heart and soul into the food we're making,” Curry smiles. “People trust us to do this. That's a lot of kids and families putting their faith in us. What a gift it is for us to do this.”

If you'd like to learn more about Healthy Kids Inc., go to: <https://www.healthy-kidsinc.com/about-us/>.

CAST IRON BLACKBERRY COBBLER

► TWIN RIDGE ORCHARD

[HTTPS://WWW.TWINRIDGEORCHARDWV.COM](https://www.twinridgeorchardwv.com)

Twin Ridge Orchard is a family owned and operated orchard located in beautiful, historic Jefferson County. We offer locally grown, fresh-picked, quality fruit straight from the Hockman family orchard - farmland that the family has owned for four generations.

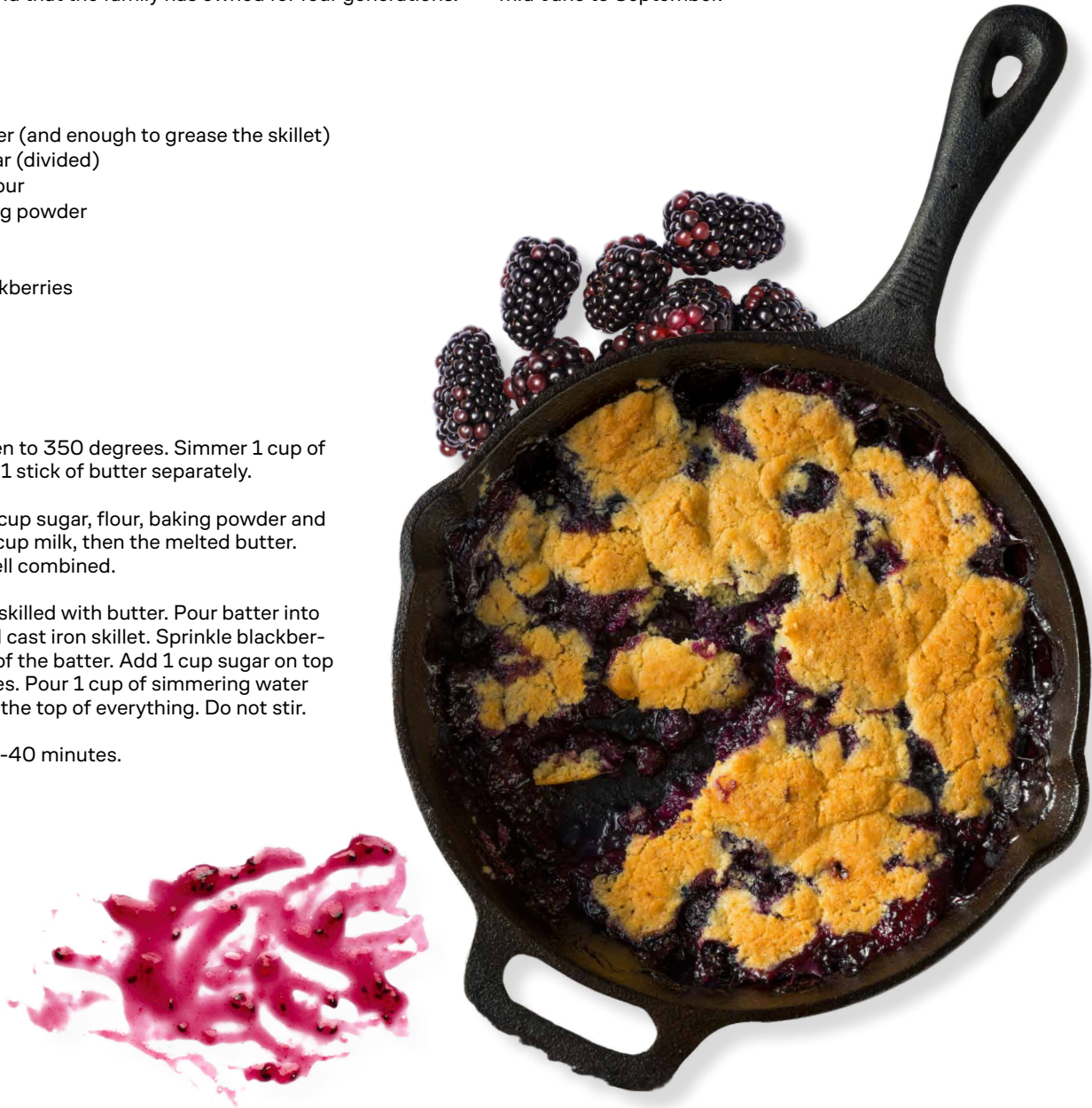
We are proud to be Farmland Protected since 2010. You can find our fresh fruit at the Charles Town and Shepherdstown Farm Markets during harvest season on Saturdays and Sundays from mid-June to September.

INGREDIENTS

- 1 stick butter (and enough to grease the skillet)
- 2 cups sugar (divided)
- 1 ½ cups flour
- 2 tsp. baking powder
- 1 tsp. salt
- 1 cup milk
- 2 cups blackberries
- 1 cup water

DIRECTIONS

1. Preheat oven to 350 degrees. Simmer 1 cup of water. Melt 1 stick of butter separately.
2. Combine 1 cup sugar, flour, baking powder and salt. Add 1 cup milk, then the melted butter. Stir until well combined.
3. Grease the skillet with butter. Pour batter into the greased cast iron skillet. Sprinkle blackberries on top of the batter. Add 1 cup sugar on top of the berries. Pour 1 cup of simmering water evenly over the top of everything. Do not stir.
4. Bake for 35-40 minutes.



SPOTTED LANTERNFLY & TREE-OF-HEAVEN

Update



Spotted lanternfly (SLF) are entering their adult life stage across West Virginia this month. This means they will become more visible as well as more mobile. WVDA staff are observing the leading edges of existing populations of SLF moving several miles each year. Insects that hitchhike on vehicle traffic and materials being transported can go as far as the destination of the vehicle and/or materials. SLF do not bite or sting pets or humans. The insects can swarm in huge numbers, creating a nuisance around homes and businesses.

The preferred host of the SLF is the invasive tree-of-heaven (TOH). TOH is from Asia and, unfortunately, has invaded many areas of West Virginia. High populations of TOH significantly increase populations of SLF and increase feeding on secondary host species such as black walnut. Landowners and land managers are encouraged to identify TOH, cut it down, treat the freshly cut stumps immediately with herbicide, and treat any stump or root sprouts that appear in the following year with herbicide. If herbicide is not used in the removal of TOH, the tree will resprout profusely



from the cut stumps and root system and create a thicket that is difficult to manage. Removing TOH is key to reducing the amount of SLF that can be supported on the landscape. The counties in West Virginia where SLF populations have been detected are Jefferson, Berkeley, Morgan, Hardy, Grant, Hampshire, Pendleton, Mineral, Taylor, Marion, Monongalia, Harrison, Preston, Wetzell, Wood, Marshall, Ohio, Brooke, Hancock, Mercer, McDowell, and Kanawha. There is no need to report spotted lanternfly if it is found in the counties listed above. Unfortunately, these counties have widespread infestations of SLF, and the West Virginia Department of Agriculture and United States Department of Agriculture Animal Plant Health Inspection Service (APHIS) are working to treat priority infestations and educate citizens in these counties on how to manage the pest. If a population of SLF is found in any other county in West Virginia, please report it to the West Virginia Department of Agriculture either by calling 304-558-2212 or by e-mailing bugbusters@wvda.us. Removal of TOH is key to reducing SLF populations. For more information about SLF and TOH identification and removal, please visit: <https://agriculture.wv.gov/divisions/plant-industries/spotted-lanternfly/>.

WEST VIRGINIA FEEDER CATTLE & CALF SALES

2026 FALL SCHEDULE SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS
WEST VIRGINIA CATTLEMEN'S ASSOCIATION | WEST VIRGINIA DEPARTMENT OF AGRICULTURE

Buckhannon Stockyards		Phone: #304-472-5300		Contact Sale for check in times	
Melissa: #304-641-3158		Sam: #304-871-6789			
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings
7/28/2026	9:00 AM	400	Y	Y	Yearlings
8/25/2026	9:00 AM	500	Y	Y	Yearlings
9/15/2026	9:00 AM	1,000	Y	Y	Calves
9/22/2026	9:00 AM	1,000	Y	Y	Calves
10/6/2026	9:00 AM	1,200	Y	Y	Yrlg. Calves
12/1/2026	9:00 AM	600	Y	Y	Yrlg. Calves
9/25/2026	1:00 PM	1,000	Y		Calves WV BQA Sale
11/6/2026	6:00 PM	200			Special Bred Cow Sale
Jackson County Regional Livestock Market		Phone #304-373-1269		Contact Sale for check in times	
		Daniel Mitchell 740-260-4259			
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings
8/8/2026	11:00 AM				Feeder Calf & Video Special
8/22/2026	11:00 AM				Feeder Calf & Video Special
8/28/2026	6:00 PM				Bred Cow Special
9/12/2026	11:00 AM				Feeder Calf & Video Special
9/18/2026	6:00 PM				Bred Cow Special
9/26/2026	11:00 AM				Feeder Calf & Video Special
10/4/2026	1:00 PM				Equipment Sale
10/10/2026	11:00 AM				Feeder Calf & Video Special
10/18/2026	1:00 PM				Small Animal Sale
10/24/2026	11:00 AM				Feeder Calf & Video Special
11/7/2026	11:00 AM				Feeder Calf & Video Special
11/15/2026	1:00 PM				Small Animal Sale
11/20/2026	6:00 PM				Bred Cow Special
11/21/2026	11:00 AM				Feeder Calf & Video Special
12/12/2026	11:00 AM				Feeder Calf & Video Special
12/18/2026	6:00 PM				Bred Cow Special
12/19/2026	11:00 AM				Cull Cow Special
8/6/2026	6:00 PM				Sheep & Goat Special
9/3/2026	6:00 PM				Sheep & Goat Special
11/12/2026	6:00 PM				Sheep & Goat Special
1/1/2027	1:00 PM				Annual Sheep & Goat Special
Pocohontas Producers		Phone #304-799-6593		Contact sale for check in times	
Garrett Vaughan: #304-646-5041		Sherry Sullenberger: #540-499-2718			
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings
9/11/2026	7:00 PM	200	Y		
9/12/2026	2:00 PM		N		
9/25/2026	7:00 PM	200	Y		
9/26/2026	2:00 PM		N		
10/9/2026	7:00 PM	200	Y		
11/7/2026	2:00 PM		N		
12/5/2026	2:00 PM		N		
10/10/2026	2:00 PM				Special Bred Cow Sale
Preston Farmers Market		Phone #304-789-2788		Contact Sale for Check in times	
		Kenny Pomeroy 304-616-5230			
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings
*9/18/2026	2:00 PM	300		Y	
9/29/2026		Check in from 7am -8pm			
9/30/2026	10:00 AM	600	Y		
10/16/2026	2:00 PM	300	Y	Y	Yearlings Clean-Up Sale
*Prevaccinated Sale non weaned calves Along with Regular Sale					
10/23/2026	2:00 PM				Special Bred Cow Sale

South Branch Valley Stockyards		Phone #304-538-6050		Contact Sale for check in times	
		Brandon Neely 256-613-3586		Lee Custer 301-501-2004	
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings
9/19/2026	10:00 AM	800	Y	Y	Yearlings
10/3/2026	10:00 AM	1,800	Y	Y	Yearlings
10/10/2026	10:00 AM	2,500	Y	Y	Yearlings
10/17/2026	10:00 AM	1,500	Y	Y	Yearlings
10/24/2026	10:00 AM	700	Y	Y	Yearlings
11/14/2026	12:00 PM	100			Special Bred Cow Sale
Weston Livestock Market		Phone # 304-269-5096		Contact Sale for check in times	
		Melissa Williams 304-266-7436			
Date	Time	Est. Head	Graded	Farmer Groups	Yearlings
8/22/2026	12:00 PM				Yearling Cattle Sale
8/28/2026	9:00 AM				Board Sale
9/17/2026	9:00 AM	500			Graded Feeder Calf Sale
9/19/2026	12:00 PM				Yearling Cattle Sale
9/24/2026	6:00 PM	500			Right-Way Pre-Vac Program Sale
10/2/2026	9:00 AM				Board Sale
10/8/2026	6:00 PM				Bred Cow Sale
10/10/2026	12:00 PM				Yearling Cattle Sale
11/14/2026	4:00 PM				Bred Cow Sale
First Saturday of Each Month					Sheep & Goat Specials

FOR MORE INFORMATION, CONTACT:

DUANE BISHOFF
dbishoff@wvda.us
WV Dept. of Agriculture
1900 Kanawha Blvd. E.
Charleston, WV 25305
304-288-7806

KEVIN S. SHAFFER, PH. D.
kevins@wvfarm.org
WV Cattlemen's Association
62 Farm Bureau RD., Buckhannon, WV 26201

Additional sale dates and locations will be updated on the WVDA website and in future Market Bulletins as information becomes available.

<https://agriculture.wv.gov/divisions/animal-health/market-news/>

For larger view, please visit the WVDA website.

NATIONAL

FARMERS Market

AUGUST 2-8 WEEK 2026

Why visit a WV farmers market?

- Fresh food grown by local farmers
- The money you spend goes right back into your community
- Local farms create local jobs

To find a farmers market near you, go to: <https://agriculture.wv.gov/farmers-market-search/>

UPCOMING GLCI EVENTS

SOUTHERN GLCI FIELD DAY

The SCD Farm Field Day - September 12, 2026, at Ron Testerman's Farm 2438 True Road, Hinton, WV 25951.

The field day will feature presentations from agricultural professionals and partners, including NRCS representatives and industry specialists. Planned topics include soil health, grazing techniques and forage management, nutrient management, and high tunnel production.

ELK GLCI EVENTS

ECD Two Part Grazing School - September TBD

The two-part grazing school will feature workshop based field days where attendees will learn from WVU Extension and industry specialists. The planned topics are TBD.

COMING SOON...

- Eastern Panhandle Conservation District Field Day - Details Coming Soon!
- New virtual pasture walk videos on Virtual Fence, Agricultural Drone Services, and Woody Weed Control.
- Look for our ads about our online learning program at your local DMV and on select billboards across the state.

View our current learning modules at: <http://grazingprofessionals.us>

Natural Resources Conservation Service U.S. DEPARTMENT OF AGRICULTURE

West Virginia Conservation Agency

West Virginia University EXTENSION SERVICE

West Virginia Association of Conservation Districts

Regional Grazing Conference

West Virginia DEPARTMENT OF AGRICULTURE
COMMISSIONER, KENT A. LEONHARDT

West Virginia Cattlemen's Association

WEST VIRGINIA GROWN

12 | THE MARKET BULLETIN VOL. 110 | NO. 08

AUGUST 2026

CLASSIFIED ANNOUNCEMENTS

► **To submit an ad:**
Phone: 304-558-2225
Fax: 304-558-2270
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Boulevard, E.
Charleston, WV 25305

September 2026. . .

Phone-In ads for the **September** issue must be received by **12 noon on Wednesday, August 12.**
Written ads for the **September** issue must be received by **1 p.m. on, Thursday, August 13.**

October 2026. . .

Phone-In ads for the **October** issue must be received by **12 noon on Monday, September 14.**
Written ads for the **October** issue must be received by **1 p.m. on, Tuesday, September 15.**

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

Apiary Events

Barbour Co. Beekeepers Assoc., *Monthly Meeting*, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 304-844-0702.
Cabell/Wayne Co. Beekeepers Assoc., *Bi-Monthly Meetings*, 2nd Monday, 6:30 p.m., Jan/March/May/July/Sept./Nov., Contact John Marra, 304-617-6981.
Clay Co. Beekeepers Assoc., Contact Mark Davis, 304-651-3002; claycobeekeepers@gmail.com.
Eastern Panhandle Beekeepers Assoc., *Monthly Meeting*, 1st Monday, 7:00 p.m., Kearneysville Research, Education & Outreach Center, Contact, Linda Layne, 201-819-7497; llayne53@gmail.com.
Fayette Co. Beekeepers Assoc., *Monthly Meeting*, last Monday, 6:00 p.m., Presbyterian Church, 401 W. Maple Ave., Contact Rick Forren, 304-539-1303.
Harrison Co. Beekeepers, *Discussion Group*, Contact Larry Forinash 304-669-5410; lfarinash1@gmail.com
Kanawha Valley Beekeepers Assoc., *Bi-Monthly Meeting*, Contact Rick Armstrong, 304-553-1923.
Marion Co. Beekeepers Assoc., *Meeting*, 4th Thursday, 7 p.m., Eldora United Methodist Church, Contact Deb Hockenberry, 304-612-4327.
Monongalia Co. Beekeepers Assoc., *Monthly Meeting*, 1st Tuesday, 6:00 p.m., WVU Ext. Office, 270 Mylan Park Lane, Morgantown, Contact Kevin Hart, kevin.hart@moncountybeekeepers.org.
Mountaineer Beekeepers Assoc., *Bi-Monthly Meeting*, 2nd Monday, 6:30 p.m., City Bldg. on School Rd, Contact Patrick O'Connell, oconnellpatrick0370@gmail.com.
Mountaineer Beekeepers Assoc., *Discussion Meeting*, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Patrick O'Connell, oconnellpatrick0370@gmail.com.
Potomac Highlands Beekeepers Assoc., *Monthly Meeting*, 2nd Thursday, 7 p.m., Romney Firehouse Center, High St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.
Preston Co. Beekeepers Assoc., *Monthly Meeting*, 3rd Thursday, WVU Ext. Office, Kingwood, Contact Scott Lewis, 304-376-0453.
Southeastern Beekeepers Assoc., *Monthly Meeting*, 1st Monday, 6:00 p.m., Ascend Bldg., 744 Court St.,

Lewisburg, Contact Rick Forren, 304-539-1303.
Upshur Co. Beekeepers Assoc., *Monthly Meeting*, 3rd Tuesday, 6:30 p.m., Upshur Co. Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, terriobennett@gmail.com.
West Central Beekeepers Assoc., *Monthly Meeting*, 4th Saturday, 1 p.m., Two Runs Community Bldg., Two Runs.

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

Cattle Sales

Dexter 11/25 bull calf from reg. parents, mom is red, dad is black, can be reg., \$3,000; Mini Jersey/Hereford/Dexter 12/25 bull calf, \$2,000, both from closed herd, handled & used to daily pasture moves, halter/lead trained, respects elec. fence, can step up/down for trailer loading. Robert Butler, 206 Chimney Lane, Rivesville, 26588; 304-694-5925.
Reg. Limousin, Lim-Flex breeding age bulls, passed BSE, vacc., GE EPD's & pref. info avail., good disp., \$5,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043.
Reg. Polled Hereford 5-mo. -7-mo. heifers, Trust & Boyd FT Knox blood, \$2,000. Mike Isner, 1951 Sand Run Rd, Philippi, 402-416-4234.
Red Hereford herd, 3 cows & 1 bull, both 5-yr., 5-mo. heifer, bull & heifer twins, \$10,500/all. Ken Gillespie, 1567 Hatcher Church Rd., Princeton, 24739; 304-712-1865.
Red Angus fall '25 bulls, parents verifies w/ perf. data & DNA enhanced EPDs & \$Profit profiles, excel. disp., cert./accrod. herd tested PI & genetic defect free, contemporary group average 825 lbs. / 2.9 WDA at 276 days, \$3,000/up. Dan Stickel, 1401 Kincheloe Rd., Jane Lew, 26378; 304-545-7677.

Cattle Wants

Want to buy brown Swiss cow. William Spence, 9407 Barkin Ridge Rd., Milton, 681-390-9542.

Equipment Sales

No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.
Wench 3-pt. hitch, heavy duty, 2½" shaft w/100' ¾" cable, runs off PTO, \$1,200; Ford 3000 w/loader, new radiator, \$6,500. Darrell Allen, 1285 Missouri Run Rd., Parkersburg, 26101; 304-489-2901.
Massey Harrison '51 pony tractor, 59" mower deck, \$22,500. Bill Buda, 36 Giuliani Rd., Reedsville, 26547; 304-695-0965.
Enorossi DM6 disc mower, 8' cut, lots of new parts, \$3,500/obo. Dennis Burns, 282 Old Hickory Lane, Keyser, 26726; 304-788-5382.
MF 1540 tractor w/bucket, brush hog, plows, discs, blade & pig pole, \$15,000/all. Doyle Coakley, P.O. Box 245, Cowen, 26206; 304-226-5290.
Horse drawn: sled, \$100; plow, \$300; mowing

machine, \$300; spike tooth harrow, \$100; set of harness's, \$200. James Fields, 405-Harmon Run Rd., Ripley, 25271; 304-786-2404.

Int'l 2400 round baler, \$1,500; tiller, 7', \$700, both good cond. Richard Freeland, 504 Halleck Rd., Fairmont, 26554; 304-692-9943.

Ford '58, 801 Power Master, selecto speed, 12V, live hyd., good cond., front tires, %90, rear tires %50, \$3,500. Ronald Gregory, 285 Goodview Dr., Hedgesville, 25427; 304-754-6886.

JD '41 B, needs work, \$1,000; Farmall H w/ bucket, runs, \$1,500; sm. galvanized grain bin, \$1,000. Mike Key, 327 Crooked Run Rd., Summersville, 26651; 304-872-0230.

NH 56 side del. rake, \$750; tedder, pull behind, \$750; Ferguson dbl. plow, \$350; Int'l B250, good sheet metal, \$1,500; JD '67 TEN, 4-cyl., gas, good tires/paint, \$2,500. Robert King, 325 Robert Lane, Evans, 25241; 304-532-4790.

King Kutter brush hog, 5', 3-pt. hitch, needs new seal, \$350. H. R. Lamb, P.O. Box 34, Weston, 26452; 304-678-5038.

WoodMaxx FM 8600 backhoe, 3-pt. hitch, 2 buckets, \$6,500; bucket hay spear, \$100. Rusty Livingood, 3051 Little Sandy Rd., Bruceton Mills, 26525; 304-692-9979.

JD '13 sq. baler, excel. cond., \$14,000; MF 2 bottom plow, \$450. Charles Malone, 3106 River Rd., Morgantown, 26501; 304-216-6183.

British Leyland tractor, 3-pt. hitch, locking differential, bush hog, disc, plows, good cond., \$3,500. Richard Maynard, 17070 Rt. 152, Genoa, 25517; 304-360-6273.

NH 310 sq. baler, well maintained, stored indoors, last used '11, \$2,500; JD '21 73" bucket for 520 M loader, excel. cond., \$1,100. Garry Norton, 2671 Brushy Fork Rd., New Milton, 26411; 304-873-2311.

MF '05 1734 baler, \$6,500; Lilly '05 D&D 2050 disc mower, \$3,500; hay tedder, GS320, \$2,500; NH 256 roller bar rake, \$3,000. Phyllis Pennington, 661 Old Crow Rd., Beaver, 25813; 304-573-2830.

MF 263 tractor, 4WD, new tires, \$16,000; NI 4844 round baler, \$5,000, both good cond.; Kuhn GF22N P/T hay tedder, \$2,000; MF 20 hay rake, \$800. Glenn Smith, 1046 Blown Timber, Newton, 25266; 304-565-3555.

Ford '47 8N, 4 speed trans., overhauled motor, new clutch, 12V system, stripped to metal, primed & painted, front wts., tires excel., \$2,500. William Smith, 2570 Rush Run Rd., Burton, 26562; 304-775-2592.

IH Farmall '57 130 single pt. fast hitch, new tires, 2 way plow, good set of discs, excel. hyd./cond, \$4,500/firm. David Sprouse 1548 Thistlewood Circle, Hurricane, 25526; 304-539-1052.

NH hay rakes: 256, \$500; 55, needs a gear box, \$200; JD 24T baler, \$500. Paul Teets, 723 Hog Back Rd., Eglon, 26717; 304-735-5878.

Farm King 17' hay tedder, used 2 seasons, excel. cond., \$5,000. Jim Westfall, 1109 Triplet Rd., Spencer, 25276; 304-377-1247.

Equipment Wants

Pull type mower, brush hog or mule. William Spence, 9407 Barkers Ridge Rd., Milton, 25541; 681-390-9542.

Looking for a MF 18 manure spreader for parts. Gary Stein, 1504 Cameron Ridge Rd., Cameron, 26033; 304-907-9087.

Goat Sales

Kiko/Boer cross 5/26 doelings, all on corn & browse, \$200/up; Kiko 2-yr. -5-yr. does, excel. mothers, nice udders, good health, \$300/ea., all CD/T & Lepto vacc. Nicki Arcangeli, 498 Big Stoney Crk. Rd., Talcott, 24981; 304-660-8253.

Boer doe & buck 4/26 kids, red dapple spotted, black paint, all red, \$200/up. Justin McClain, 2853 Dry Fork Rd., Salem, 26426; 304-782-3983.

Kiko & Kiko cross 1/26 doelings, fun colors, \$175. Tolly Peuleche, 259 Hidden River Farm Rd., Monterville, 26282; 304-339-6524.

Nigerian dwarf does: solid black w/blue eyes; gold w/moonspots, blue eyes, \$250/ea.; pet 10-wk. wethers, \$100/ea. all no horns. Tess Skinner, P.O. Box 31, Sand Fork, 26430; 304-904-2676.

Kiko 3/26 bucklings after weaning, \$200/ea. Wade Stiltner, 213 Short Cut Branch Rd., Fort Gay, 25514; 304-272-5049.

Hog Sales

Red Tamworth pigs, \$65/ea. Elvis Dawson, 42 Sinner Run Rd., Ivydale, 25113; 304-286-2897.

Gloucestershire Old Spot & Gloucestershire Old Spot/Meishan breeder & feeder pigs, various ages, \$100-\$400. Hanna Huffman, 760 Evick Mtn. Rd., Franklin, 26807; 304-358-7421.

Horse Sale

Paso Fino 14-yr. gelding, 14 h, excel. conf., trail ridden, current Coggins, has shoes, easy to load, no vices, \$3,200. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577.

Poultry Sales

Pea chicks, 1-yr., \$100-\$150/ea. Becky Bonds, 5839 Howell Mill Rd., Ona, 25545; 304-963-0694.

Dewlap African/Toulouse geese, hatched this spring, \$100/ea. Hannah Huffman, 760 Evick Mtn. Rd., Franklin, 26807' 304-358-7421.

Sheep Sales

Dorper/Katahdin 6-mo. -7-mo. ewe lambs, \$250/ea. or \$1,200/all 5. Mitchell Dech, 207 Briarpatch Lane, Mt. Hope, 25880; 304-673-0568.

Katahdin ram lambs, white, red, all black hooves, can be reg., sired by WV Tech ram study champion 2025, all 60 lbs or greater by 75 days, \$500 . Gene Glover, 1098 Terry Ave., Oak Hill, 25901; 252-230-8957.

Katahdin/Dorper cross 5-mo. rams, black w/dark hooves, CD&T vacc., parasite resistant, \$250/ea. Ronnie Vance, P.O. Box 244 Seneca Rock, 26884; 304-567-2618.

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 will be accepted.

Hay, 80-100 lb. round bales, \$25/ea. Robert Brownfield, 2864 Taylor Drain Rd., West Union, 26456; 304-266-7426.

CKC Collie; pups, parents on premise, vacc./wormed, \$400/ea.; adult dogs, \$200, all Old Lassie Collie, sable & white. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

Anatolian Shep./Great Pyrenees pups, both parents are active working dogs, \$200/ea. Hannah Easton. 1724 Staunton Turnpike, Petroleum, 26161; 681-588-7009; 304-494-5108.

St. Bernard 10-wk. pups, \$600. Richard Freeland, 504 Halleck Rd., Fairmont, 26456; 304-775-2592.

Eggs, white & brown, \$3/dz. Caralie Fultz, 1442 Freeport Rd., Terra Alta, 26764; 304-789-6019.

Metal barrels w/lids, 55-gal., food grade, \$25. Mac High, 8508 Patterson Crk. Rd., 304-851-0401.

Trailer, '16 4 Star 2 horse all alum., bumper pull, rear tack, dressing rm., excel. cond., \$11,250. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577.

Great Pyrenees/Anatolin Shep. 2/10 pups, vacc./wormed , parents work, \$400. Hanna Huffman, 760 Evick Mtn. Rd., Franklin, 26807; 304-358-7421.

Soaking boot for a horse, \$30. Marjorie Lewis, 3364 Arden Nollville Rd., Inwood, 25428; 304-229-5970.

Hay, 4x5 round bales, orchard/timothy/clover, limed/fert., stored inside, \$45/bale. Rusty Livingood, 3051 Little Sandy Rd., Bruceton Mills, 26525; 304-692-9979.

ASDR & CKC reg. Aust. Shep. pups: black tri, \$400; blue merle, \$600/ea., tails docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

Hay, lg. sq. bales, easy access, fert., good for all livestock, \$6/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

Trailer, '20 Featherlite, gooseneck, 3 horse slant, all alum., new tires, dressing rm. in front, 3 saddle stand, \$14,500. Janet Pettit, 7392 dragon Hwy., Hamlin, 26033; 304-231-6151.

%75 Anatolian Shep./%25 Great Pyrenees 5/26 pups, raised on working farm, exposed to

cattle & goats, vacc./wormed, \$200/ea. Tina Siers, 4514 Tuckers Crk. Rd., Elizabeth, 26143; 304-481-6594.

CKC Blue & Red Heeler pups out of working stock, health guaranteed, \$500/ea. Judy Saurbourn, 454 Cobun Crk. Rd., Morgantown, 26508; 304-288-1179.

Acreage, Wood Co.: 90A; 510A., 7 A. meadow, woods, both \$5,500/acre + mineral rights. Randall Sinclair, 582 Liberty St., Clarksburg, 26301; 304-745-4856.

Hay, sq. bales, wire tie, barn kept, \$8/bale; pure German Shep. pups, \$600. Tom Wilson, 12621 Charleston Rd., Leon, 25123; 304-674-1866.

Raw fleece: Border Liecester & crosses w/ Finn Teeswater & Kerry Hill, Baby Doll Southdown, Jacob, natural colors, free to \$50 for entire fleece; spinning wheels, \$300/ea. Linda Zinn 2162 Skelton Run, Wallace, 26448; 304-782-3704.

Miscellaneous Wants

Want to buy 3-gal. crocks. Dorris Walls, 1697 Little Coal River Rd., Alum Creek, 25003; 304-756-2128.

Pasture & Hayfield Spraying

Herbicides, liquid fertilizers, lime & soil sampling
Contact, Dennis Burns, 304-646-2779.

Equine Events

32nd Central WV Mule & Donkey Show
Sept. 12, 2 p.m.
Sept. 13, 12 p.m.
Contact, Stacy Smith, 304-532-5206;
Gary Young, 304-389-1033;
Lou Stoper, 304-677-5629;
Darrell Shaffer, 304-290-1011.

All Horse Parade & Live Auction
Sept. 16, Buffalo Gazebo Park, Buffalo, WV
5k Run/Walk, 8 a.m.
All Horse Parade 12 p.m.
Midnight Storm Gospel Bluegrass Band,
12:30-2 p.m.
Amish Food Truck, 1 p.m.
Live Auction, 2 p.m.

WVDA BUG BUSTERS

► See a potential invasive pest?

Send a photo of the pest with your name and contact info to bugbusters@wvda.us or call 304-558-2212.

THE MARKET BULLETIN
WV Department of Agriculture
Kent A. Leonhardt, Commissioner
1900 Kanawha Blvd East
Charleston, WV 25305-0170
AUGUST 2026

Non-Profit Organization
U.S. Postage Paid
Permit 80
Charleston, WV 25301

RETURN SERVICE REQUESTED

JOIN OUR
Market Bulletin List!

Subscribe to the WVDA Market Bulletin
to get the latest news and updates.

marketbulletin@wvda.us or 304-558-3708
Both electronic and print subscriptions available.



West Virginia DEPARTMENT OF AGRICULTURE
COMMISSIONER, KENT A. LEONHARDT



Articles in this publication may be reprinted, with the exception of advertisements, when a credit by-line is given to the West Virginia Department of Agriculture. The use of trade names in this publication is for purposes of clarity and information only. No endorsement is made or implied of any product, or is it implied that similar products are less effective. Statement of Policy Regarding Equal Opportunity and Participation in Programs: It is the policy of the West Virginia Department of Agriculture to provide its services and programs to all persons without regard to sex, race, color, age, religion, national origin or handicap.

COMMUNICATIONS DIRECTOR: Beth Southern • EDITOR: Jennifer Smith Poling • Designer: Brooke Francke • Contributor: Carrie Kirk