Elizabeth and Frank Dix love a good glass of wine, but they never would have imagined one day they’d own their own winery. The Summersville residents were happy with their careers. Frank worked as a lineman for the power company and Elizabeth was employed by a behavior health agency as an executive assistant and accounts clerk. That all changed just a few years ago when they purchased Kirkwood Winery and Isaiah Morgan Distillery.

“Actually, it wasn’t the winery we were after,” explains Frank. “We have a residential rental business. The owners of Kirkwood were selling the business, and I knew they had some rentals on the other side of the winery. I stopped one day and asked if the owners would be interested in selling me the mobile home park and the farmhouse. But they wanted to sell everything or nothing. They asked me if I wanted to buy a winery. My first response was, “Not really.” But that’s how it came about. We looked at everything and decided, “Hey, let’s change our life, do something different.” So, we both quit our jobs, and we bought a vineyard.”

Kirkwood was already an established winery when the couple purchased the operation in 2017. Rodney Facemire and his sons planted the first vines on the property in 1984. And ironically, it was Facemire who introduced winemaking to Frank’s family.

“My mom used to make some wine,” says Frank. “She was actually friends with Facemire, and he had taught her how to make wine. She passed it on to me, but it was only in small quantities for personal use. The scale we’re on now is very much different to my background.”

After purchasing the winery, Elizabeth says it was a learn as you go process. “I actually worked the first year alone. Frank continued working at the power company. But the winery got bigger than just me. We both have different specialties, and I needed help. I do the book work and licensing. Frank is more the leg guy. He is boots on the ground, constantly out there,” says Elizabeth.

The couple inherited three employees with the business who were critical to running the operation in those first days. Frank says he and Elizabeth had to learn the business from the ground up, everything from distribution to tending the vines.

“But we put our heads down and said, “We’re going to do this,” and we did,“ laughs Frank.

The winery currently has six acres of vines and three different kinds of grapes: Catawba, Concord and Niagara, which all grow well in West Virginia. If they need other grapes, they’ll source them from the region. They produce a Cabernet Sauvignon, an American Concord and Merlot. But Kirkwood Winery is best known for its fruit-based wines.

“Some wineries will make grape wines and flavor them with berry flavors. We don’t do that,” says Frank. “Everything is exactly what it says it is. If it’s blackberry wine, it’s blackberry wine. It’s not grape-based. That’s what we’re known for, our sweet wines. We have 28 different varieties right now, everything from red raspberry to wild elderberry, golden peach to moonlight pear. We do have some unique wines. We have strawberry rhubarb and dandelion. We have ginseng wine, ramp wine. We try and make some unique wines that people haven’t seen before.”

Kirkwood also boasts the Isaiah Morgan Distillery. “We make moonshine, rye whiskey,” explains Frank. “We don’t flavor our moonshines like a lot of other places do. We make straight corn whiskey moonshine. We also have a grappa we make from our own grapes. It’s kind of like a brandy. We do a bourbon. It is the oldest bourbon in the state. But we are small. We do small batches and release a barrel of bourbon every now and then. But when we do, we have people waiting around. They’re ready for the release.”

On top of the winery and distillery, Kirkwood also has a country stocked with West Virginia-made products.

“We are open seven days a week, 9 a.m. to 5 p.m. You can come in and try all our wines. You can take a tour. We show folks where we make our wine, how we make it. They can take a tour of the distillery. People can get a glass of wine, sit on our front porch and enjoy the beautiful scenery,” says Elizabeth. And to add to all that, the Dixes have started a new venture.

“We recently started a wedding venue,” says Elizabeth. “We have a brand, new pavilion that we built in the vineyard. We also host wedding receptions, meetings, baby showers. We’ve tried to increase what we have to offer so folks have a different experience when they come here.”

The big event of the year for the vineyard is the annual Grape Stomp Wine Festival being held this year on September 17-18. Elizabeth says it’s a can’t miss.

“We’ll have bands there, food vendors, craft vendors. We’ll have the grape pit open so folks can get in and stop around. This is the 30th year for the festival!”

If you can’t make it to the festival, you can purchase Kirkwood wines across the state. “We’ve actually had state-wide distribution for many years,” explains Elizabeth. “Kirkwood wine is very popular, so we’re in a lot of stores – convenience stores, Walmart, Krogers, mom and pop shops. We’ve even gotten into a few restaurants,” says Elizabeth.

Kirkwood is also a member of the WVDA West Virginia Grown program. “West Virginia Grown has increased our word of mouth,” says Elizabeth. “You put that West Virginia Grown sticker on your product, folks pull that bottle off the shelf and they know it’s made right here in West Virginia. People know it makes a great gift. It’s a local product and people like to support local businesses. They like to support home grown. It makes a huge difference.”

As for the future, the couple say they plan to continue making wine and spirits that people love. “We’re all about West Virginia,” says Frank. “That’s who we are.”

For more information on Kirkwood Winery and Isaiah Morgan Distillery, you can visit their website at Kirkwood-wine.com.
For West Virginia, the ‘Sensible’ Vote is NO on the STEP Act

The Mountain State is home to more than 23,000 farms that generate over $750 million worth of crops and livestock annually. At just over 95 percent, our state leads the country in the percentage of family-owned farms. The Sensible Taxation and Equity Promotion (STEP) Act currently being considered by Congress puts at risk these family farmers who are the backbone of West Virginia agriculture. There is nothing “sensible” about the STEP Act. It would do nothing short of bankrupt middle-income farming families and small businesses who are already reeling from the effects of COVID-19.

The STEP Act cuts at the heart of family farming by axing a decades-old tax principle called “step up in basis.” Under current law, the IRS “steps up” the cost of inherited land and business assets, farming equipment and machinery to account for inflation and the natural appreciation in value that occurs between when parents take ownership of the family business to when they die and pass it on to their children. Stepped-up basis ensures the new owners won’t have to pay taxes that could force them to cut back operations, lay off employees, or sell the farm altogether.

In a misguided effort to close a supposed tax “loophole,” the STEP Act equates the value of a farm or business with the personal value of the family that owns it. When parents pass away, the IRS would treat the ensuing transfer of ownership as a sale and charge their children a steep new tax. The IRS would view it as if the children had owned the business from the beginning and sold it, and then make them pay taxes on their capital gains. Of course, we all know this is a blatant misread of what’s really going on. On top of that, the numbers clearly show the STEP Act would force the overwhelming majority of West Virginians to sell their farms.

For example, if Dave and Becky worked on their family’s farm in Marshall County but lost their dad suddenly, they would become the new owners overnight. Their dad, Dave Sr., might have purchased the farm for $65,000 in 1980, but had grown the operation over the next four decades by bringing on workers and expanding his acreage. In what should be good news for the kids, the farm’s new value is $1.8 million. Unfortunately, under the STEP Act, what this would mean is that Dave and Becky now owe the IRS over $300,000 in taxes.

Under the Act, Dave and Becky would have 15 years to make the payment, but a local bank would be forced to classify Dave and Becky’s new obligation as a lien, likely drying up any lines of credit and nixing the chances of getting help with a loan. In almost all scenarios, Dave and Becky would be forced to forfeit what their dad had dedicated 40 years of his life building for them.

West Virginia needs a strong voice for its middle class and farming families, and we need a stronger voice against dangerous new proposals that attempt to generate revenue on the backs of American farmers. The current rules keep family farming in America’s DNA and helps the majority of West Virginia producers continue to put food on the table. We need our representatives in Congress, especially swing vote Senator Joe Manchin, to vote “No” on the STEP Act. The STEP Act would not only crush the middle-income families that the Biden administration has pledged not to target with new taxes, but it would have a disproportionately catastrophic impact on West Virginians and the state’s economy. Congress must reject the STEP Act.

Kent Leonhardt, Commissioner of Agriculture

AGRITOURISM AND FOOD SAFETY IN A PANDEMIC YEAR

The onset of Fall and fluctuations in COVID-19 cases suggest that visitors will be looking for opportunities and venues to safely enjoy time outdoors. As more visitors consider taking more ‘staycations’ and ‘safe-cations’ in their local communities, opportunities abound for u-pick operations, farm361
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Kent Leonhardt, Commissioner of Agriculture
Boxwood, Buxus spp., is one of the most common and recognizable landscaping plants in the United States. A new pest of concern is Box Tree Moth, Cydalima perspectalis. This moth is native to eastern Asia and was introduced into Germany in 2006. Native boxwood populations sped the moth’s movement throughout the rest of Europe. The pest has since been found in Toronto, Canada in late 2018.

During April and early May, a small number of potted boxwoods were indirectly shipped to West Virginia from the infested area of Canada. The South Carolina nursery that shipped these plants received the questionable material from a nursery in Ontario. In response, the WVDA is working with the USDA to take measures to prevent the establishment of Box Tree Moth in West Virginia. All of the imported plants have been located and no target insects were found upon inspection. Inspection and monitoring activities will continue throughout the next few months.

Further information about Box Tree Moth can be found at: https://extension.psu.edu/box-tree-moth. You can also contact the WVDA, Plant Industries Division for more information by email at nursery@wvda.us or call (304) 558-2212.

Congratulations to the 2020 inductees to the WV Agriculture and Forestry Hall of Fame. The class of 2020 and 2021 were inducted during a ceremony at Jackson’s Mill on July 24. Pictured: Joe Gumm, Phillip Osborne, Patricia Gruber, Terry Jones and Elaine Bowen. Not pictured: Don Michael, Mary Beth Adams, Andrew Hopkins (d), William Ritter (d) and Jules Viquesny (d).

Congratulations to the newest members of the WV Agriculture and Forestry Hall of Fame. The class of 2021 was inducted alongside the class of 2020 at a banquet in their behalf at Jackson’s Mill on July 24. Pictured are Stacy Gartin, Jeffrey Orndoff and Mark Double. Not pictured: Jean Smith, Larry Barger, Harward Harry Huff (d) and Barry Cook (d).

Congratulations to the 2021 West Virginia Women in Agriculture. These outstanding women were honored on August 15 during a reception at the State Fair of West Virginia. Pictured are WVDA Commissioner Kent Leonhardt, Hope Allen Yankey, Debbie Friend and Dianne McConnell. Not pictured: Katie Fitzsimmons.
A Zest for Zucchini

If you’re up to your ears in zucchini from your garden or if you just have a craving for some, we’ve got a few recipes for you to try. Whether you’re looking for something light and fresh or a sweet treat, zucchini is the star of these recipes. The word zucchini comes from the Italian word for squash.

### Zucchini Slippers

- 6 zucchini, ends trimmed
- 4 ounces cottage cheese, drained
- 4 ounces shredded Colby cheese
- 1 small red bell pepper, seeded and chopped
- 1 large egg
- 2 tablespoons chopped fresh parsley
- 1 pinch salt
- 1 pinch cayenne pepper
- 6 sprigs fresh parsley

**Step 1**
Place zucchini into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, about 10 minutes. Remove zucchini from water and cut in half lengthwise; cool slightly.

**Step 2**
Preheat oven to 350 degrees F. Grease a baking sheet.

**Step 3**
Scoop the flesh from each zucchini half, leaving a narrow margin of flesh on the skin to form a shell. Invert each shell (or “slipper”) onto a paper towel to drain, reserving scooped flesh.

**Step 4**
Chop scooped zucchini flesh and mix with cottage cheese, Colby cheese, red bell pepper, egg, 2 tablespoons chopped parsley, salt, and cayenne pepper together in a bowl until filling is evenly mixed. Spoon filling into the “slippers.” Arrange “slippers” on the prepared baking sheet.

**Step 5**
Bake in the preheated oven until filling is bubbling, about 15 minutes. Turn oven’s broiler on and broil until cheese is browned if desired, 1 to 2 minutes. Garnish with parsley sprigs.

### Chocolate Zucchini Bread

- 2 1/2 cups all-purpose flour
- 4 tablespoons cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking powder
- 1 1/3 cups white sugar
- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 3 eggs
- 1 (12 ounce) package semisweet chocolate chips
- 2 cups grated unpeeled zucchini
- 1 cup chopped walnuts (Optional)

**Step 1**
Preheat the oven to 350 degrees F. Grease and flour two loaf pans.

**Step 2**
Combine flour, cocoa, salt, baking soda, cinnamon, and baking powder in a medium bowl and mix together. Set aside.

**Step 3**
Cream sugar, butter, oil, and vanilla extract together in a large bowl with an electric mixer until smooth. Add eggs, one at a time, until mixed. Mix the dry ingredients slowly into the sugar mixture on medium speed until incorporated. Gently add chocolate chips, zucchini, and walnuts with a spoon. Pour batter equally into the prepared loaf pans.

**Step 4**
Bake in the preheated oven until a toothpick inserted into each loaf comes out clean, 40 to 50 minutes. Don’t overcook.

### Marinated Zucchini

- 1 pound zucchini
- 1/2 cup vegetable oil
- 3 tablespoons white vinegar
- 2 tablespoons honey
- 1 tablespoon chopped fresh parsley
- 1 small red bell pepper
- 3 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

**Step 1**
Slice zucchini with a vegetable peeler and place in a bowl.

**Step 2**
Mix oil, vinegar, honey, parsley, dill, basil, garlic, salt, and pepper together in another bowl.

**Step 3**
Cover zucchini with marinade and refrigerate for at least 2 hours. Serve cold.

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**African Swine Fever (ASF)**

African Swine Fever (ASF) was recently detected in the Dominican Republic which marks the first detection of the virus in the Western Hemisphere since 1980 when eradicated from Haiti. ASF is found in countries around the world and has been circulating in Asia and Europe since 2018. African Swine Fever is a highly contagious and deadly swine disease that affects both farm-raised pigs and feral swine. The virus does not infect people but passes readily from pig-to-pig decimating pork production. Signs include the following: high fever; decreased appetite and weakness; red, blotchy skin or skin lesions; diarrhea and vomiting; and coughing and difficulty breathing. On-farm biosecurity is crucial to preventing any animal disease from developing and spreading. All pig owners and anyone involved with pig operations should know and follow strict biosecurity practices to help protect U.S. pigs from ASF. Immediately report animals with any of these signs to state and federal animal health officials. Please call 304-558-2214 to report to the State Veterinarian. For more information, visit https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/animal-disease-information/swine-disease-information/african-swine-fever/seminar.
West Virginia Grown

Rooted in the Mountain State

BARBOUR
- Sickle Farm
- Emerald Farms LLC
- Layne’s Farm
- Kindred Hollow Farms
- Cellar House Harvest
- Mountain Meadows Farm

BERKELEY
- Appalachian Orchard Company
- Cox Family Winery
- Gieser 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 & Farm
- Taylor’s Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower

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

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

CABELL
- Appalachian Apiiculture
- 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 Guesthouse
- Wild Mountain Soap Company
- Butcher’s Apiary
- Greenbrier Dairy LLC dba Lovely Creations
- Almost Heaven Specialties dba Up the Creek

GREENBRIER
- Airbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables
- Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC
- Sunset Berry Farms & Produce LLC
- Kismet Acres Farm

HAMPDEN
- Powder Keg Farms
- Quickien Farm
- Brushy Ridge Farm
- LDR Farm

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

HARRISON
- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary

JACKSON
- A J’S Goats ‘N Soaps
- Sassy Gals Gourmet Treats
- Cave Mountain Soap Company LLC
- Out of This World Salsa
- Overhol Homestead, LLC
- Boggass Farm
- Dean’s Apiary
- Maddox Hollow Treasures LP
- One Blessed Farm LLC
- Layne Farmstead

JEFFERSON
- Shalgo farm
- Appalachian Greens

KANAWHA
- Angelos Food Products LLC
- Country Road House and Berries
- Hamilton Farms LLC
- Happy Hens Farm
- Hemshaw 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

LINDSAY
- 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
- Rindy’s Peppers in Sauce

MARSHALL
- Eco-Vrindaban Inc.
- Gopi Meadows
- Hazel Dell Farm
- NJ’s Kettle Corn
- Struggling Acres Farm
- Providence De Fleur

MASON
- Black Oak Holler Farm LLC
- Hope’s Harvest Farm LLC
- Moran Farms

MERCER
- Hillbilly Farms

MINERAL
- Green Family Farm
- Indian Water Maple Company

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

MONTGOMERY
- Bee Green
- Spongler’s Family Farm

MORGAN
- Glasscock’s Produce
- Mock’s Greenhouse and 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
- Maus Farms Winery
- Rock Valley Farm
- The Blanded Homestead
- Windswept Farm
- Zeb’s Borky Bites

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

POCAHONTAS
- Brightside Acres, LLC
- Brush Country Bees
- Frostmore Farm
- Willong Farms

PRESTON
- Andor Peppers
- Me & My Bees LLC
- Maryland Line Farm
- Mountaandale Apiaries
- Possum Tail Farm
- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Touch of Greens Farms
- Valley Farm Inc.
- Vested Heirs Farm

PUTNAM
- Grill’s Farm
- Grill’s Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles
- WV Ridgerunner Honey LLC

RALEIGH
- Appalachian Kettle Corn
- Bailey Bees
- Daniel Vineyards LLC
- Shrewsbury Farm
- The Farm on Paint Creek/ Sweet Sweeneybug Honey
- Timbukse Farms

RANDOLPH
- Poe Run Craft & Provisions Inc.
- The Bryer 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
- Chayenne Farm
- Sprouting Farms

TAYLOR
- A Plus Meat Processing
- Triple L Farms

TUCKER
- Mountain State Honey Co. LLC
- R & A Honey Bees LLC
- Seven Islands Farm LLC

TYLER
- Cedar Run Farm
- Creekside Farms
- Uncle Bunk’s

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

WAYNE
- Elmcrest Farm
- LC Smith Mill dba Lovely Creations
- Handmade Soaps and More
- Stiltner’s Apiaries

WEBSTER
- Custard Stand Food Products
- Cooperative Row Hemp Farms WV, LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

WETZEL
- Timberland Farm LLC
- Wetzal County Farmers Market

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

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

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

JOIN OUR LIST!
304-558-2210
wvgrown@wvda.us
https://agriculture.wv.gov/ag-business/west-virginia-grown/
# West Virginia Feeder Cattle & Calf Sales

**Updated 2021 Fall Schedule**

** Sponsored by:** West Virginia Livestock Auction Markets | West Virginia Cattlemen’s Association

West Virginia Department of Agriculture

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**Type of Sale** | **Location** | **Day** | **Date** | **Time** | **Phone**
--- | --- | --- | --- | --- | ---
FG | Weston Livestock | SAT | SEPT. 4 | 10:00 AM | 269-5096
C | Jackson County Regional | SAT | SEPT. 4 | 11:00 AM | 373-1269
FG | Weston Livestock | SAT | SEPT. 11 | 10:00 AM | 269-5096
BB | Buckhannon | TUE | SEPT. 14 | 9:00 AM | 472-5300
G-T | Weston Livestock | THUR | SEPT. 16 | 9:00 AM | 269-5096
Special | Pocahontas Producers | FRI | SEPT. 17 | 7:00 PM | 799-4852
Y-C | South Branch Valley | SAT | SEPT. 18 | 10:00 AM | 538-6050
FG | Weston Livestock | SAT | SEPT. 18 | 10:00 AM | 269-5096
Y-C-T | Pocahontas Producers | SAT | SEPT. 18 | 2:00 PM | 799-4852
BB | Buckhannon | TUE | SEPT. 21 | 9:00 AM | 472-5300
G-T | Weston Livestock | THUR | SEPT. 23 | 9:00 AM | 269-5096
C | Jackson County Regional | SAT | SEPT. 25 | 11:00 AM | 373-1269
FG | Weston Livestock | SAT | SEPT. 25 | 10:00 AM | 269-5096
QA | Buckhannon | FRI | OCT. 1 | 1:00 PM | 472-5300
Special | Pocahontas Producers | FRI | OCT. 1 | 7:00 PM | 799-4852
Graded | Ritchie County Co-op | FRI | OCT. 1 | 9:00 AM | 538-6050
Y-C | South Branch Valley | SAT | OCT. 2 | 10:00 AM | 373-1269
FG | Weston Livestock | SAT | OCT. 2 | 10:00 AM | 269-5096
Y-C-T | Pocahontas Producers | SAT | OCT. 2 | 2:00 PM | 799-4852
C | Terra Alta | WED | OCT. 6 | 10:00 AM | 789-2788
B-T | Weston Livestock | FRI | OCT. 8 | 9:00 AM | 269-5096
C | Jackson County Regional | SAT | OCT. 9 | 11:00 AM | 373-1269
Y-C | South Branch Valley | SAT | OCT. 9 | 10:00 AM | 538-6050
FG | Weston Livestock | SAT | OCT. 9 | 10:00 AM | 269-5096
BB & B | Buckhannon | TUE | OCT. 12 | 9:00 AM | 472-5300
Y-C | Terra Alta | FRI | OCT. 15 | 2:00 PM | 789-2788
Special | Pocahontas Producers | FRI | OCT. 15 | 7:00 PM | 799-4852
Y-C | South Branch Valley | SAT | OCT. 16 | 10:00 AM | 538-6050
FG | Weston Livestock | SAT | OCT. 16 | 10:00 AM | 269-5096
Y-C-T | Pocahontas Producers | SAT | OCT. 16 | 2:00 PM | 799-4852
C | Jackson County Regional | SAT | OCT. 23 | 10:00 AM | 373-1269
Y-C | South Branch Valley | SAT | OCT. 23 | 10:00 AM | 538-6050
FG | Weston Livestock | SAT | OCT. 23 | 10:00 AM | 269-5096
Bred/Cull Cow | Frontier | FRI | OCT. 29 | 6:00 PM | 538-6050
FG | Weston Livestock | SAT | OCT. 30 | 10:00 AM | 269-5096
Bred Cow | Buckhannon | FRI | NOV. 5 | 6:00 PM | 472-5300
Y-C | South Branch Valley | SAT | NOV. 6 | 10:00 AM | 538-6050
C | Jackson County Regional | SAT | NOV. 6 | 11:00 AM | 373-1269
Y-C | South Branch Valley | SAT | NOV. 13 | 10:00 AM | 373-1269
C | Jackson County Regional | SAT | NOV. 13 | 11:00 AM | 373-1269
Y-C-T | Pocahontas Producers | SAT | NOV. 13 | 2:00 PM | 799-4852
BB & B | Buckhannon | WED | DEC. 1 | 2:00 PM | 472-5300
C | Jackson County Regional | SAT | DEC. 11 | 11:00 AM | 373-1269
Y-C-T | Pocahontas Producers | SAT | DEC. 11 | 2:00 PM | 799-4852

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**Special Graded Feeder Sales**

**Farm Fresh Cattle**

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**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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For more information, contact:

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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
304-293-2669

Additional sale dates and locations will be updated on the WVDA website and in future Market Bulletins as information becomes available.
Cattle Sales
Pure reg. & % Simmental bulls & bred open females, Al sires CCC Cowboy Poker, Mr. CCC & CCC Cowboy Voyager, Contact Jim Bos- 
ney, P.O. Box 199, Franklin, 26501.
Belts Galloway/Horford cross 9-mo. heif- 
er, natural, J-Fro, Sarrah Bowers, P.O. Box 199, Franklin, 26501.
NY: 273 hay baler, $1,500. Ronnie Annon, 
P.O. Box 206, Logan, 25528.
Buckhannon WV
Marks, 2742-2558.
Equipment Sales
No tractors, cars, vans, campers or other au-
tomobiles; except 3-pt. hitch, dozers or oth-
er construction equipment; lawn mowers; no; 
Hay tedder hay and silage, $275.00. Ron Annon, 
1503-2629. 
Dale Foyerd, 205-4902. 
Ford 4000 farm tractor, 3-cyl., gas, 8-speed, 
sr, yrld. 48, no holes or dents, $700.00. Earl 
Brown, 357-6924.
Buckhannon WV
Mary Miles, 2742-2558.
Hay Sales
Black Angus bull & heifer 6-mo. -9-mo.
Polled Hereford 2 & 3 yr. cows w/3/21 
Black Hereford 17-mo. heifers, DNA 
tested, exposed to Black Hereford bull in June, 
2021.
E. Morgan town, must be within 2 hrs. of Pittsburgh PA, 
Ronald Shaver, 8430 Bucus Mdn., 
Bridgeport, 26526-474-710.
Farm Sales
Farmer needs to have some pasture, near E. Morgan 
town, must be about farmland of farmland are acceptable from individuals, but MUST 
be the above. Advertisements for hunting land, 
commercial or city properties CANNOT be accepted. 
Marshall Co.: 34-43 A. w/house, barns, 
obligts., city water, fenced pasture, fruit trees, 
pond, woods, 2500. Rhonda Ber- 
ton, 1282 Campbell Lane, Proctor, 26525- 
5162.
Tobacco Co.: 48 A. w/house, barn, pond, 
pasture field, chicken house, outbldgs., 
garden area, $359,000. Peggy Layne, 3440 Sand Ridge Rd., 
Normantown, 25267; 655-7260.
Greenbrier Co.: 80 A. w/house, barn, 
obilt & finished, spring 2022 calves, EPDs avail., 
$1,500.00. Scott Dilley, 8351 Browns Crk. Rd., 
Charleston, 25311.
Fayette Co.: 33-4 A. w/house, barn, pond, 
field, fence, pond, woods, $242,000. o- 
ro editor Shaver, 8430 Bucus Mdn., 
Bridgeport, 25266-474-710.
Farm Sales
Farmers Market Bulletin, email marketre@wvda.or up phone: 304-558-3708.
To subscribe to The Market Bulletin, email 
marketbulletin@wvda.or up phone: 304-558-3708.
APrüs Events
Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd 
Monday, 6:00 p.m., Big Otter Community Center, 
Contact Mark Davis, 934-5955.
Mountaineer Beekeepers Assoc., Monthly Meeting. 
2nd Monday, 6:30 p.m., Ritchie Co. Library, masks are 
required, Contact Darrin Vining, 202-213-2690.
North Central WV Beekeepers Assoc., 
Monthly Meeting, 3rd Monday, 7 p.m., Harrison County 
Community Center, Contact Hudson Snyder, 641-7845.
Community Center on Main St., Downtown Romney, 
Meeting, 2nd Thursday, 7 p.m., Sept. Bank of Romney 
Community Center on Main St., Downtown Romney, Contact 
Board of Directors, 202-213-2690; secretary.phba@ 
marketbulletin@wvda.or.
To subscribe to The Market Bulletin, email 
marketbulletin@wvda.or up phone: 304-558-3708.
To subscribe to The Market Bulletin, email 
marketbulletin@wvda.or up phone: 304-558-3708.
Store displays, and picking and storage containers, should be made of non-porous materials that are easily cleanable. Wood materials should be covered with cleanable or disposable plastic tablecloths, and display areas, product containers and coverings should be cleaned frequently. Products and their storage/display containers should not be stored or displayed directly on the floor surfaces. Animal storage area or cooler.

COVID-19 is not considered a foodborne pathogen, but it can survive and spread via hard surfaces. This is a good time to review, improve and reinforce your regular standard operating procedures for cleaning, sanitizing, disinfecting and drying any food contact surfaces, harvest bins, tools and high-touch areas throughout the operation (registers, electronics, door handles, railings, etc.). Use clean containers daily (quarts or buckets) to eliminate need for sanitizing containers and scales between customers. If you use reusable containers, these must be cleaned with soap and water and sanitized between customers. However, if you have a known or probable (likely) hazard (e.g., visible feces, bodily fluids or blood, or an employee or customer is found to exhibit COVID-19 symptoms), cleaning and disinfecting is appropriate. This involves using a higher concentration of disinfecting chemical and/or longer contact times on surfaces or containers with visible contamination. Some common sanitizers (Clorox, Sanidate, Vignox) may be adjusted for use as a disinfectant; be sure to read the labels or see the EPA Disinfectant Registration List for more information.

When possible, encourage contactless payments including exact change, credit cards, tap-to-pay or prepay online. Consider setting a unit price per container (quarts, gallons, etc.) to minimize contact with produce, provide for social distancing and facilitate faster checkout. Extending sales hours to accommodate more customers without crowding is recommended. It may be considered to designate specific hours for vulnerable populations, including elderly, pregnant or immune-compromised individuals.

If you are unable to effectively address the practices recommended above, you may decide to remain closed for this year, or choose a different market alternative that minimizes customer contact such as custom picking for farm pick-up or delivery, picking by appointment only or joining a multi-farm CSA or food hub.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu to register for a Produce Safety Grower Training Course to learn more about this information.

Effective communication will likely be a major factor in the success of your season. Communicate with customers before they visit your operation to inform them of the produce available at the time of their visit. Post signs at the entrance and other strategic places throughout the farm; emphasize rules and expectations of check-in and request verbal (or written/ waiver) confirmation; and place employee(s) throughout the operation to monitor and remind visitors of rules and policies. Communicate beforehand and post signs that customers that are sick or have been exposed to someone with COVID-19 will not be permitted to enter the premises. Remind customers about your pet and food sampling policies, especially during the pandemic. Pandemic aside, it is a good practice to designate one-way foot traffic patterns to enter and exit the premises. Post signs to show flow and to encourage six-foot separation in waiting areas.

GARDEN CALENDAR
SEPTEMBER 2021

SEPTEMBER 1

SEPTEMBER 10

SEPTEMBER 20

Non-Profit Organization
U.S. Postage Paid
Permit 80
Charleston, WV 25301

Page 8