

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

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October 2018



Keveney Bair is hard at work in a commercial kitchen in downtown Lewisburg when the next-door neighbor pops his head through the door.

“It smells delicious in here,” he says.

“Garlic does wonders,” replies Bair.

It’s not uncommon for folks to stop by and take a whiff of what Bair is cooking up. Her food delivery service, Red Wing Soup, serves up fresh, homemade soups, salads and breads each week.

“I never went to culinary school, but I’ve always loved food,” she explains. “This idea for Red Wing came up as a way to do a value-added service where I could use some of my skills.”

The Winchester, Virginia native grew up on an apple orchard and moved to West Virginia in 2004 with her husband Luke. They settled down in Monroe County on a dormant farm and set out to make a living off the land.

“We raised vegetables and raised a lot of pigs. We had a high tunnel. We did that for several years, but one of us always had to have another job,” says Bair. “It’s really hard work to make a living at farming alone, as all farmers around here know.”

So, Bair took a job as manager of the Monroe Farm Market, and in the process, she got to know just about every producer in the Greenbrier Valley. But a management job wasn’t her passion. She left the market a few years later, and in February of 2015, she launched Red Wing.

Here’s how the service works. Customers sign up every four weeks for a subscription. Every week they receive two quarts of fresh, homemade soup and two loaves of bread. They can substitute two pints of salad for a quart of soup. The cost is \$100, and it’s delivered to your doorstep. Her customers range from young working professionals to retirees. Her busiest season is, of course, winter, but her soup subscription runs year-round.

“Today I’m making chicken and barley soup and I have vegetarian chili that has butternut

squash and summer squash, too,” says Bair.

Her menu varies from month to month. Some of the soups like beef stew are based on recipes she learned from her mother, others like Cuban black bean, Thai chicken and roasted garlic potato are her own creations.

“I try to keep it interesting,” explains Bair.

Her salads are far from run of the mill greens. This week it’s a falafel salad with a Greek yogurt, lemon and tahini dressing which includes a touch of WV maple syrup. Next week she may serve up Mediterranean beet and kale or beef burrito salads.

However, one thing that stays consistent is the ingredients. Almost everything that goes into the soup pot and the salads are sourced locally.

“Having been the market manager at Monroe Farm Market, I know a lot of the farmers. I will contact them directly for products or go to the farmers’ market in Lewisburg. Often, I order from Greenbrier Valley Grown. I get my cornmeal from Johnny Spangler down in Linside. I get my beef from Tootie [Jones, at Swift Level Farm] down the road. That,” she says pointing to a bag filled with basil, “was picked this morning in Pocahontas County at Boot Straps Farm. They wait till the days that I cook, so the basil is really, really fresh. On her way to work this morning, she dropped it off.”

Bair stresses fresh food is very accessible if you know where to look. That’s been key to her success.

“I think it’s a way to contribute back to the community and I think it’s healthier. It tastes better,” she says. “It’s better quality. It’s more valuable to me, and I think people appreciate that.”

Instead of delivering her soups and salads in disposable plastic containers, Bair uses something more sustainable.

“My soup comes in sterilized quart mason jars and the salads in pint jars. Then you return those to me on the next delivery so there’s almost no

waste. That’s something we thought about in the beginning. We didn’t want people throwing out to-go containers,” says Bair.

In fact, Bair lets very little go to waste. The vegetable peels get hauled back to the farm to feed the chickens and the chicken bones from this week’s soup will go to make the base for next week’s stock.

For now, Bair works alone. The business is small enough that she can handle all meal prep, cooking, bottling and delivery herself. She hopes that will eventually change.

“I would like to see it grow more,” she says. “My main marketing right now is Facebook and social media. I’ve done some tastings in the past, and I hope to do more in the future to get the word out.”

With pots and pans bubbling on the stove and vegetables still waiting to be chopped, Bair says, “This makes me very happy.”

To learn more about Red Wing Soup, visit redwingwv.com.



Bair prepares basil to add to her chicken barley soup.

Kent's Reflections — Collaborative Partnerships: Paying off for West Virginia

Since taking the helm of the West Virginia Department of Agriculture, our leadership team has preached collaboration. We knew we had to seek out public-private partnerships, as well as persuade agencies to work outside their silos to combine resources and knowledge. The promise was to use tax payers' dollars efficiently for the greatest good; we couldn't do it alone. With this commitment from leadership, the culture of the department has changed. Staff now actively seek out potential partners when taking on new projects. Throughout this effort, the department has expanded the influence and resources for those initiatives. We are proud of the tremendous partnerships that have been forged and are hopeful of the greater impact they will have on the Mountain State.

One of the first priorities of our administration was to relaunch the West Virginia Agriculture Advisory Board. The goal was to develop a five-year, strategic plan for agriculture. With the aid of the Governor's Office and the Dean of WVU Extension Service Steve Bonanno, we gathered a steering committee to act as the governing body of the board. Representatives were pulled from the West Virginia Department of Agriculture, West Virginia Farm Bureau, USDA Natural Resources Conservation Service, West Virginia Conservation Agency, WVU Extension Service, WVU Davis College of Agriculture, Natural Resources and Design and West Virginia State University Extension Service. The committee

hired Pittsburgh-based Fourth Economy to facilitate a six- to nine-month process to conduct a market analysis, as well as engage stakeholders in the development of a strategic plan for agriculture. The plan will provide the data to address the challenges and opportunities facing agriculture in our state.

To further develop the Veterans and Warriors to Agriculture program, we faced an enormous challenge: lack of funding. We first turned to the West Virginia Legislature. Their support was vital for the further development of this project, so we could provide services to our veterans in the state. Our legislators listened and directed \$250,000 towards the effort. From there, the WVDA, in collaboration with the Hershel Woody Williams VA Medical Center and Marshall University, sought out federal monies to match the commitment from the state. Senator Shelley Moore Capito aided this effort as she has advocated for an agri-therapy project since 2016 and was able to secure an appropriation through the Department of Veteran Affairs. Under the grant proposal, the Hershel Woody Williams VA Medical Center and the WVDA will establish a pilot program to provide agri-therapy to veterans. Participants can acquire the skill sets needed to pursue agricultural vocations. In addition, the project will address behavioral and mental healthcare needs.

Our local food systems can and must be a driver to diversify our state's economy. As the department seeks out new market opportunities for our farmers to spur

economic development, we found some great partners in the West Virginia Farmers Market Association, the West Virginia Department of Natural Resources and the West Virginia state parks system. These entities committed to hosting eight, farm-to-table dinners from June 14 to September 27. Each event took place at a state park restaurant, pairing locally grown produce and products for menu items. Besides exposing patrons to local producers, the goal was for those producers, market managers and chefs to better understand the needs and logistics of each other's operations. Expanding the communication between different points in the supply chain will help grow our local food economies.

Good public managers are taught to seek out public-private partnerships. For years, West Virginia state government has resisted this philosophy. Most agencies are comfortable and complacent as they work within their own silos while seeking to accomplish their agency's mission. For governments to better serve their citizenry, they must adapt. The West Virginia Department of Agriculture is ready to lead the culture change. We are appreciative of those who continue to share our vision. Without their help, we could have not accomplished all we have in the last two years. To those who wish to be a part of the change, we look forward to hearing from you. Let's make West Virginia a better place.

Semper Fi,



Treasured TRACTORS

Whether it's John Deere green or Farmall red, tractors have been the ride of choice for farmers for decades.

"These things replaced the horses," Bill Carter pointed to his 1950, 66 Oliver Row Crop. "After WWII, everybody started buying tractors. This one would have been used by small farmers. It would have pulled a little two-bottom plow, a 6-foot disc or something like that. It had cultivators on it. It would have cultivated corn."

Carter is a tractor aficionado, especially when it comes to an Oliver.

"I learned how to drive on a little Oliver like this back in the 1940's. We bought a bigger Oliver in 1949, a 77, brand new. I've had bigger tractors since then," he chuckled. "But I guess when you get as old as I am, you want to go back to your childhood. That's why I got this one last winter."

At the annual Tractor Parade and Show, sponsored by the West Virginia State Farm Museum this summer, more than two dozen tractor-lovers brought their prized rides for a little show and tell.

"This is a Farmall '53 Super C. I'm going to paint it this winter and clean it up," explained Kenny Yates. "I don't farm much anymore, but I sure like to fiddle around with a tractor."

John Olinger, an Executive Board Member at the State Farm Museum, said they put on the parade and show every year, and it keeps on getting bigger and bigger. This year he brought his own little project, a 1964 Case 730 tractor.

"It's painted flambeau red and desert sunset," he beamed. "Tractors are really my thing."

John Gononcy is quite proud of his 1955 John Deere 60.

"I was always raised on the red tractors, the Farmalls, but my neighbor had one of these old John Deere two-cylinders. It sounded so good, and I never did have one, so I bought this thing on E-Bay," pointing to his green machine. "Basically, it was a bunch of junk when I bought it. I had to take it all apart, put head gaskets on, redo the cylinders and then put it back together. It took a couple of years to do it, but it turned out real well."

Most of the antique tractors at the parade and show have been lovingly restored. But not Don Bird's 1954 Farmall Cub tractor. It's still has its original paint, parts and back tires.

"It's what I learned to drive on, what I grew up on. I know it like the back of my hand," he said. "A lot of tobacco farmers used one of these because it sits higher off the ground, and you could add a set of cultivators on it. I still use it to plow my garden, but I really love to show it off. People just love it."

Whether you bleed green or are die-hard red, these tractor owners said there's a lot to appreciate about these antique machines.



INDUSTRIAL HEMP

William David Munsee is cultivating a crop that hasn't been legal in West Virginia for decades. He's one of just a handful of farmers across the state who received a license to grow industrial hemp in 2018.

"The people in this area think we're bringing a good agriculture crop back to West Virginia," said Munsee. "I've had more excitement than harsh reactions from the locals."

Up until 2015, it was illegal to grow hemp in West Virginia. That's because hemp and marijuana are in the same family of plants with one big difference – the concentration of THC, or tetrahydrocannabinol, the principle compound found in marijuana that gives you a high.

"The plant species in itself is the same as marijuana," Munsee explained. "But this," he said pointing to four and a half acres of hemp plants growing on Cool Ridge Farm in Raleigh County, "This will not produce THC."

Munsee's plants have been bred to produce low amounts of THC. The low THC plants can produce high levels of cannabidiol oil, better known as CBD. It's a compound used in everything from body lotion to treatments for epilepsy, and researchers are discovering new uses daily. Most importantly, CBD derived from hemp plants does not give users any sort of high. It's the CBD that Munsee plans to harvest.

"Hemp could absolutely be a niche crop for West Virginia," said Munsee. "It's a \$2.1 billion industry, and that's comprised mostly of CBD oil."

Other farmers in West Virginia are growing hemp for the fiber. The plant can be used in a variety of ways including making rope or building blocks. Just as with corn, the different varieties are good for different products.

In order to get this far with his hemp crop, Munsee had to meet strict requirements, including passing both a state and federal background check and had to become licensed by the WVDA to grow industrial hemp.

The West Virginia Department of Agriculture (WVDA) was charged with regulating the hemp industry after the state legislature approved new rules in 2015. Recently the Legislature

passed a hemp seed certification law. This will allow West Virginia seed producers to develop more robust varieties which will grow better locally. The seed will be evaluated for germination rates and invasive plant seeds.

"Having this crop legal is important to me. I've been in the cannabis industry for years and the CBD business is so exciting to me and my employees," said Munsee.

Getting the crop out of the field and into the barn is the challenge.

"The hardest part of growing this is going to be the harvest. Right now, we don't have machines to do a traditional harvest. This will all have to be hand-picked, hand-harvested and hand-dried," Munsee explained, pointing to his 4,700 plants.

After that, the plants go through a hammer mill. Then they'll be packed into 22 lb. totes and sent to a processing facility to produce the CBD oil. As with any crop, it's hard work, but Munsee plans to expand Cool Ridge Farm over the next few seasons.

"I have three employees right now. I'm

paying anywhere between \$20,000 to \$36,000 a year on this four and a half acres," said Munsee. "However, next year we will jump to about 75 acres of hemp and hopefully employment goes up 10 to 15 people."

The goal for year three is 500 acres of hemp scattered between several different fields.

"This is an employment opportunity. This is where I'm able to give back and employ people in the area," added Munsee. "For me, that's exciting."

Some other licensed hemp producers across the state are growing the plant for its fiber properties. It can be used for making rope, mulch and horse bedding. A mixture of hemp, fiberglass, kenaf and flax has been used to make composite panels for automobiles. The possibilities are endless.

For now, Munsee said CBD oil is the most profitable use for his variety of plants.

"Opportunity is everywhere. I came here to West Virginia for this opportunity," said Munsee.

It's an opportunity he doesn't plan to waste.



William David Munsee planted four and a half acres of hemp this year. He plans to expand his operation to 50 acres next year.

Fall For These Autumn Recipes

There's nothing more American than apple pie. And there's never a better time to dig in to one than the first crisp days of fall. This month's recipes feature fresh food you can still find at your local farmers' markets. The Appalachian minestrone is filled with onions, potatoes, squash and carrots. Just like apple pie, it's a comfort food favorite. As for your zucchini, make it last even longer by trying this pickled recipe. All the recipes this month come from the *West Virginia Food & Flavors Recipes from Farmers Markets*. If you have recipes you want to share with us, send them to marketbulletin@wvda.us.

Appalachian Minestrone

2 tablespoons olive oil	1 (15 ounce) can diced tomatoes
1 large yellow onion, chopped	4 cups vegetable or chicken broth
3 medium carrots, sliced	4 cups water
2 stalks of celery, sliced	1 tablespoon dried basil
2 cups string beans, 1-inch pieces	1 tablespoon dried oregano
3 cloves fresh minced garlic	2 tablespoons grated parmesan
1/2 teaspoon salt and pepper	1 (15 ounce) can Great Northern beans, drained
2 medium russet potatoes	1/2 cup small pasta
2 medium zucchini or yellow squash, chopped	

Heat olive oil in a large stock pot over medium heat. Add onion, carrots, celery, string beans, garlic, salt and pepper. Saute the vegetables, stirring occasionally, until onion is translucent.

Add potatoes, zucchini or squash, tomatoes, vegetable or chicken broth, water, basil, oregano and parmesan.

Bring to a boil over medium heat, then reduce heat to low. Cover and simmer until vegetables are tender, stirring occasionally, about 30 minutes.

Add white beans and pasta; cook until pasta is done, about 10 minutes.

West Virginia Golden Delicious Apple Pie

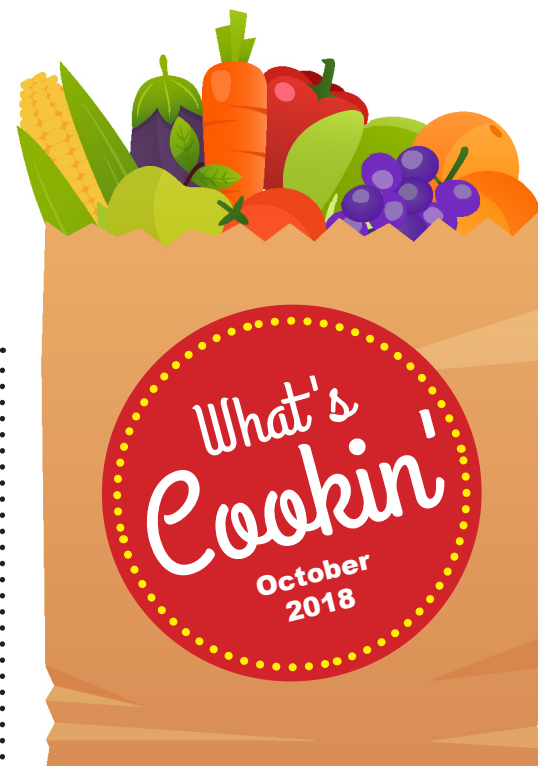
5 cups golden delicious apples, peeled and sliced thinly	1/2 teaspoon nutmeg
1 tablespoon lemon juice	1 teaspoon cinnamon
1 tablespoon orange marmalade	Topping:
1/4 cup granulated sugar	1 cup rolled oats
1/8 teaspoon salt	1/4 cup light brown sugar
2 tablespoons cornstarch	1 teaspoon cinnamon
1 teaspoon apple pie spice	1/4 teaspoon salt

Heat oven to 400 degrees.

Make the filling: In a bowl, combine the apples, lemon juice and marmalade. In a separate bowl, combine the sugar, salt, cornstarch, apple pie spice, nutmeg and cinnamon. Stir sugar-spice mixture into the apple mixture. Pour into a 9-inch pie pan.

Make the topping: Combine the oats, brown sugar, cinnamon and salt. Toss canola oil into the mixture and blend in using a fork. Sprinkle the topping over the apples.

Bake until filling is bubbly and top is browned, about 40 minutes. Serve warm or cold.



Zucchini Pickles

1/3 cup apple cider vinegar
1 teaspoon salt
1/4 cup sugar
1/2 cup water
1 teaspoon peppercorns
1 teaspoon fennel seed
2 teaspoons coriander seed
2 small zucchinis, about 1 inch in diameter, thinly sliced lengthwise
1 medium carrot, thinly sliced lengthwise

Make the pickles one day ahead of when you need them.

Combine apple cider vinegar, salt, sugar, water, peppercorns, fennel seed, and coriander seed in a saucepan and bring to a boil, stirring to dissolve sugar.

Place zucchini and carrot slices in a mason jar and pour in the hot pickling liquid mix.

Add enough water to bring the level of liquid to the top of the jar, if necessary.

Let cool to room temperature, then cover and chill overnight.

West Virginia Farm Museum on full display during Country Fall Fest

From antique engines to quilting to a gospel sing, the West Virginia State Farm Museum will pull out all the stops during its annual Country Fall Festival Saturday and Sunday Oct. 6-7.

As always, the event will feature an antique gas engine show throughout the weekend, along with a CEOS quilt show, an antique bottle exhibit and a variety of entertainment. The Country Kitchen and Farm Museum Store will be open throughout the weekend.

An antique tractor pull will be one of the highlights of the festival. It happens Saturday at 1 p.m.

Church services will be held Sunday at 9 a.m. at the replica Zion Lutheran Church. A gospel

sing will follow Sunday at 1:30 p.m.

The log church was originally built in 1815 and used by various congregations for eight decades. It was built with one door and no windows to protect against Indian attacks. The reconstructed version – based on the original building plans and old picture - has windows and two doors for the convenience of modern-day visitors.

New at the State Farm Museum is the Christopher H. Bauer Wildlife Museum, which contains a large collection of mounted and prominently displayed hunting trophies in the main hall. Another display room contains an extensive collection of firearms, knives and other hunting accessories.

Other attractions include authentic log cabins, an early farmhouse, an operational 19th century blacksmith shop, turn-of-the-century doctor and newspaper offices, and a mounted body of "General," the third-largest horse ever recorded. When alive, he stood 19 1/2 hands tall [6' 6"] and weighed 2,850 lbs.

The museum also has outdoor and climate-controlled indoor areas for private gatherings.

For more information, call the office at 304-675-5737 9 a.m. - 5 p.m. weekdays, email wvsfm@wvfarmmuseum.org, or visit www.wvfarmmuseum.org.

SEE A POTENTIAL INVASIVE PEST?

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



RESPONSIBILITIES FOR HARVESTERS AND HANDLERS FOLLOWING THE GUIDELINES OF THE PRODUCE SAFETY RULE

One important component of the Food Safety Modernization Act is Worker Health and Hygiene.

According to the Food and Drug Administration, the requirements for health and hygiene include:

- Taking measures to prevent contamination of produce and food-contact surfaces by ill or infected persons; for example, instructing personnel to notify supervisors if they may have a health condition that may result in contamination of covered produce or food contact surfaces.
- Using hygienic practices when handling (contacting) covered produce or food-contact surfaces, for example, washing and drying hands thoroughly at certain times such as after using the toilet.
- Taking measures to prevent visitors from contaminating covered produce and/or food-contact surfaces, for example, by making toilet and hand-washing facilities accessible to visitors.
- Farm workers who handle covered produce and/or food-contact surfaces, and their supervisors, must be trained on certain topics, including the importance of health and hygiene.
- Farm workers who handle covered produce and/or food-contact surfaces, and their supervisors, are also required to have a combination of training, education and experience necessary to perform their assigned responsibilities. This could include training (such as training provided on the job), in combination with education or experience (e.g., work experience related to current assigned duties).

HELPFUL TIPS FOR FOLLOWING THE RULE:

Keeping Healthy

Workers who are sick should not have direct or indirect contact with fresh produce.

Anytime the following symptoms occur, workers who contact produce should report them to their supervisor:

- Vomiting
- Diarrhea
- Jaundice (a sudden yellowing of eyes or skin)
- Sore throat with a fever

Saliva is full of microorganisms. Workers should never spit in areas where produce is picked, handled, or stored. Coughs and sneezes should be directed away from the produce.

Using Good Hygienic Practices

- Practice good hygiene, including bathing and showering.
- Keep fingernails short. Long nails provide hiding places for soils and microorganisms and make handwashing difficult. They also can puncture the skin of fruits and vegetables, which provides conditions for growth of spoilage or disease causing microorganisms.
- Do not allow work clothes to become excessively dirty. Filthy work clothes can become a source of contamination.
- Change or cover clothes and shoes or boots when moving from areas where animals are housed or graze to areas where produce is harvested and handled.

Good Handwashing Practices

Regular handwashing is one of the most effective ways to keep fresh produce safe.

- Employees who handle or package produce must wash their hands before starting work, after breaks and lunch, after working in

dirty areas such as when handling animals or pesticides, and especially after using the bathroom.

- Because smoking and eating involve hand-to-mouth contact, confine these activities to designated areas separate from harvesting and handling areas and require that hands be washed before returning to work.

Using Gloves

Gloves are not often used in agricultural operations. Most people find them cumbersome, uncomfortable, and perhaps unsafe because they can get snagged in equipment. As long as produce harvesters and handlers are healthy and wash their hands regularly, gloves are not likely to provide an additional level of safety.

Responsibilities for Owners and Supervisors

- Produce handlers and harvesters play an important role in preventing produce contamination when they follow the practices just described. But if handwashing and hygiene practices are going to be effective, farm owners need to provide adequate sanitary facilities and training on their proper use.

Policies and Procedures

- Make sure good health and hygiene practices are the norm on your farm by establishing well-defined written procedures that require all workers and visitors to follow the same personal practices for preventing contamination.

Establish a Training Program

- All full- and part-time harvesters and handlers, including supervisors, should have a good understanding of basic sanitation and hygiene principles. The level of knowledge needed will vary depending on the type of operation and tasks performed.

Pumpkin Facts

- Every single part of a pumpkin (skin, leaves, flowers, pulp and seeds) is edible.
- When it comes to baking, 2-8 lb. varieties are your best bet for flavor.
- 80 percent of the U.S. pumpkin crop is available during October.
- Pumpkins are technically a fruit, a member of the gourd family.
- The U.S. produces more than 1 billion pumpkins annually.
- Every pumpkin has about 500 seeds.
- Pumpkins are 90 percent water.



Hay, '18, 4x5, round bales, mixed grass, net wrapped, \$25/bale. Larry Supple, 17124 Kanawha Valley Rd., Southside, 25187; 675-2098.

Apollo, SX-18, semen tank, inc. breeding kit & 39 various straws of Black Angus sires, tank always serviced by COBA, \$600. Greg Taylor, 707 Low Gap Rd., Red House, 25168; 586-3798.

Hay, '18, 2nd cut, sq. bales, excel. quality, never wet, \$4/bale. Emily Thornhill, 854 Israel Rd., Montrose, 26283; 637-0988.

Hay, 4x4, round bales, \$15/bale, quantity discount. Norman Young, 1282 Pumpkin Vine Rd., Buffalo, 25033; 937-3246.

Miscellaneous Wants

Grimes golden apples. K. Ford, 2103 Weberwood Dr., South Charleston, 25303; 342-8451.

Working anvil, 50-100 lb. Lou Glosser, 1687 Point Marion Rd., Morgantown, 26508; 216-7204.

Pure Border Collie female pup, black & white. Rebecca Helmick, 210 Hilltop Lane, Parsons, 26287; 478-4567.

Apple butter copper kettle, at least 10-gal. Pat Wriston, P.O. Box 67, Hugheston, 25110; 442-2216.



Tips from THE VET

Q. Should I be concerned about mosquito-borne illnesses in livestock?

A. Mosquito-borne equine diseases such as West Nile Virus (WNV), Eastern Equine Encephalitis (EEE), Western Equine Encephalitis (WEE), and Venezuelan Equine Encephalitis (VEE) are transmitted by mosquitos and can cause neurologic signs and symptoms in horses. There has been an increased incidence of mosquito-borne cases this summer in multiple states. In September, WV had a confirmed case of WNV in a horse in the eastern panhandle. Effective vaccination protocols are available to prevent these potentially deadly diseases. A large animal veterinarian can assist you with vaccination programs for your horses.

ROANE COUNTY YOUTH LIVESTOCK COMMITTEE
 Accepting bids for re-sale animals from the 4-H & FFA Youth Livestock Sale
 Oct. 13,
 Animals must be picked up Sunday morning only. Sealed bids taken for market hogs, market lambs market goats & feeder calves (heifers & steers). To submit a bid contact a committee member or call West Virginia University
 Roane County Extension Services, 927-0975; brandybrabham@mail.wvu.edu.
 Bids due by Sept. 29, 10 a.m., after which the committee will award the winning bids.

2018 GREENBRIER VALLEY WOMEN IN AGRICULTURE WORKSHOP
 Oct. 20, Registration begins 8:30 a.m.; Event 9 a.m.-3p.m.
 Blue Ribbon Poultry Bldg., WV State Fairgrounds
 Topics will include, Dairy, Beef & Sheep Industries, Pasture Health & Score, Market & Sales
 Local vendors will be on site.
 RSVP before Oct. 1
 gvcd@wvca.us
 Contact, 645-6172 ext. 2.

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 David Townsend, 269-8619;
 Townsendproduce@gmail.com.

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 Nov. 2, 7 p.m.,
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 For catalog contact Don Peterson, 269-3877;
 rockingp@shentel.net

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WHEELING, WEST VIRGINIA

extension.wvu.edu/conferences/wia

GARDEN CALENDAR

October 2018 Source: WVU Extension Service Garden Calendar

OCT. 2 Build a high tunnel.	OCT. 17 ... Seed spinach for overwintering.
OCT. 4 Dig canna, dahlia, gladiolas and tubular begonias.	OCT. 18 ... Turn compost.
OCT. 6 Harvest green tomatoes and gourds before frost.	OCT. 19 ... Top brussels sprouts.
OCT. 8 Harvest sweet potatoes.	OCT. 20 ... Prepare landscape bed for spring planting.
OCT. 9 Divide perennials.	OCT. 22 ... Plant or transplant deciduous trees and shrubs after leaves drop.
OCT. 10 ... Harvest late pumpkins before frost.	OCT. 23 ... Save wildflower seeds for spring planting.
OCT. 11 ... Remove old crop residue and seed winter cover crop.	OCT. 24 ... Prune roses and root cuttings. Mow lawn for the last time.
OCT. 12 ... Harvest winter squash.	OCT. 26 ... Plant garlic.
OCT. 13 ... Store winter squash in cool, dry location	OCT. 27 ... Have garden soil tested.
OCT. 15 ... Plant multiplier or potato onions. Plant spring bulbs.	OCT. 29 ... Fertilize lawn according to soil test.
OCT. 16 ... Plant or transplant lilies that flower July 15 to Sept. 15.	OCT. 30 ... Mulch greens (chard, collards, etc.)