Sometimes an opportunity comes along that is too good to pass up... even if it’s out of your comfort zone. That was the case for Elizabeth Hernandez. She and her husband own Trillium Family Farm in Tornado where they raise St. Croix hair sheep. Elizabeth, a retired veteran and member of the West Virginia Department of Agriculture’s Veterans and Heroes to Agriculture program, decided to take a leap of faith and enter the WVDA’s Vets and Heroes to Ag Pitch Competition.

“I really just entered for the experience. I’m naturally shy and by no means a public speaker,” explained Hernandez.

To qualify for the contest, you had to be a member of the Vets and Heroes to Ag program and a resident of West Virginia. The first step was to fill out a simple business plan application provided by the WVDA explaining how you would use the prize money. The project cost could not exceed $10,000. Ten semi-finalists would take home $2,500. Five finalists would receive $5,000. The winner of the pitch contest would be awarded $10,000.

A panel of judges narrowed down the applications to 16 semi-finalists and then chose six individuals to move on to the finals.

Elizabeth filled out an application and sent it in not expecting much. She was surprised when she heard back. She made it to the finals of the competition and would need to prepare a five-minute oral presentation that she would give in front of three judges. After her presentation, the judges had five minutes to ask questions. To help the finalists make the most effective pitch, the WVDA teamed them up with a mentor. With the top prize of $10,000, the stakes were high.

“I really thought I’d get one of the lower prizes, and we would have been very happy with that,” said Hernandez.

But on March 11, in front of the judges and a room full of people, Elizabeth made the pitch why her small, family-owned farm was worthy of the top prize and how they would use that money to expand their business. She wowed the judges and won the competition.

“This is an absolute game-changer for us! With this $10,000, we can make changes at the farm that will help us make a profit for the first time,” Elizabeth said. “Our barn is tiny. It’s about 320 square feet and there’s no utilities, no lights – nothing. We delivered two lambs the other night using flashlights and head lamps. With the prize money, we’re going to be able to add electricity to the barn. We can also buy the materials to expand the barn, adding eight lambing pens and a workroom. We’ll also be able to afford a scale to weigh the lambs. Right now, we’re using a modified fish scale.”

Justin Elliott, the owner of Just Another Farm and a chaplain with the Army National Guard, was also one of the finalists. He and his family make maple syrup from the trees on their Harrison County property. He walked away with $5,000.

“With that money, I’m going to build out our 12x16 sugar shack which will allow me to put all our equipment and supplies in one place for our maple syrup production. A bigger sugar shack will allow us to participate in Mountain State Maple Days and do on-farm tours. People will be able to see how maple syrup is made and taste our delicious product,” explained Justin. “This competition has been such an exciting opportunity, and we are extremely grateful for the funds to help us continue what we love to do.”

Mary Grandon, of Sugar Bottom Farm in Clay County, was another finalist. She made her pitch to the judges in place of her husband Eric, a veteran suffering with PTSD.

“We are super excited to have won $5,000. We are going to use the money to move ahead with producing single-serve West Virginia honey packets. We now have the funds to buy a machine that will do that,” said Mary. “We’ll be able to go into many more markets. I’ve talked to all of our restaurant customers who use our honey. They can’t put a bottle of honey on each table, but they can put single serving packets on the tables. For our non-business customers, they can’t pack a bottle of our honey in their suitcase or take it on a plane, but they can carry single serving packets of our honey.”

All total, $60,000 in prize money was handed out to 16 veteran-owned, West Virginia agribusinesses.

“Not only did this competition give our Vets and Heroes to Ag members a chance to build a business plan and then use their voice to promote it, the money they won goes right back into the communities where they live and do business. That’s a win/win in our book,” said Commissioner of Agriculture Kent Leonhardt.

To learn more about the WVDA Veterans and Heroes to Agriculture Program go to https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/.
FROM THE COMMISSIONER:

Legislative Summary

The 86th Legislature has adjourned sine die, but work is far from over for the Department of Agriculture. As indicated by the National Agriculture Statistics Service’s recent report, it is safe to say that agriculture is indeed growing in West Virginia. While I’ll report more on that next month, the growth in agriculture was also evident in a very eventful legislative session.

As with every legislative session, there are “wins” and “losses.” This year, salary enhancements proposed by the Department were soundly rejected by the legislature; and, once again, we did not receive funding for our decrepit laboratories. While the budget bill did include money for some form of consolidated laboratories, the total amount is set to come through over this fiscal year and the next fiscal year.

So far, we have been able to maintain our fantastic employees and federal contracts to continue the exemplary work we do for West Virginians and the nation, moving forward, we are not sure how we will be able to compete with surrounding states in terms of salaries and working conditions. The Department understands that we are often the training ground for private industry, but we cannot compete with surrounding states. For example, North Carolina’s Department of Agriculture recently completed a state-of-the-art, $110 million facility. We will continue to fight for this investment into our labs through legislative funding as well as funding from other sources. This remains a dire need and West Virginians deserve the same clean, invigorating and pleasant place to work as now exists in North Carolina.

We were able to pass momentous legislation regarding the hemp industry, which we have continued to support and help thrive in West Virginia. We will now be able to better clarify what is legal and what is not and limit the access of certain products to those 21 and older. This will make business bigger and better for folks in the industry, as well as make it easier for us to remove illegal products from shelves and to protect our citizenry.

While right to farm and right to repair conversations on individual, corporate and local government rights.

Finally, while we were hopeful to pass protections for our farmland by restricting ownership by foreign entities that do not necessarily have our country’s best interests in mind, the legislation did not cross the finish line. Another loss alongside the foreign lands efforts was our 2023 Farm Bill, which we will be working hard to get passed in legislative interims.

Our goals of educating before regulating and in cleaning up the state code are working well, so stay tuned for further, more detailed updates in the coming months as we see much of what passed this year begin to take effect and shape the newest updates to our state law.

Kent Leonhardt, Commissioner of Agriculture

Q-Fever (Coxiellois) is an infection caused by a bacterium in a variety of domestic animal species, primarily goats, sheep, and cattle. Q-Fever can also infect humans, making it an important zoonotic disease within public health. It is caused by the organism Coxiella burnetii, which can survive in dried conditions for extended periods of time. Coxiella burnetii is worldwide in geographical distribution and is thought to be endemic in most continents. Infected animals are usually subclinical, meaning they rarely show symptoms of the disease. The disease occurs most frequently in the form of abortion outbreaks or “storms” in goats and sheep. The bacteria are attracted to the placenta and can spread through birthing fluids, milk, urine, and faces. The disease is usually acquired by susceptible animals through direct contact (inhalation or ingestion of the organism) or via aerosols, droplets, or fomites (inanimate objects, such as gloves, coveralls, rags, etc.) Because the bacteria can survive in the environment a long time, this allows for the spread of the infection to occur weeks to months after the birthing event. Grazing contaminated pastures and tick bites are other possible sources of infection. Humans can get Q-Fever by encountering an infected animal’s birthing product or newborn, breathing dust particles of Q-Fever, or drinking raw milk, which highlights the importance of pasteurization. Infected humans often show influenza-like symptoms that can start up to 2-3 weeks after infection. There is a vaccine for both humans and animals, but it is not available in the United States.

The best methods of prevention of Q-Fever for both humans and animals are practicing good hygiene, wearing protective gear such as gloves and face masks, and having separate birthing areas away from high densities of other animals during kidding, lambing, and calving season.

For more information, please check out the following:

• https://www.cdc.gov/qfever/index.html
• https://healthtopics.vetmed.ucdavis.edu/health-topics/q-fever-coxiellois
• https://goats.extension.org/goat-q-fever/
SALES TOP

The 2023 Winter Blues Farmers Market was a huge success! Eighty-four vendors from all across the state gathered in Charleston on February 25 to sample and sell their products. When the doors opened at 1 p.m., hundreds of shoppers were waiting to fill their bags with West Virginia grown and produced items. This year’s sales total topped $115,000!

“Each year, our Winter Blues Farmers Market keeps growing. It is wonderful to see so many people supporting our West Virginia farmers and producers,” said Commissioner of Agriculture Kent Leonhardt. “Whether you come to visit your favorite vendors or to find new products, our agribusiness owners benefit from the exposure the market provides.”

We heard a lot of feedback from our shoppers and vendors, from changing the layout to expanding our hours. All these things are being taken into consideration, and we plan to have an even bigger and better event in 2024.
What's Cookin'?

Vegetable Delights!

If you’re lucky enough to have a late winter/early spring farmers market near you, it’s time to enjoy West Virginia grown vegetables once again! High tunnel production gives farmers the opportunity to get plants in the ground weeks before they could in a traditional garden. That means veggies like kale, peas, Swiss chard, carrots, onions and leafy greens are now available. And we can’t forget that April is prime ramp season in Appalachia. If you enjoy vegetables as much as we do, you’ll love this month’s recipes. And, as always, if you have a family recipe you’d like for us to share, send it to marketbulletin@wvda.us.

Kale, Potato and Sausage Soup

- 1 pound bulk Italian sausage
- 4 cups half-and-half
- 3 cups cubed potatoes
- 2 cups low-sodium chicken broth
- 2 cups whole milk
- 1 medium onion, chopped
- ½ teaspoon dried oregano
- ½ teaspoon red pepper flakes, or more to taste
- ½ teaspoon ground black pepper
- 2 cups kale, torn into bite-sized pieces

**Step 1**
Heat a large soup pot over medium-high heat. Crumble sausage into the pot; cook and stir until browned, about 10 minutes. Drain and discard grease.

**Step 2**
Stir half-and-half, potatoes, chicken broth, milk, onion, oregano, ½ teaspoon red pepper flakes, or more to taste, ½ teaspoon ground black pepper, 2 cups kale, torn into bite-sized pieces.

**Step 3**
Season with black pepper. Stir in kale; simmer until kale is tender, 10 to 15 minutes, more.

Mexican Carrots

- 6 carrots, peeled and sliced
- 1 (16 ounce) jar sliced jalapeno peppers, with liquid
- 2 onions, thinly sliced
- 1 cup vinegar

**Step 1**
Place carrots in a saucepan with enough water to cover and cook over medium heat until nearly boiling, 7 to 10 minutes. Immediately drain carrots and set aside to cool.

**Step 2**
Divide cooled carrots into two 1-quart glass jars. Alternate layers of onion and jalapeno peppers atop carrots until the jars are full.

**Step 3**
Mix the liquid from jalapeno peppers and vinegar in a saucepan; bring the mixture to a rolling boil. Remove from heat and pour the liquid into the jars until full. Seal the jars with lids. Place the jars in the refrigerator until cold, at least 8 hours.

**Tip:**
Plastic packaging takes its toll on fresh vegetables. Carrots packaged in bags or plastic wrap tend to “sweat” more quickly. Remove the carrots from plastic packaging same day of purchase for optimum taste and quality!

Ramp Pasta

- 3 medium tomatoes, chopped
- 1 cup ramps - leaves washed, dried, and finely chopped
- 1 teaspoon capers
- 3 tablespoons extra-virgin olive oil, divided
- salt and freshly ground black pepper to taste
- 1 pound penne pasta
- 4 slices bacon, finely chopped
- 1 pinch white sugar, or to taste

**Step 1**
Fill a large bowl with ice and cold water. Cut a small “x” into the bottom of each tomato.

**Step 2**
Bring a large pot of lightly salted water to a boil. Add tomatoes to the boiling water. Cook for 30 seconds until skin starts to peel off. Remove with a slotted spoon and drain in a colander. Immediately immerse in the ice water for several minutes to stop the cooking process. Drain, peel, and chop.

**Step 3**
Combine tomatoes, ramps, capers, and 2 tablespoons olive oil in a blender; blend until smooth. Season with salt, pepper, and sugar. Drain penne and mix with sauce.

Meanwhile, heat remaining 1 tablespoon olive oil in a skillet. Add bacon and cook over medium-high heat, turning occasionally, until evenly browned, 5 to 10 minutes. Add tomato-ramp mixture and cook until hot, 1 to 2 minutes. Add 1 to 2 tablespoons of pasta water and mix to combine. Season with salt, pepper, and sugar. Drain penne and mix with sauce.
West Virginia FFA members from the panhandles to the southern part of the state gathered at Cedar Lakes Conference Center in Ripley on March 13 for the 79th Annual West Virginia FFA Ham, Bacon and Egg Show/Sale. It was a full house for the auction, which raises money for the members who raise and process their animals. The grand total for this year’s sale was a record-breaking $72,832, up more than $4,000 from the previous year.

The annual auction began in 1941 at the Daniel Boone Hotel in downtown Charleston. The grand champion ham that year sold for $204.82. This year’s grand champion ham, produced by Hannah Bassett of Pine Grove FFA and purchased by Kroger, sold for $10,350.

“What a wonderful night to celebrate the hard work of all these young men and women,” said Commissioner of Agriculture Kent Leonhardt. “The best part is that every penny goes back into their pockets. Not only have they learned how to raise and process their animals, they also get to experience how all that hard work pays off. Many of these FFA members will take the money they’ve earned and put it towards next year’s animal or sock it away for future education. It’s a great event!”

Since 1941, the annual sale has raised more than $1.5 million for FFA students. Ron Morrison and Greg Murphy of Ronald Morrison Auction Services donated their time and talents to auction off the items.

The Grand Champion ham, raised by Hannah Bassett of Pine Grove FFA, weighed in at 23 lbs. It was sold to Kroger for $10,350.

The Grand Champion bacon, raised by Russel Vancamp of Pine Grove FFA, was sold to Pierson Lumber for $3,600.

The Grand Champion eggs were sold to Kroger for $4,500. They belonged to Braden Greathouse of Tyler FFA.

The Reserve Champion ham, raised by Emily Bassett of Pine Grove FFA, weighed in at 23 lbs. It was sold to Triple H Enterprises for $5,980.

The Reserved Champion bacon, raised by Whitney Brown of Pine Grove FFA, was sold to Dream Big Livestock for $1,000.

The Reserve Champion eggs were sold to Kroger for $2,600. They belonged to Kayley Smith of Cabell Midland FFA.
West Virginia Grown
Rooted in the Mountain State

HOW TO JOIN

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.

Anyone interested in the program – whether a producer, restaurant, retail outlet or supporter – can contact Business Development Division at 304-558-2210 or email wvgrown@wvda.us.

WVG NEWS

Congratulations to Adam and Rachel Taylor of Frostmore Farm Maple & More in Pocahontas County. They received a grant for $181,000 from the USDA Rural Development Fund. The money will help the Taylor’s expand their online customer base. The funds can also be spent on marketing their farm.

You don’t have to travel to Morgantown anymore to enjoy a cold kombucha from Neighborhood Kombuchery. Business owners Dr. Andrew Rhodes and Carissa Herman have teamed up with Mea Cuppa Coffee in Charleston. You can find their kombucha at Mea Cuppa’s Lounge at 715 Bigley Ave.

For More Information:

304-558-2210
wvgrown@wvda.us
https://agriculture.wv.gov/ag-business/west-virginia-grown/

Williams River Farm

Who: Mike and Kay Smalley
Location: Webster Springs
Products: Pick-your-own strawberries, Strawberry Biscuit Fixer Jam, Strawberry Syrup, seasonal produce.
Where to Buy: On the farm, Cowen and Webster Springs farmers markets, State Fair of West Virginia, Winter Blues Farmers Market.

How they got started:
Mike always wanted to farm, and he has a love of strawberries. We planted our first strawberries in 1990 and sold them for several years. However, the deer were eating our profits. So, we took some time off to raise our kids. Then in 2003, we received a grant from the WVDA to build an eight-foot electric fence to keep the deer out. We’ve got five acres fenced in and we rotate fields each year.

Future Plans:
We’ll never get any bigger. We’ve got all we can handle right now. But, every year we strive to get better at what we do.

Why join WV Grown?
We really believe in WV Grown. It’s about buying local, supporting local farmers. We wanted to join to help promote our farm. We love putting those WV Grown stickers on our products. We are proud of where we come from.

Member of the Month

Who: John Spangler
Location: Monroe County
Products: Popcorn
Where to Buy: Small Farm Conference in Charleston.

How they got started:
Pop! John Spangler, the man behind Jumpin Johnny’s Popcorn, won the annual Pop-Off at the Small Farm Conference in Charleston. This is the fifth time in 12 years that John has taken home the top pop. John grows all his popcorn on his farm in Monroe County.

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WVG Members

• Appalachian Huntsman
• Higher Knowledge Farm
• Tom’s Creek Family Farm
• Bridge Road Bistro
• Sims Hydroponics
• Roseboro Farm
• Williamson Farmer’s Market
• The Wild Sunflower
• Courthouse Farmers Market
• Nellies Flowers Farm LLC
• Seabolt Farm
• Brown Mountain Farm
The West Virginia Department of Agriculture (WVDA), in cooperation with the United States Department of Agriculture-Forest Service (USDA-FS), is planning aerial treatment of approximately 2,681 acres for the purpose of reducing significant impacts to forested lands within West Virginia caused by the spongy moth, Lymantria dispar (formerly known as gypsy moth). The WVDA plans to treat these acres, located in Morgan County, under the WVDA Cooperative State-County-Landowner (CSCL) Suppression Program.

The WVDA is concerned, without treatment, the spongy moth infestations will reach high enough levels to cause defoliation and possible tree mortality. Landowners, within the CSCL Program area of West Virginia, contacted the WVDA to have their properties surveyed to determine if they contain spongy moth populations in quantities high enough to produce possible tree mortality, defoliation, or a significant nuisance factor in the spring of 2023. Areas with 500 egg masses per acre (em/ac) or higher were designated for possible treatment on properties considered wooded residential, wooded recreational, or non-residential forested land. The areas proposed for treatment were delineated on topographic maps, and a contract, deposit invoice, and signature map of the proposed spray block boundaries were sent to the landowner. The landowners in the program signed a contract with the WVDA and paid a deposit confirming the requested treatment for their spongy moth problem.

More detailed maps with specific locations of the proposed treatment areas are available for review at the New Creek office of the WVDA Plant Industries Division. These areas will be treated during May 2023. The specific dates will depend on weather conditions and the stage of development of the spongy moth. If you have any questions, contact Scott Hoffman, GMCS Coordinator, at ghoffman@wvda.us.

**West Virginia State Farm Museum Open for Season**

Spring has sprung and that means the West Virginia State Farm Museum is open to the public. Operating hours are Tuesday through Saturday, 9 a.m. to 5 p.m. Located two miles north of Point Pleasant, just off Route 62, the Museum features numerous historical structures that have been moved 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.

“This is a tremendous attraction for anyone interested in West Virginia’s rural heritage,” said Commissioner of Agriculture Kent Leonhardt. “There are numerous events throughout the year that are especially good times to visit, and many of the facilities can be rented for private events.”

For more information, find the Museum on Facebook, call the office at 304-675-5737 or email wvsfm@suddernlinkmail.com.

**UPCOMING EVENTS:**
- May 6 – Spring Engine Show 1 p.m.
- May 7 – Old Time Church Service
- June 3 – Antique Tractor Pull 1 p.m.
- July 1 – Antique Tractor Pull 1 p.m.

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**WVDA: What We Do**

Roy McCallister  
Threat Preparedness/Response Officer

“ I work with WVDA staff, as well as federal, state, county, local, private and non-profit partner organizations to prepare for agriculture emergencies/incidents. I am continually evaluating, planning, preparing, equipping, maintaining and training WVDA staff to be able to respond to the ever-changing challenges of agriculture. We need to ensure a safe, secure and adequate food supply for WV. I enjoy the many opportunities to work with WVDA staff and partner organizations in supporting agriculture in WV.”

**SAVE THE DATE**

**UPCOMING FARM TRAINING**

**MAY 12, 2023 | 9 AM TO 5 PM**

**LAKIN STATE FARM**

For Registration:
Contact Andrea O’Dell at aodell@wvda.us or 304-521-5968

The event is open to the agricultural and residential community. Event is tentatively scheduled for outdoors.

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**WVDA FREE AGRICULTURAL WORKSHOP!**

**WEST VIRGINIA DEPARTMENT OF AGRICULTURE**

**SAVE THE DATE**

**UPCOMING FARM TRAINING**

**MAY 12, 2023 | 9 AM TO 5 PM**

**LAKIN STATE FARM**

For Registration:
Contact Andrea O’Dell at aodell@wvda.us or 304-521-5968

The event is open to the agricultural and residential community. Event is tentatively scheduled for outdoors.
**4-H SPOTLIGHT**

**Gwen Ward**

**AGE:** 15

**4-H CLUB:** PRIME CUTS 4-H

**SCHOOL:** ROANE COUNTY HIGH SCHOOL/JUNIOR

**4-H LEADER:** TRACY WARD (Gwen’s mom)

**Gwen:** I grew up on a cattle and goat farm. My sister Shelby, who’s four years older than me, joined 4-H. I saw how much fun she was having, so I wanted to join too! I started with Clover Buds and then joined 4-H when I was nine. I started raising goats. They’re easy to train. I won Grand Champion with my goat at last year’s local fair, and I also showed at the State Fair. Being in 4-H has helped me become a better public speaker. When I graduate from high school, I’d like to go into Equine Studies.

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**Veteran of the Month**

Benjamin Wilson | On the Go Soaps

Nothing went hand in hand better than the year 2020 and soap. Demand was high, and people were clamoring for the sudsy stuff. Health was on the forefront of everyone’s mind, and business owner and veteran Benjamin Wilson and his wife Sigourney were no different. While renting a house in Austin, Texas, the couple was poisoned by black mold. They had to purge all of their belongings to avoid the risk of mold following them wherever they went. Instead of settling into another home, they purchased a Casita travel trailer and hit the road.

They spent a year in Florida and then moved to Missouri. Still having some health issues from the mold, they became hyper-aware of all the chemicals in their hygiene products. It seemed the perfect time for Sigourney to make soap. Soon, they were gifting family and friends their products and realized they had a viable business model on their hands. Meanwhile, they hit the road again and finally settled in Harpers Ferry. All their travels led to the name of their products - On the Go Soaps.

They specialize in hand-crafted, all natural and nutrient-rich bodywashes, bath bombs, bars and scrubs. "The choices we make echo into our futures," stressed Benjamin. “Having the opportunity to be part of people’s decision-making and enhancing their education in consumer consumption in terms of products allows us to share our passion while spreading the message of health, safety, natural and local.”

Being a former Marine Sergeant, Benjamin was able to take a lot of his lessons and experiences from the military and apply them into running a small business.

“Sergeants are the backbone of the Marine Corps,” he said. “Dealing with personnel, staying flexible, working in a structured environment, making decisions, and sometimes adjusting those decisions on the fly, are all important aspects of running a business and lessons you learn while serving your country.”

Both Benjamin and Sigourney are happy to serve their customers and keep them clean with WV-made products. You can find On the Go Soaps at https://onthegosoaps.shop/homebound or on Facebook at OTGCreations.
May 2023 . . .
Phone-In ads for the May issue must be received by 12 noon on Thursday, April 13.
Written ads for the May issue must be received by 1 p.m. on, Friday, April 14.

June 2023 . . .
Phone-In ads for the June issue must be received by 12 noon on Thursday, May 11.
Written ads for the June issue must be received by 1 p.m. on, Friday, May 12.

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

Apiary Sales


Apiary equip., 3-frame stainless steel elec. honey extractor, 2, complete bee hives, several tin frame sections & supers, hive tools, smoker & more, $500. Paul Eubanks, 2027 Strouds Crk. Rd., Camden on Gauley, 26208; 304-880-0229; 304-742-6228.

10-frame shallow honey supers: 18, boxes, painted, excel. cond.; 196, assembled shallow frames, 40 sheets wax foundation, $40/box w/ painted, excel. cond.; 196, assembled shallow frames, hive tools, smoker & more, $500. Paul Eubanks, 2027 Strouds Crk. Rd., Camden on Gauley, 26208; 304-880-0229; 304-742-6228.

Southern 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., Park Bldg., Oglebay Park, Wheeling, novice classes begin Feb. 22, Contact Steve Roth, sroth2901@comcast.net.

Upshur Co. Beekeepers Assoc., Monthly Meeting, 3rd Tuesday, 6:30 p.m., Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, PCO terrinbennett@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 on 304-558-2214.

Cattle Sales

Reg. Scottish Highland: 1-yr. bulls, a yellow & a brindle one, both good disp., easily handled, vaccinated, dams are on the premises, $4,000/ea.; 4/22 slesr, red, parents on premises, $1,200. Emily Arbuckle, 15455 Seneca Trail N., Lewisburg, 24901; 304-661-3533; emilyarbuckle@yahoo.com.


Reg. Polled Hereford bulls, Revolution blood, $2,200/up. Bobby Daniel, P.O. Box 214, Fairdale, 25839; 304-575-7585.


Reg. White Dexter heifers & bulls, red, dun & black tip, $1,500/up. Brent Ferrell, 448 Wilderness Lane, Genoa, 25517, 304-385-4772.

Jersey Cross steers, ready for beef or summer pasture, around 1,000 lbs. ea., $150/lb. live weight/obo, can deliver for additional cost. Manny Fisher, 1831 Hoikes Mill Rd., Roncove, 24970; 304-992-4663.


Angus 6-yr. bull, low wt. EPD, good disp., easy to work with, calves on site to view, $2,500. Susan Hall, 9500 S. Calhoun Hwy., Millstone, 25261; 304-665-8304.

Reg. Black Angus bulls, vet checked for breeding soundness, $2,500/ea. or $1,000/yrld. yrld. heifers, $1,400/ea., all from perf tested bulls, low wt. bull, good milk/ disp. Woody Hanna, 5700 Friars Hill Rd., Renick, 24966; 304-645-5649.

Angus 3-yr. bulls, easy calving, $1,800/ea. Clark Humphreys, 7217 Indian Mills Rd., Petersburg, 24963; 304-753-9990.

Reg. Polled Hereford 12-mo. -14-mo. bulls, Truett & Hometown blood, DNA tested, passed BSE, $1,800/ea./up. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

Reg. Polled Hereford 13-mo. bulls, Revolution 4R & Topp's Empire blood, $3,000/upa. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 304-612-3795; dnsk0603@gmail.com.


Hereford 6-mo. bull calf, non-reg., beautiful & nicely marked, good for breeding or starting a herd, father on premises, $800. David Malcomb, 166 Indian Camp Rd., French Crk, 26218; 202-309-9762; dbmalcomb@gmail.com.

Pure Black Angus yrld. heifers & bulls, diverse blood, low wt. blood, good milk quality, excel. genetics, good disp., $1,000/upa. Melville Moyers, 11779 US Highway 33 W., Normantown, 25267; 304-354-7622.


Cattle Wants

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

Ford 14’ 3’’ bottom plows, $600. David Bish- op, 251 Summit Dr., Peterstown, 25125; 304-613-9522.

Reg. Hereford yrgl. bulls, low bt. wt. EPD’s & ready for spring breeding, DNA complete, $2,000/up. Ken Scott, 2586 Grandview Rd., Bea- ver, 25813; 304-573-0844; chance37@sudden- link.net.

Black Angus bull; ½ Black Angus ¼ Here- ford, black/white face bull, semen tested, both 14-mo. Scott White, 821 Hileman Rd., Bruceton Mills, 26525; 304-698-7268.

2023 WV BEEF EXPO
April 8 9:30 a.m.
New barn @ Jackson’s Mill
Weston WV
Selling 6 breeds of cattle
For information or catalog, Contact, Chris Brown, 304-290-8383.

RITCHIE CO. POLLED HEREFORD ASSOC., 9TH ANNUAL SALE
April 28, 7 p.m.
Ritchie Co. 4-H Grounds, Harrisville
For information or catalog, Contact, Butch Law, 304-643-4438.

4TH ANNUAL SPRING FEVER SALE
April 29; 1 p.m.
Jackson’s Mill, Weston WV
Selling over 70 lots of Simmental Cattle For information or catalog, Contact, Chris Brown, 304-290-8383.

Vermeer 504 Super G round baler, $2,500. Royce Plaugher, 205 Anthill Lane, Petersburg, 26201; 304-613-9522.


The Market Bulletin, Volume 107, No. 4
4TH ANNUAL SPRING FEVER SALE
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Equipment Sales
No trucks, cars, vans, campers or other au- tos; backhoes (except 3-pt. hitch), dozers or oth- er construction equipment; lawn equipment; no parts.

Ford 14’ 3’’ bottom plows, $600. David Bish- op, 251 Summit Dr., Peterstown, 24918; 304-628-3618.

Reg. Angus 12-mo. -24-mo. bulls, $2,600. Bill Rohr, 672 Buckboard Lane, Buckhannon, 26201; 304-613-9522.

Reg. Hereford yrgl. bulls, low bt. wt. EPD’s & ready for spring breeding, DNA complete, $2,000/up. Ken Scott, 2586 Grandview Rd., Bea- ver, 25813; 304-573-0844; chance37@sudden- link.net.
can be ADGA reg., most are disbudded, 2, bottle trained, Leah Snow, HC 231A, New Martinsville, 26155; 304-455-3998.

Kiko 3/23 buckling, vacc./wormed, will be available May, $275/ea. Wade Stiltner, 213 Short Cut Branch, Fort Gay, 25514; 304-272-5049.


Horse Sales

Haflinger 12-yr. mare, ran w/stud all summer, $1,800. Mike Roach, 449 George Roach Rd., Lesage, 25537; 304-840-7170.

Plant Sales

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

Seeds: Castor, $1/8; Holley Hop dbl. flower, red, $1/tbsp.; Marigold flower, gold, $1/tbsp.; cinnamom vine flower, $1/16; spider plant flower, $1/8/ tsp; white cucumber, $1/tbsp, all SASE, extra post-age for extra orders. B. Hagy, 2744 Fenwick Rd., Richwood, 26261; 304-846-4364.

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

Plant Wants


4 o'clock flowers. Pat Adkins, 43 Velvet Dr., Romney, 26757; 304-822-7861.

Poultry Wants


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 items; firewood. Only dogs recognized by the AKC will be accepted.

Flemish Giants, 2, does & a buck, cages & accessories, 2, new fryer cages, $450/you pick up. Maryetta Ables, 163 Ables Dr., Sutton, 26601; 304-478-5394; maryetta26601@gmail.com.

Hay. '22 1st & 2nd cut, in barn, $25/bale.
GARDEN CALENDAR
APRIL 2023

Source: WVU Extension Service Garden Calendar

APRIL 1 Seed onions, beets and radishes (outdoors).
APRIL 3 Monitor for asparagus beetles.
APRIL 4 Plant cabbage and kohlrabi.
APRIL 5 Plant red, blue and gold potatoes.
APRIL 6 Seed or plant broccoli, cabbage and cauliflower (outdoors).
APRIL 7 Seed parsnips (outdoors).
APRIL 8 Plant fruit and hazelnut trees.
APRIL 10 Seed radishes (outdoors).
APRIL 11 Seed celery and transplants.
APRIL 12 Order sweet potato slips or bed sweet potatoes for transplanting.
APRIL 13 Transplant strawberry plants.
APRIL 14 Fertilize lawn.
APRIL 15 Loosen mulch. Seed watermelons (indoors).
APRIL 17 Plant perennials. Start compost pile.
APRIL 19 Seed chives (outdoors).
APRIL 20 Seed annual herbs.
APRIL 21 Plant summer-flowering bulbs.
APRIL 22 Seed sweet corn.
APRIL 24 Seed Asian greens.
APRIL 26 Seed flat-leaf parsley.
APRIL 27 Seed tomatillo for transplants.
APRIL 28 Seed ground cherries.
APRIL 16 Transplant strawberry leeks.
APRIL 18 Refresh mulch in landscape beds.
APRIL 22 Apply pre-emergent landscape weed control.
APRIL 25 Buy herb cuttings/plugs. Start grafting tomato plants.
APRIL 23 Use row covers to protect flowers and tender plants.
APRIL 24 Transplant strawberry plants.
APRIL 28 Seed new lawn.
APRIL 29 Apply crabgrass control.
APRIL 30 Seed chives (outdoors). Seed new lawn.