

# THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

[www.agriculture.wv.gov](http://www.agriculture.wv.gov)

JOSEPH L. HATTON, DEPUTY COMMISSIONER

## FROM JET-SET TO FARM-SET NICHOLAS COUNTY COUPLE FIND HUMOR ON THE FARM



OCTOBER 2021 | VOLUME 105, NO. 10

John and Caroline Snyder have come a long way to find themselves in their current position of raising rare, exotic-breed chickens and duck eggs for sale in Summersville, Nicholas County. Caroline was born in England, and John is a fourth generation California cattle rancher. Although they've traveled far and wide across the globe, they couldn't be happier to be homesteading in West Virginia at Shady Grove Farm.

"People talk about Almost Heaven, West Virginia. I tend to look at West Virginia as heaven's waiting room," John says with a smile.

The couple had prominent careers before their venture into agriculture. Caroline co-owned a highly successful small-scale hobbyist business that sold 20th century model warships and military boats to collectors across the world. John, who is a Navy veteran, worked for the California Department of Transportation as an architectural historian/environmental planner, working to preserve historical landmarks. On the side, John had a small business that sold historically accurate paint to military warship hobbyists and collectors. The two met through their work in the hobbyist industry and soon found themselves married to one another. However, shortly after the two wed and moved to the United States, they found themselves facing hardships.

"When we moved to West Virginia, we were still running Caroline's business in England with her business partner. In 2014, he managed to bankrupt the business and we lost 70 percent of her income overnight. At that point we had about 20 chickens and seven ducks and decided it was time to get serious about farming," exclaims John.

Shady Grove Farm carved out their niche in West Virginia agriculture by raising and selling unique chicken breeds, more specifically Ayam Ketawa (laughing chickens), Ayam Cemani and Sanjak Longcrown chickens.

"I think we're the only people in West Virginia who have a flock of laughing chickens," says Caroline. "They don't do a normal cock-a-doodle-doo. They don't sound like chickens. They sound like

people. And if you're having a bit of a rotten day, there's nothing like listening to a laughing chicken because it will really cheer you up. It'll make you smile. They're also very pretty. They're just gorgeous to look at. We just love people's faces the first time they hear them. So, you know there's that. There's a lot of potential out there for us as a business."

On top of selling the eggs of these exotic chickens, Shady Grove Farm also offers fresh duck eggs in hopes of keeping a diversified profile. Their worldly travels have offered them insight into markets that others may not have realized.

"In England, you can get duck eggs around every bend in the road. It seems like over here you have to look hard for them. So, people want them, and they'll pay a good price," John noted.

Part of what makes agriculture in the state so unique is how diverse farms and homesteads have to make themselves.

"Having lots of little things going on at the same time means that you're not totally dependent on one thing. You know, I could never visualize myself growing soybeans in the Midwest, you know, monoculture. I like to have lots of things going on," states Caroline.

**"They don't do a normal cock-a-doodle-doo. They don't sound like chickens. They sound like people. And if you're having a bit of a rotten day, there's nothing like listening to a laughing chicken because it will really cheer you up."** — CAROLINE SNYDER

The Snyders are passionate about what they do and are more than thrilled to do it in a place they love. After years of traveling and jet-setting, they're more than excited to have a home in the hills of West Virginia.

"Getting up in the morning and looking out the window, you know, the beauty of the scenery and knowing that we're our own little niche here in West Virginia. Being able to do so with my husband, that's really due to the fact that we both love what we do," Caroline says with a smile.

Shady Grove Farm is very accessible via their online presence. Find them on Etsy to peruse their selection of duck eggs, homemade jams and other various goods. To purchase egg hatchlings, visit them on eBay. You can contact them on Facebook by searching for Shady Grove Farm.



# 50 years of “equal to” meat processing in West Virginia

This year, the West Virginia Department of Agriculture is celebrating 50 years of “at least equal to” meat inspection at the state level. Why this matters is because we as a state continue to import more food than we produce. Having these local processors became vitally important as we saw COVID outbreaks shut down federal facilities. It was these state-inspected facilities who filled in the holes to help combat the food shortages we saw at the beginning of the pandemic. Demand continued to rise as local processors experienced a 200 percent increase in production as they tried to feed our citizens. For 50 years, we have been doing our best to expand these programs, but it took a pandemic to really highlight how vital these facilities are to the well-being of our citizens. As food costs rise with the importance of local production, it is time we take action to further develop these industries.

There are two meat inspection programs in West Virginia. There is not much difference between the two programs, but the U. S. Department of Agriculture (USDA) approved inspection allows meat to be sold across state lines. State inspected facilities can only sell meat within our state’s boundary. This is despite our program having “at least equal to” standards as mandated by federal law. Equal to means our procedures and protocols are similar to what the USDA looks for, but those facilities work directly with someone located in West Virginia. That allows the Department to

really work with these facilities, understand their needs and allow for an “educate before regulate mentality” while still ensuring a safe product. With those standards in place, there is no reason why all processing facilities in West Virginia cannot cross state lines.

Expanding the capabilities of these facilities is important as West Virginia has lost many good paying manufacturing jobs in the past few decades. To fill the gaps, political leadership have continuously heard the call that West Virginia needs manufacturing jobs. No wonder every campaign for Governor, State Senate and House all focuses on job creation. Food processing, including meat production, must be part of that conversation moving forward. With our abundance of natural gas and close proximity to most of the United States, there is no reason we cannot have a vibrant food and beverage industry. The road map of how we get there includes investment, reduction of regulations and a different approach to food manufacturing.

We are already seeing interest from food processors coupled with consumer demand for more local meat. At the same time, there are local farmers looking to enter these markets through expanded processing facilities or establishing their own. Both efforts require increased funding towards the WVDA state inspection program, which are matched by USDA dollars. Even though the WVDA was able to meet the 200 percent increase in meat

processing during the pandemic, that was done without an appropriation from the Legislature. That is not a sustainable model if we are going to tap into increased consumer demand to foster food manufacturing in West Virginia.

At the federal level, we are lucky to have our Congressional Delegation’s support for necessary changes needed to expand the markets for West Virginia grown meats. As we continue our effort to work with those representatives and other state departments of agriculture to change the attitude in Washington, we need to duplicate this effort within our borders. To date, COVID relief money rules make it impossible for states with smaller meat processors to access those funds, but that doesn’t mean our legislators and Governor can’t help. During the last legislative session, we established an Agriculture Business Development Fund but did not identify a funding source to get it off the ground. Regardless of how we have to do it, we need to find ways to really invest in meat, food and beverage manufacturing. It is time we do everything we can to grow agriculture businesses, as well as improve our food resiliency and economy in West Virginia.



Kent Leonhardt, Commissioner of Agriculture

## ON-FARM CLEANING, SANITIZING AND DISINFECTING – WHAT’S THE DIFFERENCE AND WHY IT MATTERS

Using good sanitation practices during production, harvesting, packing and holding can help reduce the risk of microbial contamination of fresh produce. In previous articles, we have discussed how soil, fertilizers, harvesting equipment, water, workers or animals such as livestock, pets and pests can be sources of harmful microorganisms that cause foodborne illness. However, new federal food safety guidelines from the FDA and the ongoing SARS-Cov-2 virus (cause of COVID-19) have given farmers new pause to consider how robustly they have built out their food safety practices. As such, there has never been a more important time than now to review food contact surface and high touch surface cleaning, sanitization and disinfection procedures.

Any surface that comes in contact with food, either directly or indirectly, is a food contact surface. These surfaces must be washed, rinsed and sanitized regularly to prevent contamination or cross-contamination of produce. Examples of food contact surfaces include counters and tables, spinners, food bags, picking or storage containers, packaging materials, tools and equipment, as well as employees’ clothing, gloves and hands. Growers may also want to consider cleaning and disinfecting certain “high contact surfaces” in and around the farm. These surfaces may vary from farm to farm, but could include door handles, point of sale equipment, chairs, tables and other heavily touched surfaces.

Most growers have probably heard the phrase, “You cannot sanitize a dirty surface;” the idea being

you must clean before you sanitize. But what is the difference, and is sanitizing and disinfecting the same thing? Well, let’s clear that up.

Cleaning is the process that removes germs, dirt and impurities from surfaces and objects, using soap or detergent and water. Cleaning involves a three-step process of rinsing away surface debris, washing and scrubbing with soap or detergent, followed by rinsing with clean, potable water. Rinsing surfaces thoroughly is important so that any detergent residue is removed.

Sanitizing is a process that uses anti-microbial or sanitizing solutions to lower the number of germs on surfaces or objects to a safe level, as determined by health standards or food safety requirements. For sanitizers to be effective, surfaces must first be cleaned, because soil and soap residues can make the sanitizing solution less effective. (While our emphasis in this article is food contact surfaces, the use of properly labeled sanitizers in water that comes in contact with fruits and vegetables at or after harvest is also encouraged to reduce the risk of cross-contamination by human pathogens.)

Disinfecting works by using a higher concentration of disinfecting chemical and/or longer contact times, to kill germs on surfaces or objects including high touch areas or surfaces with visible contamination. All food contact surfaces and high-touch areas should be routinely cleaned and sanitized to prevent food safety outbreaks. However, the decision between whether to sanitize or to disinfect should be based on the probability of the presence of a known hazard. If

you have a known or highly probable hazard present, (e.g. visible feces on produce, blood or an employee is found to be or is suspected of being ill with a communicable disease such as COVID-19), then cleaning and disinfecting is more appropriate, rather than cleaning and sanitizing.

Remember that cleaning, sanitizing and disinfecting are three different things. Growers must understand the importance of selecting the right sanitizer or the right disinfectant for their operations. When selecting a sanitizer for food contact surface sanitation activities (as opposed to treating fruit and vegetable wash water or for disinfecting purposes), growers should determine whether the sanitizer has an EPA registration number (means product is registered with EPA), whether the sanitizer is labeled for use in sanitizing nonporous food contact surfaces and what microorganisms the product is able to control. Growers should follow the instructions for using the sanitizer, including instructions such as dilution rates, minimum contact time, storage and disposal.

Additionally, not all federally registered sanitizers are approved for use in all states. A sanitizer product registered for use in Maryland, for example, may not be registered for use in West Virginia.

On-Farm Cleaning... cont. on page 6

# WEST VIRGINIA FARM FOOD SAFETY TRAINING TEAM

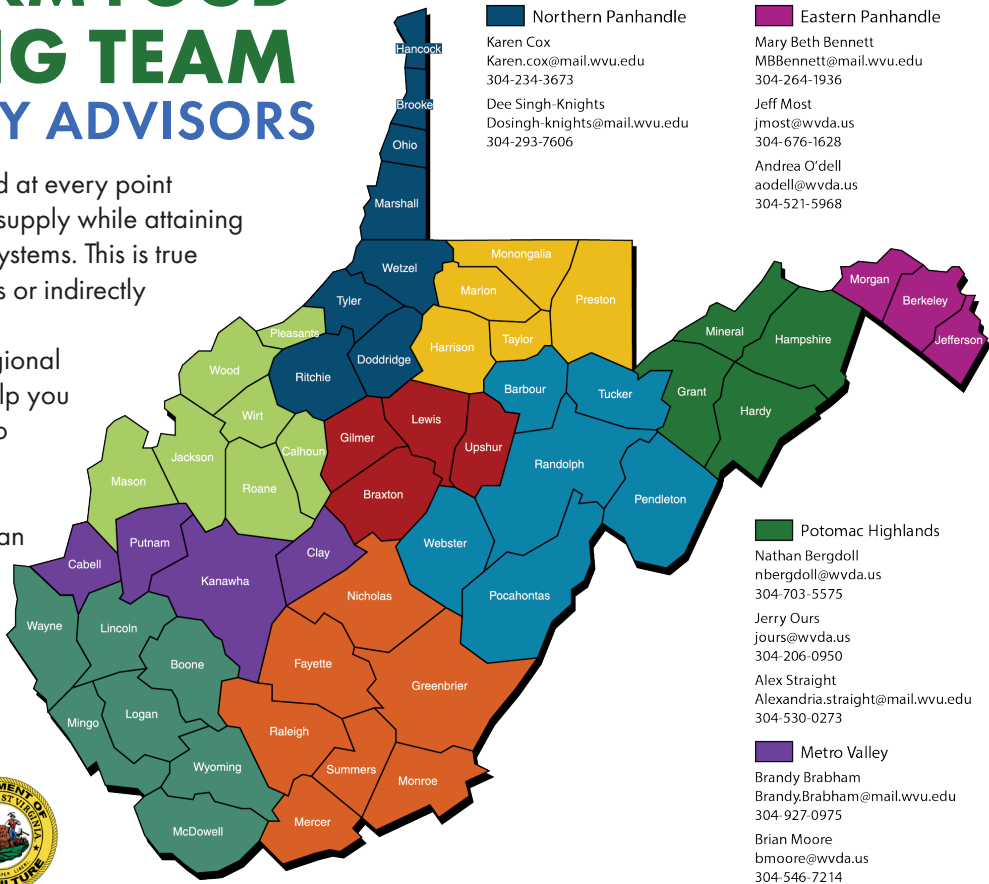
## REGIONAL FOOD SAFETY ADVISORS

Food safety practices must be in place every day and at every point along the farm to fork continuum to ensure a safe food supply while attaining economic profitability and sustainability of local food systems. This is true whether you directly market your products to consumers or indirectly through middlemen.

The West Virginia Food Safety Training Team has Regional Food Safety Advisors in your area who are ready to help you prioritize food safety issues and develop action plans to enhance the food safety of your operation.

Please contact the advisor in your area for technical, mentoring or coaching assistance. General questions can also be directed to: Dee Singh-Knights at dosingh-knights@mail.wvu.edu or 304-293-7606, or Jeremy Grant at jgrant@wvda.us or 304-380-8823.

**The West Virginia Food Safety Training Team is a collaboration of:**



WVU is an EEO/Affirmative Action Employer – Minority/Female/Disability/Veteran. In accordance with Federal law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, disability, and reprisal or retaliation for prior civil rights activity. (Not all prohibited bases apply to all programs). The WVU Board of Governors is the governing body of WVU. The Higher Education Policy Commission in West Virginia is responsible for developing, establishing, and overseeing the implementation of a public policy agenda for the state's four-year colleges and universities. Reasonable accommodations will be made to provide this content in alternate formats upon request. Contact the WVU Extension Service Office of Communications at 304-293-4222.

# NATURALLY Delicious

In Greenbrier County, Perk Farm Organic Dairy has made dairy cattle their livelihood. After three generations, the 1,200 acre farm has found its stride as a top producer of dairy within the state with 320 Jersey cows used for milking. Lauren Perkins can't imagine a life outside of agriculture and feels she is right where she belongs.

"It's a family thing. I think that seeing my parents grow up and myself growing up in this environment, that was always something that I wanted to come back to," she stresses. "I like to think of myself as not an office or desk kind of person. This is my office. I enjoy it all the time."

Rem Perkins is Lauren's father and has been overseeing full operation of the farm since 2001 when he and his wife and their five kids took ownership from Rem's father.

"For me, I was the last one left. I have two older siblings and neither one of them could

work with my father. So, I was the one that got blessed with the dairy farm and all the long hours and hard work. That's how I ended up here," he says with a chuckle. "I love growing things. For me, being able to grow something new, seeing the cows give birth to the calves, just working with animals. But probably more than anything, we're pretty much our own boss. When I get up and go to work, I don't have somebody telling me, 'Hey, you need to be here at this time.' Other than the cows and my wife, those are the only bosses I answer to right now."

Perk Farm ships their product off to Winchester, Virginia where it's processed through Organic Valley. Perk Farm is a certified organic farm and is a producer for Organic Valley, an independent cooperative of organic farmers based in La Farge, Wisconsin. It is the nation's largest farmer-owned organic cooperative. Perk Farm's relationship with Organic Valley is one of trust and understanding. Because of Organic Valley, Rem and his family are able to get their dairy into Kroger, Walmart, IGA and many specialty shops throughout the state, and more specifically Greenbrier County.

"When we started working with Organic Valley, the first thing they said is, 'What can we do to help you? How can we help? What are your challenges?' You don't get that with a lot of the dairy co-ops that are out there. Organic Valley passes the money back to us. They pay us well. They provide for us. They really do a great job, and they're the true meaning of a co-op that's farmer-owned," Rem said proudly.

For Perk Dairy Farm, their position as successful dairy farmers affords them the ability to educate the public about the importance of agriculture and most importantly show consumers how local farmers are true stewards of the land and acting as preservationists for the area.

"We're environmentalists. We do everything we can to make the soil better. If the soil is better, the cows are healthier. If the cows are healthy, the milk's better. We try to produce the highest quality product with the least environmental impact. Most farmers are doing everything they can to help the soil become more healthy," Rem stresses. "And because the healthier it is, the more it yields, the more we have to put back into the soil again."

At this rate, Perk Dairy Farm is here to stay and will continue to be trailblazers for progressive and healthy agriculture practices across the state. For Lauren, her position is one of pride, and she grows excited by the day to continue the legacy of her family and farm.

"Happy cows make us happy. It shows in the quality department in what they're producing for us. I'm proud to be one of the generations that is continuing to carry on the tradition," Lauren says.



It's a family affair at Perk Farm Organic Dairy. Rem Perkins and daughter Lauren take pride in operating the 1,200 acre family farm.

# Touchdown!

The leaves are changing color. The nights are getting colder. That means only one thing – fall has arrived and with it football season. Just about everyone has their own tailgate traditions. Why not add a few new foods to your day as well? These recipes are delicious and will have all your friends asking how to make them. That's a touchdown in our books! If you have a recipe you'd like to share with the Market Bulletin, send them to [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us).

## Slow Cooker Pulled Pork

- 1 teaspoon vegetable oil
- 1 (4 pound) pork shoulder roast
- 1 cup barbeque sauce
- ½ cup apple cider vinegar
- ½ cup chicken broth
- ¼ cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 1 ½ teaspoons dried thyme
- 8 hamburger buns, split
- 2 tablespoons butter, or as needed

### Step 1

Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic and thyme. Cover and cook on high until the roast shreds easily with a fork, 5 to 6 hours.

### Step 2

Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.

### Step 3

Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork into the toasted buns.

## Chocolate Popcorn

- 2 quarts popped popcorn
- 1 cup peanuts (Optional)
- ¾ cup sugar
- ¼ cup corn syrup
- ¼ cup cocoa powder
- ½ cup butter
- 1 teaspoon vanilla

### Step 1

Preheat oven to 250 degrees F. Oil a 10x15 inch baking pan with sides.

### Step 2

Place popcorn and peanuts into a large, metal bowl, and set aside. Stir together the sugar, corn syrup, cocoa powder and butter in a saucepan over medium-high heat until it comes to a boil. Boil for 2 minutes. Stir in the vanilla, then pour over the popcorn. Stir until the popcorn is well coated. Spread the popcorn into the prepared pan.

### Step 3

Bake in preheated oven for 30 minutes, stirring several times.

### Step 4

Remove from the oven, and allow to cool to room temperature. Break into small clumps, and store in an airtight container.



## Chicken Wing Dip

- 2 (8 ounce) packages cream cheese, softened
- ¾ cup pepper sauce (such as Frank's Red Hot®)
- 1 cup Ranch-style salad dressing
- 2 cups diced cooked chicken
- 1 cup shredded Cheddar cheese

### Step 1

Preheat the oven to 350 degrees F.

### Step 2

In a medium bowl, stir together the cream cheese and hot pepper sauce until well blended. Mix in the Ranch dressing, chicken and Cheddar cheese. Spread into a 9x13 inch baking dish.

### Step 3

Bake for 30 minutes in the preheated oven. If oil collects on the top, dab it off using a paper towel. Serve with tortilla chips.

## Infectious Diseases

Biosecurity is all the measures taken to prevent the spread of infectious diseases. The greatest risks for disease to reach the farm include: new animals, farm visitors, equipment, vehicles and supplies. Reducing the risk of your farm being infected by animal diseases is critical. An outbreak could result in lengthy quarantines, lost productivity and even the loss of your entire herd or flock. Report serious or unusual animal health problems to your veterinarian, local extension office, USDA or WVDA animal health officials.

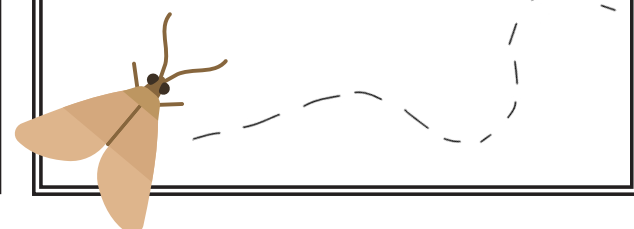
Animals should be purchased only from safe, established sources that can provide the health and test status of the herd. New animals should be isolated for 21 days and at least 100 yards apart before comingling them with the rest of the herd or flock. Any animals showing signs of disease should be isolated. Animals that are comingled at livestock markets, animal exhibitions or fairs and festivals present a biosecurity risk and should be isolated. Be aware of all wildlife exposure to your animals and control rodents and flies. Maintain vaccinations, parasite control and identification for all animals.

Minimize risk to the farm by knowing who is entering and exiting your farm. Visitors should avoid direct contact with animals unless necessary and park away from animal areas. Provide footbaths with disinfectant of 10 percent bleach solution and allow 10 minutes of contact time. Livestock trailers and equipment should be cleaned and disinfected after each use, and do not forget underneath. Biosecurity on the farm is up to you.



## SEE A POTENTIAL INVASIVE PEST?

Send us a photo of the pest with your name and contact info to [bugbusters@wvda.us](mailto:bugbusters@wvda.us) or 304-558-2212.



# 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

## 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

## 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 Sweenysburg Honey
- Timbuesue Farms

## RANDOLPH

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

## RITCHIE

- 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

- Thistledeew 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/>



On-Farm Cleaning... , cont. from page 2



The public National Pesticide Information Retrieval System (NPIRS), hosted by Purdue University, is a searchable database of EPA-labeled products approved for use in your state. The Produce Safety Alliance (PSA) has developed a 'Labeled Sanitizers for Produce' Excel tool describing EPA-labeled products, as well as a corresponding video tutorial. The list of EPA-labeled sanitizers in the PSA tool can be used in conjunction with the public state NPIRS list to develop a WV-specific list of approved sanitizers. Similarly, the EPA (US Environmental Protection Agency) has a list (List N: Disinfectants for use against SARS-CoV-2) of approved food-grade disinfecting solutions. Some products may be listed as both a sanitizer and a disinfectant, but the instructions for use (concentration and contact time) will be different. For example, Ultra Clorox Brand Regular Bleach appears on both lists - the labeled concentration for wash water treatment is 25 ppm free chlorine ½ cup per 75 gallons and two minute submersion time; labelled concentration for sanitizing hard surfaces is 200 ppm free chlorine 1 tbsp per 1 gallon of water, two minutes contact time, and air dry; and labeled concentration for disinfecting hard surfaces is 2700 ppm free chlorine ¾ cup per gallon of water, five minutes contact time, rinse with potable water and air dry.

The process of selecting an EPA-labeled sanitizer or disinfectant can be a source of confusion, and this article is intended to be a resource to help growers like you select effective, labeled products for your operation. Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu to register for a Produce Safety Grower Training Course to learn more about this and other information to comply with food safety requirements.

# Mountaineer FarmTalk

<http://bit.ly/MountaineerFarmTalk> Fridays at 10 AM

**EXTENSIONSERVICE**

Are you interested in livestock nutrition, animal health, forages, pasture improvement, farm management, crop production, commodity markets, country and western music, rural health issues, gardening, horticulture or any topic related to agriculture and farming? Join us and our special guests every Friday at 10:00 am for WVU Extension Service's Mountaineer Farm Talk! to learn, share, laugh and enjoy a cup of coffee or tea with us. Log on to: <http://bit.ly/MountaineerFarmTalk>. We encourage audience participation; so, have your questions ready! If you have any questions about joining the podcast or calling in or would like to be a future guest, please contact JJ Barrett at 304-424-1960.

### UPCOMING TOPICS:

- Friday, October 1- Pasture and Hay Field Reseeding and Cover Crops
- Friday, October 8- Agritourism in West Virginia
- Friday, October 15- Direct Marketing Farm Products
- Friday, October 22- Growing Specialty Crops
- Friday, October 29- Women in Agriculture

**EXTENSIONSERVICE**

**OCT. 22-23, 2021**

*Every Step Counts*

**Women in Agriculture Conference**

**FREE RFID 840 Tags Available**

WVDA Animal Health Division has received 840 RFID official identification tags from the USDA for distribution to West Virginia cattle producers. These tags are no cost and for usage in replacement heifers only. A producer must have a premise identification number to request tags. This can be obtained by calling 304-558-2214 or completing online at <https://agriculture.wv.gov/divisions/animal-health/premise-farm-id/>. Producers can request a minimum of 10 to up to 100 of these free tags. Special requests for greater than 100 tags can be submitted but note tags can only be used at one premise. To request tags or for more information, please contact WVDA's Animal Health Division at 304-558-2214.



**CLASSIFIED ANNOUNCEMENTS  
 CONTINUED**

items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC as herding or working can be accepted.

**Hay** 1st cut, mixed grass, sq. bales, baled late 6/21, barn kept, \$4.50/bale, del. avail. for \$4.50/mile on way fee. Laureen Brenner, P.O. Box 60, Sandstone, 25985; 445-5126.

**Livestock:** water tank, 8' galvanized, \$150; sturdy wooden 12'x4' loading ramp, treated 2x6s w/traction cleats 16" on center & 4' cross braces, \$100. Linda Buckanan, 1011 Crest View Dr., Creston, 26141; 354-7506.

**Acreage:** Pocahontas Co., 10 A. 6 miles from Snow Shoe, woods, \$89,500. Doug Cooper, 9121 Dry Branch Rd., Valley Head, 26294.

**CKC** reg. Collie pups, sable & white, vacc./wormed, parents on premises, \$500/up, depending on markings. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

**Hay** sq. bales, mix grass, \$5/bale. 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**, New Zealand 2-yr. doe, \$10/ea.; babies, various colors, \$8/ea. 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** '21 1st cut 3/2x4 round bales, \$22/bale. James Hanna, 231 Martin Lane, Craigsville, 26205; 742-8996.

**Hay** 4x5 round bales, in barn, \$35/bale. Seth Hudson, 151 Pigeons Ave., Buffalo, 25033; 937-2789.

**Hay** '20 4x5 round bales, 200 bales, \$30/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

**Anatolian** Shep. 2-yr. pr. livestock guardian dogs, tan male & brindled female, can be AKC reg., going out of the livestock business, rehoming fee \$100, willing to del. or meet. Fields Hutchens, P.O. Box 1651, Beckley, 25802; 673-2193.

**Rabbits**, New Zealand mixed, various colors, \$5-\$10/ea. Debora Johnson, 12644 Frost Rd., Dunmore, 23934; 799-4137.

**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.

**Wagon**, heavy duty gravity, approx. 300 bu., top foot removable, \$2,000. Justin McAtee, 72

Mountainer Meadows Lane, Mill Creek, 26280; 642-9043.

**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.

**ASDR & CKC** reg. Aust. Shep. pups, tri colored: 5, males & a female, both w/white collar, tails docked, vacc./wormed, \$400/ea./deposit will hold your choice. Vicki Mitchem, 955 Powley Crk. Rd., Hinton, 575-6036.

**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.

**Amish** buggy, all new rubber rimmed wheels & bearings, single seat, black vinyl covering, shed kept., \$800/firm. Garry Norton, 2671 Brushy Fork Rd., New Milton, 25411; 873-2311.

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

**Hay** 1st cut, mixed grass, new wet, 3/bale. Ralph Ray, 1085 18 Mile Crk. Rd., Given, 25245; 372-8786.

**Hay** '21 5x5 rolls, \$25/roll. Ralph Rinker, 17 Misty Morning Lane, Purgittsville, 26952; 289-3633.

**Apples:** Golden Delicious, Fuji, Staymen, Rome, Granny Smith, Grimes Golden, \$5-\$15/bu.; apple butter, \$8/bu.; animal feed, \$5/bu.; bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

**CKC** Red Aust. Heeler, female, health guaranteed, \$500/ea. Judy Saurborn, 454 Coburn Crk. Rd., Morgantown, 26508; 288-1179.

**Hay** wagon, 10'x6', steel bed & frame, \$500. Lou Schmidt, 380 Crystal Spring Rd., Salem, 26426; 783-4836.

**Hay** 4x4 round bales, never wet, stored inside, \$30/bale. Jack Smith, 6087 Arzella Rd., Friendly, 26146; 684-3275.

**Wagons:** 16' silage w/roof & tandem running gear, \$2,000; Hurst flatbed, gooseneck, 14,000 lbs. rating, \$1,300. Jack Wilkins, 918 George Edgar Rd., Hillsboro, 24946; 653-8569.

**Hay** 4x5 wrapped, \$35/bale. Don Williamson, 6098 Clemtown Rd., Philippi, 26416; 457-2448.

**Miscellaneous Wants**

**Rabbits.** Lisa Sheets, Rt. 1, Box 2, Dunmore, 24934; 456-4071.

**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 AGRITOURISM  
**FALL FARMS**



- Bumgarner Pumpkins - Letart
- Chandler Pumpkin Patch - Clendenin
- Cooper Family Farms - Milton
- Gritt's Farm - Buffalo
- Stoll Farm - Milton
- Lewisburg Lanterns - Lewisburg
- Okes Family Farms - Beckley
- Sunset View Farms - Ballard
- White Oak Farm - Renick
- Brookedale Farms - Fort Ashby
- Cherry Brooke Farm - Mount Storm
- CW Corn Maze - Cass
- MJM Farms - Mullens
- Snyder Farms - Huttonsville
- Old McDonald Pumpkin Patch & Corn Maze - Inwood
- Orr's Farm Market - Martinsburg
- Town and Country Nursery - Kearneysville
- Weese Farms - Fisher
- Cody's Pumpkin Patch - Cumberland
- E. Black & Son Nursery - Wheeling
- Sunset-Berry Farms & Produce - Alderson
- Hanna Farmstead - Lewisburg
- Seeds of Grace Acres Pumpkin Patch & Market - Augusta
- The Pumpkin Farm at Saltwell - Bridgeport

Want to be added to our list?  
 Contact [Agritourism@wvda.us](mailto:Agritourism@wvda.us) | [wvgrown@wvda.us](mailto:wvgrown@wvda.us) or 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.

**GARDEN CALENDAR**

OCTOBER 2021

Source: WVU Extension Service Garden Calendar

- |   |   |   |
|---|---|---|
| <p><b>OCTOBER 1</b> Cure onions for storage. Build a high tunnel.</p> <p><b>OCTOBER 2</b> Dig canna, dahlia, gladiolas and tubular begonias.</p> <p><b>OCTOBER 4</b> Harvest green tomatoes and gourds before frost.</p> <p><b>OCTOBER 5</b> Harvest sweet potatoes. Seed carrots for overwintering in high tunnel.</p> <p><b>OCTOBER 6</b> Cure sweet potatoes. Divide perennials.</p> <p><b>OCTOBER 7</b> Harvest late pumpkins before frost.</p> <p><b>OCTOBER 8</b> Remove old crop residue and seed winter cover crop.</p> <p><b>OCTOBER 9</b> Harvest winter squash. Store winter squash in cool, dry location.</p> | <p><b>OCTOBER 11</b> Plant multiplier or potato onions. Plant spring bulbs.</p> <p><b>OCTOBER 12</b> Plant or transplant lilies that flower July 15 to Sept. 15.</p> <p><b>OCTOBER 13</b> Seed spinach for overwintering.</p> <p><b>OCTOBER 14</b> Have garden soil tested.</p> <p><b>OCTOBER 15</b> Top Brussels sprouts to size up sprouts.</p> <p><b>OCTOBER 16</b> Prepare landscape bed for spring planting.</p> <p><b>OCTOBER 18</b> Plant or transplant deciduous trees and shrubs after leaves drop.</p> <p><b>OCTOBER 19</b> Save wildflower seeds for spring planting.</p> <p><b>OCTOBER 20</b> Mow lawn for last time.</p> <p><b>OCTOBER 21</b> Prune roses and root cuttings.</p> <p><b>OCTOBER 22</b> Plant garlic.</p> <p><b>OCTOBER 23</b> Turn compost.</p> | <p><b>OCTOBER 26</b> Mulch greens (chard, collards, etc.)</p> |
|---|---|---|

