

# THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

[www.agriculture.wv.gov](http://www.agriculture.wv.gov)

JOSEPH L. HATTON, DEPUTY COMMISSIONER

## TAPPING INTO Sweetness

MARCH 2022 | VOLUME 106, NO. 3



Mark and Alisha Segars started tapping trees in 2018. Four years later, Moonstruck Maple is a thriving operation with 1,100 taps.



If you head up Brooks Mountain on a sharp, windy road just outside of Hinton, you'll find Mike and Alisha Segars. They live on the family-run farm, Moonstruck Maple, that boasts a sweet treat well worth the trek. Since they first began operation in 2018, the Segars have grown their maple farm into a 1,100-tap business. In just a short time, they won several awards including blue ribbons at the 2018 and 2021 State Fair of West Virginia, as well as a coveted top spot in WV Living magazine's 2019 Best of West Virginia maple syrup category. Although the Segars aren't West Virginia natives, they've found a comfortable home in Summers County.

"My family moved to West Virginia when I was in college, and we fell in love with the area," explained Alisha. "We really just love this mountain. We don't ever want to leave. So, we're being very resourceful on what we can do to live on this mountain."

Moonstruck Maple was born from a love of the outdoors and all that it offers. Their logo, a wolf howling at a full moon, is an homage to those who inhabited the land for centuries. Long before Europeans colonized what we know today as the United States, Native Americans were using their own methods for tapping maple trees and are believed to be the first to process maple syrup. Native Americans used moon cycles as a guide for when they should begin tapping trees. The full moon

in the Moonstruck logo is representative of the sugar maple moon which happens in March. It symbolizes rebirth and regeneration.

"I just really want to pay due to who founded the tradition," Alisha explained.

Maple producers, in states where the land is mostly flat, have to rely on pumps to get their sap from tap to drum. Here in West Virginia, maple farmers like the Segars use the hilly terrain to their advantage. They set their lines going downhill, using that slope to assist in sap collection.

"There is a natural gravity on our lines, which really helps. People that run maple syrup on flatland have to run pumps to produce the gravity to help suck the syrup. We don't have to do that," she said pointing towards their lines.

The Segars appreciate the help and support they've received from others in the maple community, but it wasn't without a few qualms.

"When we told other people in the industry that we wanted to start this operation and we wanted to do it this same season, they were like 'You guys are crazy,'" said Alisha with a laugh. "We talked to the guy that told us that later on, and he said that he gave us a three percent chance of successfully pulling it off, and we did!"

Part of what makes Moonstruck so successful is the Segars' understanding of their craft. While it's important that

they master their own process, it's equally important they are knowledgeable of West Virginia's diverse agriculture industry and the land they use to farm.

"The terrain is very different. You can't just have all cornfields in West Virginia. It's not going to work. The land is not made for that. And West Virginians are different themselves. They are very sturdy and resourceful," said Alisha.

The Segars offer products with a unique flavor such as vanilla bean, yuletide and coffee-infused maple syrups. Additionally, they've partnered with local bourbon distillery Smooth Ambler to produce a one-of-a-kind bourbon-infused maple syrup that is aged in bourbon barrels for six months.

"A lot of people are surprised about our maple syrup. They have family in Vermont, or they've always bought their syrup from up there. They'll taste ours and say, 'Man, this is so good. I don't know how you guys do this,'" Alisha laughs. "We have really great soil in West Virginia. The icebergs never covered this area, and there are theories that helps develop different flavors of the syrup that aren't up north or other places."

For more information on Moonstruck Maple and how to purchase their products, visit [moonstruckmaple.com](http://moonstruckmaple.com), or check them out on Facebook, Instagram, Youtube and TikTok. They can also be found at many fairs and festivals around West Virginia.



FROM THE COMMISSIONER:

## Why WVDA Needs New Labs

One of the most important things the state can do as we continue to navigate the COVID-19 pandemic is bolster our ability to respond to current and future emergencies. The most obvious weakness within our current infrastructure is West Virginia's ability to perform disease outbreak testing. After years of advocating, Governor Jim Justice recognizes the importance of rebuilding the laboratories managed by DHHR, State Police, Medical Examiner, Weights and Measures and Department of Agriculture. A recent Legislative Auditor's report confirmed this viewpoint. Every laboratory is in desperate need of repairs and upgrades. As the WVDA works with and supports the effort to rebuild West Virginia's laboratories, there are things we must consider.

The laboratories must be top of the line and up to modern standards to last West Virginia for the next 50 years. At the WVDA, we have some of the top scientists in the nation who have found new research methods to enhance food security. We are asked to provide training to peers and hold numerous accreditations. In addition, we are trusted by the USDA, FDA and FBI to perform various tests for large scale national events. These accolades have earned the WVDA labs top-10 status for agriculture facilities in the country. Our staff have secured numerous federal grants and agreements to acquire the best equipment on the market. WVDA scientists protect our food supply, pets, forests and tourism. All their work strives for better communities, environment, health outcomes and economy.

Currently, the WVDA maintains all its buildings, which allows us flexibility to make repairs, adjust floorplans to meet laboratory needs and requires no additional budget line-item from the Legislature. Over the last few years, we have worked with an architecture and engineering firm to evaluate the current space, future plans, various possible building locations and survey staff. The consultants studied multiple locations, including the South Charleston Technology Park, considered all options while balancing cost versus function and recommended building new at our Guthrie location. Their report offers a path forward for the WVDA to enhance laboratory infrastructure and allow us to bring new businesses to West Virginia, as well as provide additional services for our citizens.

As a former intelligence officer of 20 years in the Marine Corps, I participated in numerous security actions and conversations both on and off the battlefield. I served as Fellow to the Director of the National Security Agency and the Marine Corp Liaison Officer where I was involved in the resolution and prevention of terroristic activities. As an Arabic Linguist, I worked on many intel reports where we analyzed international concerns that government leaders used to protect our country. During my tenure, I learned that any successful mission requires redundancy, as well as security measures to ensure all the men and women under my command came home. Military leaders understand we should keep resources in multiple locations for safety and to accomplish our mission. Based on these experiences, I believe it is

best to have multiple laboratory locations and avoid having "all eggs in one basket." The state should avoid putting all its testing capabilities in one location. This allows our testing capabilities to be less susceptible to disease outbreak, natural disasters or terroristic threats.

Most importantly, I was elected by the people of the Mountain State to lead one of the largest and most important agencies in West Virginia. Under our State Constitution and West Virginia law, I am granted certain powers and authorities. I am charged with making decisions that keep our food supply safe, as well as protect the employees of the Department of Agriculture. The vested trust I have been granted should be considered. I am not a bureaucrat – I am your elected leader for food and agricultural issues.

Improving the state-owned laboratories is much more complex than it might appear. Doing this right will require a cautious approach that listens to the experts. What we all can agree on is we suffer from study paralysis, and the time is now to do something about the lab infrastructure. Those of us elected are charged with ensuring taxpayer dollars are used wisely, not cheaply. We must find ways to increase efficiencies and collaboration but not at the cost of putting our citizens at risk. We look forward to working with the Senate President and House Speaker on solving this issue.

Kent Leonhardt, Commissioner of Agriculture

**NEW!**

## The Market Bulletin Is Getting an Update!

Starting this month, the Market Bulletin is going to look a little different, and we're really excited about the change! Our WVDA printshop staff will be producing the Market Bulletin in-house. That means we'll have more quality control, and as a result, a better product. You'll also notice a change in the size and how the Market Bulletin is laid out. We'll be adding more pages which will give us additional space to tell the story of West Virginia agriculture. You'll still be receiving your Market Bulletin monthly, and, of course, there will be no charge for our print edition for in-state readers. Please be patient with us as we work through these changes. As always, if you have comments, questions or just a suggestion on how to make the Market Bulletin better, we'd love to hear what you have to say at [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us) or give us a call at 304-558-3708.



More than ever, consumers are wondering where their food comes from and who made it. As grocery store shelves sit empty across the nation, many are looking closer to home for resolutions, and Buzz Food Service may have the answer with their new processing facility, Appalachian Abattoir.

"Probably 10 years ago, our customers began to ask us where does the beef come from? Where's the pork come from? The consumers here, like everywhere in the country, wanted to understand the food supply better. A desire for local product was natural," said Buzz Food and Appalachian Abattoir President Dickinson Gould.

Appalachian Abattoir will offer area producers an opportunity to process their meats locally instead of relying on the major mid-west facilities many in the industry have come to accept as standard. Not only will the Abattoir offer the standard cut, break and package service, but they will also be in a position to do value-added products.

"We're going to create new market opportunities for local farmers. It doesn't matter if you have five head in the backyard or if you're a serious cow-calf operator who's been in the beef business for generations," stated Gould. "What this facility can do is capture more of the value chain in the food system and keep it here in West Virginia. And that's just an undeniable win."

Part of the Abattoir's reach is their initiative to help revitalize the Kanawha Valley and West Virginia at large through education

and job growth.

"With the Abattoir opening, we knew there was going to be an influx of jobs, and there isn't necessarily anywhere for people to learn how to cut meat around here as a trade," said Buzz Office and Food Safety Manager Sierra Jones. "So, we developed an apprenticeship program through the Department of Labor where we can train people how to cut meat, but in a professional way, and formalize it that way."

The apprenticeship program distinguishes the Abattoir and offers on-site job training. More often than not, younger generations leave the state thinking they have to look elsewhere for work.

"We can also convince people to come here with a program like this because it doesn't necessarily exist in other places," said Jones. "We'll teach them everything from how livestock are raised, the genetics, all the way through feeding, bringing the animals to be processed and what a customer might want, whether it's a restaurant or retail customer in a grocery store."

While the Appalachian Abattoir will act as an educational outlet with their apprenticeship program, it's how they'll handle their livestock that proves their dedication to the new venture. Appalachian Abattoir partnered with renowned scientist and animal behaviorist Temple Grandin to create a top-of-the-line facility that allows livestock to be processed in the most humane and safe way possible.

"Humane handling is paramount with this position. With our mission statement, all of our animals are going into very clean pens that have access to not only water but self-filling troughs that are heated. They won't freeze in the winter," added Buzz Production Manager Nathan Deblois. "And then, our platforms are set up in a way for our employees to have a very safe work environment. Most people think sanitation is what happens at the end of the day, but actually, the first step of a clean process is sanitation."

By increasing traceability and visibility, Appalachian Abattoir is bringing both the producer and consumer together. Developing that relationship

between what we eat and where it comes from ideally leads to a stronger loyalty to our local farmers.

"My hope is not only that people will continue to care about where their food comes from, but we can give them that transparency into where it actually comes from. And I hope that not only creates this kind of environment for people to know where their food comes from and who raised it to who's even cutting it and packaging it for them. But also, it gives this area some pride in local agriculture," stated Jones.

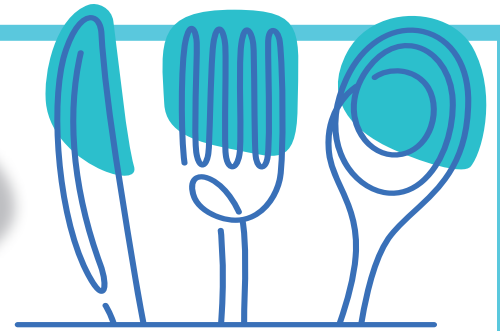
Appalachian Abattoir's dedication to community, service and their product is obvious as they prepare to open their doors.

"Serving a local community has been proven and is thriving in a lot of markets around the country. We're putting ourselves in a position to tell our existing customers, but also future customers, exactly where the product came from and assure them that it was processed in a modern, food-safe facility," Gould said. "We are going to put local producers in a position to brand their product appropriately to capture premium value. And I think you're going to see more options to buy local meat directly, whether it's from us, or someone we do business with, or just your local neighboring farm is going to have better options available for sale. That's our hope."

Appalachian Abattoir celebrated its grand opening with a ribbon cutting ceremony on March 1. To find out more about the business, log on to <https://appalachianabattoir.com>.



# What's Cookin'?



MARCH 2022

## From Our Family to Yours

Each month we feature recipes in our What's Cookin' column. Sometimes the recipes come from our readers, other times from cookbooks. But this month, we're featuring recipes from our WVDA family. These are tried and true favorites that our staff promises will please everyone. We hope you'll try them out and let us know what you think! If you have a recipe you'd like to share in the Market Bulletin, send it to [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us).

### *Chalupa Casserole*

Tim Brown, Plant Industries

- 3 large chicken breasts (shredded)
- 2 (10 1/2 ounce) cans cream of chicken soup
- 2 cups sour cream
- 2 (4 ounce) cans diced green chili peppers (choose desired level of spiciness)
- 2 cups grated cheddar cheese
- 16 corn tortillas

#### Step 1

Cook and shred chicken. Set aside.

#### Step 2

Tear 8 tortillas into bite-sized pieces. Layer into bottom of 13x9" glass pan.

#### Step 3

Layer chicken, then cream of chicken soup, sour cream, chiles, then the rest of the 8 tortillas (torn up).

#### Step 4

Cover with foil and bake at 350 degrees for 1 hour.

#### Step 5

Sprinkle with cheese and broil till golden and bubbly!

### *Strawberry Nut Salad*

Lisa Conn, Administrative Services

- 1 large pkg. red gelatin (strawberry or cherry)
- 2 cups boiling water
- 1 pkg. fresh strawberries, sliced
- 1 1lb. 4 oz. can crushed pineapple
- 3 medium bananas
- 1 cup chopped pecans
- 1 8 oz. cream cheese
- 1 8 oz. cool whip

#### Step 1

Use a 15x8x2 baking dish. Combine gelatin and water.

#### Step 2

Add strawberries, pineapple, bananas and nuts. Put half of the mixture in the baking dish and refrigerate until firm.

#### Step 3

Mix cream cheese adding a small amount of cool whip at a time.

#### Step 4

Carefully spread cream cheese mix onto the firm jello.

#### Step 5

Gently spoon the rest of the jello mixture over the top. Chill until firm.

### *Caper Chicken with Mushrooms and Orzo*

Ashley Amos, Business Development

- 2 boneless, skinless chicken breasts
- 4 oz orzo pasta
- 2 cloves garlic
- 1 lemon
- 16 oz Baby Bella mushrooms
- 2 tbsps sour cream
- 1/4 cup grated parmesan cheese
- 3 tsps hot sauce
- 2-3 tbsp capers
- 1 tsp whole dried oregano

#### Step 1

Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high. Cut up Baby Bella mushrooms. Peel and roughly chop 2 cloves of garlic. Quarter and de-seed the lemon.

#### Step 2

Add the pasta to the pot of boiling water and cook, uncovered, 7 to 9 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot. Cover to keep warm

#### Step 3

In a medium pan, heat 1/2 teaspoon of olive oil on medium-high until hot. Add the sliced mushrooms and capers. Cook, without stirring, 2 to 3 minutes. Add half the chopped garlic and as much of the hot sauce as you'd like; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes.

#### Step 4

Pat the chicken dry with paper towels; season on both sides with salt, pepper and the oregano. Heat 1/2 teaspoon of olive oil on medium-high until hot. Add the seasoned chicken and cook 6 to 7 minutes per side, or until browned and cooked through.

#### Step 5

To the pot of cooked pasta, add the cooked mushrooms, capers, sour cream and the juice of half a lemon. Stir to combine. Taste, then season with salt and pepper if desired. Slice the cooked chicken crosswise. Serve the sliced chicken over the finished pasta. Garnish with the cheese. Enjoy!

# FFA SPOTLIGHT

## JORDYNE LOCKHART

**AGE:** 17

**GRADE:** SENIOR

**FFA CHAPTER:** BLENNERHASSETT

**SCHOOL:** WOOD COUNTY TECHNICAL CENTER (PARKERSBURG SOUTH H.S.)

**FFA ADVISOR:** KERI BROWN

**Jordyne:** My mom grew up in 4H and FFA. Then my siblings got involved in 4H and then FFA when they got to high school. So, it's kind of a family tradition. Growing up, my mom always said in order for me to show my pigs, sheep and goats, I needed to be able to take care of an animal all year long. I started raising rabbits when I was nine years old. I joined FFA when I was a freshman. Right now, I have about 25 rabbits. The name of my business is Hawks Nest Rabbitry. I breed them for our pens for our upcoming summer showcase. After that, I'll breed them for the fair. I also butcher my own rabbits and sell them on Facebook. I plan on going to West Virginia University in the fall. I want to be an agriculture education teacher because I have an amazing teacher.

**Keri:** Jordyne's my go-to person for everything. She's my FFA Chapter President and always takes a leadership role, motivating the other students. She's always the first one to jump in!



### ATTENTION FFA ALUMNI!

Are you a past state FFA or NFA (New Farmers of America) officer? The WV Past State FFA Officers Association is looking for you!

Let us know where you are. Call 304-707-5870 or drop us a line at [wvffapso.org](http://wvffapso.org)



### 2022 WV FFA Ham, Bacon and Egg Show and Sale

- March 14, 6:00 PM -

- Cedar Lakes Conference Center, Ripley, WV -

Come support West Virginia FFA members as they auction off ham, bacon and eggs that were hand-raised and processed. The proceeds from the sale go right back to the students. Bring your pocketbook and support WV FFA!

## Nominations Open for Women In Agriculture Awards

More and more West Virginia women are entering the agriculture field. Whether they're raising cattle or poultry, teaching the basics of agriculture through FFA or protecting the future of our farmlands, they are making a difference. That is why we celebrate West Virginia's female farmers and honor those who have left behind a legacy. Nominations for the 2022 West Virginia Women in Agriculture Awards are now open. The deadline to submit an application is June 1.

Induction is granted to women who have made significant contributions to the establishment, development, advancement or improvement of West Virginia agriculture, forestry or specialty crops.

"Now more than ever, women are pursuing opportunities in agriculture at a higher rate than their male counterparts. From traditional livestock operations, to floriculture, agribusiness, agritourism and specialty crop operations, women are strongly leading in many emerging agricultural fields. This is a chance to honor their hard work, entrepreneurial spirit and innovation," said Commissioner of Agriculture Kent Leonhardt.

The women selected will be honored by Commissioner Leonhardt during a ceremony at the State Fair of West Virginia in August. Nomination forms can be obtained on the WVDA website at: <https://agriculture.wv.gov/divisions/executive/women-in-agriculture/>.

Completed applications must be returned no later than June 1 to Kriston Strickler, WV Department of Agriculture, 60B Moorefield Industrial Park Rd., Moorefield, WV 26836 or [kstrickler@wvda.us](mailto:kstrickler@wvda.us).

# West Virginia Grown

## Rooted in the Mountain State



### BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms
- Cellar House Harvest
- Mountain Meadows Farm

### BERKELEY

- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Heron's Rest Farm
- Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- North Mountain Apothecary
- Raw Natural
- Romero Ranch
- Sister Sue's
- Sulphur Springs Stables - Orsini Farms LLC dba Warbirds Cattle & Farm
- Taylor's Farm Market
- US Veteran Produced
- Walnut Hill Farm
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower
- Willow Bourne Farm

### BRAXTON

- Mary's K9 Bakery LLC
- Oh Edith/Little Fork Farm
- Rose Petal Soaps
- Givens' Bison dba Mountain State Farm

### BROOKE

- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm
- Pike Vue Christmas Trees

### CABELL

- Appalachian Apiculture
- Auburn & East
- Good Horse Scents
- R&R Products dba Down Home Salads

### CLAY

- Legacy Foods
- Ordinary Evelyn's
- Sparks Hilltop Orchard
- Sugar Bottom Farm

### DODDRIDGE

- Sweet Wind Farm
- Ryan Farm

### FAYETTE

- Appalachian Botanical Co LLC
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Wild Mountain Soap Company
- Butcher's Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek
- Hughart Farms

### GRANT

- Grace Brooke Greenhouses LLC

### GREENBRIER

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

### HAMPSHIRE

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

### HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC
- Lonesome Ridge Farm Inc.
- Wardensville Garden Market
- Weese Farm
- South Branch Meat and Cattle Company LLC
- Sweet Rose Ice Cream Shop
- Williams Farms & Sweet Corn

### HARRISON

- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary

### HANCOCK

- Gibson Farm NC

### JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Cave Mountain Soap Company LLC
- Out of This World Salsa
- Overholt Homestead, LLC
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP
- One Blessed Farm LLC
- Layne Family Farmstead

### JEFFERSON

- Shalgo Farm
- Appalachian Greens
- The Grass is Greener Farm LLC

### KANAWHA

- Angelos Food Products LLC
- Country Road House and Berries
- Hamilton Farms, LLC
- Happy Hens Farm
- Hershaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks LLC
- Piddlin' Rooster LLC/Tipsy Roo's
- McCutcheon's Rub Company

### LEWIS

- Garton Farms
- Lone Hickory Farm
- Novak Farms
- Smoke Camp Craft

### LINCOLN

- Anna Bell Farms
- Hill n' Hollow Farm & Sugarworks
- Estep Branch Pure Maple Syrup
- Berry Farms
- J & J Bee Farm
- Justice Farms
- Wilkerson Christmas Tree Farm
- Ware Farms
- Simply Hickory

### MARION

- Clutter Farms LLC
- Holcomb's Honey
- Rozy's Peppers in Sauce
- Anderson Hollow

### MARSHALL

- Eco-Vrindaban Inc.
- Gopi Meadows
- Hazel Dell Farm
- NJ's Kettle Corn
- Struggling Acres Farm
- Providence De Fleur

**MASON**

- Black Oak Holler Farm LLC
- Hope's Harvest Farm LLC
- Molly Goat Soap
- Moran Farms
- Pure and Simple Sunset Farm

**MERCER**

- Beautiful Bee
- Hillbilly Farms

**MINERAL**

- Green Family Farm
- Indian Water Maple Company

**MONONGALIA**

- Neighborhood Kombuchery
- The Kitchen
- WVU
- Boone's Bees and Trees

**MONROE**

- Bee Green
- Clean Acres Farm
- Greenville Farm Kitchen
- Spangler's Family Farm

**MORGAN**

- Glascock's Produce
- Mock's Greenhouse and Farm

**NICHOLAS**

- Dave's Backyard Sugarin'
- Kirkwood Winery
- White Oak Acres
- Woodbine Jams and Jellies, Inc.
- Country Roads Farm

**OHIO**

- Beeholding Acres/Roth Apiaries
- Fowler Farm
- Grow Ohio Valley
- Moss Farms Winery
- Rock Valley Farm
- The Blended Homestead
- Windswept Farm
- Zeb's Barky Bites
- Windswept Farm

**PENDLETON**

- Brushy Mountain Tree Farm LLC
- Blackthorn Estates Nursery
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmour Farm
- Dean's Gap Farm, LLC
- Swilled Dog

**POCAHONTAS**

- Brightside Acres, LLC
- Brush Country Bees
- Frostmore Farm
- Wilfong Farms

**PRESTON**

- Andor Peppers
- Me & My Bees LLC
- Maryland Line Farm
- Mountindale Apiaries
- Possum Tail Farm

- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Touch of Greens Farms
- Valley Farm Inc.
- Vested Heirs Farm

**PUTNAM**

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles
- WV Ridgerunner Honey LLC

**RALEIGH**

- Appalachian Kettle Corn
- Bailey Bees
- Daniel Vineyards LLC
- Shrewsbury Farm
- The Farm on Paint Creek/  
Sweet Sweeneysburg Honey
- Timboksue Farms

**RANDOLPH**

- Poe Run Craft & Provisions Inc.
- The Bryer Patch
- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery

**RITCHIE**

- Turtle Run Farm
- Five Star Beef Co.

**ROANE**

- Christian Farm
- Grandma's Rockin' Recipes
- Missy's Produce

**SUMMERS**

- Cheyenne Farm
- Sprouting Farms

**TAYLOR**

- A Plus Meat Processing
- Triple L Farms

**TUCKER**

- Mountain State Honey Co. LLC
- R&A Honey Bees LLC
- Seven Islands Farm LLC

**TYLER**

- Cedar Run Farm
- Creekside Farms
- Uncle Bunk's

**UPSHUR**

- Appalachian Acres Inc.
- Lucky Lucy Farm
- Mountain Pride Farms LLC
- Mountain Roaster Coffee
- Old Oak Farms
- Zul's Frozen Lemonade, Inc.

**WAYNE**

- Elmcrest Farm
- LC Smith LLC dba Lovely Creations  
Handmade Soaps and More
- Stiltner's Apiaries

**WEBSTER**

- Custard Stand Food Products
- Copperhead Row Hemp Farms WV,  
LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

**WETZEL**

- Thistledeew Farm Inc.
- Wetzel County Farmers Market

**WIRT**

- Appalachian Willows
- Riverbend Farms & Gardens
- White Picket Farm LLC
- Stone Road Vineyard

**WOOD**

- IN A JAM! LLC
- Minner Family Maple Farm LLC
- Community Resources, Inc. - Hope  
Grows
- Stomp-n-Grounds Craft Coffees

**WYOMING**

- Appalachian Tradition
- Tarbilly's BBQ
- Halsey Farm

## What is West Virginia Grown?

West Virginia's people take a lot of pride in the heritage. Our farmer 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.

### More Information:

304-558-2210

wvgrown@wvda.us

<https://agriculture.wv.gov/ag-business/west-virginia-grown/>



# Mountain State Maple Days a Success

The first of two Mountain State Maple Days, held on February 19, drew hundreds of folks to sugar shacks all across the state. Our West Virginia maple producers opened up their operations to allow the public to see what goes into making pure, West Virginia maple syrup. The producers were able to explain how sap is captured, transported and then boiled down to make, what we think, is the best maple syrup around.

Commissioner Kent Leonhardt visited Ronk Family Maple Farm in Lincoln County to help kick off Maple Days. The owner, Paul Ronk, is the President of the West Virginia Maple Syrup Producers Association and one of the most knowledgeable maple-makers in the state.


Besides tours of maple operations, Mountain State Maple Days also included restaurants and businesses who featured maple-themed meals and treats.

If you missed out on February's event, the second Mountain State Maple Days will take place on March 19. You can find a list of participating maple farms and businesses at <https://wvmspa.org/mountain-state-maple-days/>.



Paul Ronk, of Ronk Family Maple Farm, shows a group of visitors how to tap a maple tree during the first of two Mountain State Maple Days on Feb. 19. The second Mountain State Maple Days will take place on March 19.


**2022 Appalachian Grazing Conference**  
**"Managing Water and Grasslands"**  
**March 10-12, 2022**  
 Morgantown (WV) Marriott  
**at Waterfront Place Hotel**  
 Online Registration at: [www.wvagc.com](http://www.wvagc.com)



**Rabies**

Rabies is a fatal but preventable viral disease that infects the central nervous system of mammals, ultimately causing disease in the brain and death. It can spread to people, pets or livestock if they are bitten or scratched by a rabid animal. Rabies only infects mammals, so birds, snakes and fish can't get rabies, and they can't give it to you. In the United States, more than 90% of reported cases of rabies in animals occur in wildlife such as raccoons, skunks, bats and foxes. Pets (cats and dogs) and livestock (cattle, horses, goats) usually become infected by direct contact with wildlife. Rabies virus is transmitted through direct contact (such as through broken skin or mucous membranes in the eyes, nose or mouth) with saliva or brain/nervous system tissue from an infected animal. You cannot tell whether an animal has rabies just by looking at it, but there are some clinical signs you can look for. If a tame animal is acting overly aggressive or a wild animal is acting overly tame, that should be an indication something could be wrong. Some animals may have trouble swallowing or exhibit excessive drooling. The number of rabies-related US human deaths has gone from more than 100 annually in the early 1900s to just one or two per year since 1960. This decline can be credited to successful pet vaccination and animal control programs, public health surveillance and testing, as well as the availability of post-exposure prophylaxis (PEP) vaccines. In 2021, there were a total of five human deaths attributed to rabies in the US. Four of the five people did not receive the post-exposure vaccines, which could have saved their lives. There are several ways that rabies can be prevented, which include vaccinating pets, staying away from wildlife and seeking medical care after potential exposures before symptoms start. For more information, please follow the link: <https://www.cdc.gov/>

**From the VET**



**GARDEN CALENDAR**  
**MARCH 2022**

Source: WVU Extension Service Garden Calendar

- MARCH 1** Seed eggplant for high tunnel.
- MARCH 2** Seed peppers (indoors) for high tunnel production.
- MARCH 3** Seed globe artichokes (indoors).
- MARCH 4** Order rhubarb crowns
- MARCH 5** Order specialty seed potatoes.
- MARCH 7** Seed microgreens.  
Plant or seed shallots.
- MARCH 8** Plant broadleaf evergreens.
- MARCH 9** Plant onion sets.
- MARCH 10** Remove dead leaves from overwintered strawberries.
- MARCH 11** Take cuttings from herbs.  
Seed chives.
- MARCH 12** Seed leaf lettuce and spinach (indoors).
- MARCH 14** Seed tomatoes (indoors).
- MARCH 15** Seed peppers (indoors).
- MARCH 16** Seed Swiss chard (indoors).  
Divide old rhubarb planting.
- MARCH 17** Seed peas (outdoors).  
Plant nonflowering trees and shrubs.
- MARCH 18** Seed radishes, spinach and leeks (outdoors).
- MARCH 19** Seed parsnips. Plant roses.
- MARCH 21** Seed salsify. Set head lettuce.
- MARCH 22** Fertilize spring-flowering bulbs. Seed eggplant (indoors).
- MARCH 23** Plant asparagus (outdoors).  
Transplant strawberry plants.
- MARCH 24** Seed spinach (outdoors).
- MARCH 25** Seed radishes (outdoors).  
Plant rhubarb.
- MARCH 26** Plant potatoes. Fertilize asparagus and rhubarb beds.
- MARCH 28** Begin dogwood anthracnose control. Use row covers for freeze protection.
- MARCH 29** Seed lavender (indoors).  
Seed cutting celery (indoors).



# WEST VIRGINIA FEEDER CATTLE SALES

## 2022 SPRING SCHEDULE

SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS | WEST VIRGINIA CATTLEMAN'S ASSOCIATION

TYPE OF SALE	LOCATION	DAY	DATE	TIME	# OF HEAD	PHONE (304)
FG	WESTON	SAT	MAR. 5	12:00PM	300	269-5096
FG	JACKSON COUNTY	SAT	MAR. 12	11:00AM	400	373-1269
FG	JACKSON COUNTY	SAT	MAR. 26	11:00AM	400	373-1269
FG	WESTON	SAT	MAR. 26	11:00AM	400	269-5096
B, T	BUCKHANNON	WED	MAR. 30	1:00PM	500	472-5300
G, FG, T	SOUTH BRANCH	SAT	APR. 2	10:00AM	1,000	538-6050
G	MARLINTON	FRI	APR. 8	7:00PM	500	799-6593
G, FG, T	SOUTH BRANCH	SAT	APR. 9	10:00AM	1,500	538-6050
FG	JACKSON COUNTY	SAT	APR. 9	11:00AM	250	373-1269
FG	WESTON	SAT	APR. 9	11:00AM	400	269-5096
G, FG	TERRA ALTA	FRI	APR. 15	2:00PM	350	789-2788
FG	WESTON	SAT	APR. 16	11:00AM	300	269-5096
G, FG, T	SOUTH BRANCH	SAT	APR. 16	10:00AM	1,500	538-6050
BB, T	BUCKHANNON	TUE	APR. 19	9:00AM	500	472-5300
G, FG, T	SOUTH BRANCH	SAT	APR. 23	10:00AM	1,500	538-6050
FG	WESTON	SAT	APR. 23	11:00AM	300	269-5096
FG	JACKSON COUNTY	SAT	APR. 23	11:00AM	300	373-1269
FG	JACKSON COUNTY	SAT	MAY. 14	11:00AM	400	373-1269
FG	JACKSON COUNTY	SAT	MAY. 28	11:00AM	400	373-1269

**B - BOARD**

**BB- BOARD & BARN**

**FG - FARMER GROUPS**

**GC- GRADED CATTLE**

**T - TELE-O-AUCTION**

### FOR MORE INFORMATION, CONTACT:

**JONATHAN HALL**

WEST VIRGINIA DEPARTMENT OF  
AGRICULTURE  
1900 KANAWHA BLVD. E.  
CHARLESTON, WV 25305  
304-541-5460

**KEVIN S. SHAFFER, PH. D.**

WVU EXTENSION SERVICE  
2084 AGRICULTURAL SCIENCES  
BUILDING - PO BOX 6108  
MORGANTOWN, WV 26505-6108  
304-293-2669

**WV CATTLEMEN'S ASSOCIATION**

62 Farm Bureau RD.  
Buckhannon, WV 26201

## CLASSIFIED ANNOUNCEMENTS MARCH 2022

To Submit  
an Ad: ▶

Phone: 304-558-2225  
Fax: 304-558-3131  
Email: marketbulletin@wvda.us  
Mail: 1900 Kanawha Boulevard, E.  
Charleston, WV 25305

### April 2022. . .

Phone-In ads for the April issue must be received by **12 noon on Monday, March 14.**

Written ads for the April issue must be received by **1 p.m. on, Tuesday, March 15.**

### May 2022. . .

Phone-In ads for the May issue must be received by **12 noon on Thursday, April 14.**

Written ads for the May issue must be received by **1 p.m. on, Friday, April 15.**

To subscribe to *The Market Bulletin*, email [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us) or phone 304-558-3708.

## Apiary Sales

**Honeybees:** 3# package w/market queen Italian; \$132.50; Russian, \$137.50. Stephanie Bender, 119 Third St., Elkins, 26241; 637-2335.

**Honeybees** 5-frame nucs, Carnolan or Minnesota Hygienic Italian queen, \$185, avail. min May; Italian Hybrid or Carniolan queens, \$45, avail. early May. Fr. Benedict, 505 Holy Cross Monastery, Wayne, 25570; 849-4726.

**Honeybees** 5-frame nucs, ready for pick-up mid May, \$180/ea. Bill Daetwyler, 33 Hilltop Dr., Shinnston, 26431; 435-2792; konneeb@gmail.com.

**Honeybees** 5-frame nucs w/'22 queens, \$175, ready to pick-up mid May. Ben Hays, 1761 Reddyville Rd., Spencer, 25276; 266-7269.

**Honeybees** nucs: VSH Italian, \$195.95; Carniolan, \$195.95; Buckfast, \$199.95; packages: Russian, \$149.95; VSH Italian, \$139.95; VSH Italian, Russian & Mite Mauler queens, \$45. Will Lambert, 858 Mercer St., Princeton, 24740; blueridgebeeco@gmail.com

**Honeybees** Italian 3# package w/queen, \$135, must prepay no later than 3/15, arrival date, 3/27. Marvin Mitchem, 205 Homewood Dr., Beckley, 25801; 673-0590; marvinmitchem1980; @icloud.com.

**Bee** boxes, 10-frame solid bottom board, hive body, med. super, inner lid w/cover & metal w/frames, \$130/ea. James Wayne, 1425 Lourdendale Lane, Charleston, 25314; 342-1273.

## Apiary Events

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

**Barbour Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7:00 p.m.,** Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 456-4500.

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

**Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 6 p.m.-8 p.m.,** cost \$50, Eldora UMC, Fairmont, Contact Nancy, 612-9699.

**Monongalia Beekeepers Assoc. Classes, April 2 & 9, 10 a.m.-3 p.m.,** Monongalia Co. Ext. Office, 270

Mylan Park Lane, Morgantown or online at moncountymbeekeepers.org, Contact, Debbie Martin, 367-9488; debbee7@yahoo.com.

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

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

**North Central WV Beekeepers Assoc., Monthly Meeting, February 14, 6 p.m.-8 p.m.** Harrison Co. Parks & Recreation Center, Contact Hudson Snyder, 641-7845.

**Potomac Highlands Beekeepers Assoc., Monthly Meeting, 2nd Thursday, 7 p.m.,** Sept. Bank of Romney Community Center on Main St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

**Tri State Beekeepers Assoc., Monthly Meeting, 3rd Thursday, Feb., 6:30 p.m.,** Good Zoo Bldg., Oglebay Park, Wheeling, novice classes begin Feb. 22, Contact Steve Roth, sroth29201@comcast.net.

**WVBA Spring Conference, March 18 & 19,** Blue & Gold room, 356 Evansdale Dr., Morgantown, you can reg. online at moncountymbeekeepers.org due to different prices Contact, Debbie Martin, 367-8488 debbee7@yahoo.com.

**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.** Polled Hereford heifers & yrlg. bulls, Revolution 4R blood, dark red, very nice, \$1,000. Roger Casto, 837 Radcliff Run Rd., Mineral Wells, 26150; 489-1696.

**Black Angus yrlg. bulls & heifers,** Conley & Granite blood, \$900/ea. Roger Collins, 26984 Leading Crk. Rd., Big Springs, 26137; 354-7744; after 5 p.m.

**Black Angus cows:** 1 w/black calf at side, dam Brando blood, \$1,750; 1, 2-yr. 1st calf heifer born in 3/22, \$1,500, both sired by WV Yawn testing bull. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

**Reg.** Polled Hereford yrlg. bulls, good markings, dark red, Revolution blood, \$2,000/up. Bobby Daniel, Box 214, Fairdale, 25839; 575-7585.

**Cow/calf prs., 2-yr. -9-yr., 1/22 calves** by side, \$1,650/pr. Tom Darby, 1156 Prison Rd., Bruceton Mills, 26525; 698-8560.

**Black Angus 1-yr. bull,** throws nice 60 lb. calves, stays home, \$1,600/trade for cattle. Steve Feaster, 44 Buckhannon Lane, Keyser, 26726; 790-2999.

**Reg.** Angus, Limousin & Lim/Flex yrlg. -18-mo. bulls, black, polled, calving ease, vacc., passed BSE, \$2,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontiernet.net.

**Reg.** Black Angus, SimAngus, Balancer

bulls, sired by Weigh-Up, Limelight, Niagara, Black Hawk, Complete, Total, Yield Grade, \$2,400. John Hendrick, 4048 War Ridge Rd., Wayside, 24985; 573-5991; 466-0050; bjhpvfarm@aol.com.

**Reg.** Hereford yrlgs.: open heifers, \$1,500; bulls, \$1,800, all Bennett Encore, Boomer P606, Victor Supreme blood, passed BSE. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

**Reg.** Polled Hereford yrlg. bulls, TH Empire blood, halter broke, DNA tested, will have passed complete BSE, \$1,850/up. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 612-3795.

**Polled** Hereford 12-mo. -28-mo. bulls, \$1,600/up. Butch Law, 192 Ruger Dr., Harrisville, 26362; 643-4438.

**Traditional Irish Dexters:** 2, cow/calf prs., 1 yrlg. heifer, black carries Dun, horned, DNA & milk genotyped, no chondra or PHA, \$850/up. Pamela Marcus, P.O. Box 183, Frankford, 24938; 497-2697; pamelaybfm@gmail.com.

**Reg.** Hereford 10/10/20 bull, sired by 5 Star A07 Washington Guns, dam, JW A46 S19 Loretta D71, he does have scurs, DAN tested, \$1,800. David Morrison, 1901 Brush Country Rd., Marlinton, 24954; 799-6752.

**Reg.** Black Angus yrlg. bulls, diverse blood, low birth wt., good disp., excel. genetics, \$1,500/up. Melville Moyers, 11779 US Hwy, 33W, Normantown, 25267; 354-7622.

**Reg.** Angus bulls, 14-mo. -16-mo., semen checked, calving ease, suitable for heifers, all perf. data avail., \$2,000-\$2,500. Dwayne O'Dell, 829 Little Lefthand Rd., Amma, 25005; 565-9301.

**Reg.** Black Angus bulls, \$2,500/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-9851; jfodell@frontiernet.net.

**Reg.** Red Limousin 1-yr. bulls, healthy, good disp., easy calving, \$2,000. Rex Reed, 482 Stormy Weather Lane, Philippi, 26416; 457-3459.

**Reg.** Polled Hereford yrlg. bulls, DNA tested, dark red, low birth wt. EPDs, \$1,800/up. Ken Scott, 2586 Grandview Rd., Beaver, 25813; 573-0844; chance37@suddenlink.net.

**Reg.** Black Gelbvieh 3-yr. bull, out of Judd Ranch in Kansas, \$2,200; 5-yr. bull, \$2,000. Roger Simmons, 309 Coakley Ridge Rd., Harrisville, 26362; 628-3618.

**Hereford:** reg. 4-yr., bull, \$1,800; 18-mo., \$1,200; heifer calves, 2, \$600/ea.; 5-yr. cows, \$750/ea.; 6-yr. bred cow due 5/22, \$1,000. Tyler Steele, 1991 Sliding Run Rd., Burnsville, 26335; 462-4711.

**Reg.** Angus bulls: 4-yr. herd bull, TenX blood, calving ease, bw: 0.0, yrlg.: 116, milk 34, good disp., \$2,400; yrlg. bull, TenX over Hoover Dam blood, bw: 1.3, wnlg.: 56, yrlg.: 109, milk 31, \$2,000. Dave Summers, 1096 Summers Rd., Grafton, 26354; 265-3150; 677-6255.

**Reg.** Angus 2.5 yr. herd bull, Spring Hill/Hickock blood, calving ease, CED: 10, bw: 0.1, yrlg.: 102, milk 24, good disp., used on our heifers for 2 yrs., \$2,300. Rod Summers, 98 Meadland Rd., Flemington, 26347; 842-7958; 918-7377.

**Reg.** Black Angus herd sire, pure Rito genetics, Woodside/Weherman blood, excel. EPDs, used on heifers & cows, good disp., easy handling, \$2,200. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 363-5757.

**Reg.** Charolais yrlg. & 18-mo. bulls, \$2,000/

ea. Timothy VanReenen, 758 Denmar Rd., Hillsboro, 24946; 653-4897.

**Reg.** Polled Hereford: bred cows, \$1,700; bred heifers, \$1,500; polled bulls, \$1,100-\$1,300. Vern Wengerd, 5505 Zenith Rd., Union, 24983; 772-4633.

**Polled** Hereford 2-yr. bull, proven breeder, excel. disp./EPDs, not genetic defects, \$2,000. Vincent Wine, 575 Wine Haven Dr., Roanoke, 26337; 452-8033.

### ANNUAL WV BEEF EXPO

April 9; 9:30 a.m.

New barn @ Jackson's Mill  
Weston WV

Selling 6 breeds of cattle

For information or catalog, 269-4660 or  
842-7958;  
bmloyd@mail.wvu.edu

### REGISTERED MINIATURE & MIDSIZE BULL BREEDING SERVICE

You must produce a recent veterinary  
disease test for negative BVD,

BLV & Johnnes  
2579 Sauls Run Rd.,  
Buckhannon, WV  
Mark Miles, 472-2558.

### 19TH ANNUAL GENETIC ALLIANCE BULL SALE

March 12; 1 p.m.

Pendleton Co. Comm. Bldg, Franklin WV,  
Selling 70 perf. tested, Angus &  
Simmental Bulls

John McCoy, 668-1751;  
Tom Simmons, 668-0647.

## Equipment Sales

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

**Galfre** '15 GTS520 hay tedder 4-spool hyd. lift, \$3,000; moldboard plow, 3-pt. mount, sprint trip, \$700; AC 14' fold up disc, hyd. lift, \$1,200; spike tooth harrow, 5 bar, 20' fold out, hyd. lift/lever, pin clevis hitch, \$650. Danny Belcher, 6203 Gay Rd., Ripley, 25271; 377-3553.

**MF** '93 231 diesel farm tractor, 38 hp, 2,211 hrs., garage kept, excel. cond., \$10,000. Jack Browning, 8300 Court Ave., Hamlin, 25523; 549-7301.

**MF** 65 4 cyl. Perkins diesel engine, 100 hrs on rebuild, good cond., \$6,500. Doug Cooper, 9121 Dry Branch Rd., Valley Head, 26294; 339-6309.

**MF** '10 2625 farm tractor, 65 hp, 4 WD w/ loader, shuttle shift, canopy, telescopic 3-pt. hitch, remotes have never been used, 1,200 hrs., excel. cond., \$28,500. Terry Daniel, Box 27, Fairdale, 25839; 934-5471.

**Frontier** DM1160 disc mower \$5,800. Chuck Hudson, 161 Pickens Ave., Buffalo, 25033; 937-2789.

**Land** Pride 2560 diesel finish mower, \$900/obo; Woods GB box blade, \$1,000/obo; both in good cond.; Havens med. cider mill, \$1,000. Athey Lutz, 128 Stink Run Rd., Harman, 26270; 227-4692.

**Kubota** '17 L3901 farm tractor, hydrostatic, 2020 hrs., front loader bucket, Woods tiller & brush hog, excel. cond., \$24,500/obo, all 6'. Bri-

an McQuain, 1046 Island Rd., Belington, 26250; 642-0337.

**Ford** diesel tractor, 4 WD, 12 speed trans., 390 hrs., \$5,700; MD 202, new tires & wheels, ps, remote hdy., canopy, \$4,000, both 2-state clutch. Paul Martin, 83 Glen Haven Dr., Bridgeport, 26330; 203-1962. 965-3462.

**Kubota** BX2200, 900 hrs., 22 hp, 4 WD, 3pt. hitch, rear & mid mount PTO, front loader, LA-21160' mid mount rotary mower, full set of original manuals, \$8,800. Frank Mash, 12 Cottonwood Dr., Elkview, 25071;

**Simplicity** Legacy diesel 54" mower, 9-yr., kept inside, \$6,000. Onidee Nutter, 4648 WV Hwy, 5 W., Glenville, 26351; 462-5271.

**Long** 9' PTO driven hay tedder, barn kept, \$650; NH 65 compact, \$200. Lou Schmidt, 380 Crystal Springs Rd., Salem, 26426; 783-4836.

**Anderson** '20 RB580 4x4 bale wrapper, excel. cond., \$20,000; Heston, 840 round bales, kept inside, excel. cond., \$5,000. Colin Sprouse, 8736 Gassaway Rd., Normantown, 25267; 462-8106.

**Kuhn** GMD 600D2 8' disc mower, \$4,200. Tyler Steele, 1991 Sliding Run Rd., Burnsville, 26335; 462-4711.

**Anderson** '20 RB580 bale wrapper, 4x4 bales, kept inside, excel. cond., \$5,000. Colin Sprouse, 8736 Gassaway Rd., Normantown, 26267; 462-8106.

**Kuhn** GMD 600 C2 8' disc mower, \$6,500. Tyler Steele, 1991 Sliding Run Rd., Burnsville, 26335; 462-4711.

**JD** 413 mower, \$500. Sam Stump, 1984 Martins Branch Rd., Charleston, 25312; 984-1129.

**H&S** 12 wheel bifold hay rake, pull type-wheel mounted, excel. cond., \$1,200. Tom Willis, 922 Independence Rd., Independence, 26374; 892-4447.

## Equipment Wants

**NH** side del. rake, PTO. Curtis Grant, 1494 Riverdale Estate, Winfield, 25213; 586-4823.

## Goat Sales

**Pure** reg. Boer 10-mo. buck, dark red, proven breeder, excel. blood, \$500. Justin McClain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

**Boer** buck boar, \$1,500; Spanish goat pr., \$1,200; does & bucklings, \$300/up. Karen Lutzer, 816 Long Hollow Rd., Masontown, 26642; 435-7251.

**Nigerian** Dwarf 3-yr. billy, good disp., vacc., proven breeder, \$275; 4, ½ Nigerian Dwarf & ½ Pygmy 1/22 billys, \$250/deposit will hold till weaned. Melissa Robinson, 1389 Oil Ridge Rd., Sistersville, 26175; 991-8346.

## Hog Sales

**Pigs**, different colors, 10, \$75/ea. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

## Horse Sales

**Donkey** jack wnlg., dark brown, 27" right now and will stay sm., \$500. Bronon Cole, P.O. Box 298, Canvas, 26662; 520-5142.

### HORSE TRAINING, RIDING LESSONS & BORDING

Honeysuckle Farm, HC 65, Box 366,  
Tornado, WV,  
Gary Medley, 395-3998.

## Plant Sales

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

**Seeds:** Creasy green seed, \$2/tbsp.; WV 63 tomato, \$2/50 seed, **plus** SASE. Denny Canterbury, 2875 Seneca Trail S., Ronceverte, 24970; 645-6370.

**Seeds:** old-time Logan Giant; old-time Logan ½ runners, both \$16.50/125 seeds, shipped ppd or \$12/125 seeds picked up. Terry Daniel, Box 27, Fairdale, 25839; 934-5471.

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

**Castor** seeds, \$1/8 seeds; Holley Hop dbl. flower seed, red, \$1/tsp.; Marigold flower seed, gold, \$1/tsp.; cinnamon vine flower seeds, \$1/16 seed, all SASE. B. Hagy, 2744 Fenwick Rd., Richwood, 26261; 846-4364.

**Tobacco** seed: W.Va. Mtn. grown burly, 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.

## Plant Wants

**Old** fashioned bird egg bean seed. Billy Nestor, 115 Farmer Lane, Parsons, 26287; 478-2645; after 4 p.m.

**Touch-me-not** & 4 O'clock flower seeds. T. Adkins, 43 Velvet Dr., Romney, 26757; 822-7861.

## Poultry Sales

**Roosters** 2, less than 1-yr., red, \$5/ea. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

**Brown** Leghorn & Welsummer 11-mo. laying hens, \$8/ea. Melissa Robinson, 482 Stormy Weather Lane, Philippi, 26416; 457-3459.

## Sheep Sales

**Reg.** Katahdin hair sheep 4-yr. rams, 2, \$375 or \$600/both. Bronon Cole, P.O. Box 298, Canvas, 26662; 520-5142.

## 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**

**Hay** '21 sq. bales, mixed meadow grass: 1st cut, \$5/bale; 2nd cut, \$6/bale, loaded out of barn, \$1 extra on quantities less than 50, del. service avail. for additional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

**Hay** '21 sq. bales, mixed grass barn kept, \$4.50/bale. Roscoe Beall, 1648 Cortland Rd., Davis, 26260; 866-4188.

**Christmas** tree equip.: 18" net baler mounted on 10' table, excel. cond., plus net cartridge, \$375; direct shipment tree boxing machine, 3 different size funnels, \$425; reef making machine mounted on table, \$115. Bill Beatty, 408 Rocky Knob Rd., Upper Tract, 26866; 358-7526; 668-9114.

**Livestock:** water tank, 8'; galvanized, \$150; wooden 12x14' loading ramp, treated 2x6s w/traction cleats 16" on center and 4, 4' cross braces, \$100; more. Linda Buckanan,

## THE MARKET BULLETIN

WV Department of Agriculture  
Kent A. Leonhardt, Commissioner  
1900 Kanawha Blvd., East  
Charleston, WV 25305-0170  
March 2022

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

### RETURN SERVICE REQUESTED

1011 Crest View Dr., Creston, 26141; 354-7506.

**Hay** '21 lg. sq. bales, 1st & 2nd cut, mixed meadow grass, fert., never wet, easy access, loading assist, \$3.50/bale. R. Conrad, 185 William Smith Rd., Rivesville, 26588; 278-2642.

**Hay** 1st cut, 4x5 round bales, cow quality, \$30/bale; 2nd cut 4x5 round bales, horse quality, never rained on, net wrapped, stored inside, \$45/bale, all orchard grass & timothy. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26505; 282-5194.

**Hay** sq. bales, mix grass, \$5/bale, located in Lincoln Co.; 3-ton free standing grain bin, \$1,750/obo. Robert Dorsey, 691 Eli Fork Rd., Sumerco, 25567; 342-5712.

**Hay** 1st & 2nd cut, stored in the dry, easy access: 4x4 round bales, \$45/bale; sq. bales, \$5/ea. Eugene Finster, 894 Indian Fork Rd., Orlando, 26412; 452-8252.

**Border** Collie/German Shep. male pups, 2, \$150. Maria Fisher, 1831 Hokes Mill Rd., Ronceverte, 24970; 992-3777.

**Border** Collie pup, both parents ABCA reg. & have excel. disp., great w/children, \$500. Christine Hage, P.O. Box 109, Culloden; 25510; 743-0163.

**Maple** syrup, pure WV: \$16/qt.; \$10/pt.; \$6/½ pt.; \$3/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

**Horse** harness, 2 pr., leather & nylon, 28' col-lars & more, \$2,000. Ed Hicks, 3575 Copen Rd., Chole, 25235; 655-8515.

**Stone** ground buckwheat flour, \$4/qt.; stone ground yellow cornmeal, \$3/qt. Harry Hornbeck, 43 Eagle St., Buckhannon, 26201; 472-4277.

**Halfinger** size neck yoke, & whiffle trees, \$60; dbl. set of harness for sm. size pony, \$100; dbl. set of parade harness, Amish made w/nickle studs, halfinger size, \$800. Vernon Knotts, 167 Christmas Tree Lane, New Martinsville, 26155; 455-5754.

**Hay** 4x5 round bales, net wrapped, stored in barn, \$40/bale. Jason Landis, 173 James Hill Rd., Shinnston, 26431; 502-2466.

**Hay** 4x5 round bales, never wet, in barn, \$35/bale. Don Meadows, P.O. Box 514 Eleanor, 25070; 545-3570.

**Hay** '21 4x5 round bales wrapped, \$45/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 627-5064; 612-6677.

**Acreage:** Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$65,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

**Hay** lg. sq. bales, quality mixed grasses, easy access, never wet, \$6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 372-4575.

**Horse** drawn doctors buggy, \$300; Amish buggy, \$350; plow, \$45; mowing machine, \$200; saddles, \$75/ea.; cider mill, \$150; sheller, \$75. Richard Rumley, 200 Laura Lane, Charleston, 25302; 435-6445.

**Hay** wagon 10'x12' steel frame & floor, \$500.

Lou Schmidt, 380 Crystal Springs Rd., Salem, 26426; 783-4836.

**Hay** 4x4 round bales, never wet, stored inside, \$30/bale. Jack Smith, 6087 Arzella Rd., Friendly, 26146; 684-3275.

**Hay** 4x5 round bales, wrapped, \$35/bale. Donald Williamson, 6098 Clemtown Rd., Philippi, 26416; 457-2448.

**Hay** '21 1st & 2nd cut 4x5 round bales, kept inside, net wrapped, \$25/bale. Jerry Wolfe 1994 South Preston Hwy. Tunnelton, 26444; 568-2715.

## Miscellaneous Wants

**Shifter** for 14" Williams Stone Burr mill; handle for JD 1B floor model corn sheller w/round hole in the handle; apple cider press. Harold Farnsworth, 38 Trailer Rd., Buckhannon, 26201; 472-8245.

**Compression** rack 4' wide for JD baler. James Robinson, 2374 Sycamore Rd., Clarksburg, 624-4790.

### SPRAYING

Pasture, hay land & more with herbicide to treat weeds & brush, also spraying fert. & calcium products. Licensed, insured & experienced, \$250/up.

Dennis Burns, P.O. Box 524  
Rupert, WV, 304-646-2779

Articles in this publication may be reprinted, with the exception of advertisements, when a credit by-line is given to the West Virginia Department of Agriculture. The use of trade names in this publication is for purposes of clarity and information only. No endorsement is made or implied of any product, or is it implied that similar products are less effective. Statement of Policy Regarding Equal Opportunity and Participation in Programs: It is the policy of the West Virginia Department of Agriculture to provide its services and programs to all persons without regard to sex, race, color, age, religion, national origin or handicap.

COMMUNICATIONS DIRECTOR: Crescent Gallagher • EDITOR: Jennifer Smith Poling • Designer: Brooke D. Francke • Contributor: Mick Posey