They’ve munched their way through millions of acres of West Virginia hardwood. The gypsy moth is an invasive pest that’s been doing damage to West Virginia’s forests since it entered the state in the early 70’s. The pest is still a problem for the West Virginia Department of Agriculture’s Plant Industries Division today, but a program called Slow the Spread is minimizing the impact on our forests.

“The preferred species of tree the gypsy moth will eat is predominantly oak, white and chestnut oak to be exact. They’ll feed on 300 different species of trees, but oak is their preferred food source,” explains WVDA Slow the Spread Program Coordinator Andy Stotts.

The damage gypsy moths do to the forest is devastating. They can defoliate acres and acres of tree canopies, leaving the forest looking like the dead of winter in mid-summer.

“West Virginia currently has 44 counties considered generally infested with gypsy moth,” explains WVDA Plant Industries Division Director Tim Brown.

He’s been battling the bugs for decades. But he stresses, it’s not a lost cause. A pilot program that got its start in West Virginia has made a difference.

“The original project was a pilot program between the WVDA, the U.S. Forest Service and the state of Virginia. This program, called Slow the Spread Pilot Project, ran from 1992 to 1999. We focused on research and trapping the insects to give the state a good handle on early detection,” says Brown.

In 2000, the Slow the Spread Pilot Project was put into play nationally by the U.S. Forest Service and expanded to nine other states.

“It became a national program with the U.S. Forest Service. It goes from the coast of North Carolina all the way through Minnesota and the states in between,” according to Brown.

West Virginia, says Stotts, is in a unique position. On the eastern side of the state there is an established infestation. On the western side of the state, the gypsy moth is rare to non-existent.

“We’re right here in a transition zone,” Stotts says. Cut the state down the middle and that’s about where the demarcation line can be found. The Slow the Spread program now focuses on using traps to determine where the gypsy moth population is moving. Traps are spread out in grids all over the western side of the state. You can often spot them hanging in trees in heavily forested areas.

“There’s no reason to trap on the eastern side of West Virginia because we know that they’re there. We’re looking for populations on the western side of the state in front of where we expect to find the gypsy moth. We start setting the traps the first of April, and we’ll start checking them around the first week in July. The first male flight is around the end of June, the first of July,” explains Stotts. “We set the traps out to do population studies. The traps have a lure in them. We’re catching the male moths. It has a lure in it that smells like the female. The males think they’ve found her and flutter inside the trap. The traps have sticky tanglefoot, and the moths get stuck to the side of the traps.”

The traps are then collected and examined to determine how big a problem gypsy moths may be in that particular area.

“When you get one moth in a trap, it may be random. You get a trap with six or more, there’s probably something going on there,” says Stotts. “If that’s the case, we could very well come in the next year and depending on what the catch was, we’ll do an intensive grid around it, place traps every 500 meters. In the last few years, anytime we’ve had a population like that it didn’t spring up the next year. But if it continues to show a spike, then we will treat the area with a mating disruption treatment.”

“That’s done by air. A plane will fly about 175 feet above the canopy dispersing a small amount of a mating disruptor or pheromone to confuse the males to not find the females. That’s the ultimate population control, and the only species it impacts is the gypsy moth.

“Mating disruption treatments target male gypsy moths to confuse them from finding and mating with females, thus reducing the population. The treatments do not affect other insect species or the public,” Brown explains.

Brown says the program started out using hand-written, scannable forms to keep track of where the traps were placed and where problem areas could be found. It was a time-consuming process.

“We started out using the first GPS systems. That info was fed into a huge database,” Brown says. “Then, in the early 2000’s, we began using PDAs or personal data assistants. That was before cell phones became the norm or tablets. Today, we’re using tablets and cell phones that automatically put your GPS location in the system. It makes everything so much better. It gives a more robust data set and enables the project to manage 60,000 sites across multiple states.”

On average, the WVDA will set out about 4,000 traps each spring. It takes about a dozen full-time and part-time Slow the Spread workers to gather the data from the traps. Both Brown and Stotts are pleased where the program is going.

“Have we slowed the spread? Absolutely! I think gypsy moths would have already migrated to Kentucky by now without the Slow the Spread program,” says Brown. “Without Slow the Spread we’d have a different landscape, more severe timber damage in the state than what we already have.
We are preserving the forest not only for the lumber industry but for the aesthetics in West Virginia. We want every tourist to come and enjoy our great state, our wonderful fall colors. If gypsy moths were to get established and eat those leaves off, it takes away the color. We want to protect the state from that.”

Brown says every West Virginian can play a part in slowing the spread. The moths can travel several miles on their own, but it’s when they hitch a ride that the problem expands into new areas. That’s why it’s important to check your vehicles and RVs for the egg masses before you travel. And never transport wood from one part of the state to another. You need to buy wood where you burn it. For more information on gypsy moths, contact the WVDA Plant Industries Division at bugbusters@wvda.us.
As a fiscal conservative, I strongly believe government should strive to keep budgets in check, find efficiencies and use taxpayers’ dollars wisely in our efforts to keep tax burdens low. When governments act in good faith, markets can flourish, and the citizenry can be lifted into prosperity. At the same time, as a former business owner and current agency head, I understand the importance of investing in vital services, infrastructure and most importantly, people. While I agree with the effort to keep our budget flat and reduce tax burdens, I am disappointed we continue to ignore vital improvements to our state that support our agricultural industries.

The pandemic, growing budgets and an aging population have changed the immediate priorities and needs for West Virginia. Some small businesses may never come back, people’s habits will change and efforts must be taken to better prepare for future emergencies. Leaders need to face the reality that our state will struggle to recover from COVID-19 if we do not spend tax dollars wisely. Policy makers must take the time to ensure every dollar spent is used wisely and benefits future generations. Budgets must either be justified or face cuts if we are to find ways to reduce burdens on our citizens. What we choose to invest and not invest in will have lasting effects on West Virginia.

As Commissioner of Agriculture, it is easy to advocate for investments that help those who grow our food. The pandemic brought to light many issues, but most importantly, how fragile our centralized food system is as it currently exists. As we experienced bottlenecks in the food supply, demand on local food systems increased. The WVDA stepped in to assist local farmers and producers in the effort to feed our communities. The demand also put a strain on Department resources and local food systems, but the problem is that the Department continues to operate on budgets nearly identical to those of 13 years ago. In addition, we lack any mechanism for major investments into our agricultural industries. This is despite taking on more responsibility such as Grade A Milk, the Cedar Lakes Conference Center and an industrial hemp program, not to mention two pay raises for state employees.

As much as we try to help faster economic growth through local food systems, we continue to see very little support and our facilities and programs continue to be ignored. We need additional funding for meat inspections and to make greater investments into food manufacturing. Both will create additional jobs as well as provide a more secure food supply for the state. Producers need assistance marketing local products through a comprehensive West Virginia Grown branding program. West Virginia farmers need help increasing access to local markets, as well as bringing in more agritourism opportunities to the Mountain State. Most importantly, we need to ensure a safe and reliable food system by bringing the WVDA laboratories into the 21st Century.

As we continue to discuss recovery from the pandemic, agriculture must be taken more seriously as an avenue for economic development. I have repeatedly said the West Virginia Department of Agriculture touches the lives of every West Virginian every day, and that remains true. It’s no secret that to fight any disease, we need good health, which requires a healthy and sustainable food supply. Let’s be proactive and not take our food supply for granted.

In the coming weeks, our Legislature will have to make some hard choices that will dictate the future of West Virginia for years. My hope is that our leaders chase pragmatic solutions and not philosophical dreams. Let’s make the right decisions and tough choices, now.

Kent Leonhardt, Commissioner of Agriculture

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In an earlier article of our food safety series, we encouraged producers to consider developing a comprehensive food safety plan to organize, record and document compliance with food safety measures. Your food safety plan can also help you identify the areas on your farm that pose the biggest food safety threats so that you can prioritize your limited time and resources on reducing the biggest risks first. An organized food safety plan will help prepare you for buyer questions or requirements, third party audits and current and future food safety regulations. Additionally, the process of developing your plan will help you to think through your farm activities and likely lead to improvements in management and labor efficiencies, which ultimately can reduce costs and increase profits.

A key component of your farm food safety plan is traceability, the ability to track your produce one step forward and one step back. Where did a specific ‘lot’ of produce come from on your farm and to whom did you sell it? Traceability is very important for minimizing the impacts of contaminated produce but is also useful for tracking produce quality in the event of buyer complaints or tracking sales from different market types for better decision-making.

A working traceability system is an asset to every farm. Being able to identify and recall a defined segment (or lot) of contaminated product not only protects consumer health but also helps reduce your losses by not having to recall the entire lot. Should a foodborne illness outbreak or customer complaint occur, you should be able to identify what products you have in the marketplace, determine when they were sold and recall them if necessary.

For most producers, food distribution systems vary between being very simple, like CSAs, or very complex, with multiple steps between growers and consumers. Creating a traceability plan for your farm does not mean you need to be prepared to track produce all the way to the individual consumer. If you direct market at farmers’ markets or other places where the buyers are anonymous, develop a system to track what you took to market (where it came from and when it was harvested) and document what was sold (crop, volume, date and location). If you have an on-farm market, keep track of what you put out for sale and how much is sold each day.

Tracking produce in your traceability plan requires the definition of a “lot,” or a distinct and limited portion of a crop. Each farm can determine its exact definition and size of a lot - it may vary by crop or by field. Some producers define a lot as all of the same commodity harvested on the same day from the same field, which may result in big lots or small lots. Bigger lots may be more difficult to recall, as parts of one big lot may be distributed to...
many buyers. Bigger lots may also result in recalling more produce than necessary if you can’t pinpoint which produce was contaminated. Smaller lots require more specific recordkeeping but may allow for smaller, more specific recalls. If different commodities or produce from different fields are being washed and packed using common equipment, you should establish “clean breaks” or breaks in activity for tools and equipment to be cleaned and sanitized so that you are effectively creating smaller lots.

Once a “lot” is defined, you need to develop a system for coding each lot. Lot codes should be a unique code for the identifying characteristics of a lot—for example, the crop and variety name, field of origin and the harvest and packing date. Codes can be a series of numbers, letters and can even include a color code. Many growers prefer to use Julian dates (day 1, being January 1, through day 365), which allow for a 3-digit date code that is not easily recognized by consumers. Lot codes should be attached to their appropriate lot, using stickers or stamps, and should be on any accompanying documentation. Information that could be included in a lot code include farm name, field/block of origin, inputs applied, harvest date, harvest crew, packinghouse used, packing date and packing crew.

Most farms are not required to label each piece of produce, but each farm should consider labeling each container that leaves the farm to make traceability of lots more efficient and effective. Even growers who may be exempt from the Food Safety Modernization Act produce rule “must prominently and conspicuously display, at the point of purchase, the name and complete business address of the farm where the produce was grown, on a label, poster, sign, placard or documents delivered contemporaneously with the produce in the normal course of business, or, in the case of Internet sales, in an electronic notice.” Growers who sell at farmers’ markets or have a CSA could meet this labeling requirement by making a simple sign with their farm address to hang at their booth or pick up site.

Once you have a product tracing system in place, you should test your system by conducting a mock recall. Mock recalls are not required by the FSMA Produce Rule (but may be included in future versions of the law), but are required by the USDA-GAP third-party audit and can be initiated by buyers (you may lose business if you can’t track your produce backwards). To conduct a mock recall: select a lot code for produce that has been sold, call a buyer that received some or all of the lot, tell them that you’re conducting a MOCK recall and ask how much of the product is in stock and how much has been sold. Document the response. Trace the lot in your records (field of origin, harvest/packing crew, spray records, soil amendment applications, etc.). Can you trace the lot backwards and forwards? If you can, good. If you can’t, figure out what’s missing and fix it. Document the results of the mock recall either way and any actions taken to correct any shortcomings.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions, or to register for a Writing your Farm Food Safety Plan Training Course to learn more about this and other trainings on how to comply with food safety requirements.
**Chocolate Zucchini Bread**  
Cathy Childress Busch – Charleston, WV

- 2/3 cup softened butter
- 2 2/3 cups sugar
- 4 eggs
- 3 cups shredded zucchini
- 3 1/2 cup whole wheat flour
- 1/3 cup cocoa powder
- 2 tsp baking soda
- 2 tsp cinnamon
- 1 1/2 tsp cloves
- 2/3 cup chopped pecans
- 2/3 cup water
- 2 tsp vanilla
- 1/2 cup mini milk chocolate chips

**Step 1**  
Preheat oven to 350 degrees.

**Step 2**  
Cream butter, sugar, eggs and zucchini.

**Step 3**  
Sift together flour, cocoa powder, baking soda, cinnamon and cloves. Add to mixture along with pecans, water, vanilla and chocolate chips.

**Step 4**  
Pour into two greased, floured loaf pans. Bake 60-65 minutes until a toothpick inserted into center comes out clean.

**Step 5**  
Let the bread cool for 10 minutes, then turn out onto a wire rack.

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**Blondie Brownies**  
Janet Chittum – Fairmont, WV

- 1 cup oleo
- 2 cups brown sugar, firmly packed
- 2 eggs, slightly beaten
- 2 tsp. vanilla extract
- 2 cups flour
- 1 tsp. salt
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 cup nuts
- 1 package chocolate chips

**Step 1**  
Preheat oven to 350 degrees.

**Step 2**  
Melt oleo in saucepan, add brown sugar and mix well. Cool. Add eggs and vanilla.

**Step 3**  
Add dry ingredients and nuts, mix well.

**Step 4**  
Pour into 9x13 greased pan. Put chips on top of batter. Bake for 35 minutes.

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**Bread Pudding**  
Willa Hood – Fairmont, WV

- 2 loaves of bread
- 2 cans canned milk
- 2 cans water
- 1 cup sugar
- 1 can sliced peaches, drained (use any canned fruit)
- 2 cups raisins
- 1 tsp cinnamon
- 1 tsp vanilla
- 1 tsp baking powder

**Step 1**  
Preheat oven to 350 degrees.

**Step 2**  
Shred bread than add milk and water. Let the bread soak for 30 minutes. Add sugar, raisins, peaches, cinnamon, vanilla and baking powder.

**Step 3**  
Grease a 9x13 pan. Pour in pudding and bake until golden brown, about an hour and a half. Test with toothpick.

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**Leptospirosis**

Leptospirosis is a bacterial infection that can infect both animals and humans. Cases are more common during late summer and fall, after heavy rainfalls. There are over 218 strains of leptospirosis, but only eight can infect humans and dogs and five infect cats. Most pets contract the disease when they meet a body of water that is infected with the bacteria, such as a puddle, rainwater or drain. Other methods of transmission include physical contact with saliva, feces, urine or the infected animal itself. The bacteria usually gets flushed into the kidneys where it often remains and reproduces, infecting the urine.

Cattle are the maintenance host for the Hardjo strain, which can infect cattle of any age. This strain can produce a carrier state, which causes long-term urinary shedding. Infertility due to infection is the most economically damaging aspect of leptospirosis. The other strains that do not include cattle as maintenance host can kill calves in 3-5 days. In older cattle, these strains can cause lethargy, fever and, less commonly, death. Leptospirosis also affects pregnant cows causing embryonic death, abortions, stillbirth, retained placenta and the birth of weak calves.

Infected animals should be separated to avoid transmission to other animals. The best way to prevent this disease is vaccinations. Other methods to reduce transmission include rodent control, fencing cattle from potentially contaminated streams or ponds and separating cattle from pigs and wildlife. Please be cautious if you suspect your animal to have leptospirosis; contact your veterinarian if you have any questions or concerns.
The Jackson County Livestock Market has a long history. The current location in Ripley, formerly the Smith Farm, was built in 1973 by Howard C. Fisher. The Fisher family operated the market until 2007. That’s when Roger Mitchell took over the market from the Fisher family and is now part owner and operator. Just like his predecessors, Roger says family is key to the operation. He also credits his employees.

“You can be as good as there ever was, but you have to have good help. We have good help. We’re fortunate to have people that’s stayed with us for years. That is part of our success,” says Roger.

The market employs anywhere from 18 to 30 people depending on the time of year and the size of the sales taking place at the operation in Ripley.

When the pandemic hit last March, Roger knew it could impact the market negatively. That’s when he and his family decided to make a change. They started to offer their auctions online.

“We did that for safety reasons and also to broaden our buyer base to help our consignors who were bringing animals here each week to sell,” explains Daniel Mitchell, Roger’s son, who works as a sales rep and auctioneer at the market.

The market was already live streaming their sales. Moving to offering live bidding took a little work. Daniel says it was well worth it.

“From start to finish we are online. Customers can see everything. Now they can bid on each and every calf, cow, sheep, goat, whatever, online as they watch it at home,” Daniel stresses.

Anyone wanting to bid during a livestock sale simply has to register prior to the sale. It’s a convenience for out-of-state buyers. But Daniel says it’s the locals who have made it a big hit.

“It really enticed people to bid during our small animal sales,” explains Daniel. “Hobby farmers, people who have a couple of goats or sheep in their backyards, a lot of them bid online. Then they’ll come to pick up their animals later that afternoon or evening. That way they don’t have to sit and wait on days, like today, when we have 600 to 700 feeder cattle in the barn, and we sell those first. They can be at home and tune in every once in a while to see how the sale is going. When it’s time for the sheep or goats, they can bid online and not have to wait through the whole process.”

The market offers five to six small animal sales a year on top of their weekly sales. Sometimes they’ll have as many as 2,000 chickens, geese, rabbits and other small animals to sell.

“It’s probably more of a crowd pleaser than a moneymaker,” laughs Daniel. “We try to diversify ourselves so we’re not just strictly cattle.”

But cattle are their big business.

“Probably 30 percent of our cattle come out of the state of Ohio. Couple weeks ago, we had cattle from Pittsburgh. We have cattle coming from clear down in Lewisburg to the other side of Huntington in Kentucky. It’s a huge drawing area,” explains Daniel. “It’s very humbling. They drive past a lot of stock markets to get to us.”

The Jackson County Livestock Market will move anywhere from 25,000 to 30,000 head of cattle each year. Their weekly sales are held on Saturdays at 11 a.m. You can watch the auctions online at lmaauctions.com.

**WV Cattlemen Association**

**Looking Towards the Future**

The cattle industry in West Virginia is big business. Neil Bumgarner, the President of the Board of Directors for the West Virginia Cattlemen’s Association says not everyone realizes just how big.

“We’re the number two receipt industry after the broiler industry in the eastern part of the state. There are cow and calves in every county in this state,” stresses Bumgarner. “It’s a significant industry for our state. It’s between a $200 to $300 million business.”

But the West Virginia cattle industry is missing a big opportunity, according to Bumgarner.

“Most West Virginia feeder cattle leave the state, head west, get fed in the feed lots in the mid-west and then all the beef is hauled back to our state to be sold to the population. I’d like to see a regional processing plant come into the state similar to one that just opened in Missouri. The Missouri Cattlemen’s Association, the Missouri Department of Agriculture and the state government were really key in bringing this about so Missouri cattle can be processed close to home and open up new markets for their producers,” explains Bumgarner.

“There’s plenty of cattle in West Virginia. We could support a 500-head-a-day processing facility without sourcing from outside the state. However, it’s a very capital-intensive investment. Today those markets are centered around big feed lots. But I think the incentives are growing over time as the “Eat Local” movement continues. We’ve got the benefit of a lot of the population of the United States being within 500 miles of the middle of West Virginia. Some more incentives from the state, the WVDA being more focused on it and us cattlemen working together, and we could try and recruit that sort of industry.”

That’s just one issue the Cattlemen’s Association is talking about this year. Another is increasing their membership.

“Our mission is to support cattle producers in the state of West Virginia through being a policy advocate, through education and partnering with the West Virginia Beef Industry Council to promote beef products,” says Bumgarner.

Currently, the West Virginia Cattlemen’s Association has about 400 members. Bumgarner says they’re reaching out in hopes of increasing their numbers.

“The Association does a lot for its members. We have our annual Cattlemen’s College in December where we bring in some really great speakers and have a lot of fun, fellowship and education. We’ve organized cattle tours in the past where we load up on a bus and visit some really neat operations in other parts of the country. We help support the West Virginia Beef Expo. But a lot of the benefits are the unseen policy positions that we help advocate for that keep beef producers in business and as competitive as they can be,” stresses Bumgarner.

If you’d like to join the West Virginia Cattlemen’s Association, you can sign up at wvcattlemen.org. Yearly dues are $25.
## West Virginia Grown

**Rooted in the Mountain State**

### BARBOUR
- Sickler Farm
- Emerald Farms LLC
- Layne’s Farm
- Kindred Hollow Farms
- Cellar House Harvest

### BERKELEY
- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Kitchen’s Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- Raw Natural
- Sister Sue’s
- Sulphur Springs Stables - Orsni Farms LLC dba Warbirds Cattle & Market LLC

### BRAXTON
- Mary’s K9 Bakery LLC
- Oh Edith/Little Fork Farm
- Rose Petal Soaps

### 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

### CLAY
- Legacy Foods
- Ordinary Evelyn’s
- Sparks Hilltop Orchard
- Sugar Bottom Farm

### DOODRIDGE
- 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
- Arbough 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 Guesthouse

### HAMPSHIRE
- Kismet Acres Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge 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
- William’s Sweet Corn LLC

### HARRISON
- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rinfrey Apiary

### JACKSON
- A Js Goats ‘N Soaps
- Sassy Gals Gourmet Treats
- Out of This World Salsa
- Boggess Farm
- Dean’s Apiary
- Maddox Hollow Treasures LP

### KANAWHA
- Angles 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’ Hollaw 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

### MARTIN
- Black Oak Hollaw Farm LLC
- Hope’s Harvest Farm LLC
- Moran Farms

### MONONGALIA
- Neighborhood Kombuchery
- The Kitchen
- WVU

### MORGAN
- Bee Green
- Spangler’s Family Farm

### NICHOLAS
- Dana’s Backyard Sugarin’
- Kirkwood Winery
- White Oak Acres
- Woodbine Jams and Jellies, Inc.

### OHIO
- Beeholding Acres/Roth Apiaries
- Fowler Farm
- Grow Ohio Valley
- Mass Farms Winery
- Rock Valley Farm
- The Blended Homestead
- Windsweep Farm
- Zob’s Borky Bites

### PENDLETON
- Brushy Mountain Tree Farm LLC
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmour Farm

### POCONO TONAS
- Brightside Acres, LLC
- Brush Country Bees
- Frostone Farm
- Willong Farms

### PRESTON
- Me & My Bees LLC
- Maryland Line Farm
- Mountandale Apianies
- Possum Tail Farm
- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Valley Farm Inc.
- Vested Heirs Farm
- Willong Farms

### PUTNAM
- Gritt’s Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles

### RITCHIE
- Turtle Run Farm

### SUMMERS
- Cheyenne Farm
- Sprouting Farms

### TAYLOR
- A Plus Meat Processing
- Triple I Farms

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

### WAYNE
- Emcrast Farm
- LC Smith LLC dba Lovely Creations Handmade Soaps and More
- Stilner’s Apiaries

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

### WETZEL
- Thistlewad Farm Inc.
- Wetzel County Farmers Market

### WOODS
- Appalachian Willows
- River Bend Farms & Gardens
- White Picket Farm LLC
- Stone Road Vineyard

### WOOD
- IN A JAM! LLC
- Stone Road Vineyard
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

### WOOSTER
- Uncle Bunk’s

### WYOMING
- Appalachian Tradition
- Torbilly’s BBQ
- Halsey Farm

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**JOIN OUR LIST!**

- **West Virginia Grown**
  - [wvgrown@wvda.us](mailto:wvgrown@wvda.us)
  - [304-558-2210](tel:304-558-2210)
- [wvgrown@wvda.us](mailto:wvgrown@wvda.us)
**Apiary Events**

**Beekeepers Association** of Montgomery County, Meeting Monthly, 2nd Wednesday, 6:30 p.m., Odd Fellows Hall, 507 Main St., P.O. Box 471, Bluefield, 24701; 315-690-3745.

**Tri-State Beekeepers** Association, Meeting Monthly, 3rd Tuesday, April – August, 6:30 p.m., Good Hope Baptist Church, 2035 Route 7, Hinton, 25721; 304-529-2216.

**Potomac Highlands Beekeepers Association** is attempting to hold virtual meetings online, Contact Kirby O’Dell, 3442 Amma Rd., Amma, 25005; 565-9031.

**WV Honeybees** is attempting to hold virtual meetings online, Contact Kirby O’Dell, Potomac Highlands Beekeepers Assoc., 753 Dolly Lane, Dry Fork, 26263; 940-2330.

**Goat Sales**

**ADGA** young Nubian, bucks, disbudded, CDOT vac, from, CAE, Johns neg. closed herd, milk & show blood, on site, both on, $200. Lesley Gallen, 147 Wymer Rd. Run, 26373; 384-2644.

**Boer** cross kids, female & males, $250/ea.; has taken 3 sets of triplets, 200lbs. Kevin Phillips, 5682 Clay Rd., Spencer, 25729; 927-5697.

Kiko high % doelings & buckings, white & colors, weaned by 421, 1st CDOT, $125-$150; kiko, young, milk & show blood from Mary Miller, 259 Hidden River Farm Rd., Montevi, 339-6254.

**Dwarf ½ pygmy, males & females, $350/ea.** Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346.

**ADGA** regiment of Dairy/Dairy/boer & heritage kids, some blue eyes, some polled, others disbudded, all super socialized, vacc./wormed, vaccinated, $125-$200. Mary Wolfe, 1430 Tribble Rd., 691-9610.

**Hog Sales**

**Boar** hog, young, $250, Edwin Kinsinger, 3128 Little Stony Creek Rd., Ballard, 24918; 466-4840.

**Horse Sales**

**Belgium, 3,500/obo.** Ronnie Annon, 1314 Macallen Rd., New Richmond, 26207.

**Donkeys** 1 white & 1 spotted, will not separate, $300. Aubrey Erwin, 496 Erwin Rd., Winfield, 25213; 523-3605.

**Plant Wants**


**Roaches** 1, $1,000; 3, $2,000. Mary A. Hensley, 1416 Wymer Rd., Union, 26282; 497-2014.

**Detoil** 3041 tractor w/AI equipment, 2 owner, 1 owner’s, condition, oil & filters changed regularly, $12,500. Joe Messer, 1416 Our Way Rd. Charlestown, 26373; 522-4687; podwell@yahoo.com.

**Farm Sales**

**Farm wants** to rent farm house, barn & ig. garden that is be very secluded. B. Fisher, 1142 Harmon Rd. Co., Colliers, 26035; 595-2785; 9 a.m.-8 p.m.

Farm want, barn house, good water supply, need to have to raise pasture. Tidewater Farms, Morgan town, must be within 2 hrs. of Pittsburgh PA. Ronald Sawyer, 17498 N. SR 20, Meadow Bridge, 25976; 484-7140.

**Goat Sales**

**Buck** kids, bucking, disbudded, CDOT vac, from, CAE, Johns neg. closed herd, milk & show blood, on site, both on, $200. Lesley Gallen, 147 Wymer Rd. Run, 26373; 384-2644.

**Boer** kids, black kids, white kids, buck kids, CDOT vac, from, CAE, Johns neg. closed herd, milk & show blood, on site, both on, $200. Lesley Gallen, 147 Wymer Rd. Run, 26373; 384-2644.

**Dwarf ½ pygmy, males & females, $350/ea.** Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346.

**Horse Sales**

**Belgium, 3,500/obo.** Ronnie Annon, 1314 Macallen Rd., New Richmond, 26207; 624-2446.

**Donkeys** 1 white & 1 spotted, will not separate, $300. Aubrey Erwin, 496 Erwin Rd., Winfield, 25213; 523-3605.

**Plant Wants**


**Roaches** 1, $1,000; 3, $2,000. Mary A. Hensley, 1416 Wymer Rd., Union, 26282; 497-2014.

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WVDA Seeks 2021 Women in Agriculture Nominations

The West Virginia Department of Agriculture (WVDA) is looking for outstanding women in their "field." Nominations for the 2021 West Virginia Women in Agriculture awards are open through June 1. Induction is granted to women who have made significant contributions to the establishment, development, advancement or improvement of West Virginia agriculture, forestry or specialty crops.

"Now more than ever, women are pursuing opportunities in agriculture at a higher rate than their male counterparts. From traditional livestock operations, to floriculture, agribusiness, agrotourism and specialty crop operations, women are strongly leading in many emerging agricultural enterprises. This is a chance to honor their hard work, entrepreneurial spirit and innovation," said Commissioner of Agriculture Kent Leonhardt.

The women selected will be honored by Commissioner Leonhardt during a ceremony at the State Fair of West Virginia in August.

Nomination forms can be obtained on the WVDA website at: https://wvda.gov/wp-content/uploads/2021/03/Women-in-Ag-Award-Application.pdf.

Completed applications must be returned no later than June 1 to Kriston Strickler, WV Department of Agriculture, 608 Moorefield Industrial Park Rd., Moorefield, WV 26836 or kstrickler@wvda.us.

GARDEN CALENDAR
APRIL 2021

APRIL 1
Monitor for asparagus beetles.
Seed onions, beets and radishes (outdoors).

APRIL 2
Seed kale and collards.
Carrot kale.

APRIL 3
Seed basil for transplant (indoors). Plant cabbage and kohlrabi.

APRIL 5
Plant potatoes and raspberries
Seed beets and kale (outdoors).

APRIL 6
Seed or transplant leek, cabbage and cauliflower (outdoors).

APRIL 7
Seed dill (indoors).
Plant blackberries.

APRIL 8
Seed plant or seed shallots.
Plant fruit and hazelnut trees.

APRIL 10
Seed leaf lettuce (indoors).
Apply crabgrass control.

APRIL 12
Order sweet potato slips or bed sweet potato slips for transplanting.

APRIL 13
Fertilize lawn.
Seed or plant collards.

APRIL 14
Seed watermelons (indoors).
Start compost pile.
Plant perennials.

APRIL 15
Use row covers to protect flowers and tender plants.
Seed late tomatoes (indoors).

APRIL 16
Seed endive.
Loosen mulch on strawberries.
Remove new cover from strawberry plants.

APRIL 17
Refresh mulch in landscape beds.
Seed or transplant peas (outdoors).

APRIL 19
Transplant leeks.
Seed new lettuce.
Seed chives (outdoors).

APRIL 20
Seed annual herbs.
Seed carrots and radishes.
Swiss chard.

APRIL 21
Seed Asian greens.
Seed sweet corn.

APRIL 22
Plant summer-flowering bulbs.

APRIL 23
Apply pre-emergent landscape weed control.

APRIL 24
Begin spraying fruit trees after petals fall.

APRIL 26
Start grafting tomato plants.

APRIL 27
Seed flat-leaf parsley.
Seed or transplant lemon balm (outdoors).

APRIL 28
Seed tamarillo for transplant.

APRIL 30
Seed garden chives.

Source: WVU Extension Service Garden Calendar

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