If you’re traveling north on I-79 in Monongalia County just past the I-68 split and look to your right as you cross the Mon River, you’ll see a big chunk of mountainside is gone. In its place is a state-of-the-art manufacturing facility called Mountaintop Beverage. The 330,000 square foot factory, in the upper part of the Morgantown Industrial Park, was dreamed up by partners Jeff Sokal and Doug Jantzi. The native Western New Yorkers were looking for their next business venture when they sat down with Scott Higgins and Bill McCabe of the American Dairy Association Mideast to discuss the idea of building a manufacturing facility.

Meanwhile, back in West Virginia, newly elected Commissioner of Agriculture Kent Leonhardt hosted a series of dairy summits in 2017. With fewer than 60 dairy farms left in the Mountain State, it was critical for him to meet with those farmers, state and national dairy leaders as well as others in the dairy community about how to rebuild the industry. That started the conversation about how to move the dairy industry forward. Eventually, Higgins helped connect WVDA Deputy Commissioner Joe Hatton and then-WVDA Business Development Director Cassey Bowden to Sokal and Jantzi.

“We saw the dairy infrastructure was crumbling, which is a sad thing. It’s happening in a lot of areas of the country,” explains Sokal.

However, he, Jantzi and three other investors saw an opportunity in West Virginia and decided to build a manufacturing facility that would benefit the state’s workforce, re-grow the dairy industry and provide shelf-stable dairy products to rural schools, food pantries and food banks.

“I’m from Buffalo, New York,” says Sokal. “It’s a blue-collar town. When I’m in West Virginia, I feel a lot like I’m home - the people, the culture, a lot of hard-working folks. They get stuff done! We started looking at the geographic reach of Morgantown being right in the middle of the Eastern U.S. population. For us, transportation was a big deal. It’s a blue-collar area where people aren’t afraid of putting in a hard day’s work. That was critical for us. Putting the project here versus Pittsburgh or central Ohio, we could make a bigger difference here than elsewhere. That was important for my business partners, our customers and I as we contemplated doing business for the right reasons – making an impact with our project.”

Sokal, Jantzi and their partners raised $200 million to start construction on Phase One of the project. The site development process entailed moving over 1.7mm cubic yards of earth in just over four months. It took 250 construction workers on-site daily to get the job done. Now, the facility is near completion. On September 16, a topping out ceremony was held at the site as the last beam was set in place.
FROM THE COMMISSIONER:

Inflation Reduction Act: A Threat Towards Food Resiliency

The Inflation Reduction Act (IRA) is being touted as a big win for climate change, as it makes available hundreds of billions of dollars for renewable energy. These industries will have access to loan guarantee and financial assistance programs making expansion viable in the United States. At the same time, it puts a burden on fossil fuels, disincentivizing the industry and expediting the move away from these energy sources. We all know this is a bad deal for West Virginia, but the unknown is how these policies will impact other industries such as agriculture. As the second largest exporter of agricultural products in the world, the United States, just as much as West Virginia, has a lot to lose under this deal.

The quickest to build and the fastest growing sector of renewable energy is solar. In theory, all you need are some panels, land and access to plenty of sunshine. Any farmer understands the importance of the sun. What those farmers also understand is how valuable soil and prime farmland is to the production of crops. These areas are best suited for raising crops because the soil is nutrient rich, flat, gets plenty of precipitation, as well as sun. For those same reasons, solar companies continue to seek these areas for their own type of farming. Now you have two sectors, crucial to the future of the United States, competing for the same resources. The only difference is our federal government is now incentivizing one over the other.

Despite increased funding, the reality is the world cannot solely run on renewables no matter how much folks hate fossil fuels. Fertilizer, for example, is still one of the largest inputs to agriculture production. When energy prices skyrocketed earlier this year, so did the cost of fertilizer. At the same time, diesel prices were typically a dollar more than regular fuel prices which continued to put a strain on farmers who use heavy machinery. Truckers, who transport most of the food in the United States, also saw the squeeze, forcing many out of the industry. As much as folks want to see every vehicle run on electricity, tractors, heavy machinery and much of the agricultural industry just isn’t there yet.

As profits continue to shrink for the farmer due to inflation and rising fertilizer costs, producers may have to make the ultimate decision and take their farm out of production. Then that farmer will do what any reasonable person would and utilize that land in other ways. With an abundance of funding for renewables and a move away from fossil fuels, solar becomes an enticing option for our producers. The problem is once we take that land out of production, we weaken our country’s food system resiliency. As we saw during the pandemic, any major stresses on our food system can have devastating effects on our population. With the world population on the rise, it’s vital we continue to increase our ability to feed the world. As the saying goes, “with food there are many problems, without there is only one.”

Regardless of where you land on this debate, for our country to be energy and food independent, we must find a compromise utilizing all sources of energy. Increasing domestic production of these two sectors not only lessens our reliance on foreign sources but builds assurance for the American people. If we are truly to make a better America, we must find a way to balance the needs of our economy, environment and trade agreements. The problem with the energy debate right now is we are too focused on the morality of energy sources instead of using common sense to achieve self-reliance. If the Left wants to bring an end to fossil fuel use in America, that spells disaster for West Virginia’s economy and brings a new threat to American agricultural production - the loss of farmland.

Kent Leonhardt, Commissioner of Agriculture

Mosquito-Borne Equine Diseases

Mosquito-borne equine diseases such as West Nile Virus (WNV), Eastern Equine Encephalitis (EEE), Western Equine Encephalitis (WEE), and Venezuelan Equine Encephalitis (VEE) are transmitted by mosquitoes and can cause neurologic signs and symptoms in horses. In recent years, there have been confirmed cases of WNV in both humans and horses in states surrounding West Virginia. These diseases can be difficult to diagnose and cause serious illness in both animals and humans if left untreated. Effective vaccination protocols are available for horses to prevent these potentially deadly diseases. Large animal veterinarians can assist horse owners with vaccination programs and other preventive medicine recommendations. Measures to control mosquito populations and minimize mosquito exposure will also decrease chances of infection. Please visit the following sites for more information and recommendations regarding mosquito-borne diseases: https://www.cdc.gov/ and https://www.cfsph.iastate.edu/diseaseinfo/

SEE A POTENTIAL INVASIVE PEST?

Send us a photo of the pest with your name and contact info to bug-busters@wvda.us or 304-558-2212.
“This is one of the largest business development projects West Virginia has ever seen,” says Commissioner Leonhardt. “Mountaintop will directly create 300-400 jobs and another 300-600 jobs downstream. At the same time, they will show West Virginia can be home to food and beverage manufacturing. We are excited to have them!”

Production is set to begin in the first quarter of 2023. The plant will produce milk-based products for several name brand companies, as well as protein shakes, iced coffees and plant-based beverages. But they won’t be using the pasteurization process that most of us are familiar with. Instead, the plant will use aseptic, shelf-stable processing.

“The typical pasteurization process is heating milk to 160 degrees for 15 seconds. That’s part of our process, but we take it a step further to ultra-high temperature processing. We heat the milk to 280 to 290 degrees for a few seconds and then flash cool it back down. So, in terms of the final product, it’s a gentle process. It renders the product commercially sterile, but it doesn’t alter the flavor,” explains Sokal. “The second step is what happens on the packaging side. An extended shelf-life packaging option would extend the shelf life of aseptic milk to roughly 60 to 70 days compared to a pasteurized product that will last 21 days. But then, if you combine the thermal process with aseptic packaging that is sterilized, the shelf life of that fluid is now up to a year.”

Sokal says the aseptic process benefits more than just the average shopper picking up a gallon of milk from the cooler of their local store.

“That will allow dairy products to go where refrigeration often can’t because of cost or availability. Think about food banks where you have central distribution points like Mountaineer or Huntington Food Banks, for instance. From there it goes to churches or smaller food banks, food pantries and different outlets. If it can go to those outlets or rural schools with the spoons and the napkins, it’s going to be a lot more economical to get the product there than it would be if you have to try and support refrigerated delivery,” Sokal says.

Many food pantries and rural schools don’t have the capacity to refrigerate enough milk to last a week and delivering pasteurized milk via a refrigerated truck is not only cost prohibitive but sometimes impossible. With aseptic products, you can deliver milk without refrigeration. The product can then set on a shelf until it’s needed. The only thing left to do is pop it in the refrigerator when it’s time to use. Sokal says you cannot taste the difference.

“A lot of kids have already had aseptic milk products. The national organic milk brands are in an aseptic format. The same goes for most chocolate milk products. It tastes the same as pasteurized milk,” says Sokal.

Mountaintop has pre-sold the 330,000 square feet of factory space to manufacture a wide range of products, including several big, name brands. That means they will be at full capacity on their first day of business. The goal is to source all their milk from West Virginia, but for now, it’s just not possible. More than a hundred million pounds of milk will go through the factory over the next year. That’s more than West Virginia dairy farmers currently produce. Initially, Mountaintop will source their additional requirements from neighboring states.

“With a lot of these old dairy farms [in West Virginia], their infrastructure is gone. It’s not just the barns and equipment that’s gone but the hauling infrastructure as well,” explains Sokal. “There is a lot of work to be done.”

That’s where the WVDA is stepping in. Deputy Commissioner Hatton says the department is working with existing dairy farmers to increase milk quality, ramp up milk production and help establish new dairy operations in West Virginia.

“We are currently seeking industry expertise to help when it comes to dairy business development, dairy financing and equipment technical expertise,” explains Hatton.

The WVDA and Mountaintop are also working to understand shipping challenges by partnering with supply chain professionals to optimize shipping dairy supplies and dairy products.

“We couldn’t have done this without the support of the USDA, Scott Higgins and his team at Dairy Mideast and the State of West Virginia,” says Sokal.

All parties involved agree Mountaintop is a game changer for West Virginia’s economy and its workforce.
Leaves are falling and so are the temperatures. Autumn has officially arrived here in West Virginia. And while we’ll miss summer staples like ripe tomatoes, juicy corn and spicy peppers, there are plenty of fruits, vegetables and nuts left to harvest from our gardens, orchards or local farmers’ market. This month’s recipes come from The Woman’s Club of Fairmont Cookbook. This 180-page gem is 40 years old and features recipes that were passed down through families, friends and club members. The recipes we’ve selected feature ingredients you harvest in the fall. Enjoy!

**Country Potato Soup**
- 3 cups diced, pared potatoes
- ½ cup diced celery
- 1 diced onion
- 1 ½ cups water
- 2 chicken bouillon cubes
- ½ cup shredded carrots
- ½ tsp. salt
- 2 cups milk
- 1 cup sour cream
- 2 tbsp. flour
- 1 tsp. chopped chives
- Grated cheese for garnish

**Step 1**
Combine potatoes, celery, onion, water, bouillon cubes and salt in a large saucepan. Cover and cook for about 20 minutes or until potatoes are tender, not mushy.

**Step 2**
Add 1 cup of milk and heat. Mix sour cream, flour, chives and remaining milk in medium bowl. Stir the mixture into the soup base gradually.

**Step 3**
Cook over low heat, stirring constantly until thickened. Top with grated cheese and serve.

**Black Walnut Coffee Cake**
- 2 tbsp. melted butter
- ½ cup firmly packed brown sugar
- 1 cup chopped black walnuts
- 1 tbsp. flour
- 1 tsp. cinnamon
- 1 ½ cup sifted all-purpose flour
- ¾ cup sugar
- 2 tsp. baking powder
- ½ tsp. salt
- ¼ cup shortening
- ½ cup milk
- 2 eggs

**Step 1**
Combine first five ingredients in a small bowl. Mix well and set aside.

**Step 2**
Sift flour, sugar, baking powder and salt into a large mixing bowl. Add shortening and milk; beat for two minutes. Add eggs and beat two minutes more.

**Step 3**
Spread half of batter in a greased 9-inch square pan. Sprinkle with half of sugar/nut mix. Cover with remaining batter and top with remaining sugar/nut mix.

**Step 4**
Bake at 350 degrees for 30-35 mins.

**Elegant Carrots**
- 2 lbs. carrots
- ½ cup butter
- 1 tbsp. sugar
- 1 tsp. celery seed
- ½ tsp. salt
- ½ cup orange juice

**Step 1**
Pare and cut carrots into thin slices. Cook over medium heat with butter, sugar, celery seed and salt until butter melts. Reduce heat and simmer, covered, stirring occasionally for 10 minutes.

**Step 2**
Stir in orange juice and continue cooking for 5 minutes. Serve.

**Prep Fall Gardens:**
Putting the garden to bed in fall is the first step to a successful garden the following spring. Here are some tips:

- Make a record of the current planting sites within your garden to plan for crop rotation for preventing pests and diseases and to build soil fertility.
- Test your soil. The WVU Soil Lab can test the soil you send them for free.
- Remove all plant material from the garden.
- Consider planting a fall cover crop to add organic matter to the soil for the spring.

*Source: WVU Extension*
STATE FFA OFFICERS MAKING THEIR MARK

The 2022-2023 West Virginia FFA State Officer Team was selected by their peers at their annual convention in July. These nine officers (a president, secretary and seven regional vice presidents) are tasked with representing their organization for one year. It’s a big job, but one they say is worth the hard work. They sat down recently to talk about what they do and how their personal experiences led them to the job.

What is your job as an FFA officer?
Katelyn Detamore | Northcentral Vice President
Our job includes going out on chapter visits, attending workshops and right now, getting ready for Fall Leadership Conference where our members come for two days, and they learn leadership skills and communication skills. We also travel all across the state meeting our members, visiting chapters, encouraging them to take advantage of what FFA has to offer and consider careers in agriculture.

How do you prepare for the job?
Cody Mitchell | Eastern Vice President
We started out by having base camp the week after we were elected. Then we went to Washington, D.C. for the State Officer Summit. That was a blast! Just being able to meet all different sorts of people. We now have connections in FFA all across America. We met officers from Alaska and the Virgin Islands. It was so amazing to hear about their side of agriculture because it’s so much different from agriculture here in West Virginia. Ever since we were elected, it’s been go, go, go!

What do you hope to accomplish this year?
Katie Cummings | Vice President at Large
I want to reach out to incoming freshmen. I remember being that age, and it was really daunting. You sign up for an agriculture class in high school, and you’re immediately in FFA. You’re like, “OK...What do I do now?” Back then, I had no idea what floriculture or entomology meant. I want to encourage our new members to learn and ask questions. We can help encourage them to do that through our chapter visits, attending banquets and just talking one-on-one with our members.

What do you like most about FFA?
McKenzie White | Secretary
The things I love most about FFA are the connections you make with people. I’m a huge networker, but I didn’t used to be. I remember when I was a freshman meeting our state officers, and they told me, “You have a personality. Use it! Go talk to people.” I started doing that, and now I’m a state officer. I get to be that person for someone else and pay it forward. It’s important to be valued in a program like this. I love that everyone in FFA is allowed to be an individual. They are encouraged to go out and make connections and meet people. They grow into the people they’re supposed to be!

Carmen Fogus | Southeast Vice President
I was fortunate to come from a larger high school (Greenbrier East). Through FFA, I learned to set goals for myself. I wanted to be my chapter secretary and then the president. I achieved both of those goals. Then I wanted to shoot for state office, and here I am sitting with my fellow state officers. It’s the relationships you gain. The skills you learn. I hope I make an impact on other FFA members!

FFA SPOTLIGHT

ABBI KIMBLE

AGE: 18
GRADE: SENIOR
FFA CHAPTER: TYLER FFA
SCHOOL: TYLER CONSOLIDATED HIGH SCHOOL
FFA ADVISOR: ANNIE ERVIN, LEON AMMONS AND DEVANN FOX

Abbi: I grew up on a purebred commercial Angus farm. We raise and sell cattle for market. Since I was little, I’ve helped on the farm. I remember going out into the hay field with my dad, riding on top of the tractor, jamming out to some music. That was our thing. When I was in second grade, I joined 4-H. I went to my first meeting, and it was love at first sight. It was just the best experience. That led me to FFA when I was a freshman. It’s been an amazing opportunity. FFA is like a big family. I’m a member of our land and homesite judging team. We were fortunate enough to win the state competition and then went to nationals in Oklahoma City. We were named the Grand Champion National Land Judging Team and the Reserve National Champion Homesite Team. When they called our name, we were jumping for joy! I plan to go to college and major in veterinary science. There’s a vet practice just down the road from where I live where I volunteer. I’d like to work there some day!
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 Orchard 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 Apiiculture
- 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
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek
- Hughart Farms

GRANT
- Grace Brooke Greenhouses LLC
- Happy Ranch Farm LLC
- May Tree Farm

GREENBRIER
- Arbough Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Dry Creek Farms
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T. L. Fruits & Vegetables
- Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC
- Sunset Berry Farms & Produce LLC
- Mike’s Munchies
- The Hanna Farmstead
- Mt. Harmony Farm
- Mama Faye’s Fudge and Confections
- Sunset Berry Farm & Produce LLC
- Taft Cochran Family Farm

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

HARDY
- 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

JACKSON
- A J’s Goats ‘N Soaps
- Sassy Gals Gourmet Treats

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
- Clutter Farms LLC
- Holcomb’s Honey
- Rozy’s Peppers in Sauce
- Anderson Hollow
- White Oak Hemp, Seed and Lumber Co., LLC
- 310 Soap Co. LLC

MARBEL
- Eco-Vrindaban 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.

What is West Virginia Grown?

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More Information:
304-558-2210
wvgrown@wvdagov
https://agriculture.wv.gov/ag-business/west-virginia-grown/
Spotted Lanternfly Update

If you live in an area infested with spotted lanternfly (Lycorma delicatula, SLF), now is the time of year when they are particularly noticeable. They’ve progressed from the less conspicuous nymphs to adults, which are very mobile, often hitchhiking a ride on your vehicle from one location to another.

Although many admire the coloration of these insects, SLF have the ability to damage several important forest species and agricultural crops. That’s why all SLF should be killed. Check your vehicles and any items being transported for SLF. As November approaches, be on the lookout for SLF egg masses. They will first appear in October and be visible through the winter months until they hatch in April-May. Egg masses should be smashed to prevent hatching. This can be accomplished using your fingers, a plastic bucket opener, putty knife, etc.

Since populations of SLF have been confirmed in five West Virginia counties (Morgan, Mineral, Hampshire, Jefferson and Berkeley), it is important to prepare for their arrival. The best way is to remove any tree-of-heaven (Ailanthus altissima) from your property. This invasive weed is the preferred host for SLF and boosts their population. Damage to desirable plants is more likely where higher numbers of SLF exist. Having a lot of tree-of-heaven around also makes your property more prone to swarms of the insect. All tree-of-heaven should be cut and treated immediately with a herbicide. If you have a question about whether a plant is tree-of-heaven before destroying it, please send a clear photo of the crown, bark, and foliage to the West Virginia Department of Agriculture at bugbusters@wvda.us.

If you have infestations of SLF on your property, they may be controlled with pesticides. Carefully read and follow the label directions when applying pesticides to ensure safe application. Systemic pesticides that contain the active ingredients imidacloprid and dinotefuran are good choices for controlling SLF. Contact insecticides that contain the active ingredients bifenthrin, carbaryl, or acetamiprid are good choices as well. You need to read the label to determine if the pesticide is appropriate for a fruit tree, grape vine, lawn, etc. before application.

There is still a lot to learn about SLF. If you observe any behavior exhibited by SLF that seems odd, reach out to the West Virginia Department of Agriculture. Additionally, if you see SLF, report it to the department so that we can monitor and slow its spread across West Virginia. To report your sighting, send a photo to bugbusters@wvda.us. You can also call 304-558-2212.

For more information, contact: Emily Morrow at Emily.Wells@mail.wvu.edu, 304-728-7413 or go to extension.wvu.edu/women-in-agriculture.
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.

December 2022... Phone-In ads for the December issue must be received by 12 noon on Thursday, November 10. Written ads for the December issue must be received by 1 p.m. on, Friday, November 11.

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

Apiary Sales
Bee hives, 1, hive w/10-frames, $25/ea.; 6, supers w/frames, $10/ea. Luther George, 563 Snyders Lane, Martinsburg, 25405; 304-267-6217; 8 a.m.-8 p.m.

Apiary Events
Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 304-543-5955; mdavis@gocom.
Barbour Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 304-456-4500.
Fayette Co. Beekeepers Assoc., Monthly Meeting, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick Forren, 304-539-1303.

Kanawha Valley Beekeepers Bi-Monthly Meeting, 3rd Sat., 10:30 am-1 p.m., Contact Steve May 304-727-7659.

Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7 p.m.-8 p.m., Eldora UMC, Fairmont, Contact Nancy, 304-612-9699.

Marion Co. Beekeepers Assoc., Harvest Dinner, October 27, 6 p.m., Eldora UMC, Fairmont, members are asked to bring a covered dish, Contact Nancy, 304-612-9699.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Justin King, pjustinking@gmail.com.

North Central WV Beekeepers Assoc., Monthly Meeting, October 17, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Hudson Snyder, 304-641-7845.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 2nd Thursday, 7 p.m., Sept. Bank of Romney Community Center on Main St., Downtown Romney, Contact Kirby Vining, 202-213-2690; 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, 304-539-1303.

Tri State Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 6:30 p.m., Good Zoo Bldg., Oglesby Park, Wheeling, novice classes begin Feb. 22, Contact Steve Roth, sroth23201@comcast.net.

Upshur Co. Beekeepers Assoc., Monthly Meeting, 3rd Tuesday, 6:30 p.m., Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, POC terri.bennett@gmail.com.

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1:00 p.m., Reedy Senior Center/Latiner St., turn by fire dept., Reedy, Contact Dale, 304-354-6916.

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. & ½ Simmental bulls, AI sires, Classified, Mr. 2020, On the Mark & Relentless, $1,800/Up. Jim Bosley, P.O. Box 5, Old Fields, 25845; 530-6863; cell, 304-257-3093; 304-257-3093.


Reg. Black Angus 3/19 bull, can deliver for additional fee, $2,250. Rusty Talhammer, 32 Quarry Dr., Glenville, 26351; 304-462-8428.

Reg. Black Angus yrllg.: bulls, sired by Gar Dual Threat, Gar Home Town, KB Full Measure (weight up son), Rito 7786, good disp., calving ease, handling & EPDs, vacc./wormed, $1,800/Up; heifer, sired by Rito 7786, $1,200. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 304-363-5757.


4TH ANNUAL COUNTRY SALES ROAD
70 lots of Simmentals, Angus & Commercial prs., breds, bulls, fancy heifers & steer club calves
Oct. 29, Jacksons Mill, WV
for catalog, Chris Brown, 304-290-8383.

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


Int’l 2-row field chopper, $500. Dale Becktt, 3311 Seneca Trail N., Sinks Grove, 24976; 304-772-5640; 304-646-1009.

King Kutter 5’ bush hog, $800; Ford 3-bottom plows, $700. David Bishop, 251 Summit Dr., Bridgeport, 22496; 304-753-4119.


NI. sm. round baler, belt tight, $2,900; 8’ pull type drop lime/fert. spreader or grass seed spreader, $900; Ford 2000 diesel, 2-stage clutch, tires exc. cond., $5,900. Bus Conaway, P.O. Box 1335, Elkkins, 26241; 304-642-3208.

Set of 2-bottom plows, $200/ea. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

FM ‘60 35 utility tractor, good cond., $1,700; w/brush hog, $1,900. Susan Deerman, 1306 Willard Rd., Parkersburg, 26105; 304-491-4903.

Cockshutt ’48 30 farm tractor, good cond., $1,800; Kubota, ’06 NC5000SU, $500, hrs. $15,000; Ford old backhoe tractor end loader, $4,000; NI 323 corn picker, $1,800; more equip. Anthony Edwards, 173 Edwards Lane, Hurricane, 25526; 304-562-9545.

FM 7’ sicle bar, $1,800; 2-bottom plow, $450; NH side del. rake, $1,700; 6’ disc, $400; pull plow, single, $150. Richard Fauver, 806 Mill Cr., Rd. At, Alto, 25624; 304-373-7393.

Woods 1050 3-pt. backhoe, barn kept, $5,000. Arthur Forman, 2189 Aurora Pike, Aurora, 26270; 304-735-5791.
Goat Sales

Myotonic "fainting" 9-wk. - 10-wk. bucklings, black/white spotted, tan, some w/blue eyes, not reg., $200. Lydia Bleivins, 149 Maplewood Rd., Lester, 25865; 304-573-1058.

Kiko cross: billys, $170/up; bucks, $160, both lots of color. Gerry Davis, 511 Lone Wolf Trail, Maysville, 26833; 304-851-2956.

Nigerian Dwarf bucklings & doelings, breedable but not reg., very pretty, good disp., $800/all 4. Kelly Ellis, 2707 Edmont Rd., Lookout, 25868; 304-663-2404.

ADGA reg. Alpines, $150/up. Phyllis Hutchinsons, 2102 Sunset Dr., Elkview, 25071; 304-965-3900.

Nigerian Dwarf doelings: 5/22, white w/wattles, $250; 8/22, 1, black, 1, dapples, $300; 8/22, tan w/wattles, $300; tri-colored w/wattles, $300; 5-yr. doe, $25; more goats. Ashton Moore, 169 Moore Rd., Ripley, 25271; 304-532-3644; 304-531-4817.

Reg. Kiko & Saanen, sale: does, $300; yr/rg, bucks, $300; w/kg, $100, proven breeders, CAE/Johnes/CL/Brucellosis neg., del. avail. Hope O’Toole, 595 Luther Heishman Rd., Bakken, 26801; 304-897-7097; donkeymohope@comcast.net.

ADGA: bucks, gold/white, black/white & tri-colored, all w/blue eyes, clean herd, $300; doelings & bucklings, can be wethers, $150-$400, Promisedland 3M*, +B Rosamah, +B Little Tot Lines; nonreg., Nigerian doelings, $175/ea. Tes Skinner, P.O. Box 31, Sand Fork, 26430; 304-462-5531.

Alpina: can be reg.: doelings, $375/up; bucklings, $175/up. Leah Snow, HC Box 231A, New Martinsville, 26155; 304-455-3998.


Hog Sales


Horse Sales

Reg. Tenn./Wlrk. mare: Rocky Mountain mare, $2,000/ea. Johnny Johnson, P.O. Box 62, Heaters, 26627; 304-765-5971.

Plant Sales

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

Seeds: old-time fat man, Logan Giant, Ratlensnake, brown & white half runner pole bean, more, $15/100 seed, all tested for germination. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 304-880-0135; allen.flanagan@gmail.com.

Caster beans/mole killer, $2/12 seed, SASE to Jerry McCauley 5519 Seneca Trail, Valley Bend, 26293; 304-642-9737.

Elephant garlic, $2/1lb., ppd planting instructions, plant in Oct. for July '23 harvest. Chuck Wyrostok, 230 Griffith Run, Spencer, 25276; 304-927-2978; wyro@appalight.com.

Plant Plants

Green tomato seed is green when ripe. Hazel Fisher, 2433 Cowger Rd., Hacker Valley, 26222; 304-493-6432.

Butternut or hickory nut kernels. Budge Mayse, 108 Mandan Rd., Clarksboro, 26301; 304-622-6815.

Poultry Sales

Turkeys, young heritage breed, Molted blacks, Royal Palm or Molted Slate, various colors, would like to sell as breeding prs., $100/pr. Megan McMckey, 2053 Pine Grove Chapel Rd., Leon, 25123; 304-206-1652; mmcmckey2@yahoo.com.

Black Australorp 6-mo. pullets, some are starting to lay, brown eggs, free range, $10/ea. Melissa Reed, 482 Stormy Weather Lane, Philippi, 26416; 304-457-3459.

Sheep Sales


Katahdin 3-mo. ram & ewe lambs, weaned and started on grain/hay. Ann Burns, 1319 Burns Farm Rd., Grafton, 26354; 304-265-1402; burns-farm1@gmail.com.


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 AKC as herding or working can be accepted.


Hay 4x4 round bales, never wet, in barn, nice clover mix, $30/bale, discount for 10+ bales. Greg Arnott, 771 Henry Camp Rd., St. Mary’s, 26170; 304-299-0455.


Hay 4x5 round bales, net wrapped, orchard, clover & timothy mix: 1st cut, $45; 2nd cut, $50. James Carr, 291 Utopia Dr., Fairmount, 26554; 304-816-9099.


Hay $2 4x5 round bales, lined/erected, never wet, $35/bale. Clifford Crane, 143 Spiker Rd., Brunetto Mills, 26255; 304-379-4482.

CKC reg. Collie; pups, the Old Lassie Collie, sable/white parents on premises, vacc./wormed, $450; AKC & CKC 3-yr male & female, good disp., $500. Kevin Cummings, 110 Walnut St.,
Copper apple butter kettle w/stand & paddle, $500. Al Dotson, 1210 21st St., St. Albans, 26105; al_dotson2001@yahoo.com.
Acreage: Webster Co.: 35.9 A., 1/2 mile up Houston Run, Centralia, 1/16 miles to Bakers Run, Sutton Lake & Elk River, $36,500. Butch Durand, 14 Greene Mountain Lane, Sutton, 26601; 304-676-8875.
Free Blue Spruce Christmas trees, 35’. Jim Faber, 352 Brushy Fork Rd., Hundred, 26757; 304-534-0952; faberwona@aol.com.
Trailer 5x8, new tires & rims, excel. cond., $650; 5’ disc, 3-pt. hook up, $550; 3-pt. round bale scharp, $250. Donald Gordon, 2302 Mt. Free- don Dr., Circleville, 26804; 304-567-4515.
Trailer, ‘05 Adams 2-horse stable load, 7’ tall, all polylines matched, new tires/wheels, $4,500. Dwight Huffman, 7976 Blue Lick Rd., Greenup, 24945; 304-753-4590; 540-726-7577; 9 a.m. -3 p.m. Tue.-Fri.
Hay, lg. sq. bales, quality mixed grasses, easy access, never wet, $6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 304-372-4575.
Hay, sq. bales, good quality, $3.50/bale. John Row, 5196 Malcolm Rd., Barboursville, 25504; 304-674-5267; janebirdsong67@gmail.com.
Rom Carolina Greenhouse, 24’x45’ w/several extras, $1,500/lobo. Edward Morgan 25275 Winfield Rd., Fraziers Bottom, 25028; 304-542-3272.
Hay, 4x5 round bales: wrapped, $40/bale; unwrapped, $40/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 304-627-5064; 304-612-6677.
Black Walnut Kernels, vacuum sealed 1 lb. package, $15, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 304-884-7444.
Hay, 4x5 round bales, timothy, orchard grass w/clover in the bottom, stored under roof, $45/bale. Allen Nesler, 740 Annan Rd., Newburg, 26410; 304-288-4766.
Han Dotson, 1210 21st St., Vienna, 26105; 304-612-6677.
Hay wagon, steel bed, 5’x10’, will hold 50 sq. bales, $450. Lou Schmidt, 380 Crystal Spring Rd., Salem, 26426; 304-783-4836.
PTO generator excel. cond., mounted on trailer, ready to use with tractor, $4,500. Grace Stemple, 209 Tacy Rd, Philippi; 304-457-3452; graceflem@yahoo.com.
Misellaneous Wants
Shifter for 14” Williams Stone Burr mill; handle for JD 1B floor model corn sheller w/round hole in the handle. Harold Farmsworth, 38 Trailer Rd., Buckhannon, 26201; 304-472-8245.
WV HERB ASSOC. CELEBRATING
30 YEARS
Oct. 15, 9 a.m.-5 p.m.; Jackson’s Mill, Classes & Workshops; Herbal product vendors, Keynote speaker Susen Weed, 1:30 p.m. Contact Jane Birdsong, janebirdsong67@gmail.com.
PA FALL CLASSIC
Oct. 22
75 lots of Simmental & SimGenetic Waynesburg, PA, for catalog. Chris Brown, 304-290-8383.
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.
YATES TO VIE FOR NATIONAL OFFICE
West Virginia will have one of its own campaigning for a spot as a National FFA officer at this month’s FFA National Convention in Indianapolis. Emily Yates, 20, from Hardy County, is one of 35 candidates nationwide running for office. The junior at West Virginia University is majoring in history and minoring in political science. She plans to attend law school. She is a former WV FFA state officer, serving as secretary in 2020-2021. Each year, six officers are elected by delegates to the national convention to represent the organization. The President, Secretary and four regional Vice Presidents dedicate a year of service where they will meet with the FFA Board of Directors, facilitate workshops with FFA chapters focusing on leadership, give motivational speeches and advocate for FFA across the country and around the world. The 95th annual FFA Convention takes place October 26-29. Emily, we wish you the best of luck!
GARDEN CALENDAR
OCTOBER 2022

Source: WVU Extension Service Garden Calendar

OCTOBER 1  Cure onions for storage.  Build a high tunnel.  Seed spinach.
OCTOBER 3  Dig canna, dahlia, gladiolas and tubular begonias.
OCTOBER 4  Harvest green tomatoes and gourds before frost.
OCTOBER 5  Harvest sweet potatoes.  Seed carrots for overwintering in high tunnel.
OCTOBER 6  Cure sweet potatoes.  Divide perennials.
OCTOBER 7  Harvest pumpkins and winter squash.
OCTOBER 8  Remove old crop residue and seed winter cover crop.
OCTOBER 11  Store winter squash in cool, dry location. Plant multiplier or potato onions.

OCTOBER 12  Plant spring bulbs.  Plant or transplant lilies that flower July 15 to Sept. 15.
OCTOBER 13  Seed spinach for overwintering.  Have garden soil tested.
OCTOBER 14  Top Brussels sprouts to size up sprouts.
OCTOBER 15  Prepare landscape bed for spring planting.
OCTOBER 16  Seed rye and hairy vetch for winter cover crop.
OCTOBER 17  Plant or transplant deciduous trees and shrubs after leaves drop.
OCTOBER 18  Save wildflower seeds for spring planting.
OCTOBER 19  Mow lawn for last time.
OCTOBER 20  Prune roses and root cuttings.
OCTOBER 21  Plant garlic.
OCTOBER 22  Turn Compost.
OCTOBER 23  Plant elephant garlic.  Seed salad greens in high tunnel.
OCTOBER 25  Mulch greens.

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