The Market Bulletin

"Telling the story of West Virginia Agriculture"

KENT A. LEONHARDT, COMMISSIONER www.agriculture.wv.gov JOSEPH L. HATTON, DEPUTY COMMISSIONER

Hey, Good Cookin':
Vagabond Chef Shines Light on Local Food

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Matt Welsch spent a good part of his young adult life on the road, traveling the globe. From Japan to South America and parts in between, not only did he soak up the culture but also the cuisine. This self-proclaimed foodie eventually came home to feed his own community, opening a restaurant called Vagabond Kitchen. He's on a mission to prove that locally sourced food is a viable and delicious way to eat.

"I grew up on a dairy farm outside of Limestone," explains Welsch. His father, an aluminum worker, was often on strike or laid off. The family relied on their garden to help feed them in those lean times. "That sort of self-reliance is something I carried with me into my adult life."

Welsch didn't know he had a passion for food until he needed a job.

"I started cooking in college because I recognized this island of misfit toys where everyone else was as weird as I was," he laughs. "We all fit together. I just kept cooking as I traveled. I would find opportunities to cook no matter where I went. If I had a good work ethic and showed up on time, I could get a job. Also, I got to eat, and I really like to eat!"

Hopping from job to job, state to state and continent to continent, Welsch not only soaked up the cuisines where he was living, he also learned from some pretty fantastic chefs.

"I didn't go to culinary school. I learned on the job," stresses Welsch. "I was cooking at a cross-country ski lodge in Idaho and asked the head chef if he thought it would behoove me to go to culinary school. He told me I'd learn things in culinary school, and it would be a great door opener, but he thought I already had a good base."

During his travels, Welsch wrote a blog and shared his food photography online under the name Vagabond Chef. After years on the road, the pull to settle down back in West Virginia won out.

"When I came home, there was an interest in the food I wanted to bring to the table. I wanted to look for a place to do that, and downtown Wheeling was the place to be."

In 2014, Welsch opened the Vagabond Kitchen in the McLure Hotel. A year and a half later, he moved just across the street to his current location at 1201 Market Street.

"It was important to me to bring my experiences from other places back here to my family and friends so they could enjoy the things I'd seen on my travels," says Welsch.

His menu is filled with unique eats like Creek and Pasture Pork (a sausage, crawdad and cornbread stuffed pork) and the Revenant Filet Mignon (a 6 oz. filet topped with a pinch of blue cheese and served with bacon-wrapped asparagus and pickled ramp risotto). It's not your typical West Virginia fare. But what surprises his customers most is where Welsch finds his ingredients.

"We use a lot of different products from West Virginia producers. It really depends on what's available and the consistency of the season. On our menu, we highlight all our local farmers and people we source from. That shows our customers the work that goes into that meal. I see it as part of my job to sound the horn for local producers."

Welsch not only sources from local producers; he's friends with them as well. He knows who to call, in any given season, to find the perfect ingredients for his next masterpiece on a plate.

"I love sourcing local products because I grew up with the folks who are growing them. These were my neighbors," he explains. "I love that these products are fresh. It always tastes better. I love that it is better for the environment, with a lower carbon footprint. I love that it's better for the local economy. And I love to see the farmers and producers I work with coming in here to eat at the restaurant."

— **Hey, Good Cookin',** Cont. on page 3

FROM THE COMMISSIONER:

What the Farm Bill Means to West Virginia

Over the coming months, you will hear a lot in the news about the 2023 U. S. Farm Bill. The Farm Bill gives our Senators and Representatives an opportunity to review and vote every five years on issues relating to agricultural and food nutrition programs. Your West Virginia Department of Agriculture will be keeping a close eye on the bill as it moves through Congress to make sure it helps West Virginia and the programs we use most remain in place.

The Farm Bill was originally written in response to the Great Depression and the dust bowl. It focused on keeping food prices fair for farmers and consumers, ensured an adequate food supply, and protected our country's natural resources. Currently, 80 percent of Farm Bill funding goes into human nutritional programs. Some other areas of focus of the Farm Bill include commodities, conservation, trade, nutrition, credit, rural development, research, forestry, energy, horticulture and crop insurance.

West Virginia relies on all aspects of the Farm Bill, but as it is with everything, each state uses more of some and less of another. The number one item authorized by the bill is the Supplemental Nutrition Assistance Program (SNAP), formerly called and still often referred to as food stamps. The Farm Bill sets the rules that are later funded under budget bills. Various state departments of agriculture have different responsibilities based on their own state laws. In West Virginia, SNAP falls under the Department of Health and Human Services. In other states, such as Texas, it's through the Department of Agriculture. These differences sometimes make it challenging for setting priorities with our congressional leaders.

The West Virginia Department of Agriculture will be keeping a close watch on meat inspection rules, in addition to commodity and conservation programs. The Specialty Crop Block Grant program, while very small in dollars, has returned huge rewards for agriculture in West Virginia. We have used those dollars to help double maple syrup production, increase honey production, and invest in other crops that normally don't see reserves. I have always said West Virginia can be a cornucopia of specialty crops.

When it comes to meat inspection, the 2008 Farm Bill authorized the sale of state-inspected meats across state lines, but ambiguous wording left the rules so wide open it has been impossible for West Virginia to administer without setting up a second state-funded inspection program. We believe various congressional regulation rules would make this process simpler. The U.S. Department of Agriculture (USDA) has overseen meat inspection in West Virginia for 50 years. It's now time for folks in other states to enjoy West Virginia beef.

It goes without saying our food distribution warehouse, that delivers USDA foods to our public schools, is very important. With technological advances, such as the increased use of shelf-stable foods similar to those produced at Morgantown's Mountaintop Beverage, we could see some changes. We will continue monitoring and hopefully improve the availability of foods just as we have done in the past, working with USDA.

One of the greatest benefits West Virginia Agriculture receives from the Farm Bill is our ability to collaborate with the USDA's Natural Resources Conservation Services (NRCS). By combining the resources of the WVDA, NRCS, the West Virginia Conservation Agency (WVCA), Conservation Districts, and the West Virginia Department of Environmental Protection, we have had tremendous success in preserving our natural resources, particularly soil and water. West Virginia is the first state to meet the 2025 water quality goals to protect the Chesapeake Bay, which has received considerable funding to achieve its water quality goals. Further, West Virginia is the only Chesapeake Bay state to achieve this water quality improvement by voluntary conservation implementation, as the other Bay states mandate conservation via regulation. It is my fervent hope we can now turn more resources toward the Ohio River Basin, one of the most imperiled rivers in the nation. Working with our western neighbors, we can use the lessons of the Chesapeake Bay Programs to do the same for the other side of our state.

The U. S. Farm Bill has indeed proven it has been beneficial to West Virginia. We will continue to engage with our congressional leaders and groups such as the National Association of State Departments of Agriculture (NASDA) to protect the gains we have made in agriculture and conservation, and ensure West Virginians have access to an affordable and abundant food supply.

Kent Leonhardt, Commissioner of Agriculture

ANIMAL HEALTH BULLETIN

Getting Ready for Summer Equine Shows and Events

It's almost summertime, and you know what that means - fairs, festivals, and shows, oh my! We want to remind everyone about the requirements and recommendations associated with equine events, so everyone can enjoy the "mane" event. All equine (horses, donkeys, mules) from West Virginia should be uniquely identified and must have a negative Coggins (Equine Infectious Anemia, or EIA) test from a USDA approved laboratory within the last 12 months. Any equine from out-of-state must be uniquely identified, have a negative Coggins test from a USDA approved laboratory within the last 12 months, and must be accompanied by a valid Certificate of Veterinary Inspection (CVI) health certificate from the state of origin, or an Equine Passport. CVI's expire after 30 days of issuance. In either case, a nursing foal may move on its dam's Coggins test if it is less than six months of age. Any foal NOT accompanied by its dam must have a negative Coggins, regardless of its age. If you are going to be attending an out-of-state show with your horse, please check with the state of destination for any additional requirements. Additionally, any equine with signs of illness should not be transported anywhere or exposed to other equine. State or federal animal health officials may examine animals consigned and recommend dismissal for animals exhibiting signs of disease. Recently, throughout the United States, there have been regional outbreaks of Equine Herpesvirus, Strangles, and Equine Infectious Anemia. These diseases can be spread through direct contact with other equine and exposure to contaminated equipment such as water troughs and shared tack. We want to make sure that shows are an enjoyable and safe experience for both equine and humans. For more information, please visit the WVDA website at: https://agriculture.wv.gov/ for import requirements and fair/festival/show requirements.

— **Hey, Good Cookin',** Cont. from page 1

Last year, Welsch used bison sourced from Riffle Farms in Preston County to create a six-course meal. Even the dessert included bison, a point of pride for the chef. A few months back, Eric Blend from Blended Homestead in Wheeling foraged ramps that went into a ramp-themed dinner served at Vagabond Kitchen. Other specialized meals have featured local maple syrup and honey.

"I think it shows the public, who maybe doesn't realize how many things are grown and made right here in our state, that we have a wealth of options!"

Welsch hopes more restaurants will start serving meals with West Virginia-grown vegetables, fruits, meats and value-added products.

"The biggest thing about farmers and chefs working together is to just form that relationship. In the restaurant business, we're used to talking to one buyer who can pull all the products we need at once. But to source local, it's about putting in the time and energy to form a relationship with local producers. You may only buy one or two products from that farmer, but it's worth it. To find partners, chefs have to visit their local farmers market, talk with Extension agents, go to the West Virginia Grown program, see who's growing food in your area," stresses Welsch.

For producers looking to connect with a chef in their area, Welsch says they need to think about food in a new way.

"Chefs are insane, and it can be very difficult to work with us," Welsch admits. "Most farmers think in terms of volume – bushels and acres – whereas chefs think about poundage. We build our menus on how many ounces or how many pounds of products we need. Both sides need to learn the other's language to have a successful partnership."

Another bonus for local farmers trying to sell to restaurants - their product doesn't have to look perfect.

"Ugly food is a chef's friend," says Welsch. "At the farmers market or the grocery store, buyers might be turned off by a product that has a blemish, but not a chef. We cut it down, and by the time it hits the plate, it's going to be gorgeous."

The Vagabond chef has been on the go again this spring. He worked with JQ Dickinson Salt in Malden on a meal celebrating the seasons. He created a dinner at Community Kitchen in Pittsburgh highlighting value-added foods. At the Bavarian Inn in Shepherdstown, he worked with Taste of Blueridge for a dine-around event. In Moundsville, he whipped up an Appalachian Evening focusing on heritage-type foods. He wrapped up at May at Hawks Nest State Park where he cooked a farm to table dinner.

> "I love sourcing local products because I grew up with the folks who are growing them. These were my neighbors."
>
> Matt Welsch
> Vagabond Kitchen

On top of his work in the kitchen, the Vagabond Chef now has his own YouTube channel. Welsch's videos cover everything from preserving fresh herbs to cleaning your cast iron skillet the correct way. You'll also find some mouth-watering recipes you can cook in your own kitchen.

To learn more about the Vagabond Chef, Vagabond Kitchen and sourcing local food, go to https://www.thevagabondkitchen.com/.

4-H SPOTLIGHT

DUKE PARSLEY

AGE: 16
GRADE: SOPHOMORE
SCHOOL: HOMESCHOOL
4-H CLUB: WHITE'S CREEK CRITTERS (WAYNE COUNTY)
4-H LEADER: AMANDA PARSLEY (DUKE'S MOM)

Duke: Growing up, we never had big animals, but we did raise chickens and rabbits. I joined Cloverbuds when I was 5. I went to Cloverbud day-camp. It was a lot of fun, just a bunch of kids hanging out. When I was old enough, I joined 4-H. My first project was in entomology. I had a bug collection, and I won first place at the State Fair. Currently one of my projects is raising rabbits. I show every year at the Wayne County Fair. I've won grand champion twice, and this past year, I placed second. Rabbits really work well because we don't have a lot of land; they're easy to take care of and take up minimal space. I'm thinking about getting my bachelor's degree in biology or chemistry and then maybe go on to med school. 4-H has taught me a lot of skills I can use in life like public speaking, being a leader and being able to raise my own food.

WV EXTENSION

What's Cookin'?

JUNE 2023

A Taste of Honey

What's the buzz about honey? While most sweeteners are highly processed, honey is an all-natural food. It has a higher sweetening power than other sweeteners, thus less is needed in cooking. And unlike other sweeteners, honey has the nutritional benefit of trace amounts of vitamins, minerals, amino acids and antioxidants. Dark honey is best for baking because it typically has a lower moisture content. Many people prefer to cook with lighter honey because it has a more predictable flavor. We hope you enjoy these bee-approved recipes! If you have a recipe you'd like to share with us, send it to marketbulletin@wvda.us.

Honey Apple Dumplings

- 3 flaky pie crusts
- 6 medium tart apples
- 1 C. honey
- 1 ¼ tsp. cinnamon
- 5 tbsp. butter or margarine
- 1 ½ cup boiling water
- 3 tbsp. lemon juice
- 1 tbsp. grated lemon rind
- 1 egg white
- ½ cup granulated sugar

Step 1
Roll pastry out and cut into six 7" squares. Pare and core apples reserving skins, and place one apple in the center of each square.

Step 2
Fill center of apples with ½ cup. of honey and1tsp. of cinnamon. Dot the apples with1 tbsp. of the butter. Moisten the edges of the pastry squares with water and then bring points up over apples, sealing seam edges of pastry by pressing together with the fingers. Put into a greased dish and chill in refrigerator.

Step 3
Pour boiling water over peelings and simmer covered for 20 minutes. Drain off liquid and combine with remaining honey, 4 tbsp. of butter, ¼ tsp. cinnamon, the lemon juice and lemon rind, and stir. Pour into bottom of dumpling dish. Brush dumplings with slightly beaten egg white and sprinkle with granulated sugar. Bake in oven at 450℉ for 10 minutes then reduce heat to 350℉ and continue baking until apples are tender.

Sweet/Sour Cabbage

- 4 cup shredded cabbage
- ½ cup diced bacon
- 3 tbsp. flour
- ¼ cup honey
- ¼ cup vinegar
- ½ cupwater
- ½ cup onion, chopped

Step 1
Cook shredded cabbage until tender. Drain.

Step 2
Dice bacon. Fry until well done. Drain and place on cabbage.

Step 3
Blend bacon drippings with flour. Add honey, vinegar, water and chopped onion. Cook until thickened.

Step 4
Pour over cabbage and bacon. Season to taste. Heat thoroughly. Serve hot.

Honey Mustard Chicken Pie

- 2- 9 inch crusts
- 1 lb. boneless, skinless chicken breast
- ¼ cup soy sauce
- 2 tbsp. vegetable oil
- ¼ cup finely chopped onion
- 1 clove garlic minced
- 1 cup chicken broth
- 1 cup carrots, cut in matchsticks
- 4-6 tbsp. honey
- 1 tbsp. prepared Dijon mustard
- Parsley
- Salt and pepper, to taste
- 1-2 tbsp. cornstarch
- 2-3 tbsp. water

Step 1
Cut chicken into bite size chunks and marinade in soy sauce. Pour enough oil in saucepan to coat bottom of pan.

Step 2
Sauté garlic and onion over medium heat until onion is soft. Add chicken and sauté until white. Stir in chicken broth, carrots, honey mustard, parsley, salt and pepper. Mix corn starch in a few T. of water to make a paste.

Step 3
Bring chicken mix to boil and stir in cornstarch mix. Cook, stirring constantly until thick.

Step 4
Pour into pie shell and top with crust, cutting small slits to let steam escape.

Step 5
Bake at 425 F for 15 minutes. Reduce heat to 350 and bake for 30 minutes more or until crust is golden brown.

Veteran of the Month – Baxter Mallory

There are several unique challenges that come with growing up in California. For Baxter Mallory, of Mallory Family Farms in Hurricane, growing up in Bakersfield was tough. As students entered middle school, they faced more than just algebra and chemistry; gangs were actively recruiting members.

"You no longer could talk to friends who were your best friends forever. The streets you would cross to play with your friends, in the past, were no longer accessible to you," Mallory explains.

One of Mallory's sources of solace was visiting his grandparent's farm. Compared to growing up in the city, it was a different world. He spent his days picking blackberries or scaring off crows while protecting the quail. Every summer on the farm was a way to recharge.

"Being there, I could go back to being a kid again," Mallory remembers.

Despite the hard work, there were also valuable life lessons. His grandparents instilled in him the importance of helping other people. When one farmer was struggling with something, other farmers in the area would come together to assist. Whether it was sharing knowledge or equipment, they were all fighting the same battle of raising animals or growing food. Instead of worrying about gangs, Mallory says it was people helping people.

Once he reached high school, like many teenagers, he rebelled. His parent's divorce and moving to the Sierra Nevada's exacerbated the problem. Then one day he saw a commercial saying, "Be all that you can be, in the ARMY" and his path was set. He decided Airborne was where he was meant to be. Working his way through the military ranks, he became an EMT.

"Working in a medical capacity in the army has both its rewards and disappointments," says Mallory. "You lose people, you save people. Like most others in the military, you question 'why not me?' After seeing action and losing patients on a daily basis, I was diagnosed with PTSD."

When Mallory left the military, agriculture was one way to bring a semblance of normalcy back to his life. He and his wife Julie, a native of Monroe County, moved to Virginia and then to Huntington before settling down in Hurricane where Mallory Family Farms is based.

In 2020, Mallory was diagnosed with skin cancer. With COVID at its peak, surgery to remove it was put on hold. To deal with the stress, he began researching how nutrition played a part in healing the body. Microgreens, he found, were packed with larger amounts of vitamins, minerals and antioxidants than their more mature plants. He began cultivating micro greens in his basement, and as his passion for the small plants grew, so did his outreach. When he isn't working with his plants, Mallory now teaches classes on the benefits of agrotherapy and how to grow microgreens as superfoods at veteran's facilities and community events throughout WV and neighboring states. It's his way of coping with the trials of his past and still being able to help other people – a lesson he took from his grandparent's farm many years ago.

The Whole Hog

In the not-too-distant past, many people in West Virginia raised, slaughtered and butchered their own hogs. Some still do, but it's becoming a lost culinary art. Julie and Don Meredith, the owners of Farm One-Eleven, in Wheeling, have been raising their own pasture hogs for several years.

"We've always done USDA processing for our pigs," explains Julie. "Our processor is scheduling a year out! But we thought, 'What if something happens?' We need to be able to move ahead with an animal; we need to educate ourselves on how to slaughter and butcher, not to replace but to supplement USDA processing."

Don and Julie heard about Hand Hewn Farm out of Fresno, Ohio. Owners Doug Wharton and Andy Lane are known across the country for their pastured pork slaughter, butcher and curing workshops.

"We teach folks how to go from a live pig in a pasture to dispatching the hog, hanging the carcass, halving it, butchering and then turning the entire pig into food," says Wharton.

Hand Hewn is known for their small classes, so there's plenty of hands-on opportunities for their students. The Merediths quickly filled up an 11-person class with neighboring farmers and friends, even at the cost of $750 per person. The three-day workshop was held at Farm One-Eleven in early May.

"I think for a lot of our students, it's just connecting the dots," says Wharton. "In the workshop, we go through the process of turning the entire pig into food. It's re-marrying agriculture with high food culture in ways it should never have been disconnected. We teach things like how to make cured cuts of prosciutto and bacon, all the recognized cuts. But we also teach them how to utilize the organs and clean the casings. We make liverwurst and morcilla. It's a unique experience even for foodies who may never raise an animal. They get to work with raw ingredients."

Wharton stresses none of the pork they slaughter during their workshop is ever for sale.

Julie says the hands-on participation was invaluable for the entire class.

"We gained knowledge and a skill. We learned it takes a community to harvest an animal. You cannot do this on your own. Everything from the resources to the manpower to the time it takes, you need a community to make it happen."

For more information on Hand Hewn Farm, go to https://www.handhewnfarm.com/.

WEST VIRGINIA DEPARTMENT OF AGRICULTURE

WVDA: What We Do

Lisa Conn

Accounting Assistant II/Administration

"I have a variety of job duties; no day is ever the same. The most critical work is depositing daily revenue, processing employee travel, and working with our p-card (method of payment) program. Many challenges, demands and deadlines are part of my job. I have worked for the Department for 33 years and truly enjoy the job that I do. My co-workers are a huge part of my life. An added bonus is I get to appreciate the natural beauty at the Guthrie Complex."

JUNE IS NATIONAL *Dairy Month!*

- West Virginia is home to 32 dairy farms (including one Grade-A Goat Farm), 2 Grade-A Diary Processing Plants and 1 Aseptic Dairy Processing Plant.
- You'll find 5,000 dairy cows across the Mountain State. West Virginia dairies produce 8.7 million gallons or 75 million lbs. of milk annually.
- The average cow produces 8 gallons of milk per day. That adds up to 100 glasses of milk.
- Mountaintop Beverage, an aseptic dairy processing plant located in Morgantown, started production in May 2023. The 330,000 square foot facility employs 130-plus team members.
- The WVDA, along with the American Dairy Association Mideast, is working with West Virginia farmers to help revive the dairy industry in our state.
- The WVDA is sponsoring two Dairy Nights at the Ballpark in June:

  June 9 | 6:35PM | GoMart Ballpark in Charleston
  June16 | 7:00PM | Monongalia County Ballpark

THE WEST VIRGINIA AGRICULTURE AND FORESTRY HALL OF FAME BANQUET

The West Virginia Ag and Forestry Hall of Fame (AFHOF) will add six members to its rolls Saturday, July 22 at the 2023 banquet. As in past years, the banquet will be held at Jackson's Mill. The reception will begin at 5:00 p.m. and dinner at 6:00 p.m.

Tickets are available by calling Rebecca Williams at 304-825-6983 or rebecca.j.williams@wv.gov. Cost is $40 per person, although inductees receive two free tickets. Ticket sales end June 30.

INDUCTEES:

ARTHUR AND ANNA MOUSER
JAMES 'JIM' FOSTER
JEWELL PLUMLEY, DVM
JIM AND ENID CRAWFORD
Joseph McNeel, PhD
HOWARD 'LARRY' SIX

Mountain State Art & Craft Fair Returns *for 61st year*

The "granddaddy" of West Virginia heritage events, the Mountain State Art & Craft Fair (MSACF), is back for its 61st year in 2023 and promises the same great setting, food, events, and artistry that made it a WV Living Magazine "Best of West Virginia" selection in 2022.

The MSACF is set for June 30 – July 2 from 10 a.m. – 6 p.m. daily at Cedar Lakes Conference Center near Ripley. Admission is $5. Children under 12 get in free. There are acres of free parking available.

"Many of the skills our artisans put on display have disappeared from everyday life," said MSACF President Jean Smith. "What makes this event different from most is visitors can experience an era when West Virginians relied on what they could make and do with their own hands. Visitors can make some of these crafts for free and take them home with them."

For more information, visit www.msacf.com, phone 304-372-FAIR (3247), or email msacf@outlook.com. You can also find the Mountain State Art & Craft Fair on numerous social media channels.

West Virginia Grown
Rooted in the Mountain State

Member of the Month

Mary's K9 Bakery, LLC

Who: Mary Gladfelter Shamburg
Location: Flatwoods
Products: Limited-ingredient, preservative-free dog treats (beef liver, chicken liver, venison liver and turkey varieties).
Where to Buy: Sutton Farmers Market, Cedar Creek State Park, Bluestone State Park and marysk9bakery.com

How she got started:
Mary: Ten years ago, there was a huge recall on dog treats from China. One was a product I had purchased for my dogs, and I said, "That's it!" I like to bake, and I thought I could make something for my dogs. I started searching for recipes, but I didn't like what they had in them. I started playing around in the kitchen with different ingredients and my dogs (Coal and Jaeger) were very happy taste testers. My friends urged me to go into business. That was seven years ago.

Future Plans:
I'm in the process of getting a lamb liver treat on the market. I'd love to expand my sales to all the state parks in West Virginia and eventually to other states.

Why join WV Grown?
I really like the WV Grown program. They support West Virginia products, businesses and farmers. That's important! I'm proud to be a WV Grown member.

For More Information:

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

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

Daniel Vineyards is holding its annual WV Spring Wine Festival on Saturday, June 17 from 11:00 a.m. to 6:00 p.m. The gate fee is $15. Enjoy WV wine, music and food!

Congratulations to Angie Cowger of **Custard Stand Chili!** She was named the West Virginia Small Business Administration's Women-Owned Business of the Year.

Hampshire County Farm Crawl 2023
the natural pick

The Hampshire County Farm Crawl is set for July 15 and 16 from 10 a.m. to 4 p.m. More than two dozen farmers and growers are opening up their operations to let folks see where their food comes from. Several WV Grown members will be participating, including **Quicken Farm, McDaniel Farms** and **Triple E Farms**. For more details, go to: https://www.facebook.com/HampshireFarmCrawl/.

NEW! WVG Members

- Brown Mountain Farm
- Twin Ridge Orchard Co. Inc
- Branch and Root Forest Farm LLC
- Fresh Start Market
- On the Go Soaps
- Twin Falls Restaurant
- Our Roots
- Jamestowne Dairy LLC
- Joy and Hemp
- Lisa's Jars of Love
- Stone Road Vineyard
- The Public Market

CLASSIFIED ANNOUNCEMENTS JUNE 2023

To Submit an Ad: ▶

Phone: 304-558-2225
Fax: 304-558-2270
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Boulevard, E. Charleston, WV 25305

July 2023. . .

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

August 2023. . .

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

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

Apiary Sales

Honey bees '23 Carniolan new packages, 4, bees have been medicated & good cond. $350/w/shallow on top. Clarence Dawson, 436 Durham St., Sistersville, 26175; 304-401-3128.

Apiary equip.: Dadant all elec. 6 frame extractor, stainless steel 300 lb. tank, double uncapping unit that separate honey from wax, high quality honey, wax kept goes for premium price, $1,500. Barney Walls, 115 Honey Lane, Beckley, 25801. 304-253-0355.

Apiary Events

Cabell Co. Beekeepers Assoc., *Meeting May,* 8, 7:00 p.m., Christ Temple Church, Contact Gabe Blatt; gabeblatt@frontier.com.

Clay Co. Beekeepers Assoc., *Monthly Meeting, 2nd* Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 304-543-5955; mdavis@dgoc.com.

Barbour Co. Beekeepers Assoc., *Monthly Meeting, 4th* Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 304-457-4500.

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

Marion Co. Beekeepers Assoc., *Sat. May 20, 10 a.m.-2 p.m.*, mcbawv@gmail.com.

Monongalia Co. Beekeepers Assoc., *Monthly Meeting, 1st* Tuesday, 6:00 p.m., WVU Ext. Office, 270 Mylan Park Lane, Morgantown, Contact Kevin Hart, kevin.hart@moncountybeekeepers.org.

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

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, September 19*, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Aaron Garrison, 304-641-2856.

Potomac Highlands Beekeepers Assoc., *Monthly Meeting, 2nd* Thursday, 7 p.m., June, Romney Firehouse Center High St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., *Monthly Meeting, Third* Thursday, 7 p.m., Kingwood Ext. Office, 115 Court St., Kingwood.

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, Feb.-May, 6:30 p.m., Good Zoo Bldg., Oglebay 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, terriobennett@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.

West Virgin Beekeepers Assoc., *Fall Conference, Oct. 20 & 21, Fairmont.*

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. mini Polled Hereford 4-yr. bull,excel. disp., pics avail., $2,500. Jay Bierce, 6515 Waynesburg Pike Rd., Moundsville, 26041; 304-780-8033.

Pure Black Hereford 13-mo. bulls, wt. approx. 900 lbs., good disp., easy calvers, $1,800-$2,500. Brian Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 304-799-7434.

Reg. Lim/Flex breeding age bulls, performance info avail., black, polled, calving ease, vacc., passed BSE, $2,500/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043; ralimousin@frontiernet.net.

Zebu micro mini bulls, perfect for pet or petting zoo, excel. disp., under 28", can be banned, $800; sm. herd, 4, cows w/bull, 1-yr. heifer & bull pr., $1,000/ea. Roy Gibson, 1881 Dog Fork Rd., Kenna, 25248; 304-988-1532.

Reg. Black Angus, Sim-Angus & Balancer bulls, sired by Growth Fund, Niagara, Black Hawk, 50/50, Guarantee, 100X & Predestine, $2,500. John Hendrick, 4048 War Ridge Rd., Wayside, 24985; 304-573-5991.

Pure Angus yrlg. bulls, $1,400/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-753-9990.

Sim-Angus 18-mo. bulls, $1,900. Jim Kellerman, P.O. Box 622, Shinnston, 26431; 304-677-6923.

Reg. Polled Hereford 15-mo. bulls, TH Empire & Revolution 4R blood, halter broke, $2,000/up. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 304-612-3795; dnsk0603@gmail.com.

Reg. Black Angus 15-mo. bull, sired by Meckleys Total Secret, excel. EPDs, easy calving good disp., vacc., semen tested, $2,200. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 304-678-7302.

REGISTERED MINIATURE & MIDSIZE BULL BREEDING SERVICE
You must produce a recent veterinary disease test for negative BVD,
BLV & Johnnes
2579 Sauls Run Rd.,
Buckhannon, WV
Mark Miles, 304-472-2558.

Equipment Sales

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

NH 565 baler, $4,000. Robert Adkins, P.O. Box 24 Talcott, 24981; 304-445-8732.

Corn Planter w/fert. cannisters, old, in rough shape. can be used for parts or restoration, $40. Emily Arbuckle, 304-661-3555; emilyaarbuckle@yahoo.com.

MF: 250 2 WD tractor, diesel deluxe, heavy duty 6' brush hog, 6' adjustable disc, 2 sets of 14" plows, scoop, fert., hopper, spreader, pic pole, grater blade, selling as package, $12,500/all. Danny Bowen, 237 Laurel Ave., Poca, 25159; 304-755-5332.

Set of pull discs, has different setting for cutting, $400; cane mill w/sweep pull w/tractor, not used in a while, worked great last used, $1,200. Steve Brown, 595 White Oak Fork Rd., Birch River, 26610; 304-618-7810.

NH 730 baler, good cond., $5,000. Neil Chenoweth, 3010 Parsons Rd., Elkins, 26241; 304-636-5310.

NI: 484 round hay baler, belt type, low profile, 4 WD, $3,200; lime spreader, excel. cond.,pull type, $1,000; Ford: 2000 diesel tractor, 8-speed, live PTO, $6,500; NAA Jubilee gas tractor, totally rebuilt, new tires/rims, $4,900. Bus Conaway, P.O. Box 1335 Elkins, 26241; 304-642-3208.

NH '07 PT60A 2 WD tractor, 906 hrs, fluid in all 4 tires, has a bush hog 3545 loader & bush hog CBH70 backhoe, all excel. cond., $20,000. Terry Copenhaver, 296 Holley Lane, Fayetteville, 25840; 304-881-6925.

Typhoon 6' heavy duty rotary cutter, dual tail wheels, excel. cond., $2,500. Jon Dopudja, 745 Rippentuck Rd., Friendly, 26146; 304-281-0928.

NH 158 hay tedder, 4 rotors, 13" working width, good cond., $1,350. William Gardner, 310 Harner Rd., Bruceton Mills, 26525; 304-379-8000.

NH '94 round baler, $4,000. Jack Hayes, 2359 Beech Lick, Metz, 26585; 304-775-2640.

JD '50 A, all new tires, , new 3-pt hyd. hitch w/spare parts, $3,000. Gene Hoschair, 150 Buff Run Rd., Mineral Wells, 26150; 304-481-2664.

NH Workmaster 35 w/NH 110TL loader, 415 hrs., purchased '13; Bush hog: brush hog 5', purchased '13; rear tine cultivator, 6', purchased '14; Frontier finish mower, 6'; Gator util. trailer, both purchased, '08, $33,000/all. Bill Hamilton, 53 Northview Court, Buckhannon, 26201; 304-439-5261.

JD 335 round baler, 4x4, good cond., shed kept, $6,900; Walton 2 basket hay tedder, good cond., $650. Nelson Jenkins, 400 Rowan Rd., Sinks Grove 24976; 304-646-6152.

Shaver HD post driver, $900; Gravity box, $500. Jim Kellerman, P.O. Box 622, Shinnston, 26431; 304-677-6923.

King Kutter 6' finish mower, low hrs., excel. cond., $1,000. Ernest Keller, 208 Old Mill Rd.,

Beckley, 25801; 304-253-4783.

Int'l: 6' discs, 3-pt. hitch & 5' bush hog, $850/ea.; AD9 tractor, $14,500; MF 6' sickle bar mower, good cond., $1,850; JD hay tedder, single plow, potato plow & corn planter, $325/ea. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 304-392-5231.

Land Pride reverse tine rototiller, 3-pt. hitch, $2,000. Lewis Martin, 83 Glen Haven Dr., Bridgport, 26330; 304-203-1962.

NH 256 10' hay rake, $1,500. Carter Miles, 346 Sugar Tree Rd., Griffithsville, 25521; 304-524-2430.

DB '77 tractor, 55 hp, 5,440 hrs. w/enclosed cab, front end loader w/bucket, round bale unroller, front bale spear, garage kept, ready to use, $10,000; hyd. rear round bale unroller, $1,500. Gary Miller, 5065 Morgantown Pike, Belington, 26250; 703-296-7918.

NH 256 rake, pony wheels in front, 4 new tires, excel. cond., $3,000. John Miller, 530 Stillmeadow Lane, Moundsville, 304-845-4866.

Disc 20 blade 8' adjustable. Lowell Moore, 1192 Jonathan Run Rd., Parson, 26287; 304-642-2570.

Walton 3-pt. hitch 2 basket hay tedder, good cond., rubber good, $700; Baltic 3-pt. hitch fert./seed spreader, good cond., stored inside, $350. Eric Napier, 6834 Whites Crk. Rd., Wayne, 25570; 304-544-9742.

MF 254-4 4 WD tractor, needs rear end repaired, $7,500/neg. Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

Vermeer: Rebel TM700 disc mower, $16,000; R-2300 twin rake, $21,600; Duetz-Fahr AgroFarm 420, 4 WD tractor, 100 hp, 130 hrs. w/loader, bucket & pallet forks, stored inside, excel. cond., $49,800/all. Joe Petrich, 600 Rumbling , Morgantown, 26508; 304-607-5007.

Ford 501 mower, 7' deck, $575; King Kutter brush hog, $575; 3-pt. hitch scoop, $30; NH 50 belly mower, 914A, $600. Cebert Phillips, 13067 Pond Crk. Rd., Rockport, 26159; 304-474-3402.

Galfre PGS320 3-pt. hitch hay tedder, excel. cond., $2,500. Richard Pierce, 337 Pleasant Hollow Rd., West union, 26456; 304-349-2930.

MF 230 tractor, Perkins diesel, ps, 3-pt. hitch, excel. cond., 1,200 hrs, $5,500. Danny Pugh 1637 Fair Chance Rd., Morgantown, 26508; 304-276-4300.

Cattle Racks 3/4" lumber for 8' bed truck, excel. cond., painted white w/hay storage over cab, $300. Glennis Ruckle, 369 Dug Hill Rd., Morgantown, 26508; 304-291-3395.

VMC Orsi RB415B boom mower, fits farm tractor 3-pt. 60 hp or more, 17' reach, PTO driven, 48"rotary cutter on extendable are, 75 hrs., garage kept, includes, cable controls, stabilizer bars, can del. for fuel cost, $9,000. Bill Rymer, Rt. 25 N., Lost Creek, 26385; 301-863-0064.

King Kutter 5' finish mower, 3-pt. hitch, shed kept, good cond., $1,200. Steve Sams, 851 Coal Fork Rd., Big Springs, 26137; 304-354-7081.

Hesston 5510 round baler, good cond.,$3,000; Kuhn 2-star hay kicker, $600. John Smith 1534 Laurel Lick Rd., Weston, 26452; 304-641-9397.

NH: 256 rake, $2,000; tractor w/loader, 4 WD w/blade, 35 hp, 100 hrs., $25,000; 380 mower, $3,500. Charles Smith, 94 Dogwood Trails, Napier, 26631; 304-765-9644.

MF 150 continental engine in the mid 70's, 4 new tires, working end loader, $4,500/obo. Wilson Truitt, 536 Buck Run Rd., Leon, 25123; 304-937-2281.

Goat Sales

Saanen: 2 reg. buck kids, $200/ea.; horned unreg. buck kid, $100. Jim Kirk, 2345 Hudson Br. Rd., Culloden, 25510; 304-743-6696; upahollow60@hotmail.com.

Alpine/Nubian goat kids: spring, bucklings, $100; doelings, $125. Clement Lehman, 407 Hope Ridge Rd., Arbovale, 24915; 304-456-5018.

Kiko 1½-yr. billy, $250. Bobby Myer, 1521 Clendenin Crk. Rd., Liberty, 25124; 304-988-0486.

ADGA reg. Nubian buck & doe kids, will com w/application for reg., $400/up. V. Nutter, 2346 Brushy Fork Rd., Bridgeport, 26330; 304-695-1432.

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

ADGA Nigerian Dwarf kids, blue eyes, polled, disbudded, excel. disp.,, CAE neg. herd, vacc./wormed, $125/up. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Goat Wants

Reg. Kiko buck. Hope 0'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073; donkeymomhope@gmail.com.

73RD ANNUAL WV PUREBRED SHEEP & GOAT SHOW/SALE
National Country Cheviot Sale
Tri-Co. Fairgrounds, Petersburg, WV
June 2, 11 a.m. Goat & Sheep Shows
June 3, 2:30 p.m. Sheep & Goat Sale
June 4, Mountaineer Classis & Mt. State Show Series

Hog Sales

Hogs 3 ready to butcher, wt. 240-290 lbs., $250-$300. Tammy Dunlap, P.O. Box 223 Peytona, 25154; 304-410-2670.

Horse Sales

Tenn/Wklr.: 4-yr. mare, black/grey, raised on farm, $1,500; 5-yr. mare, black, $2,000. Carter Miles, 346 Sugar Tree Rd., Griffithsville, 25521; 304-524-2430..

Plant Sales

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

Garlic culinary size 1.75" & smaller, $4/lb.; 1.75 & larger, $8/lg. Samuel Cangemi, 406 Rocky Court, Glen Daniel, 25844; 304-860-2474.

Sheep Sales

Katahdin 4/23 ewe & ram lambs$175-$200 depending on wt., vacc. & weaned, cash only. Ann Burns, 1039 Burns Farm Rd., Grafton, 26354; 304-254-1402.

Katahdin & Dorpher cross, 3½-yr ewe w/3-mo. ewe by side, $550/pr. Mitchell Dech, 207 Briar Patch Lane, Mt. Hope, 25880; 304-673-0568.

Dorpher 12/22 black headed hair rams, 2, vacc./weaned, both are twin, $350/ea. Bernice Taylor, 558 Barnes Run Rd., Sandyville, 25275; 304-273-0704.

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 will be accepted.

Hay, '22 sq. bales, barn kept mixed meadow grass, $6/bale, pick up at farm. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 304-288-1171.

5th wheel slider hitch, excel. cond., $500. David Bishop, 251 Summit Dr., Peterstown, 24963; 304-753-4119.

AKC reg. Aust/Shep. 19-wk. pups, 2, black tri females & a black tri male, working parents, $400/obo. Pam Burns, 1704 Frost Rd., Mannington, 24954; 304-647-1771.

Hay wagons, lg. w/racks, $1,200/ea. Rich Clark, 23 Rhododendron Lane, Kingwood, 26537; 304-329-2799; dianaclarklpn@yahoo.com.

Farmland for rent, 10 A., mostly grassland w/horse barn, fenced w/water stream, $850/mo. J. Corley, 50 Sunset Lane, Mabie, 26278; 304-642-1988.

Brown eggs, $3/dz. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 304-576-2785.

CKC: Collie 5-yr female; reg. pups, vacc./wormed, all sable & white, $600/ea. Kevin Cummings, 110 Walnut St., Evans, 26241; 304-372-8615.

Hay, '23 1st cut, sq. bales, mixed meadow grasses, cond., & sprayed for weed, near Summersville, $3.50/bale if picked up in the field or $4/bale if loaded from the barn. Charles Duffy, 53 Harwick Rd., Inwood, 25428; 304-676-7790; cdsduffy@comcast.net.

AKC reg. German Shep. pups, $500. Sam Gaskins, 1144 Gaskins Hollow Rd., Salem, 26426; 304-782-3548.

Maple syrup, pure WV: $20/qt.; $11/pt.; $6/½ pt.; $3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-788-1831.

Hay, '20, 4x5 round bales, $25/bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-753-9990.

Great Pyrenees pups, they are running w/goats & sheep, mom & dad are excel. guardians, good disp., $400/ea. Bill Johnson, 243 Hoof n Paws Lane, New Creek, 26743; 304-790-1577.

Metal barrels, 55-gal., excel. cond., $15/ea. Peggy Jones, P.O. Box 2074, Shady Springs, 25918; 304-763-4167.

Acreage: Monroe Co.: 45 A., Rt. 12 Peterstown, unrestricted, 2, level open fields previously farmed, rd. frontage, util. avail., $230,000. Gene Kersey, 1412 Seneca Trail S., Peterstown, 24963; 540-726-7129.

Trailer, Corn Pro '04 cattle, 14', dbl. doors, excel. cond., shed stored, $5,500. B. Lewis, 257 Georgia Ave., Milton, 25541; 304-743-5128.

Trailer, 15' single axle w/removable cattle racks, bumper pull, $1,200; elec. butter churns, $35/ea. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 304-392-5231.

Hay, 4x5 round bales, never wet, in barn, Eleanor area, $45/bale. Don Meadows, P.O. box 514, Eleanor, 25070; 304-545-3570.

ASDR & AKC reg. Aust. Shep pups: black tri, $300/ea.; black tri, males, 4, $300/ea.; red tri, $300/ea.; tails docked, vacc./wormed. Vicky Mitchem, 229 Stoney Crk. School Rd., Alderson,

CLASSIFIED ANNOUNCEMENTS CONT.

24910; 304-575-6036.

Hay, 4x5 round bales, wrapped, $40/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 304-627-5064.

Black Walnut Kernels, vacuum sealed 1 lb. package, $15, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 304-884-7444.

Acreage: Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., $59,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 304-543-4575.

Anatolian/Great Pyrenees, 1½-yr. intact male, been w/goats since birth, excel. disp., good w/kids, $300. Eric Napier, 6834 Whites Crk. Rd., Wayne, 25570; 304-544-9742.

Maremma pups, vacc./wormed from working parents, raised w/sheep, goats & poultry, $350/ea. V. Nutter, 2346 Brushy Fork Rd., Bridgeport, 26330; 304-695-1432.

Hay, '23 lg. sq. bales, quality mixed grasses, easy access, never wet, $5/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 304-372-4575.

Cherries, sweet & sour, you pick, $1/lb., bring container, call for avail. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 304-492-5751.

Cherries, sweet & sour,pick your own, $1.50 lb., bring containers, call for picking dates. Garry Shanholtz, 1328 Jersey Mtn. Rd., Romney, 26757; 304-822-5827.

Women In Agriculture Awards

Do you know a woman outstanding in her field? Nominate her today for the West Virginia Women in Ag Awards. June 15 is the deadline.

You can find the nomination form at: https://agriculture.wv.gov/divisions/executive/women-in-agriculture/

The winners will be honored at a reception during the State Fair of West Virginia.

Award-Winning Maple Syrup

The WV Maple Syrup Producers Association held its annual Maple Awards at its yearly meeting on May 20. A big CONGRATULATIONS to the winners! (Pictured L to R): Kody Boone/Boone Valley Maple Farm - 1st Place Grade A: Very Dark Syrup, Michael Gray/Gray Farms - 1st Place Grade A: Amber Syrup and Best in Show, Mark and Debbie Bowers/Bowers Maple Farm - 1st Place: Candy and Confections, Gary Mongold/Mongold Farms - 1st Place: Alternative Species Syrup.

Honorary Commissioner of Agriculture for a Day Program

Apply today to become an Honorary Commissioner of Agriculture for the Day at the State Fair of West Virginia August 10-19. Students ages 9-18 are eligible. Those selected will join Commissioner Kent Leonhardt to find out what his job is all about, get a behind the scenes tour of the State Fair of West Virginia and will be featured in the September Market Bulletin.

The theme for this year's contest is "Moving Forward: The Future of West Virginia Agriculture." We're asking students to tell us where they see agriculture going. They can submit essays, audio/visual presentations, short stories, academic papers or drawings.

To apply, go to: https://agriculture.wv.gov/wp-content/uploads/2023/04/Commissioner-for-a-Day-Application-2023.pdf. Send your presentation to: WVDA, Attn. Commissioner for a Day, 270 Mylan Park Ln. Suite B, Morgantown, WV 26501 or jensmith@wvda.us. If you have questions, call 304-558-3708.

THE MARKET BULLETIN
WV Department of Agriculture
Kent A. Leonhardt, Commissioner
1900 Kanawha Blvd East
Charleston, WV 25305-0170
June 2023

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Permit 80
Charleston, WV 25301

GARDEN CALENDAR
JUNE 2023

Source: WVU Extension Service Garden Calendar

JUNE 1 Seed lettuce as a companion plant to tomatoes.
JUNE 2 Seed snap beans and carrots. Seed summer squash and corn for late crop.
JUNE 3 Seed parsley. Seed cabbage, cauliflower, broccoli and Brussels sprouts.
JUNE 5 Seed pumpkins and winter squash. Seed leaf and bibb lettuce.
JUNE 6 Plant celery. Mulch garden to control weeds and conserve moisture.
JUNE 7 Monitor for garden pests. Plant tomatoes. Summer prune apples and peaches.
JUNE 8 Seed bush limas. Begin control measures for squash vine borer.
JUNE 9 Seed sweet corn, beets, pumpkins and winter squash. Pinch blackberry canes.
JUNE 10 Begin bagworm control. Seed basil as tomato companion plant.
JUNE 12 Side-dress sweet corn that is knee-high with additional nitrogen.
JUNE 13 Transplant thyme. Deadhead annuals to encourage more flowers.
JUNE 14 Plant peppers. Prune spring-flowering shrubs.
JUNE 15 Plant gourds. Control cabbage worms with DiPel® or row cover.
JUNE 16 Renovate (e.g., leaf removal, fertilize, etc.) strawberries after last harvest.
JUNE 17 Pinch back garden mums. Seed dill.
JUNE 19 Treat lawn for white grubs using systemic insecticide.
JUNE 20 Seed pole limas and snap beans. Prune pine trees.
JUNE 21 End asparagus harvest.
JUNE 22 Seed Brussels sprouts. Seed or transplant savory.
JUNE 23 Harvest beet greens. Turn compost.
JUNE 24 Plant late tomatoes and peppers. Fertilize asparagus.
JUNE 26 Seed peppers. Add non-seed- bearing weeds to compost.
JUNE 27 Plant basil. Stake peppers. Transplant rosemary.
JUNE 28 Seed half-runner and pole beans.
JUNE 29 Plant cilantro. Harvest summer squash.

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