A Farm, a Barn, an Agribusiness
Stone House Lavender

What do you do when you inherit 25 acres of farmland? You could sell it, let it lie fallow or you could do what Mit Abbott did – turn that property into a money-making agriculture venture called Stone House Lavender Farm and Barn. Abbott was born on her family’s farm in Whitehall, just outside of Fairmont, where they raised some cows, pigs, chickens and a couple gardens.

“We lived off the land,” explains Abbott. “We know this farm has been in the family for seven generations. It goes back further, but we’re not sure exactly how far. But the stone house at the bottom on the hill was built in 1850. I’m the seventh generation living there. My kids are the eighth.”

When Abbott’s father passed away in 2015, she and her brother Mark Weaver inherited the property. Unsure what to do with the land, the siblings and their spouses tossed around a few ideas.

“We were just thinking, ‘What can we do to revitalize the farm?’ My brother read an article about growing lavender on abandoned surface mines here in West Virginia, and he said we should look into it,” recalls Abbott.

They did a little research and decided to give lavender a go.

“We started this in 2017, and our farming experience had nothing to do with lavender,” laughs Abbott. “We bought 36 plants as a test plot to see if we could do it. One of the things about lavender is it’s drought-dependent. The roots like to stay dry. Our fields have lots of rocks, because of that, we were able to get a lot of drainage off the plants.”

Those plants flourished and soon they decided to add more.

“The original idea was we were going to plant this farm with just lavender and wholesale it. However, it takes 225 plants to create an ounce of essential oil. That’s a crazy number,” Abbott says. “So, we ended up buying a thousand plants. After that we said, ‘What else can we do to make this venture profitable?’ We found out there was a niche market for agritourism. So, we switched course and evolved from wholesaling to agritourism.”

Stone House Lavender started hosting u-pick events in 2019. People loved to come to the farm, walk through the lavender field and take it all in. That’s when the family decided to dream big.

“We researched what would go well with a lavender farm. We determined that an event venue would be a good marriage, no pun intended, with the lavender fields. In 2020, in the midst of the pandemic, we decided to build a venue for social gatherings, and it really worked out well. We weren’t able to host events that summer because of the pandemic; that’s when we did our construction work. By the time things started opening up again at the end of 2020, our venue was ready. We hosted about six weddings that fall.”

The barn, as they refer to their venue, is 5,680 square feet. It overlooks the lavender field and can seat up to 160 guests. It has a bride suite, a man-cave for the groom and a prep kitchen. In 2021, Stone House Lavender booked 34 weddings.

“We are busy,” stresses Abbott. “This is a side-hustle for us. I work for an insurance company during the day. My husband C.L. is a teacher at Fairmont Sr. Mark is retired from the State Police but helps take care of his granddaughter, and his wife, Cheryl, works for a foster care agency. Our weekends and evenings are dedicated to this business.”

If offering u-picks and hosting weddings weren’t enough, Stone House Lavender also holds yoga classes in the lavender field once a week. And to top it off, Abbott and Cheryl have created a line of products using their lavender.

“We make everything in our kitchens – the lotions, the soaps, the scrubs, the sprays, the bath bombs – everything! We kept trying recipes. If they didn’t work, we tweaked them. We got to the point where we would use our friends as test dummies,” says Abbott with a smile. “We finally got to the point where we were satisfied with the products.”

You can purchase their products on the farm or online.

“We’d like to diversify more, and we’re looking for other options and opportunities that would be appealing to the community. But we want to be thoughtful about it,” says Abbott. “We leave one weekend a month free on our calendar. Our plan is to host an event, maybe do something like farm to table dinners. That’s our vision.”

The Stone House Lavender Barn is nearly booked through the end of the wedding season, and they’re filling up fast for 2023. Abbott says they take a nice long vacation from the lavender business from November through March. But come April, it’s back to weddings, u-picks and whatever ventures they come up with next.

You can visit Stone House Lavender Farm and Barn on their website, stonehouselavender.com.
Since the start of the COVID-19 pandemic, our country has faced crisis after crisis. From food shortages to foreign conflicts, natural disasters to economic hardships, the people of our country have endured. The old mantra, “it’s not a matter of if, but when” has certainly rung true. As an agency that puts the safety of our citizens first, the West Virginia Department of Agriculture (WVDA) has continually preached “expect the unexpected.” For the past five years, we have developed and practiced emergency action plans and worked to build resiliency. We know the better our planning and exercising before a disaster or emergency strikes, the better the outcome.

We can never avoid all issues that arise during a crisis, but we can certainly limit the damage and suffering. This has been evidenced during the past year, as WVDA planning has helped protect and mitigate damage to our agricultural industries. Earlier in the year, we avoided Avian Influenza that hit 36 states. Perhaps luck or our mountainous terrain played a part, but the tireless work of a well-trained and disciplined animal health staff cannot be dismissed. These employees surveyed, tested, sampled and educated poultry producers on good biosecurity practices. They also implemented communication with our federal and industry partners just as we planned and exercised.

West Virginia did not avoid every animal disease outbreak this year. We saw a small outbreak of swine influenza that infected six pigs and at least three children at the Jackson County Fair. Our staff once again responded quickly and collaborated with local health officials and DHHR to push information out and contain the disease. These quick actions were only possible because our staff has been trained in proper response. Their efforts in table-top and real-life exercises have become second nature when responding to these situations. The steps taken avoided misinformation and panic during peak fair and festival season. This is important in protecting our citizens as we know how quickly this disease can spread as we saw during a large outbreak in 2009.

These real-life scenarios are reminders of how WVDA staff have responded to the needs of our citizens, but they are not the only ways we serve. Many do not realize the WVDA has a seat on the Governor’s COVID task force. That coordination proved valuable in many areas related to keeping our local food systems open during the pandemic. In similar fashion, we often help with flood response and animal control because we have experts on staff who can assist responders in these situations. At the same time, the WVDA continues to be on the front line of controlling invasive pests like the gypsy moth and spotted lanternfly. Implementing actions and planning for these pests are just as important as any other threat to our economy and environment. Regardless of the disaster, our staff stands ready to respond.

As we adjust and adapt to our ever-changing world, the WVDA continues to plan for worst-case scenarios. We know it’s not if, but when new threats will arise that put our citizens at risk. It’s through continued training and practice that our staff hones their skills. Our goal is to expect the unexpected and be able to respond when those darkest days come. Regardless of the situation, I can assure you the citizens of West Virginia have a team second to none working for them at the WVDA. We are ready to respond.

Kent Leonhardt, Commissioner of Agriculture

Potomac Horse Fever (PHF)

From late spring to early fall, many equine owners may become increasingly concerned about Potomac Horse Fever (PHF). PHF is a seasonal and sporadic bacterial infection in horses that has been reported in most U.S. states. The bacterium that causes PHF is Neorickettsia risticii; however, a novel species, Neorickettsia, N. findlayensis, has also been identified and is experimentally capable of causing disease. Horses with PHF develop a sudden and potentially fatal colitis. Horses of all ages can be affected, but it is not as common in horses less than a year old. Clinical signs often include depression, anorexia, fever and mild to severe diarrhea. More severe cases can result in laminitis, colic and even death. Abortion is possible in pregnant mares with PHF.

Neorickettsia risticii infects trematodes which parasitizes freshwater snails. During periods of warm weather, the snail releases infective larva. Horses become infected by ingesting snail larva from the water or ingesting infected aquatic insects. Many reported cases are strongly associated with horses having access to grazing pastures next to rivers, lakes, ponds or other bodies of water.

PHF is not contagious. Limiting exposure to ill or recovering horses is not critical. However, limiting access to freshwater water sources and ponds during summer months may help to reduce exposure. Treatment includes tetracycline antibiotics and fluids. At this time, vaccination has not been shown to be fully protective against infection, but it has been reported to reduce severity of clinical signs. Due to seasonality, the vaccination should be given prior to peak incidence which is during the summer into fall. Contact your veterinarian for the best vaccination schedule for your horse.
4-H SPOTLIGHT

Tabitha Samsel

AGE: 15
4-H CLUB: Monroe County 4-H
SCHOOL: James Monroe High School/Sophomore
4-H LEADER: Danelle Samsel (Tabitha’s Mom)

Tabitha: When I was growing up, we lived near Redding, PA. My friends there convinced me to join 4-H. The first year, I raised a bottle heifer. Her name was Princess. I decided that 4-H was really cool and wanted to keep going. We moved to Sinks Grove three years ago. Every year I raise a beef steer from our family farm, Windy Valley. But what I really love is tractors and tractor-pulling. I started out pulling a John Deere 4020. My dad and grandfather built a Ford 9000. My grandfather passed away before he got to pull it, so, now I pull it. It’s cool to go to competitions, meet new people and see what they’re doing with their tractors. That’s how I get some of my ideas. I’m usually the only girl out there. It surprises a lot of people to see me out there doing it. I just competed at the tractor driving contest at the WV FFA Convention at Cedar Lakes in Ripley. I placed 8th out of 35 boys! I want to be a mechanic when I grow up, so working on tractors helps me to learn. I’m getting ready to build my own tractor!

Veterans and Heroes to Agriculture: Can Do, Won’t Quit

Bruce McDuffee / Blue Sky Orchards

If you would have asked Bruce McDuffee if he envisioned a life in agriculture 10 years ago, he would’ve said, “Not a chance!” But these days, when he looks out over his 72-acre farm in Bluefield, he tends to see life differently.

“I didn’t see myself doing it. My whole career after the Navy was pretty much sales and marketing. I would sit at a desk, in front of a computer, moving the mouse around typing stuff. However, when I got to the farm, I was actually using my hands to do things. It was just refreshing,” said Bruce.

Blue Sky Orchards is a family-run orchard named, appropriately, after its southern WV location. Bruce along with his wife Laurie, son Nick and daughter-in-law Kristin all play a role in the farm’s success. Although a relatively new endeavor, the orchard has already seen success through their seasonal u-pick offerings of blackberries, apples, peaches and cherries.

“The idea of the business is not to be a pure wholesale orchard but to be an agritourism business. Our goal is to have folks come up and be able to pick their own fruits. We want them to just enjoy being on the farm. It’s a really, pretty location,” he said.

As a veteran of the U.S. Navy and a member of the WVDA’s Veterans and Heroes to Agriculture program, Bruce has seen first-hand how his time spent as a Division Officer is carrying over into the orchard’s management.

“When you’re up here on the farm working and something fails, you’ve got to fix it and keep going,” he said. “In the Navy, we call that a can-do attitude. I think that can-do attitude was so essential, and I believe that carried over in my psyche to farm work.”

For more information about Blue Sky Orchards, follow them on Facebook where they are quick to respond. Interested in our Veteran’s and Heroes to Agriculture program? Learn more by visiting the WVDA’s website.
What’s Cookin’?

An Apple a Day...

September is apple harvest here in West Virginia. In fact, West Virginia ranks 8th in the country for apple production. We also celebrate that harvest with fairs and festivals like the Mountain State Apple Harvest Festival (Martinsburg, Oct. 13-16), Golden Delicious Festival (Clay, Sept. 15-18) and the Apple Butter Festival (Berkeley Springs, Oct. 8-9) to name a few. We hope you’ll celebrate our harvest by purchasing West Virginia grown apples and then incorporating them into some delicious recipes! If you have a recipe you’d like to share, send them to marketbulletin@wvdagov.

Apple Cake
Peggy Twyman, Fairmont

- 1 cup oil
- 1 2/3 cup sugar
- 3 eggs
- 2 cups flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. vanilla extract
- 2 cups apples diced (Rome or Golden Delicious are good choices)
- 1 cup chopped walnuts (black walnuts can also be used)
- Powdered sugar

Step 1
Preheat oven to 350-degrees.

Step 2
Combine all ingredients in a bowl (with the exception of the powdered sugar) and mix together.

Step 3
Grease and flour a 9x13 pan. Spread into pan. Bake 40-45 minutes.

Step 4
Once out of the oven, sprinkle with powdered sugar.

Spiced Slow Cooker Applesauce
Mike Deardorff, Charleston

- 8 apples – peeled, cored, and thinly sliced
- ½ cup water
- ¾ cup packed brown sugar
- ½ teaspoon pumpkin pie spice

Step 1
Combine the apples and water in a slow cooker.

Step 2
Cook on Low for 6 to 8 hours.

Step 3
Stir in the brown sugar and pumpkin pie spice.

Step 4
Continue cooking another 30 minutes.

Step 5
Serve warm or chilled.

Waldorf Salad

- 3 apples, cubed
- 2 stalks celery, chopped
- ½ cup raisins (or dried cranberries)
- ½ cup walnuts (or pecans)
- ½ cup mayonnaise
- ½ tsp. sugar
- ½ tsp. vanilla extract
- 2 tbsp. milk

Step 1
Combine apples, celery, raisins and walnuts in bowl.

Step 2
In a separate bowl mix together the mayonnaise, vanilla, sugar and milk.

Step 3
Add the mixture to the apples and coat the fruit and nuts.

Step 4
Let stand in the refrigerator for a couple hours.

Produce Tips:

- If an apple is overripe and soft, use for cooking.

- Store apples by wrapping up individual fruits in newspaper or tissue paper. Place the wrapped apples onto trays that allow air to circulate.

- You can also store apples unwrapped, but the fruits should not touch. Different varieties store for different lengths of time, so keep them separate and eat those that won’t store as long first.
Big Dreams AND Microgreens

Some say bigger is better, but that’s not the case when it comes to Oh My Greens. Matthew Hammack, smaller is the key. He is the owner of the microgreen operation in Charleston. Microgreens are young vegetables, usually harvested between 1-3 inches. Even though they’re small, they are a nutrient powerhouse. Microgreens are considered one of the most nutrient dense superfoods on Earth, containing higher vitamin, mineral and antioxidant levels than their mature counterparts.

“So, I started Oh My Greens on one little rack in my house. I set up my first market event on April 18 of last year [2021], and it sold really well,” remembers Hammack.

Fast forward a year and a half and the business is growing. Oh My Greens, headquartered in a greenhouse in Kanawha City, produces microgreens such as radishes, sunflowers, red acre cabbage and so much more.

“Most of our crops are 11 days from seed to harvest, and we use coconut corn mix with perlite. We grow our greens in 10x20 flats, vertically. It really doesn’t take up much space,” explains Hammack. “We have a whole new process with our aeroponic towers, which is again vertically grown. You don’t use much water, and it’s just really good for the environment.”

Hammack’s vision has always been as large as his aeroponic towers are tall. The towers help maximize Hammack’s limited space. Oh My Greens new location is a significant upgrade considering the business was operating out of his converted living room for the first year.

“I demoed out my living room and dining room and built a grow area. The business just kept scaling up, and I realized I was running out of room. So, I’m very grateful that I got this place,” says Hammack.

The idea for Oh My Greens came from Hammack’s lifestyle. “What got me interested in microgreens was I was really going through a health kick in my life. It was during the pandemic. The last two years before that, I started getting into gardening, and I really had a love for it and coming up with innovative ideas on how to do it in a small area,” Hammack reflects. “Seeing microgreens could be grown indoors and year-round, I knew I could start a business.”

Hammack kickstarted the business using his stimulus checks. Since then, he has found success and is making a name for himself.

“It’s great seeing the excitement from the community, especially here in Charleston. I have chefs reaching out from Huntington and Milton who are interested in the product,” Hammack notes with excitement. He sees Oh My Greens as another addition to West Virginia’s diverse agriculture offerings.

“I think we fit into the scene really well; especially for the fact that, you know, we are a four-season state. I can provide nutrient dense superfoods all year round. That just provides a lot to the consumers,” he says.

Part of his success comes from the help he gets from coworkers who stepped in as the business began evolving.

“I really love it’s now a family business. It’s my two best friends and my parents. I get to work with them every day,” Hammack says happily. Oh My Greens allows Hammack to do something he’s passionate about as well as provide a product that is beneficial in nature.

“I don’t just like what I do, I love what I do! I really get to see that I’m making a difference, you know, especially in people’s diets, making them feel healthier. I just absolutely love that. There’s nothing better that I could imagine doing,” he says with a smile.

Oh My Greens can be found in several restaurants and stores in the Kanawha Valley including Drug Emporium, 1010 Bridge and Ristorante Abruzzi. Customers can also pick up micro-greens from Oh My Greens’ headquarters at 1416 MacCorkle Avenue in Charleston. They’re also available for home delivery and can be found on their website at OhMyGreens.app. Be sure to follow them on Instagram and Facebook. Oh My Greens is a member of the WVDA’s WV Grown program.
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
- Gray Farms
- D’Angelo Farms
- Matko Farms

BERKELEY
- Appalachian Orchards Company
- Cleanse Me With Hyssop
- Cox Family Winery
- Dunham Organics
- Geezer Ridge Farm
- Heron’s Real 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
- Givens’ Bison dba Mountain State Farm

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

BOONE
- Mount Royal Lavender

CABELL
- Appalachian Apiculture
- Amandus Family Farm
- Auburn & East
- Good Horse Scents
- R&B 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
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek
- Hughart Farms
- Grace Brooke Greenhouses LLC
- Happy Ranch Farm LLC
- May Tree Farm

GREENBRIER
- Arbogath Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Dry Creek Farms
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Slaping Acres
- T.J. 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
- McDaniel Farms, LLC

HARRISON
- Buena Vista Farm
- 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
- South Branch Valley Produce LLC

HARRISON
- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary
- Just Another Farm LLC
- Hestia’s Way Acres
- GWB Hot Sauce

HANCOCK
- Gibson Farm NC

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
- J Bees

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
- Rank Family Farm

MARION
- Split P Farms LLC
- Holcomb’s Honey
- Rozy’s Peppers in Sauce
- Anderson Hollow
- Whiteday Hemp, Seed and Lumber Co., LLC
- 310 Soap Co. LLC

MARTIN
- Eco-Viridabon Inc.
- American Pie
- Gopi Meadows
- Hazel Dell Farm
- NJ’s Kettle Corn
- Struggling Acres Farm
- Providence De Fleur
West Virginia’s people take a lot of pride in their heritage. Our farmers 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.

More Information:
304-558-2210
wvrgrown@wvdo.us
https://agriculture.wv.gov/ag-business/west-virginia-grown/
WEST VIRGINIA FEEDER CATTLE & CALF SALES

2022 FALL SCHEDULE

SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS
WEST VIRGINIA CATTLEMEN’S ASSOCIATION | WEST VIRGINIA DEPARTMENT OF AGRICULTURE

<table>
<thead>
<tr>
<th>TYPE OF SALE</th>
<th>LOCATION</th>
<th>DAY</th>
<th>DATE</th>
<th>TIME</th>
<th>PHONE</th>
</tr>
</thead>
<tbody>
<tr>
<td>C</td>
<td>WESTON LIVESTOCK</td>
<td>SAT</td>
<td>SEPT 3</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>C</td>
<td>JACKSON COUNTY REGIONAL</td>
<td>SAT</td>
<td>SEPT 10</td>
<td>11:00 AM</td>
<td>373-1269</td>
</tr>
<tr>
<td>Y-C</td>
<td>WESTON LIVESTOCK</td>
<td>SAT</td>
<td>SEPT 10</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>BB</td>
<td>BUCKHANNON</td>
<td>TUE</td>
<td>SEPT 13</td>
<td>9:00 AM</td>
<td>472-5300</td>
</tr>
<tr>
<td>GTC</td>
<td>WESTON LIVESTOCK</td>
<td>THUR</td>
<td>SEPT 15</td>
<td>9:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>SEPT 16</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>Special</td>
<td>POCOHONTAS PRODUCERS</td>
<td>FRI</td>
<td>SEPT 16</td>
<td>7:00 PM</td>
<td>799-4852</td>
</tr>
<tr>
<td>C</td>
<td>WESTON LIVESTock</td>
<td>SAT</td>
<td>SEPT 17</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>Y-C-T</td>
<td>POCOHONTAS PRODUCERS</td>
<td>SAT</td>
<td>SEPT 17</td>
<td>2:00 PM</td>
<td>799-4852</td>
</tr>
<tr>
<td>BB</td>
<td>BUCKHANNON</td>
<td>TUE</td>
<td>SEPT 20</td>
<td>9:00 AM</td>
<td>472-5300</td>
</tr>
<tr>
<td>G-C-T</td>
<td>WESTON LIVESTOCK</td>
<td>THUR</td>
<td>SEPT 22</td>
<td>9:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>SEPT 23</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>C</td>
<td>JACKSON COUNTY REGIONAL</td>
<td>SAT</td>
<td>SEPT 24</td>
<td>11:00 AM</td>
<td>373-1269</td>
</tr>
<tr>
<td>Y-C</td>
<td>SOUTH BRANCH VALLEY</td>
<td>SAT</td>
<td>SEPT 24</td>
<td>10:00 AM</td>
<td>538-6050</td>
</tr>
<tr>
<td>C</td>
<td>WESTON LIVESTOCK</td>
<td>SAT</td>
<td>SEPT 24</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>QA</td>
<td>BUCKHANNON</td>
<td>FRI</td>
<td>SEPT 30</td>
<td>1:00 PM</td>
<td>472-5300</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>SEPT 30</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>SPECIAL</td>
<td>POCOHONTAS PRODUCERS</td>
<td>FRI</td>
<td>SEPT 30</td>
<td>7:00 PM</td>
<td>799-4852</td>
</tr>
<tr>
<td>GRADED</td>
<td>RITCHIE COUNTY CO-OP</td>
<td>FRI</td>
<td>SEPT 30</td>
<td>9:00 AM</td>
<td>643-2636</td>
</tr>
<tr>
<td>C</td>
<td>WESTON LIVESTOCK</td>
<td>SAT</td>
<td>OCT 1</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>Y-C-T</td>
<td>POCOHONTAS PRODUCERS</td>
<td>SAT</td>
<td>OCT 1</td>
<td>2:00 PM</td>
<td>799-4852</td>
</tr>
<tr>
<td>C</td>
<td>TERRA ALTA</td>
<td>WED</td>
<td>OCT 5</td>
<td>10:00 AM</td>
<td>789-2788</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>OCT 7</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>B-T</td>
<td>WESTON LIVESTOCK</td>
<td>FRI</td>
<td>OCT 7</td>
<td>9:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>C</td>
<td>JACKSON COUNTY REGIONAL</td>
<td>SAT</td>
<td>OCT 8</td>
<td>11:00 AM</td>
<td>373-1269</td>
</tr>
<tr>
<td>Y-C</td>
<td>SOUTH BRANCH VALLEY</td>
<td>SAT</td>
<td>OCT 8</td>
<td>10:00 AM</td>
<td>538-6050</td>
</tr>
<tr>
<td>C</td>
<td>WESTON LIVESTOCK</td>
<td>SAT</td>
<td>OCT 8</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>BB &amp; B</td>
<td>BUCKHANNON</td>
<td>TUE</td>
<td>OCT 11</td>
<td>9:00 AM</td>
<td>472-5300</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>OCT 14</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>Y-C</td>
<td>TERRA ALTA</td>
<td>FRI</td>
<td>OCT 14</td>
<td>2:00 PM</td>
<td>789-2788</td>
</tr>
<tr>
<td>Special</td>
<td>POCOHONTAS PRODUCERS</td>
<td>FRI</td>
<td>OCT 14</td>
<td>7:00 PM</td>
<td>799-4852</td>
</tr>
<tr>
<td>Y-C</td>
<td>SOUTH BRANCH VALLEY</td>
<td>SAT</td>
<td>OCT 15</td>
<td>10:00 AM</td>
<td>538-6050</td>
</tr>
<tr>
<td>C</td>
<td>WESTON LIVESTOCK</td>
<td>SAT</td>
<td>OCT 15</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>OCT 21</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>C</td>
<td>JACKSON COUNTY REGIONAL</td>
<td>SAT</td>
<td>OCT 22</td>
<td>11:00 AM</td>
<td>373-1269</td>
</tr>
<tr>
<td>Y-C</td>
<td>SOUTH BRANCH VALLEY</td>
<td>SAT</td>
<td>OCT 22</td>
<td>10:00 AM</td>
<td>538-6050</td>
</tr>
<tr>
<td>C</td>
<td>WESTON LIVESTOCK</td>
<td>SAT</td>
<td>OCT 22</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>OCT 28</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>C</td>
<td>WESTON LIVESTOCK</td>
<td>SAT</td>
<td>OCT 29</td>
<td>10:00 AM</td>
<td>269-5096</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>SAT</td>
<td>OCT 29</td>
<td>8:00 AM</td>
<td>647-5833</td>
</tr>
<tr>
<td>Y-C</td>
<td>SOUTH BRANCH VALLEY</td>
<td>SAT</td>
<td>NOV 5</td>
<td>10:00 AM</td>
<td>538-6050</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>NOV 11</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>C</td>
<td>JACKSON COUNTY REGIONAL</td>
<td>SAT</td>
<td>NOV 12</td>
<td>11:00 AM</td>
<td>373-1269</td>
</tr>
<tr>
<td>Y-C-T</td>
<td>POCOHONTAS PRODUCERS</td>
<td>SAT</td>
<td>NOV 12</td>
<td>2:00 PM</td>
<td>799-4852</td>
</tr>
<tr>
<td>BB &amp; B ?</td>
<td>BUCKHANNON</td>
<td>SAT</td>
<td>NOV 12</td>
<td>6:00 PM</td>
<td>472-5300</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>NOV 18</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>NOV 25</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>DEC 2</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>BB &amp; B</td>
<td>BUCKHANNON</td>
<td>WED</td>
<td>DEC 7</td>
<td>2:00 PM</td>
<td>472-5300</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>DEC 9</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
<tr>
<td>C</td>
<td>JACKSON COUNTY REGIONAL</td>
<td>SAT</td>
<td>DEC 10</td>
<td>11:00 AM</td>
<td>373-1269</td>
</tr>
<tr>
<td>Y-C-T</td>
<td>POCOHONTAS PRODUCERS</td>
<td>SAT</td>
<td>DEC 10</td>
<td>2:00 PM</td>
<td>799-4852</td>
</tr>
<tr>
<td>C</td>
<td>CATTLEMEN'S LIVESTOCK EXCHANGE</td>
<td>FRI</td>
<td>DEC 16</td>
<td>2:00 PM</td>
<td>647-5833</td>
</tr>
</tbody>
</table>

SPECIAL GRADED FEEDER SALES

FARM FRESH CATTLE

TYPE OF SALE KEY

B - BOARD SALE
BB - BOARD & BARN
C - FEEDER CALVES
CC - CLUB CALVES
QA - QUALITY ASSURANCE
S - STATEWIDE BOARD SALES
ST - STEERS ONLY
T - TEL-O-AUCTION AVAILABLE

FOR MORE INFORMATION, CONTACT:

JONATHAN HALL
WEST VIRGINIA DEPARTMENT OF AGRICULTURE
1900 KANAWHA BLVD. E.
CHARLESTON, WV 25305
304-541-5460

KEVIN S. SHAFFER, PH. D.
WVU EXTENSION SERVICE
2084 AGRICULTURAL SCIENCES BUILDING - PO BOX 6108
MORGANTOWN, WV 26505-6108
304-293-2669

Additional sale dates and locations will be updated on the WVDA website and in future Market Bulletins as information becomes available.
October 2022 . .
Phone-In ads for the October issue must be received by 12 noon on Thursday, September 12.
Written ads for the October issue must be received by 1 p.m. on, Friday, September 13.

November 2022 . .
Phone-In ads for the November issue must be received by 12 noon on Thursday, October 13.
Written ads for the November issue must be received by 1 p.m. on, Friday, October 14.

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

**CLASSIFIED ANNOUNCEMENTS SEPTEMBER 2022**

**Phone** 304-558-2225
Fax: 304-558-2270
Email: marketbulletin@wvd.a.us
Mailing address: 1900 Kanawha Boulevard, E., Charleston, WV 25305

**REGISTERED MINIATURE & MIDSIZE BULL BREEDING SERVICE**
You must produce a recent veterinary disease test for negative BVD, BLV, AV, and Johnes.

**WV PULLED HEREFORD ASSOC.**
Mountain State Spectacular Fall Sale
Sept. 23, 7 p.m.
Jackson Mill Multi-Purpose Bldg.
For Catalog
Contact Stephanie Hawkins 677-3504

**Equipment Sales**
No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.
3-pt wench for tractor, operates off PTO shaft & heavy duty 100’ 7/8” cable, all for $1,000; ‘52 Ferguson side delivery rake, 3-pt. hitch, runs off PTO, extra frame $150. Darrell Allen, 1283 Missouri Run Rd., Parkersburg, 26101; 489-2901.
Grader blade for 3-pt. hitch tractor, heavy duty, $300; set of 2-bottom plows, $200/ea. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.
Snow pusher, 60” for JD compact utility tractor w/ hook & pin attach. system, good cond.; Farmall ‘40 A tractor, includes, wheel wts., both $650/ea. Kent Fleming, 113 Cottrill Run Rd., 26378; 847-7177.
Rear scoop, $300; NH #66 bale, free; rear carry-all frame, $150. I have pics of all items.
Bud Henderson, 934 Turkey Run Rd., Grafton, 26354; 203-0888; bhenderson@cccwv.us.

**Buckhannon & Weston, POC terriobennett@gmail.com.**

**West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1:00 p.m., Reedy Senior Center/Latin St., turn by fire dept., Reedy, Contact Dale, 354-6416.**

**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**
Reg. Scottish Highland bulls, 1, white & 1, dun, both excel. disp., hearty, fast growing solid bulls raised on the farm, parents on site, easy to handle, $2,500/ea. Emily Arbuckle, 15463 Sene- ca Trail N, Lewisburg, 24901; 611-3533.
Black Angus’16 cow w/6/22 steer at side, Cutting Edge blood, she has been exposed to Cutting Edge bull since calving, excel. disp. for pr., $1,800. John Bonar, 299 Bonar Lane, Moundsville, 26041; 639-5030.
Pure reg. & % Simmental bulls, Al sires, $1,600/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 530-6636; cell, 257-3033.
Reg. Black Hereford 17-mo. bulls, DNA test- ed, calving ease, good disp., $2,000/2,500 heifers, $1,100. Steven Dilley, 8351 Browns Crk. Rd., Dunmore, 24943; 799-7434.
Reg. Angus, Limousin & Lim/Flex yrllg. bulls, black & polled, passed BSE, $2,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26727; 749- 8043; ralimousin@frontiertel.net.
Pure Angus 26 mo. bulls, 2, easy calving, $1,400/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.
Reg. Black Angus 6-mo. 18-mo. bulls, excel. blood & EPDs, $1,200/up. Recent McClain, 2853 Dry Fork Road, Salem, 26426; 782-3983.
Red Angus: wngt. heifers, sire is Brown BLW Fantastic son, reg. #4016394, $900/up; cows, $1,400/up. Pam Sharpes, 3216 Browns Crk. Rd., Marlinton, 24984; 796-6298; davepm- sharpes@frontier.com.
Reg. Angus 3/19 bull, wt. approx. 1,750 lbs, good disp., can deliver for additional fee depend- ing in distance, $2,250. Rusty Tallhammer, 32 Quarry Dr., Glenville, 26351; 462-8428.
Reg. Black Angus yrllg.: bulls, sired by Gar- dner Dual Threat, KB Full Measure (weight up son), Rito 7786, $2,500; good disp., feet, calving ease, handle- ing & EPDs, vaccc., $1,800/up; heifer, sired by Rito 7786, $1,200. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 374-5757.
Poll Bed Hereford bulls, $1,500/up.

---

**Apyri Sales**
Honey extractor, max. 3100 motorized model & 9 frame, $1,000/oboe. Mike Johnson, 1919 Pine Road, Ellenboro, 26337; 895-4229.
Bee boxes, 10-frame solid bottom board, hive body, med. super, inner lid w/cover & metal w/ frames, $130/ea. James Wayne, 1425 Loudendale Lane, Charleston, 25314; 342-1273.

**Apyri Events**
Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 543-5555; mdavis@gogc.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.
Fayette Co. Beekeepers Assoc., Monthly Meeting, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick Forren, 539-1303.
Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting, 3rd Sat., 10:30-1 p.m., Contact Steve May 727-7659.
Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7 p.m.-6 p.m., Eldora UMC, Fairmont, Contact Nancy, 612-9699.
Mountaineer Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, justking@gmail.com.
Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Justin King, justking@gmail.com.
North Central WV Beekeepers Assoc., Monthly Meeting, September 19, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Hudson Snyder, 641-7845.
Potomac Highlands Beekeepers Assoc., Monthly Meet- ing, 2nd Thursday, 7 p.m., Sept. Bank of Romney Commu- nity Center on Main St., Downtown Romney, Contact Kirby Vining, 202-212-2600; secretary.phba@gmail.com.
Southeastern Beekeepers Assoc., Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Conference Center, WV Osteopathic School, Lewisburg, Contact Rick Forren, 539-1303.
Tri State Beekeepers Assoc., Monthly Meeting, 3rd Thursday, Sept. 30:30 p.m., Good Zoo Bldg., Ogley Park, Wheeling, novice classes begin Feb. 22, Contact Steve Roth, sroth29201@comcast.net.
Upshur Co. Beekeepers Assoc., Monthly Meeting, 3rd Tuesday, 6:30 p.m., Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, POC terriobennett@gmail.com.

---

**Market Bulletin, Volume 106, No. 9**
Wayne Willie, 1478 Curtissville Rd., Smithfield, 26437; 986-3941.
Vermeer: R-2300, $21,600; 504R baler, premium signature w/net, twine, silage, moisture sensing & hyd. control, $38,500; Rebel TM700 disc mower, $16,000, all excel. cond., shed kept. John Petruch, 600 Rumbling Lane, Morgantown, 26508' 904-607-5007.
Rhino TW120 10’ brush hog, excel. cond., $11,000; Kuhn GF22T hay, tedder, $2,800; Vermeer bale wrapper SW-3500 w/side tip dampener & hyd. contols, $8,000, both good cond., all shed kept. Peggy Petruch, 600 Rumbling Lane, Morgantown, 26508' 904-607-5007.

**Rhino**

**Wire**

**Farm Sales**

Advertisements for land MUST be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland ads MUST include accommodations (house, barn, hayfield, garden, etc) but no specifics, i.e., new kitchen, family room, etc. 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. Cabell Co.: 55 A. w/apartment, 2-car garage, 4, outbuilds., 53’ box trailer, 17’ wide shed, cattle shed, JD 5210 4 WD tractor w/all wall garden attachments. $250,000. Larry Kinnard, 1819 Lee Crk., Rd., Culloden, 25510; 739-9808.
Pleasant Co.: 33 A. w/house, 2 barns, 2 outbuilds., spring & city water, some woods, stream, free gas, $145,000. Michael Parsons, 100 Franklin Dr., St. Marys, 26170; 740-629-4425; belvaparsons@gmail.com.

**Pleasant Co.**

**St. Marys**

**Cattle**

**Plant Sales**

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination. Caster beans/mole killer, $1/12 seed. SASE to Jerry McCAuley 5159 Seneca Trail, Valley Bend, 26293; 642-9737.

**Meadows**

** polled**

**Hog Sales**

Rennie Frazier, 3043 Newport Rd., 26143; 481-7391.

**Harmon**

**Goat Sales**

8 yr. does & 22 buck & doe kids, mostly black,lings, forage raised, $250-$350; Spanish Syfan

**Wayne**

**Black**

**Lambs**: 8 A. w/house, barns, outbuilds., hayfield, pond, woods, running stream, v30 acres, $9,900, both good blood. Jim Kirk, 2345 Hudson 205-2483.

**Debora Loudermilk**, 1018 Harper Rd., Lewis 25276; 927-2978; wyro@appalight.com.

**Cecil Hinzman**, 217 O’Neil Dr., Sandyville, 25275; 927-2978; wyro@appalight.com.

**Campbell Co.:** 55 A. w/apartment, 2-car garage, 4, outbuilds., 53’ box trailer, 17’ wide shed, cattle shed, JD 5210 4 WD tractor w/all wall garden attachments. $250,000. Larry Kinnard, 1819 Lee Crk., Rd., Culloden, 25510; 739-9808.

**Pleasant Co.**

**St. Marys**

**Cattle**

**Plant Sales**

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination. Caster beans/mole killer, $1/12 seed. SASE to Jerry McCAuley 5159 Seneca Trail, Valley Bend, 26293; 642-9737.

**Meadows**

**pollled**

**Hog Sales**

Rennie Frazier, 3043 Newport Rd., 26143; 481-7391.

**Harmon**

**Goat Sales**

8 yr. does & 22 buck & doe kids, mostly black,lings, forage raised, $250-$350; Spanish Syfan

**Wayne**

**Black**

**Lambs**: 8 A. w/house, barns, outbuilds., hayfield, pond, woods, running stream, v30 acres, $9,900, both good blood. Jim Kirk, 2345 Hudson 205-2483.

**Debora Loudermilk**, 1018 Harper Rd., Lewis 25276; 927-2978; wyro@appalight.com.

**Cecil Hinzman**, 217 O’Neil Dr., Sandyville, 25275; 927-2978; wyro@appalight.com.

**Campbell Co.:** 55 A. w/apartment, 2-car garage, 4, outbuilds., 53’ box trailer, 17’ wide shed, cattle shed, JD 5210 4 WD tractor w/all wall garden attachments. $250,000. Larry Kinnard, 1819 Lee Crk., Rd., Culloden, 25510; 739-9808.
The West Virginia Agriculture and Forestry Hall of Fame enshrined four new members during their annual banquet on July 23. They are Juergen Wildman (For), Tom McConnell (Ag), Jennifer Ours Williams (Ag). Not pictured is Bill Ingram (Ag).

2022 WEST VIRGINIA WOMEN in agriculture

Commissioner Leonhardt was pleased to honor the recipients of the 2022 Women in Agriculture Awards during a reception at the State Fair of West Virginia. Pictured are Genevieve May (seated), Jodi Richmond, Commissioner Leonhardt, Violet Maston and Brandy Brabham.

CLASSIFIED ANNOUNCEMENTS CONT.

bu., bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.


Free 2, 35’ Christmas trees growing in my yard, ready to cut when you are, great town center trees for the holidays. Nancy Sator, 302 Underwood Rd., Lewisburg, 24901; 646-1143.

Hay, 4x5 round bales, stored inside, net wrapped, put up in good cond., $65/bale, discount for 10+ bales. Ken Scot, 2586 Grandview Rd., Beaver, 25813; 573-0844; chance37@suddenlink.net.

Western saddle, gently used, $250. Kathy Shreve, 3749 Trouser Lake Rd., Wallace, 26448; 783-5510.

PTO generator excel. cond., mounted on trailer, ready to use with tractor, $4,500. Grace Stemple, 209 Tacy Rd, Philippi; 457-3452; graces-temp@yahoo.com.

Trailer, ‘99 Corn Pro gooseneck livestock, 14,000 lbs. axles, $8,000; Tonnutti 2-spool hay tedder, $2,500. Brent Walter, 539 Fallen Timber Rd., Leroy, 25252; 273-2133.

Mulch, 4x4 round bales, $15/bale. Wayne Willie, 1478 Curtisville Rd., Smithfield, 26437; 986-3941.

<table>
<thead>
<tr>
<th>Date</th>
<th>Task</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEPTEMBER 1</td>
<td>Order spring-flowering bulbs. Seed fall carrots. Seed spinach.</td>
</tr>
<tr>
<td>SEPTEMBER 2</td>
<td>Plant crocus. Dig late potatoes. Turn compost. Seed cover crop.</td>
</tr>
<tr>
<td>SEPTEMBER 3</td>
<td>Renovate lawn or reseed bare spots. Prepare root cellar. Seed fall spinach.</td>
</tr>
<tr>
<td>SEPTEMBER 5</td>
<td>Aerate lawn. Seed lettuce for fall crop.</td>
</tr>
<tr>
<td>SEPTEMBER 6</td>
<td>Plant fall turnips and radishes. Save seeds.</td>
</tr>
<tr>
<td>SEPTEMBER 7</td>
<td>Divide peonies. Seed carrots in high tunnel or cold frame.</td>
</tr>
<tr>
<td>SEPTEMBER 8</td>
<td>Harvest early pumpkins. Build a cold frame. Don’t let weeds go to seed.</td>
</tr>
<tr>
<td>SEPTEMBER 9</td>
<td>Plant hardy evergreens. Control broadleaf weeds in lawn.</td>
</tr>
<tr>
<td>SEPTEMBER 10</td>
<td>Seed scallions (bunching onions) in a cold frame.</td>
</tr>
<tr>
<td>SEPTEMBER 12</td>
<td>Plant garden mums. Harvest colored peppers. Begin pumpkin harvest</td>
</tr>
<tr>
<td>SEPTEMBER 13</td>
<td>Seed fall spinach. Begin 14 hours of darkness to turn color of poinsettias.</td>
</tr>
<tr>
<td>SEPTEMBER 14</td>
<td>Seed rye and hairy vetch for winter cover crop. Seed lettuce in high tunnel.</td>
</tr>
<tr>
<td>SEPTEMBER 15</td>
<td>Repot houseplants.</td>
</tr>
<tr>
<td>SEPTEMBER 16</td>
<td>Plant elephant garlic.</td>
</tr>
<tr>
<td>SEPTEMBER 17</td>
<td>Seed salad greens in high tunnel.</td>
</tr>
<tr>
<td>SEPTEMBER 18</td>
<td>Water young trees and shrubs during dry periods.</td>
</tr>
<tr>
<td>SEPTEMBER 19</td>
<td>Plant hardy evergreens. Control broadleaf weeds in lawn.</td>
</tr>
<tr>
<td>SEPTEMBER 20</td>
<td>Harvest early-planted sweet potatoes.</td>
</tr>
<tr>
<td>SEPTEMBER 21</td>
<td>Plant shallots and potato onions.</td>
</tr>
<tr>
<td>SEPTEMBER 22</td>
<td>Build a cold frame. Don’t let weeds go to seed.</td>
</tr>
<tr>
<td>SEPTEMBER 23</td>
<td>Bring rosemary plants indoors before frost.</td>
</tr>
<tr>
<td>SEPTEMBER 24</td>
<td>Save heirloom tomato seeds.</td>
</tr>
<tr>
<td>SEPTEMBER 25</td>
<td>Seed leeks for overwintering in cold frame.</td>
</tr>
</tbody>
</table>

Articles in this publication may be reprinted, with the exception of advertisements, when a credit by-line is given to the West Virginia Department of Agriculture. The use of trade names in this publication is for purposes of clarity and information only. No endorsement is made or implied of any product, or it is implied that similar products are less effective. Statement of Policy Regarding Equal Opportunity and Participation in Programs: It is the policy of the West Virginia Department of Agriculture to provide its services and programs to all persons without regard to sex, race, color, age, religion, national origin or handicap.