Agriculture has been a cornerstone of the U.S. economy since Pilgrims first arrived at Plymouth Rock. With some of the best farmland in the world, the United States is the second largest agriculture producer right behind China. Agriculture and related industries contribute over $1 trillion to the U.S. gross domestic product each year. In West Virginia, the impact of agricultural commodities is equally significant, accounting for $800 million annually to our economy. If timber products are included, that number jumps to nearly $5 billion. According to the latest U.S. Census of Agriculture, the Mountain State’s approximately 24,000 farm operations rank 25th in poultry and egg production, 27th in Christmas trees, 30th in fruits, tree nuts and berries, and 38th in cattle. Poultry is by far the largest contributor to West Virginia’s agriculture economy, bringing in nearly $300 million annually to the State. Additionally, some of the world’s best turkey genetics are developed right here in West Virginia. Following poultry, West Virginia farmers primarily focus on raising cattle, an industry worth around $157 million annually. Just like our turkey industry, West Virginia’s cattle herd has some of the best genes available for these livestock. A focus on animal husbandry makes sense, given that the State lacks flat land usually needed to grow staple crops such as corn or wheat. At the same time, our mountainous terrain is an asset providing a natural barrier to disease outbreaks. The Mountain State leads the nation in small, family-owned farms, which is much different than the large, corporate agriculture we know in the Midwest. This means producers must focus on different markets and products that require less land and time to manage. Throughout the pandemic, the importance of a robust local agriculture system has been evident. As federal production facilities managed outbreaks within their workforce, it caused food shortages in grocery stores. To keep up with demand, local agriculture producers stepped in to provide supplies to citizens of West Virginia.

What we have learned thus far from the COVID pandemic is that agricultural production is more than just an economic driver for the State, it’s security. Having a safe, secure food supply is essential when facing potential emergencies. Keeping nutrition at a high level for our citizens is vital to fighting off diseases, as well as keeping morale high, and both are necessary for healthy communities. As federal facilities struggled to maintain production while consumer demand increased, in West Virginia we worked to ensure local suppliers could remain operational. As a result, our State experienced record increases in both meat processing, as well as sales through local farmers and markets. As local demand continued to rise during the pandemic, West Virginia agricultural producers were in an optimal position to take advantage of the intensification of consumer awareness about food quality and source. If there was ever a time for West Virginia to tap into local food consumption as an economic driver, increase food security, and further develop the state’s ability to respond during a crisis, it is now.

The West Virginia Department of Agriculture (WVDA) and its partners have been working tirelessly to enhance the impact of the state’s agricultural sector. To help foster economic growth, we have spent a tremendous amount of time modernizing West Virginia’s agriculture laws. Some of the law that we have adjusted over the past five years had not been updated for almost seven decades. Our mission has been, and continues to be, to find ways to reduce barriers on local producers and bring necessary regulations into the 21st century.

Some of the significant changes to date include streamlining regulations for small producers and businesses. In addition, we have analyzed industries, such as dairy, which have struggled in recent years, to try and better understand what has contributed to their decline. In the case of dairy, this led the Legislature to move sole authority over that industry to WVDA to better allow for regulation informed by subject-matter experts. We have also adjusted rules and regulations to produce non-potentially hazardous foods and milk to allow new market opportunities.

Farmers markets saw significant change with the move under the WVDA. Permits, previously issued on a county-by-county basis, were consolidated into a single statewide permit, thereby lowering the cost to do business at markets around the state. Permits for many products have been eliminated entirely. Businesses like Mama Faye’s Fudge & Confections in Greenbrier County can now sell their products in retail locations, and not just through farmers markets. By removing many regulations from non-potentially hazardous foods, which include certain types of baked goods and other low-risk food items like hard candies and dried herbs, home businesses are now poised to flourish. To move the economic needle in a positive direction for our State, we must also leverage programs that can further economic development opportunities through agriculture. WVDA’s mission is to protect the State’s food supply and foster economic development through agriculture, and the Department has developed numerous programs with that goal in mind. The most prominent of these is the West Virginia Grown program.
As local food continues to grow in popularity and consumers turn to healthier, fresher options, branding West Virginia food products will be vital to increasing potential market opportunities.

![MARKET ACCESS infographic]

- **$230,000** in increased sales that provided various direct market opportunities for more than 90 agribusinesses.
- **$4,928.63** provided direct reimbursement to 4 agribusinesses for completion of successful GAP Audits to increase market access.
- **$12,475** provided training for agribusinesses to attend Better Process Control School training for free or reduced rate, required for food manufacturers processing low-acid or acidified foods.

### SPECIALTY CROP BLOCK GRANT PROGRAM (SCBGP)
- **$1.34M** provided management of 5 years of SCBGP funds concurrently for more than 36 projects.

### SENIOR FARMERS MARKET NUTRITION PROGRAM
- **$1.74M** issued to approximately 16,000 eligible low-income seniors annually to purchase fresh produce.

### SNAP STRETCH
- **$100K** secured for Supplemental Nutrition Assistance Program (SNAP) Stretches providing fresh produce as well as meat, dairy, and eggs that are not otherwise available under traditional SNAP to 0.774 households in 2020.

Enticing agribusinesses to the State will require all the tools at our disposal for business attraction and expansion. This includes having matching dollars to help the exploration and development of these industries. In the past five years, the WVDA Agriculture Business Development team has developed strong relationships and project alignment with the West Virginia Economic Development Department. Together, I know we are making great strides towards creating specific tools geared towards agriculture, but a greater investment will be needed to advance this work.

Going forward, West Virginia must fund programs to foster economic growth specifically in the agriculture sector. The State’s premier agriculture branding program, West Virginia Grows, helps local businesses brand and market their products, but all the effort to date have been made without any dedicated budget funding. Any successful branding program needs a certain amount of market leverage to get consumers to buy into the message being promoted. Without those up-front dollars, we can’t effectively educate consumers, both in and out of state, to look for West Virginia Grown products.

Agriculture has changed a lot in the last 50 years and the average age of the farmer continues to rise and fewer young people are entering the industry. This has forced the landscape of agriculture to embrace technology and think differently about workforce development to meet shifting consumer demands. Despite its prolific agricultural production, the United States is not immune to crisis, political landscapes or unfair trade deals. Therefore, agriculture is more than an economic driver for any state that is looking to preserve our way of life; it is national security.

Nonetheless, there is a great deal of potential for agriculture and other downstream industries in West Virginia. This potential will only be realized with additional state investment and resources. If the Mountain States takes a proactive approach toward needed investments, the industry will flourish.

As local food continues to grow in popularity and consumers turn to healthier, fresher options, branding West Virginia food products will be vital to increasing potential market opportunities.
As we prepare to put our fields and high tunnels to bed for the winter, it is a perfect time to reflect on the past growing season and a great opportunity to begin preparations for the growing season ahead. With seed ordering, equipment repair, production planning and everything else farms have to do to prepare for the next growing season, adding produce safety considerations is equally important. Thinking through your farm’s produce safety needs will help you get organized, focused on food safety, and prepared for regulations, buyer requirement requests or third-party audits. In the end, having good production, harvest and post-harvest management practices that keep disease-causing organisms and other contaminants off produce will help you reduce farm costs and overall farm risks, ensure wellness of customers and increase product quality and customer satisfaction.

Perhaps you’ve never done a produce safety risk assessment for your farm, never considered writing a farm produce safety plan to reduce those risks or perhaps you are looking for a refresher. This article provides recommendations and resources to get you started on developing or updating a farm produce safety plan. To start, it’s important to keep in mind that every farm produce safety risk assessment is different. The assessment will be based on activities taking place on the farm and your personal preference. It’s important to tailor your produce safety risk assessment to what works best for your farm. So, what are some important things to consider?

As you reflect on the past growing season, were there food safety practices that were mishandled or absent and resulted in unnecessary disposal of products? These may have been due to contamination of products from workers, soil, water, animals or unsanitary tools, equipment or other food-contact surfaces. What actions could you have taken to prevent those occurrences? Make a note of this to add to your farm produce safety plan in the new season.

Are you having a hard time recalling what worked and what did not when it comes to produce safety on your farm? This is probably because you were not spending enough time on record-keeping or not keeping the relevant records to support your farm decision-making needs. This is a good time to rethink your record keeping system. Think about which records are necessary to show food safety compliance - do you need to show compliance for regulators (FSMA), auditors (GAPS) and/or to your buyers? Which records do you need to help you spot trends or outliers so that you can take corrective actions to eliminate potential problems; and which records will help you to prioritize high produce safety risks areas? You may also want to decide on the logistics of record-keeping – what records need to be kept, who is responsible for getting it done, how often do they need to be updated, how will be stored and how can you make record-keeping convenient.

This is a good time to consider incorporating smartphones and other digital devices to improve the effective and efficient recording, storage and retrieval of produce safety information. There are many templates available to help you keep complete, accurate, legible and updated records, so you don’t have to start from scratch. These templates can be printed out and completed by hand. Alternatively, you can download these templates on your computer to be updated, or you can incorporate them into programs like Google Docs that can be updated with a smartphone or tablet. From anywhere on the farm. Your Regional Food Safety Advisor (WVU Extension or WV Department of Agriculture) can help you get started. Whatever you do, however, when keeping records, follow this simple rule - Write it Down!

As you think through your farm produce safety risk assessment, it may also be a good time to update your insurance coverage to cover any high-risk areas that may expose you to increased liability. You may want to talk to your buyer to understand their requirements and talk with your insurance provider to understand your best course of action as far as appropriate product liability coverage. Remember also, your buyer or insurance agent may require other specific records to be kept, so make sure this is part of the conversation.

The considerations above will help you come up with produce safety issues that should be addressed in preparation for the upcoming growing season. The best way to address them is with a written farm food safety plan, which provides a pathway to help you prioritize, and get organized and focused on produce safety on your farm operations.

The hardest part of writing a plan is getting started. There are many educational resources available that can help start you off on the right foot. Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions, or to register for the upcoming ‘Virtual Writing your Farm Food Safety Plan’ Training Workshop, to learn more about this and other required trainings on how to comply with farm food safety requirements. You can register for this training directly at https://bit.ly/3agc4HP.

Calling All Veterans!

November 11th is the day that we honor all those who have served in the United States Armed Forces. Whether family roots run generations or are freshly planted, many veterans come to West Virginia with a prevailing sense of service and determination to better the world around them. Agriculture is a natural fit for many who served; supporting the local food movement, reaping the therapeutic benefits of “dirt therapy” and working to build a self-sustaining food chain. The combined goals and experience of the veteran community is vital to West Virginia’s agricultural success.

West Virginia Veterans & Heroes to Agriculture is dedicated to the integration and support of veterans entering or currently working in agriculture. Members receive opportunities for education, training, scholarships and mentorship through invaluable partnerships with agencies, organizations and farmers. The program also helps promote the development of agricultural industries, products and marketing opportunities across the state.

To learn more about West Virginia’s Veterans & Heroes to Agriculture program, visit https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/ or contact the Business Development Division at vets@wvda.us or 304-558-2210.
Thanksgiving Side Show

When it comes to Thanksgiving, the turkey takes all the spotlight. But what about all those yummy side dishes? Shouldn’t they take center stage as well? These recipes will have everybody at the table talking this Thanksgiving. The best part? They are easy to make and delicious to eat! Just don’t forget to make enough for holiday leftovers. If you have a Christmas recipe that’s a family tradition, we’d love to feature it in our December Market Bulletin! Send your recipes to, marketbulletin@wvda.us.

Thanksgiving Beets

- 1 bunch beets with greens
- ½ cup olive oil, divided
- 2 cloves garlic, minced
- 2 tablespoons chopped onion (Optional)
- salt and pepper to taste
- 1 tablespoon red wine vinegar (Optional)

Step 1
Preheat the oven to 350 degrees F. Wash the beets thoroughly, leaving the skins on, and remove the greens. Rinse greens, removing any large stems, and set aside. Place the beets in a small baking dish or roasting pan, and toss with 2 tablespoons of olive oil. If you wish to peel the beets, it is easier to do so once they have been roasted.

Step 2
Cover, and bake for 45 to 60 minutes, or until a knife can slide easily through the largest beet.

Step 3
When the roasted beets are almost done, heat the remaining 2 tablespoons olive oil in a skillet over medium-low heat. Add the garlic and onion, and cook for a minute. Tear the beet greens into 2 to 3 inch pieces, and add them to the skillet. Cook and stir until greens are wilted and tender. Season with salt and pepper. Serve the greens as is, and the roasted beets sliced with either red-wine vinegar, or butter and salt and pepper.

Stuffing (with a twist)

- 1 pound bacon, cut into 1/2-inch pieces
- ½ cup butter
- 1 cup finely chopped onion
- 1 cup chopped celery
- 2 tablespoons poultry seasoning (such as Bell’s®)
- 2 loaves day-old white bread, torn into small pieces
- 2 eggs, beaten

Step 1
Preheat oven to 400 degrees F.

Step 2
Place bacon in a large skillet and cook over medium-high heat until cooked through but still slightly soft, 5 to 10 minutes. Drain the bacon slices on paper towels, retaining bacon drippings in the skillet.

Step 3
Melt butter in a separate skillet over medium-high heat; saute onion and celery until softened, about 3 minutes. Stir bacon and poultry seasoning into onion mixture.

Step 4
Mix onion-bacon mixture and bread pieces together in a large bowl; fold in eggs. Spoon bread mixture into muffin cups.

Step 5
Bake in the preheated oven until tops are crispy, about 25 minutes.

Corn Pudding

- 1 (15 ounce) can whole kernel corn, drained
- 1 cup milk
- 2 eggs, beaten
- 2 tablespoons all-purpose flour
- ¼ cup white sugar
- ½ cup butter
- ¼ cup white sugar
- ½ cup water
- 2 tablespoons all-purpose flour

Step 1
Preheat oven to 350 degrees F.

Step 2
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Winter Herd Management

It’s that time of year again when livestock producers are tasked with the challenge of managing the health of their herd during frigid winter months. The health of spring cow and calf pairs depends on good winter herd management. As temperatures plummet, livestock burn more calories to stay warm. To keep herds healthy through winter, supplying more forage and adequate minerals is critical to prevent depletion of fat stores and weight loss. Producers should keep in mind that, although more forage is required during the winter, livestock also waste hay and feeder choice is important. A study at Michigan State University compared feed wastage among different types of round bale feeders. Ring and ring/cone type feeders were the most efficient, resulting in an average of only 4.5 percent waste. In addition, as livestock consume more feed, water intake is also increased. Checking water sources regularly is important to ensure there is plenty of water available that isn’t frozen. Contact your local veterinarian practitioner to discuss your winter herd management plan.

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- 1 cup milk
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The invasive plant hopper is native to China and was added to the list after a homeowner spotted the pest near Capon Bridge, said Commissioner of Agriculture Kent Leonhardt. “We need folks to be vigilant—this is not something that we want to see in our area.”

In Jefferson, Berkeley and Mineral, in West Virginia, egg masses to vehicles and materials that are transported to help stop the spread of the pest. The WVDA encourages landowners to inspect their property for adult spotted lanternfly, especially egg masses and tree-of-heaven,” said James Watson, WVDA Spotted Lanternfly Coordinator.

The WVDA encourages landowners to inspect their property for adult spotted lanternfly, especially for properties that contain numerous tree-of-heaven. Anyone that believes they have seen the spotted lanternfly insect should report their finding to the WVDA.

“We have confirmed a fourth county, in addition to Jefferson, Berkeley and Mineral, in West Virginia that now hosts the spotted lanternfly. Hampshire County was added to the list a few weeks ago after a homeowner spotted the pest near Capon Bridge,” said Commissioner of Agriculture Kent Leonhardt. “We need folks to be vigilant if we are going to mitigate the spread of this invasive pest.”

The WVDA continues to be a threat to agriculture, ornamental plantings, forests and forest health in general. The WVDA has been busy treating trees over the summer to control the spread of the pest. As we enter the winter season, the focus will shift from treatments to inventories of spotted lanternfly egg masses and tree-of-heaven,” said James Watson, WVDA Spotted Lanternfly Coordinator.

The spotted lanternfly continues to feed on the invasive tree species known as Tree-of-Heaven (Ailanthus altissima) but also feed on a wide range of crops and plants including: grapes, apples, hops, walnuts and other species of hardwood trees. Anyone that believes they have seen the spotted lanternfly insect should report their finding to the WVDA.

The WVDA encourages landowners to inspect their property for adult spotted lanternfly, especially for properties that contain numerous tree-of-heaven. Anyone that believes they have seen the spotted lanternfly insect should report their finding to the WVDA. The WVDA Spotted Lanternfly Coordinator can be reached at 304-558-2221.

There are numerous tree-of-heaven in the Beltway, so we ask that you be vigilant and report any sighting of this pest to the WVDA. The WVDA Spotted Lanternfly Coordinator can be reached at 304-558-2221.

Hunters Helping The Hungry

Since 1992, Hunters Helping the Hungry has donated over 1 million pounds of venison to West Virginia’s two food banks feeding some of the state’s neediest families. With the help of the Governor’s One Shot Hunt, Share the Harvest Sunday and other forms of private donations, there are no processing fees for hunters who designate deer for the program. Thanks to those generous hunters, 27,566 deer have been processed, providing nearly 1.4 million meals to West Virginian families.

You Can Make a Difference!

From the first day of any deer season until December 31, hunters who legally harvest a deer and wish to donate the meat to HHH can deliver the deer to the nearest participating meat processor.

The Mountaineer Food Bank and Facing Hunger Foodbank will then pick up the donated venison to be distributed among a statewide network of 600 charitable food pantries, senior centers, shelters and other feeding programs.
January 2022...

Phone: 304-558-2225
Fax: 304-558-3131
Email: markebulleen@wvdus.edu
Mail: 1900 Kanawha Boulevard, E
Charleston, West Virginia 25305

The Market Bulletin

MISCELLANEOUS SALES

No riding habits or other clothes; appliances or equipment; food processing or preservation items; or general wood working tools; firewood. Only dogs recognized by the AKC as herding or working can be accepted.}

No hay squares, corn, hay bales. All hay should be orchard grass mix, good quality, $4/bale. Steve Barnette, 3363 Rock Castle Rd., given, 25245; 372-3636.

Navajo lop, upright 26” waving width, sturdy handmade, includes 2 books & DVD for instrumenal skills. Delta Bennett, 2479 427 Old Nichols Rd., Mt. Nebo, 26707; 872-4102.

Hay 4x5 round bales, 1st cut, kept in the barn. 3200 bales, 35 bales/pickup, all 20’ M. Mt. 600 Mt. Kimberly Rd., Grafton, 26354; 612-8484.

Hay 4x4 round bales, $25/bale; 4x3; $30/ bale; 4x2; $35/bale; 4x1, $40/bale. Turkey Rd., Hurk-
can, 25262; 562-5060.

Hay 4x4 round bales, 40, $25/bale. Jerri Carmichael, 106 Chestnut St., Rivesville, 25688; 278-9728.

Hay 1 cut, 4x5 round bales, mixed hay, net wrapping, stored inside, easy loading. Ed, 35 Carson, 699 Carson Rd., West Columbia, 25267; 674-2274.

Hay 1 cut, 4x5 round bales, $35/bale. Cliff Crane, 143 Spike Rd., Brutonville, 26255; 379-4482.

Hay 4x4 round bales, miss, $5/bale. located in Lincoln Co. Robert Dorsay, 619 Elk Fri Rd., Sumerduck, 25567; 342-5712.

Hay 21 x 4x5 round wrapped bales, stored inside, $30/bale. Jeff Rice, 13314 John St., Philippi, WV, 26416; 547-1477.

Agrumae: Putnam/Jackson Co. 125 A., woods, pasture, sm. pond, hayfield, well, electric, $100.00/acre, drilled well, $185,000. R. Good, 8818 Sissonville Dr., Sis-sonville, 25555; 336-5743.

Hay 4x4 round bales, barn kept, $40/bale, $60/bale. $30/bale. Harry Hornbeck, 43 Eagle St., Buckhannon, 26201; 551-3614.

Stone ground becket feed, $3.00/bale; stone ground corn corm, $2.00/bale; stone ground corn meal, $2.00/bale. M. Farley, 1257 Sissonville Dr., Sissonville, 25555; 336-5743.


Hay 4x5 net wrapped, $45/bale; plastic wrapped, $35/bale; mixed grass, timothy, orchard & some alfalfa mixed, located in White Sulphur Springs & Ronceverte. Billy McCormick, 379 Hunter Lane, Lewisburg, 646-7700.

Hay 4x5 round bales, $35/bale. Cypress, 2109 Sissonville Rd., Sissonville, 25555; 336-5743.

Rheedy McCoy, 1688 Flatwoods Rd., Ra-venwood, 26124; 532-1100.

Hay 3x4 round bales, never in barn, in $35/bale; 20’, $50/bale. Don Meadows, P.O. Box 115, Sissonville, 25555; 270-545-3707.

Sheep Sales

 Reggie, Navajo lop, 4x5 square bales, $30/bale. John Stilley, 1257 Sissonville Dr., Sissonville, 25555; 336-5743.

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The Market Bulletin

WV Department of Agriculture
Kant A. Leounard, Commissioner
1900 Kanawha Blvd. East
Charleston, WV 25305-0170
November 2021

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

CLASSIFIED ANNOUNCEMENTS CONTINUED

140 Starr Run, Elizabeth, 26143; 275-3647.
Hay 4x4 round bales, never wet, stored in-
side, 30/bale. Jack Smith, 6087 Arzella Rd.,
Friendly, 26146; 684-3275.
Acreage: Greenbrier Co.: 58 A., woods,
springs, 800' rd. frontage, 4 miles from Rainelle.
good house site, $50,000. James Tinch, 168 Hunter Rd., Rainelle, 25962; 667-1804.
Straw 4x4 round bales, $20/bale, sq. bales, $4/bale. Ed Williams, P.O. Box 181, Moorfield,
26836.

Miscellaneous Wants
Shifter for Vermeulens Stone Barn mill. Har-
old Farmsworth, 38 Trailer Rd., Buckhannon,
26201; 472-8245.
Sorghum molasses making equip. Joshua Yates,
RR 3, Box 404, Milton, 25541; 654-7762.
Rabbits. Lisa Sheets, Rt. 1, Box 2, Dum-
more, 24934; 456-4071.

Classified Ad Subscription: $5.00, plus 75¢ per line. Submit by October 21st.

HORSE TRAINING, RIDING LESSONS & BORDING
Honeysuckle Farm, HC 65, Box 366, Tomado, WV.
Gary Medley, 395-3998.

PUMPKIN PATCH & CORN MAZE
Sept. 18-Nov. 6, Sat. 11 a.m.-6p,m, Sun. 12 noon-4 p.m.
7 Gooseneck Dr., Fisher, WV.

WV STATE AGRIBUSINESS
CHRISTMAS TREE FARMS

- Evergreen Christmas Tree Farm - Mineral Wells
- Cedar Run Farm - Sistersville
- E Black and Son Nursery - Wheeling
- Pike Vue Christmas Tree Farm - Wellsburg
- Militar's Christmas Trees - Terra Alta
- Mt. Zion Nursery - Fairmont
- Berry Fork Enterprises - Heaters
- French Creek Christmas Trees - French Creek
- Lakes Tree Farm - Webster
- Vagel Pear Farm - Craigsville
- Wilson Christmas Tree Farm - Griffithsville
- Platteau Tree Farm & Nursery - Princeton
- Brushy Mountain Tree Farm - Franklin
- Fries Hill Nursery - Frankford
- Blackthorn Estates Nursery - Sugar Grove
- Mill Run Farm - Marlinton
- King's Trees - Bridgeport Mills
- Appalachian Acres - Tallmansville
- Sims Greenhouse and Garden Center - Palestine
- Jan & Bryan Trees - sherrard
- Diello's Choose and Cut - High View
- May Tree Farm - Petersburg
- Pine Crest Tree Farm - Hedgesville
- Mulqueen Landscaping Christmas Tree Farm - Morgantown
- Poletic Farm - Christiansburg
- Polecat Nursery - New River Falls
- Tornado, WV,

Stand out from your competition by being added to the holiday tree directory!

Want to be added to our list? Contact Agritourism@wvda.us | 304-558-2210

FARMERS MARKETS

November 18 - Farmington Thrift Store Farm Market
November 19 - Bridgeville Community Market
November 20 - Pixley Christmas Tree Farm Market
November 21 - Rienzi Farm Market
November 22 - Sissonville Farmers Market
November 23 - Winfield Farmers Market
November 24 - Summerdale Farmers Market
November 25 - New River Valley Farmers Market

WVDA WISHES YOU A HAPPY THANKS GIVING!

GARDEN CALENDAR

NOVEMBER 2021

NOVEMBER 6
Remove stakes and trellises.

NOVEMBER 8
Mulch carrots for winter use.

NOVEMBER 9
Fertilize under deciduous trees and shrubs, Turn compost

NOVEMBER 10
Water trees and shrubs thoroughly if fall has been dry.

NOVEMBER 11
Remove diseased plant debris from garden

NOVEMBER 12
Apply lime and fertilizer according to soil test.

NOVEMBER 13
Winterize garden tools.

NOVEMBER 15
Harvest parsnips.

NOVEMBER 16
Harvest Brussels sprouts.

NOVEMBER 17
Mulch strawberries.

NOVEMBER 18
Mulch thyme plants before winter.

NOVEMBER 20
Turn compost.

NOVEMBER 22
Mulch perennial beds.

NOVEMBER 23
Harvest salad greens from high tunnel.

NOVEMBER 24
Cut hardy chrysanthemums to 2 or 3 inches and mulch.

NOVEMBER 26
Mulch perennial herbs.

NOVEMBER 27
Fertilize houseplants.

NOVEMBER 29
Mulch garlic.

Source: WVU Extension Service Garden Calendar

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