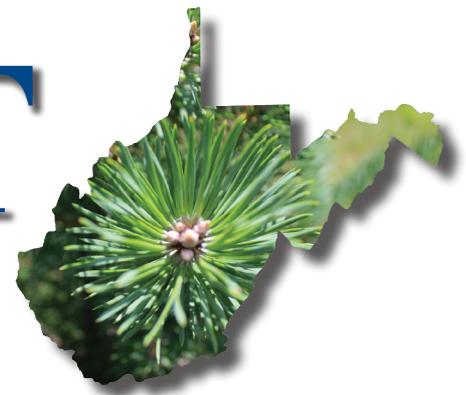


THE MARKET Bulletin

WEST VIRGINIA
DEPARTMENT
OF AGRICULTURE

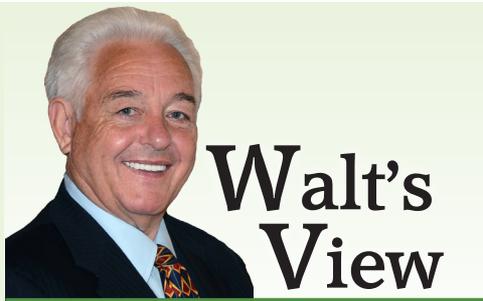


Walt Helmick, Commissioner

Volume 100, No. 12

www.agriculture.wv.gov

December 2016



Walt's View

Agriculture activity continues heading into Winter months

People often view the winter months as nothing but dead time for agriculture. That's wrong on many fronts. For one thing, we have an expanding number of producers who are actually using high tunnels and other technologies to grow year-round.

In fact, last year, West Virginia farmers sold nearly \$25,000 worth of produce and other products at the Winter Blues farmers' market, held in conjunction with the West Virginia Small Farm Conference. We have even more space for vendors this year and we're expecting an even better turnout from consumers in Charleston and the surrounding area.

The market will be held Sunday, Feb. 12, 2017 from 1-5 p.m. This is the ninth year for the Winter Blues market and the third year it has been held in Charleston. The conference was held in Morgantown in the past.

Winter Blues vendors are needed. Look for the story inside this month's issue for more details. If you're just someone who loves West Virginia products, please put the date on your calendar right now, and call some friends to plan a group shopping excursion.

For any of you thinking about getting into farming, or who are involved but looking for more information on a topic, you should definitely plan on attending the Small Farm Conference Feb. 12-14. There will be dozens of sessions on a vast variety of topics. You can attend for a single day, or come and stay for the whole thing.

CONTINUED ON PAGE 2



Appalachian Food Evangelist

New cooking show highlights Appalachian cuisine



They call him the Appalachian Food Evangelist. Dale Hawkins' nickname certainly fits. The Rock Cave native eats, breathes and cooks West Virginia-grown food. Now he's talking about it in his new West Virginia Public Broadcasting and Facebook farm to table series aptly titled *Appalachian Food Evangelist*.

"I'm always talking about local food and how to incorporate it into everyday meals," he stresses.

You might have caught the first episode of *Evangelist* earlier this fall featuring food sourced from Charleston's Capitol Market and local retailers like J.Q. Dickinson Salt and Gritt's Farm. Coming this month is the second (and holiday) edition featuring a savory meal easy enough for the home cook to prepare.

"We focus on foods that are available in the late fall and incorporate them into the menu," explains Hawkins. "If you keep the meal simple, the more people are likely to make it and enjoy it."

The *Appalachian Food Evangelist* is a labor of love between Hawkins, the West Virginia Department of Agriculture and 'Wild, Wonderful West Virginia' (part of the WV Division of Tourism.)

"Agritourism is one of the areas where 'Wild, Wonderful West Virginia' is spending a lot of time and energy because we know it's big business. People don't travel to do one thing and food is always included in travel," says West Virginia Tourism Commissioner Amy Goodwin. "I can't think of a better spokesperson for the food to table movement. Dale looks like us. He acts like us. He talks like us. He is the real deal. He's dynamic, charismatic and he knows his food."

Appalachian, continued on page 4

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THE MARKET BULLETIN
WV Department of Agriculture
Walt Helmick, Commissioner
1900 Kanawha Blvd., East
Charleston, WV 25305-0170
December 2016

Non-Profit Organization
U.S. Postage Paid
Permit 80
Charleston, WV 25301

Vendors needed for Civic Center winter farmers' market

Farmers with winter production capabilities are invited to participate in the Ninth Annual Winter Blues Farmers' Market in the North Hall of the Charleston Civic Center on Feb. 12, 2017, from 1-5 p.m.

The market is being organized in conjunction with the annual West Virginia Small Farm Conference, sponsored by the WVU Extension Small Farm Center and the WVDA.

"This is a premier event where the country comes to the city to show off what rural West Virginia has to offer," said Commissioner of Agriculture Walt Helmick. "It's a great opportunity for both producers and consumers here in the Capital City."

Last year's event netted nearly \$25,000 in total sales for 40 vendors. This year's market will have even more spaces available.

Vendors must apply for a space no later than Friday, Feb. 3, 2017. Applications must also include the \$25 fee (for one booth space). All signage must be free standing. Be prepared to bring easels or materials to attach signs to your tables. We are not allowed to post any signage onto walls. Please follow all WV Farmers Market rules as to packaging and dating.

Vendors must make their own change. Two ATMs are located in the civic center and wi-fi service is also available.

Setup will be the day of the event and must be completed by 12:30 p.m. If vendors have freezers, they need to note on their application that they need electricity and storage space (not locked) for their freezer if they are staying for the conference.

The West Virginia Department of Agriculture (WVDA) wants to highlight a wide array of items - including produce, meats, dairy and value-added products - and reserves the right to refuse applications on this basis. Any fees will, of course, be refunded in that case.

Contact **Connie Tolley** at ctolley@wvda.us or 304-558-2210 for more details, or visit www.agriculture.wv.gov to download a complete information package.



MARKET GUIDELINES

- Winter Blues Farmer Market is a producer only market.
- We do not allow resale of non West Virginia artisan products.
- All market participants must have the application and booth fee submitted no later than Friday, February 3, 2017.
- Vendors must be on time and follow the assigned time/door schedule.
- Booth space includes one 6' table. Vendors may bring additional tables, skirting, signage, coolers, extension cords, etc. (If you require electricity, note it on your application).
- We expect vendors to stay and participate for the entire market unless you are sold out.
- All vendors must follow federal/state/county rules and regulations concerning their products and have all required documentation for your products with you during the market.
- The WV Egg Law and Meat Law must be followed. If you need forms, please email ctolley@wvda.us and they will be forwarded to you. All eggs must arrive at the market in a cooler. Egg temperatures must be 40 degrees or below. They may be testing the actual eggs to make sure they are at correct temperatures.
- Vendors are expected to keep their areas free of debris, respect the space assignments and not infringe on anyone else's display. All displays must be kept within your allotted space and not in the aisle. All vendors must clean their areas at the end of the market removing any trash or empty boxes.
- All vendors MUST submit their total gross sales at the end of the market (anonymously on form provided).
- The West Virginia Department of Agriculture reserves the right to reject any application.

Winter Blues FARMERS' MARKET

West Virginia University
EXTENSION SERVICE
SMALL FARM CENTER

1:00 pm-5:00 pm * February 12, 2017 * Charleston Civic Center

WV Agriculture and Forestry Hall of Fame Accepting Applications

Nominations for induction into the West Virginia Agriculture and Forestry Hall of Fame (WVAFHF) are now being accepted. The WVAFHF is devoted to honoring individuals, businesses, organizations, institutions and foundations who have contributed to the establishment, development, advancement or improvement of the agricultural, forestry and/or family life of West Virginia.

This honor is bestowed upon those who have lived in West Virginia, had a long-tenured association with agriculture, forestry and family life, have made outstanding, direct contributions to those industries and demonstrated the highest standards of leadership and contribution on a local, state, national and/or international level. The WVAFHF encourages all nominations, including those of women and minorities.

Nomination forms are available from:

- WV Agriculture and Forestry Hall of Fame website at <http://bit.ly/2ggF8UW>
- WV Farm Bureau (Joan Harman, 304-472-2080, joanh@wvfarm.org)

- WVU Davis College of Agriculture, Natural Resources and Design (Denise Hunnell, 304-293-2395, dhunnell@wvu.edu)
- WV Department of Agriculture (Robin Gothard, 304-558-3200, rgothard@wvda.us)
- WV Division of Forestry (June Mandel, 304-558-2788, June.H.Mandel@wv.gov)

All nomination forms must be received by February 17, 2017.

Selected nominees will be enshrined during the WVAFHF Recognition Dinner to be held on July 15, 2017 at Jackson's Mill.

The WVAFHF is a program of the WVAFHF Foundation, which is an incorporated, independent, nonprofit, nonpartisan organization. Membership is comprised of West Virginia Agriculture and Forestry organizations and individuals. For more information on the WVAFHF visit <http://www.agriculture.wv.gov/divisions/executive/WVAFHF/Pages/default.aspx>

Walt's View, continued

Our maple industry continues to grow and boost its public profile. The follow-up to last year's "Maple Day" is scheduled for March 18 and again will be held at locations throughout the state. There will be demonstrations, tours and samplings in many spots. Keep watching the Market Bulletin for more details.

As I've noted numerous times in the past, West Virginia has maple resources as good as anyone's, and this industry simply needs to build production and markets to become a real player.

Over the past four years, I've attended a huge number of fairs, festivals and related parades. It's something I've done a great deal of throughout my career in public service, but as a statewide elected official, I've had even more of them on my calendar in recent years.

Many of these events are very much agricultural events, or at least have

strong agricultural components. Nearly all of them are the number one social event of their respective communities. They provide a certain identity to their communities and are important economic engines.

The leading event for all these events will take place in Charleston Jan. 12-14. Although most of this event is open only to members of the organization, everyone should be aware of the impact the West Virginia Association of Fairs and Festivals and its member organizations have on our state. The vast majority of these events are non-profit with volunteer staff. I greatly appreciate the work they do and so should you.

Rita and I wish you and yours a Merry Christmas, a Happy New Year and a blessed holiday season

Walt

Have You Herd...

Young Farmer Goes Organic

A chorus of “moos” coming from Travis Cullen’s Holstein herd is the sound of happy cows. The twelve “ladies,” as Travis calls them, enjoy a drink next to the brand new milking parlor on his Mason County farm.

“We joke we have to shake a few of them up and carry them to the parlor in the morning. I wouldn’t call them spoiled, but they are well loved. They are our pets,” laughs Travis. “They all have their own personalities. They all want your attention in some form. There’s one that will come up to me, she thinks she’s still a little girl, and puts her big, old head under my arm as if to say, ‘Hi! I’m here. Pet me.’”

The 30-year-old operates Jamestowne Dairy in Letart. Right now it’s his part-time passion. His 9-5 job is as a WVU Extension Agent in Roane and Wirt Counties. He hopes one day to spend all his working hours on the farm taking care of “the ladies” and producing organic milk.

Travis comes from a farming family. His great-grandfather purchased the farm in the 1920’s. But by the 1960’s, when most dairies were moving from the bucket system to a bulk system, his family decided to get out of the business, keeping just a few heifers for their own personal use. Travis grew up watching his grandmother milk those cows and following his father on trips to neighboring dairy farms.

It wasn’t until Travis, working as an extension agent in training in 2010, rediscovered his love for dairy while milking cows on Windspring Farms in Monroe County.

“It was just supposed to be for six weeks. That turned into six months. I kept on going back to help milk the herd the entire time I lived and worked in Monroe County,” says Travis. Running a dairy suddenly seemed like the perfect career path. The reaction from his friends and family was disbelief.

“Most people thought I was absolutely crazy.” That is everyone but his Papaw Bill Cullen.

Travis recalls sitting on the couch one Sunday with his grandfather when the elder Cullen told Travis about a dream he had.

“Pap said, ‘I had a dream the other night that I was milking cows with you.’” Cullen’s eyes fill with tears telling the story. “Pap said, ‘I’m going to give you 100 acres to build that dairy that way I can milk with you.’ He was the first one who had the faith I could do it.”

Bill Cullen deeded his grandson the property on Christmas 2012. He died the next summer. Travis says that the faith shown by his Papaw keeps him going.

In 2014, Travis purchased six heifers. The only question running through his mind was who was going to buy his milk. That’s when Organic Valley (the largest organic farmer-owned cooperative in the U.S.) came calling. Cullen’s plans didn’t include organic milk, but the more he thought about it, the more it made sense.

“My mentors at Windspring Farms went organic. I did a lot of research and saw going organic was more lucrative and better for business,” explains Cullen.

So what is organic milk?

“It all comes down to what are you feeding your heifers,” says Travis. “At this farm, we’re certified organic. Everything she eats is certified from the pasture to the hay to the soy beans. There’s no GMO’s, no unapproved chemicals or pesticides. We only use organic-approved, natural chemicals for washing and sanitizing in the barn.”

With a clear plan forward, construction began on the milking parlor this past spring. “I looked at dozens of dairy parlors and I ended up taking elements from at least five different parlors to create this area. It’s all run by computers,” Travis explains while herding in his heifers into the now complete parlor.

Travis and his two full-time employees milk 16 heifers twice a day. That adds up to about 1,500 lbs. (or 300 gallons) of milk a week which goes straight to Organic Valley. For now, that’s a perfect output. But in the future, Travis plans on raising a herd of about 120.

Meanwhile, the heifers seem to be getting used to their new environment. It doesn’t take much to get them moving into place for their morning and evening milkings. Part of that might have to do with something extra Travis added to the barn.

“I probably have the only air conditioned milking parlor in the area,” laughs Travis. “I installed it to keep me cool but the ladies get to enjoy it too.”

Travis says milking puts a smile on his face.

“I think about Papaw. He said he’d be here milking with me. Well, he is. I have no doubt. I know he has a smile on his face too.”

Jamestowne Dairy is located at 1170 Trace Fork Road in Letart. Travis eventually plans to open the Jamestowne Market Place where customers can purchase organic beef, locally grown vegetables and organic dairy products.

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1170 Trace Fork Road, Letart, WV
Facebook: Jamestowne Dairy LLC

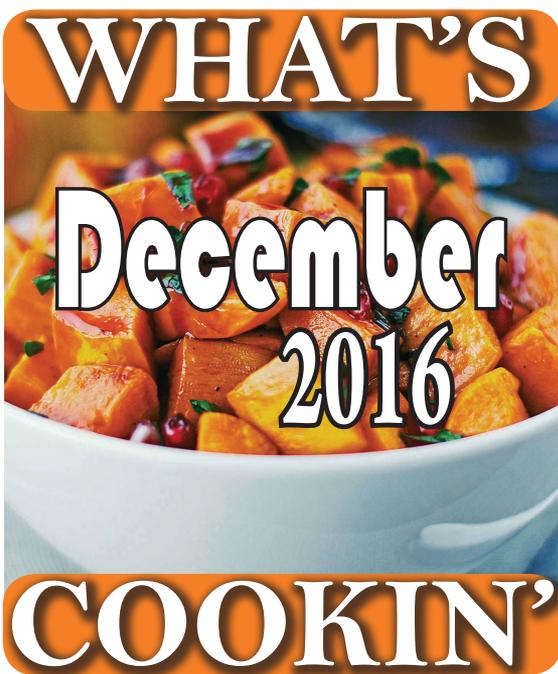
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Travis Cullen, owner/operator of Jamestowne Dairy in Mason County followed his dream and his family’s history when he began working to get his dairy up and running in 2012. Currently he milks 16 heifers and sells direct to Organic Valley (the largest organic farmer-owned cooperative in the U.S.). He plans to increase his herd size to 120 and open a market to sell organic beef and local produce along with his dairy products.

Interested in placing your free advertisement in *The Market Bulletin*?

The **quickest** and **most efficient** way is to email the ad to marketbulletin@wvda.us. Name, address and price required.



Holiday sides using local products

Thanksgiving has past and now many of you are probably planning that delicious Christmas dinner. Your traditional favorites may be on the menu or perhaps you are looking to put a little twist on a few of your dishes. Whatever your plans, West Virginia products can be incorporated! Want to add sweetness? Try some West Virginia honey, maple syrup or even maple sugar. More and more grocery stores are carrying locally grown items and typically have them clearly marked. Another great resource for finding local items, fresh and value-added, is the WVDA's *Foods & Things* listing at www.agriculture.wv.gov. There are 29 categories of products including jam and jellies, wineries, herbs/spices, honey, syrup and many more. This also may be a great Christmas shopping destination for you! This month we are featuring several side dishes that could easily be made with West Virginia products. We hope you enjoy them and have a joyous holiday season!



Apple Chutney

- | | |
|---|---|
| 6 WV apples, peeled, cored and ½" diced | 1 cup light brown sugar, lightly packed |
| 1 cup chopped yellow onion | 1 teaspoon whole dried mustard seeds |
| 2 tablespoons minced fresh ginger | ¼ teaspoon hot red pepper flakes |
| 1 cup freshly squeezed orange juice (2 oranges) | 1½ teaspoons kosher salt |
| ¼ cup good cider vinegar | ¾ cup raisins |

Combine apples, onion, ginger, orange juice, vinegar, brown sugar, mustard seeds, pepper flakes and salt and in large saucepan. Bring the mixture to a boil over medium-high heat, stirring occasionally. Reduce the heat to simmer and continue cooking, stirring occasionally, for 50 minutes to 1 hour, until most of the liquid has evaporated. Take off the heat and add the raisins.

Set aside to cool and store covered in the refrigerator for up to 2 weeks.

<http://www.foodnetwork.com/recipes/ina-garten/apple-chutney-recipe.html>

Janet's Fudge

- | | |
|---------------------------------|---|
| 2 cups white sugar | 1 12-ounce jar peanut butter (creamy or chunky) |
| 1 cup milk | 1 teaspoon vanilla |
| ½ cup butter (1 stick) | WV black walnuts, optional |
| 1 7-ounce jar marshmallow cream | |

Cook sugar, milk and butter to a rolling boil, stirring constantly, then to a soft ball on a candy thermometer.

Take off fire; add marshmallow cream, peanut butter and vanilla (and black walnuts) if desired.

Pour into an 8-inch square, buttered pan. Let sit overnight. Cut into squares.

Creamy & Tangy Mashed Potatoes

- | | |
|---|---|
| 8 tablespoons unsalted butter, plus more for greasing | Kosher salt and freshly ground black pepper |
| 5 pounds WV russet potatoes, peeled and halved | 1 cup heavy cream |
| 1 cup milk | 2 cups grated sharp white Cheddar |
| ½ cup sour cream | ¼ cup finely grated fresh horseradish |
| 4 ounces cream cheese, at room temperature | |

Preheat the oven to 375°F. Grease a 9x13" casserole dish with butter.

Place the potatoes in a large pot and cover completely with water. Bring to a simmer and cook until the potatoes are tender and easily pierced with the tip of a sharp knife, about 20 minutes. Drain and mash the potatoes in a large bowl. Add butter, milk, sour cream, cream cheese and some salt and pepper, then fold to combine. Transfer potatoes to the prepared casserole dish.

In medium bowl, whisk the heavy cream until medium peaks form. Fold in the cheese and horseradish, and season with salt and pepper. Spread the whipped cream over the potatoes evenly to cover. Bake until the potatoes are heated through and the top is light brown, about 1 hour 30 minutes.

Rest the potatoes for 10 minutes, and then serve.

<http://www.foodnetwork.com/recipes/nancy-fuller/creamy-and-tangy-mashed-potatoes.html>

Maple-Roasted Sweet Potatoes

- | | |
|---|--------------------------------|
| 2½ pounds sweet potatoes (peeled and cut into 1½" pieces, about 8 cups) | 1 tablespoon lemon juice |
| ⅓ cups pure WV maple syrup | ½ teaspoons salt |
| 2 tablespoons butter (melted) | freshly ground pepper to taste |

Preheat oven to 400°F.

Arrange sweet potatoes in an even layer in a 9x13" glass baking dish. Combine maple syrup, butter, lemon juice, salt and pepper in small bowl. Pour the mixture over the sweet potatoes; toss to coat.

Cover and bake the sweet potatoes for 15 minutes. Uncover, stir and cook, stirring every 15 minutes, until tender and starting to brown, 45-50 minutes more.

Make ahead tip: Cover and refrigerate for up to 1 day. Just before serving, reheat at 350°F until hot, about 15 minutes.

<http://www.yummly.co/#recipe/Maple-Roasted-Sweet-Potatoes-1914248>

WVDA seeking 2017 specialty crop grant applications

The West Virginia Department of Agriculture (WVDA) is accepting project proposals for the 2017 Specialty Crop Block Grant Program (SCBGP). The deadline to apply is by the close of business Feb. 17, 2017.

The grant program - funded by the U.S. Department of Agriculture and administered by the WVDA - gives specialty crop growers the opportunity to learn new techniques, test them out, and share that knowledge with other producers.

The goal, according to West Virginia Commissioner of Agriculture Walt Helmick, is to expand specialty crops here in the Mountain State.

"Our farmers are doing fabulous work rebuilding the state's agriculture industry. However, sometimes they need help to grow ideas and help them blossom. Specialty Crop Block Grants make it financially possible for those projects to take shape," he said.

Grant applications must deal with a specialty crop such as fruits, vegetables, horticulture products, tree nuts, herbs and spices, maple syrup, honey, and Christmas trees, among others. Products explicitly excluded are livestock, eggs, corn, soybeans, and other commodity-type crops.

All projects must focus on industry related research, education, improved production, or marketing of specialty crops. The program is available to groups and organizations that qualify to receive grant funding but cannot be used to fund individual farms or enterprises.

For more information, contact Cindy Martel at cmartel@wvda.us. A full application package can be downloaded at <http://www.agriculture.wv.gov/divisions/marketinganddevelopment/Pages/Grant-and-Training-Opportunities.aspx>.

Appalachian, continued from page 1

While other parts of the country are just now adopting the food to table movement, where ingredients are locally-sourced and served up in regional dishes, West Virginia has never really gotten away from our roots in the garden and the farm.

"Our state has a culinary feel to it. We're connected to our food. We know where it comes from," says Hawkins.

"What's better than biting into apple pie and knowing those apples came from the orchard over the next hill or eating a tender cut of beef from the farm down the road," says Commissioner of Agriculture Walt Helmick. "Why truck food into West Virginia when it's already available right here at home? Dale is using our West Virginia products and creating fabulous food!"

Thousands of people from all across the country have already viewed the first episode of "Evangelist" on Facebook. Goodwin predicts the audience will grow.

"As more people begin to see it, they'll fall in love with the show and with Dale," says Goodwin. "How could you not?"

Mason County man has visions of hazelnuts in West Virginia's future

Any first-time visitor to West Virginia is likely to notice our abundance of hills and trees. West Virginia is third in the nation in the percentage of forest cover. Made up largely of deciduous, nut-producing trees, the Mountain State's forests provide habitat and food for a wide variety of wildlife.

But as much as squirrel and deer love a good crop of acorns, most people aren't that fond of the flavor.

But one man has a vision for trees that produce nuts favored by human consumers.

His name is John Kelsey and his (current) passion is hazelnuts.

"When I retired ... I wanted to grow something. I didn't have too many years left, so I looked for a tree that would start producing quickly," he said.

Chestnuts and hazelnuts were the two primary candidates, both of which have their pluses and their minuses.

The west coast has been the leader in the U.S. hazelnut industry because for many years it was free of the Eastern Filbert Blight (EFB) that plagued the commercial European hazelnut species in the eastern U.S. EFB finally appeared in west coast trees, prompting the development of more resistant types of hazelnut trees and reducing the competitive advantage enjoyed by the industry there.

Kelsey started out with about 30 different cultivars. A retired engineer who also crafts exquisite wooden rocking chairs, Kelsey's approach to growing different varieties of hazelnut trees demonstrates a depth of research and a penchant for scientific rigor. His detailed, color-coded spreadsheets are packed with detailed numbers and personal notes.

"If you read the descriptions in the catalog they're all great, but it turns out that there's only two or three I'd really recommend," Kelsey noted with a grin.



"I know they'll do great on the same land that will grow 200 bushels of corn, but that's probably not available, so you're looking at little corners. I don't know about steep slopes. I don't know about hilltops. I've had some luck on pretty soggy soil with a little bit of contour. I think that there's a lot of potential sites in West Virginia."

Kelsey would like to see more people involved with hazelnuts in West Virginia. Although he never envisioned his project as more than a test plot to analyze the best breeds to use in West Virginia's conditions, he realizes that it will take widespread involvement to develop an actual market for hazelnut production in the Mountain State.

"I know that it's way to your advantage to get more people into it. This isn't something that you need to keep under a bushel. It isn't going to work until we have markets and you need to have a lot of people involved," Kelsey said.

Until then, Kelsey continues with research, which can result in as much suffering as reward. The "winners" from previous trials have yielded very poor



results this year. Those results might very well be attributable to weather or other conditions over the past year. Kelsey continues to examine to possible causes.

Like many other agricultural pursuits, Kelsey noted that trying to build an industry from scratch is not for the faint of heart.

"To make a commercial enterprise, things really have to be solid. It takes deep pockets and several years to get this thing started, and there's no income, so you have to get as much risk out of it as you can," he said.

Kelsey's work will surely reduce the risk for those that follow him, and he said he is happy to share his research. He can be contacted via email at jfknutz@gmail.com.

Roots of the WV Apple Industry

Derek Richard, WVDA Fruit and Vegetable Inspection Program Supervisor

West Virginia has a long and storied agricultural history, but one would hard-pressed to find one more historical than the fruit industry. It can be traced back to its beginnings in the early 1800's when John Chapman, commonly known as Johnny Appleseed, and his brother planted several apple nurseries near Wellsburg, WV. Commercial production continued to increase throughout the 1800's to the point that shipments of apples were being floated down the Ohio and Mississippi Rivers, some going as far as New Orleans. This continued until the beginning of the Civil War which prevented further shipments and the industry soon began to decrease.

While the Civil War was the primary reason for the failure of the apple industry in the Northern Panhandle, it was also the leading factor

for its growth in the Eastern Panhandle. W.S. Miller, dubbed by many as the "Father of the Apple Industry," planted his first orchard in Gerrardstown in 1851. At the beginning of the Civil War, Mr. Miller had a large amount of nursery stock, but the market dwindled. As a result, Mr. Miller continued to expand his own permanent orchard.

By the end of the war Mr. Miller had several thousand peach trees and a few hundred apple trees. From this point on the industry expanded locally and continued into the surrounding counties of Jefferson, Morgan, Hampshire and Mineral.

West Virginia is also the home of two commercial apple varieties. The Grimes Golden was found around 1805 near Wellsburg on the property of Thomas Grimes. It is believed it grew from a seed planted by Johnny Appleseed. In 1912 the original

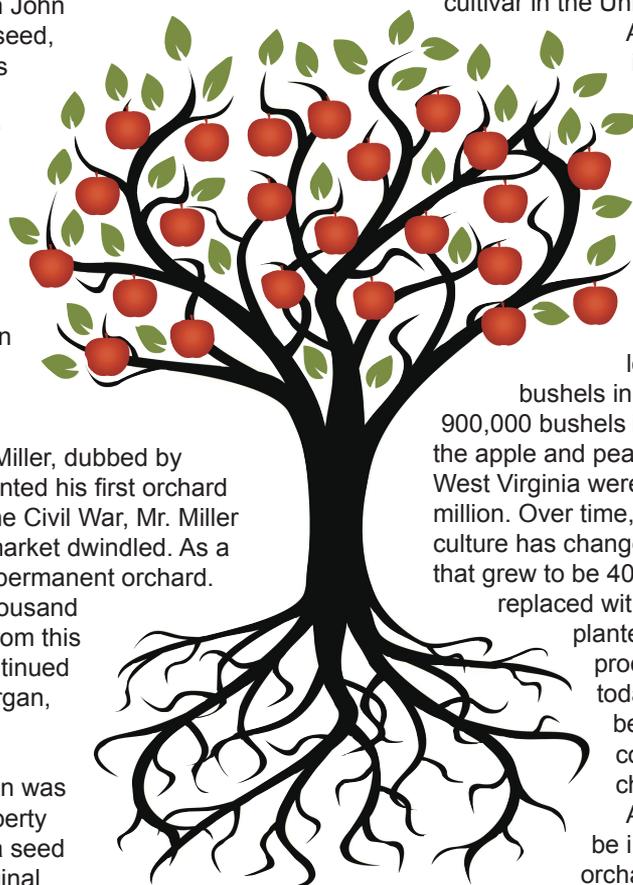
Golden Delicious was discovered near Porter's Creek in Clay County. It is believed to be an offspring of the Grimes Golden. The Golden Delicious soon reached high acclaim and became the leading cultivar in the United States.

Apple production in our state has fluctuated from a low of 1.5 million bushels in 2010 to a high of over 12 million bushels in 1931. Peach production has varied from a low of 150,000

bushels in 2000 to a high of 900,000 bushels in 1954. In 2013, the apple and peach industries in West Virginia were valued at \$17.9 million. Over time, the industry culture has changed. Standard trees that grew to be 40 feet tall have been

replaced with semi-dwarf and dwarf trees. This allows for more trees to be planted per acre and makes management and harvest easier. In early production, many orchards focused on commercial varieties, where today many are more diversified and have newer varieties that have better characteristics and quality to go directly from the farm to the consumer. Many orchardists are also planting other tree fruits like cherries, apricots, and plums.

Ask for West Virginia grown apples at your local market. You will be impressed with the fresh and crisp quality that only Mountain State orchards can provide. Take a bite out of West Virginia history.



A good harvest yields apples for pies, fritters, and apple cores to feed the critters. Berkeley County, West Virginia, 1910.

Classified Announcements

To Submit
an Ad: ►

Available on the Web: wvagriculture.org/market_bulletin/market_bulletin.html

AD DEADLINES

January 2017 . .

Phone-In ads for the January issue must be received by **12 noon** on **Thursday, December 15.**

Written ads for the January issue must be received by **1 p.m. on Friday, December 16.**

February 2017 . . .

Phone-In ads for the February issue must be received by **12 noon** on **Monday, January 16.**

Written ads for the February issue must be received by **1 p.m. on Tuesday, January 17.**

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

Cattle Sales

Pure Simmental yrlg. bull, by Revenue & out of Undreamabull cow, will be semen tested before leaving, \$3,000/obo. Gina Alt, 2234 US 220 S., Moorefield, 26836.

Reg. Simmental & Sim/Angus bulls, Al sires, Mr. Hoc Broker, Wide Range, MVF Maximus & TNT Dual Focus, blood, \$2,000/up. Jim Bosley, P.O. Box 5, Old Fields, 26845; 530-6636.

Reg. Hereford: 8-mo. -9-mo. bulls, Revolution 4R, Trust, Worldwide blood, \$1,200; 7-mo. - 9-mo. heifers, \$900/up, good blood. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Belted Galloway, 1/16 bull w/papers, \$500. Lois Braun, 9699 WV Rt. 23 N., West Union, 26456; 782-1427.

Black Angus 3-yr. bull, \$2,500. Melody Cummings, 7523 18 Mile Crk. Rd., Buffalo, 25033; 586-9518.

Black Hereford & Black Angus cross bulls, \$1,500/up. Brian Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

Black Hereford 19-mo. bull, 8622 sired, top wing. wt., good disp., ready to breed, calving ease, \$2,400/up. Stephen Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

Reg. Black Angus 10-mo. -16 mo. bulls, easy claving, low birth wt., above average wing. & EPDs, top blood, all papers complete, easy handling, del. avail., \$1,800/up. Fred Edgell, 1471 Bingamon Rd., Worthington, 26591; 592-2717.

Miniature ¾ Dexter ¼ Galloway cross 3½-yr. bull, black w/white belt, horned, good disp., proven breeder, \$1,000. Gary Ely, 125 Mockingbird Lane, Fairmont, 26554; cindlyjely@hotmail.com.

Reg. Angus: 16 mo. -18-mo. bulls; 10-mo. -15-mo., heifers, all calving ease & excel. disp., \$1,000/up. Robert Gray, 197 Daugherty Rd., Philippi, 26416; 672-3804.

Reg. Milking Shorthorn 1-yr. heifer, open, has been shown at WV State Fair in '16, good disp., \$1,500. Katie Helmick, 7332 Crag Rd., Meadow Bridge, 25976; 392-2074.

Pure Angus 18-mo. bulls, easy calving, \$1,500/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

Reg. Hereford 8-mo. -14-mo. bulls, \$1,000/up. Mike Isner, 1470 Stalnaker Rd., Philippi, 26416; 457-3655.

Reg. Polled Hereford yrlg.: bulls, 4, & heifers, 3, all Remittal Online 122L blood, \$1,200/ea.; 2-yr. bull, \$1,400; 2-yr. heifer, open, \$2,500. Peggy Kyer, 1040 Charleston Rd., Spencer, 25276; 927-3579.

Reg. Black Angus: 8-mo. bull calf, SAV Pioneer blood, weaned; 27-mo. herd sire bull, excel. disp., proven breeder, both halter broke, \$1,000/up. Justin McClain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

Reg. Angus 15-16-mo. bulls, Al sired by Prophet, All In, Hoover Dam & Upshot, all dams Al sired, calving ease, confirmed by Zoetixi50K DNA testing, ultrasound & BSE, \$2,000. Greg Moore, 828 Maple Lake Rd., Bridgeport, 26330; 842-1589; gmoosesangus@gmail.com.

Black Angus cows, some w/calves, some yet to calf, \$1,500/up; reg. Black Angus 18-mo. bull, calving ease, both good milk/disp., \$2,500, both good milk/disp. Melvin Moyers, 11779 US Hwy. 33 W, Normantown, 25267; 354-7622.

Reg. Black Angus bulls, \$2,200/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-3504; evenings.

½ **Jersey** & ½ **Holstein** milk cow, bred to Hereford bull, \$850. Joe Pastine, 2000 Mabie Cassidy Rd., Mabie, 26278; 636-4461.

Black Angus heifers, 3, EPDs up to date; reg. bull calf, both 8-mo., \$4,500/all or \$1,000/up. Janice Stalnaker, 2953 Merlin Rd., Weston, 26452; 269-3015.

Reg. Hereford bulls, 1½-yr., 2, \$2,000; 9-mo., 3, \$900, all Remittal/Boomer/CS Boomer F29/Victor/Vigor, BSE & semen tested, good disp., easy calving sire, hauling avail. Bob True, 1575 Laurel Crk. Rd., Moatsville, 26405; 457-4192.

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, 451, 7', sickle bar mower, \$1,200. Vernon Adkins, 5501 Rt. 152, Huntington, 25535; 529-6736.

NH, 451, 7', sickle bar mower, good working cond., always barn kept, \$1,400. Wood Bouman, 282 Ashwood Dr., Meadow Bridge, 25976; 466-3844.

Farmall '50's, Super 8 w/cultivators, \$1,200/or trade for cow & calf. Ricky Callison, 1657 Sewell St. S., Rainelle, 25962.

Agri Power 5000 tractor, w 2 WD, good cond., \$4,500. Jamie Ferguson, P.O. Box 67, Wayne, 25570; 634-6772.

Gravelly, '86, G18, PTO tractor w/5' blade, 870 hrs., kept under roof, good cond., \$3,500/firm. Helen Henderson, 400 Pullman Dr., Pennsboro, 26415; 659-3137.

NH '14, Workmaster tractor, 45 hp, 4WD, shuttle shift, 135 hrs., excel. cond., \$19,000; Da Ross hay tedder, \$1,200. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 749-8145.

NI 323, 1-row corn picker, excel. cond., \$1,500; JD, corn sheller, 71 PTO driven, \$1,200. Ronnie Hodge, 432 Scary Crk., Hamlin, 25523; 824-5551.

Priefert FMX600, 3-pt. hitch, finishing, \$1,000. Howard King, 1722 Mihoan Ridge Rd., Ravenswood, 26164; 273-4924.

Farmall McCormick 230 tractor, cultivators front, both sides, back. & plow, \$3,000/all. George Maury, 890 Maury Lane, New Martinsville, 26155; 386-4771.

Zetor '05, 7341 w/cab & Stoll self-leveling loader, heat/ac, 4 WD, 79 hp, 1,290 hrs., \$21,500/obo; Int'l. manure spreader, old but works well, \$800/obo. Stephen Montoney, 157 Warcamp Lane, Harman, 26270; 227-4461.

Round or lg. sq. bale feeder, 16', holds 3, 5' round bales, bunk style on skids, bales are held in cradle behind head stanchions above wooden bunk. Greg Moore, 828 Maple Lake Rd., Bridgeport, 26330; 629-1589; gmoosesangus@gmail.com.

Mill Creek, John Lions compact manure spreader, composite floor, rhino spray lining, ag tires, kept inside, excel. cond., \$1,000. Edward Morgan, 992 Patterson Fork Rd., Salem, 26426; 782-3109.

Mahindra '07, 7520, 75 hp, 4, wet line hooksups, end loader & bucket, all new tires, \$16,000. John Morris, 26734 Calhoun Hwy., Chloe, 25235; 655-8293.

Morra Rotary rake, 8', 3-pt. hitch; MF 110, manure spreader, single beater, PTO driven, \$1,500/ea. Mike Nuckles, 117 Trace Run Rd., Gassaway, 26624; 364-8136.

MF 3, sq. baler, PTO, shed kept, \$600/obo. Danny Phares, 8079 Elk Ave., Stonewood, 26301; 669-9594.

Long, '99 tractor, 48 hp w/loader, new tires, diesel, 2,400 hrs., \$4,500; JD, "15 tractor, 65 hp, cab air/heat, 40 hrs., \$42,000; NH, "14, 45 hp w/loader, 230 hrs., \$20,000; bush hog, 5', \$500. Charles Smith, 94 dogwood Trails, Napier, 26631; 765-9644.

JD '47 tractor w/wide front end & wood saw, have bill of sale, \$1,500. Lawrence Wilson, 218 Gains Rd., Rock Cave, 26234; 924-6951.

Hillside cultivator, practically new, designed to be pulled by a tractor to cultivate vegetables on or off plastic, especially for strawberries & blueberries, \$250. Linda Yoder, 640 Goshen Rd., Morgantown, 26508; 291-0409; lindakyoder@gmail.com.

Equipment Wants

Tractor w/loader, 25-30 hp, 4 WD. B. Boster, 4465 SR 34 S., Hurricane, 25526; 562-6575.

Farm Sales

Advertisements for land MUST be about farmland that is at least five (5) acres in size & located in West Virginia. Farmland ads MUST include accompaniments (house, barn, hayfield, garden, etc.) but no specifics, i.e., new kitchen, family room, etc. Ads for the sale or rental of farmland are acceptable from individuals, but MUST include the above. Advertisements for hunting land, commercial or city properties CAN NOT be accepted.

Marshall Co.: 80 A. w/house, free gas, hayfields, fenced pastures w/springs, 3, garages, 2 barns/cisterns, woods, private, \$379,000. Linda Campbell, 2329 Hupp Ridge, Cameron, 26033; 686-3106.

Webster Co.: 95 A. w/house, woods, hand cut stone cellar, rockwall, 3, water wells/drilled, all bldgs. metal roofed, 5, log out-bldgs., util. avail., \$360,000. Retha Casto, 976 Little Sand Run Rd., Buckhannon, 26201; 472-5793.

Cabell Co.: 110 A. w/houses, barn, out-bldg., city water & well, mineral rights, pasture, woodland, \$395,000. Savilla Castorph, 3358 Whitten Ridge Rd., Milton, 25541; 360-4355.

Calhoun Co.: 99.03 A. w/cabin, central heat/air, drilled well, surveyed woods, lg. barn, fenced area w/goat wire, lg. enclosed chicken pens attached to barn, pond, garden spot crk., \$169,000. Carl Chittam, 52 Chittam Lane, Fayetteville, 25940; 574-1073.

Randolph Co.: 1.96 A. w/house, well/city water, cable accessible, septic system installed, 2, metal carports, all level land w/mineral rights, \$150,000/obo/or trade. E. Pifer, 66 Linger Dr., Montrose, 26283; 614-0129.

Nicholas Co.: 21+ A. w/house, barn, shop w/lift, 3, hay/equip. bldgs., hen & hog house, cattle headholder, spring water to livestock, hwy. access, \$245,000. Early Sparks, 115 Running Rd., Cottle, 26205; wvesparks@gmail.com.

Pleasants Co.: 100 A. w/house, barn, out-bldgs., woods, surface only, \$250,000. Samuel Stone, 4327 Rock Run Rd., St. Marys, 26170; 266-5206.

Mason Co.: 75 A. w/houses, 3, outbldgs., barn, private, 20 A. hayfields, 30 A. pasture, woods, city water, 2, fenced ponds, elec. fence, all util. avail., mineral rights, \$240,000. Carolyn Strobl, 2149 Bear Wallow Rd., Leon, 25123; 893-1261; cfdrafting@yahoo.com.

Farm Wants

Farm on long term lease w/house, barns, good water, must be zoned for swine & poultry production. D. Fisher, 4112 Harmon Crk. Rd., Colliers, 26035; 527-8651.

Small farm w/house, barn, garage, in Jackson Co., need 5 A. clear, private, good access, Ripley, Ravenswood, Cottageville area, cash buy. D. Fort, 1230 Allentown Rd., Gay, 25244; 927-1774.

Goat Sales

Pygmy 3-yr. billy goats, proven breeder, good disp., \$100, Robert Gray, 197 Daugherty Rd., Philippi, 26416; 672-3804.

Oberhasli dairy goats, taking reservations now for late winter/early spring kids, \$250/up. Michelle Liga, 4140 Dogtown Rd., Kingwood, 26537; 698-9231; oberhasligirl@atlanticbb.net.

Horse Sales

Miniature Buckskins: 14-yr. mare, 33", \$200; 1-yr. stud colt, approx. 30", \$100, broke to lead, neg. Coggins paper. Sue Davis, 3433 Exchange Rd., Sutton, 26601; 765-5259.

Haflinger 9-yr. mare, good disp., great trail pony, \$1,000. Kathy Eye, 35 Rocky Run Lane, Sugar Grove, 26815; 358-2104.

Tenn/Wikr. wnlgs., black filly, black/white spotted filly, brown/white spotted colt & sorrel filly, \$225-\$250. Evelyn Furbee, 50 Peter Eddy Rd., Rivesville, 26588; 278-5905; efurbee@frontier.com.

Reg. Mtn. Pleas. blue roan mare & 2, geldings, natural gait, good conf./disp., \$1,000/up. Sharon Haught, 225 Peacock Lane, Davisville, 26142; 679-2097; goldenrodfarm@hotmail.com.

Tenn/Wikr. 3-yr. gelding, red/white, loves attention, green broke, \$500/or trade; racking horse, 6-yr. gelding, tri-color, did great in racking horse show, very smooth to ride, \$800/or trade. Ruth Slater, 869 Dry Branch, Charleston, 25312; 984-0754.

Pure miniature 1-yr. donkey, spotted, \$200. George Vance, 52 Nottingham Dr., Petersburg, 26847; 257-2099.

Job Sales

Horse boarding, 50x140 covered riding arena, daily stall cleaning, pasture, trails, on site farrier, \$350/mo. Bill Archibald, 1009 Amma Rd., Clendenin, 25045; 541-4555. Iclimmer@suddenlink.net.

Horse boarding, \$350/mo. Kimberly D'Arco, 194 Homestead Lane, Charleston, 25312; 984-0950.

Plant Sales

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

Tobacco seed: W.Va. Mtn. grown burly, organic, germination tested, incl. growing instruction, \$4/tsp. \$6/2 tsps. \$8/3 tsps.; all plus first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

Heirloom Fatman bean seed, \$8/100, free shipping. Bruce Pennington, 1488 Loudendale Lane, Charleston, 25314; 342-1751.

Plant Wants

Old time Holly Hock flowers. Hope Westfall, 83 Big Fairview Rd., Webster Springs, 26288; 847-5749.

Poultry Sales

No ornamental, wild or game birds; eggs.

Red Star 6-mo. pullets, \$10/ea.; ducks, all varieties, \$6/ea.; homing pigeons, \$7/ea. George Vance, 52 Nottingham Dr., Petersburg, 26847; 257-2099.

Sheep Sales

Katahdin spring "16 lambs, \$135/ea. Rick Humphreys, 858 Plum Run Rd., Mannington, 26582; 825-1988; rikhumfrez@gmail.com.

Reg. Suffolk: ram & ewe lambs, \$350/up; yrlg. rams, \$350/up. Lucy Kimble, P.O. Box 241, Cabins, 26855; 257-1442; after 6 p.m.

Reg. Coopworth ewes lambs: \$250/ea.; exposed to Coopworth ram for April lambs, \$275, 10% discount on 3+. Martha McGrath, 178 Lough Rd., Franklin, 26807; 358-2239; info@deerrunsheepfarm.com.

Reg. Suffolk ram, sired by Suffangus 328, born 2/16 as a twin, BSE & semen evaluation conducted 8/16, \$500. James Williams, P.O. Box 1, Clear Creek, 25044; 890-4572.

Miscellaneous Sales

No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC as herding or working can be accepted.

Hay, 4x5, orchard grass, red clover & fescues, limed/fert., \$30/out of field; \$32/out of barn. Evan Aldridge, Rt. 1, Box 424A, Lesage, 25537; 762-1306.

Apiary Events



Hay, sq. bales, mixed grass, \$3.50/bale. Leland Anderson, 1568 Ward Rd., Canvas, 26662; 872-2268.

Hay, '16, 1st cut, mixed meadow, sq. bales, easy load out of barn storage, \$4.50/bale/-100; \$4/bale/+100. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

Hay, fresh cut, 4x5, \$35/bale; sq. bales, \$3.50/bale. Ray Blake, 1400 Johnson Ave., Suite 1A, Bridgeport, 26330; 842-2795.

Slaughterhouse located 30 mi. outside of Charleston on Rt. 60 E., masonry bldg. & garage, \$150,000. Patti Boley, 119 Forest Ave., So. Charleston, 25303; 767-4466; pattiboley@hotmail.com.

Round bale feeders, \$100/ea.; old head gate, \$50. Esther Bond, 139 Bond Lane, West Liberty, 26074; 336-7258.

Hay, '16, 1st cut, sq. bales, good quality, fields limed limed/fert., \$3.50/bale; 2nd cut, \$4/bale. Troy Brady, P.O. Box 371, Buckhannon, 26241; 472-5835.

Simco champion western show saddle, russett w/dark brown 15" padded seat, floral tooled leather, buck stitching, silver trim, matching bridle w/curb bit, \$1,200/cash/all. Roy Carper, 4171 Grandview Rd., Beaver, 25813; 763-3766; bjc721@suddenlink.net.

AKC Anatolian/Shep. pups, raised w/kids & livestock, vacc./wormed, \$750. Jonell Carver, 3178 Miletus Rd., Salem, 26426; 782-2922; turtleridgefarmllc@gmail.com.

Hay, 4x5 round bales, 1st cut, \$30/ea.; 2nd cut, \$35. Robert Choff, 1945 Paul E. Malone Rd., Grafton, 26354; 254-0422.

Kramer, original 2 3/4 wagon, spring seat, hand brakes, rubber wheels, excel. cond., \$3,000. Homer Conley, 716 Big Springs Rd., Smithville, 26178; 477-3289.

Acresage: Greenbrier Co., 90 A., 50 A, woodland, 40 A., pasture, well, pond, seasonal crk., \$135,000. Robert Clutter, 3484 Trout Rd., Williamsburg, 24991; 645-6773.

Hay, '16, 1st cut, 5x4, round bales, meadow mix, tight rolled, \$35/bale, local del. for a fee; 1st & 2nd cut, lg. sq. bales, \$3.50/bale, all fert. never wet, shed kept, loading avail., easy access. R. Conrad, 185 Williams Smith Rd., Rivesville, 26588; 278-2642.

Eggs, brown, \$2/dz. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 576-2785.

Buffalo, 3-yr. & 4 1/2-yr. females, \$2,000/ea. Melody Cummings, 7523 18 Mile Crk. Rd., Buffalo, 25033; 586-9518.

Hay, 1st cut, 4x5 round bales, orchard grass/timothy mix, never wet stored inside, \$30/bale, easy access w/lg. trailers. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 282-5194.

Water hauling tank for pickup truck, plastic, 210 gal., used, \$150. Rachele Davis, 14 Shay Lane, Thomas, 26292; 463-4419.

Aust/Shep 8/16 pups, \$250. John DePolo, P.O. Box 4610, Bridgeport, 26330; 842-3535.

Hay, 4x5, net wrapped: 1st cut, mixed grass, \$35/bale; 2nd cut, alfalfa, barn kept, \$75/bale; 2nd cut, mixed grass, sq. bales, \$5/bale; 3rd cut, alfalfa sq. bales, \$8/bale, volume pricing on sq. bales, Don Drainsfield, P.O. Box 426, Union, 24983; 646-9663.

Amish built wooden horse buggy, 1-horse, built by Rabers Cart Shop, Mt. Hope, OH, good cond., \$1,000. Kathy Eye, 35 Rocky Run Lane, Sugar Grove, 26815; 358-2104.

Horse show equip., Circle Y show saddle, excel. cond., very limited use at open shows, 16' seat, \$1,150; full size show halter, \$275; yr/g. show halter, \$175, wnlg. show halter, \$100. C. Farson, 404 Horseneck Rd., Waverly, 26184; 665-7674.

Hay, 1st cut, never wet, \$3/bale; 2nd cut, 200, \$4/bale, never wet. B. Fike, 22672 George Washington Hwy., Aurora, 26705; 612-5362; bjfike@yahoo.com.

Pony wagon, Amish, made for 2 mini's or 1 lg. pony, red, band brakes, padded seat, 2, adults, 2, rear facing seats, 5, kids, excel. cond., used once w/used harness, Hafinger size, \$2,700/all. D. Fort, 1230 Allentown Rd., Gay, 25244; 927-1774.

Hay, sq. bales, mixed grass, good quality, \$3.25/bale; \$3/bale/+100. Betsy Green, 1085 Old Market Rd., Burlington, 26710; 289-3565.

Hay, '16, 4x4 rolls, barn kept, never wet, fert., \$40/bale. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Barbour Co. Beekeepers Assoc.

Monthly Meeting
4th Thursday, 7 p.m.
Barbour Co. Extension Office
2 mi. south of Philippi on Rt. 250
Contact David Proudfoot 823-1460;
dp_foot@hotmail.com.

Cabell/Wayne Beekeepers Assoc.

Bi-Monthly Meeting, 7 p.m.
May, July, Sept., Nov.
Christ Temple Church
2400 Johnstown Rd.
Huntington, W.Va.
Contact David Tackett 743-6719;
cabellwaynebeekeepers@gmail.com.

Clay Co. Beekeepers Assoc.

Monthly Meeting
2nd Monday 6 p.m.
Clay Senior Center
Main Street, Clay, WV
Contact Tim Clifton, 548-3024;
tclifton@penn.com.

Corridor G Beekeepers Assoc.

Monthly Meeting
1st Tuesday, 6 p.m.
Chapmanville Middle School
Contact Tony Meadows, 524-7690;
Fastrakhounds@outlook.com
James Meadows, 382-3292;
jamesreecemeadows@gmail.com.

East. Panhandle Beekeepers Assoc.

Monthly Meeting
2nd Thursday, 7 p.m.
Hospice of the Eastern Panhandle
Kearneysville, W.Va.
Contact Alex Hersom, 268-5258;
hippychicksfarm@gmail.com.

Gilmer Co. Beekeepers Assoc.

Monthly Meeting
3rd Tuesday, 6 p.m.
Robert S. Kidd Library
Glenville, W.Va.
Contact Bobbi Cottrill, 462-7416;
bcottrill119@hotmail.com.

Highlands Apicultural Assoc.

Monthly Meeting
4th Monday, 6:30 p.m.
WVU Ext. Office Meeting Rm.
Elkins, W.Va.
Contact Sam Golston, 637-8709;
Sam_golston@hotmail.com.

Hay, 4x4 round bales, barn kept, never wet, \$35/bale. Ricky Haller, 4312 Arnolds Run Rd., Philippi, 26416; 457-4448.

Ear corn, \$3.50/up/bu. George Hereford, 14812 Crab Crk. Rd., Southside, 25187; 675-1957.

Hay, 4x4 bales, 25, mixed orchard grass, clover, fescue, stored in barn, never wet, \$25/bale. Jim Hill, 305 Cottage Ave., Weston, 26452; 269-4538.

Gravity wagons, 2, 65 & 75 bu., excel. cond., good tires, no rust, no hole, \$500/ea. Ronnie Hodge, 432 Scary Crk., Hamlin, 25523; 824-5551.

Hay, sq. bales: "14, 60+, \$2/bale; '15, 100+, \$3/bale; '16, 100+, \$3-\$4/bale. Rick Humphreys, 858 Plum Run Rd., Mannington, 26582; 825-1988; rikhumfrez@gmail.com.

Hay, sq. bales, good quality, timothy, orchard grass & clover, bales approx. 65 lbs., located in Ritchie Co., easy access, \$6/bale. Patricia Johnson, 1004 Glen Dale Rd., Cairo, 26337; 628-3883.

Stocktrailer, King Trail, 16', \$2,800. Marjorie Lewis, 3364 Arden Yadale Rd., Inwood, 25428; 229-5970.

Hay, 4x5, round bales, orchard grass, timothy & clover mix, limed/fert., stored in barn, \$45/

Jackson Co. Beekeepers Assoc.

Bi-Monthly Meeting
McDonalds Bldg., Jackson Co. Fairgrounds
Cottageville, W.Va.
Contact Mike Blessings, 437-1221;
mike@mikeblessings.com
Betsy Smith, 674-6495;
besmith2006@gmail.com.

Kanawha Valley Beekeepers Assoc.

Monthly Meeting
Nov., 19, 10:00 a.m. -12:30 p.m.
WVU Extension Office,
4700 McCorkle Ave. SE, Charleston, W.Va.
Contact Frank or Laura Naab, 988-1988.

Marion Co. Beekeepers Assoc.

Monthly Meeting
4th Thursday, 7 p.m.
Pleasant Valley Municipal Bldg.
Exit 133 off I-79 (Kingmont exit)
Fairmont, W.Va.
Contact Amy Kaiser, 368-0609;
Ottoamy105@yahoo.com
Nancy Postlethwait, 366-9938;
postlethwait@aol.com.

Marion Co. Beekeepers Assoc.

January Meeting
Jan. 5, 7 p.m.
Eldora United Methodist Church
Contact Amy Kaiser, 368-0609;
Ottoamy105@yahoo.com
Nancy Postlethwait, 366-9938;
postlethwait@aol.com.

Mercer Co. Beekeepers Assoc.

Monthly Meeting
First Monday, 7 p.m.
Fred Gilbert Center
Princeton, W.Va.
Contact Ken Cole, 425-7077
Kc_in_wv@hotmail.com.

Mid Ohio Valley Beekeepers Assoc.

Contact Kenny Bach, 740-374-4040;
bachkb@yahoo.com.
Teresa Wagoner, 375-4919;
Twagor77@yahoo.com.

Mountaineer Beekeepers Assoc.

Monthly Meeting
2nd Monday, 6:30 p.m.
Ritchie Co. Public Library
Harrisville, W.Va.
Contact Shanda King, 643-2443.
wvaking@yahoo.com.

Monogalia Co. Beekeepers Assoc.

Monthly Meeting
1st Tuesday, 6:30 p.m.
Mon. Co. Ext. Office
Westover, W.Va.
Contact Mark Becilla, 296-4158;
mbecilla@gmail.com.

Nicholas/Webster Beekeepers Assoc.

Monthly Meeting
3rd Monday, 7 p.m.
March, April, May, June, July, August,
September
Summersville Public Library
Summersville, W.Va.
Contact C. David Brammer, 619-0189;
cdbrammer@frontier.com.

North Central W.Va. Beekeepers Assoc.

Monthly Meeting
Third Monday, 7 p.m.
Harrison Co. 4-H Center
Clarksburg, W.Va.
Contact Michael Staddon, 782-9610;
Honeyglen12@gmail.com.

Potomac Highlands Beekeepers Assoc.

Monthly Meeting
3rd Thursday
Bank of Romney Comm. Center
Romney, W.Va.
Contact Roy Funkhouser, 851-6897;
jrfunkhouser@hardynet.com or
potomachighlandsbeekeepers.weebly.com

Preston Co. Beekeepers Assoc.

Monthly Meeting
3rd Thursday, 7 p.m.
Preston Co. Ext. Office
Contact David Shahan, 841-3260
Thebeeman66@gmail.com.

Southeastern Beekeepers Assoc.

Monthly Meeting
2nd Thursday, 7 p.m.
Osteopathic School-Alumni Center
Lewisburg, W.Va.
Contact Mary Holesapple, 772-3272;
mary.holesapple@frontier.com.

Tri-State Beekeepers Assoc.

Monthly Meeting
3rd Thursday, 7 p.m.
Good Zoo Bldg. - Oglebay Park
Wheeling, W.Va.
Contact Steve Roth, 242-9867;
Sroth29201@comcast.net.

Upshur Co. Beekeepers Assoc.

Monthly Meeting
3rd Tuesday, 6:30 p.m.
W.Va. Farm Bureau Bldg.
Buckhannon, W.Va.
Contact Delmuth Kelley, 472-0184.

West Central Beekeepers Assoc.

Monthly Meeting
4th Saturday, 1 p.m.
Roane Co. Committee on Aging Bldg.
Spencer, W.Va.
Contact Dale Cunningham, 354-6916;
janingham46@yahoo.com.

WV Beekeepers Assoc.

1st Saturday
February
Waffle Hut
2118 Sutton Lane
Flatwoods, W.Va.
Contact Paul Cappas, 291-0608;
paulcappas65@yahoo.com.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact WVDA Plant Industries Division at 304-558-2212.

bale. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 379-1026.

AKC reg. German Shep. pups, solid black & solid white, parents on premise, farm raised, will be ready for Christmas, \$600. Justin McClain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

Hay, '16, mixed, 4x4 round bales, \$20/bale; 1st cut, sq. bales, \$2.50/bale; 2nd cut, sq. bales, \$3/bale. Allen Miller, 946 Cuzzart Mtn. Rd., Bruceton Mills, 26535; 379-9717.

Round pen, 15 panels, 12'x5', 6 rail, sq. corners, made for horses w/1 gig panel, painted metal, makes a 60' round pen, \$700. Edward Morgan, 992 Patterson Fork Rd., Salem, 26426; 782-3109.

Saddles, Australian leather: black, 18" seat, excel. cond., \$300; brown, 15 1/2" seat, \$150; equip. cut back saddle, excel. cond., white girth & saddle cover carrier, \$400. Edward Morgan, 992 Patterson Fork Rd., Salem, 26426; 782-3109.

Black walnut kernels, vacuum sealed, 1 lb. package, \$12/lb., plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444. 667-9919; wvcaity@gmail.com.

Stocktrailer, '99, Mortz, 16', gooseneck, \$2,500. Mike Nuckles, 117 Trace Run Rd., Gassaway, 26624; 364-8136.

Hay, sq. bales, mixed grass, lg. bales, never wet, good quality for all livestock, easy access,

1st cut, \$4/bale; 2nd cut, \$4.50. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Hay, 4x4 round bales, shed kept, never wet, \$30/bale. James Robinson, 2374 Sycamore Rd., Clarksburg, 26301; 624-4790.

Hay, Fairmont-Grafton area, round bales, orchard/clover mix, barn kept, never wet, fields limed/fert. according to WV Agricultural soil tests, easy access, will load, 1st. cut, \$30/bale. Leslie Rogers, 1020 Stadium Drive, St. Marys, 26170; 684-7133; leslie16@suddenlink.net.

Great Pyrenees pups, 2, males & 1, females, \$350. Martin Shaffer, 8781 Evans Rd., Leon, 25123; 895-3973.

Hay, 4x5, round bales, net wrapped, very clean, mixed orchard grass w/o a clover fescue, approx. 1,000 lbs., \$30/bale. Jim Scherr, 639 Highland Farm Rd., Kenna, 25248; 932-5751.

Miniature horse open entry cart, steel mesh body w/new black harness, \$500. Lee Simmons, 4305 Rt. 24, Hurricane, 25526; 562-0873.

AKC Collie, blue merle, great stud/show dog, \$500. Ruth Slater, 869 Dry Branch Rd., Charleston, 25312; 984-0754.

Stocktrailer, "15, gooseneck, excel. cond., \$7,000; 4x5 round bales, barn kept, \$30/bale. Charles Smith, 94 Dogwood Trails, Napier, 26631; 765-9644.

Hay, '16, 4x5, round bales, barn kept, easy access, \$35/bale. Walter Stalnaker, 915 Grass Run Rd., Weston, 26452; 269-2345.

Country music star, WVU tour to highlight 2017 Appalachian Grazing Conference

A presentation from a country music star and a tour of a multi-million dollar educational facility will highlight the 2017 Appalachian Grazing Conference, scheduled for March 9-11 at the Morgantown, W.Va. Waterfront Place Hotel.

Teddy Gentry, bassist and backing vocalist for country music group Alabama, will kick off the 8th AGC by sharing his insights into breeding cattle to fit environmental conditions. Gentry owns and operates the Bent Tree Cattle Co., located near Fort Payne, Ala. The farm is home to the South Poll composite breed of cattle, developed from Red Angus, Hereford, Senepol and Barzona genetics.

Dr. Peter Ballerstedt, a nationally recognized expert and speaker on forage, ruminant and animal agriculture, will headline the second day. Ballerstedt

was the forage extension specialist at Oregon State University from 1986 to 1992 and is currently the forage product manager at Barenbrug USA. His knowledge, enthusiasm, and speaking style will provide an entertaining and informative presentation.

Pre-conference attendees will also have the opportunity to register for a tour of the new Agricultural Sciences Building on the Evansdale Campus of West Virginia University and research farm in nearby Preston County.

The facility, which opened in September, is five stories and 207,000 square feet, making it one of the largest on campus. It includes six general purpose classrooms, two computer labs and numerous departmental teaching and research laboratories that support the academic units of animal and nutritional sciences, plant and soil sciences, resource economics and

management, design and community development, and the agriculture and natural resources unit of Extension.

Sustainability features are incorporated into the building's sleek, innovative design. They include an energy recovery system that captures heat or cold exhausted from laboratories, occupancy and motion sensors in many rooms, and a green roof on the building's west side, which helps regulate building temperature, reduces maintenance and replacement of roof systems, and retains storm water.

Situated on 995 acres of rolling, picturesque hills near historic Arthurdale, the J.W. Ruby Research Farm is home to about 100 head of commercial beef cattle. The farm is currently a grassland unit setup to support pasture-based research with a significant arrangement of grazing plots. In addition, the farm unit produces and supplies critical winter

feedstuffs to support the livestock systems located in Morgantown.

The farm is also home to the WVU equine center, which has been approved for a \$6.7 million upgrade.

"I think it's one of the most beautiful farms in the state of West Virginia," said Dr. Paul Lewis, a professor in the WVU Davis College of Agriculture, Natural Resources and Design who will lead the tour.

The Appalachian Grazing Conference, held every two years in West Virginia, brings together top agricultural professionals to share their knowledge on the industry, and attracts 350 producers from 12 states. The 2017 conference will feature about 25 breakout sessions for attendees, in addition to a livestock demonstration and vendor show at the hotel. This year's theme is "Growing Grass to New Heights: Does Your Grass Measure Up?"

Registration for the two-day event is \$175, which covers all meals and break activities. Those who register before March 3, 2017 will save \$25. Tour registrations must be made by March 7, 2017 and are \$35. Attendees must make their own room reservations by calling the Waterfront Hotel at 1-866-782-9974 or 304-296-1700.

To learn more or to register online, go to www.wvagr.com.

2017 WV Equine Events Calendar

The West Virginia Department of Agriculture publishes a statewide Equine Events Calendar during the show season. To list your club or organization's event(s), please fill out the listing form and return it by February 10, 2017. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

Only one event listing per form; if additional forms are necessary, please duplicate. Fill listing form out completely (we must have a complete and accurate address and telephone number). Only the name of the contact person and phone number will be published. **All event listings must be held in WV, unless the event is sponsored by a WV Equine Organization. (PLEASE PRINT)**

Date: _____ Time: _____

Event: _____

Sponsor: _____

Place/Location: _____

Contact Name: _____

Address: _____

Telephone: _____ Email: _____

You can also fill out the form online: agriculture.wv.gov/divisions/marketinganddevelopment/Livestock/Documents/2017_Equine_Form_Final.pdf

Note: If your event date or location changes please notify us at 304.558.2210 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

Return by February 10, 2017 to:

West Virginia Dept. of Agriculture, Andy Yost, Livestock Marketing Specialist
Marketing & Development Division, 1900 Kanawha Blvd., East, Charleston, WV 25305-0178
304.389.9750; Fax: 304.558.2270; ayost@wvda.us

Hay, 4', rolls, good quality, mixed, never wet, shed kept, will load, \$30/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 619-8454.

Hay, 4' rolls, good quality, mixed, never wet, shep kept, easy access, will load, \$30. Derek Stephenson, 154 Vinton Rd., Summersville, 26651; 619-8454.

Whole or half beef, hang. wt., we pay the cut bill, \$3.40 lb. Pam Stevens, 45 Poca Rd., Looneyville, 25259; 553-5255.

Aust. Shep. 11/16 pups, 3, red merle, 1, red, 5, black/white, male & female, parents on premises, \$200/ea. father blue merle, mother red w/white markings. Bobby Stover, 207 Crooked Run Rd., Mt. Hope, 25880; 877-3316.

Hay, '16, 4x5 round bales, mixed grass, net wrapped, \$30/bale. Larry Supple, 17124 Kanawha Valley Rd., Southside, 25187; 675-2098.

AKC reg. Border collie 10/16 pups, 5, males, black/white and 1, tri, vacc./wormed, will be ready to leave 12/16, \$400. Jennifer

Testerman, HC 78, Box 18 A-1, Hinton, 25951; 575-5335; jkruephotography@yahoo.com.

Hay, '16, 5x5, round bales, stored in barn, approx. 1,500 lbs., 1st cut, 30/bale; 2nd cut, \$35/bale, will load. Oscar Wallace, 677 Stanton Lane, Ripley, 25271; 372-4801.

Border Collie 8-wk, pups, black/white, \$150/ea. Bill Ward, 213 Falling Timber Rd., Palestine,

26160; 275-4746.

German Shep. 8-wk. pups, males & females, vacc./wormed, parents on premises, \$500. Stephen White, 5154 Pisgah Rd., Princeton, 24740; 384-8823.

Hay, 2nd cut, sq. bales, in the Grafton area, \$2.50/bale, local del. avail. E. Williams, 287 Ludwig Rd., Grafton, 26354; 612-6830.

Hand spinning fleece, white & natural colors, Border Leicester, Shetland & crosses, 1 oz - whole fleece, free-\$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

2017 HONEY BEE EXPO

Mid Ohio Valley Beekeepers Assoc. & WVU Extension

Jan. 28

WVU Parkersburg Campus
Speaker Phil Craft

Cost: \$20/if pre-registered by Jan 13th
\$25/at the door

Kenny Bach, 740-374-4040;
bachkb@yahoo.com

Teresa Wagoner, 375-4919;
twagnor77@yahoo.com

movba.org

MOUNTAIN ROOTS MARKET INC.

Consignment Farmers Market

Year round, Mon.-Sat. 8 a.m. - 6 p.m.
148 W. 2nd St., Weston, WV

Local WV produce only, fresh baked good, crafters & artisans of WV.

David Townsend, 269-8619
Townsendproduce@gmail.com

Miscellaneous Wants

Acree for orchard, 2-4 A. minimum. Deborah Dunbar, 5314 Ashbrook Dr., Cross Lanes, 25313; 539-2433.

AKC Sheltie pup. Veta Lewis, 544 Big Flint Rd., Salem, 26426; 782-4074.

Garden Calendar

Dec. 2016

- Dec. 8 Begin harvest of high tunnel carrots and lettuce.
- Dec. 9 Buy a live Christmas tree.
- Dec. 12 Turn compost.
- Dec. 21 Winter begins.
- Dec. 26 Plant live Christmas tree.

 West Virginia University
EXTENSION SERVICE

13th Annual
W.Va. Small Farm
Conference

February 12-14, 2017

Charleston Civic Center,
Charleston, West Virginia

Education and networking you can
bet the farm on.

smallfarmcenter.ext.wvu.edu

