

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

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Hemp Hop!

WV NURSERY OWNER JUMPS INTO NEW INDUSTRY

Cole Nurseries, in Pipestem, have been honing their craft for 83 years. So, when a new industry in the state came knocking, Norm Cole and Cole Nurseries answered the door with open arms.

“It’s kind of an interesting path we took. I was paid to research medical marijuana for a company. I made a lot of contacts in the hemp industry. I have some friends that have moved into the hemp industry and found out it was really exciting,” explains Cole.

He said his connections and prior experience were fundamental in learning how to adapt a new industry into their pre-existing business model. Despite stepping into somewhat unfamiliar soil, Cole Nurseries pulled from their resources and were able to hit the ground running this past summer.

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– Norm Cole | Cole Nurseries

“We started researching it this summer. Back in June, we started doing our own seed. We started developing procedures,” Cole says.

As the hemp industry begins to grow in the state with the roll-out of House Bill 2453 in 2017, many farms and agriculture entities have been looking towards the emerging industry as an opportunity to broaden their horizons. During the 2020 growing season, 270 licenses were granted that allowed for 240 acres of possible hemp production across the state. Being in operation since 1937, Cole Nurseries was able to implement the infrastructure and methods they already had in place.

“We had the facility, so I didn’t have to buy facilities. We just started researching and started doing some cost analysis and determined that it could be a profitable, viable

industry. We’ve brought some techniques from the nursery industry into the hemp industry,” Cole states. “So, some of the trays we use were designed for annuals and perennials and we’re bringing that over to the hemp. It was probably a six-month path to decide to jump in.”

Perhaps one of the keys to Cole Nurseries’ success is their ambition and willingness to develop a reputable product. While Pipestem is relatively a small town, the reach of the nursery is nationwide.

“Basically, what we do well is we grow young plants. So, we are known for our ability to propagate, to start plants from other plants. We ship plants all over the country. We do Oregon, California, Texas,” says Cole. “So, we’ve been doing this in the nursery industry for a long time. Hemp is just another plant and it’s kind of exciting too, to get into a new industry. It’s been challenging and we’ve been working hard the last six months. I think we’re ready to release it.”

Being able to provide farmers with a sure-fire hemp clone that eliminates the stress of growing hemp from a seed is another motivating factor behind the drive of Cole Nurseries.

“I think a lot of farmers have learned that seedlings are very susceptible to fungus. They’re very susceptible to water stress. They’re very susceptible to too much fertility, not enough fertility. So, if we can take that entire three to four-week period away from the farmers and sell them a ready-made plant, it’s going to make it a lot easier. They can focus on getting the plant in the ground, getting their land ready. They don’t have to worry about, you know, watching for males. They don’t have to worry about the fertility level and forgetting to water their seedlings,” Cole says.

Most importantly, Cole Nurseries wants to provide a durable plant that will ultimately better the hemp industry and community as a whole.

“We’d like to produce a very good plant for the price, give our customers a value-added plant. We’ll be able to grow a cutting, to grow a clone, to produce a plant that’s very uniform. It’s stabilized, and they can take that plant and put it in their fields. They don’t have to worry about seedlings,” explains Cole, “They don’t have to worry about maintaining young plants. So, I just feel like producing a very healthy, vigorous, young plant is going to be a value for the local hemp industry.”

Much of the payoff for Cole Nurseries is getting to see the beautification of a landscape project as it’s completed.

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However, by stepping into the hemp industry, Norm and his team will find themselves in a different position.

“For me, it’s exciting because what I do every day is start something from nothing,” Cole says enthusiastically. “So, when I get to work, I can take a cutting, I can take a twig and I can create a plant and I can create something in the nursery industry that’s going to beautify a yard. In the hemp industry, I’ll be able to produce a plant that can produce CBD and CBG for the benefits of people.”

All in all, Cole and his dedicated team just want to help. While the state and encompassing agriculture industry is working towards finding their spot in the world of hemp, Cole Nurseries is confident that their long-established business practices and understanding of plant science will not only be directly beneficial to themselves, but will be overtly positive for West Virginia agriculture collectively.

2020 HEMP FACTS

458

Growers applied for a 2020 hemp license in the fall of 2019

270

Growers received a 2020 hemp license

240

Approximate acres of hemp planted during the 2020 season

A New Appreciation for the Farmer

Farming has always been one of the most respected professions in America, but the COVID-19 pandemic has highlighted the importance agriculture plays in our daily lives. A recent Gallup poll ranked agriculture and farming as one of the most favorable U.S. industrial sectors for the first time in 20 years. With 69 percent of Americans viewing agriculture in a positive light – an 11-point bump from the previous year – it is clear that agriculture has found a new appreciation during this pandemic. This renewed appreciation has led to many tangible, positive results for West Virginia's agricultural economy, including increased farm sales, growth within farmers' markets and emphasis on nutrition programs.

Just this past year, we were notified that 5,000 more head of cattle are being raised in West Virginia. At the same time, USDA reports indicate that honey and maple syrup production are way up. Additionally, Community Supported Agriculture (CSA) and free seed programs have seen record subscriptions and meat processors are experiencing huge back orders. We have even welcomed our first certified mushroom farm to the state. West Virginia and its producers are taking advantage of this shift to local by expanding agriculture through traditional and niche, specialty crops with the mission to feed our citizens; that is what we call economic growth.



This is a continuation of our food safety articles, designed to simplify some of the 'seemingly complex' food safety requirements under the FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR), to help raise awareness of and encourage action in managing food safety risks. These articles are meant to help you be more proactive rather than reactive by focusing on high risk food safety areas and identifying hazards within your individual operations. Again, we remind you that these articles do not replace attending a food safety training course to learn about the 'whole-farm' approach to managing food safety risks; these trainings are available in WV through the WV Food Safety Training Team.

This article helps address how to keep clean produce clean during the harvest and postharvest handling stages. Harvest and postharvest handling of raw fruits and vegetables (produce) adds value to your products. However, failing to ensure proper food safety handling can result in pathogens inadvertently contaminating your products. Preventing harvested produce from becoming contaminated begins with general good housekeeping practices, which will help to continue keeping produce clean during the harvest and postharvest handling process. As a 'good housekeeping rule', consider everything that touches your produce and have a plan for how to best manage these possible points of contamination.

Since farmers' markets regulations were moved from local health to the West Virginia Department of Agriculture in 2018, the number of known farmers' markets more than doubled from 109 to 227. A lot of this growth can be attributed to much needed changes to cottage food laws, a cultural shift to local production, as well as our efforts to keep agriculture open during the state shutdown. Increases in the number of markets means local producers can tap into new market opportunities which increases access to fresh, local foods for our citizens. This win for West Virginia would not have been possible without the producers stepping up to fill nutritional gaps and the loosening of government regulations.

From SNAP Extension programs to increased awareness surrounding FARMacy, policy makers are finally seeing the value of healthy nutrition programs. These types of programs combine healthy, local produce with dietary guidelines to ensure healthier outcomes for participants. Their successes thus far have even attracted the attention of corporate grocery chains such as Walmart, which awarded a \$658,000 grant to the West Virginia University Extension Service Family Nutrition Program to help West Virginians improve their health. Their goal is to increase access to fresh, healthy, locally grown foods and research-based nutrition education. State leaders had already begun shifting support to

these types of programs, but the pandemic further accelerated those efforts as we worked to ensure good nutrition for our most vulnerable populations. Regardless, quality nutrition is crucial to overcoming the current pandemic and future crises.

To ensure our agricultural economy continues to move forward, state and industry leaders need to work together to capture this renewed appreciation for the American farmer. Despite the challenges the pandemic has brought, it has forced consumers to think about our food chain differently. By placing an emphasis on fresher, healthier foods we can help foster lasting effects on our communities, as well as help create a self-reliance that can better prepare us for the future. This can occur only if we encourage consumers to really think about the food they eat and where it is grown. It will take education, as well as efforts to develop the next generation of farmers. But now is the time to have these crucial discussions. Let's continue to highlight how important the American farmer is to our country.

Kent Leonhardt, Commissioner of Agriculture

Keeping Clean Produce Clean During Harvest and Postharvest Handling

Basic housekeeping is fundamental on the farm to keep clean things clean and prevent cross-contamination. Begin with organizing the farm so that produce handling areas are separate from other farm activities that could introduce food safety risks (tractor repair/storage, pesticide mixing, equipment storage, etc.). Train workers on personal hygiene and cleanliness, and provide proper toilet and handwashing facilities and break areas for employees and farm visitors. Keep the general area clean and free of pests by sweeping, emptying trash and cull piles/containers daily, cleaning up spills, and developing effective pest control programs.

Once basic housekeeping practices are in place, cleaning, sanitizing and disinfecting food-contact surfaces such as reusable harvest containers, tools, grading tables and packing equipment, will help reduce the presence of microorganisms. Some things in the packing and storage area may be constructed of materials that may be difficult to clean and sanitize (wooden bins with porous surfaces). Just because these equipment and containers are difficult to maintain and clean does not mean that good practices cannot be implemented. Remember, we are concerned with risk reduction, not necessarily risk elimination. Keep all equipment clean, establish cleaning schedules that reduce contamination risks and prevent microorganism buildup, and air-dry wooden surfaces after washing. Equipment and tools that cannot be maintained or

cleaned properly may need to be discarded, and when acquiring new equipment and buildings, these should be designed to be easily cleaned and sanitized.

Many farms have limited resources, and retrofitting and repurposing equipment is one way to cut costs and utilize already available tools and equipment on the farm. Unfortunately, retrofitting equipment and using it in ways that it was not originally designed can introduce risks. So, make sure that changes or modifications to equipment will still allow for cleaning and sanitizing.

Farms also have different 'packing operations'; some packing areas are fully enclosed, while others are open to the outside. Both are susceptible to contamination. When thinking about how to manage food safety risks during postharvest handling, take into consideration the sources of contamination that are possible in the packing environment. Regardless of the type of packing area, it is a requirement to clean and sanitize, and when necessary and appropriate, disinfect food contact surfaces. Make every effort to minimize standing water as bacterial growth can act as a significant source of contamination. Establish and modify your pest management programs so it is appropriate for your packing operation to help

Understanding FSMA Produce Safety Rules, cont. on page 3

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WV Livestock Markets

Important to Producers and Agricultural Economy

Dr. James Maxwell, State Veterinarian | Jayme Garrett, Animal Disease Traceability Coordinator



Cattle are given an animal identification tag as they come into the market. Those tags will help identify the animal farm-to-fork.

Livestock markets serve several vital roles for West Virginia animal producers. They provide a locally reliable and competitive place to auction their animals and a convenient and competitive environment where order buyers, stocker operators and producers can compete at auction for livestock and ultimately place them into the appropriate marketing channels. Livestock markets also have a longstanding history for providing important market information to both buyers and sellers for different classes of livestock.

Standard trading practices are maintained to fully represent livestock and encourage competitive bidding to secure the highest value for livestock auctioned. A broad cross-section of sellers can readily offer their animals, while buyers are presented a wide choice of animals. Livestock markets also benefit rural communities by directly providing jobs, as well as supporting livestock producers and their on-farm employees. The transparent nature of livestock auctions can reduce buyers' and sellers' transaction costs and provide assurances local livestock trade will be maintained.

Livestock markets also serve as important hubs for offloading sorting, commingling and re-shipping livestock both within WV and for

interstate commerce. Several WVDA-licensed livestock markets serve a key role by volunteering to be WV Approved Tagging Sites, which are instrumental for animal identification which, has become critical for consumer-driven farm-to-fork traceability, as well as for rapid tracing for reportable disease outbreaks. Sample collections for testing at livestock markets were instrumental for the nationwide eradication program for *Brucella abortus* which caused significant economic losses for producers and can also cause disease in people.

Seven current licensed/bonded livestock markets serve as WV Approved Tagging Sites and will be featured in future articles highlighting their unique history, ownership and value-added features and functions for their communities and the animal industry of West Virginia.

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keep pests out and reduce pest entry.

It is also important to design your wash and packing house layout to prevent contamination. Wash and packhouse flow should move from dirty to clean, without overlapping routes. Layouts that are U- or L-shaped are good designs that will help ensure that clean produce won't come into contact with potential contaminants (truck tires, workers shoes or other sources). Additionally, defining zones in the packinghouse can help you target cleaning and sanitation efforts. For example, Zone 1 areas should be first priority for cleaning since it is a direct food-contact surface; Zone 2 is the area immediately adjacent to Zone 1 (floors); Zone 3 is the area adjacent to Zone 2 (outside of produce washer); and Zone 4 is any area that could impact the safety of produce, but may be outside the packing or produce handling environment.

Keeping the harvest and post-handling areas organized by having a cleaning process and a place for tools and equipment can also help ensure that they are clean and ready for the next use. Making use of color coding (such as 'green is clean') or designating areas for dirty and clean equipment to be placed when returning from the field can help minimize confusion, increase efficiency and help reduce risks by ensuring important cleaning and sanitation steps

are done properly each day.

Remember, microbial contamination is not the only concern on farms. Chemical and physical contamination can also pose risks in wash and pack houses. Chemicals like pesticides, detergents and sanitizers or physical contaminants like broken glass, wood or metal splinters, or nuts and bolts that accidentally end up in wash water or on clean produce can also pose serious threats to public health. Be sure to manage for these contaminants as well.

As always, records are critical to ensuring the job gets done and is completed properly. Recordkeeping for postharvest handling and sanitation should include details on cleaning and sanitizing activities, pest management, building maintenance and monitoring worker training on sanitation, packing area and cold storage cleaning and monitoring, and vehicle cleaning and inspections prior to loading.

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

Agritourism Goes On Despite the Pandemic

It could have been a bleak fall. Covid-19 forced the cancellations of big events like the WV Pumpkin Festival, Mountain State Forest Festival and the Preston County Buckwheat Festival. But more than two dozen West Virginia agritourism farms decided to move forward with their fall events despite the pandemic.

Orr's Farm Market and Pumpkin Patch in Martinsburg scaled back their hours but still opened up to the public.

"Here at the farm we went to shorter hours, 10-5, just to try and stay staffed up and meet the demands. We're also doing our events by reservation only. That helped us spread people out so not everybody is coming at the same time," said Katy Orr-Dove.

The Orr's pumpkin patch, hayrides and corn maze are a popular destination for families in the Eastern Panhandle.

"There's been a lot of demand for agritourism. People just want to come out to the country, wanting something to brighten their day," stressed Orr-Dove.

The farm required masks in their farm market, while visitor were checking in and checking out and on the hayride to the pumpkin patch.

"Once they arrive at the pumpkin patch, they're free to take their masks off because it's outdoors, wide open spaces," said Orr-Dove. "But our staff, no matter where they are on the farm, are wearing masks."

At Chandler Farm in Clendenin, owner Brandy Chandler stressed their operation was all about safety precautions.

"This year we particularly had to pay attention to how we could space everything out. We have 150 acres so that was not a problem," explained Chandler.

The farm, which features a pumpkin patch, petting zoo, food truck and games, also had plenty of hand sanitizer, paper towels and bleach spray readily available.

"We have most of the same attractions this year. There were a few things the health department recommended not doing, but overall, not a lot has changed," said Chandler.



Little hands were able to pick out their favorite pumpkins at Orr's Farm Market and Pumpkin Patch in Martinsburg.

Comfort Food



As the days get shorter and the temperatures begin to drop, now is the season for some tasty, comfort food! What's more comforting than a bowl of homemade mac and cheese? This recipe is creamy and delicious. You'll love this recipe for chicken pot pie. It's filled with veggies and topped with a buttery crust. And to finish off your meal, how about using up those last apples of the season to make a sweet apple crisp. Yum! If you have holiday recipes you'd like to share with us, send them to marketbulletin@wvda.us.

Apple Crisp

- 6 apples - peeled, cored, and sliced
- 2 tablespoons white sugar
- ½ teaspoon ground cinnamon
- 1 cup brown sugar
- ¾ cup old-fashioned oats
- ¾ cup all-purpose flour
- 1 teaspoon ground cinnamon
- ½ cup cold butter

Step 1
Preheat oven to 350 degrees F

Step 2
Toss apples with white sugar and 1/2 teaspoon cinnamon in a medium bowl to coat; pour into a 9-inch square baking dish.

Step 3
Mix brown sugar, oats, flour, and 1 teaspoon cinnamon in a separate bowl. Use a pastry cutter or 2 forks to mash cold butter into the oats mixture until the mixture resembles coarse crumbs; spread over the apples to the edges of the baking dish. Pat the topping gently until even.

Step 4
Bake in preheated oven until golden brown and sides are bubbling, about 40 minutes.

Mac and Cheese

- 8 ounces uncooked elbow macaroni
- 2 cups shredded sharp Cheddar cheese
- ½ cup grated Parmesan cheese
- 3 cups milk
- ¼ cup butter
- 2 ½ tablespoons all-purpose flour
- 2 tablespoons butter
- ½ cup bread crumbs
- 1 pinch paprika

Step 1
Cook macaroni according to the package directions. Drain.

Step 2
In a saucepan, melt butter or margarine over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.

Step 3
Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.

Step 4
Bake at 350 degrees F for 30 minutes. Serve sides are bubbling, about 40 minutes.

Chicken Pot Pie

- 1 pound skinless, boneless chicken breast halves - cubed
- 1 cup sliced carrots
- 1 cup frozen green peas
- ½ cup sliced celery
- ⅓ cup butter
- ⅓ cup chopped onion
- ⅓ cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon celery seed
- 1 ¾ cups chicken broth
- ⅔ cup milk
- 2 (9 inch) unbaked pie crusts

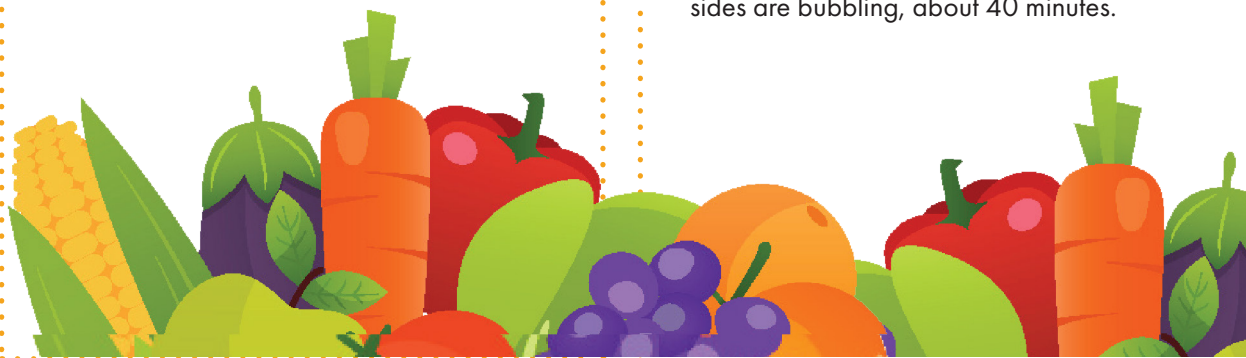
Step 1
Preheat oven to 425 degrees F

Step 2
In a saucepan, combine chicken, carrots, peas, and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.

Step 3
In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.

Step 4
Place the chicken mixture in bottom pie crust. Pour hot liquid mixture over. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Step 4
Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.



Bovine Spongiform Encephalopathy (BSE) (Mad Cow Disease) and Specific Risk Materials

BSE is a transmissible spongiform encephalopathy like scrapie in sheep, chronic wasting disease in deer, and Creutzfeldt-Jakob disease (CJD) in man. It creates holes in the brain that lead to central nervous disease signs and eventual death. The cause has been determined to be a prion, an abnormal protein which causes adjacent proteins to become abnormally shaped. It has been proven that BSE is transmissible to man and causes a CJD variant. In December of 2004, the first case of BSE was diagnosed in the United States. This moved the Food Safety Inspection Service to implement inspection regulations based on what was known about the disease. All cattle presented to the plant, custom or commercial, that are down and cannot get up, regardless of the reason, are automatically condemned. In cattle greater than thirty months of age, as determined by teeth, verifiable birth records, or registration certificates, the following tissues are condemned: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae from the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and the dorsal root ganglia. All the items associated with the vertebral column may be removed on the slaughter floor or the spinal cord is removed on the slaughter floor and the rest is removed in the processing room. If the carcass must have the rest removed in the processing room, it must be kept separate and identified in the cooler. The West Virginia Meat Inspection Bureau is dedicated to protecting the state's meat supply. For more information, please contact Quinton Jones at 304-558-2206.

From the VET



SEE A POTENTIAL INVASIVE PEST?

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



Million Dollar FDA Grant Awarded to WVDA Labs

The U.S. Food and Drug Administration (FDA) has awarded the West Virginia Department of Agriculture (WVDA) a Laboratory Flexible Funding Model (LFFM) grant totaling \$1.04 million. The grant will be used for surveillance testing, new equipment and research and development of contaminants in human and animal food. The WVDA is one of only nine labs in the country to receive this funding for chemistry development.

"Department staff continue to find ways to support our agricultural industries, as well as enhance the WVDA's overall mission. This grant will bring much needed services to West Virginia," said Commissioner of Agriculture Kent Leonhardt. "Our laboratory staff continue to show they are one of the best in the country."

The monies will fund nine lab projects, which include: collecting and testing samples of baby food for lead and arsenic, collecting and testing animal food and canned pet food for Salmonella and testing samples of dry cereal for filth and decomposition. The grant will also pay for the purchase of two, large pieces of specialized equipment: a whole genome sequencing instrument and MagPix equipment for allergen testing.

"The LFFM grant is of particular importance to the READ laboratories by offering funding for new equipment and support for two new programs to the state of West Virginia, WGS for foodborne isolates and food allergen testing. We are also thrilled to enhance our surveillance programs for human and animal foods and provide a safer food supply to our citizens," said WVDA Regulatory Division Director Amie Minor.

The WVDA Regulatory Division will be eligible for millions more in LFFM grants subject to availability and satisfactory progress of the current projects.

For more information on the grant, contact WVDA Regulatory Division Director Amie Minor at aminor@wvda.us or 304-558-2227.



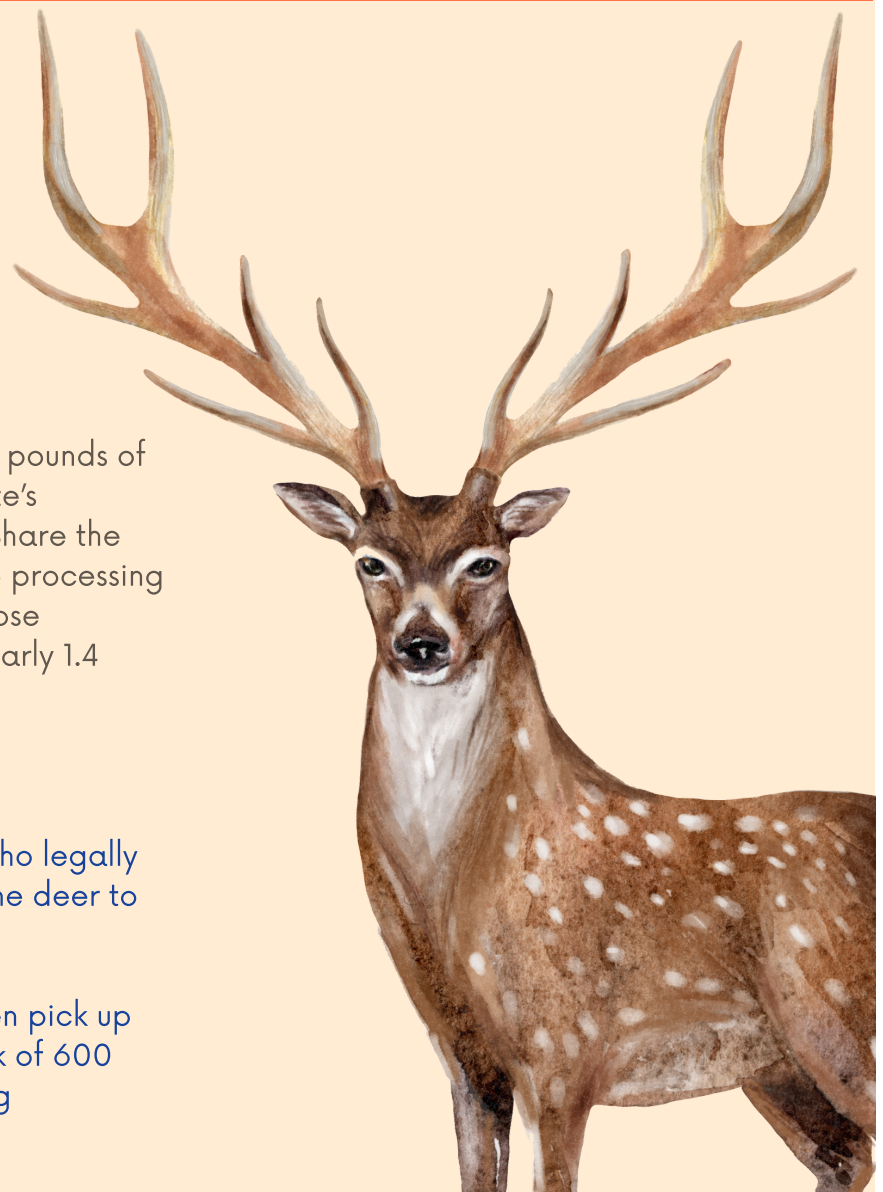
HUNTERS HELPING THE HUNGRY

Since 1992, Hunters Helping the Hungry has donated over 1 million pounds of venison to West Virginia's two food banks feeding some of the state's neediest families. With the help of the Governor's One Shot Hunt, Share the Harvest Sunday and other forms of private donations, there are no processing fees for hunters who designate deer for the program. Thanks to those generous hunters, 27,066 deer have been processed, providing nearly 1.4 million meals to West Virginian families.

YOU CAN MAKE A DIFFERENCE!

From the first day of any deer season until December 31, hunters who legally harvest a deer and wish to donate the meat to HHH can deliver the deer to the nearest participating meat processor.

The Mountaineer Food Bank and Facing Hunger Foodbank will then pick up the donated venison to be distributed among a statewide network of 600 charitable food pantries, senior centers, shelters and other feeding programs.



FOR MORE INFORMATION PLEASE CALL OR VISIT:

304-924-6211 | [HTTP://WWW.WVDNR.GOV/HUNTING/HHH.SHTM](http://www.wvdnr.gov/hunting/hhh.shtm)



West Virginia Grown

Rooted in the Mountain State



BARBOUR

- Emerald Farms LLC
- Layne's Farm
- Sickler Farm

BERKELEY

- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Heron's Rest Farm
- Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- Raw Natural
- Sister Sue's
- Taylor's Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower

BRAXTON

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

BROOKE

- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm

CABELL

- Appalachian Apiculture
- Good Horse Scents
- R&R Products

CLAY

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

DODDRIDGE

- Sweet Wind Farm
- Ryan Farms

FAYETTE

- Almost Heaven Specialities
- Butcher's Apiary
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Greenbrier Dairy LLC
- Up the Creek
- Wild Mountain Soap Company

GREENBRIER

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

HAMPSHIRE

- Kismet Acres Farm
- Powder Keg Farms
- Quicken Farm

HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC
- Lonesome Ridge Farm Inc
- Wardensville Garden Market

HARRISON

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

JACKSON

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

JEFFERSON

- Appalachian Greens
- Shalgo Farm

KANAWHA

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

LEWIS

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

LINCOLN

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

MARION

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

MARSHALL

- Eco-Vrindaban, Inc.
- Gieser Farm
- Hazel Dell Farm
- NJ's Kettle Corn

MASON

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

MERCER

- Hillbilly Farms

MINERAL

- Green Family Farm
- Indian Water Maple Company

MONONGALIA

- Neighborhood Kombuchery
- The Kitchen
- WVU

MONROE

- Bee Green
- Spangler's Family Farm

MORGAN

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

NICHOLAS

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

OHIO

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

PENDLETON

- Cool Hollow Maple Farm
- Cool Hollow Maple Syrup
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm

POCAHONTAS

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

PRESTON

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

PUTNAM

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives

RALEIGH

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

RANDOLPH

- Poe Run Craft & Provisions Inc.
- The Bryer Patch-
- WV Wilderness Apiaries

RITCHIE

- Turtle Run Farm

ROANE

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

SUMMERS

- Cheyenne Farm
- Sprouting Farms

TAYLOR

- A Plus Meat Processing
- Triple L Farms

TUCKER

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

TYLER

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

UPSHUR

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

WAYNE

- Elmcrest Farm
- Lovely Creations Handmade Soaps and More
- Stiltner's Apiaries

WEBSTER

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

WETZEL

- Thistledew Farm Inc.
- Wetzel County Farmers Market

WIRT

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

WOOD

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

WYOMING

- Appalachian Tradition
- Tarbilly's BBQ

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



**CLASSIFIED
 ANNOUNCEMENTS
 CONTINUED**

NOVEMBER 2020

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

Acresage: Lincoln Co., 112 A. of woodland, 29 miles to Southridge Mall, close to Hatfield & McCoy trails, util. avail., \$112,000. J. Neeley, 76 Pecan Lane, Hurricane, 25526; 562-2727.

Hay, lg. sq. bales, quality mixed grass, easy access, \$5/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Hay, sq. bales, good quality, barn kept, \$3.50. John Queen, 1244 Newmans Branch Rd., Milton, 25541; 208-6321.

Hay, 2nd cut sq. bales, mixed grass, \$4/bale. Adam Reckhart, 603 Cuzzart Rd., Bruceton Mills, 26525; 379-6708.

Hay, '20 4x4 round bales, \$25/bale. Allen Reeves, 484 Reubens Run Rd., Fairmont, 26554; 366-9075.

Trailer, '11, '16', Adams Steel 3 horse slant/livestock/combo, dual axles, brakes, excel. cond., tack/dressing rm. w/2 saddle rack & hooks, escape door, 7' ceiling, rubber floor mats, floors like new, \$4,750. David Richmond, 610 Grandview Rd., Daniels, 25832; 228-0380.

White New Zealand meat rabbits, \$12/ea. Teresa Skinner, P.O. Box 31 Sandfork, 26430; 462-5531.

Pure Blue Heeler male pups, non registered, tail docked, vacc./wormed, \$250/ea. Joyce Thomas, 1444 Hominy Crk. Rd., Mt. Nebo, 26679; 689-0403; rustythomas83@gmail.com.

Pure Border Collie 8-wk. pups, black/white, \$150. William Ward, Rt. 213 Palestine, 26160; 275-4746.

Rye straw 4x4 round bales, \$25/bale. Ed Williams, P.O. Box 181, Moorefield, 26836; 434-2775; edpatwms@hardynet.com.

Miscellaneous Wants

Meadow stone burr grinder, 12' to 16' burrs. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201.

Someone interested in keeping approx. 10 or maybe more cows on my property in exchange for keeping up fence, located in Elk Knob in Hinton, Greta Gill, 168 Grumblesnot Trail, Hinton, 25951; 835-0534.

**WEST VIRGINIA
 CHRISTMAS TREE FARMS**

- **Wilkerson Christmas Tree Farm - Griffithsville**
- **Hidden Acres Christmas Tree Farm - Pliny**
- **Whipkey Tree Farm - Charleston**
- **Evergreen Christmas Tree Farm - Mineral Wells**
- **Keaton Tree Farm - Amma**
- **Cedar Run Farm - Sistersville**
- **E Black and Son Nursery - Wheeling**
- **Pike - Vue Christmas Tree Farm - Wellsburg**
- **Miller's Christmas Trees - Terra Alta**
- **Mt. Zion Nursery - Fairmont**
- **Mulkeen Landscaping Christmas Tree Farm - Morgantown**
- **Berry Fork Enterprises - Heaters**
- **French Creek Christmas Trees - French Creek**
- **Lakes Tree Farm - Webster**
- **Yagel Poor Farm - Craigsville**
- **Plateau Tree Farm & Nursery - Princeton**
- **Brushy Mountain Tree Farm - Franklin**
- **Dan & Bryan Trees - Shepardstown**
- **Diello's Choose and Cut - High View**
- **May Tree Farm - Petersburg**
- **DeHavens Choose and Cut Christmas Trees - Hedgesville**
- **Pinecrest Tree Farm - Hedgesville**
- **Ridgefield Farm - Harpers Ferry**
- **Sleepy Creek Tree Farm - Berkeley Springs**
- **Spring Retreat Farm - Shepherdstown**
- **Bluestone Nursery - Camp Creek**
- **Crickmer Farms - Danese**
- **Mountain Vista Christmas Tree Farm - Princeton**

CHECK INDIVIDUAL FARM WEBSITES FOR COVID-19 GUIDELINES AND OPERATING HOURS

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**GARDEN CALENDAR
 NOVEMBER 2020**

Source: WVU Extension Service Garden Calendar

- NOVEMBER 7** Remove stakes and trellises.
- NOVEMBER 9** Mulch carrots for winter.
- NOVEMBER 10** Fertilize under deciduous trees and shrubs. Turn compost.
- NOVEMBER 11** Water trees and shrubs thoroughly if fall has been dry.
- NOVEMBER 12** Remove diseased plant debris from garden.
- NOVEMBER 13** Apply lime and fertilizer according to soil test.
- NOVEMBER 14** Winterize garden tools.
- NOVEMBER 16** Harvest parsnips.

- NOVEMBER 17** Harvest Brussels sprouts.
- NOVEMBER 18** Mulch strawberries.
- NOVEMBER 19** Mulch thyme plants before winter.
- NOVEMBER 21** Turn compost.
- NOVEMBER 23** Mulch perennial beds.
- NOVEMBER 24** Harvest salad greens from high tunnel.
- NOVEMBER 25** Cut hardy chrysanthemums to 2 or 3 inches and mulch.
- NOVEMBER 27** Mulch perennial herbs.
- NOVEMBER 28** Fertilize houseplants.
- NOVEMBER 30** Mulch garlic.

