

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

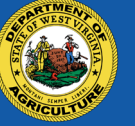
www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

West Virginia Grown: Local Agriculture's Impact and Outlook

BY KENT LEONHARDT, WEST VIRGINIA AGRICULTURAL COMMISSIONER

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Commissioner, Kent Leonhardt

WEST VIRGINIA DEPARTMENT OF AGRICULTURE

Poultry is by far the largest contributor to West Virginia's agriculture economy, bringing in nearly \$300 million annually to the State. Additionally, some of the world's best turkey genetics are developed right here in West Virginia.

Agriculture has been a cornerstone of the U.S. economy since Pilgrims first arrived at Plymouth Rock. With some of the best farmland in the world, the United States is the second largest agriculture producer right behind China. Agriculture and related industries contribute over \$1 trillion to the U.S. gross domestic product each year. In West Virginia, the impact of agricultural commodities is equally significant, accounting for \$800 million annually to our economy. If timber products are included, that number jumps to nearly \$5 billion. According to the latest U.S. Census of Agriculture, the Mountain State's approximately 24,000 farm operations rank 25th in poultry and egg production, 27th in Christmas trees, 30th in fruits, tree nuts and berries, and 38th in cattle.

Poultry is by far the largest contributor to West Virginia's agriculture economy, bringing in nearly \$300 million annually to the State. Additionally, some of the world's best turkey genetics are developed right here in West Virginia. Following poultry, West Virginia farmers primarily focus on raising cattle, an industry worth around \$157 million annually. Just like our turkey industry, West Virginia's cattle herd has some of the best genes available for these livestock. A focus on animal husbandry makes sense, given that the State lacks flat land usually needed to grow staple crops such as corn or wheat. At the same time, our mountainous territory is an asset providing a natural barrier to disease outbreak.

The Mountain State leads the nation in small, family-owned farms, which is much different than the large, corporate agriculture we know in the Midwest. This means producers must focus on different markets and products that require less land and time to manage. Throughout the pandemic, the importance of a robust local agriculture system has been evident. As federal production facilities managed outbreaks within their workforce, it caused food shortages in grocery stores. To keep up with demand, local agriculture producers stepped in to provide supplies to citizens of West Virginia.

What we have learned thus far from the COVID pandemic is that agricultural production is more than just an economic driver for the State, it's security. Having a safe, secure food supply is essential when facing potential emergencies. Keeping nutrition at a premium for our citizens is vital to fighting off diseases, as well as keeping morale high, and both are necessary for healthy communities. As federal facilities struggled to maintain production while consumer demand increased, in West Virginia we worked to ensure local suppliers could remain operational.

As a result, our State experienced record increases in both meat processing, as well as sales through local farmers and markets. As local demand

continued to rise during the pandemic, West Virginia agricultural producers were in an optimal position to take advantage of the intensification of consumer awareness about food quality and source. If there was ever a time for West Virginia to tap into local food consumption as an economic driver, increase food security, and further develop the state's ability to respond during a crisis, it is now.

The West Virginia Department of Agriculture (WVDA) and its partners have been working tirelessly to enhance the impact of the state's agricultural sector. To help foster economic growth, we have spent a tremendous amount of time modernizing West Virginia's agriculture laws. Some of the law that we have adjusted over the past five years had not been updated for almost seven decades. Our mission has been, and continues to be, to find ways to reduce barriers on local producers and bring necessary regulations into the 21st century.

Some of the significant changes to date include streamlining regulations for small producers and businesses. In addition, we have analyzed industries, such as dairy, which have struggled in recent years, to try and better understand what has contributed to their decline. In the case of dairy, this led the Legislature to move sole authority over that industry to WVDA to better allow for regulation informed by subject-matter experts. We have also adjusted rules and regulations to produce non-potentially hazardous foods and milk to allow new market opportunities.

Farmers markets saw significant change with the move under the WVDA. Permits, previously issued on a county-by-county basis, were consolidated into a single statewide permit, thereby lowering the cost to do business at markets around the state. Permits for many products have been eliminated entirely. Businesses like Mama Faye's Fudge & Confections in Greenbrier County can now sell their products in retail locations, and not just through farmers markets. By removing many regulations from non-potentially hazardous foods, which include certain types of baked goods and other low-risk food items like hard candies and dried herbs, home businesses are now poised to flourish.

To move the economic needle in a positive direction for our State, we must also leverage programs that can further economic development opportunities through agriculture. WVDA's mission is to protect the State's food supply and foster economic development through agriculture, and the Department has developed numerous programs with that goal in mind. The most prominent of these is the West Virginia Grown program.

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Local Agriculture's Impact and Outlook... cont. from page 1

Started in the 1980s, West Virginia Grown is a consumer-facing program designed to market products produced, processed and made in West Virginia to consumers. By placing the West Virginia Grown logo on a product, our members are assuring buyers that product was grown or processed, with quality ingredients, in the Mountain State.

As local food continues to grow in popularity and consumers turn to healthier, fresher options, branding West Virginia food products will be vital to increasing potential market opportunities. Just like our Tourism Department must market West Virginia's beauty as a must-see destination, we at the Department of Agriculture are focused on giving our local producers a competitive edge in the crowded food and beverage space. This is an important component to helping grow and diversify our economy, as well as expanding and strengthening local food systems. When consumers buy West Virginia Grown products, those dollars go right back into our communities.

As we seek to expand opportunities in the food and beverage sectors in West Virginia, it is imperative we invest in resources to foster that expansion. For example, the WVDA laid the groundwork for this investment last year, when it worked with the Legislature to establish an Agriculture Investment Fund. Even though there are not yet appropriated dollars, we hope to mirror a program after states like Kentucky, Virginia and Michigan. These states have experienced significant positive economic outcomes, such as an increase in agribusinesses and other related enterprises, that create jobs and provide significant contributions to the economy. These states have tackled various issues by investing resources to foster economic growth directly into the agriculture sector. West Virginia is poised to do the same.

Five years ago, WVDA established its Agriculture Business Development division. The focus of this new division is to support start-up and scale-up agribusinesses here in West Virginia by providing professional services and assistance, while also working to attract new food and beverage businesses to the state. Our goal was simple: to take agriculture seriously and recognize it as the powerful economic driver it is and can be. We also wanted to create better relationships with our partners to share that mission and collaborate on existing efforts. These efforts have assisted many organizations of various sizes to start-up and scale-up during this time.

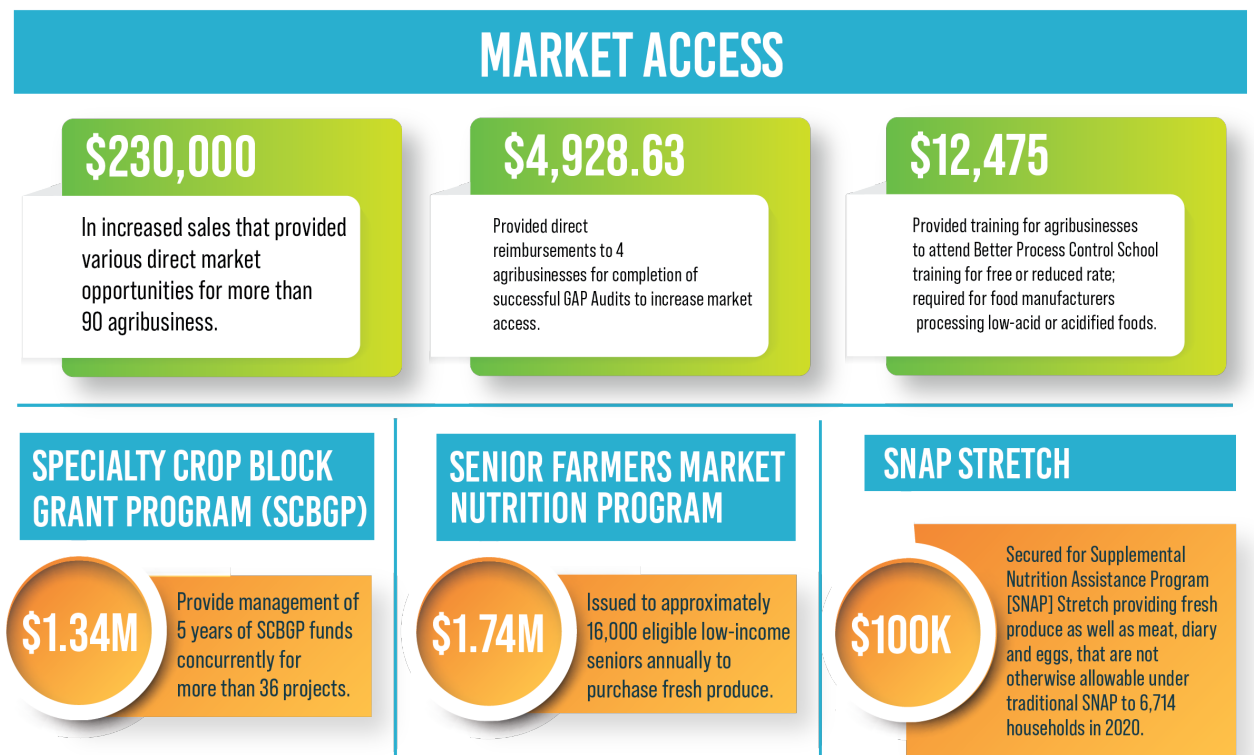
A prime example is Buzz Food Services located just outside of Charleston. Thanks to collaboration with our Agriculture Business Development division and other state partners, Buzz is expanding its operations to include a top-of-the-line, USDA-inspected livestock slaughter and processing facility and leveraging abandoned mine land funds to do so. This is a huge opportunity not only for local farmers, who tend to send their cattle to large stockyards in the Midwest, but also for local restaurants and consumers who want to purchase meat raised and processed in the Mountain State. In addition, their new facility will employ well-paying, technical jobs that our state desperately needs. Local meat processing experienced a 200% increase during the pandemic, so focusing on ways

to expand these operations will prove to be an economic driver.

To replicate these successes across West Virginia, we must continue to search for opportunities to improve the agricultural business environment of the state. Any good battle plan starts by reviewing and conquering barriers to the success. To the extent that government is one of those barriers, we must start there, continuing our efforts to modernize regulations while also investing in programs that support the agriculture industry. We have started down a good path of reducing barriers on small businesses while providing more resources for growth, but we will need real commitment from state leaders to create a more viable pathway. For an example of how some programs have been applied to create market access for agribusinesses in West Virginia, see the infographic.



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Enticing agribusinesses to the State will require all the tools at our disposal for business attraction and expansion. This includes having matching dollars to help the exploration and development of these industries. In the past five years, the WVDA Agriculture Business Development team has developed strong relationships and project alignment with the West Virginia Economic Development Department. Together, I know we are making great strides towards creating specific tools geared towards agriculture, but a greater investment will be needed to advance this work.

Going forward, West Virginia must fund programs to foster economic growth specifically in the agriculture sector. The State's premier agriculture branding program, West Virginia Grown, helps local businesses brand and market their products, but all the effort to-date have been made without any dedicated budget funding. Any successful branding program needs a certain amount of market leverage to get consumers to buy into the message being promoted. Without those up-front dollars, we can't effectively educate consumers, both in and out of state, to look for West Virginia Grown products.

Agriculture has changed a lot in the last 50 years

as the average age of the farmer continues to rise and fewer young people are entering the industry. This has forced the landscape of agriculture to embrace technology and think differently about workforce development to meet shifting consumer demands. Despite its prolific agricultural production, the United States is not immune to crisis, political landscapes or unfair trade deals. Therefore, agriculture is more than an economic driver for any state that is looking to preserve our way of life; it is national security.

Nonetheless, there is a great deal of potential for agriculture and other downstream industries in West Virginia. This potential will only be realized with additional state investment and resources. If the Mountain States takes a proactive approach toward needed investments, the industry will flourish. We must make real commitments toward agriculture business development by recognizing agriculture for the economic driver it is and can be. Our citizens, health, future, and economy can only benefit.

Kent Leonhardt, Commissioner of Agriculture

EXCERPT TAKEN FROM THE WEST VIRGINIA ECONOMIC OUTLOOK 2022-2026

Funding for this article was made possible, in part, by a grant from the Food and Drug Administration, United States Department of Agriculture. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.

REFLECTING ON THE PAST GROWING SEASON – PRODUCE SAFETY CONSIDERATIONS

As we prepare to put our fields and high tunnels to bed for the winter, it is a perfect time to reflect on the past growing season and a great opportunity to begin preparations for the growing season ahead. With seed ordering, equipment repair, production planning and everything else farms have to do to prepare for the next growing season, adding produce safety considerations is equally important. Thinking through your farm's produce safety needs will help you get organized, focused on food safety, and prepared for regulations, buyer requirement requests or third-party audits. In the end, having good production, harvest and post-harvest management practices that keep disease-causing organisms and other contaminants off produce will help you reduce farm costs and overall farm risks, ensure wellness of customers and increase product quality and customer satisfaction.

Perhaps you've never done a produce safety risk assessment for your farm, never considered writing a farm produce safety plan to reduce those risks or perhaps you are looking for a refresher. This article provides recommendations and resources to get you started on developing or updating a farm produce safety plan. To start, it's important to keep in mind that every farm produce safety risk assessment is different. The assessment will be based on activities taking place on the farm and your personal preference. It's important to tailor your produce safety risk assessment to what works best for your farm. So, what are some important things to consider?

As you reflect on the past growing season, were there food safety practices that were mishandled or absent and resulted in unnecessary disposal of products? These may have been due to contamination of products from workers, soil, water, animals or unsanitary tools, equipment or other food-contact surfaces. What actions could you have taken to prevent those occurrences? Make a note of this to add to your farm produce safety plan in the new season.

Are you having a hard time recalling what worked and what did not when it comes to produce safety on your farm? This is probably because you were not spending enough time on record-keeping or not keeping the relevant records to support your farm decision-making needs. This is a good time to rethink your record keeping system. Think about which records are necessary to show food safety compliance - do you need to show compliance for regulators (FSMA), auditors (GAPS) and/or to your buyers? Which records do you need to help you spot trends or outliers so that you can take corrective actions to eliminate potential problems; and which records will help you to prioritize high produce safety risks areas? You may also want to decide on the logistics of record-keeping – what records need to be kept, who is responsible for getting it done, how often do they need to be updated, how will it be stored and how can you make record-keeping convenient.

This is a good time to consider incorporating smartphones and other digital devices to improve the effective and efficient recording, storage and retrieval of produce safety information. There are many templates available to help you keep complete, accurate, legible and updated records, so you don't have to start from scratch. These templates can be printed out and completed by hand. Alternatively, you can download these templates on your computer to be updated, or you can incorporate them into programs like Google Docs that can be updated with a smartphone or tablet from anywhere on the farm. Your Regional Food Safety Advisor (WVU Extension or WV Department of Agriculture) can help you get started. Whatever you do, however, when keeping records, follow this simple rule - Write it Down!

As you think through your farm produce safety risk assessment, it may also be a good time to update your insurance coverage to cover any high-risk areas that may expose you to increased liability. You may want to talk to your buyer to understand their



requirements and talk with your insurance provider to understand your best course of action as far as appropriate product liability coverage. Remember also, your buyer or insurance agent may require other specific records to be kept, so make sure this is part of the conversation.

The considerations above will help you come up with produce safety issues that should be addressed in preparation for the upcoming growing season. The best way to address them is with a written farm food safety plan, which provides a pathway to help you prioritize, and get organized and focused on produce safety on your farm operations.

The hardest part of writing a plan is getting started. There are many educational resources available that can help start you off on the right foot. Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions, or to register for the upcoming 'Virtual Writing your Farm Food Safety Plan' Training Workshop, to learn more about this and other required trainings on how to comply with farm food safety requirements. You can register for this training directly at <https://bit.ly/3agc4HP>.

Calling All Veterans!

November 11th is the day that we honor all those who have served in the United States Armed Forces. Whether family roots run generations or are freshly planted, many veterans come to West Virginia with a prevailing sense of service and determination to better the world around them. Agriculture is a natural fit for many who served; supporting the local food movement, reaping the therapeutic benefits of "dirt therapy" and working to build a self-sustaining food chain. The combined goals and experience of the veteran community is vital to West Virginia's agricultural success.

West Virginia Veterans & Heroes to Agriculture is dedicated to the integration and support of veterans entering or currently working in agriculture. Members receive opportunities for education, training, scholarships and mentorship through invaluable partnerships with agencies, organizations and farmers. The program also helps promote the development of agricultural industries, products and marketing opportunities across the state.

To learn more about West Virginia's Veterans & Heroes to Agriculture program, visit <https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/> or contact the Business Development Division at vetstoag@wvda.us or 304-558-2210.



Thanksgiving Side Show

When it comes to Thanksgiving, the turkey takes all the spotlight. But what about all those yummy side dishes? Shouldn't they take center stage as well? These recipes will have everybody at the table talking this Thanksgiving. The best part? They are easy to make and delicious to eat! Just don't forget to make enough for holiday leftovers. If you have a Christmas recipe that's a family tradition, we'd love to feature it in our December Market Bulletin! Send your recipes to, marketbulletin@wvda.us.

Thanksgiving Beets

- 1 bunch beets with greens
- ¼ cup olive oil, divided
- 2 cloves garlic, minced
- 2 tablespoons chopped onion (Optional)
- salt and pepper to taste
- 1 tablespoon red wine vinegar (Optional)

Step 1

Preheat the oven to 350 degrees F. Wash the beets thoroughly, leaving the skins on, and remove the greens. Rinse greens, removing any large stems, and set aside. Place the beets in a small baking dish or roasting pan, and toss with 2 tablespoons of olive oil. If you wish to peel the beets, it is easier to do so once they have been roasted.

Step 2

Cover, and bake for 45 to 60 minutes, or until a knife can slide easily through the largest beet.

Step 3

When the roasted beets are almost done, heat the remaining 2 tablespoons olive oil in a skillet over medium-low heat. Add the garlic and onion, and cook for a minute. Tear the beet greens into 2 to 3 inch pieces, and add them to the skillet. Cook and stir until greens are wilted and tender. Season with salt and pepper. Serve the greens as is, and the roasted beets sliced with either red-wine vinegar, or butter and salt and pepper.

Stuffing (with a twist)

- 1 pound bacon, cut into 1/2-inch pieces
- ½ cup butter
- 1 cup finely chopped onion
- 1 cup chopped celery
- 2 tablespoons poultry seasoning (such as Bell's®)
- 2 loaves day-old white bread, torn into small pieces
- 2 eggs, beaten

Step 1

Preheat oven to 400 degrees F.

Step 2

Place bacon in a large skillet and cook over medium-high heat until cooked through but still slightly soft, 5 to 10 minutes. Drain the bacon slices on paper towels, retaining bacon drippings in the skillet.

Step 3

Melt butter in a separate skillet over medium-high heat; saute onion and celery until softened, about 5 minutes. Stir bacon and poultry seasoning into onion mixture.

Step 4

Mix onion-bacon mixture and bread pieces together in a large bowl; fold in eggs. Spoon bread mixture into muffin cups.

Step 5

Bake in the preheated oven until tops are crispy, about 25 minutes.



Corn Pudding

- 1 (15 ounce) can whole kernel corn, drained
- 1 cup milk
- 2 eggs, beaten
- 2 tablespoons all-purpose flour
- 1 teaspoon baking powder
- ¼ cup white sugar
- ½ cup butter
- ½ cup white sugar
- ½ cup water
- 2 tablespoons all-purpose flour

Step 1

Preheat oven to 350 degrees F.

Step 2

In a mixing bowl, whisk together the milk, eggs, flour, baking powder and sugar. Add corn and pour into a 9x13 inch baking dish. Bake for 40 minutes.

Step 3

In a small sauce pan, combine butter, sugar, water and flour. Cook until clear. Once corn mixture is cooked, remove from oven, pour butter and sugar mixture over top and serve.

Winter Herd Management

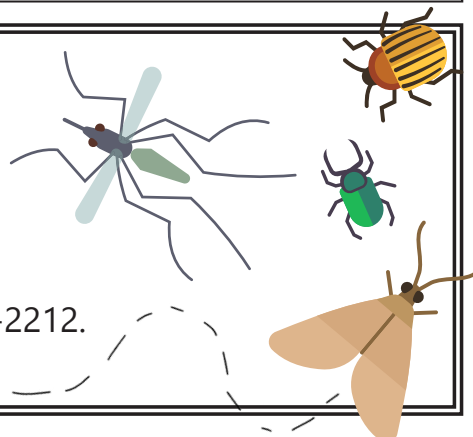
It's that time of year again when livestock producers are tasked with the challenge of managing the health of their herd during frigid winter months. The health of spring cow and calf pairs depends on good winter herd management. As temperatures plummet, livestock burn more calories to stay warm. To keep herds healthy through winter, supplying more forage and adequate minerals is critical to prevent depletion of fat stores and weight loss. Producers should keep in mind that, although more forage is required during the winter, livestock also waste hay and feeder choice is important. A study at Michigan State University compared feed wastage among different types of round bale feeders. Ring and ring/cone type feeders were the most efficient, resulting in an average of only 4.5 percent waste. In addition, as livestock consume more feed, water intake is also increased. Checking water sources regularly is important to ensure there is plenty of water available that isn't frozen. Contact your local veterinarian practitioner to discuss your winter herd management plan.

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.



WV Farm Museum Christmas light show runs Dec. 5-20

Two-million lights will be twinkling this year at the West Virginia State Farm Museum to celebrate the Christmas season. The display runs Dec. 5-20 from 6-9 p.m. each evening. As in the past, admission to the light show is free, but donations in support of the non-profit museum are greatly appreciated. Santa will also be on hand to talk with the kids each Thursday through Sunday during the run of the light show. Volunteer groups are being sought to adopt a building to decorate, along with individuals who want to help with smaller decorating projects. For more information, call the office at 304-675-5737 9 a.m. - 5 p.m. weekdays, email wvfm@wvfarmmuseum.org, or visit www.wvfarmmuseum.org.

West Virginia Grown

Rooted in the Mountain State



BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms
- Cellar House Harvest
- Mountain Meadows 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
- North Mountain Apothecary
- Raw Natural
- Romero Ranch
- Sister Sue's
- Sulphur Springs Stables - Orsini Farms LLC dba Warbirds Cattle & Farm
- Taylor's Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Willow Bourne Farm

BRAXTON

- Mary's K9 Bakery LLC
- Oh Edith/Little Fork Farm
- Rose Petal Soaps
- Givens' Bison dba Mountain State Farm

BROOKE

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

CABELL

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

CLAY

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

DODDRIDGE

- Sweet Wind Farm
- Ryan Farms

FAYETTE

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

GREENBRIER

- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables
- Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC
- Sunset Berry Farms & Produce LLC
- Mike's Munchies
- The Hanna Farmstead

HAMPSHIRE

- Kismet Acres Farm
- Good Time Ridge Farm
- Green Smith Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm
- LDR Farm

HARDY

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

HARRISON

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

HANCOCK

- Gibson Farm NC

JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Cave Mountain Soap Company LLC
- Out of This World Salsa
- Overholt Homestead, LLC
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP
- One Blessed Farm LLC
- Layne Family Farmstead

JEFFERSON

- Shalgo Farm
- Appalachian Greens

KANAWHA

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

LEWIS

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

LINCOLN

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

MARION

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

MARSHALL

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

MASON

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

MERCER

- Beautiful Bee
- Hillbilly Farms

MINERAL

- Green Family Farm
- Indian Water Maple Company

MONONGALIA

- Neighborhood Kombuchery
- The Kitchen
- WVU
- Boone's Bees and Trees

MONROE

- Bee Green
- Greenville Farm Kitchen
- Spangler's Family Farm

MORGAN

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

NICHOLAS

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

OHIO

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

PENDLETON

- Brushy Mountain Tree Farm LLC
- Blackthorn Estates Nursery
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmour Farm
- Dean's Gap Farm, LLC

POCAHONTAS

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

PRESTON

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

PUTNAM

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles
- WV Ridgerunner Honey LLC

RALEIGH

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

RANDOLPH

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

ITCHIE

- Turtle Run Farm
- Five Star Beef Co.

ROANE

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

SUMMERS

- Cheyenne Farm
- Sprouting Farms

TAYLOR

- A Plus Meat Processing
- Triple L Farms

TUCKER

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

TYLER

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

UPSHUR

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

WAYNE

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

WEBSTER

- Custard Stand Food Products
- Copperhead Row Hemp Farms WV, LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

WETZEL

- Thistle Dew Farm Inc.
- Wetzel County Farmers Market

WIRT

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

WOOD

- IN A JAM! LLC
- Minner Family Maple Farm LLC
- Community Resources, Inc. - Hope Grows
- Stomp-n-Grounds Craft Coffees

WYOMING

- Appalachian Tradition
- Tarbilly's BBQ
- Halsey Farm

JOIN OUR LIST!

☎ 304-558-2210

✉ wvgrown@wvda.us

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



2022 Appalachian Grazing Conference

“Managing Water and Grasslands”



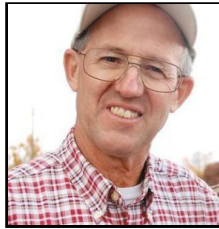
March 10-12, 2022

Morgantown (WV) Marriott
at Waterfront Place Hotel

for Lodging, call: 1-800-630-2547 or 304-296-1700



KEYNOTE SPEAKER



**Greg
Judy**

Mr. Judy, of Green Pastures Farm, is eager to share his two decades of experience to help others, and has learned how to make farming successful by mimicking nature with his grazing management.

**ONLINE REGISTRATION
ENCOURAGED**

Visit our website:

www.wvagc.com



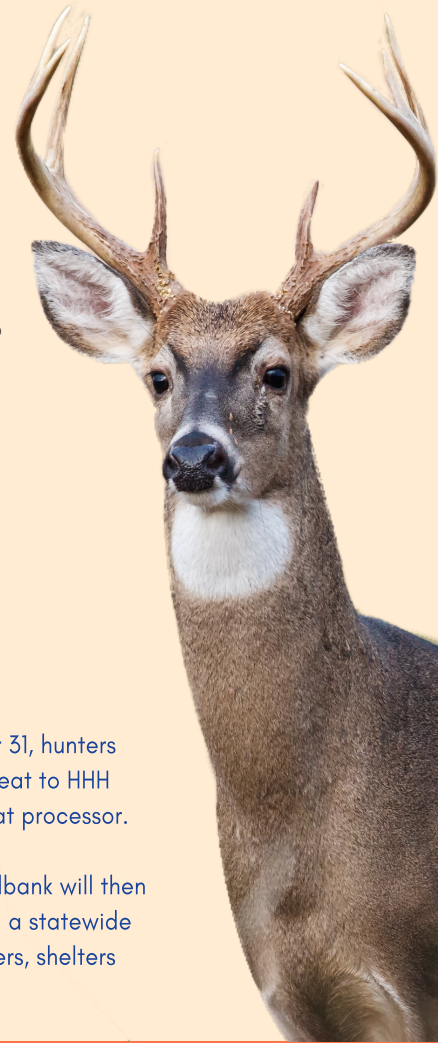
HUNTERS HELPING THE HUNGRY

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, 27,566 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)



WVDNR
WEST VIRGINIA DIVISION OF NATURAL RESOURCES

Spotted Lanternfly on the Move!



As the invasive spotted lanternfly (*Lycorma delicatula*) continues to spread, the West Virginia Department of Agriculture (WVDA) strongly encourages citizens to check their vehicles and any materials being transported for the invasive pest. The insect's spread is greatly enhanced through its ability to attach itself and egg masses to vehicles and materials that are transported from areas with populations of spotted lanternfly to areas that are not infested with the pest. The WVDA is asking those traveling to scan vehicles and items being transported to help stop the spread of the pest.

"We have confirmed a fourth county, in addition to Jefferson, Berkeley and Mineral, in West Virginia that now hosts the spotted lanternfly. Hampshire County was added to the list after a homeowner spotted the pest near Capon Bridge," said Commissioner of Agriculture Kent Leonhardt. "We need folks to be vigilant if we are going to mitigate the spread of this invasive pest."

The invasive plant hopper is native to China and arrived in North America hidden on goods imported from Asia. Since 2014, the insect has spread westward from eastern Pennsylvania. Juvenile spotted lanternflies, known as nymphs, and adults prefer

to feed on the invasive tree species known as Tree-of-Heaven (*Ailanthus altissima*) but also feed on a wide range of crops and plants including: grapes, apples, hops, walnuts and other species of hardwood trees. Anyone that believes they have seen the spotted lanternfly insect should report their finding to the WVDA.

"The spotted lanternfly continues to be a threat to agriculture, ornamental plantings, forests and forest health in general. The WVDA has been busy treating trees over the summer to control the spread of the pest. As we enter the winter season, the focus will shift from treatments to inventories of spotted lanternfly egg masses and tree-of-heaven," said James Watson, WVDA Spotted Lanternfly Coordinator.

The WVDA encourages landowners to inspect their property for adult spotted lanternfly, especially for properties that contain numerous tree-of-heaven and grape vines. The adults will be active for a few more weeks as they lay grey egg masses. As we enter a season of fall foliage, travelers to and within West Virginia are asked to inspect their vehicles, luggage and even their clothing for the pest as these inspections are paramount in stopping the spread of this insect. All spotted lanternfly should be killed on site and reported to the WVDA.

For more information or to report potential spotted lanternfly sightings, contact bugbusters@wvda.us or 304-558-2212.

HELPING FARMERS GROW WVDA Rural Rehabilitation Loan Program

The West Virginia Department of Agriculture's Rural Rehabilitation Loan Program provides loans up to \$250,000 to individuals or businesses for starting, purchasing or expanding a farm operation; to assist farmers who have suffered financial setbacks from natural disasters or who need additional resources with which to redirect or maintain profitable farming operations; or for other agricultural businesses. Loans are made for a term of up to 20 years and must be fully secured. The application is available on the West Virginia Department of Agriculture's website at: <https://agriculture.wv.gov/divisions/executive/Rural-Rehabilitation-Loan-Fund>. The loan committee meets quarterly to review loan applications. Questions about the program or application can be directed to Susan Baxter, loan program coordinator, at (304) 558-2221 or sbaxter@wvda.us.

CLASSIFIED ANNOUNCEMENTS NOVEMBER 2021

To Submit
an Ad: ▶

Phone: 304-558-2225
Fax: 304-558-3131
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Boulevard, E.
Charleston, WV 25305

AD DEADLINES

December 2021. . .

Phone-In ads for the December issue must be received by **12 noon on Monday, November 15.**
Written ads for the December issue must be received by **1 p.m. on Tuesday, November 16.**

January 2022. . .

Phone-In ads for the January issue must be received by **12 noon on Thursday, December 9.**
Written ads for the January issue must be received by **1 p.m. on Friday, December 10.**

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

Apiary Events

Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 543-5955.

Mountaineer Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, pjstinking@gmail.com.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Justin King, pjstinking@gmail.com.

North Central WV Beekeepers Assoc., Monthly Meeting, 3rd Monday, 7 p.m., Harrison Co. Parks & Recreation Center, Contact Hudson Snyder, 641-7845.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 2nd Thursday, 7 p.m., Sept. Bank of Romney Community Center on Main St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

Tri State Beekeepers Assoc., Monthly Meeting, 3rd Thursday, Oct. & Nov., 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, Contact Steve Roth, sroth29201@comcast.net.

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

Pure reg. & % Simmental bulls CCR Cowboy Poker, TNT Dual Focus & CCR Cowboy Cut, \$1,600/up. Jim Bosley, P.O. Box 5, Old Fields, 530-6636.

Reg. Hereford 9-mo. - 10-mo. bulls, Revolution 4R Hometown 10Y blood, \$1,500; heifers, Hometown 10Y blood, \$1,100/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Reg. Simmental heifers, \$1,800/up. Keith Clagg 9922 Barkers Ridge Rd., Milton, 25541; 638-9203.

Angus 18-mo. bulls, semen tested, good disp., \$2,000. Cliff Crane, 143 Spiker Rd., Bruceton Mills, 26525; 379-4482.

Reg. Angus, Limousin & Lim/Flex bulls, black, polled, calving ease, vacc., have passed BSE, \$2,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontier.net.net.

Zebu bull, dbl. reg., tests neg. for bull-dog gen, black/white, 34" tall, proven breeder, \$1,200. Paul Gunnoe, 9 Johnstone Rd., South Charleston, 25309; 389-0998.

Sun Seeker daughters, 2-yr. cow & yrlg. both bred to Bushs Wing Man, halter broke \$1,500/ea. David McCardle, 153 Black Angus Lane, Moundsville, 26041; 845-1189.

Reg. Black Angus 8-mo. bulls, Magnum/SAV Bismark/Mytty Infocus blood, extra thick, Weaned, halter broke, \$1,600. Justin McClain 2856 Dry Fork Rd., Salem, 26426; 782-3983.

Traditional Irish Dexter unreg. cow/calf pr., & reg. 16-yr. heifer, cow has been exposed to Dunn

bull, Legacy DCR reg., no Chondra or PHA mutation, DNA & A1/A2 milk genotyped, all black/horned, \$2,200. Pamela Marcus, P.O. Box 183, Frankford 24930; 497-2697.

Reg. Black Angus bulls, \$2,500/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-9851; jfodell@frontier.net.

Reg. Black Angus yrlg.: bulls, \$2,000; heifers, \$1,400, all sired by Meckleys Total Secret w/above average EPDs, easy calving & excel. disp. Mark Robinson, 213 Willow Crk. Rd., Sutton, 678-7302.

Reg. Angus yrlg. bull off of the 21 Wardensville summer test, 10x/Safeguard blood, low bt. wt., high milk, wnlg. & yrlg. wts., good disp., BSE passed & I50K, reduced, \$2,300. Rod Summers, 98 Meadland Rd., Flemington, 26347; 842-7958; summersbunch@aol.com.

Reg. Black Angus 16-mo. bull, Rito blood, excel. EPDs/disp., calving ease, easy handling, \$1,850; open heifers, \$1,200, both 14-mo. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 363-5757

Reg. Polled Hereford 17-mo. -18-mo. bulls, passed BSE, top AI blood, low birth wt., take advantage of crossbreeding to black cows, \$1,600. Vern Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633; 661-0024.

REGISTERED MINIATURE & MID-SIZE BULL BREEDING SERVICE

You must produce a recent veterinary disease test for negative BVD,
BLV & Johnnes
2579 Sauls Run Rd.,
Buckhannon, WV
Mark Miles, 472-2558.

3RD ANNUAL COUNTRY ROADS SALE

60 lots of Simmentals, Angus & Commercial prs., breeds, bulls, fancy heifers & steer club calves
Oct. 30, Jacksons Mill, WV.
for catalog, Chris Brown, 290-8383.

Equipment Sales

No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.

MF 231 diesel, 2,200 hrs., garage kept., \$10,000. Jack Browning, 8300 Court Ave., Hamlin, 25523; 549-7301.

JD pull type lime spreader, 8' wide, new tires good working cond., \$700. Roger Collins, 2684 Leading Crk. Rd., Big Springs, 26137; 354-7744.

JD 5425, 81 hp, 4x4 w/loader & bucket, canopy, excel. tires, 2,832 hrs., \$25,000. Benjamin Ellis, 1661 Brownstone Rd., Renick, 24966; 497-3174.

Case 480B backhoe, \$5,000; Kubota 1750 tractor, \$3,500 w/equip.; MF 35, \$3,500. Donald Gillenwater, 48 Heritage Rd., Yawkey, 25573; 524-2330; 561-4832.

JD '00 5310 4 WD w/2 sets of remotes, 4,350 excel. cond., \$25,000. Pete Gould, 292 Gould Rd., Buckhannon, 26201; 472-4160.

JD side del. rake, \$350; finish mower, 5', \$1,200; rear scoop, \$300; box scraper, \$350; NH #66 baler, \$100; rear carry-all frame, \$150; 2-bottom plow, \$200. Bud Henderson, 934 Turkey Run Rd., Grafton, 26354; 203-0888; bhenderson@cccwv.us.

Hay elevator, \$300. Charles Hicks, 170 Hicks Lane, Beaver, 25913; 575-9594; 222-4355.

MF 271 tractor, 1,200 original hrs., \$11,000. Vernon Knox, 167 Christmas Tree Lane, New Martinsville, 26155; 455-5754.

JD brush hog, 001, 7' pull behind, original tires, 1st one ever built, used once every yr., \$1,000. Randall McCawley, 2621 Arden Rd., Philippi, 26416; 457-1695.

NH sq. baler, \$800. Gary Waols, 455 Gary Waols Rd., Bruceton Mills, 26525; 290-6666.

Montana 750 Rancher fence post driver, quick attach. for skid steer or tractor, excel. cond., \$4,500. Paul Wilmoth, 928 Werner Rd., Belington, 26250; 671-9742.

Equipment Wants

Shifter for 14" Williams Stone Burr Grinder. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201; 472-8245.

Farm Sales

Advertisements for land MUST be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland ads MUST include accompaniments (house, barn, hayfield, garden, etc.) but no specifics, i.e., new kitchen, family room, etc. Ads for the sale or rental of farmland are acceptable from individuals, but MUST include the above. Advertisements for hunting land, commercial or city properties CANNOT be accepted.

Marshall Co.: 35.43 A. w/house, barns, outbldgs., city water, fenced pasture, fruit trees, springs stream, woods, \$250,000. Rhonda Jackson, 1282 Campbell Lane, Proctor, 26055; 281-5623.

Calhoun Co.: 48 A. w/house, barn, pond, pasture field, chicken house, outbldgs., fruit trees, garden area, \$299,000. Peggy Layne, 3440 Sand Ridge Rd., Normantown, 25267; 655-7260.

Greenbrier Co.: 22.62 A. w/house, good well, gently rolling fenced pasture or hayfields, spring water, outbldgs., fruit trees, all acreage front Rt. 219, \$230,000. Katrina Reynolds, P.O. Box 96, Frankford, 24938; 497-2014.

Mingo Co.: 19 A. w/house, 17 A. woods, outbldgs., fruit trees, berries, \$169,000. Estill Vinson, 1688 RA W. Hwy., Delbarton, 25670; 426-8169.

Farm Wants

Interested in turning steers & heifers out on your pasture, which you would receive a wt. gain check in the following counties, Harrison, Lewis, Doddridge, Barbour & Marion. Wade Swigger, 94 Yvonne Lane, Clarksburg, 26301; 695-2340.

Buy or lease long term cattle farm w/pasture, hayfields, with or w/o house, anywhere in WV. Gary Trantham, 5605 Hall Rd., Buckhannon, 26201; 613-8311.

Goat Sales

Pygmy/Pygmy cross bucks, black/white & gray, good quality grades, \$125/ea. Tim Miller, 116 Delight Dr., Gerrardstown, 25420; 229-8487.

ADGA Reg. Nubian: 2-yr. buck, black w/white spots, \$600; 6-mo. wethers, \$50/ea. Clint Curtis, 262 O'Dell Farm Lane, Oak Hill, 640-4014.

Hog Sales

Berkshire 1-yr. boar, excel. disp., \$400. Clint Curtis, 262 O'Dell Farm Lane, Oak Hill, 640-4014.

Sow, 400 lbs., \$250; shoats, 120 lbs, 2, \$110/ea.; pigs, different colors, 10, \$75/ea. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

Heritage American Guinea hog piglets, \$40/ea. Mark Mitchell, 1010 Hazel Green Rd., Harrisville, 26362; 349-4019.

Plant Sales

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.

Seeds: old-time fat man, Logan Giant, Rattlesnake, brown & white half runner pole bean, more, \$15/100 seed, all tested for germination. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com.

Plant Wants

Butter nut for planting, will pick up. O. Thomas, 116 Gatewood Ave., Oak Hill, 25901; 573-8330.

Blood Butcher field corn for corn mill. Isaac Toney 415 23rd St., Oak Hill, 25901; 465-8874.

Sheep Sales

Reg. Kikos proven does & bucks, CAE/Johnes/CL/Brucecellosis; Reg. Saanen proven does & Saanen/sable bucks, CAE/Johnes/CL/Brucecellosis all neg. herd, tested 7/21, \$350/up, del. avail. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 897-7073; donkeymomhope@gmail.com.

MOUNTAIN STATE EWE & DOE SALE

Nov. 6, 1:30 p.m.,
Tri County Fairgrounds, Petersburg, WV.

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.

Hay sq. bales, clover, timothy & orchard grass mix, good quality, \$4/bale. Steven Barnette, 3363 Rock Castle Rd., Given, 25245; 372-3638.

Navajo loom, upright 26" weaving width, sturdy handmade, includes, 2 books & DVD for instruction, \$75. Della Bennett, 2479 Old Nicholas Rd., Mt. Nebo, 26679; 872-4162.

Hay 4x5 round bales, 1st cut, kept in the barn, can del., \$35/picked up. Robert Bryan, 360 Mt. Kimberly Rd., Grafton, 26354; 612-8484.

Hay 4x4 round bales, \$25/bale; 4x5, \$30/bale. Chad Byrd, 4143 Turkey Crk. Rd., Hurricane, 25526; 562-5060.

Hay 4x4 round bales, 40, \$25/bale. Jerry Carnes, 101 Chestnut St., Rivesville, 26588; 278-9728.

Hay 1st cut, 4x5 round bales, mixed hay, net wrapped, stored inside, easy loading, \$35. Ed Carson, 699 Carson Rd., West Columbia, 25287; 674-2274.

Hay 1st cut, 4x5 round bales, \$35/bale. Cliff Crane, 143 Spike Rd., Bruceton Mills, 26525; 379-4482.

Hay sq. bales, mix grass, \$5/bale. located in Lincoln Co. Robert Dorsey, 691 Eli Fork Rd., Sumnerco, 25567; 342-5712.

Hay '21 4x5 net wrapped round bales, stored inside, \$35/bale. Jeff Fleak, 392 Schultz Mill Rd., Washington, 26181; 483-9576.

Rabbits, 3-mo. female, solid black, \$8. Moses Gingerich, 1269 Indian Crk. Rd., Ballard, 24918.

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

Hay 4x4 round bales, barn kept, \$40/bale, cheaper it take all. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Maple syrup, pure WV: \$16/qt.; \$10/pt.; \$6/½ pt.; \$3/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

Border Collie male pup, black & white, vacc./wormed, \$300. Rex Hatfield, 8254 Huntington Rd., Gallipolis Ferry, 25515; 675-2443.

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

Hay '20 4x5 round bales, \$30/bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

Hay 4x5 round bales, mix of orchard grass, timothy & clover, limed & fert., stored inside, \$45/bale. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 379-1026; 216-3631.

Hay 4x5 net wrapped, \$45/bale; plastic wrapped, \$50/bale; mixed grass, timothy, clover, orchard & some alfalfa mixed, located in White Sulphur Springs & Ronceverte. Billy McCormick, 379 Hunter Lane, Lewisburg, 646-7760.

Hay 4x5 round bales, net wrapped, \$35/bale. Sherry McCoy, 1688 Flatwoods Rd., Ravenswood, 26164; 532-1120.

Hay 4x5 round bales, never wet, in barn, \$35/bale; '20, \$25/bale. Don Meadows, P.O. Box 514 Eleanor, 25070; 545-3570.

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

Hay lg. sq. bales, quality mixed grasses, easy access, \$6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 372-4575.

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

Apples: Fuji, Pink Lady, Stayman, \$5-\$15 bu., bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

CKC Blue & Red Aust. Heelers, excel. farm & family dogs, health guaranteed, \$500/ea. Judy Saurborn, 454 Coburn Crk. Rd., Morgantown, 26508; 288-1179.

Anatolian Shep./Great Pyrenees cross, brindles, white & white w/mask, males & females, out of working parents, raised around goats, cattle & cats, vacc./wormed, \$250/ea. Marianne Siers,

CLASSIFIED ANNOUNCEMENTS CONTINUED

140 Start Run, Elizabeth, 26143; 275-3647.
Hay 4x4 round bales, never wet, stored inside, \$30/bale. Jack Smith, 6087 Arzella Rd., Friendly, 26146; 684-3275.

Acres: Greenbrier Co.: 58 A., woods, springs, 800' rd. frontage, 4 miles from Rainelle, good house site, \$58,000. James Tincher, 168 Hunter Rd., Rainelle, 25962; 667-1804.

Straw 4x4 round bales, \$20/bale; sq. bales, \$4/bale. Ed Williams, P.O. Box 181, Moorefield, 26836.

Miscellaneous Wants
Shifter for 14" Williams Stone Burr mill. Harold Farnsworth, 38 Trailer Rd., Buckhannon, 26201; 472-8245.
Sorghum molasses making equip. Joshua Yates, RR 3, Box 404, Milton, 25541; 654-7762.
Rabbits. Lisa Sheets, Rt. 1, Box 2, Dunmore, 24934; 456-4071.

HORSE TRAINING, RIDING LESSONS & BORDING
 Honeysuckle Farm, HC 65, Box 366, Tornado, WV,
 Gary Medley, 395-3998.

PUMPKIN PATCH & CORN MAZE
 Sept. 18-Nov. 6, Sat. 11 a.m.-6p.m,
 Sun. 12 noon-4 p.m.
 7 Gooseneck Dr., Fisher, WV.

WV STATE AGRIBUSINESS
CHRISTMAS TREE FARMS



- Evergreen Christmas Tree Farm - Mineral Wells
- 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
- Berry Fork Enterprises - Heaters
- French Creek Christmas Trees - French Creek
- Lakes Tree Farm - Webster
- Yagel Poor Farm - Craigsville
- Wilkerson Christmas Tree Farm - Griffithsville
- Plateau Tree Farm & Nursery - Princeton
- Brushy Mountain Tree Farm - Franklin
- Friars Hill Nursery - Frankford
- Blackthorn Estates Nursery - Sugar Grove
- Mill Run Farm - Marlinton
- King's Trees - Bruceton Mills
- Appalachian Acres - Tallsmanville
- Sims Greenhouse and Garden Center - Palestine
- Dan & Bryan Trees - Sheperdstown
- Diello's Choose and Cut - High View
- May Tree Farm - Petersburg
- Pinecrest Tree Farm - Hedgesville
- Mulkeen Landscaping Christmas Tree Farm - Morgantown
- Potomac Farms Nursery and Greenhouse - Shepherdstown
- Ridgefield Farm - Harpers Ferry
- Sleepy Creek Tree Farm - Berkeley Springs
- Spring Retreat Farm - Shepherdstown
- Bluestone Nursery - Camp Creek
- Crickmer Farms - Danese
- Rocky Knob Christmas Trees - Upper Tract
- Emerald Farms - Moatsville
- Jolliffe Nursery - Knob Fork
- Soggy Bottom Farm & Nursery - Elkins



Want to be added to our list?
 Contact Agritourism@wvda.us | 304-558-2210

The West Virginia Department of Agriculture is currently working on updating contact information for West Virginia agribusinesses. Therefore, this list is not all-inclusive, but an effort to highlight what we currently have while gathering additional information moving forward. To be included in future advertising, please join West Virginia Grown, the state branding program for agriculture products/businesses.

THE WVDA WISHES YOU A HAPPY THANKS GIVING!

FFA REAPS REWARDS AT PUMPKIN FEST

Since 1986, the West Virginia Pumpkin Festival (WVPF) has celebrated all things autumn in Milton. The festival attracts more than 40,000 visitors annually. Each year the festival draws in crowds looking to see live music acts, local vendors, and you guessed it, all things pumpkin. It's also a chance for local FFA chapters to raise funds.

Lincoln County FFA President, Elijah Beaver, said that the festival acts as a great venue to sell their homemade apple butter.

"We actually almost ran out of everything! So, we're making pretty good sales," said Beaver.

If selling the apple butter seems easy enough, the process of making it is a whole other story.

"One day we got started at 5:30 in the morning and didn't get done until 1 p.m.," Beaver said.

While the WVPF is a celebration of the changing seasons from summer to fall, the Cabell County FFA chapter was bringing the heat with roasted corn for sale.

"The money goes towards our FFA chapter and CDEs (career and leadership development events)," explained Cabell County FFA chapter president, Melanie Fields.

FFA chapters look forward to the WVPF each year. Not only does it act as a revenue stream for the chapters to fund their programs, but it gives members an opportunity to learn about agriculture and grow their connections.



Members of the Lincoln County FFA Chapter cooked, bottled and sold homemade apple butter at the 2021 WV Pumpkin Festival.

GARDEN CALENDAR NOVEMBER 2021

- NOVEMBER 6** Remove stakes and trellises.
- NOVEMBER 8** Mulch carrots for winter use.
- NOVEMBER 9** Fertilize under deciduous trees and shrubs. Turn compost.
- NOVEMBER 10** Water trees and shrubs thoroughly if fall has been dry.
- NOVEMBER 11** Remove diseased plant debris from garden.
- NOVEMBER 12** Apply lime and fertilizer according to soil test.
- NOVEMBER 13** Winterize garden tools.
- NOVEMBER 15** Harvest parsnips.
- NOVEMBER 16** Harvest Brussels sprouts.

- NOVEMBER 17** Mulch strawberries.
- NOVEMBER 18** Mulch thyme plants before winter.
- NOVEMBER 20** Turn compost.
- NOVEMBER 22** Mulch perennial beds.
- NOVEMBER 23** Harvest salad greens from high tunnel.
- NOVEMBER 24** Cut hardy chrysanthemums to 2 or 3 inches and mulch.
- NOVEMBER 26** Mulch perennial herbs.
- NOVEMBER 27** Fertilize houseplants.
- NOVEMBER 29** Mulch garlic

Source: WVU Extension Service Garden Calendar

THE WEST VIRGINIA DEPARTMENT OF AGRICULTURE PRESENTS THE
HOMESTEADING *Series*
 LIVE WEBINARS

Please join us for evening sessions with homesteaders and educators who will share their skills and knowledge on various topics. Together we will learn new techniques and ways to maximize your property, big or small, while learning to be more self sufficient.

MAPLE PRODUCTS
 NOVEMBER 9 - TUESDAY AT 6 PM

Watch location: <https://bit.ly/2XkGW8r>
 Call-in Number: 1-304-306-8651
 Conference ID: 449 620 112#