

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

SEPTEMBER 2023
VOLUME 107, NO. 9

Inn Love with

Local Food



Sparrow Huffman, co-owner and culinary director of the General Lewis Inn and Restaurant, shops the Courthouse Farmer's Market in Lewisburg nearly every Saturday for fresh, local produce to create healthy and delicious dishes.

Sparrow Huffman loves food, just not the kind that comes in cans or plastic wrappers. She wants the real thing – juicy tomatoes picked straight off the vine, green beans that have a snap to them, peaches that are perfectly ripe and smell just like they taste. She's a connoisseur of farm fresh food. She also happens to be the co-owner and culinary director of the General Lewis Inn, a staple of hospitality and good taste in the Greenbrier Valley since 1929.

"It was a big culinary dream of mine to take what I see as my roots and the roots of West Virginia and fuse them together to create a culinary program that's very exciting," explains Huffman. "It's what I call Contemporary Southern."

The menu at the General Lewis Inn and Restaurant makes your mouth water just by reading it. Huffman makes no bones about it, she and her culinary staff use organic ingredients whenever possible and source produce, meats and dairy from local growers and farmers. It all goes back to her childhood. Huffman's parents moved to West Virginia in the 70's in search of a simpler way of life for

their family.

"I grew up in Pocahontas County. I was a hippy kid. My parents moved there to get back to the land. I guess you could call them homesteaders. The culture of growing our own food was very strong," she remembers. "West Virginians helped my parents learn about food culture and preservation of food. They were willing to learn, and the locals were willing to teach them. It was a symbiotic relationship. So, I was raised in this rich culture of food, growing your own food, and making sure our food was fresh and delicious."

The family moved out of state when Huffman was in seventh grade, and she eventually ended up in Oregon.

"I had a baby when I was 17 living out on the West Coast. I knew West Virginia to be the safest, most wonderful place I'd ever been. So, I moved back. I knew I wanted to be here."

When she returned, Huffman was looking for a job to pay the bills and feed her child.

"There was a young lady who was opening a coffee shop in Lewisburg. I applied for a

job with her," Huffman recalls. "I managed her coffee shop, and she taught me about the business and how to be a powerful woman in this world."

At age 25, Huffman branched out on her own, opening the Stardust Café in downtown Lewisburg with her mother.

"Long before there was this trend, we were sourcing local ingredients for the café because we knew that to be the freshest and most delicious food."

In 2009, Huffman and her husband Aaron were married at the General Lewis Inn. Five years later, when they found it was up for sale, Huffman jumped at a chance to own a piece of Lewisburg history and put their stamp on it. Aaron has a degree from WVU in hospitality and specializes in historic renovations. With her background in the culinary arts, Huffman called it the "perfect fusion" to run an inn and restaurant.

When the couple took over, they found the kitchen staff had been feeding guests canned, bagged and processed foods. Huffman made major changes right away.

"I want our customers to leave the dining room feeling good. I don't want them to leave saying, 'Oh, I need a nap.' I want people to feel energized by the food they just ate. It all comes down to the ingredients on the plate," Huffman stresses. "It needs to be fresh. It needs to be healthy. It needs to be delicious."

Huffman is huge fan of Lewisburg's Courthouse Market, located just a short walk from the Inn. On any given Saturday during the growing season, you'll find her with two or three large straw bags ready to be filled with locally grown food. She knows all the vendors and their products by heart.

"This week at the Inn, we're serving green beans, and they come from this gentleman right here at Ben's Salad Bowl," Huffman points out a vendor to her left. "His greens

— Inn Love with Local Food, Cont. on page 3



FROM THE COMMISSIONER:

Cleaning Up the Ohio

Water is life, and it is the key ingredient to agriculture. Your food starts with clean water and healthy soils. Water is a fundamental necessity and has significant economic value through jobs, transportation, recreation and tourism.

The Ohio River, which borders 277 miles of our state, is our largest river basin. It is also the nation's most valuable river for transportation. The river provides an efficient and dependable means of commercial navigation, and the fuel efficiency of river travel offers a competitive advantage for the movement of West Virginia's agricultural goods. It's imperative that we continue to support agriculture with a sustainable and efficient commerce corridor by establishing a reasonable balance between river transportation and environmental restoration.

What you may not know is the Ohio River supplies around five million people with

drinking water in the United States, yet it's the second most endangered river, according to a recent report by the national nonprofit American Rivers. Samples taken from 20 sites on the Ohio River found forever chemicals, such as per- and polyfluoroalkyl substances (PFAS), present at every site. There is no excuse in 2023 for people to live with unsafe drinking water. We need to act before it's too late.

I would like to apply the strategies West Virginia farmers and communities have implemented in the Chesapeake Bay watershed of our state to the Ohio River Basin (ORB). We are the only state that has met our 2025 nutrient reduction goals in our Bay counties. In fact, West Virginia is the only state with voluntary compliance from farmers and the rural communities they live within. West Virginia has roughly 205,000 miles of streams and tributaries in the Ohio basin. In order to be successful in a voluntary approach, we will need buy-in from

everyone to make a substantial impact. We encourage the other 14 ORB states to follow West Virginia's proven model for water and soil conservation to create the strongest impact.

An abundance of federal funding has been used to support the Chesapeake Bay and other watershed areas of the U.S., yet the Ohio River region has been overlooked for far too long. I went to Capitol Hill recently to meet with various alliances, federations, agencies, and members of Congress to discuss the need for federal support to begin remediation efforts on the Ohio River. Let's lead the charge forward West Virginia! Encourage Congress to make an investment into cleaning up the Ohio by using West Virginia's model for voluntary conservation. We have done it before; let's do it again!

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: What is a Zoonotic Disease?



A zoonosis is a disease that can be spread between humans and animals. Zoonotic diseases, or zoonoses, can be

caused by viruses, bacteria, fungi, and even parasites. Zoonoses are commonly spread through direct or indirect contact. Rabies, for example, is a virus spread by direct contact when an infected animal bites another animal or human and is fatal in all mammals without prompt treatment. An example of indirect contact is intestinal parasites, such as roundworms and hookworms, which are spread via contaminated soil or fecal to oral transmission. Intestinal parasitism is a common health problem in puppies and kittens. Another way people can be exposed to zoonotic diseases is vector-borne transmission. Vectors that can transmit disease include mosquitos, ticks, and fleas. Lyme disease is one example of a vector-borne disease. In addition, consuming fresh fruits and vegetables contaminated with infected animal feces is known to cause food-borne illnesses. Young children,

immunocompromised individuals, and people over the age of 65 are the most susceptible to zoonotic diseases. Steps to take in preventing zoonotic diseases include practicing good hygiene, washing hands with soap and water after handling animals, protecting yourself from tick, mosquito, and flea bites, avoid scratches and bites from animals, consuming uncontaminated food and water, and taking your pets to your veterinarian for regular checkups. People encounter zoonoses every day; practicing these tips can help keep you and your family safe.



SEE A POTENTIAL INVASIVE PEST?

Send us a photo of the pest with your name and contact info to bugbusters@wvda.us or 304-558-2212.

BE ON THE LOOKOUT FOR SPOTTED LANTERNFLY!



— **Inn Love with Local Food**, Cont. from page 1

have been supplying our salads all summer. They're beautiful!"

Huffman stops at another pop-up tent, filling one of her bags with vine-ripened tomatoes.

"I used to buy my tomatoes from Francis. Now her daughter has taken over."

She has a story about nearly every vendor at the market.

“I want people to feel energized by the food they just ate. It all comes down to the ingredients on the plate. It needs to be fresh. It needs to be healthy. It needs to be delicious.”

- Sparrow Huffman, General Lewis Inn

"These relationships take time to develop," says Huffman. "I think more people would be inclined to buy local food if it was easier. Sometimes, it's not easy, but it's worth the lack of ease to eat nutritious food!"

When diners at the Inn ask her about the ingredients in a particular dish, Huffman says she's able to tell them who grew the food, where and how.

"We want to know the producers behind the food we're serving. We want to be able to talk

to our customers about them," she explains. "I know Ben. I bought his produce at the farmer's market. He loves to talk about his greens. He showed me the ones he's having a hard time growing because we're in the summer heat. Getting to have that relationship, knowing what it takes to grow the food that I buy, that is tantamount to me."

Huffman believes buying and eating locally sourced food is good for your body and good for your community.

"To me, eating local is about feeling good, tasting delicious, but it also makes financial sense," she stresses. "I've long understood, if my dollars are going to another person who is local, that money is not leaving the community. Our community can grow and thrive. When we buy produce from California, those dollars go to California. When we keep the money here, then these vendors can send their kids to ballet lessons. Then, that ballet teacher can come to the Inn and have dinner. In turn, I can take those dollars and go back to buying my



General Lewis Inn and Restaurant

produce at the farmer's market. It's this lovely circle."

When fresh produce is not in season, Huffman is still sourcing local. The meat she serves is raised in the Greenbrier Valley. The butter she buys comes from a dairy across town. The eggs she uses in cakes and omelettes were laid by hens a few miles down the road.

"It's really exciting to use local produce and use it in the way that I see as being the history of the Inn. The meals we create are very similar to what the staff would have been serving in 1929. The food is as local as possible."

It's another lovely circle.

FFA SPOTLIGHT

TALAN LINVILLE

AGE: 17

GRADE: SENIOR

FFA CHAPTER: LINCOLN COUNTY FFA

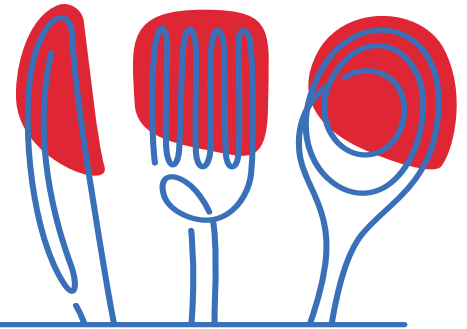
SCHOOL: LINCOLN COUNTY HIGH SCHOOL

FFA ADVISOR: SETH AND BROOKE NEAL

Talan: "I grew up on a swine farm. My dad and granddad raise and butcher hogs, and I grew up watching them. I didn't even know what FFA was until I went to high school. A friend encouraged me to join, and I decided to stick with it. It's become my thing. For my SAE (supervised agricultural experience), I wanted something to do with livestock. I asked my grandparents if they would buy me two hogs. Together they cost \$100. With the help of my parents, I've been able to raise and butcher hogs. I made a \$2,000 profit on those first hogs. I paid my grandparents back their initial investment and used the rest of the money to buy more hogs. I have business cards and flyers that I give out to promote my business, Linville Livestock. My teachers at school have been some of my best customers. I made about \$950 each on the last hogs I had butchered and sold. I also raised a show hog this year which went for \$4,000. I plan to buy five or six hogs this fall, and, hopefully, I can pick up business in surrounding towns. When I first joined FFA, I couldn't stand in front of even a small crowd and speak. Now, I can get up in front of a big crowd and not feel nervous. I ran for office this year, and I'm president of my chapter. I plan to go to WVU to study agronomy and hopefully get my doctorate. After that, I want to move to a bigger farm and raise show hogs."



What's Cookin'?



SEPTEMBER 2023

How Do You Like Them Apples?

They say an apple a day keeps the doctor away. The old adage isn't far from the truth. Apples are good for you. They're high in fiber and vitamin C, low in fat and carbs. And to top it all off – they're delicious! Whether you're using Golden Delicious (first discovered in Clay County!) or a Granny Smith, each variety of apple (7,500-plus varieties worldwide and counting) has its own unique taste. Here in West Virginia, it's apple harvest time and we're celebrating the season with three apple-centric recipes. Give them a try and let us know what you think! If you have a recipe you'd like to share, send it to marketbulletin@wvda.us.

Dinks and Apples

- 1 tablespoon vegetable oil
- 4 (6 ounce) pork chops, 1 ½ to 2-inches thick
- ½ teaspoon salt
- ½ teaspoon sage (Optional)
- 2 medium tart apples, cored and sliced
- ¼ cup brown sugar
- 2 tablespoons all-purpose flour
- 1 cup hot water
- 1 tablespoon white vinegar
- ½ cup raisins

Step 1

Preheat the oven to 350 degrees. Heat the oil in a large skillet over medium-high heat. Fry pork chops on each side until browned, about 3 minutes per side. Transfer to a baking dish, reserving the drippings in the skillet. Cover pork chops with apple slices and sprinkle with sugar.

Step 2

Stir the flour into the fat in the skillet until smooth. Whisk in the water and vinegar. Simmer over medium-high heat, stirring constantly, until thick. Add raisins and pour over the pork chops. Cover the baking dish with a lid or aluminum foil.

Step 3

Bake in the preheated oven for 1 hour. Remove the aluminum foil for the last 20 minutes of cooking.

Waldorf Salad

- ½ cup mayonnaise
- 1 tablespoon white sugar
- 1 teaspoon lemon juice
- ⅛ teaspoon salt
- 3 apples - peeled, cored, and chopped
- 1 cup thinly sliced celery
- ½ cup chopped walnuts
- ½ cup raisins (optional)

Step 1

Whisk mayonnaise, sugar, lemon juice, and salt together in a serving bowl.

Step 2

Stir in apples, celery, walnuts, and raisins. Cover and chill in the refrigerator until ready to serve.

Squashed Apples

- 2 buttercup squash, halved and seeded
- 3 cups red apples, peeled and cut into small chunks
- ½ lemon, juiced
- ½ cup chopped pecans, divided
- 2 tablespoons brown sugar
- ½ teaspoon ground cinnamon
- 2 tablespoons butter

Step 1

Preheat oven to 350 degrees. Place buttercup squash halves in a baking dish.

Step 2

Place apples in a large bowl; cover with lemon juice. Stir in all but 1 tablespoon of the pecans, brown sugar, and cinnamon.

Step 3

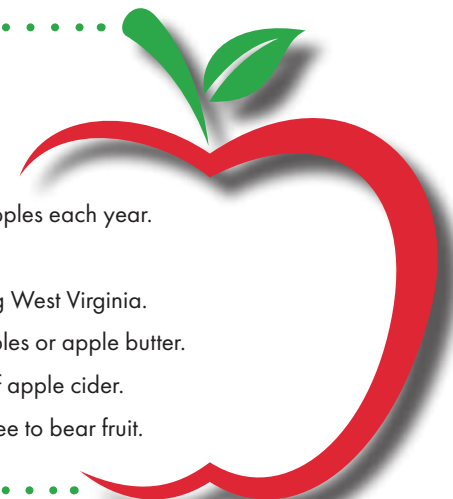
Spoon apple mixture into the buttercup squash halves. Sprinkle remaining pecans on top. Dot 1 ½ teaspoon butter over each squash.

Step 4

Bake in the preheated oven until squash is tender, about 45 minutes.

Did You Know?

- The average American eats about 28 lbs. of apples each year.
- Apples are 25% air.
- The apple is the state fruit of six states, including West Virginia.
- West Virginia has six festivals dedicated to apples or apple butter.
- It takes about 36 apples to make one gallon of apple cider.
- It takes 4-5 years after planting for an apple tree to bear fruit.





Women in Ag Celebrated

The 2023 class of West Virginia Women in Agriculture were honored at a reception at the State Fair of West Virginia. (l to r) Cristy Jones (USDA – Farm Service Agency), Rachel Taylor (Frostmore Farms), Marsha Waybright (Laurel Fork Farm), Commissioner of Agriculture Kent Leonhardt. The Women in Ag award celebrates the achievements of female farmers, producers, educators and advocates, past and present. If you would like to nominate an outstanding woman in the field of agriculture for the 2024 award, look for information in our January issue.



WVDA Float Hits the

Parade Route

If you've been to a parade this summer, you might have spotted the new WVDA float. The Business Development, Communications and Building and Grounds divisions worked hard to create a rolling billboard for our WV Grown program. So far, the float and our staff have been to the Ripley 4th of July celebration, the Tri-County Fair parade in Petersburg and the Poultry Festival parade in Moorefield. If you'd like to see the float in an event near you, let us know! Contact Beth Southern at bsouthern@wvda.us or call 304-558-2210.

Honorary Commissioner of Agriculture for a Day

Meet Avery Hodges-McGuffin! This ten-year-old dynamo, who loves gardening and going to the farmers market, was selected as Commissioner of Agriculture for the Day at the State Fair of West Virginia. The 5th grader at Lewisburg Elementary School sent in an essay about the future of agriculture in West Virginia. She interviewed the vendors at her local farmers market to find out how they see agriculture changing in the next 50 years and put pen to paper. She spent a day at the fair shadowing Commissioner Kent Leonhardt as he conducted business. She took a tour of the fairgrounds, attended a State Fair board meeting, met Senator Joe Manchin, visited the Farm Credit of the Virginias Dairy Birthing Center and petted a new-born calf, met with WVDA staff members to learn what they do at the fair, and tasted some delicious WV Grown products in the WV Country Store while talking to the vendors who made them. Avery was a wonderful ambassador for the department.



Honorary Commissioner of Agriculture for the Day Avery Hodges-McGuffin stops for an ice cream break with Commissioner of Agriculture Kent Leonhardt at the State Fair of West Virginia.



West Virginia Grown

Rooted in the Mountain State



Member of the Month

Good Horse Scents

Who: Connie Sue Boguess

Location: Hurricane

Products: Soaps, bath and body products, herbs, tea

Where to Buy: Putnam Provisions, fairs and festivals

Member Since: 2019

How she got started:

In 2011, I was diagnosed with food allergies. I wanted to see if I cut out products that I was using on my body if that would help ease the allergies. I decided to start making my own soaps and bath and body products. It helped. But I didn't start selling them until 2017. I'm a certified soap maker. I teach some classes as well.

Future Plans:

I decided to buy a coffee shop in 2022. It's called Putnam Provisions, and it's part of who we are. I sell my products there, but we also support other farmers and producers by selling WV Grown products. I hope to keep expanding.

Why join WV Grown?

I'm an agriculture-based person. I grow my own herbs and vegetables, and I use those in my products. So, WV Grown was a good fit for me. And, of course, it's a good way to get the word out about my business.

For More Information:

☎ 304-558-2210

✉ wvgrown@wvda.us

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

HOW TO JOIN

West Virginia's people take a lot of pride in their heritage. Our farmers and producers are no exception – although they certainly are exceptional.

Developed in 1986, West Virginia Grown was designed to market West Virginia grown and made products to consumers. By placing the West Virginia Grown logo on a product, they are assuring buyers that product was grown or processed, with quality ingredients, in the Mountain State.

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

WVG NEWS



Daniel Vineyards, in Crab Orchard, is holding its 4th Annual Craft Beverage Festival September 9, from noon to 7 p.m. The agribusiness is teaming up with other wineries, breweries, cideries, as well as food and craft vendors, and local musicians, for a tasty celebration. The admission cost is \$20, which includes a commemorative DV wine glass and complimentary wine and beer tastings.



And speaking of good spirits... **Kirkwood Winery** is celebrating their 32nd Annual Wine and Music Fest September 15 and 16. Visitors to their Summersville headquarters can taste their wine, listen to live music, and stomp some grapes. A two-day pass, in advance, is \$40. Make sure to bring a chair.

Rick and Connie, the folks behind **We B Fryin Snacks**, are up to something tasty! They have a new flavor out and one on the way. You can snack on their Chili Lime WheatOs right now, and their Sour Cream and Onion WheatOs will be available soon. Their business is booming. They just shipped a variety of their snacks to California!



NEW!

WVG Members

- Four Winds Farm
- Jarhead Farms
- CBY Farm
- Budding Wheeling
- Mountain Table
- Tacet Coffee
- Midge's Kitchen
- J&D Homestead
- Walking Wind Farm & Florist
- Ruslyn Confections
- Trillium Family Farms, LLC
- Kanawha Valley Honey
- Bob's Backyard Bees
- The Wild Sonflower

2023 STATE FAIR OF WEST VIRGINIA



The 2023 State Fair of West Virginia was one for the record books! More than 185,000 visitors passed through the gates during its ten-day run, and tens of thousands of those folks shopped in the WV Country Store. Our WV Grown producers showcased the best of what West Virginia has to offer, from pure West Virginia maple syrup gathered from our sugar shacks this past spring to jams and jellies made from sweet berries grown in patches this summer across the Mountain State. Many of our vendors sampled their products and talked to customers about how they grow and make their products. We made it our mission to help educate guests at the fair as to what we do here at the WVDA.

Our READ tent and poultry building offered hands-on learning activities for all ages. Fairgoers were able to talk to members of our WVDA staff about our programs and testing that goes on in our labs and ask questions about everything from our cottage food laws to invasive plant and pest species. Our Animal Health staff checked in nearly a thousand animals, making sure they had the proper paperwork and were healthy before they entered the fairgrounds. It was a busy and productive fair. Thanks for visiting with us, learning with us, and celebrating the great WV Grown products that make our state Wild and Wonderful!



2024 AGC Keynote Speaker: Dr. Fred Provenza
March 7-9, 2024 | Morgantown, WV
www.wvagc.com



"Managing the System: Land, Water and Livestock"

START YOUR CAREER

WE ARE HIRING!

The WVDA is looking to fill multiple positions.

For more information, visit:

<https://wvda.applicantstack.com/x/openings>

(304) 558-2221

<https://agriculture.wv.gov/>



West Virginia DEPARTMENT OF AGRICULTURE
COMMISSIONED, REAL & FORWARD



WEST VIRGINIA AGRIBUSINESSES

Fall Farms

Want to be added to our list?

Contact agritourism@wvda.us | wvgrown@wvda.us or 304-558-2210

Have some fun this Fall!

- Bumgarner Pumpkins - Letart
- Chandler Pumpkin Patch - Clendenin
- Cooper Family Farms - Milton
- Gritt's Farm - Buffalo 🍂
- Stoll Farm - Milton
- Orr's Farm Market - Martinsburg
- Sickler Farm - Moatsville 🍂
- Seeds of Grace Acres - Augusta
- Okes Family Farms - Beckley
- Sugar Run Pumpkin Patch - Ballard
- Brookedale Farms - Fort Ashby
- Cherry Brooke Farm - Mount Storm
- CW Corn Maze and Pumpkin Patch - Cass 🍂
- MJM Farms - Mullens
- Snyder Farms - Huttonsville
- Old McDonald Pumpkin Patch & Corn Maze - Inwood
- Triple C Farm & Schoolhouse Discovery Center - Hendricks
- Cody's Pumpkin Patch - New Cumberland
- Town and Country Nursery - Kearneysville
- Weese Farm - Fisher 🍂
- Sunset Berry Farms & Produce - Alderson 🍂
- Hollow Hills Farm- Lewisburg
- Green Acres Farm - Rock Cave
- Hanna Farmstead - Pickaway
- The Pumpkin Patch - Spencer 🍂
- Butcher Family Farm - Washington
- The Patch at Norman Farms - Lost Creek
- Poplar Island Pumpkins - Fairmont
- Bostic Farm Pumpkin Patch - Exchange

The West Virginia Department of Agriculture is currently working on updating contact information for West Virginia agribusinesses. Therefore, this list is not all-inclusive, but an effort to highlight what we currently have while gathering additional information moving forward. To be included in future advertising, please join West Virginia Grown, the state branding program for agriculture products/businesses.

WEST VIRGINIA FEEDER CATTLE & CALF SALES

2023 FALL SCHEDULE

SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS
 WEST VIRGINIA CATTLEMEN'S ASSOCIATION | WEST VIRGINIA DEPARTMENT OF AGRICULTURE

TYPE OF SALE	LOCATION	DAY	DATE	TIME	PHONE (304)
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	SEPT. 1	2:00 PM	647-5833
C	WESTON LIVESTOCK	SAT	SEPT. 2	10:00 AM	269-5096
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	SEPT. 8	2:00 PM	647-5833
C	JACKSON COUNTY REGIONAL	SAT	SEPT. 9	11:00 AM	373-1269
Y-C	WESTON LIVESTOCK	SAT	SEPT. 9	10:00 AM	269-5096
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	SEPT. 15	2:00 PM	647-5833
Special	POCAHONTAS PRODUCERS	FRI	SEPT. 15	7:00 PM	799-4852
C	WESTON LIVESTOCK	SAT	SEPT. 16	10:00 AM	269-5096
Y-C-T	POCAHONTAS PRODUCERS	SAT	SEPT. 16	2:00 PM	799-4852
BB	BUCKHANNON	TUE	SEPT. 19	9:00 AM	472-5300
G-C-T	WESTON LIVESTOCK	THUR	SEPT. 21	9:00 AM	269-5096
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	SEPT. 22	2:00 PM	647-5833
C	JACKSON COUNTY REGIONAL	SAT	SEPT. 23	11:00 AM	373-1269
Y-C	SOUTH BRANCH VALLEY	SAT	SEPT. 23	10:00 AM	538-6050
C	WESTON LIVESTOCK	SAT	SEPT. 23	10:00 AM	269-5096
G-C-T	BUCKHANNON	TUE	SEPT. 26	9:00 AM	472-5300
G-C-T	WESTON LIVESTOCK	THUR	SEPT. 28	9:00 AM	269-5096
QA	BUCKHANNON	FRI	SEPT. 29	1:00 PM	472-5300
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	SEPT. 29	2:00 PM	647-5833
SPECIAL	POCAHONTAS PRODUCERS	FRI	SEPT. 29	7:00 PM	799-4852
C	WESTON LIVESTOCK	SAT	SEPT. 30	10:00 AM	269-5096
C	TERRA ALTA	WED	OCT. 4	10:00 AM	789-2788
GRADED	RITCHIE COUNTY CO-OP	FRI	OCT. 6	9:00 AM	643-2636
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	OCT. 6	2:00 PM	647-5833
B-T	WESTON LIVESTOCK	FRI	OCT. 6	9:00 AM	269-5096
C	JACKSON COUNTY REGIONAL	SAT	OCT. 7	11:00 AM	373-1269
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 7	10:00 AM	538-6050
C	WESTON LIVESTOCK	SAT	OCT. 7	10:00 AM	269-5096
BB & B	BUCKHANNON	TUE	OCT. 10	9:00 AM	472-5300
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	OCT. 13	2:00 PM	647-5833
Y-C	TERRA ALTA	FRI	OCT. 13	2:00 PM	789-2788
Special	POCAHONTAS PRODUCERS	FRI	OCT. 13	7:00 PM	799-4852
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 14	10:00 AM	538-6050
C	WESTON LIVESTOCK	SAT	OCT. 14	10:00 AM	269-5096
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	OCT. 20	2:00 PM	647-5833
C	JACKSON COUNTY REGIONAL	SAT	OCT. 21	11:00 AM	373-1269
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 21	10:00 AM	538-6050
C	WESTON LIVESTOCK	SAT	OCT. 21	10:00 AM	269-5096
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	OCT. 27	2:00 PM	647-5833
C	WESTON LIVESTOCK	SAT	OCT. 28	10:00 AM	269-5096
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	NOV. 3	2:00 PM	647-5833
Y-C	SOUTH BRANCH VALLEY	SAT	NOV. 4	10:00 AM	538-6050
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	NOV. 10	2:00 PM	647-5833
C	JACKSON COUNTY REGIONAL	SAT	NOV. 11	11:00 AM	373-1269
Y-C-T	POCAHONTAS PRODUCERS	SAT	NOV. 11	2:00 PM	799-4852
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	NOV. 17	2:00 PM	647-5833
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	NOV. 24	2:00 PM	647-5833
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	DEC. 1	2:00 PM	647-5833
BB & B	BUCKHANNON	TUE	DEC. 5	9:00 AM	472-5300
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	DEC. 8	2:00 PM	647-5833
C	JACKSON COUNTY REGIONAL	SAT	DEC. 9	11:00 AM	373-1269
Y-C-T	POCAHONTAS PRODUCERS	SAT	DEC. 9	2:00 PM	799-4852
C	CATTLEMENS LIVESTOCK EXCHANGE	FRI	DEC. 15	2:00 PM	647-5833

SPECIAL GRADED FEEDER SALES

FARM FRESH CATTLE

TYPE OF SALE KEY

- B - BOARD SALE**
- BB - BOARD & BARN**
- C - FEEDER CALVES**
- CC - CLUB CALVES**
- QA - QUALITY ASSURANCE**
- S - STATEWIDE BOARD SALES**
- ST - STEERS ONLY**
- T - TEL-O-AUCTION AVAILABLE**

FOR MORE INFORMATION, CONTACT:

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

JESSIE PENNELL
 WV CATTLEMEN'S ASSOCIATION
 62 FARM BUREAU RD
 BUCKHANNON, WV 26201

Additional sale dates and locations will be updated on the WVDA website and in future Market Bulletins as information becomes available.

CLASSIFIED ANNOUNCEMENTS September 2023

To Submit
an Ad: ▶

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

2023 MOUNTAIN STATE SPECTACULAR FALL SALE - POLLED HERFORDS

9/29; 7 a.m.-2 p.m.

Jackson Mill, WV

Selling bulls, cow/calf prs., bred heifers, open heifers & commercial bred baldie heifers.
Contact, Neil Litton, President, 304-618-7313;
Stephanie Hawkins, Secretary, 304-677-3504

October 2023. . .

Phone-In ads for the **October** issue must be received by **12 noon** on **Wednesday, September 13**.

Written ads for the **October** issue must be received by **1 p.m. on, Thursday, September 14**.

November 2023. . .

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

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

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

Apiary Events

Cabell/Wayne Co. Beekeepers Assoc., Meeting Sept. 11, 7:00 p.m., Christ Temple Church, 2400 Johnstown Rd., Huntington, Contact Gabe Blatt, gabeblatt@frontier.com.

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

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

Fayette Co. Beekeepers Assoc., Monthly Meeting, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick Forren, 304-539-1303.

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

Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7 p.m.-8 p.m., Eldora UMC, Fairmont, Contact Debbie Abels, 304-633-5647.

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

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

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

North Central WV Beekeepers Assoc., Monthly Meeting, September 19, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Aaron Garrison, 304-641-2856.

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

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

Southeastern Beekeepers Assoc., Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Conference Center, WV Osteopathic School, Lewisburg,

Contact Rick Forren, 304-539-1303.

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

Upshur Co. Beekeepers Assoc., Monthly Meeting, 3rd Tuesday, 6:30 p.m., Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, terriobennett@gmail.com.

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1:00 p.m., Reedy Senior Center/Latiner St., turn by fire dept., Reedy, Contact Dale, 304-354-6916.

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

All bee colonies must be registered with the West Virginia Department of Agriculture.

Please contact the Animal Health Division at 304-558-2214.

Cattle Sales

Longhorn 2-yr. -5-yr. bull calves, \$700/ea. William Church, 2783 Hymen Ridge Rd., Burton, 26562; 304-508-2440.

Simmental black: 16-mo. bulls; \$1,200; 1-yr. heifer, \$1,100. Glen Crow, 1738 Greenfield Rd., Cameron, 26033; 304-686-2654.

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

Zebu mini cows, bull & cow/calf prs., some reg., \$800/ea. Roy Gibson, 1881 Dog Fork Rd., Kenna, 25248; 304-988-1532.

Reg. Black Angus 8-mo. bull & heifer calves, excel. blood/quality, \$1,200/up. Justin McClain, 2853 Dry Ford Rd., Salem, 26426; 304-782-3983.

Black Angus steers: 4, 1,000 lbs., \$2.20/lb.; 2, 1,500 lbs., \$1.90/lb., yrlg. bull 75 lbs., \$2.50 lb.; 6-yr. bull, \$2,500, grass fed, no vacc. Tom Porter, 457 Cedar Lane, West Union, 26456; 971-209-9325.

Reg. Black Angus cow: 2-yr. bred for spring '24 w/bull calf, \$3,500; 4, bred fall calving, \$2,500, all good to excel. EPDs, vacc. Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 304-678-7302.

Pure reg. Gelbvieh bulls w/ papers, good disp., \$2,000/up. Roger Simmons, 309 Coaxley Ridge Rd., Harrisville, 26362; 304-628-3618.

Reg. Black Angus bulls & heifers, Rito blood calving ease good EPDs/disp. & handling, \$1,800-\$2,500. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 304-363-5757.

Reg. Hereford bull, \$2,500. Wayne Willie, 1478 Curtisville Rd., Smithfield, 26437; 304-986-3941.

Equipment Sales

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

Hay tedder, horse drawn, fits for tractor, 3-pt. hitch, \$500; tilt loading cattle ramp w/wheels, \$1,000. Darrell Allen, 1285 Missouri Run Rd., Parkersburg, 26101; 304-489-2901.

Fred Cain 5' bush hog, 3-pt. hitch, slip clutch, stump jumper, good cond., \$1,000. James Burks, 1965 Broyles Cemetery Rd., Ballard, 24918; 304-753-9225.

MF 135 diesel tractor w/hercules roll bar, \$5,000/firm; Osborne 65 bu. bulk hog feeder, \$2,000; Vicon 5' disc mower, \$2,500. Clinton Curtis, 262 O'Dell Farm Lane, Oak Hill, 304-640-4014.

Fairbanks Morris & Co. 40 hammer mill corn grinder, PTO driven, \$500; Cockshutt '46 30 farm tractor w/end loader & PTO hitch, tires fair to good, \$1,500; Kubota '06 MX500SU 550 hrs., auxillary hyd., front wts., excel. cond., \$13,500. Anthony Edwards, 32 Mill Crk. Crossing, Hurricane, 25526; 304-757-5775.

Rototiller, heavy duty, \$300. Patty Hill, 1107 12th St., Vienna, 26105; 304-295-7463.

Brush hog 5' pull behind, older model, needs a drive shaft, not sure what make, \$200; Eric Hornung, 436 Jennings Run Rd., Weston, 26452; 304-269-7264.

Farm tractor, '07 45 hp, diesel w/bucket, 5' rototiller, set of dbl. plows, single pt. potato plow, 5' brush hog/scraper blade, \$11,500/all. Dale Hoylman, 1925 Nickles Mill Rd., Roncervert, 24970; 304-772-3939.

JD 1070 tractor, 28 hp, 500 hrs., excel. cond., \$18,000. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

JD 335 round baler, 4x4, good cond., shed kept, 4 wet lines, \$6,700 Nelson Jenkins, 400 Rowan Rd., Sinks Grove 24976; 304-646-6152.

Int'l: 6' discs, 3-pt. hitch & 5' bush hog, \$1,100/ea.; AD9 tractor, \$14,500; MF 6' sickle bar mower, good cond., \$1,850; JD hay tedder, single plow, potato plow & corn planter, \$325/ea. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 304-392-5231.

NH '07 TT60A farm tractor w/loader, quick attach. bucket & loader, \$18,500; Ford 3910 farm tractor w/loader, bucket & forks, barn kept, original \$15,000. Homer Plumley, 351 Plumley Mtn. Rd., Shady Springs, 25918; 304-573-8799.

Westerdorf 420 Limited front end loader, includes, mounting brackets for JD 5200, \$9,600. Tom Porter, 457 Cedar Lane, West Union, 26456; 971-209-9325.

Harrow 3-pt. hitch, \$500/obo. Tammy Shaw, 3107 Locust Grove Rd., Moatsville, 26405; 304-265-0533.

Farmall '57 130 single pt. fast hitch, excel. cond. w/flip plows & discs, new tires, \$5,300. Dave Sprouse, 1547 Thistlewood Circle, Hurricane, 25526; 304-539-1052.

NH 630 round baler, \$4,500; Vermeer Rebel TR90 tedder rake, \$2,500; Vermilion 6040 8' mower w/disc bar, \$7,000. Kelly Vance, P.O. Box 733, Holden, 25625; 304-784-1671.

Equipment Wants

NH 311 super sweep baler for parts. Gilmer Morris, 1575 Deep Well Rd., Nettie, 26681; 304-846-9593

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, hay, field, 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 **CANNOT** be accepted.

Kanawha Co.: 55 A. w/house & apartment, 5, outbldgs., barn garages, farm tractors & equip., \$450,000. Larry Kinnard, 1819 Lee Crk. Rd., Culloden, 25510; 304-743-9808.

Farm Wants

Looking to lease farm in Greenbrier, Pocahontas, Nicholas or Barbour Co. Carl Sperry, P.O. Box 686, Belington, 26250; 304-203-4878.

Goat Sales

Alpine milking goat, gives a gal./daily, milking machine goes with her, \$400/firm. Terry Richmond, 5022 Ramp Rd., Sandstone, 25985; 304-712-0675.

ADGA Nigerian Dwarf doelings & bucklings, blue eyes, polled, nice udder background, CAE neg., vacc./wormed, \$250/up. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Horse Sales

Jack 30', excel. disp., \$400. Benny Sturgill, 975 Central Ave., Surveyor, 25932; 304-673-6938.

Poultry Sales

Leghorn roosters, 4, brown & white mix, start your own flock of prolific egg layers, \$20/ea. Gale Donelson, 4221 Stone Lick Rd., Kenna, 25248; 304-372-5512.

Free 5-mo. white ducks, Patsy Smith, 5094 Teays Valley Rd., Scott Dept, 25560; 304-419-1470.

Sheep Sales

Hamp/Suffolk starter flock, 11, proven 1-yr. -4-yr. ewes & 6, yrlg. ewes, \$3,700/flock. Kim Elison, 3937 Butler Mtn Rd., Renick, 24966; 304-661-1387.

Reg. Suffolk: 3-yr. ram, excel health, \$600; 1/23 & 2/23 ram lambs2, \$225/ea.; 1/23 & 2/23 ewe lambs, 4, \$275/ea. Tammy Shaw, 3107 Locust Grove Rd., Moatsville, 26405; 304-265-0533.

Dorper/Katahdin cross 5-mo. rams, twin & triplet births, \$225; Boer/Nubian/Kiko cross 5-mo. doelings, all CD&T vacc., parasite resistant, \$225. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

Pure Suffolk ram & ewe lambs, can be reg., \$325. Ronnie Vance P.O. Box 244, Seneca Rocks, 26884; 304-567-2618.

Dorper 11-mo. ram, white, he's a twin, vacc./wormed, excel. disp., \$500/firm. Holly Taylor, 558 Barnes Run Rd., Sandyville, 25275; 304-273-0704.

Miscellaneous Sales

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

AKC reg. Aust. Shep. pups, red & black tris w/blue eyes, vacc./wormed, working parents, \$500/ea. Pam Burns, 1704 Frost Rd., Marlinton, 24954; 304-646-1771.

Hay, '22, 4x4 round bales, barn kept, \$25/bale; '23 1st cut 4x4 round bales, barn kept., \$40/bale. Donald Burroughs, 2424 Pickles Fork Rd., Heaters, 26627; 304-765-7030.

Cattle racks for 8' bed, oak, bolted together, painted & kept in dry, \$150. Virgel Caldwell, 1462 Le Farm Rd., Lerona, 25971; 304-384-7426; 304-960-9177.

Hay, 4x5 net wrapped round bales of clover, orchard grass & timothy, \$45/bale. James Carr 391 Utopia Dr., Fairmont, 26554; 304-816-9099.

Farmland for rent, 14 A., mostly grassland w/horse barn, fenced w/water stream, \$650/mo. J. Corley, 50 Sunset Lane, Mabie, 26278; 304-642-1988.

CKC Collies sable & white: pr., proven breeders, good farm dogs/companions, \$300/ea. or \$550/pr.; pups, vacc./wormed, parents on premises, \$500/ea. Kevin Cummings, 110 Walnut St., Evans, 26241; 304-372-8615.

Mulch hay, sq. bales, \$2.50/bale; oat straw, \$5/bale; '22 5x6 round bales in barn, \$25/bale. Anthony Edwards, 32 Mill Crk. Crossing, Hurricane, 25526; 304-757-5775.

AKC reg. German Shep. pups, sable, black & tan, vacc./wormed, \$400. Elvin Fisher, 1831 Hokes Mill Rd., Ronceverte, 24970; 304-646-5590.

ABCA Border Collie 3/23 pups, black/white & brown/white, vet checked, \$400/ea. Ronald Fulk, 2585 Brookside Rd., Aurora, 26705; 304-735-3604.

CKC reg. Collie pups, vacc./wormed, \$400. Alan Harper, 209 Jessup Lane, Beckley, 25801; 304-228-4243.

Trailer, 15' single axle w/removable cattle racks, bumper pull, \$1,400. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 304-392-5231.

Hay, '23 round bales, in field now, easy access, \$35/bale. Kirsten Metlock, 15 Healing Lane, Montrose, 26283; 304-629-0715.

Rabbits: New Zealand & California, all ages, \$20-\$30 depending on age; 8-wk. -7-mo., meat rabbits, white, \$10-\$25/ea.. Kirsten Metlock, 8488 Clarksburg Rd., Volga, 26238' 304-629-0715.; 304-629-0715.

ASDR & **CKC** reg. Aust. Shep pups, black tris, female & males, \$350/ea.; blue merle males & female, \$500/ea., prices firm, all tails docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

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

Stone burr mill, 12" stone burrs, has not been used for several years, \$1,000. Randy Nutter, 2278 Hebron Rd., St. Marys, 26170; 304-679-6082.

CKC Red & Blue Aust. Heelers out of working stock, health guaranteed, excel. farm & family dogs, \$500/ea. Judy Saurbourn, 454 Cobun Crk. Rd., Morgantown, 26508; 304-288-1179.

Rabbits, New Zealand, white, from pedigree grand champion bloodline, papers avail., great for 4H projects, \$75. Mike Sprouse, 3061 WV Hwy. 5 W., Glenville, 26351; 266-7384.

PASTURE WALK & GRAZING MANAGEMENT

9/23/23; 10 a.m.-2 p.m.

Deep Sea Acres Farms

Dawn Lemie, 304-776-5256

WEST VIRGINIA DEPARTMENT OF AGRICULTURE

WVDA: What We Do



Jason Dalrymple
Nutrient Management Specialist III

"I supervise the Nutrient Management field staff and develop site specific nutrient management plans for farm operations in West Virginia's portion of the Chesapeake Bay Watershed. That involves taking soil and manure samples from the operations and using the results to give producers recommendations on how to optimize their yield, decrease input costs, and increase their awareness of the environment. I enjoy sitting down with producers to talk about things that can help their operation and to learning new things from their farming experiences."¹⁷



RETURN SERVICE REQUESTED

Source: WVU Extension Service Garden Calendar

GARDEN CALENDAR

SEPTEMBER 2023



SEPTEMBER 1 Seed carrots for overwintering in cold frame or early winter harvest in a high tunnel.	SEPTEMBER 11 Seed scallions (bunching onions) in a cold frame.	SEPTEMBER 20 Plant shallots and potato onions.
SEPTEMBER 2 Order spring-flowering bulbs. Seed fall carrots. Seed spinach.	SEPTEMBER 12 Plant garden mums. Control broadleaf weeds in lawn.	SEPTEMBER 21 Water young trees and shrubs during dry periods.
SEPTEMBER 4 Plant crocus. Dig late potatoes. Turn compost.	SEPTEMBER 13 Harvest colored peppers. Begin pumpkin harvest.	SEPTEMBER 22 Plant elephant garlic. Seed salad greens in high tunnel.
SEPTEMBER 5 Seed cover crop. Prepare root cellar. Renovate lawn or reseed bare spots.	SEPTEMBER 14 Seed fall spinach. Begin 14 hours of darkness to turn color of poinsettias.	SEPTEMBER 23 Plant hyacinths. Harvest storage onions.
SEPTEMBER 6 Aerate lawn. Seed lettuce for fall crop. Seed fall spinach.	SEPTEMBER 15 Seed rye and hairy vetch for winter cover crop. Seed lettuce in high tunnel.	SEPTEMBER 25 Bring rosemary plants indoors before frost.
SEPTEMBER 7 Plant fall turnips and radishes. Save seeds. Divide peonies.	SEPTEMBER 16 Repot houseplants. Transplant winter sprouting broccoli.	SEPTEMBER 27 Save heirloom tomato seeds.
SEPTEMBER 8 Seed carrots in high tunnel or cold frame. Harvest early pumpkins.	SEPTEMBER 18 Take a fall soil test from lawn and garden.	SEPTEMBER 28 Seed leeks for overwintering in cold frame.
SEPTEMBER 9 Don't let weeds go to seed. Build a cold frame. Plant hardy evergreens.	SEPTEMBER 19 Harvest early-planted sweet potatoes.	



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EDITOR: Jennifer Smith Poling • Designer: Brooke Francke • Contributor: Carrie McCracken