Ed and Becky Morgan are a pair at home and at work. For the last 22 years, the couple have been the owners of Quicken Farm, a rolling piece of land with a stream running through it in Hampshire County. You’ll find cow-calf pairs, hair sheep and crossbred pigs grazing the land. It looks bucolic, but a lot of hard work has gone into making the farm and their business what it is today.

Ed was born in Alaska but moved back to West Virginia with his mother when he was seven. He went to Hampshire High School and joined FFA which helped plant his feet in the agriculture field. He tried college but soon found it wasn’t for him.

“After a not-so-successful stint at Potomac State, I went to work for Southern States in their agronomy department. We did a lot with lime and fertilizer. After that, I got a job at Gore’s Processing Plant in Stephens City, Virginia working on their kill floor in the meat room. I learned a lot about meat craft and really liked it. Then I met a girl. Her family needed help cutting timber, and I was up for that.”

That girl was Becky. She grew up in Capon Bridge and didn’t have a farming background. However, she always knew she wanted to do something agriculture related. She and Ed worked in the timber business together until the housing bubble burst. That’s when they decided to take a chance on farming.

“Ed had always wanted to go back to Alaska, and we could not find a farm here. Nothing seemed to fit. So, we gave up,” explains Becky. “We packed our stuff, had jobs lined up and the realtor was going to meet us at the airport when we landed in Alaska. Right before we were to leave, Ed was out riding his motorcycle and saw a for-sale sign that was down over the bank, almost in the creek. He came home and said, You’ve got to come look at this. You’re not going to believe what I found! The farm he took me to was awesome. It was absolutely perfect. So, we stayed. It’s not been too many years that the last Alaska box finally got unpacked.”

That property is in Shanks, about nine miles east of Romney. Becky decided to name it Quicken Farm.

“The root word of ‘quicken’ is Gaelic and means to bring forth in life. To me, that’s what farming is all about, whether it’s crops or animals, or in this case, our hopes and dreams.”

The Morgans started out with a couple goats that eventually snowballed into more than 1,100. “It was good until the dark day came,” says Ed. “We got a load of goats from Tennessee, and in 30 days, we lost more than 400 of our animals to an upper respiratory sickness. It was our $50,000 education. We decided to get out of the goat business.”

At the time, Ed was working full-time at Hampshire Meats and Becky at Walmart. That’s when they decided to buy a couple of pigs. They purchased three gilts, and the rest is history. Currently, their raise cow-calf pairs help pay the bills, but it’s their pasture-raised pigs that are their pride and joy.

“Right now, we have about 90 pigs and some new piglets born this past week. There’s 40 acres and those pigs have access to it all – even the front yard. There’s been more than one occasion I’ve woken up in the morning with a pig staring at me through the window,” laughs Ed. “When it’s time for the girls to have babies, they’ll go and find a quiet corner, make themselves a nest and have a litter. I use our feeding barn as a loafing shed for the pigs. They go in and out at their leisure. When they get close to size (225 to 260 lbs.), we put them in the pen, and they’re on full feed, that way we can get the carving we like and our customers expect.”

Because there aren’t any local slaughterhouses, the Morgans drive 90 miles, one way, to Horst Meats, a federally inspected facility in Hagerstown, MD where they kill and chill the pork. The next day, Ed and Becky make the 180-mile round trip with their refrigerated trailer to pick up their pork. Then they head to a commercial kitchen they share with a catering business to cut and package their meat. Ed breaks it down; Becky scraps, trims and vacuum-seals their final product. Quicken Farm sells whole hogs to The Farmers Daughter Market & Butcher in Capon Bridge, provides sausage to Hardy County Schools as part of the Farm to School program, offer various cuts of meat on Saturdays at the Barefoot Farmer in Romney and supplies meats to the restaurant at Guesthouse Lost River where their pork chops were mentioned recently in Bon Appetit Magazine. But the item the Morgan’s are best known for are their seasoned sausages.
FROM THE COMMISSIONER:

WVDA Essential to Tourism

From the declaration of the New River Gorge National Park to renovating the state parks in West Virginia, over the last five years, our tourism industry has received a tremendous amount of attention and support. That support has brought dividends as we have seen tourism revenue increase by upwards of 50 percent, generating $4.5 billion for the state’s economy. Given the national attention, increased travel and investments the state has made, now more than ever it’s vital we continue to retain West Virginia’s natural beauty. The agency that is on the front line, protecting our forests, is one that might surprise you. It is time to recognize and support the efforts of the West Virginia Department of Agriculture in preserving the state’s natural resources and attractions. Without our agency’s efforts, our tourism industry would not be where it is today.

As Commissioner of Agriculture, I chair the State Conservation Committee which guides the West Virginia Conservation Agency promoting healthy soil and clean water. The agency supports the locally elected Conservation District Supervisors and 170 flood control dams under the Conservation Districts jurisdictions. These dams often provide recreational opportunities and water basins, like the Chesapeake Bay, for generations to come.

With most of our state covered in valuable hardwoods, our beautiful, tree-covered mountains are one of our state’s greatest assets. From timbering to campers, bird watchers and hikers, a lot of revenue is generated by our natural beauty. To preserve this asset, it takes a lot of manpower to monitor and treat our forest health. In the New River Gorge National Park, we continue to protect oak trees from Gypsy Moth. A new invasive pest, the Spotted Lanternfly, threatens our specialty grape and wine industry. Water sports, including fishing and rafting, require clean water, as well as black fly management. If you have visited Blackwater Falls or Cathedral State Parks, it was the WVDA that saved the hemlock trees that contribute to the natural scenery. All these programs are managed by the WVDA.

One of the fastest growing sectors of tourism is agritourism. To fully tap into this new market, we have devoted a full-time staff member and have worked to pass legislation to recognize and help the industry grow. Our staffer is dedicated to helping our pick-your-own farms, Christmas tree farms, corn mazes and wedding barns. We have also worked to support farm-to-table dinners, including partnering with West Virginia state parks, to host these types of meals around the state. These events not only provide tourism opportunities but expand markets for our local farmers. All these venues and events play a part in growing our tourism industry and bringing increased revenue to the state.

I commend Tourism Secretary Chelsea Ruby and her tourism team on their efforts. They have done a tremendous job with the funding they have been given to make the Mountain State a tourism destination. As we continue to promote the state, we must match the investment we have made in tourism in the programs that protect its beauty. The WVDA is more than just farms; we touch tourism and the lives of every West Virginian every day. We are crucial in the promotion and protection of our tourism industry. If you have ever hiked, enjoyed time on the water or visited one of our many state parks, you can thank the WVDA and its partners for protecting our natural beauty.

Kent Leonhardt, Commissioner of Agriculture
Marty Rae Walker-Owen is no stranger to pageants. She won the title of Mrs. West Virginia America in 2017. But her current title, West Virginia Mrs. United States Agriculture, may be the crown she’s most proud to wear.

“West Virginia has never had someone compete in the Mrs. United States Agriculture pageant. I’m the first,” says Walker-Owen. She submitted an essay, a photo and wrote a narrative about her background in agriculture and was chosen to represent West Virginia. She’ll be competing in the national pageant in June in Orlando, FL. Her platform is “Our Roots Run Deep.”

“It’s important to educate not just adults but also our youth about agriculture. West Virginia is number one in the nation for family-owned farms, and I think that speaks volumes as to the type of people we are. We’re hard workers, were dedicated to the land and we love our heritage,” says Walker-Owen. “I want to put West Virginia on the map in agriculture. Our ag industry is extremely important to our state for tourism, the economy, for so many things. If I were to win the national Mrs. Agriculture title, not only would I be further promoting West Virginia and forging a path for many others like myself who have a passion for agriculture in our state, but I would be an ambassador for American agriculture for our entire nation. This is about being a leader and a spokesperson.”

Walker-Owen is the district office administrator with the Southern WV Conservation District and also owns her own farm, Little Meadows Farm, in Meadow Bridge. She has a herd of Katahdin heritage sheep and several chickens, raises two large gardens, harvests from a small orchard and plans to open a small farm market stand on her property this summer. She says she was introduced to agriculture at an early age.

“I knew from the time I was little that I wanted to be a farmer. I grew up gardening and taking care of animals. My grandfather owned a farm just down the road from where I grew up. He raised cattle and was a timber man. He was my absolute idol,” Walker-Owen recalls.

Now, she wants to become a role model for up-and-coming farmers. She’s been traveling the state, attending agriculture events, spreading the word about the Mrs. and Miss United States Agriculture scholarship program. Marty also represents Summers County on the Farmland Protection Board and serves as their treasurer.

FFA SPOTLIGHT

AUSTIN GOLDIZEN

AGE: 16
GRADE: SOPHOMORE
FFA CHAPTER: BUFFALO HIGH SCHOOL
SCHOOL: BUFFALO HIGH SCHOOL (PUTNAM COUNTY)
FFA ADVISOR: DANIELLE GRANT

Austin: I joined 4-H when I was nine. When I got into middle school, they had just started a FFA chapter. I was the first chapter president at George Washington Middle School. I started raising pigs soon after. We breed them here on our farm and then sell them to kids in 4-H and FFA here in West Virginia. We even have pigs going to Ohio, Arkansas and Tennessee. In the summer, we raise butcher hogs for local folks for meat. I show my hogs as well. Right now, I have eight sows, one boar and 17 little ones. I get the word out about my pigs by advertising on the Shipley Swine group on Facebook. My plan is to go to Potomac State once I graduate and then on to WVU to get a degree in agriculture business.

Danielle: Austin is very dedicated to what he does and works hard to improve his genetics to produce superior animals. That’s why he’s starting to see people contact him from out of state who want to show his pigs in the jackpot circuit.
May is the month for the first bounty from the garden! Whether you grow your own or purchase from a farmers’ market, now is the time to enjoy all things green. Ramps are one of our favorite spring foods, but don’t forget the humble dandelion green. They are tasty and full of vitamin A, iron and calcium. Asparagus is also a vitamin booster – vitamin B6. And our last featured ingredient, snap peas, are filled with fiber and vitamin C. Try out these spring recipes and let us know what you think. Have a recipe you’d like to share with us? Send it to marketbulletin@wvda.us.

### Spring Greens

#### Balsamic Butter

- 1 pound fresh asparagus, trimmed
- cooking spray
- salt and pepper to taste
- 2 tablespoons butter
- 1 tablespoon soy sauce
- 1 teaspoon balsamic vinegar

**Step 1**
Preheat oven to 400 degrees F.

**Step 2**
Arrange the asparagus on a baking sheet. Coat with cooking spray, and season with salt and pepper.

**Step 3**
Bake asparagus 12 minutes in the preheated oven, or until tender.

**Step 4**
Melt the butter in a saucepan over medium heat.

**Step 5**
Remove from heat, and stir in soy sauce and balsamic vinegar.

**Step 6**
Pour over the baked asparagus to serve.

**TIP:**
Watch the asparagus carefully while baking, as it goes from tender to crisp very quickly!

#### Baked Asparagus

- 1/2 cup extra-virgin olive oil
- 6 large cloves garlic, thinly sliced
- 1/4 cup pine nuts
- 12 oz. dandelion greens, trimmed and cut into 2-inch lengths (about 6 cups)
- 1 Tbs. balsamic vinegar
- Freshly ground black pepper
- 12 oz. gemelli or penne pasta
- 2 oz. finely grated Parmigiano-Reggiano (2 cups using a rasp grater)

**Step 1**
Bring a large pot of well-salted water to a boil.

**Step 2**
Meanwhile, cook the oil and garlic in a heavy-duty 12-inch skillet over medium heat, stirring occasionally with a slotted spoon, until the garlic is golden, 3 to 5 minutes. Transfer the garlic to paper towels to drain.

**Step 3**
Add the pine nuts to the skillet and cook, stirring frequently, until golden, about 1 minute. Transfer to the paper towels with the garlic.

**Step 4**
Add the greens to the skillet and cook, stirring, until wilted, 1 to 2 minutes. Stir in the vinegar and season to taste with salt and pepper. Keep warm over low heat.

**Step 5**
Boil the pasta according to package directions. Reserve 1 cup of the pasta cooking water and drain.

**Step 6**
Add the pasta to the skillet and toss with the greens.

**Step 7**
Add the garlic, pine nuts, and half of the cheese, and toss to combine, adding some of the pasta cooking water to moisten, if necessary.

**Step 8**
Serve garnished with some of the remaining cheese, and pass the rest at the table.

#### Garlic Parmesan Sugar Snap Peas

- 3 cups sugar snap peas trimmed, rinsed, dried
- 3 tablespoons olive oil
- 1/2 cup panko crumbs
- 1/4 cup grated Parmesan cheese
- 2 tablespoons finely chopped fresh parsley
- salt and fresh ground pepper to taste

**Step 1**
Preheat oven to 400 degrees F. Grease a baking sheet with parchment paper and set aside.

**Step 2**
Combine sugar snap peas and olive oil in a mixing bowl and toss to coat.

**Step 3**
In a separate bowl, mix together panko crumbs, parmesan cheese, parsley, salt and pepper.

**Step 4**
Add the panko mixture to the sugar snap peas and toss to combine. Arrange in previously prepared baking sheet in a single layer.

**Step 5**
Roast for 15 to 20 minutes, or until crispy, turning once during cooking. Remove from oven and serve immediately.

**TIP:**
Watch the asparagus carefully while baking, as it goes from tender to crisp very quickly!
The Market Bulletin, Volume 106, No. 5

Cedar Lakes Offers Folk Art Workshops

For decades, Cedar Lakes Conference Center in Ripley has hosted folk art classes, reviving the love of wool felting, psaltery, woodturning and other crafts. This summer, Cedar Lakes is offering a lineup of classes during July 10-15. Workshops include basketry, art of wool felting, psaltery, stained glass, tin smithing, watercolors, wood carving and woodturning. Whether you’re a beginner or more skilled, the workshops offer instruction on all levels. The deadline to apply for the classes is July 1. You can register at cedarlakes.com under craft workshop or by calling 304-372-7860. Additional workshops will be offered in August and September.

Cedar Lakes Conference Center is open year-round and can accommodate small and large gatherings from family reunions to band camps, weddings to staff retreats. Holt Lodge offers 44 single or double occupancy rooms. There are also several cottages that can sleep up to 40. Cedar Lakes can also accommodate up to 500 people for meal service. The property also includes a swimming pool, hiking trails, fishing, a miniature golf course and soccer field. For more information, log on to cedarlakesinfo@wvda.us.

WV State Farm Museum Opens for Season

The West Virginia State Farm Museum is now open to the public for its 2022 season. The museum is open Tuesday – Saturday from 9 a.m. – 5 p.m.

Located seven miles north of Point Pleasant, just off Route 62, the museum features numerous historical structures that have been moved to or recreated on the grounds and large collections of steam and gas engines, antique tractors and farm and household implements from days-gone-by. The Country Store offers a variety of souvenirs, and an air-conditioned kitchen and dining building provides a comfortable spot for a quick bite during special events. The museum also has indoor and outdoor areas for rent for private gatherings and camp sites with electrical hookups.

The Museum Board is always seeking volunteers to undertake projects throughout the year. For more information, find the museum on Facebook, call the office at 304-675-5737 Tuesday-Saturday 9 a.m. – 5p.m. or email wvsfm@suddenlinkmail.com.

Cedar Lakes Offers Folk Art Workshops

WV State Farm Museum Opens for Season

2022 Calendar of Events:

May 7 – Antique Gas Engine Show, 9 a.m. – 5 p.m.

May 8 – Worship Service, 10 a.m.

June 4 – Antique Tractor Pull, 5 p.m.
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
- Cleanse Me with Hyssop
- Cox Family Winery
- Dunham Organics
- Geezer Ridge Farm
- Heron’s Rest Farm
- Kitchen’s Orchard & Kitchens Farm Market LLC
- Mill Creek Meadows Farms
- 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
- Given’s 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
- Stringtown Farm

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

GROUNDBAHER
- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Dry Creek Farms
- Hero Honey - Valley View Farm
- Mountaineer 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 Fudge and Confections
- Sunset Berry Farm & Produce LLC
- Taft Cochran Family Farm

HAMPSHIRE
- Kismet Acres Farm
- Good Time Ridge Farm
- Green Smith Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm
- LDR Farm
- McDaniels Farms, LLC

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

HARRISON
- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary
- Just Another Farm LLC

HANCOCK
- Gibson Farm NC

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

JEFFERSON
- Shalgo 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
- Whiteday Hemp, Seed and Lumber Co., LLC

MARSHALL
- Eco-Vrindaban Inc.
- American Pie
- 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
- Molly Goat Soap
- Moran Farms
- Pure and Simple Sunset Farm

MERcer
- Beautiful Bee
- Hillbilly Farms

MINERAL
- Green Family Farm
- Indian Water Maple Company

MONONGALIA
- Neighborhood Kombuchery
- The Kitchen
- WVU
- Boone’s Bees and Trees
- Brown’s Choose and Cut Christmas Tree Farm
- Sonny’s Peppers

MONROE
- Bee Green
- Bumbling Acres Farm
- Clean Acres Farm
- Greenville Farm Kitchen
- Spangler’s Family Farm

Morgan
- Glascock’s Produce
- Clarity Homestead and Trading Post
- Mock’s Greenhouse and Farm

NICHOLAS
- Dave’s Backyard Sugarin’
- Kirkwood Winery
- White Oak Acres
- Woodbine Jams and Jellies, Inc.
- Country Roads Farm
- Windy Meadows Farm

OHIO
- Beeholding Acres/Roth Apiaries
- Fowler Farm
- Grow Ohio Valley
- Moss Farms Winery
- Rock Valley Farm
- The Blended Homestead
- Windswept Farm
- Zeb’s Baryk Bites
- Windswept Farm

PENDLETON
- Brushty Mountain Tree Farm LLC
- Blackthorn Estates Nursery

- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmouir Farm
- Dean’s Gap Farm, LLC
- Swilled Dog

POCAHONTAS
- Brightside Acres, LLC
- Brush Country Bees
- Frostmore Farm
- BillLong Farms
- Hillsboro Maple Works LLC / Swan Farm
- Bev’s Best
- Saffron Flats Farm

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

PUTNAM
- Gritt’s Farm
- Gritt’s Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles
- WV Ridgerunner Honey LLC
- Morgan Farms DBA Country Roads Hemp
- Feather Ridge Farm LLC

RALEIGH
- Bailey Bees
- Daniel Vineyards LLC
- Shrewsbury Farm
- The Farm on Paint Creek/Sweet Sweeneysburg Honey
- Timbuksu Farms

RANDOLPH
- Poe Run Craft & Provisions Inc.
- The Bryer Patch
- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery
- S & T’s Bees

RITCHIE
- Turtle Run Farm
- Five Star Beef Co.

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

SUMMERS
- Cheyenne Farm
- Sprouting Farms
- Genesis Mountain Farm LLC

TAYLOR
- A Plus Meat Processing
- Triple L Farms
- Hidden Meadow Farm LLC

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 LLC dba Lovely Creations Handmade Soaps and More
- Stillner’s Apiaries

WEBSTER
- Costard Stand Food Products
- Copperhead Row Hemp Farms WV, LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm
- Dolar Rancho High Tunnel

WETZEL
- Thistle Dew Farm Inc.
- Wetzel 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
- Ritchie Family Farms

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

More Information:
304-558-2210
wvgrown@wvdag.us
https://agriculture.wv.gov/ag-business/west-virginia-grown/
As we travel into the busy fair, festival, and livestock show season, WVDA Animal Health staff are preparing for inspection duties at these events. These duties include monitoring for interstate movement compliance, proper official identification and observing for any signs of contagious and infectious diseases. WVDA Animal Health Division reminds livestock event holders to complete and return the Event Inspection Request Form at least six weeks before the event for review and scheduling purposes.

For more information, please call the WVDA Animal Health Division at 304-558-2214.

For Dan Sillaman, the time he spent as a supply clerk on an aircraft carrier during his service in the Navy and the work he currently does on his farm in Calhoun County follow very similar themes.

“A lot of the veterans want to do something they feel is important. In farming and agriculture, you’re your own boss. You are gonna get out of it, what you put into it. If you put in a lot of work, you’re gonna get a lot of rewards,” said Sillaman.

He’s the owner and operator of Circle S Farms, a cattle operation that’s not only known for the taste of its beef but also the way they distribute their product.

“We have a mobile meat market. We’re in an 8.5 x 20-foot trailer. I have five meat freezers in it. My meat is divided by steaks, ground pork, sausage, bacon, cube steaks and hamburger patties,” Sillaman explained. “We keep our freezers running all the time. They’re on a generator. We go out to a farmers’ market, park and drop our gate. It’s ADA accessible. You can walk into it. You get to pick your own meat. We get to meet our customers and get to know what they like.”

Circle S Farms prides themselves on the quality product they offer their dedicated customer base. The farm is a family affair. From Sillaman’s wife Gail to their six adopted children, everyone has a role. The work is hard he says but having a supportive community behind them helps ease the weight of it all.

“Farming is like the military. You’re in a union. It’s very close-knit. You get in a farming community, again, you get that very close-knit family. A lot of veterans are looking for that, you know. They want the tightness. I can go down to my neighbors, and if I need something, he’s gonna be there for me. It gives you a sense of belonging, and it gives you self-worth,” Sillaman said with a smile.

Because of their unique mobile meat market set-up, Sillaman said he’s even had customers call the number on the back of their mobile trailer and ask them to stop so they could make a purchase.

Circle S Farms can be found on Facebook, multiple farmers markets around the state or by phone (304) 655-8503.

SEE A POTENTIAL INVASIVE PEST?

Send us a photo of the pest with your name and contact info to bugbusters@wvda.us or 304-558-2212.

Prepared for Fair, Festival and Show Season

As we travel into the busy fair, festival, and livestock show season, WVDA Animal Health staff are preparing for inspection duties at these events. These duties include monitoring for interstate movement compliance, proper official identification and observing for any signs of contagious and infectious diseases. WVDA Animal Health Division reminds livestock event holders to complete and return the Event Inspection Request Form at least six weeks before the event for review and scheduling purposes.

This form may be found online at https://agriculture.wv.gov/forms/animal-health-forms. For more information, please call the WVDA Animal Health Division at 304-558-2214.
**CLASSIFIED ANNOUNCEMENTS MAY 2022**

**To Submit an Ad:** Phone: 304-558-2225  Fax: 304-558-3131  Email: marketbulletin@wvda.us  Mail: 1900 Kanawha Boulevard, E. Charleston, WV 25305

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### June 2022

- **Phone-In ads** for the June issue must be received by **12 noon on Thursday, May 12**.
- **Written ads** for the June issue must be received by **1 p.m. on, Friday, May 13**.

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### July 2022

- **Phone-In ads** for the July issue must be received by **12 noon on Monday, June 13**.
- **Written ads** for the July issue must be received by **1 p.m. on, Tuesday, June 14**.

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**To subscribe to The Market Bulletin, email marketbulletin@wvda.us or phone 304-558-3708.**

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**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

**Pure,** reg. & % Simmental ‘21 bulls & heifers, Al sires, $1,600/up. Jim Bosley, P.O. Box 5, Old Fields, 28845; 530-6366; cell, 257-3093.

**Reg.** Black Angus yrllg. bulls, 2, no papers, $1,200. Virgil Caldwell, 1462 Le Farm Rd., Le rona, 25971; 384-7426; 960-9177.

**Reg.** Pollx Hereford heifer, Revolution 4R blood, dark red, very nice, $1,000. Roger Cas to, 837 Radcliff Run Rd., Mineral Wells, 26150; 489-1696.

**Reg.** Pollxed Hereford yrllgs., have BSE, good markngs, dark red, Revolution blood, 2500/600. Bobby Daniel, Box 214, Fairdale, 26325; 795-7585.

**Black** 15-yr. bulls, 2, good disp., sen testcd, low birth EPD’s, $2,200. Cliff Crane, 143 Spiker Rd., Bruceton Mills, 26525; 379-4482.

**Reg.** Pollxed Hereford yrllgs., have BSE, good markngs, dark red, Revolution blood, 26525; 698-8560.

**Black** Hereford 13-mo.: bull, DNA tested, calvng ease, black, good disp., $2,000/up. heifers, $1,000. Brian Dilley, 8351 Browns Crk Rd., Dunm ore, 24934; 799-7434.

**Reg.** Angus, Limousin & Lim/Flex yrllgs. bulls, black & polled, passed BSE, perf. info. avail., $2,000/up. Kim Getz, 12 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontiernet.net.

**Reg.** Pollxed Hereford yrllgs., bulls, Bennett Encore, Boomer P606, Victor Suprmr & Truss bldg., passed BSE, $1,800; 27-6th. herd bull, Truss & Progress blood, calvng on site, $2,500.

**Mike Isner,** 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

**Black** Devon cow/calf pr., 1,600; bred 8-yr. cow, $800. Emanuel Kinsinger, 308 Little Stoney Crk Rd., Ballard, 24918; 26325; 698-8560.

**Hereford** AI sired bulls, BSE tested, $2,500/ up. Terri McCoy, P.O. Box 1303, Franklin, 26807; 666-1752.

**Pure** Angus bull; Sim/Angus cross bull, both 3-yr., easy calving, excel disp., $2,000/ea.; pure Simmental 14-mo. bull, excel. disp., $1,600. John Miller, 530 Stillmeadow Lane, Moundsville, 26041; 645-4866.

**Jersey** 10/21 bull calf, can text pics, $1,200. Misty Meadows, 2579 Slaus Run Rd., Buckhann on, 26201; 274-2558.

**Reg.** Black Angus yrllg. bulls, diverse blood, low birth wt., good disp., excel. genetics, $1,500/ea. Melville Moyer’s, 11779 US Hwy, 33W, Nor mantown, 25267; 354-7622.


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**Equipment Sales**

- No trucks, cars, vans, campers or other au tos; backhoes (except 3-p t. hitch), dozers or other construction equipment; lawn equipment; no parts.

**Kioti** 60S, 5’ finish mower; Fred Cain Ari cutter 1000 5’ tractor rotary cutter w/slip clutch; HLA/1000 6’ snow blade, fits Kioti KL130 & others, $1,200/ea. James Burkett, 1965 Broyles Cemetery Rd., Ballard, 24918; 753-9225.

**NH** 845 round baler, 1 floor chain & rear shaft broken, $500/deg. Lee Casteel, 722 Marquess Rd., Tunnell, 26410; 892-4418.

**Ford** ‘50s 8F front distributor, parade ready, 5’ blade, tow bar w/5-16” ball, front bumper, new rear tires, $4,000/obo. Jack Conner, 2578 Pennsylvania Ave., Charleston, 25302; 545- 8350.

**Ford** 3-cyl. diesel, $6,700; NAA winn tires & rims, totally reconditioned, $5,000; gravity box es w/wagon, 3, $800-$1,800; Hardti tandem axle corn sprayer, $1,750. Bus Conaway, P.O. Box 1355, Elkins, 26241; 642-3208.

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**Apiary Sales**


- Bee boxes, 10-frame solid bottom board, hive body, med. super, inner lid w/cover & metal w/frames, $130/ea. James Wayne, 1425 Lou dendale Lane, Charleston, 25314; 342-1273.

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**Apiary Events**

- Clay Co. Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:00 p.m. Big Ol’ Otter Community Center, Contact Mark Davis, 543-5595; mdavis@goc.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.

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**CLASSIFIED**

**Phone-In ads** for the June issue must be received by **12 noon on Thursday, May 12**.

**Written ads** for the June issue must be received by **1 p.m. on, Friday, May 13**.

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**Contact Kirby Vining, 202-213-2690; secretary.phba@wvda.us**

**Contact Hudson Snyder, 641-7845.**

**Monthly Meeting, 3rd Thursday, May 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, novice classes begin Feb. 22, Contact Steve Roth, sroth2901@gmail.com**

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**Cattle Wants**

- Jersey bull or low birth wt. Angus bull to bred heifers in June or July. Darwin Gough, 1124 Rocket Center Rd., Keyser, 726-7107.

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**Cows/Calves**

- Black Angus 15-mo. heifers, BSE tested, have BSE, good marks, dark red, Revolution blood, 2500/600. Bobby Daniel, Box 214, Fairdale, 26325; 795-7585.

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Land Price flail mower, will cut 2’ saplings, garage kept, heavy duty, excel. cond., $6,500.
Sam DeCapio, 166 Tasha Dr., New Cumberland, 26047; 914-9953.

NH 846 round baler, chain dr., older model, barn kept, serviced ea. season, still operates as it should, $2,000/obo. D. Hostetler, 1239 Plantz Hill Rd., Huntupe, 26576; 775-2669.

Frontier DM1160 disc mower $5,800. Chuck Hudson, 161 Pickens Ave., Buffalo, 25033; 937-2789.

NH BR740 silage special baler, excel. cond., $12,000. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4213.

Massey Harris pace w/curtai bar & manu., $2,800. R. Jones, 19790 Midland Trail W., Lewisburg, 24201; 646-4985.

Int’l TD9 tractor, $14,500; Ford 2-bottom plow & hay tedder, $650/ea.; MF sickle bar mower, $1,800; hay crimper, JD hay tedder, single bottom plow, corn planter, & dump rake, $325/ea.; more equip. Ron Malus, 3446 Snake Run Rd., Alderson, 24901; 392-5231.

Ford 1310 diesel tractor, 4 WD, 16 speed trans., 390 hrs., $5,700; MF 202, new tires & wheels, ps, remote hyd., canopy, $4,000, both trans., 390 hrs., $5,700; MF 202, new tires & wheels, $12,000. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4213.

Judy Matlick, 2164 Chestnut Ridge Heights, Elkview, 25071; 965-3462.

Beckley. Phyliss Hutchinson, 2102 Sunset Dr., Elkview, 25071; 965-3900.

Land Must be about farmland that is at least five (5) acres in size & located in West Virginia. Ads for the sale or rental of farmland are acceptable from individuals, but MUST include the above. Advertisements for hunting land, commercial or city properties CANNOT be accepted.

Doddridge Co.: 11-A. w/house, pasture, woods, stream, 24’x32’ high tunnel, fenced garden, garage, outbuilds., root cellar, well, $150,000. Steven Freede, P.O. Box 472, West Union, 26456; pastrolsgoricc@outlook.com.

Mason Co.: 70 A. w/house, barns, outbuilds., hayfield, pond, woods, running stream, 2, 112’ rd. footage, $600,000. Bruce Hunt, 4980 Black Oak Rd., Frazier Bottom, 25062; 419-1470.

Greenbrier Co.: 80-A. w/field house, barn, outbuilds, 10A hayfield, springs, crks., ponds, fruit trees, 70 A. woods, 7 miles from the Dawson exit, $485,000. Ron Malus 3446 Snake Run Rd., Alderson, 24901; 392-5231.

Farms Wants

Harrison Co.: 85. w/house, near Salem, new fencing, good water, offered in exchange for brush hogging & fence maintenance & other related services. Lonnie Perdue, 6545 Staunton Turnpike, MacFarlan, 26148; eve-ning: lonnie@lffeoresy.com.

Goat Sales

Phyllis Hutchinson, 2120 Sunset Dr., Elkhv, 25071; 965-3900.


Kiko 1/22 buckling, all white, vac., weaned, handsome, $200. Tolly Peuelleche, 259 Hidden River Farm Rd., Monteville, 26282; 393-6524.


Goat Wants

Boer traditional doeling w/black head or solid black in color, prefer just weaned or will consider bottle baby, willing to travel at least 3 hours from Beckley. Charlene Meadows, 108 Ferguson Branch Rd., Dunlow, 25511; 385-4434.

NH 474 hay bine mower conditioner, runs well, $2,500/obo. Renee Shrewsbury, 305 Cole Farm Rd., Lashmeat, 24733; 467-7491.

Generator gas, PTO driven mounted on 15’ wheel trailer, $5,000. Grace Stemple, 209 Tacy Rd., Philippi, 26416; 457-3452.

NH 273 hay liner sq. baler, good cond., stored inside, $1,000. Jim Summers, 305 Cente-nary Rd., Bruncton Mills, 26525; 379-3815.


Equipment Wants

Front end loader for Kubota L3400 tractor. Bill Talbot, 4628 Talbot Rd., Belington, 26250; 613-7670.

Ford920farmtractorfarparts.AlbertWatts,657 Righty Branch Rd., Delbarton, 26570; 475-3208.

Farm Sales

Advertisements for land MUST be about farmland which is at least five (5) acres in size & located in West Virginia. Ads for the sale or rental of farmland are acceptable from individuals, but MUST

Plant Sales

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

Seeds: old-time fat man, Logan Giant, Rattlesnake, brown & white half runner pole bean, more, $15/100 seed, all tested for germination. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 80-0135; allen flaanagan@gmail.com.

Caster seeds. $1/8 seeds; Holley Hop dbl. flower seed, red, $1/tbsp.; Marigold flower seed, gold, $1/tbsp.; Cinnamon vine flower seeds, $1/16 seed, all SASE. B. Hagy, 2744 Fenwick Rd., Richwood, 26281; 846-4364.

Seed box: W. Va. Mtn. grown burly, germination tested, incl. growing instruction, $4/tbsp. $6/2 tbsps. $8/3 tbsps.; all plus first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

Caster beans/mole killer, $1/12 seed, SASE to Jerry McCauley 5519 Seneca Trk., Valley Bend, 26293; 642-0737.

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

Poultry Sales


Poultry Wants

Want to buy Ig, Dewlap Toulouse goose. Daren Whit, 211 Carroll Hill Rd., Lewisburg, 24901.

Sheep Sales

Dorphy/Keithadin: 18-mo. ram, proven producer, $325; young rams, $225.

Sheep Wants


6TH ANNUAL DAVIS STUART HORSE SHOW
May 14, reg. 9 a.m.; show, 1 p.m.

72ND ANNUAL WV PUREBRED SHEEP & GOAT SHOW & SALE
June 3, 11 a.m. Goat & Sheep Shows Begin
June 4, 2:30 p.m. Sheep & Goat Sale
June 4, Mountaineer Classic & Mt. State Show Series
Tri-Co. Fairgrounds, Petersburg, WV
Miscellaneous Sales

No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the OCM membership provides a platform for individuals and organizations to join their voices in demanding fairness and justice within the marketplace.

Determination & Dedication

Built Your Farms and Ranches

For over 20 years the Organization for Competitive Markets has been determined to restore the marketplace with multiple buyers competing for your Livestock.

OCM is Dedicated to solving the growing Price Gap between Packers and Producers by

- Collaborating with USDA to expand Independent Meat Processors, giving Producers and Consumers more options
- Supporting the majority of Cattle purchased by Packers come from Cash Markets
- Advocating Mandatory Country Of Origin Labeling be Implemented

The competition over margin is fierce with your OGM membership We Can Win

[Website link]

AGENDA

Friday, June 17

Tri-County Fairgrounds

BEEF QUALITY ASSURANCE & STOCKMANSHIP STEWARDSHIP TRAINING

Pre-register by emailing: aginnovation@easternwv.edu

$30 fee for all day program

Walk-ins after 10 A.M. will be charged $15

Youth, 12+, are welcome to attend if pre-registered & accompanied by an adult or group leader.

7:15-7:30 A.M. Registration
7:30 – 8 A.M. Complimentary beef breakfast to be provided by MeadowBrook Farm BBQ
8 – 8:15 A.M. Welcome and sponsorship recognition
8:15 – 10 A.M. BQA Training
10 – 10:15 A.M. Break (complimentary water and soda throughout the day)
10:15 A.M. – 12 P.M. Cattle handling demonstration by Dr. Ron Gill
12 – 12:45 P.M. Complimentary brisket & sides by MeadowBrook Farm BBQ sponsored by the WVDA
12:45 – 1 P.M. Sponsor and showcase of equipment for sale by Mountainview & Pearson Equipment

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SPRAYING

Pasture, hay land & more with herbicide to treat weeds & brush, also spraying fert. & calcium products. Licensed, insured & experienced, $300/up.

Dennis Burns, P.O. Box 524
Rupert, WV
304-646-2779.

PAW PAW PARADE COMMITTEE

May 28, 1 p.m.

Paw Paw

Betty Tomlinson, 947-5398

White pines, ankle high up to 6’; dig your own or can assist if needed, hundreds to choose from, $10/ea. Renee Shrewsbury, 305 Cole Farm Rd., Lashmeat, 24733; 467-7491.

AKC reg. German Shep. 15-mo. female, sable, good disp., needs a home & family that can give her the attention she needs, loves children, takes interest in herding but will need training, due to come in heat soon, $900. Vern Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633.

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

Miscellaneous Wants


Shifter for 14’ Williams Stone Burr mill; handle for JD 1B floor model corn sheller w/rnd hole in the handle. Harold Farnsworth, 38 Trailer Rd., Buckhannon, 26201; 472-8245.

PAW PAW PARADE COMMITTEE

May 28, 1 p.m.

Paw Paw

Betty Tomlinson, 947-5398

The competition over margin is fierce with your OGM membership We Can Win

[Website link]
## GARDEN CALENDAR  
**MAY 2022**

<table>
<thead>
<tr>
<th>Date</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MAY 2</strong></td>
<td>Plant figs. Seed or transplant parsley.</td>
</tr>
<tr>
<td></td>
<td>Transplant onions.</td>
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<tr>
<td><strong>MAY 3</strong></td>
<td>Seed fennel.</td>
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<tr>
<td></td>
<td>Plant fingerling potatoes.</td>
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<tr>
<td><strong>MAY 4</strong></td>
<td>Transplant or seed Chinese cabbage.</td>
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<tr>
<td></td>
<td>Seed snap beans (outdoors).</td>
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<tr>
<td><strong>MAY 5</strong></td>
<td>Seed head lettuce (outdoors).</td>
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<tr>
<td></td>
<td>Control broadleaf weeds in lawn.</td>
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<tr>
<td><strong>MAY 6</strong></td>
<td>Seed leaf lettuce and winter squash (outdoors).</td>
</tr>
<tr>
<td><strong>MAY 7</strong></td>
<td>Seed summer squash and cucumbers (outdoors).</td>
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<tr>
<td><strong>MAY 8</strong></td>
<td>Seed late celery (outdoors).</td>
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<tr>
<td><strong>MAY 9</strong></td>
<td>Seed thyme.</td>
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<tr>
<td></td>
<td>Seed cilantro (outdoors).</td>
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<tr>
<td><strong>MAY 10</strong></td>
<td>Plant bok choy.</td>
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<tr>
<td></td>
<td>Grow mint in containers.</td>
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<tr>
<td><strong>MAY 11</strong></td>
<td>Seed annual flowers.</td>
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<td></td>
<td>Transplant or seed melons.</td>
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<tr>
<td><strong>MAY 12</strong></td>
<td>Fertilize houseplants.</td>
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<tr>
<td><strong>MAY 13</strong></td>
<td>Plant sweet potatoes.</td>
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<tr>
<td></td>
<td>Harvest scapes from hardneck garlic.</td>
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<tr>
<td><strong>MAY 14</strong></td>
<td>Plant tomatillos. Plant large pumpkins. Seed lima beans.</td>
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<tr>
<td><strong>MAY 15</strong></td>
<td>Plant peppers, okra and cabbage.</td>
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<tr>
<td><strong>MAY 16</strong></td>
<td>Seed or plant Solanum berries.</td>
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<tr>
<td><strong>MAY 17</strong></td>
<td>Harvest established asparagus.</td>
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<tr>
<td></td>
<td>Seed sweet corn.</td>
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<tr>
<td><strong>MAY 18</strong></td>
<td>Seed borage and zinnea to attract pollinators. Remove strawberry blossoms on newly transplanted plants.</td>
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<tr>
<td><strong>MAY 19</strong></td>
<td>Seed or transplant basil.</td>
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<tr>
<td></td>
<td>Seed Malabar spinach.</td>
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<tr>
<td><strong>MAY 20</strong></td>
<td>Install row covers to exclude insects on cabbage and broccoli.</td>
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<tr>
<td><strong>MAY 21</strong></td>
<td>Prune azaleas, viburnum, lilac and forsythia after blooming.</td>
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<tr>
<td><strong>MAY 22</strong></td>
<td>Begin control measures for cucumber beetle. Plant tomatoes and eggplant.</td>
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<tr>
<td><strong>MAY 23</strong></td>
<td>Turn compost.</td>
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<tr>
<td><strong>MAY 24</strong></td>
<td>Plant jack-o’-lantern pumpkins.</td>
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<tr>
<td><strong>MAY 25</strong></td>
<td>Prune tomatoes at first flowering.</td>
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<tr>
<td><strong>MAY 26</strong></td>
<td>Plant an herb garden.</td>
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<tr>
<td><strong>MAY 27</strong></td>
<td>Stake and mulch tomatoes.</td>
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<tr>
<td><strong>MAY 28</strong></td>
<td>Trellis cucumbers.</td>
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<tr>
<td><strong>MAY 29</strong></td>
<td>Plant asparagus beans.</td>
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<tr>
<td><strong>MAY 30</strong></td>
<td>Transplant fennel.</td>
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<tr>
<td><strong>MAY 31</strong></td>
<td>Seed Roma beans.</td>
</tr>
</tbody>
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