Louisa Householder, of Bridgeport, is a relative newcomer to the apiary world. She got her start just five years ago, but she’d been thinking about bees for much longer.

“I like homeopathic remedies, and I come across the properties of honey and the benefits of honey. That got me looking into bees and thinking I might like to do that. I actually thought about it for 10 years,” she says.

It wasn’t until she attended a West Virginia Beekeepers Association conference that she got motivated.

“I went to my first conference in Chapmanville. I said to the lady at registration, ‘I don’t even have bees.’ She knew where I was from, and as I walked away, she said, ‘Hey! Hey! See those people sitting right there?’ She pointed them out to me. ‘They’re from your area. Why don’t you go sit with them?’ So, I did and thank goodness! That’s how I met Amy and Otto Kaiser, my mentors.”

The Kaisers invited Louisa to a Marion County Beekeepers Association meeting where she took a Beginners Beekeeping class, and that’s all it took.

“I knew immediately that I was hooked on bees!” Louisa found a beekeeper in her area who was looking to get out of the bee business, and she called up Amy.

“I said, ‘This lady is selling her bees. Would you go with me to get them?’ So, 6:00 the next morning here she comes. We went to pick up my bees,” Louisa laughs.

Louisa admits she had some fears in the beginning. But as she started to work with her two hives, she found that fear turning into fascination.

“There is a fascination with bees! They are so socially complex,” Louisa explains. “They’re just so amazing, absolutely amazing! I don’t know a beekeeper alive that doesn’t love their bees. It’s calming. I like to go out to my hives in the morning when it’s cooler. There’s this calming hum. Just watching them work and moving…I really enjoy it.”

After a couple years of beekeeping, Louisa stepped into a new role, President of the West Virginia Beekeepers Association. With more than 20 clubs and 1,000 members across the state, it’s a job that keeps her buzzing.

“The Association pretty much supports beekeepers through education. We provide two conferences a year where we have workshops and keynote speakers. It’s all to keep West Virginia beekeepers on the cutting edge.”

Louisa stresses if you’re even thinking about beekeeping, it’s important to join a club.

“The Association has affiliated clubs throughout the state, and I highly recommend a new beekeeper get involved with a club before they even order their bees,” says Louisa.

The next step, she says, is to take beekeeping 101.

“It is extremely important! I highly recommend that you take a beginner beekeeping class. Generally, those courses are provided by the clubs across the state.”

The third step is to find a mentor.

“When you get your bees, there’s a lot to overcome. You’ll have questions about what to do and what not to do,” explains Louisa. “Book knowledge just doesn’t always cut it. You really need someone there to help you through those first years. I stress all our new beekeepers find someone to mentor them. It was extremely valuable to me.”

Louisa says the biggest challenge facing West Virginia beekeepers today is the Varroa mite, a small insect that can decimate a hive.

“Twenty-five, 30 years ago we didn’t have this problem. Beekeepers back then didn’t experience the kind of losses we’re currently experiencing. A national survey, out just this week, estimates nationwide hive loss at 45 percent. West Virginia’s average is showing 37 percent. The Varroa mite has a lot to do with that. They carry viruses. It weakens the bees and they’re not able to survive the winter, and sometimes they never even make it to the winter.”

Another challenge is a loss of bee habitat. As areas become more urban, there’s fewer plants for bees to collect pollen. Louisa says there’s a solution — plant your own pollinator garden with plants like lavender, sunflowers, geraniums, strawberries and blackeyed susans. She says if you plant them, the bees will come.

“Honeybees and other pollinators are so critical to our food supply. One in every three bites of food is pollinated by a honeybee or another pollinator. If we don’t have bees, we don’t have produce.”

Besides her role as President of the Beekeepers Association and owner of 16 hives, Louisa continues to make time for new beekeepers.

“I enjoy beekeeping, and I enjoy passing knowledge on to others. I really enjoy teaching others, giving them what I’ve learned along the way. I think beekeepers in general are such helpful folks. The help I received was amazing and because of that, I give back.”

The West Virginia Beekeepers Association plans to meet in-person for their fall conference, October 1-2 in Fairmont. For more information on the West Virginia Beekeepers Association, log on to: https://www.wvbeekeepers.org/.
Last June, West Virginia and the nation were facing a growing pandemic which threatened to bring our daily lives to a screeching halt. In light of public safety, many event organizers decided to cancel their gatherings, including the hundreds of fairs and festivals hosted around the state. Despite getting approval from the Governor, the State Fair and its board followed suit, canceling the annual event for the first time since World War II. Thankfully, a lot has changed in the last year with the introduction of vaccines and a better understanding of the virus. This has helped keep COVID cases down, allowing governments to reopen states and bring our economies back. It also means we can once again enjoy the fairs and festivals that preserve our heritage and bring communities together.

For our state’s farmers, this means we can once again celebrate a year’s worth of hard labor and an opportunity to reach new markets. These small agribusinesses rely on fairs and festivals to turn a profit or help their businesses grow. Without these events, our farmers had to be innovative to connect with existing and new customers. Those producers were able to survive the last year and, with the return of these events, can benefit from increased demand and awareness. With an emphasis on local foods, these fairs and festivals are and will continue to be economic drivers for many small communities. That is no different for the State Fair which returns in just a few weeks.

Fairs and festivals also serve as educational opportunities for our young people and as ambassadors to would-be travelers. Many FFA and 4-H students show off their agriculture projects and compete for top prizes. A lot of the dollars earned at these events will be put towards a college savings account. At the same time, those students not involved in agriculture can better understand where our food comes from and how local agriculture impacts their lives. For those non-residents of the Mountain State, these events are an opportunity to see the area and everything it has to offer. They can experience a true sense of Appalachia by pushing past stereotypes and really get to know the great people of the Mountain State.

Most importantly, these events bring our communities together. For many of us, the State Fair serves as a time to relax, enjoy entertainment, learn new ideas and just get to know each other again. It’s an opportunity to reconnect with our fellow citizens and explore new ideas about the world. If there is anything we need coming out of this pandemic, it’s an opportunity to strengthen bonds with our neighbors and friends. Let’s focus on what we have in common as we enjoy the different livestock, rabbits, baby ducks and chickens. Let’s bond over the fun fair rides and the great carnival food. Let’s gift someone a trinket to look back on the fond memories we form.

The State Fair of West Virginia will reopen on August 12 for 10 days. As we try to return to normalcy, it is important that we continue to carry on the traditions of the state. That includes attending the State Fair, as well as the other regional fairs. If you are a regular State Fair attendee, this year’s fair will serve as a reminder of what we have missed. If you have been absent from previous fairs, take time out of your busy schedules, put aside the distractions, pack up the family and head to Lewisburg. Traverse the livestock barns, take part in a honeybee or maple syrup demonstration and support a local farmer by visiting the WVDA Country Store. The Fair board and staff and WVDA employees have been working hard to make it a memorable event. You won’t be disappointed!

Kent Leonhardt, Commissioner of Agriculture

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**FOOD SAFETY CONCERNS**

We have seen, even through the pandemic, local food systems continue to be resilient. As national supply chains suffered bottlenecks, local producers continued to provide for their communities. Farmers are continuing to surprise us with their ingenuity, inventiveness and resourcefulness, as they navigate their way through the strange new world of social distancing, masks, hand-sanitizers and rubber gloves.

Demand for local and sustainable farm produce is exploding and, in many cases, replacing lost sales to grocery stores and other businesses. Online sales platforms have reported a 10-20x increase in online farm sales during the pandemic, and many predict that this momentum will continue as customers get accustomed to the ‘Amazon Effect.’ The includes online ordering from your local grower to be delivered to your home or neighborhood or ordering fresh fruits and vegetables or meal-kits from further away to be shipped directly to your home or office.

E-commerce (operating a farm business entirely online) or online shopping (online selling of products) provide consumers with greater shopping choices and convenience, as well as access to distinctive food products from ‘around the corner’ to ‘around the country.’ Online sales can bring huge opportunities for small and medium-sized farms, by providing convenience in ordering and delivery, to linking growers directly with new customers, allowing them to extend their sales beyond their limited geographic boundaries. E-commerce and online sales can increase the farm gate price by 20–30 percent because of fewer steps between the farm and consumers. Consumers may also consider online ordering to be more cost-effective (convenient, easily accessible), and more consumers, especially millennials, are considering online ordering to be a favorable way to get their food/meals.

E-commerce and online shopping for fresh produce (and also meat, poultry, seafood, cheese and prepared meals), has recently increased dramatically, and therefore presents unprecedented food safety risks and challenges. For example, some products may likely be left unchecked outside for a long time and in less than ideal temperatures, or orders may not require a signature upon delivery, or food safety information may be hard to find and maybe inaccurate/vague or packaging materials and labels may not be appropriate for longer delivery miles. As growers engage in direct-to-consumer sales models that involve longer delivery miles, it is important to understand and have strategies in place to address food safety risk factors. These risk factors include maintaining the safety of products up to the last mile of delivery travel time by maintaining correct temperature, storage, packaging, tamper resistance, traceability information and cross-contamination prevention.

Spoilage and food safety issues are primarily driven by breakdowns in the cold chain, and it only takes one mishap to affect the quality of food throughout the rest of the delivery lifecycle. To achieve optimal freshness and keep customers happy, the focus should be on keeping the items fresh and at optimum temperatures throughout the duration of transit. Some things to consider include what is the temperature in the delivery vehicle; if no one is home or at the office, will the package spoil outside in the heat? For perishables, it is imperative that spoilage rates, delays in shipping schedules and unattended delivery scenarios be considered in determining the amount of cold pack and protective stuffing that goes into the package. Likewise, ensuring that the packaging and labels are not compromised during transit is equally important to maintaining optimum temperature, but also to ensure tamper resistance, maintain traceability information and prevent cross-contamination.

In addition to food safety issues when transitioning to online sales, there are additional issues that must be considered that can make or break your business. What are the overall costs of adding or pivoting to an online sales model, and is your profit margin enough to absorb this cost, or will customers be willing to pay the additional costs? Have you worked out the ‘legal aspects’ of online orders with a designated delivery schedule? For example, one issue to consider is around the legal right to farm products when customers do not meet designated delivery schedules.

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**WHEN TRANSITIONING TO ONLINE SALES AND DELIVERY OF LOCAL FOODS**

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**Food Safety Concerns, cont. on page 8**
West Virginia women have played a critical part in the state’s agriculture industry since the first garden was planted by Colonial settlers. Even though they worked side by side with their husbands, women didn’t always get the credit they deserved. Fast forward to today and one in three West Virginia farms are owned or operated by a woman. Whether they’re tending to a herd of 150 cattle or growing produce to sell at a farmer’s market, women are at the forefront of the industry. This month, we celebrate West Virginia’s female farmers and honor those who are making an impact in agriculture.

“Women have continued to assume increasing leadership roles in agriculture,” says Commissioner of Agriculture Kent Leonhardt. “In West Virginia alone, 35 percent of our farmers are female. The future of agriculture is female, especially in the Mountain State.” Commissioner Leonhardt will host a reception at the State Fair of West Virginia honoring this year’s Women in Agriculture recipients. The event will take place August 15 at 11:30 a.m. in the tent next to the fair ticket office. The public is invited to attend.

HOPE ALLEN YANKEY
HARDY COUNTY

Nestled in the hills of Mathias is Wild ‘n’ Woolly Farm operated by Hope Yankey. It’s a sheep farm that specializes in dyeing wool. Hope has known she wanted to farm since she was four years old, watching her uncles and grandparents farm hogs and tobacco in North Carolina. Her path to farming was not immediate. She worked as a color chemist in the late 1970s and early ’80s. Now 40 years later, she is doing what she loves, dyeing wool and living a sustainable, natural, conservationist life. The farm consists of a small herd of Scottish Highland cattle, some horses, 60 sheep and two dogs. She practices “Darwinian farming,” which is understanding how to efficiently use our resources sustainably, as those resources are depleted. For her sheep, she selects breeds such as Coopworth that are prized for their long wool. She has narrowed the commercial focus to producing brilliant, white and dyed wools for crafters. During her 25 years in agriculture, Yankey says that she has noticed a major movement in acceptance of women as equals in managerial positions on the farm.

KATIE FITZSIMMONS
MARSHALL COUNTY

Katie Fitzsimmons’ agricultural roots run deep. Starting at an early age, she was given her first heifer. That love of agriculture developed into rearing other animals including chickens and pigs. Her early introductions in 4-H and FFA taught her organization, community service, work ethic and leadership skills. One of her biggest accomplishments was earning her American FFA Degree. She always wanted to follow in her dad’s footsteps and become a teacher but intern opportunities through the National Resources Conservation Service (NRCS) gave her insight into a different avenue of agriculture. After college she was offered a permanent position with NRCS and has been with them for the last 18 years. She continues to give back to the tri-state community by teaching others how to grow in a high tunnel, educating kids about where food comes from, providing information to local producers, helping promote women in agriculture and many other events. She works on her family farm, Hazel Dell, raising commercial beef. She has worked endlessly to promote and brand their products.

DIANNE MCCONNEL
PENDLETON COUNTY

Poultry is the biggest agriculture commodity in WV accounting for more than 50 percent of agriculture sales. Dianne McConnel, her husband David and son Davy run a cattle farm and a chicken breeder operation for Perdue. In 2018, Triple D Farm was named Grower of the Year with Perdue. Dianne has been involved in the farm equipment business, the poultry industry and farming since 1968. When asked about her roots in agriculture, Dianne says she was born and raised on farms and both of her parents were as well. “The most rewarding aspect of operating the poultry breeder houses is getting to stay home and work, doing your thing and just enjoying the farm in general,” says Dianne. She believes in the do-it-yourself attitude and keeps all the records/finances of the farm. She says she’s always felt respected and treated as an equal in the farming world. Dianne loves the ability to learn something new each day. When asked what advice she would give a young woman in agriculture, Dianne says, “Do the best you can. Do your own bookkeeping and show the world that you can do anything you want as a woman!”
**TOTALLY TOMATOES!**

What’s more terrific than a tomato? August is peak season for fresh-from-the-garden tomatoes. Whether you’re growing the cherry variety or a West Virginia 63, tomatoes are an excellent addition to your summer menu and filled with lots of good things like Vitamin C, potassium and fiber. According to the USDA, the average American eats 22 to 24 lbs. of tomatoes a year! Just a reminder, tomatoes keep longer if you store them with their stem down. If you have a recipe you’d like to share with the Market Bulletin, send them to marketbulletin@wvda.us.

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**Fried Green Tomatoes**

- 4 large green tomatoes
- 2 eggs
- 1/2 cup milk
- 1 cup all-purpose flour
- 1/2 cup cornmeal
- 1/2 cup bread crumbs
- 2 teaspoons coarse kosher salt
- 1/4 teaspoon ground black pepper
- 1 quart vegetable oil for frying

**Step 1**
Slice tomatoes 1/2 inch thick. Discard the ends.

**Step 2**
Whisk eggs and milk together in a medium-size bowl. Scoop flour onto a plate. Mix cornmeal, bread crumbs and salt and pepper on another plate. Dip tomatoes into flour to coat. Then dip the tomatoes into milk and egg mixture. Dredge in bread crumbs to completely coat.

**Step 3**
In a large skillet, pour vegetable oil (enough so that there is 1/2 inch of oil in the pan) and heat over a medium heat. Place tomatoes into the frying pan in batches of 4 or 5, depending on the size of your skillet. Do not crowd the tomatoes, they should not touch each other. When the tomatoes are browned, flip and fry them on the other side. Drain them on paper towels.

**Gazpacho**

- 4 large fresh tomatoes, peeled and diced
- 1/2 cucumber, peeled and finely diced
- 1/2 cup finely diced red bell pepper
- 1/4 cup minced green onion
- 1 large jalapeno pepper, seeded and minced
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1 pinch dried oregano
- 1 pinch cayenne pepper, or to taste
- Freshly ground black pepper to taste
- 1 pint cherry tomatoes
- 1/4 cup extra-virgin olive oil
- 1 lime, juiced
- 1 tablespoon balsamic vinegar
- 1 teaspoon Worcestershire sauce
- Salt and ground black pepper to taste
- 2 tablespoons thinly sliced fresh basil

**Step 1**
Combine diced tomatoes, cucumber, bell pepper, green onion, jalapeno, and garlic in a large bowl. Stir in salt, cumin, oregano, cayenne pepper, and black pepper.

**Step 2**
Place cherry tomatoes, olive oil, lime juice, balsamic vinegar and Worcestershire sauce in a blender. Cover and puree until smooth. Pour pureed mixture through a strainer into the tomato-cucumber mixture; stir to combine.

**Step 3**
Place 1/3 of the tomato mixture into the blender. Cover, turn blender on and puree until smooth. Return pureed mixture to the remaining tomato-cucumber mixture; stir to combine. Cover and chill in refrigerator for 2 hours.

**Step 4**
Season cold soup with salt and black pepper to taste. Ladle into bowls and top with basil.

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### Rabbit Hemorrhagic Disease Virus (RHDV)

Several states have been experiencing outbreaks of Rabbit Hemorrhagic Disease Virus (RHDV) recently. RHDV is a highly contagious and fatal virus that affects domesticated and wild rabbits. There are two main types of RHDV: RHDV 1 and RHDV 2. In September 2018, the first detection of RHDV 2 was detected in domesticated rabbits in the United States. In April 2020, the first detection of RHDV 2 in wild rabbits was confirmed. Signs and symptoms include dullness, decreased appetite, conjunctival congestion, neurological signs, incoordination and paddling. Excessive tearing, nose bleeds and ocular hemorrhages may also be seen. Both young and old rabbits are affected. Rabbits develop a fever and die suddenly within 12 to 36 hours. Difficulty breathing and blood-tinged, frothy nasal discharge may be seen terminally. If a rabbit survives, the virus can be shed in the urine and feces up to four weeks post-infection. Contaminated food, bedding, fur and water can spread RHDV. The virus does not pose a risk to other animals or humans. RHDV is a state and federally reportable disease. Rabbit owners should contact their veterinarian with any concerns. Veterinarians should report any suspected cases of RHDV to their state veterinarian and/or USDA APHIS Area Veterinarian in Charge. Please visit https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/so-epidemiology-animalhealth-cea-r/ for more information. To contact the WVDA Division of Animal Health, please call (304) 558-2214.

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### What’s Cookin’ August 2021

**Tomato Pie**

- 1 (9 inch) deep dish pie crust
- 4 large tomatoes, peeled and sliced
- 1/2 cup chopped fresh basil
- 3 green onions, thinly sliced
- 1/2 pound bacon - cooked, drained and chopped
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1/2 teaspoon crushed red pepper
- 2 cups shredded Cheddar cheese
- 1/4 cup mayonnaise

**Step 1**
Preheat oven to 375 degrees.

**Step 2**
In alternating layers, fill pastry shell with tomatoes, basil, scallions, bacon, garlic powder, oregano, and red pepper. In a small bowl, mix cheese with mayonnaise. Spread mixture over top of pie. Cover loosely with aluminum foil.

**Step 3**
Bake in preheated oven for 30 minutes. Remove foil from top of pie and bake an additional 30 minutes. Serve warm or cold.

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**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.
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  
   - Geese Ridge Farm  
   - Kitchen’s Orchard & Kitchens Farm Market LLC  
   - Mountaineer Brand LLC  
   - Raw Natural  
   - Romero Ranch  
   - Sister Sue’s  
   - Sulphur Springs Stables - Orsini Farms LLC dba Warbirds Cattle & Market LLC  

BRAXTON - Mary’s K9 Bakery LLC  
   - Oh Edith/Little Fork Farm  
   - Rose Petal Soaps  
   - Givens’ Biscn dba Mountain State Farm  

BROOKE - Bethany College Apiary  
   - Eric Freeland Farm  
   - Family Roots Farm  
   - Pike Vee 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  

DOODRIDGE - Sweet Wind Farm  
   - Ryan Farms  

FAYETTE - Appalachian Botanical Co LLC  
   - Deep Mountain Farm  
   - Five Springs Farm  
   - Five Springs Farm Guathouse  
   - Wild Mountain Soap Company  
   - Butcher’s Apiary  
   - Greenbrier Dairy LLC dba Mountain State Farm  

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  

HAMPShIRE - Kismet Acres Farm  
   - Powder Keg Farms  
   - Quicken Farm  
   - Brushe Ridge Farm  
   - LDF Farm  

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

HARRISON - Native Holistics  
   - Sourwood Farms  
   - Honey Glen LLC  
   - Rinfield 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  

JEFFERSON - Shaligo Farm  
   - Appalachian Greens  

KANAWHA - Angelos Food Products LLC  
   - Country Road House and Berries  
   - Hamilton Farms, LLC  
   - Happy Hess Farm  
   - Hernshaw Farms LLC  
   - Jordan Ridge Farm  
   - Lurry’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-Vindaban Inc.  
   - Gogi 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  
   - Moran Farms  

MERCER - Hillibilly Farms  

MINERAL - Green Family Farm  
   - Indian Water Maple Company  

MONONGAlIA - Neighborhood Kombuchery  
   - The Kitchen  
   - WVU  
   - Boone’s Bees and Trees  

MONROE - Bee Green  
   - Spangler’s Family Farm  

MORgAN - Glasscock’s Produce  
   - Mack’s Greenhouse and Farm  

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

OHIO - Beeholding Acres/Robh Apiaries  
   - Fowler Farm  
   - Grow Ohio Valley  
   - Moss Farms Farm  
   - Rock Valley Farm  
   - The Blended Homestead  
   - Windsor Farm  
   - Zeb’s Borky Bites  

PENDLETON - Brandy Mountain Tree Farm LLC  
   - Blackthorn Estates Nursery  
   - Cool Hollow Maple Farm  
   - M & S Maple Farm  
   - Rocky Knob Christmas Tree Farm  
   - Wildour Farm  
   - Dean’s Gap Farm, LLC  

POCAHONTAS - Bristhode Acres, LLC  
   - Country Farm Bees  
   - Frostmore Farm  
   - Willong Farms  

PRESTon - Andor Peppers  
   - Me & My Bees LLC  
   - Maryland Line Farm  
   - Mountaingdale Apiaries  
   - Possum Tail Farm  
   - Kiffle Farms LLC  
   - Ranger Farms  
   - Taylor Grow LLC  
   - The Vegetable Garden  
   - Valley Farm Inc.  
   - Vested Heirs Farm  

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

RALEIGH - Appalachian Kettle Corn  
   - Bailey Bees  
   - Daniel Vineyards LLC  
   - Shrewsbury Farm  
   - The Farm on Paint Creek/  
   - Sweet Sweeney’sburg Honey  

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

RITCHIE - Turtle Run Farm  
   - Five Star Beef  

ROANE - Christian Farm  
   - Grandma’s Rockin’ Recipes  
   - Missy’s Produce  

SUMMERS - Snowy Mountain Farm  
   - Sprouting Farms  

TAYLOR - A Plus Meat Processing  
   - Triple J Farms  

TUCKER - Mountain State Honey Co. LLC  
   - R & R 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  
   - Homemade Soaps and More  
   - Shifter’s Apiaries  

WEBSTER - Custard Stand Food Products  
   - Copperhead Row Hamp Farms WV, LLC  
   - Spellman Mountain Farm Products, Inc.  
   - Williams River Farm  

WETZEL - Thistleedew Farm Inc.  
   - Wetzel County Farmers Market  

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

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

WYOMING - Appalachian Tradition  
   - Tabibbi’s BBQ  
   - Halsey Farm  

JOIN OUR LIST!  
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https://agriculture.wv.gov/ag-business/west-virginia-grown/
# West Virginia Feeder Cattle & Calf Sales 2021 Fall Schedule

**Sponsored by:** West Virginia Livestock Auction Markets | West Virginia Cattleman’s Association | West Virginia Department of Agriculture

## Special Graded Feeder Sales

### Farm Fresh Cattle

**Type of Sale Key**

- **B** – Board
- **BB** – Board & Barn
- **C** – Feeder Calves
- **CC** – Club Calves
- **QA** – Quality Assurance
- **S** – Statewide Board Sales
- **ST** – Steers Only
- **T** – Tel-O-Auction Available

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### Special Graded Feeder Sales

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<th>Type of Sale</th>
<th>Location</th>
<th>Day</th>
<th>Date</th>
<th>Time</th>
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<td>SAT</td>
<td>Aug. 14</td>
<td>11:00 AM</td>
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<tr>
<td>C</td>
<td>Jackson County Regional</td>
<td>SAT</td>
<td>Aug. 28</td>
<td>11:00 AM</td>
<td>373-1269</td>
</tr>
<tr>
<td>FG</td>
<td>Weston Livestock</td>
<td>SAT</td>
<td>Aug. 28</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>FG</td>
<td>Weston Livestock</td>
<td>SAT</td>
<td>SEPT. 4</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>C</td>
<td>Jackson County Regional</td>
<td>SAT</td>
<td>SEPT. 11</td>
<td>11:00 AM</td>
<td>373-1269</td>
</tr>
<tr>
<td>FG</td>
<td>Weston Livestock</td>
<td>SAT</td>
<td>SEPT. 11</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>BB</td>
<td>Buckhannon</td>
<td>TUE</td>
<td>SEPT. 14</td>
<td>9:00 AM</td>
<td>472-5300</td>
</tr>
<tr>
<td>G-T</td>
<td>Weston Livestock</td>
<td>THUR</td>
<td>SEPT. 16</td>
<td>9:00 AM</td>
<td>269-5096</td>
</tr>
</tbody>
</table>

**Additional sale dates and locations will be updated on the WVDA website and in future The Market Bulletins as information becomes available.**

For more information, contact:

Jonathan Hall  
West Virginia Department of Agriculture  
1900 Kanawha Blvd. E.  
Charleston, WV 25305  
304-541-5460

Kevin S. Shaffer, Ph.D.  
WVU Extension Service  
2084 Agricultural Sciences Building  
PO Box 6108  
Morgantown, WV 26505-6108  
304-293-2869

Additional sale dates and locations will be updated on the WVDA website and in future The Market Bulletins as information becomes available.
Clostridium species may be found in soil or in water, and these bacteria are known to cause diseases in animals, such as abortions in cattle and sheep. The presence of these bacteria in the soil or water can be determined through testing. All bee colonies must be registered with the state department of agriculture, and beekeepers should follow the guidelines provided by the state to ensure the health and safety of their bees. There are no restrictions on the types or numbers of livestock that can be sold, but it is recommended to follow the guidelines set by the state and the USDA to ensure the health and safety of the animals. All bee colonies must be registered with the state department of agriculture, and beekeepers should follow the guidelines provided by the state to ensure the health and safety of their bees. All bee colonies must be registered with the state department of agriculture, and beekeepers should follow the guidelines provided by the state to ensure the health and safety of their bees.
CLASSIFIED ANNOUNCEMENTS CONTINUED


Wooden rabbit hutches, wire/cage w/re- moveable pan on wheels, $150; inside wood rab- bit hutches, $40, can text or email pictures. Cathy Hudson, 178 Beech Fork Circle, Lavalellet, 25535; 544-4715.

Irrigation system: 20 joints of 3’ pip, 30’ long, 3’ gas pump, all pipes alum., $690. James Keaton, 20 Cowhide Branch Rd., West Hamlin, 25571; 824-5328.

Rabbits, mini Lop babies, cream & broken cream/brown fur, $20/ea. Cecile Lindley, 279 Ruskin Dr., Beckley, 29001; 731-5272.

Irrigation system: 20 joints, 3’, 30’ long; 12 joints, 2’, 30’ long; 3’ pump, good cond., $960. James Keaton, 20 Cowhide Branch Rd., West Hamlin, 25571; 824-5328.


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

Hay 1st & 2nd cut 4’x5’ round bales, sliced net wrapped, dry & high moisture, $40-$50/bale, depending on type. Bill McCormick, 517 Tall Hickory Lane, Ronco, 29370; 646-7760.

Acreage: Putnam Co.: 8 A.; in Emerald Fields Grandview Ridge, 293’ rd. footage, all underground util., $65,000; 98 A. 60% woods, 20% fields/wy year round, 50% fenced, $1,250/A., partial financing avail. Bill Morton, 104 Marie Dr., Eleanor, 25070; 543-6575.

Trailer,.95 Kiefer Built Alum stock, 12’ long 5’9” wide, 6’10 high, excel. cond., $5,000. Patrick Redick, 530 Oakmount Dr., Calvin, 26660; 651-7551; 742-5719.


Hay lg. sq. bales, quality mixed grasses, easy access. $4/bale/out of field; $6/bale/out of barn. Larry Parsons, 76 Maple Drive, Evans, 25241; 372-4575.

Acreage: Braxton Co.: 84 A., on Potelicum Run Rd., Sutton, 1½ miles off Hwy. 19, mostly woods, 3 A. nice lot, water well, elec., stone cel- el, $115,000, pictures avail. Zenon Pawlowski, 270 McGree Dr., Sutton, 26681; 765-1771.

Hay 2nd cut 4x4 round bales, mixed grass & clover, $35/loaded from the field, ready late August/early Sept. Georgette Jones, 2377 Seven Island Rd., Parson, 621-3515.

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Aust. Cattle Dog 15%–mo. female, spayed, $175, will meet 1/2 way. Abby Ramey, 840 Little Harts Rd., Harts, 25524; 785-2225.

Freestone Peaches, $20-$25/bu.: Apples: Gala, Cortland, Macintosh, Rambo, Wolf River, $10-$12/bu., bring container, call for appoint- ment & picking times, Paula Ruggles, 131 Rugg- ges Orchard Rd., Levels, 25431; 492-5751.

Hay 21’ 4 round bales, quality mix w/roots of clover, $30/bale. Dave Stephenson, 134 Dog- wood Lane, Keslers Cross Lanes, 26675; 619- 8020.

Miscellaneous Wants

Rabbits, Lisa Sheets, Rt. 1, Box 2, Dan- more, 24934; 456-4071.


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PRESTON CO. TRACTOR & MACHINERY SHOW August 14; 8 a.m.-5 p.m., Craig Civic Center
Kingwood WV
698-4039.

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Food Safety Concerns, cont. from page 2

Yet another consideration is how will customers find you online? The WVU Extension Service recently launched an exciting new project called the West Virginia Local Foods Finder Map. This map was designed as an one-stop place to help producers, processors and other small agrribusinesses communicate real-time information to their consumers, so they are aware of products available for sale. This helps the producers to stay in business and help families access local and regional farm products right in their local community. The map is located at https://extension.wvu.edu/agriculture/sustainable-agriculture/ wv-local-foods-map-directory.

Contact Dee Singh-Knights at 304-293-7606 or dosingham-knights@mail.wvu.edu if you have any questions, or to register for a Food Safety Course, or to learn more about this and other

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Over at the barns, our WVDA Animal Health staff plays a major role at the fair. They’ll be on hand throughout the 10 days to inspect animals that enter the fairgrounds to make sure there are no signs of animal health problems. They also ensure all testing requirements have been met and proper movement documents are in place. If you have animal health questions, you can call the WVDA Animal Health Division at 304-558-2214.

WVDA staff will also have an informational booth near the dairy birthing center to discuss West Virginia dairy programs. Staff will host dairy trivia with prizes, daily.

The WVDA’s Poultry Building is another great place to visit. Inside you’ll find all sorts of feathered friends from turkeys to ducklings and hands-on activities for the kids. The Poultry Building hours are 10:00 a.m. - 8:00 p.m.

We hope you’ll visit us during the state fair. We can’t wait to show you all the great things that are happening in West Virginia agriculture.