Liz Riffle has a full plate. The mother, farmer and Navy veteran is about as busy as they get. She and her husband Jimmie, an active-duty Navy nurse practitioner, purchased 64 acres in Preston County in 2017 to raise bison. They started out with seven animals. Today, they’re up to 35 with 10 calves expected this spring. But her newest baby comes in the form of a cookbook she’s been working on for several years titled *Simply Bison: Curated Recipes*.

“I started creating recipes and putting them on my website and my blog. Then we created recipe cards to take with us to farmers’ markets. So, finally I was like I’ll just do a full-on cookbook, make it something pretty and presentable, something folks can open up and start to cook,” says Liz.

The Riffle’s already had a handful of family recipes they loved to cook. They began testing some new creations and used a few recipes Liz picked up from other bison farmers with her own spin. It added up to 24-pages of recipes, facts about bison and the farm in general.

“I’ve seen a lot of creative recipes with bison, but they tend to take a lot of time in the kitchen. You’ve got to know what you’re doing to pull them off. That’s why we kept our recipes simple, something that’s easy to follow,” explains Liz. “If you’re new to bison, don’t like to spend a lot of time in the kitchen or don’t have time to fix something, these recipes are pretty simple. The cook time is anywhere from 45 minutes to six hours if you put the bison in a Dutch oven that slow cooks it. But the prep time is 10 minutes to at most 25. We want to get healthy food on the table for busy people.”

One of the recipes you’ll find in the book (and on our What’s Cookin’ page) is something Jimmie came up with.

“I really like the mozzarella stuffed meatballs,” shares Liz. “They’re really fun to make and absolutely delicious. It’s a crowd favorite. You can just do the meatballs by themselves as an appetizer, you can put them in spaghetti or put them on a sandwich. The nice thing is you can make a bunch of them, eat half of them now, freeze half of them for a meal later in the week. It’s a really versatile recipe, one of our favorites.”

To get your hands on a hard copy of *Simply Bison: Curated Recipes*, you can order it from the Riffle’s website, rifflefarms.com.

“As for a follow up to Simply Bison: Curated Recipes, Liz doesn’t rule it out. For now, she’s focused on growing the herd and spreading the word about the health benefits of bison. Riffle Farms is located at Saltlick Road 5160 in Terra Alta. You can visit them online at rifflefarms.com or give them a call at (603)325-8460.

*Riffle Farms Releases Bison Cookbook | APRIL 2022 VOLUME 106, NO. 4*
Attention farmers, producers and home gardeners! As we set in motion our spring planting, we call on you to do your part to grow West Virginia’s food resiliency by planting extra rows this year. Supply chain issues, inflation, the pandemic and the war in Ukraine have shown us the importance of creating an independent U.S. within the world market. History tells us that famine typically follows a pandemic and I fear, just like our energy sector, continued reliance on foreign nations for food will have dire consequences. We already have experienced what this could look like when prices and food scarcity skyrocketed during the beginning of the pandemic. We survived by shifting our focus towards local agriculture which led to all-time records for local food sales and meat processing. As we look for ways to foster growth through local agriculture, I am asking all producers to consider planting an extra row of something, anything commonly consumed in West Virginia.

As we saw production shift due to the pandemic, it became vital we not only support local producers but encourage average citizens to grow their own food. The strains on the food system we experienced in the early part of the pandemic were due to the closure of restaurants. Without these businesses, 30% of food we consumed in the United States was taken out of the marketplace. As restaurants closed their doors, processing facilities had to focus on direct consumer production, increasing more strain on our grocers. These types of shifts do not occur overnight which caused a lag behind the increased grocery shopping. We are seeing the trend reverse as we shift back to our pre-pandemic lifestyles. Now inflation, supply chain issues and the rising cost of gas plague the U.S. economy.

Increased gas prices will accelerate consumer prices beyond what we are already seeing. Fuel is one of the most expensive inputs for many of our industrial sectors, including agriculture. Increased fuel prices have been one of the causes of the truck driver shortage. The pain the average consumer is seeing at the gas pump has much more serious downward ramifications in our food chains. Increased energy prices mean more expensive fertilizer which will reduce food production here and abroad. This will undoubtedly result in lower yields and, therefore, less food. For beef farmers this means less hay available which leads to fewer animals wintered and possibly younger and smaller animals sent to market. Less truckers, more expensive fuel and fertilizer and less production will put a damper on the national food system.

Now with the war in Ukraine, we can predict the breadbasket of Eastern Europe will not be able to produce exports as they have done in the past. This will likely put more pressure on food prices and increase shortages on a world scale. If these conflicts continue, the United States will be asked to provide foreign aid which will include food. My military training has drilled into me the need to prepare for unforeseen circumstances. Foreign conflicts, pandemics and other emergencies are those scenarios. If we do not prepare, it will be our citizens who feel the pain.

As your Commissioner of Agriculture, I have advocated for investing in local foods since I took office five years ago; this includes branding programs such as West Virginia Grown, investments into infrastructure, as well as workforce programs. We must do more to support the 23,000 farmers in the Mountain State and the $800 million worth of commodities they produce. The gap between local production and consumption continue to widen with no indication it will slow down. Relying on national and foreign food systems is not the future of our state. If we hope to make our state and economies as resilient as possible, we must invest inward. If our leaders will not act, I ask the citizens to do their part by planting an extra row this year. Your families, friends, neighbors and local food banks will appreciate your efforts.

Kent Leonhardt, Commissioner of Agriculture
Livestock Owners Need to Prepare for New FDA Guidelines

Changes are coming for West Virginia farmers and ranchers when it comes to over the counter (OTC) antimicrobials. Come June 11, 2023, livestock owners will need a prescription from a veterinarian to purchase the few antibiotics that currently remain OTC. It’s part of the Food and Drug Administration’s (FDA) Veterinary Feed Directive that went into place in 2017. The intent of the new requirement is to ensure animal drugs that contain antimicrobials are not being overused or used incorrectly. These antibiotics are used in both human and animal medicine. There are concerns that misuse or overuse can cause antimicrobial resistance.

The drugs that currently fall into the OTC status but will need a prescription come June of 2023 include: Cephapirin and cephapirin benzathine, gentamicin, lincomycin, oxytetracycline, penicillin G procaine and benzathine, sulfadimethoxine, sulfamethazine and tylosin. The new labels on these products will read, “Caution: Federal law restricts this drug to use by or on the order of a licensed veterinarian.” This does not mean livestock owner will have to buy those antibiotics from their veterinarian, but you will need a prescription from a vet to purchase them elsewhere.

WVDA Animal Health Division advises the new FDA labeling requirements will require animal owners to have an established veterinarian-client-patient relationship (VCPR) with a licensed veterinary practitioner in order to obtain a prescription to purchase antibiotics. According to regulations, such a relationship can only exist when the veterinarian is personally acquainted with the keeping and care of the animals by virtue of examining them, including by medically appropriate and timely visits to the premise where the animals are kept. In addition to prescriptions, such visits could also assist overall herd health plans that can include vaccination programs, internal and external parasite control, nutritional and reproductive management, as well as establish a working relationship should an emergency arise such as trauma requiring treatment or birthing emergency requiring intervention.

The WVDA encourages livestock owners to establish a VCPR as soon as possible to avoid difficulties locating a private veterinary practitioner close to the deadline. More information on the upcoming antibiotic use changes is available at fda.gov/animal-veterinary.

4-H SPOTLIGHT

LEVI WRIGHT

AGE: 18
4-H CHAPTER: TEEN COMMUNITY LEADERS (MASON CO.)
SCHOOL: MARSHALL UNIVERSITY
4-H ADVISOR: MISSY DEEM

Levi: I started out in 4-H Cloverbuds when I was five and joined 4-H when I was nine. I started showing pigs as soon as I could. I didn’t really know what I was doing, but I watched my older sister and followed her lead. I learned from my mistakes and got better every year. We would always buy our show pigs from other people and then sell them after we showed them. But two years ago, I decided to start breeding them myself. We have about eight sows and 40 little ones. That keeps us very busy. We sell to anyone looking for a fair pig. We sell to folks in Mason County, also in Gallia County, Ohio. We raise crossbred pigs. They’re the best option for showing. I’m really proud of this project. The first year we were in business, one of the pigs we sold won grand champion at the Mason County Fair. That’s rewarding! We call the business Wright Farm and we do most of our sales from word of mouth or Facebook.
What's Cookin'?!

Bison Bites!
If you’ve never tasted bison, you’re missing out! Sometimes called “America’s original red meat,” bison is packed with protein and is very lean. It also has fewer calories than most red meat. Liz Riffle and her husband raise bison and sell the meat on their farm in Terra Alta (see our cover story). She’s shared one of her favorite recipes that you can find in her newly released cookbook Simply Bison: Curated Recipes. To make the meal complete, why not try out a ramp recipe (they’re in season this month and next) and pair it with some potatoes. If you have a recipe you’d like to share, send it to marketbulletin@wvda.us.

MOZZARELLA STUFFED BISON MEATBALLS

Serves: 6
Cook Time: 10 mins

**Ingredients**
- 1 1/2 lbs ground bison
- 1/3 cup breadcrumbs
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp garlic powder
- 1/2 tsp dried oregano
- 1 egg
- 2 tbsp water
- 6 oz mozzarella cheese (cut into 1/2 in cubes)
- 3 cup marinara sauce, warmed
- 2 tbsp chopped fresh parsley

**Directions**
1. Preheat the broiler. Line a sheet pan with foil and coat the foil with cooking spray.
2. Place the bison, breadcrumbs, salt, pepper, garlic powder, oregano, egg and water in a bowl; mix until thoroughly combined. You may need to add more water, 1 tbsp at a time, to get a smooth mixture.
3. Take approximately 2 tbsps of the meat mixture and roll into a ball. Press a cube of cheese into the ball of meat, making sure that the meat completely surrounds the cheese. Place the meatball on the sheet pan and repeat with remaining meat and cheese.
4. Spray the tops of the meatballs with cooking spray. Broil for 10 minutes or until meatballs are just done – do not overcook or the cheese filling may start to spill out.
5. Place the meatballs on a plate and pour the marinara sauce over the top. Sprinkle with parsley and serve immediately.

Sweet & Sour Ramps

- 1/2 pound (about a dozen) ramps
- Salt
- 3 tablespoons olive oil
- 3 tablespoons white wine or sherry vinegar
- 3 tablespoons light-colored honey
- Black pepper for garnish

**Step 1**
Clean the ramps or pearl onions and remove the leaves or green parts; use them for another recipe.

**Step 2**
If you are using pearl onions, boil them for 5 minutes in very salty water before proceeding. This softens them.

**Step 3**
Saute the ramps in the olive oil over medium-high heat until they brown, about 5 minutes.

**Step 4**
Add honey and vinegar and swirl to combine in the pan. Turn the heat down and simmer until the liquid reduces to a glaze, about another 6 to 8 minutes.

**Step 5**
Serve hot or at room temperature with some fresh black pepper.

Horseradish/Lemon New Potatoes

- 1/4 cup butter
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons prepared horseradish
- 2 tablespoons fresh lemon juice
- 1 1/2 pounds small new potatoes, unpeeled

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

**Step 2**
Melt butter in a 2 quart casserole dish in the oven. Stir in salt, pepper, horseradish and lemon juice. Place potatoes in dish and toss to coat with butter mixture.

**Step 3**
Cover and bake in preheated oven for 1 hour, or until potatoes are tender.
Highly Pathogenic Avian Influenza has been confirmed in more than a dozen states in both backyard flocks and commercial poultry operations. Findings in migratory waterfowl surveillance continue, including states that have not had an outbreak in domestic poultry. WVDA along with supporting agencies and industry stakeholders have been promoting increased biosecurity, conducting enhanced surveillance, encouraging reporting sick birds and coordinating investigations with rapid sampling and laboratory testing. Since mid-February, WVDA field personnel have conducted multiple sick bird investigations with testing performed at Moorefield Animal Health Diagnostic Laboratory (MAHDL) which is a member of the National Animal Health Network (NAHLN). NAHLN labs are approved to conduct testing analysis for high-consequence animal diseases. This detects HPAI virus from sick bird investigations. Wild migratory waterfowl are the natural reservoir for avian influenza virus, which can spread to domestic birds and cause severe economic disruption for commercial poultry operations, including trade restrictions by countries around the world. Wild bird surveillance work continues by APHIS-Wildlife Services and WV DNR. Sick wild birds should be reported to WV DNR's regional offices.

Controlling infestations of spotted lanternfly in West Virginia

The spotted lanternfly (Lycorma delicatula, SLF) is an invasive insect that is spreading quickly in West Virginia. Native to southern Asia, spotted lanternfly was first detected in the United States in 2014. Fortunately, there are several practices that landowners can do to control the populations of this pest on their properties.

The spotted lanternfly has the potential to infest and damage many species of shrubs, trees and vines in West Virginia. However, the preferred host of the spotted lanternfly is also an invasive plant species called tree-of-heaven (Ailanthus altissima). Removing these plants from your property is important to decrease numbers of spotted lanternfly. Although the tree-of-heaven often exists as small trees and sprouts, it can grow to 70 or 80 feet. Because of a similar appearance, the tree-of-heaven is often mistaken with black walnut, butternut and several species of sumac. It is important to be sure that you have tree-of-heaven before removal because black walnut, butternut and sumac are native species that offer many ecological benefits and shouldn’t be removed to decrease populations of spotted lanternfly.

Tree-of-heaven is best controlled by applying an herbicide. A hatchet or similar cutting tool is used to cut frills into the tree stem. The frills should be approximately one inch deep and spaced one to two inches apart in a ring around the tree stem. Herbicides may also be applied directly to the bark of the tree from the ground level to approximately 18 inches. Herbicide applications should be made between early July and the middle of October. Herbicides that may be used include Roundup and Pathfinder II. Please be sure to read the label carefully before the application of any pesticide.

When controlling tree-of-heaven, it is important to remember that simply cutting the plants at ground level will only cause them to produce copious amounts of root and stump sprouts. The proper application of herbicide, following the product label, is a vital part of controlling tree-of-heaven.

The spotted lanternfly is an excellent hitchhiker. When you travel to areas of West Virginia that do not have spotted lanternfly from areas with populations that do (Mineral, Hampshire, Jefferson and Berkeley Counties), you not only risk introducing this pest into a new area of West Virginia but also risk introducing this pest onto your property where it can cause significant damage to your crops and trees. Spotted lanternfly hitchhikes a ride on vehicles, trailers and any item that is being transported. It is VERY important that you self-inspect your modes of transportation as well as all items being transported when traveling from an area having an infestation of spotted lanternfly. If you have property near a highway or railway, you need to be extra vigilant in examining your property for hitchhikers.

If you believe you have spotted lanternfly, the WVDA would like to know. To report your sighting, send an e-mail to bugbusters@wvda.us. If possible, please submit a photo. You can also call 304-558-2212.
West Virginia Grown
Rooted in the Mountain State

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
- Dunham Organics
- Geezer Ridge Farm
- Heron’s Rest Farm
- Kitchen’s Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- Mountain Dogs LLC
- North Mountain Apothecary
- 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
- Willow Bourne Farm

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

BROOKE
- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm
- Pike Vue Christmas Trees

CABELL
- Appalachian Apiculture
- Amandus Family Farm
- Auburn & East
- Good Horse Scents
- R&R Products dba Down Home Salads

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

DODDRIDGE
- Sweet Wind Farm
- Ryan Farm

FAYETTE
- Appalachian Botanical Co LLC
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Wild Mountain Soap Company
- Butcher’s Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek
- Hughart Farms

GRANT
- Grace Brooke Greenhouses LLC

GREENBRIER
- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Dry Creek Farms
- 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
- Mike’s Munchies
- The Hanna Farmstead
- Mt. Harmony Farm
- Mama Faye’s
- Sunset Berry Farm & Produce LLC

HAMPDEN

HANCOCK
- Gibson Farm NC

HARRISON
- A J’s Goats ‘N Soaps
- Sassy Gal’s 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
- Layne Family Farmstead

JEFFERSON
- Shalga Farm
- Appalachian Greens
- The Grass is Greener Farm LLC

KANAWHA
- Angelos Food Products LLC
- Appalachian Abattoir
- Country Road House and Berries
- Hamilton Farms, LLC
- Happy Hens Farm
- Hernshaw Farms LLC
- Jordan Ridge Farm
- Larry’s Apiaries
- Lem’s Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks LLC
- Piddlin’ Rooster LLC/Tipsy Roo’s
- McCutcheon’s Rub Company
- Mallory Family Farm
- Oh My Greens

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
- Ronk Family Farm

MARION
- Clutter Farms LLC
- Holcomb’s Honey
- Rozy’s Peppers in Sauce
- Anderson Hollow

MARSHALL
- Eco-Vrindaban Inc.
- American Pie
West Virginia’s people take a lot of pride in their heritage. Our farmer and producers are no exception — although they certainly are exceptional.

Developed in 1986, West Virginia Grown was designed to market West Virginia grown and made products to consumers. By placing the West Virginia Grown logo on a product, they are assuring buyers that product was grown or processed, with quality ingredients, in the Mountain State.

What is West Virginia Grown?

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More Information:
304-558-2210
wvgrown@wvda.us
https://agriculture.wv.gov/ag-business/west-virginia-grown/
2022 WV FFA Ham, Bacon and Egg Sale and Show Breaks Record

The West Virginia FFA Ham Bacon and Egg Sale and Show drew a big crowd to Cedar Lakes Conference Center on March 14, and it turned out to be a record-breaking night. The sales total for the evening was $68,617.

The annual sale began back in 1941 and took place at the Daniel Boone Hotel in downtown Charleston. The Grand Champion ham that first year went for $204.82. This year, Garrett Ammons’ Grand Champion ham sold to Kroger for $11,500, a new record. WVDA Commissioner Kent Leonhardt was on hand for the sale to cheer on the FFA members.

“After two years of Covid, it was great to host the State FFA HBE Show and Sale in our new Cedar Lakes Assembly Hall. We saw record sales with every penny going back to the young men and women who were here tonight. Not only have these young people learned how to raise and process an animal, they also experience how hard work can pay off,” stressed the Commissioner.

Since 1941, the annual sale has raised more than $1.4 million dollars for FFA students. Ron Morrison and Greg Murphy of Ronald Morrison Auction Services donated their time to auction off the items.

GRAND CHAMPIONS

The Grand Champion ham, raised by Garrett Ammons of Tyler FFA, weighed in at 21 lbs. and sold to Kroger for $11,500 (a new record).

The Grand Champion bacon, raised by Elizabeth Paden of Tyler FFA, weighed in at 7.5 lbs. and sold to Pierson Lumber for $3,000.

The Reserve Champion Bacon, raised by Hayden Ammons of Tyler FFA, weighed in at 8 lbs. and sold to Union Bank for $1,080.

The Reserve Champion Eggs were sold to Kroger for $5,000. They belonged to Alaina Lucey of Cameron FFA.

The Reserve Champion Eggs were sold to THQ Appalachia, Broke-Ass Farms and Jack and Sharon Lucey for $3,000. They belonged to Alaina Lucey of Cameron FFA.

RESERVE CHAMPIONS

The Reserve Champion ham, raised by Austin Burley of Hundred FFA, weighed in at 24 lbs. and sold to Kroger for $4,800.

Congratulations to all the Winners!
Aphiary Events

Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 543-5955; mdavis@dgoc.com.

Barbour Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 456-4500.

Monongalia Beekeepers Assoc. Bi-Monthly Meeting, 3rd Sat., 10:30 am-1 p.m., Contact Steve May 727-7659.

Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7 p.m.-8 p.m., Eldora UMC, Fairmont, Contact Nancy, 612-9699.

Monongalia Beekeepers Assoc. Classes, April 2 & 9, 10 a.m.-3 p.m., Monongalia Co. Ext. Office, 270 Mylan Park Lane, Morgantown or online at moncountrybeekes.org, Contact, Debbie Martin, 367-9488; debbeezy7@yahoo.com.

Mountaineer Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, pjsstinking@gmail.com.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 8:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Justin King, pjsstinking@gmail.com.

North Central WV Beekeepers Assoc., Monthly Meeting, April 19, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Hudson Snyder, 641-7845.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2214.

Cattle Sales


Black Angus yrnlgs. & heifers, Conley & Granite blood, $900/ea. Roger Collins, 26694 Leading Crk. Rd., Big Springs, 26137; 354-7744; after 5 p.m.

Black Angus bulls, good disp., semen tested, low birth EPD’s, $2,200. Cliff Crane, 143 Spiker Rd., Bruceton Mills, 26525; 379-4482.

Reg. Polled Hereford yrnlgs. & heifers, good markings, dark red, Revolution blood, $2,000/up. Bobby Daniel, Box 214, Fairdale, 25839; 575-7585.

Feeder calves, 400-600 lbs., $1.60/lb./up. Tom Darby, 1156 Prison Rd., Bruceton Mills, 26525; 698-8560.


Black Angus 1-yr. bull, throws nice 60 lb. calves, stays home, $1,600/trade for cattle. Steve Feaster, 44 Bucanneer Lane, Keyser, 26726; 790-2999.


Reg. Limousin & Lim/ Flex yrnlgs. -18- mo. bulls, black, polled, calving ease, vac., passed BSE, $2,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontiernet.net.


Reg. Polled Hereford yrnlgs.: open heifers, $1,500/bull; $1,800, all Bennett Encore, Boom- er P606, Victor Supreme & Trust blood, passed BSE; 27-mo. herd bull, Truss & Progress blood, calves on site, $2,500. Mike Isner, 1951 Sand Run Rd., Wellsville, 26416; 402-416-4234.


Black Angus 5-yr. -7-yr. cows bred to Black Baldie bull for 4/22 calves, $1,500/ea. Fred Legg, 62 White Oak Dr., Scarboro, 25917; 575-5639.


Black Angus yrnlgs. bull, good disp., $950. Phil Rickers, 2958 Volcano Rd., Walker, 26190; 679- 5744; 588-1067.

Reg. Red Angus 12-mo. -15-mo. tested, $2,000. Bill Rohr, 572 Buckboard Lane, Buckhannon, 26201; 613-9522.

Pure Black Angus yrnlgs., can be reg. great blood, $1,600. Randall Rumer, 295 Caraway Lane, Renick, 24966; 497-2657; mountaingatefarm@frontier.com.

Reg. Polled Hereford yrnlgs. bulls, DNA tested, dark red, low birth wt. EPDs, $1,800/up. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 573-0844; chance37@suddenlink.net.


Reg. Angus bulls: 4-yr. herd bull, TenX blood, calving ease, good disp., $2,400; yrlg. bull, TenX over Hoover Dam blood, bw, 1 yr. old, $1,000. Dave Summers, 1096 Summers Rd., Grafton, 26354; 265-3150; 677-6255.

Reg. Angus 2.5 yr. herd bull, Spring Hill/ Hickock blood, calving ease, CED: 10, bw: 0.1, yrlg.: 102, milk 24, good disp., used on our heifers for 2 yrs., $2,300. Rod Summers, 98 Meadland Rd., Flemington, 26347; 842-7958; 918-7377.

Cows & calves, $800/up. Dale Thayer, 257 Poplar Ridge Rd., Sutton, 26601; 575-7512.


Pearce buys

For information or catalog, Contact, Mike Moran, 336 Flat Mtn. Rd., Alderson, 24901; 667-7188.
ANNUAL WV BEEF EXPO
April 9; 9:30 a.m.
New barn @ Jackson’s Mill
Weston WV
Selling 6 breeds of cattle
For information or catalog, 269-4660 or 842-7958;
bmloyd@mail.wvu.edu.

SHILOH TRAIL RIDERS
April 16; 10 a.m.
Rain date, April 23, 10 a.m.
Ellenboro Trail Head
Selling 6 breeds of cattle
Contact, Betty Adams, 643-2043.

Equipment Sales
No trucks, cars, vans, campers or other au-
tos; backhoes (except 3-pt. hitch), dozers or oth-
er construction equipment; lawn equipment; no
parts.

Int'l 140 farm tractor w/3 pieces of equip.,
$3,200. Don Black, 1084 Old N&W Rd., Dunlow,
25511; 385-4696.

JD 125 moldboard plows, 3-pt. mount, sprint
trip: 3x16, $875; 3x14, $700; Gaffe ‘15 GT520
hay tedder 4-spool hyd. lift, $3,000; AC 14’ fold
up disc, hyd. lift, $1,200; spike tooth harrow, 5
bar, 20’ fold out, $650. Danny Belcher, 6203 Gay
Rd., Ripley, 25271; 377-3553.

Kubota 2100 4 WD tractor w/front end loader,
backhoe attach. & 4’ brush hog/finish mower,
1,200 hrs., $6,500; MF 230 tractor w/ 6-wire
mower, new tires, $5,000, both garage kept, excel.
cond. Jeff Bennett, Rt. 50 W., Clarksburg, 26302;
844-0227.

MF 93 231 diesel farm tractor, 38 hp, 2,211
hrs., garage kept, excell. cond., $8,500. Jack
Browning, 8300 Court Ave., Hamlin, 25523; 549-
7301.

Ford 3-cyl. diesel, $6,700; NAA w/new tires
& rims, totally reconditioned, $5,000; gravity box-
es w/wagon, 3, $800-$1,800; Hardi tandem axle
corn sprayer, $1,750. Bus Conaway, P.O. Box
299-4140.

JD 40x4 5x5 round baler, twine tie, has in
inside, $100. Jim Summers, 305 Centenary Rd.,
Hwy., Branchland, 25506; 778-3533.

Kubota BX2200, 900 hrs., 22 hp, 4 WD,
3pt. hitch, rear & mid mount PTO, front loader,
LA-211, 60’ mid mount rotary mower, full set of
original manuals, $8,800. Frank Mash, 12 Coton-
wood Dr., Elkview, 25071; 965-3462.

Ford ‘14 3-bottom trip plows, little wear,
$450; love 6’ 3-pt. disc, $200. 1192 Jonathan
Hilton, 5029 Mill Crk. Rd., Quinwood, 25981; 438-
8997.

Vermeer silage baler wrapper, SW-2500
works perfect, $6,000. George Street, P.O. Box
805, Maysontown, 26542; 290-8694.

Anderson ’20 RB580 bale wrapper, 4x4
bales, kept inside, excell. cond., $5,000. Colin
Sprouse, 8736 Gassaway Rd., Normontown,
26267; 420-8102.

Kuhn GMD 60011’ disc mower, $4,200.
Tyler Steele, 1991 Sliding Run Rd., Burnsville,
26335; 462-4711.

MF 2-row conventional corn planter w/insec-
ticide box stored inside, good cond., $500; ham-
mill grain converted to PTO on trailer, stored
inside, $100. Jim Summers, 305 Centenary Rd.,
Breckenridge Mills, 26525; 379-3815.

Gravelly tractor, super conventional, 85 speed
earl, start new tires & battery w/30” bush hog
mower, $450. Charles Watson, 4256 McClellan
Hwy., Brancumond, 25068; 776-3353.

Hog Wants
Berkshire/GOS cross late April, early May
pigs, $100. Berkshire 2-yo. boar, excell. disp.,
$300. Clint Curtis, 262 O’Dell Farm Lane, Oak
Hill, 25901; 640-4014.

Pigs, different colors, 10, $75/ea.; sow, 400
& 2, does, 6-mo. or a little older, buck

Goat Sales
Pure reg. Nubuck bucklings & dove, various
colors, $200/ea. Leonard Hardway, 593 Glen
Camp Rd., Palestine, 26160; 275-3094.

Nigerian Dwarf reg./registrable: 10-wk.
-2-yo. does/doelings, disbudded/pooled, blue
eyes, great colors, vacc., $375-$500; bucklings,
2, vacc., disbudded, $150-$300; polled moon
spotted 1-yr. buck, $500. Michelle Johnson,
2030 Cobb Hollow Rd., Red House, 25168; 561-
8997.

Goat Wants
Buck & 2, does, 6-mo. or a little older, buck
not related. Maryetta Aibles, P.O. box 54, Sutton,
26601; 678-5394; maryetta26601@gmail.com.

Horse Sales
Donkeys. 2 males; Palomino riding mare,
$1,500. Troy Evans, 204 Herd Harsh Rd., Egton,
26716; 301-616-7676.

Horse Wants
Miniature jack donkey. Benny Sturgill, 975
Central Ave., Surveyor, 25932; 673-6938.

INTERMEDIATE HORSE CLINIC
May 21, 9 a.m.-4 p.m.
Bring Lunch, snack & refreshment
provided, $75/week horse; $60 w/
your own horse, proof of neg.
coggins/vacc. required,
Mounted Blessings, LLC, Lewisburg,
sign up at info@letsridewv.com.

Plant Sales
No medicinal plants, nursery stock,
common agricultural seeds unless
tested for germination.

Seeds: Creasy green seed, $2/2lb.;
WV 63 tomato, $2/50 seed, plus SASE.
Denny Canterbury,
2875 Seneca Trail S., Ronceverte,
24970; 645-6370.

Seeds: old-time Logan Giant; old-time Log-
an ½ runners, both $16.50/125 seeds, shipped
pdp or $12/125 seeds picked up. Terry Daniel,
Box 27, FAIRDALE, 25839; 934-5417.

Seeds: old-time man fat, Logan Giant, Rat-
lensnake, brown & white half runner pole bean,
more, $15/100 seed, all tested for germination.
Betty Flanagan, 467 Ritchie Farm Rd., Sum-
mersville, 26651; 880-0135; allen.flanagan@g
mail.com.

Caster seeds, $1/8 seeds; Holley Hop dbl.
flower seed, red, $11/tsp.; Marigold flower seed,
gold, $11/tsp.; Cinnamon vine flower seeds,
$11/seed, all SASE. B. Hagy, 2744 Fenwick Rd.,
Richwood, 26261; 846-4364.

Ramps: red, $10/lb.; white, $12/lb. Toby
Lowe, 5029 Mill Crk Rd., Quinwood, 25981; 438-
6733.

Caster beans/mole killer, $1/12 seed, SASE.
to Jerry McCauley 5519 Seneca Trail, Valley Bend, 26293; 642-9737.

Old fashioned winter onion sets, $3/qt. bag. Larry Parsons, 276 Maple Drive, Evans, 25241; 372-4575.

Seeds:  flood beans, black & purple lima, red bloom & ½ runners, all pole, $15/100 seeds. Scott Whitacre, 2290 Braddock School Rd., Slanesville, 25444; 496-8665.

Poultry Sales


Muscovy 9-mo. ducks, white meat ducks, 98% fat free, juist started to lay, males & females, $10/ea.; game roosters & hens that are laying, $5/ea. Rex Miller, 5733 Ripleys Rd., Cottageville 25239; 372-2034.

Sheep Wants

Will take orphaned lambs off you hands free of charge, willing to pick them up at your farm. Grace Fisher, 1831 Hokes Mills Rd., Ronceverte, 25239; 372-2034.


Miscellaneous Sales

No riding habits or other clothes; appliances or equipment; general wood working furniture; antiques or crafts; hand power tools & equipment; additional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

Acreage:  80 A. Joplin Rd., Poca, 25414; 354-4575.

Hay

Hay '21 sq. bales, mixed meadow grass: 1st cut, $5/bale; 2nd cut, $6/bale, loaded in bale, $1 extra on quantities less than 50, del. service available, for additional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

Livestock:  9-mo. ducks, white meat ducks, 98% fat free, juist started to lay, males & females, $10/ea.; game roosters & hens that are laying, $5/ea. Rex Miller, 5733 Ripleys Rd., Cottageville 25239; 372-2034.

Hay

Hay '21 4x5 round bales, $25/bale; '19, $20/bale, all tied w/string. Clark Humphreys, 7217 Indiana Mills Rd., Peterstown, 24963; 753-9990.

Hay, round bales, 400 lbs., $10/ea. Patricia Johnston, 1044 Glendale Rd., Cairo, 26337; 904-945-3863.

Worm castings natural plant food, $20/10 lb.; $39/25 lbs.; $64/50 lbs plus $5/H, will del. local, bulk sales & pricing upon request. David Lester, P.O. Box 216 Enterprise, 26568; davidplester@aol.com.

Hay 4½x4 600 lb. round bales, mixed grass, string wrapped, $20/bale. Tim Lowers, 2826 Harris Hwy., Washington, 26181; 681-297-9202; 483-0068.


Black walnut kernels, vacuum sealed 1 lb. package, $15 + postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

Acreage:  Putnam Co.:  8 A., in Emerald Fields Grandview Ridge, 293’ rd. footage, all under ground util., $65,000. Bill Merton, 104 Marble Dr., Eleanor, 25070; 845-1457.

Hay '21 4x5 round bales wrapped, $45/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 627-5064; 612-6677.

Black walnut kernels, vacuum sealed 1 lb. package, $15 + postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

Horse drawn buggies, $300; Amish buggies, $350; plow, $45; mowing machine, $200; saddles, $75/ea.; cider mill, $150; shelter, $75. Richard Rumley, 200 Laura Lane, Charleston, 25302; 435-6445.


Hay '21 1st cut, good hay, never wet, $6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 372-4575.

Horse drawn buggies, $300; Amish buggies, $350; plow, $45; mowing machine, $200; saddles, $75/ea.; cider mill, $150; shelter, $75. Richard Rumley, 200 Laura Lane, Charleston, 25302; 435-6445.


Hay '21 4x4 round bales, $30/bale. Becky Wilson, 2841 Sellers Rd., Middlebourne, 26149; 771-8135.


Fleece, hand spinning/stuffing, raw/washed, natural colors & white, Shetland, Border Leicesters, Dorset Horn cross, Southdown/Cotswold cross Finn, $0-$50, oz.-full fleece; Schacht match-less spinning wheel, $1,400. Linda Zinn, 2162 Compressors for a 330 or JD 457 baler. Jim Robinson, 2374 Sycamore Rd., Clarksburg, 26301; 624-4790.


OUR MOUNTAIN HERBS;
GROWING, COLLECTING & SHARING
OUR WOODLAND PLANTS
April 23; 10:00 a.m. - 4 p.m.
Tygart Lake State Park Lodge

GOLD STAR MOTHERS RECEIVE VET AND HEROES TO AGRICULTURE GRANT

West Virginia Gold Star Mothers will soon be planting more living memorials to remember their loved ones lost in the line of duty. The WVDA has awarded the group a $24,000 grant through the Veterans and Heroes to Agriculture Program. The money will be used to plant legacy orchards to be harvested for local community members, conduct pruning and grafting workshops, as well as management training.

“The Gold Star Mothers have continued to honor those who served their country with these memorials. We are happy to partner on these projects which remembers our veterans’ legacy through agriculture,” said Commissioner of Agriculture Kent Leonhardt. “We also look forward to seeing the impact these orchards have on their local communities.”

The Veterans and Heroes to Agriculture Grant Program was developed to provide funding to organizations around the state who work directly with or provide support to law enforcement, fire fighters, emergency medical service, first responders, veterans, active-duty military and/or their spouses and family within an agricultural capacity.

For more information, contact Sierra Cox at kcco@wvda.us.
GARDEN CALENDAR

APRIL 2022

APRIL 1  Seed onions, beets and radishes (outdoors).
APRIL 2  Monitor for asparagus beetles. Seed kale and collards. Seed Ethiopian kale.
APRIL 4  Seed basil for transplant (indoors). Plant cabbage and kohlrabi.
APRIL 5  Plant potatoes and raspberries. Seed beets and kale (outdoors).
APRIL 6  Seed parsnips (outdoors). Seed or plant broccoli, cabbage and cauliflower (outdoors).
APRIL 7  Seed dill (indoors). Plant blackberries. Plant fruit and hazelnut trees.
APRIL 8  Seed leaf lettuce (outdoors). Plant or seed shallots.
APRIL 9  Seed radishes outdoors. Apply crabgrass control.
APRIL 10  Order sweet potato slips or bed sweet potatoes for transplanting.
APRIL 11  Fertilize lawn. Seed or plant collards.
APRIL 13  Use row covers to protect flowers and tender plants. Seed late tomatoes (indoors).
APRIL 14  Loosen mulch on strawberries.
APRIL 15  Remove row cover from strawberries. Refresh mulch in landscape beds.
APRIL 16  Seed or transplant peas (outdoors). Seed endive. Transplant leeks.
APRIL 17  Seed chives (outdoors). Seed new lawn. Seed annual herbs.
APRIL 18  Seed carrots and Swiss chard. Seed Asian greens. Seed sweet corn.
APRIL 19  Plant summer-flowering bulbs.
APRIL 20  Apply pre-emergent landscape weed control.
APRIL 21  Begin spraying fruit trees after petals fall.
APRIL 22  Buy herb cuttings/plugs. Start grafting tomato plants.
APRIL 23  Seed flat-leaf parsley.
APRIL 24  Seed or transplant lemon balm (outdoors).
APRIL 25  Seed tomatillo for transplants.
APRIL 26  Seed tomato for transplants.
APRIL 27  Seed ground cherries.