Too Good to Waste

Amy Parsons-White likes to play in the dirt. This Jackson County native earned both her Bachelor’s Degree and Master’s Degree in Biological Science from Marshall University. She’s taken on the role of Sustainability Manager at her alma mater and hopes to change the way people think about waste.

“Five years ago, I started this job and noticed the University had a lot of waste. We were buying a lot of soil amendment [organic or inorganic materials that improve soil structure, water retention, nutrient availability, and drainage – often lime, manure or fertilizers] for flowerbeds and plants. I thought there has to be a better way to marry the two, to solve an issue of waste and spending,” she says.

At the time, Marshall had a small composting program where the kitchen staff would collect waste in the back of the house. A local farmer would come pick up the food scraps and haul it away. Parsons-White says it kept the scraps from going into a landfill, but it didn’t really address the bigger issue. Ground crews were still using fertilizer and lime and the University was accumulating a lot of paper waste. She decided to create a program to solve the problem.

“My background is in biology and toxicology, so, I’ve always been interested in this kind of thing – soil health,” explains Parsons-White. “Our soil is being depleted, and we see a lot of that affecting our waterways, the food that we eat and that directly impacts our health. When I started to think about what we could do on campus to minimize our waste and make the soil healthier, it was a no-brainer. If we could use our waste to make the soil healthier, we were going to have a positive impact on our community.”

She spent the next year doing research, cold calling companies like Google who had waste reduction plans, and visiting other college campuses to see how they were handling their waste issues. It didn’t take long to determine Marshall needed a state-of-the-art composting facility, one that would fit the University’s needs moving into the future.

Step one was to find a location. They settled on an existing building on the site of the University’s old baseball field. It had the perfect footprint. Step two was to write grants and seek donations from alumni and University supporters to pay for the project. Step three was to draw up plans for a composting system that could meet their needs.

“I can tell you the outpouring for this project has been phenomenal. However, when we ordered our digester, it was January of 2020. We ran into a few roadblocks,” she recalls. “The digester was built in Canada, and it sat at the border for a year waiting to cross because the whole world was shut down due to COVID. After that, we had supply chain issues. That put us behind. But earlier this year, we finally got up and running!”

The Marshall University Compost Facility, as it’s now known, is producing two products from the waste that comes from campus – compost and compost tea.

“We pick up food waste from campus and horse manure from Heart of Phoenix Horse Rescue. The University also has confidential documents that they shred. Our recycling workers bring all that to our facility. It’s put into a large mixer. It has really large tungsten teeth that chop everything up and blends it together. It’s kind of like a huge mixing bowl,” explains Parsons-White.

From there, the mixture goes into one of two containers – either a large bin filled with worms or a digester.

“We have the ability to put in five tons of mixed waste into the digester each day. Currently, we’re only loading three tons. Once the digester kicks on, it automatically turns and aerates the material. As the material breaks down, it moves forward in the tube. Six days later, it comes out the other end as compost,” says Parsons-White. “Traditional compost can take up to six months to make, depending on rain and temperature. What we’re doing here, because it’s all in a vessel and it’s being turned much more frequently, takes much less time. It’s still the same process, microbes are breaking the material down, but we’re able to have a

“Too Good to Waste, Cont. on pg. 5
As historic tax cuts from the last legislative session are being lauded, we should keep in mind they cannot begin to counterbalance the inflation associated with food costs. High prices for food affect everyone, particularly the most vulnerable among us. There are those who suffer from both hunger and food insecurity - terms that are not strictly interchangeable. The former implies more severe medical consequences in the case of long-term deprivation, while the latter involves inconsistent access to healthy foods or not knowing where the next meal will come from.

The state’s two food banks are vital links to citizens in need of supplemental nutrition. Mountaineer Food Bank, headquartered in Gassaway, serves 43 West Virginia counties; while Facing Hunger Food Bank in Huntington serves 12, including a portion of Kentucky. Both food banks fall under the auspices of the national non-profit organization Feeding America and receive a portion of their funding from that group.

Funding for COVID-related programs has now ceased, which in turn reduced the commodities coming into the state from United States Department of Agriculture. However, we still receive commodities from the Emergency Food Assistance Program (TEFAP) and an abundance of TEFAP bonus commodities.

Last year, I wrote of turmoil in the world food market, exacerbated by the war in Ukraine. Food prices will no doubt continue to increase, which is all the more reason to ensure that our food banks stay financially strong. They are, without a doubt, among the most worthy of organizations to be considered for your contributions.

Local pantries can accept donations of food and money from the community, but they rely heavily on food banks to fill the gaps. Food banks also serve as an aggregation point for USDA commodities and state funds processed through the West Virginia Department of Agriculture. The funding is used for general operating costs and to purchase food for distribution. When it is available, fresh fruits and vegetables are purchased from local farmers.

With this in mind, I ask farmers and home gardeners to “plant an extra row.” Food banks are another potential market for the livelihoods of our growers and the health of our less fortunate citizens. Fresher foods taste better and contain more vitamins and minerals; it is therefore imperative we continue to work toward shortening the distance from where our food is grown to where it is consumed.

Accordingly, I encourage you to support your local food banks. Please give them a call. I send a big THANK YOU in advance for your generosity. With your help, a healthier West Virginia is on the horizon.

Kent Leonhardt, Commissioner of Agriculture

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**FROM THE COMMISSIONER:**

**Kent’s Reflections**

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**ANIMAL HEALTH BULLETIN**

**TICKS AND TICK-BORNE DISEASES**

We are well into tick season, and it is important for pet and livestock owners to be vigilant to protect their furry friends and themselves. When a tick bites an animal or a human, bacteria can be transmitted causing a tickborne disease. Some examples of tickborne diseases include: anaplasmosis, ehrlichiosis, tularemia, Lyme disease, and Rocky Mountain Spotted Fever. Signs and symptoms of tickborne diseases may include fever, flu-like symptoms, lymph node enlargement, and development of a rash. Additionally, animals may present with joint swelling and lameness. Early recognition of signs and symptoms is critical for treatment, which may include antibiotics and, in severe cases, hospitalization. There are effective tick prevention methods for people, pets, and livestock.

To learn more about tickborne diseases, tick identification, prevention methods, and tick removal, visit: https://www.cdc.gov/ticks/.

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**Attention!**

**FARM CRAWLS**

**Preston County Farm Crawl: July 8-9 (Free!)**

prestoncountyfarmcrawl.com

**Hampshire County Farm Crawl: July 15-16**

cometohampshire.com/wvfarmcrawl/

**What is a Farm Crawl?**

Participating agribusinesses open up their operations to the public. Consumers can see how their food is grown/produced, what goes into farming and the importance of local food. It's a fun event for the entire family!
AGRICULTURE & FORESTRY
HALL OF FAME 2023

The West Virginia Agriculture and Forestry Hall of Fame (WVAFHOF) Foundation will recognize eight individuals for their outstanding contributions to the establishment, development, advancement, and improvement of agriculture and forestry in West Virginia. These individuals will be honored at the annual banquet at West Virginia University Jackson’s Mill on Saturday, July 22.

THIS YEAR’S ENSHRINEES ARE:

Arthur and Anna Mouser (Preston County, WV) – They were one of the first farms to bring the Charolais breed of cattle into West Virginia and have been instrumental in promoting the breed and the bloodline within the state. Their efforts have netted them many awards over the years, such as the WVCA’s Carrol Greene Award and the Monongahela Conservation District’s Luther Britton Award. They have been active in many local and national organizations such as the WV Assoc. of Conservation Districts, the Monongahela Conservation District, West Virginia Envirothon, 4-H, and the Preston County Farmland Protection Board.

James “Jim” Foster (Doddridge County, WV) – His service in the U.S. Air Force brought him to the state as a young man, and in time, he chose a farm in the hills of Doddridge County. Jim has dedicated himself to becoming a leader in agriculture through such organizations as the Doddridge County Farm Bureau, WVU Extension Service, the West Fork Conservation District, and the Farm Service Agency. He was named the 2006 Grassland Farmer of the Year, 2006 Conservation Supervisor of the Year, and 2003 National Grange Family of the Year.

Jewell Plumley, DVM (Hardy County, WV) – Dr. Plumley has spent nearly her entire career advancing the field of veterinary medicine in West Virginia. She is the first woman to be appointed State Veterinarian and Director of WVDA’s Animal Health Division and one of only six women veterinarians overseeing a state Animal Health department in the country. She has been active in 4-H and FFA, mentoring and instructing our youth. She is a 4-H All-Star, a recipient of the 2018 Women in Ag Award, and the USDA Excellence Award for her response to Avian Influenza.

Joe McNeel, PhD (Fayette County, PA) – Dr. McNeel is a West Virginia native and started his forestry journey at WVU with a B.S. in Forest Management and a M.S. and Ph.D. in Industrial Forest Operations from Virginia Tech. During his tenure, he has been a tireless supporter of the West Virginia Forest Industry and mentor to thousands of young students as the Director of WVU’s Division of Forestry and Natural Resources. He now serves as the Director of the Appalachian Hardwood Center at WVU.

Howard ‘Larry’ Six (Mason County, WV) – Larry was the first in his family to attend college, first at Glenville State, then at WVU for a B.S. in Forestry. He has worked a quiet life of service with the West Virginia Division of Forestry, serving the citizens of the State with dignity and honor for almost 50 years and counting. He has received the Bronze Hardhat Award for number of tree farms nominated, four of which were awarded the West Virginia Tree Farmer of the Year in 1992, 1994, 1996 and 2020.

Jim and Enid Crawford (Marion County, WV) – Though Jim and Enid are no longer with us, their farm and legacy continues. In 1963, they were only the second farm to join the Tree Farm Program in Marion County and were heavily involved in many conservation organizations. Their management practices were studied by local and international scientists alike, with professionals coming from as far as England and France to observe their activities. They received the WV Tree Farm of the Year Award twice.

Arthur and Anna Mouser (Preston County, WV) – They were one of the first farms to bring the Charolais breed of cattle into West Virginia and have been instrumental in promoting the breed and the bloodline within the state. Their efforts have netted them many awards over the years, such as the WVCA’s Carrol Greene Award and the Monongahela Conservation District’s Luther Britton Award. They have been active in many local and national organizations such as the WV Assoc. of Conservation Districts, the Monongahela Conservation District, West Virginia Envirothon, 4-H, and the Preston County Farmland Protection Board.
It’s time to celebrate summer! And what better way to do it than with some tasty recipes. Our tomato/onion pie (red and white) will pair perfectly with these (blue)berry bars. It’s a feast fit for Uncle Sam. Now is the time to start shopping for fresh produce, meats, dairy and value-added products at West Virginia’s 300-plus (and counting) farmers markets and farm stands. When you buy West Virginia grown/produced products, not only are you getting the freshest food possible; you’re supporting West Virginia-owned businesses. The money you spend with them goes right back into the local economy. When you use fresh food, straight from the farm (or garden), you can taste the difference. For a list of farmers markets/stands in West Virginia, go to agriculture.wvda.gov, find “Farmers Market Search” and click. If you have a recipe you’d like to share, send it to marketbulletin@wvda.us.

**Tomato Pie**

- 4 tomatoes, chopped
- 1 medium onion, chopped
- 10-12 leaves fresh basil, chopped
- 9-inch pie crust, baked
- 1 cup mozzarella cheese, shredded
- 1 cup Cheddar cheese, shredded
- 1 cup mayonnaise
- ½ cup grated Parmesan cheese

**Step 1**
Preheat oven to 350 degrees.

**Step 2**
Layer half of tomatoes, onions and basil in pie shell; repeat layers.

**Step 3**
Mix mozzarella and Cheddar cheese with mayonnaise. Spread mixture over top of pie, top with Parmesan cheese.

**Step 4**
Bake for 50-60 minutes. Let stand 15 minutes before cutting. Makes 6 servings.

**TIP:**
This recipe is perfect if you have ripe tomatoes and just-picked onions from the garden. Make sure that you rinse your produce well before you start prepping.

**Blueberry Bars**

- 3 cups all-purpose flour
- 1 ½ cups white sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt (Optional)
- 1 pinch ground cinnamon
- 1 cup shortening
- 1 egg
- 4 cups fresh blueberries
- 3 teaspoons cornstarch

**Step 1**
Preheat oven to 375 degrees. Grease a 9x13-inch pan.

**Step 2**
Mix flour, 1 cup sugar, and baking powder together in a medium bowl; add in salt and cinnamon. Use a fork or pastry cutter to blend in shortening and egg. Dough will be crumbly. Pat half of dough into the prepared pan.

**Step 3**
Stir ½ cup sugar and cornstarch together in another bowl; gently mix in blueberries. Sprinkle blueberry mixture evenly over prepared crust. Crumble remaining dough over berry layer.

**Step 4**
Bake in the oven until the top is slightly brown, about 45 minutes. Cool completely before cutting into squares.

**TIP:**
To maximize taste and quality, the absolute best way to keep berries of all kinds fresh is to avoid rinsing or washing them until you’re ready to eat or bake them.

**Tomato Tips**

- Tomatoes prefer soil with a pH between 5.8 to 7.
- Tomatoes love sunshine! They need on average at least 6 hours of sun a day.
- If it rains less than an inch per week, grab your watering can or hose, and give them a good drink. You may need to water more frequently in very hot weather if you notice the plants starting to wilt.
- Placing mulch around your tomato plants discourages weeds and helps maintain soil moisture.
- If you find hornworms on your plants, pick them off. In case of aphids, white flies, and spider mites, use neem oil (make sure you read the directions).
- You can harvest tomatoes when they are half green and half pinkish-red (called the breaker stage) and ripen off the vine with no loss of flavor, quality, or nutrition.
Jacob: Growing up, we had a couple greenhouses and we raised flowers in them. I helped a lot with that – planting, watering, fertilizing. A lot of my family members were in FFA, and I wanted to join and follow in their footsteps. Now, I’m on the FFA land judging team. This was my first year. My Mom was on the land judging team when she was in high school, and I thought it sounded interesting. We just came back from the Mid-America Grassland Evaluating Contest. I came in first place in the individual competition. Our team placed fifth overall. I was pretty surprised that I won. I put a lot of work into it, but I certainly didn’t expect to win. I competed with people from all over the country. I plan to compete next year. I’m not sure what I plan to do after high school – maybe engineering.

It ends up being super concentrated liquid fertilizer called tea,” explains Parsons-White.

Currently, the Wild Ramp, in Huntington, has the compost tea brewing and on-tap. “You can go to the Wild Ramp, get a jar, and pour it yourself. You have to use it within 24 hours because it is a living organism. You can’t put a lid on it because that will suffocate it,” stresses Parsons-White.

“Once you get it home, you dilute it and water your plants with it. It is easy to use, and you can’t burn your plants with it because it’s just a natural soil amendment.”

The facility isn’t just turning out compost. According to Parsons-White, it can create a better educated student body. “Having our own composting facility, we’re able to tie in academics, internships, and work study. We have microbiology classes that can do hands-on research. Students have reached out who want to work here. We have four students interested in using what’s going on here as their capstone project. We’re also working with our School of Business. We’re developing internships for business management, operations, and public relations. We’re working closely with the College of Science and with the faculty to develop certifications in composting. In five to ten years, I hope to have a full-on academic program here.”

Other goals include starting a curbside composting program in Huntington and eventually expanding the composting facility. “We’re the only university in the world with this technology,” Parsons-White says with pride. “That’s exciting! When I was researching and looking at all the technology out there, I really wanted Marshall to be a leader. Why can’t we do it here? I wanted to prove that it could be done, and we can be a leader for the rest of the country to look at and say, “Wow! We want to be like them!”

You can purchase Herd Dirt Compost Tea at the Wild Ramp in Huntington (wildramp.org) or bags of Herd Dirt Compost at 1010 Norway Ave, Huntington.
West Virginia Grown
Rooted in the Mountain State

Bev’s Best

Who: Beverly Anderton
Location: Pocahontas County
Products: Buttermilk griddlecake mixes, baked oatmeal, ready-to-eat granola
Where to Buy: WV State Parks and https://bevsbestgrid-dlecakes.square.site/
Member Since: 2022

How she got started:
Bev: Healthy food and healthy living have always been two of my passions. Many years ago, I came up with my own griddlecake recipe for my family and they really loved it. It’s made with the best ingredients, less sugar and whole wheat flour. About fifteen years ago, I toyed with the idea of getting my products ‘out there,’ but the time wasn’t right. Now that I have grandkids, they give me input on my recipes, and it rekindled the idea. I decided now was the time to do it.

Future Plans:
I’ve got some new products in mind that I’d love to develop that are high protein, vegan and gluten-free. My main goal is to get on Amazon Marketplace and have a full-blown e-commerce site.

Why join WV Grown?
When I started Bev’s Best, I wanted to make sure I was doing things right. The folks at WV Grown helped guide me. I knew with them I was on the right track.

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

Tipsy Roo’s introduced a new product to their line in June. Berry Brew Barbeque Sauce is packed with sweet blueberries, spicy habanero chilies and stout beer. We can’t wait to try it on chicken wings, burgers, breakfast burritos and more!

June was a “berry-good” month for Sunset Berry Farm, in Alderson. Farmer Kent Gilkerson and company sold 634 pounds of fresh, ripe, WV grown strawberries to the Mountaineer Food Bank. That was the farm’s largest, single purchase since they started their business. Sunset berries were then delivered to food banks and pantries across the state.

NEW!
WVG Members

- Angela’s Eggs
- Bridge Cafe’ & Bistro
- Green Thumb Botanicals
- Joy and Hemp
- Lisa’s Jars of Love
- Miss West Virginia Organization
- Nellies Flowers Farm LLC
- Panther Camp Bee Co. LLC
- Roseboro Farm
- SAMSPUN
- The Custard Stand
- Tom’s Creek Family Farm
- WVFFA Association
- Jarhead Farms
- Four Winds Farm
- Lenore Farmers Market
Attention Owners of Agritourism Operations

The WVDA Market Bulletin is offering this special section for you to list your Agritourism attractions that are available on your farm. Agritourism operations will be featured in the August through September bulletins.

AGRITOURISM OPERATIONS

Agritourism crops and farms MUST be in West Virginia

Name of Farm: 

Owner Name: 

Address: 

City: State: Zip: 

Phone: County: 

Email: Website: 

Hours of Operation: 

Crop(s): 

Other Attractions: 

Dates of Availability (From-To): 

SEND YOUR AD TO:

West Virginia Department of Agriculture, Business Development Division: 1900 Kanawha Boulevard, E., Charleston, WV 25305 | Email: agritourism@wvda.us

You do not have to re-submit this ad. It will automatically run in the next issue.
The West Virginia Department of Agriculture (WVDA) is urging landowners to sign up for the Cooperative State-County-Landowner (CSCL) Spongy Moth (Lymantria dispar) Suppression Program. The program is focused on protecting the landowners’ forested acreage from devastating effects caused by the invasive spongy moth (previously called Gypsy Moth). The Eastern portion of the state may notice defoliation due to a slight increase in the population of spongy moth, especially in the areas of Morgan, Hardy and Hampshire Counties. The sign-up period runs from July 1 through August 31, 2023.

“West Virginia’s forests are one of our state’s most important resources. From tourism to our timber industry, our forests are an important economic driver,” said Commissioner of Agriculture Kent Leonhardt. “As we face more invasive species such as the spotted lanternfly, we hope people will take advantage of programs like these.”

The CSCL Spongy Moth Program will start accepting egg mass survey applications from landowners statewide on July 1. Application forms and brochures are available at https://agriculture.wv.gov/divisions/plant-industries/forest-health-protection/. Landowners may also obtain applications at local WVU Extension offices and WVDA field offices in Charleston (304-558-2212) and New Creek (304-788-1066). A non-refundable survey deposit of one dollar ($1.00) per acre, not to exceed $500, must be submitted with the application. This deposit will be applied toward payment for treatment if the property qualifies.

“The spongy moth is a non-native, invasive insect that feeds on hundreds of species of trees and shrubs, including West Virginia hardwoods,” said WVDA Plant Industries Assistant Director Butch Sayers. “Defoliation by spongy moth caterpillars can weaken trees, making them more susceptible to other pests and diseases. This treatment program helps safeguard our forests from further damage.”

The minimum acreage required to participate in the program is 50 contiguous acres of wooded land. Adjoining landowners may combine their properties to meet the acreage requirement. Once applications and deposits are received, a forest health protection specialist will visit the landowner’s property to determine if the level of spongy moth infestation meets program guidelines. A final decision to participate in the program must be confirmed by signing a contract with the WVDA by early December 2023.

For more information, contact WVDA Assistant Director Quentin “Butch” Sayers at qsayers@wvda.us or WVDA Spongy Moth Program Coordinator G. Scott Hoffman at ghoffman@wvda.us.

The West Virginia Department of Agriculture teamed up with Toyota and the West Virginia Division of Natural Resources (WVDNR) for a one-day Pollinator Conference at the Buffalo Toyota facility, on June 7. The classes, open to the community, Toyota employees, and state representatives, focused on educating people about the importance of creating better pollinator spaces and improving the ecosystem. The goal is to turn rehabilitation and wellness centers, municipal parks, wetlands, and other areas of the community, into pollinator-friendly spaces.

Nearly 40 people attended the inaugural conference held in 2022. This year, that number grew to 100.

“This is our second year. We wanted to create more opportunities in our breakout sessions for hands-on learning. Biodiversity is hugely important, and the impact of creating better ecosystems is critical for everyone,” stresses Kevin Butt, the Regional Environmental Sustainability Director at Toyota. “We want other large manufacturers to get involved and participate.”

Toyota has developed the largest industrial pollinator space in the state. To offset its two-million square foot plant, Toyota planted nine acres of pollinator gardens and restoration space next to their Putnam County facility. It’s now an educational park open to the public with walking trails and signage on what animals, tracks, flora, and fauna can be found. This year, Toyota employees plan to add another 29 acres to the site.

“I am so pleased that Toyota asked us to help with this conference and pollinator space,” said Commissioner of Agriculture Kent Leonhardt. “Our plant and insect specialists and our state apiarist are experts in their field. This kind of project is a win-win. Not only does it provide much needed habitat for birds, bees, butterflies, moths, bats and other pollinators, it also educates the public and encourages them to start their own pollinator gardens.”

Toyota employees are using native flowers and plants to fill their pollinator garden.
The WVDA hit a homerun with not one but two Dairy Nights at the Ballpark during June, National Dairy Month. The first took place at GoMart Ballpark on Friday, June 9 as the Charleston Dirty Birds took on the High Point Rockets. The WVDA teamed up with United Dairy, Farm Credit of the Virginias, and the American Dairy Association Mideast to sponsor the evening. WVDA staff set up dairy displays on the concourse including a baby calf for kids (young and old!) to pet and get their pictures taken. The displays also included dairy facts, fun games, and giveaways. Commissioner Kent Leonhardt was on hand to throw out the first pitch! On Friday, June 16, the WVDA moved the dairy fun to Monongalia County Ballpark where the West Virginia Black Bears battled it out with the Trenton Thunder. A half-hour rain delay didn’t dampen the fun. Mountaintop Beverage, the state’s new aseptic milk processing plant, along with Horizon Farm Credit, United Dairy, and the WVDA sponsored the evening. A week-old calf was the star of the show. Children put their suggestions for what to name the calf into a bowl and WV’s 2022 Dairy Princess Helen McCarty pulled out a winning moniker – Moo-fasa! WVDA Dairy Program Manager Rachel Shockey was available to answer any dairy questions. Thanks to all those who joined us both evenings to celebrate the dairy industry in West Virginia!
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.

September 2023...

Phone-in ads for the September issue must be received by 12 noon on Monday, August 14. Written ads for the September issue must be received by 1 p.m. on, Tuesday, August 15.

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

Honey bee: swarm catcher, hive mounted, 2, pieces, $50; plastic grown foundation, 25, pieces, $65; flow hive w/7-frames, $225, all exc. cond.; supers without frames, 4, $56; more equip. John Dean, P.O. Box 741, St. Albans, 25177; 304-881-8582.

Bee nucs, Italian/Carniolan cross, ready mid June, $200. Don Marra, 216 Trace Fork Rd., Charleston, 25510; 304-824-3929; cowboyjohn3@hotmail.com.

Complete hive w/shallow on top, buy now & be ready for winter, $350. Sherman Smith, 2121 Poplar Ridge Rd., Sutton, 26601; 304-765-5712.

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. Limi/Flex breeding age bulls, performance info avail., barb, polled, calving ease, vaccc., passed BSE, $2,500/up. Kim Geitz, 122 Dolly Hill Rd., Schen, 26726; 304-794-8043; ral-imousin@frontiernet.net.

Zebu cattle, all ages/sexes, dbl. reg., micro-chipped, $1,000/up. Paul Gunnoe, 9 Johnstone Rd., South Charleston, 25305; 304-389-0998.


Reg. Polled Hereford 15-mo. 16-mo. bulls, TH Empire blood, halter broke, DNA tested, $2,000/up. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 304-612-3795; dnsk0603@gmail.com.


Pure Angus 9-yr. cow, pasture exposed to pure Black Angus bull/$1,000. Dale Thayer, 257 Poplar Ridge Rd., Sutton, 26601; 304-765-5712.

Equipment Sales

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

Corn Planter w/ft. cannisters, old, in rough shape. can be used for parts or restoration, $40. Emily Arbuckle, 304-661-5533; emilyarbuck-le@yahoo.com.


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 Conway, P.O. Box 1335 Elkins, 26241; 304-642-3208.

Brush hog 306 pull type brush hog, heavy duty w/hydraul. lift cyl., $300; NH 918H 3pt. hitch, 8’ metal quonset, $125; hay, $1,000; 3pt. hitch post hole digger w/9’ bit, $300. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 304-282-5194.

DR Field & Brush mower, 42” finish mower & snow plow, 30” brush hog attachments, excel. cond., $2,500. Randy Dornon, 2626 14th Ave., Parkersburg, 26101; 304-699-5351.


JD 4052M 4 WD tractor, 400 hrs., shld kept, has a D170 loader, $28,000. Roy Hartman, P.O. Box 981, Franklin, 26807; 304-668-5708.

Int’l 100 manure spreader, ground driven, excel. cond., stored inside, can be pulled by a tractor, $1,000. Roy Helmick, 7332 Crag Rd., Meadow Bridge, 25976; 304-302-2074.

JD 335 round baler, 4X4, excel. cond., kept shld, $6,900; Walton 2 basket hay tedder, good cond., $650; Nelson Jenkins, 400 Rowan Rd., Sinks Grove 24976; 304-646-6152.

Troy Bilt 8 hp, tiller, $600. James Kelly, 2445 Cooley Rd., Albright, 26519; 691-999-1043.


Int’l: 6’ discs, 3pt. hitch & 5’ bush hog, $1,100/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.

NH 630 round baler, shld kept, good cond., $6,000. Robert Martin, 2569 Smoot Rd., Smoot, 23977; 304-445-5398.

Gravely 165 50” mower. Kohler M18S 2-cyl. engine, 75 hrs. since overhauled, $1,675, Frank Mash, 12 Cottonwood Dr., Elkins, 26241; 304-965-3462.

Sq. bale hay elevator, $250. George Maury, 890 Maury Lane, New Martinsville, 26515; 304-386-5039.

Vermeer: Reeler TM700 disc mower, $16,000; R-2300 twin rake, $21,600. Joe Petrich, 600 Rumbling , Morgantown, 26508; 904-607-5007.

VMC Orsi RB415B boom mower, fits farm tractor 3pt. 60 hp or more, 17” reach, PTO driven, 48’ rotary cutter on extendable are, 75 hrs., garage kept, includes, cable controls, stabilizer bars, can def. for fuel cost, $9,000. Bill Rymer, Rt. 25 N., Lost Creek, 26385; 304-247-0593.

Horse Sales

Sorrell mule team, 15 h., walked in town & on farm, good disp., $8,000; Haflinger mare w/coll at side, $2,500. Mike Roach, 459 George Roach Rd., Lesage, 25573; 304-840-7170.

Horse Wants
Want to buy mini jack donkey, under 36”. Bennye Sturgill, 975 Central Ave., Surveyor, 29532; 304-673-6938.


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/lb. Samuel Cangemi, 406 Court, Glen Daniel, 25844; 304-860-2474.

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

Sheep Sales
Katahdin 3-mo. lambs, vacc., started on pasture, ewes & rams $150-$200, depending on wt. Ann Burns, 1039 Burns Farm Rd., Grafaton, 26354; 304-254-1402.


Reg. & crossed bred yrlg. rams, $440/ea; ram & ewe lambs, $300/ea. Lucy Kimble, P.O. Box 241, Cabins, 26555; 304-257-1442; after 6 p.m.

St. Croix/Katahdin hair ram, great breeder, $225, Lois Pletsbenger, 171 Ralee Dr., Fayetteville, 25840; 304-575-3226.


Sheep Wants
Looking to trade goats for sheep. I have 7, mature does; 4, yrlg. does; 6+ doelings; 4, bucks & possibly 2 fawning wethers, prefer hair sheep breeds. Jeremy Loucks 2272 Mackeyville Rd., Hambleton, 26269; 304-516-1827.

Hogs

Kune Kune 4/23 piglets, ready for you to growweat, breed or have as a pet, perfect for pasture/homestead, do well w/other animals & children. Cat Kemmerling, 1960 Bloomy Rd., Charles Town, 25414; 612-703-3539; grassis-greenerfarm@gmail.com.

Rabbits
New Zealand, white males, $15/ea. Mary Clevenger, P.O. Box 126, Smithville, 26178; 304-477-3671.

Farmland
for rent, 14 A., mostly grassland whose barn, fenced w/ water stream, $850/mo. J. Corley, 50 Sunset Lane, Mabie, 26278; 304-642-9888.

CKC: Collie 5-yr. female, $300; reg. pups, vacc.wormed, all sable & white, $500/ea. Kevin Cummings, 110 Walnut St., Evansville, 26241; 304-372-8615.

HAY, ‘23 1st cut, sq. bales, mixed meadow grasses, cond., & sprayed for weed, near Summersville, $4/bale. Charles Duffy, 53 Harwick Rd., Inwood, 25428; 304-676-7790; csduffy@comcast.net.


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.


TRAILER, 15’ single axle wormovable cattle racks, bumber pull, $1,100; elec. butter churns, $35/ea. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 304-392-5231.

HAY, 4x5 round bales, wrapped, $45/bale.

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


HAY: ‘23 lg. sq. bales, quality mixed grasses, fert., easy access, $5/bale/out of field; $6/bale/ out of barn. Larry Parsons, 76 Maple Drive, Evans, 25241; 304-372-4575.

Plastic water tank, 250-gal., $350; utility trailer, 5x10, excel. cond., $1,500. Russell Prichard, 231 Willkerson St., Huntington, 25705; 304-416-2056.


Hog Sales

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WESTERN CONSERVATION DISTRICT PASTURE WALK July 25; 6 p.m. - 8 p.m.

W.V. Dept. of Ag. Farm Lakin Facility 304-675-3054

Presenters: Barb Greenerleaf USDA - NRCS

Scott Byars Patriots Gardens
GARDEN CALENDAR
JULY 2023

JULY 1  Seed late cabbage and cauliflower for fall harvest.
JULY 3  Seed late corn, snap beans, kale and broccoli. Seed or plant endive.
JULY 4  Watch for early and late tomato blight.
JULY 5  Seed colorful carrots and Swiss chard.
JULY 6  Plant grape or cherry tomatoes for fall. Seed late sweet corn and beets.
JULY 7  Mulch to conserve soil moisture.
       Order garlic cloves for fall planting.
JULY 8  Watch for Japanese beetles.
       Order garlic seed.
JULY 10  Plant Chinese cabbage.
JULY 11  Remove raspberry canes after fruiting.
JULY 12  Pinch the top of black raspberry canes.
JULY 13  Seed dill. Turn compost.
JULY 14  For the largest flowers, remove side shoots from main stem.
JULY 15  Harvest summer squash.
JULY 17  Seed collards and kale for fall. Don’t let weeds go to seed.
JULY 18  Plant cauliflower.
JULY 19  Transplant Brussels sprouts, cauliflower, broccoli and Swiss chard.
JULY 20  Seed fall cucumbers. Water young trees and shrubs during dry periods.
JULY 21  Plant peppers for fall crop.
       Seed summer squash for fall crop.
JULY 22  Take cuttings from herbs.
JULY 25  Pinch basil to retain four pairs of leaves per plant.
JULY 26  Plant Brussels Sprouts.
JULY 27  Add non-seed-bearing weeds to compost.
JULY 28  Seed beets.

Source: WVU Extension Service Garden Calendar

Retired WVDA State Veterinarian Dr. L. Joe “Doc” Starcher passed away on June 15, 2023. A native of West Virginia, Doc served the state by assisting veterinarians, farmers and large farm animals for more than a decade. We send our condolences to wife Phyllis, children Julie and John, his extended family, and many friends.