Tatia Rose is not your typical farmer. In fact, she marches to her own beat, literally. The West Virginia native is a classically trained pianist and runs a music academy in Nashville. But that hasn’t stopped her from going back to her roots on McCreary’s Ridge in Marshall County where she started Lacie Lee Farms.

“I was raised here. It was a goat farm. My dad kept goats here when I was a little girl,” Rose explains. “I was obsessed with baby goats!”

She left the farm to go to college at WVU and then moved to Nashville to pursue her music career. She left the farm to go to college at WVU and then moved to Nashville to pursue her music career.

In her honor, I wanted to start something to give her a legacy because it really was the presence of her that kept me focused on what the farm was really about. I felt that I owed that to her.”

Rose now splits her time between Nashville and the farm. “Coming back here happened because of Lacie. I already had a feeling that it was going to be destiny,” says Rose. “The animals are Boer goats. They originated from South Africa. They are meat goats, so they are typically used for consumption. A lot of people don’t know that globally goat meat is the number one consumed meat. Here in the U.S., we’re the number one importer of goat meat. Boer goats are very hardy. They are the leading breed for that industry. They’re also very easy to be around. They’re not aggressive. They’re docile. They’re just good old goats!”

It wasn’t long until she was ready to start her own herd. 

“I got the goats from Ohio from a farmer who was switching over to cattle only. I felt like this was destiny,” says Rose. “The animals are Boer goats.”

While the girls, as Rose calls them, have been on the farm for a few months, her male Boer goat is a new addition. She plans to start breeding in June.

“The goal is to get the herd to about 40, and that is a large herd. The average size herd in most places is about 30. We have a lot of land here and I want to utilize it. It’s covered in stuff that’s delicious for the goats. They love briers, shoots and herbs,” she explains. “We’re not using them for milk. I want them to be able to forage and explore and do what they naturally want to do.”

In total, the farm is 154 acres. Rose plans to fence in 20 of those acres to give the goats more room to roam. She expects to harvest her first meat in two to four years time, depending on the herd. She even knows who her customer base will be.

“The interesting paradigm in this country is that a lot of people who consume goat meat are not in the main stream kind of advertising core. These are folks who are eating it because of religious reasons. They’re eating it for cultural reasons or something that’s close to them. I think those markets are the place for me to start,” says Rose.

She knows farming and music might seem like two very different careers. But she says when you stop and think about it, they have a lot in common.

“It’s the care that goes into both. It’s the discipline and dedication that goes into it. It’s about people who are passionate about helping other people. Farmers care about what you eat, where it comes from, especially local farmers. Music is about that as well. It’s about caring about what people feel, especially as a music educator. It’s a way to communicate. There’s an energy that’s just real about it, and it involves caring about the product. I think that’s what connects both music and farming,” Rose explains.

One of the things Rose is most proud of is being a third-generation farmer.

“My grandmother was the first owner of this farm. So, it’s been female owned since the beginning. My dad was the only guy on the farm. I hope through example, people will see women are equal in the field of agriculture.”

Rose says she couldn’t do all that she does in Nashville without the steady hands of her farm manager David Wallace.

“He lives here on the farm. He’s kind of the point man for everything. So, when I’m away, he’s here,” says Rose.

Lacie’s two young daughters often visit the farm. They remind Rose of why she’s here. “It’s funny how it’s all ‘snore full circle.’

To find out more about Rose’s adventures or visit the goats, log on to lacieleefarms.com.

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Heading into the 2021 Legislative Session, we were unsure how much time would be available for policy making here in West Virginia. Over the last year, COVID-19 has brought the state to a halt, limiting our lawmaker’s ability to meet. This created a scenario with limited access, as well as added urgency to move bills quickly to avoid a potential outbreak. Despite those worries, the Senate and House met for 60 days, bringing necessary changes to better West Virginia. That included many new initiatives that will help grow our most important economic sector, agriculture. The list is too long for this piece, but we want to cover a few highlights important to the growth of agriculture in West Virginia.

House Bill 2823 clarifies that buildings or structures utilized primarily for agriculture purposes shall be exempt from the provisions of the State Building Code, the State Fire Code and any county or municipal property or maintenance code or ordinance. This is in line with changes we made in recent years to exempt structures used for agritourism purposes. Since agriculture structures are unique in nature, it does not make sense to hold them to the same standards as other buildings. Combine this change with Senate Bill 160, which states high tunnels are non-taxable structures, we have lifted burdensome fees and taxes from our producers. Both efforts will help farmers who wish to expand their operations or utilize structures on their farms.

One positive thing to grow out of lifted restrictions on alcohol during the pandemic was House Bill 2025. The legislation does numerous things to help restaurants, breweries and distillers start up or expand in the Mountain State by either reducing regulations or allowing new services. For the WVDA, it separates cider from wine and lowers the fees on those products. It also creates an “Agriculture Development Fund” with the goal to develop agriculture sectors in the state and specifically a program to develop fruit inputs for the cider industry. Taxes on hard cider are deposited in this fund to help this effort.

The Department’s packaged legislative priorities included Senate Bill 2433, also known as the West Virginia Farm Bill, updates and modernizes many sections of state law pertaining to agriculture. In every sense, it either reduces regulations or brings those rules into the 21st century. One of the most important updates is removing local health departments from the regulation of farmers’ market vendors.

Now the WVDA will be the sole entity regulating vendors at these markets, which will streamline guidelines and help producers who want to enter or expand into these markets. Combine this with Senate Bill 12, which creates an appeal process for adverse determinations by local health departments overseen by the Bureau of Public Health, and we have made great leaps for our small producers.

Since taking office, we have continued to elevate agriculture policy in West Virginia by having staff comb through Chapter 19 to find ways to make it easier on the farmers in the Mountain State. Many of these rules and regulations had not been touched in decades and were in desperate need of modernization. We then took these changes to our Senators and Delegates who made it a priority to fix these issues, which has been vital to our effort to find avenues to attract new workers and business. All it takes is a government willing to allow free market principles to flourish by reducing regulations or creating more programs to aid businesses’ development. Despite everything we have accomplished, there is much more work to do. Here at the West Virginia Department of Agriculture, we will continue those efforts by using an “educate, before regulate” mentality.

Kent Leonhardt, Commissioner of Agriculture

### SERVICE ANIMALS ON FARMS AND FARM MARKETS WITH DIRECT SALES – DO’S AND DON’TS

In an earlier article of our food safety series, we introduced regulations under the Produce Safety Rule (PSR) of the U.S. Food Safety Modernization Act (FSMA) for growers on the management of wildlife, working animals and domesticated animals on farms that grow fresh produce. The PSR requires that if domesticated animals are allowed on the farm, their feces must be managed to prevent the contamination of produce (fruits and vegetables).

For this reason, many growers exclude domesticated animals from their farms. However, when portions of the farm or the farm market are open to the public, the Americans with Disabilities Act (ADA) protects the rights of individuals with disabilities who are accompanied by a service animal, including consumers participating in activities or buying food and other products directly from farms or farm markets (U-pick operations, roadside stands, farmers markets and on-site restaurants, etc.).

According to the U.S. Department of Justice (DOJ), service animals are designated by the ADA as dogs (or miniature horses) that are “trained specifically to do work or perform tasks for a person with disability”. The ADA further stresses that the animal must meet several requirements, including: the individual accompanied by the animal must have the disability for which the animal is trained to assist; and the animal must be under complete control of the individual at all times, either by leash or tether, or in the event that such methods interfere with the animal’s ability to serve its purpose, must be under voice, signal or other means of control. A trainer of service animals (when they are an agent of a school for eye, hearing, service or guide dogs) and their animal-in-training have the same rights as an individual with a disability accompanied by a service animal.

However, animals that are not dogs and/or whose purpose is only to provide comfort or support are not considered service animals under the ADA. All establishments are required by the ADA to allow service animals to accompany individuals with disabilities in all areas that are normally open to the public, whether the disability is visible or obvious, and regardless of state or local code. This means that the public areas of business that sell produce or prepare food are required to allow service animals in all areas to which the general public has access, provided that the service animal accompanies an individual with the disability for which that animal is trained. In contrast, farms that are not open to the public are not required to let any individual of the public onto their operation, including individuals with disabilities and their animals. However, when an operation that is closed to the public hires an individual with a disability who requires a trained service animal, the operation must allow that individual to be accompanied by their service animal.

Sometimes it may be difficult to identify service animals since they are not required to have any identifying equipment, vests or patches. Staff are only allowed to ask two questions to clarify whether a dog is a service animal: is the animal a service animal required for a disability and what work or task has the animal been trained to do? Under no circumstances should staff ask about the individual’s disability or require the individual to provide medical proof of their disability. In addition, staff are not permitted to ask for the animal to perform its task on command, or to ask for documentation that the animal has been trained as a service animal. The DOJ also stipulates that allergies or fear of dogs/horses are not an allowable reason to exclude a service animal from a facility. In these situations, both the individual with the disability and the individual with the allergy or fear should be accommodated as much as the facility is able.

An individual with a disability and their service animal are only allowed access to areas of the farm which are open to the general public. They are not allowed access to areas of the farm that are restricted from the public. Miniature horses (less than 32 inches in height and weighing less than 100 lbs.) are the only other animal recognized by the ADA as service animals when they have been individually trained to perform a task, but as with service dogs, they must be housebroken, under the owner’s control and the animal’s presence must not compromise the general safety of the facility or patrons. The farm’s policies must be modified to allow a service miniature horse accompanying an individual with a disability as long as the facility

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Veteran of the Month: Joseph Ritchey

It’s no secret that if you’re a farmer, you’re not just a farmer. You’re also a veterinarian, a botanist, and in more recent times, you may even act as an IT specialist. For Joseph Ritchey of Vienna, that statement couldn’t be any more true.

Ritchey grew up on a 132-acre farm in Ritchie County where his family worked mostly with cattle. After high school, Ritchey attended a mechanical school in Northwestern, Ohio. He joined the Army in 2009 working satellite communications. Ritchey’s military career spanned a decade during which he completed three tours of duty in South Korea, Kuwait and Afghanistan.

“I moved 10 times in 10 years. That really puts a strain on you. It’s difficult because you’re basically restarting your life every year. Nothing was like West Virginia, you know, the lifestyles, the people. I was ready to come back home,” he said with a smile. “I got more involved with agriculture because I came home. I saw a problem in the local area where they really didn’t have a good local food system. So that’s what I’m pushing.”

After moving home in 2019, Ritchey pursued multiple agriculture-centric ventures. Along with his own personal farm, Ritchey works at West Virginia University at Parkersburg where he and his colleagues are working at River Hawk Farm to kickstart an agriculture program in hopes of helping students learn the fundamentals of agriculture.

“It’ll give the students a really good understanding of the basics. You’ve got maintenance, driving the vehicles and different types of growing, you know, raised beds, regular row crops. We’re going to be going through all of that stuff where if they want to go work on a farm or work their own farm, they’re not clueless, and they can go right to work,” Ritchey said.

As if all that wasn’t keeping him busy enough, Ritchey also works at Vienna Indoor Aquaponics (VIA). VIA is a non-profit startup in Vienna, designed to bring indoor aquaculture to the Mid-Ohio Valley.

“It’s essentially hydroponics, but it uses fish to feed the plants. The fish are expelling their waste and we’re converting that into nitrates that feed our plants,” he explains.

Despite having such a busy schedule, Ritchey is more than happy to help the community he grew up in. He feels agriculture is a natural step for any veteran.

“I definitely think you learn so much from the military, whether it’s leadership skills or resiliency,” he said proudly. “All military people have a sense of duty where they want to do what’s right for the area. Every veteran that I’ve known wanted to do everything they could for their community.”

As an auctioneer and farmer, big numbers don’t typically shake Ron Morrison. However, a recent event left him scratching his head in disbelief.

Morrison lives and works on his farm in Glenwood along with his wife, Debbie, where they raise mostly cattle. However, in the last year, the pair decided to start raising and selling sheep. While he isn’t surprised by much, even Morrison had to take a step back when he realized one of his ewes had just given birth to five lambs.

“Well, when I found them, I figured it was a couple of ewes. It had babies, but I got to checking and found out they all belonged to one. And I thought, well, my wife’s going to have her hands full now feeding babies,” laughed Morrison.

Because a ewe only has two teats, the Morrisons have been extra busy making sure all five lambs are being fed and cared for. Despite a few more mouths to feed, Morrison says everyone is adjusting fine.

“Debbie and my granddaughter have been doing a good job taking care of them. But the good thing about it is the ewe has taken care of them real well,” said Morrison.

A ewe having quintuplets is rare but not unheard of according to WVDA State Veterinarian James Maxwell.

“Quadruplet lambs are somewhat rare and quints [are] seldom ever observed,” noted Maxwell.

Not only are quintuplet lambs rarely seen, it’s even more uncommon for them to all be born healthy. Needless to say, in just one year of raising and selling sheep, Morrison has found himself in a unique position that most sheep farmers don’t experience in an entire lifetime.

ewes Won’t Believe This!

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Ramp It Up!

This month’s recipes are all about the humble ramp. You can find them growing on hillsides in West Virginia during April and May, and boy, do they make for some delicious recipes. The key is not to go overboard. A little bit of ramps goes a long way. We have three easy ramp recipes for you. Let us know how you like them! If you have a recipe you’d like to submit for the Market Bulletin, send it to: marketbulletin@wvda.us.

Ramp Potatoes
- 5 large potatoes, peeled and sliced
- 2 tablespoons bacon drippings
- 6 ramps, thinly sliced
- 5 slices cooked bacon, chopped
- salt and ground black pepper to taste

Step 1
Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until beginning to soften, about 10 minutes; drain.

Step 2
Heat bacon drippings in a large skillet over medium-high heat; cook and stir potatoes in the hot drippings until golden brown, about 15 minutes. Stir ramps and bacon with the potatoes; season with salt and black pepper. Continue cooking until the ramps are soft, about 5 minutes.

Ramp Mayonnaise
- 1 large egg
- 2 large egg yolks
- 1 teaspoon Dijon mustard
- Salt to taste
- ¼ cup light olive oil
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons freshly squeezed lemon juice, or more to taste
- Minced ramps, to taste

Step 1
Combine egg and egg yolk in a food processor and start processing. Slowly pour in light olive oil and extra virgin olive oil until mixture becomes thick and creamy. Add lemon juice and salt.

Step 2
Transfer mayonnaise to a small bowl and stir in ramps. Spoon into a jar with a lid and refrigerate until serving.

Brucellosis
Brucellosis is one of the most common contagious and transmissible zoonotic diseases with high rates of illness that causes significant economic impact to livestock. The disease is caused by several bacteria of the family Brucella, which tend to infect a specific animal species as well. It affects cattle, swine, sheep, goats, camels, equines and dogs. It may also infect marine mammals and humans.

The disease in animals is characterized by abortions or reproductive failure. While animals typically recover and will be able to have live offspring following the initial abortion, they may continue to shed the bacteria. Brucellosis in cattle (B. abortus), in sheep and goats (B. melitensis) and in swine (B. suis) are diseases listed in the World Organization for Animal Health (OIE). The bacteria infect reproductive tissues, lymph nodes and the spleen, causing inflammation, edema and necrosis. In pregnant animals, it causes placental lesions and increases the risks of abortion. Symptoms in humans include irregular fever, headache, weakness, profuse sweating, chills, weight loss and general aching. Infections of organs including the liver and spleen may also occur.

Brucellosis gains public health importance when the bacteria are transmitted to humans via unpasteurized milk, meat and animal byproducts, from infected animals. Veterinarians, farmers and slaughterhouse workers are most vulnerable to infection. Surveillance using blood and milk testing can be used to help eliminate the disease. There are also several different vaccines available to help immunize cattle.

PRODUCE SAFETY VIRTUAL GROWER TRAININGS
MAY 13TH OR MAY 17TH, 8:30 A.M. - 5:00 P.M. | MAY 24TH, 8:30 A.M. TO 4:00 P.M

Ramp Quiche

Pie Crust
- 1 cup all-purpose flour
- 3 tablespoons all-purpose flour
- 1 teaspoon baking powder
- ½ cup plain fat-free Greek yogurt, or more as needed
- 2 tablespoons 2% milk
- 2 tablespoons vegetable oil
- 1 pinch salt

Topping
- 1 cup low-fat sour cream
- ½ cup heavy cream
- 2 large eggs
- 1 bunch ramps leaves, rinsed and dried
- 1 teaspoon salt
- Freshly ground black pepper to taste

Step 1
Preheat the oven to 375 degrees F. Grease a 10-inch tart pan.

Step 2
Combine 1 cup plus 3 tablespoons flour, baking powder, Greek yogurt, milk, oil and salt in a bowl with a wooden spoon until a ball forms. Add more milk or Greek yogurt, 1 tablespoon at a time, if dough is dry and crumbly.

Step 3
Transfer dough to a lightly floured countertop and knead with your hands until smooth. Roll out to fit the tart pan. Line the bottom and sides of the tart pan with the dough. Trim any overhang or crimp it. Prick the bottom of the pie crust several times with a fork.

Step 4
Whisk sour cream, heavy cream, and eggs together in a bowl. Finely chop ramps. Stir chopped ramps into the filling and season with salt and pepper. Pour mixture into the crust.

Step 5
Bake in the preheated oven until the crust is golden and pulls away from the pan and the filling is set, about 30 minutes. Remove from the oven and let stand for 10 to 15 minutes before cutting.

SEE A POTENTIAL INVASIVE PEST?

Send us a photo of the pest with your name and contact info to bugbusters@wvda.us or 304-558-2212.
Periodical Cicadas Scheduled to Emerge this Spring

Dr. Berry Crutchfield, WVDA Plant Industries Division

The periodical cicada, Magicicada septendecim, is scheduled to emerge this spring in the eastern panhandle of West Virginia. This area includes Jefferson, Berkeley, Morgan, Hampshire, Hardy, Mineral and Grant Counties (see map). The cicadas, also known as 17-year locusts, are members of Brood X which made their last appearance in 2004. This emergence will likely begin in mid to late May and adult cicadas will be present for up to six weeks.

Adult cicadas are about 1 ½ inches long with red eyes, black bodies and orange tinted wings. They do not feed and live only a few weeks while reproduction takes place. Males produce noise or “call” to attract females. The most common call sounds like “f-a-r-r-o.” Encounters with large numbers of cicadas can be somewhat unnerving. However, these insects do not bite or sting and are completely harmless to humans, pets and livestock.

Periodical cicadas are potential pests of many types of trees and other woody ornamentals. Damage occurs when the female cicada cuts a series of paired slits in small twigs and lays eggs in these slits. Sometimes, a continuous slit, two to three inches long, is formed as she slowly makes her way up the twig. The slits cause flagging, or breakage, to the tips of the branches. This damage is not considered a serious problem on large trees, but can be severe and adversely affect the structure of small ornamental or fruit trees. The eggs hatch in mid-summer and young cicadas, or nymphs, fall to the ground. They burrow into the soil and spend the next 16½ years feeding on small roots. At the end of this time, usually in May or early June, nymphs move to the surface and crawl up tree trunks, where they shed their skins and change to adults.

Homeowners and orchardists should avoid planting new trees in spring prior to a cicada emergence. One of the best ways to prevent damage is to cover young trees with cheesecloth, finely woven netting or tobacco shade cloth. This physically prevents females from laying eggs in the twigs. Insecticides are of limited use in protecting trees from cicada damage, due to their overwhelming numbers and ability to “fly-in” from surrounding locations. Injured wood can often be pruned out next winter.

For additional information on the periodical cicada or any other pest, contact Dr. Berry A. Crutchfield, West Virginia Department of Agriculture, Plant Industries Division, 1900 Kanawha Blvd. E., Charleston, WV 25305-0191: 304/558-2212.

8 Tips For Caring For Your Bees

It’s no secret how valuable honeybees are to our environment, not to mention their role in nearly all the products we consume. In fact, honeybees pollinate over 100 different types of nuts, fruits and vegetables. Just in West Virginia alone, honeybees pollinate up to 87 million pounds of apples each season! That high level of proficiency means that one in every third bite of food humans consume is directly or indirectly derived from honeybee pollination.

All across West Virginia you can spot apiaries both big and small. While some hives are established for large scale production of all things honey and honey bee products, others serve as single use hives for your everyday backyard bee enthusiast. Whether your intentions are professional or personal, it’s become abundantly clear how important the honeybee is to agriculture. Furthermore, proper care and understanding of your colony will ensure a happy (not to mention successful) and healthy hive. Follow these eight tips by WVDA State Apiarist, Shanda King, to keep your hive a’ buzz.

1. START WITH NEW EQUIPMENT: Used equipment could potentially harbor infectious disease that could harm your honeybees. If you buy used equipment, make sure it has been inspected by a WVDA apiary inspector.

2. BUY LOCAL HONEYBEES FROM WV PRODUCERS IF POSSIBLE: Buying local helps you know where your bees are coming from and helps our surrounding economy. Start with nucleus colonies if available.

3. TAKE IT SLOW: Allow yourself to be a beginner beekeeper and don’t overwhelm yourself the first year. Start with 2-3 colonies.

4. STUDY YOUR AREA: Choose your apiary site before you begin and decide the configuration of your hives prior to ordering your bees. The most common setup is to use 10-frame deep boxes as the brood area.

5. PRACTICE PATIENCE: Have realistic expectations. Most beginners do not harvest a honey crop their first year.

6. NEVER STOP LEARNING: Take advantage of opportunities to expand your knowledge base: find a mentor, join a local bee association, sign up for a local beginner beekeeping class, etc.

7. PROTECT YOUR COLONIES: Learn all you can about Varroa mites and their management. This is the single most common reason that new beekeepers lose their colonies. Do not allow yourself to fall victim to thinking that they will not be a problem for you. The WVDA apiary staff work hand in hand with beekeepers to assist them in keeping their hives disease free. Inspection services are provided for disease issues as well as interstate movement of bees to other states for both sale and for purposes of crop pollination.

8. REGISTER YOUR COLONY: West Virginia has a very active apiary industry! West Virginia State Code mandates that all beekeepers be registered with the West Virginia Department of Agriculture. This service is free and forms are mailed to beekeepers in July of each year. Forms are maintained by the WVDA. West Virginia is one of the first states to establish best management practices for the apiary industry and has adopted labeling and Country of Origin Rules as well.
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**West Virginia Grown**

**Rooted in the Mountain State**

- Quicken Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm
- Almost Heaven Specialties dba Cranberry Farms
- Greenbrier Dairy LLC dba Almond Heaven Specialties dba Cranberry Farms
- 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 Almond Heaven Specialties dba Cranberry Farms
- Appalachian Orchards
- North Holistics
- Sourwood Farms
- Honey Glen LLC
- refinid Apiary
- A JS Goats ‘N Soaps
- Sassy Gals Gourmet Treats
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- Moran Farms
- Hillbilly Farms
- Beautiful Bee
- Green Family Farm
- Indian Water Maple Company
- Neighborhod Kombuchery
- The Kitchen
- WVU
### Apiary Sales

**Honebees**
- 5-frame nucs, $175, pick-up mid-May, $150ea. Bernard Byard, 256 Old Poling Rd., 18891
- 5-frame nucs, $175, pick-up late May, $150ea. Bernard Byard, 256 Old Poling Rd., 18891

**Black Angus 3-yr. -6-yr. cows, 2**
are complete BSE, $2,000. Kim Getz, 122 Dolly Hill Rd., 26576; 266-7217.

**Black Angus bulls & heifers, $1,500/up.**
- 12-mo., $2,000; 18-mo., $2,500; 24-mo., $3,000.

**Hereford 13-mo. bulls, Empire 359C,**
crossed steers, 3, approx. 700-800 lbs., $1,000-$1,200. John Hoge, 624 War Rd., Waynesburg, 26576; 375-5993; BHP/VF @aim.com.

**Excluder, $450.**
- Paul Poling, 334 Pennsylvania Rd., 25276; 266-7269; hays_ben@comcast.net.

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### Apiary Events

**Mountain Beekeepers Assoc.,** Monthly Meeting.
- 2nd Monday, 6:30 p.m., Ritchie Co. Library, masks are required.

**Potomac Highlands Beekeepers Assoc.,** the club is attempting to hold virtual meetings online.
- Contact Kirk Byrd, 212-239-2800; secretarv@yahoogroups.com.
- Triennial meeting.
- 3rd Tuesday, 7:00 p.m., 3rd Thursday, 3rd Monday, 6:00 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, WV. Contact Steve Roth; sr620291@comcast.net.

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### Cattle Sales

**Reg. Black Angus 3-yr. -6-yr. cows, 2**
- are yrfl, all from Al program, $1,300ea. Reg. yrfl, bulls out of calving ease bulls, $1,000/ea.

**Black Gelbvieh 1-yr. -4 yr. bulls w/pa**
- Black Gelbvieh 1-yr. -4 yr. bulls, $1,500/up.

**Black Gelbvieh 1-yr. -4 yr. bulls w/pa**
- Black Gelbvieh 1-yr. -4 yr. bulls, $1,500/up.

**Black Horseradish**
- nephew, 100 acres, Jamestown, 26576; 911-1475; 748-4004.

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### Goat Sales

**ADGA**
- black, red roan, disbudded, weaner value, $150-$200, $450/hog.

**Alpine/Nubian & Saanen/Nubian buckte**
- fed or weaned dairy goat kids, $50-$75, depending on age.

**Buckhorns**
- bucks, 3, disbudded, $250 each.

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### Horse Sales

**Stud proofs**

**Horse Trailering, Riding Lessons & Bording**
- Honeybees, 100+ hives, 646-2000; Box 366, Tornado, WV; Gary Medley, 395-3998.

**OPEN HORSE SHOW**
- May 22, 5 p.m., Holly Gray Park

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### Plant Sales

**No medicinal plants, nursery stock, common agriculture or ornamentals**

**Seeds—old time man, Logan Giant, Rat**
- leek, white and brown half runner pepper, $2, 150/100 lbs.
- garlic, $1/pound. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26615; 880-0135. alan.flanagan@gmail.com

**Mole beans, 15/8 seeds; Holley Hop dbl. flow**
- seed, $1/3 bulbs. Leanne Dumas, 1062 Gertrude Ave., Lusby, MD 20657; 410-750-9883.

**Honeybees, 100+ hives, 646-2000; Box 366, Tornado, WV; Gary Medley, 395-3998.

**Elephant garlic, lg. bulbs, $1/3 bulbs. Leanne**
- Dumas, 1062 Gertrude Ave., Lusby, MD 20657; 410-750-9883.

**Honeybees, 100+ hives, 646-2000; Box 366, Tornado, WV; Gary Medley, 395-3998.

**Mole beans, 15/8 seeds; Holley Hop dbl. flow**
- seed, $1/3 bulbs. Leanne Dumas, 1062 Gertrude Ave., Lusby, MD 20657; 410-750-9883.
Market Focus: Buckhannon Stockyards

This is the sixth in a series of articles focusing on West Virginia's licensed livestock markets that are official tagging sites.

Sam Garrett has been a fixture at the Buckhannon Stockyards for the past 46 years. “My father-in-law, brother-in-law and I took over the Stockyards and started running it in 1975. My father-in-law retired in 1993 and my brother-in-law and I ran it until last year. That’s when I bought him out in 2020,” explains Sam. He’s had a lifelong love for cattle and has passed that down to his daughter, Melissa, who also helps operate the facility. In fact, she’s been working at the stockyards since she was old enough to hold down a job.

On a typical sale day in the spring, the stockyards will sell about 200 cattle, with many of the seats in the auction ring filled. The Garretts also hold a monthly horse auction that draws in a lot of bidders. But not all business is conducted within the ring. The stockyards are known for their board sales.

“The West Virginia state graders and myself, we go out to the farms and they will grade the cattle for them. If they’re not moved until they are sold and the buyer sets up a truck to send in and pick those cattle up, says Sam. Melissa adds, “My dad tried to help the farmers out that might only have 10 cattle and then group them into a load. So, someone might have 10 cattle, someone else might have 10 and a third person might have 10. If they’re the same size, we can make a load and get them sold that way.”

Sam says the board sales help the small farmers get more money for their cattle. During the pandemic, when business might have slowed down, Melissa decided to use technology to help keep things moving.

“I do all the advertising. In today’s world, Facebook is how we get to everybody,” says Melissa. “I have people know what’s going to be here at the sale, I’ll get it posted. That’s how people know what’s going to be here at the sale.”

The stockyards draw sellers from as far south as Frametown, as far north as Maryland and from the Ohio River in the west to Franklin in the east. The weekly sale at the Buckhannon Stockyards takes place on Wednesdays at 1:30 p.m.

Source: WVU Extension Service Garden Calendar

Garden Calendar May 2021

| MAY 1 | Plant figs. Seed or transplant parsley. | Bloom;
| MAY 2 | Transplant or seed melons. | Fertilize houseplants;
| MAY 3 | Plant fennel. Plant flowering potatoes. | Bees;
| MAY 4 | Transplant or seed Chinese cabbage. | Transplant;
| MAY 5 | Seed beans (outdoors). | Transplant;
| MAY 6 | Seed lettuce (outdoors). | Transplant;
| MAY 7 | Control broadleaf weeds in lawn. | Transplant;
| MAY 8 | Transplant squash and cucumbers (outdoors). | Transplant;
| MAY 9 | Plant summer squash and cucumbers (indoors). | Transplant;
| MAY 10 | Plant eggplant and tomatoes. | Interplant;
| MAY 11 | Plant broccoli. Grow mint in containers. | Interplant;
| MAY 12 | Transplant or seed melons. | Fertilize houseplants;
| MAY 13 | Plant sweet potatoes. Harvest scarps from hardneck garlic;
| MAY 14 | Plant tomatoes. Plant large pumpkins. | Harvest;
| MAY 15 | Seed melons. | Seed;
| MAY 16 | Plant pepper, okra and cabbage. | Seed;
| MAY 17 | Transplant tomatoes. | Transplant;
| MAY 18 | Bees;
| MAY 19 | Seed or transplant basil. Seed Malabar spinach. | Bees;
| MAY 20 | Install row covers to exclude insects on cabbage and broccoli. | Install row covers;