

# 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



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## All I Want Fir Christmas

Georgette Plaugher is the Vice President of the WV Christmas Tree Growers Association.

Every day looks a lot like Christmas on Seven Islands Farm, and that's the way Georgette Plaugher likes it. She and her husband Tom own and operate a traditional farm along the banks of the Cheat River in Tucker County with cattle, some chickens, two high tunnels, and hay fields. But closer to Parsons, in her father-in-law's front yard, you'll find a sea of fabulous firs.

"My father-in-law Eldon Plaugher started this Christmas tree farm in 1980. It's been 44 years he's had Christmas trees. In 2016, when I decided to take over the family farm, just north of here, we transitioned this Christmas tree farm into our own operation," explains Georgette.

It was a full circle moment for the Harrisville native whose father was a West Virginia state forester.

"When dad would work at Clements State Nursery, he would bring home trees, and I just loved planting trees in the yard with him. His vision was to have a Christmas tree farm. Now, we only lived on a quarter

acre, but I think he would have completely filled the yard up with trees, if my mom would have let him," she laughs.

When Christmas rolled around each year, Georgette and her father went in search of a tree to call their own.

"We always had a fresh Christmas tree growing up. I'd never seen an artificial tree. That would have been a sin! It was such a wonderful experience going with my dad to pick out a tree. We'd cut it down and bring it home. We'd put it up in the corner and struggle to get it to stay in the stand," she recalls with a chuckle. "The whole family would decorate it. It's the smell of it, the feel of it, bringing nature into your home. What wonderful, wonderful memories."

Her father's dream of owning a Christmas tree farm never came to fruition, but Georgette is carrying on that dream and making sure every person that comes to Seven Islands Farm has the same kind of magical Christmas tree experience she had growing up.

"I love to see the joy that it brings to people's faces, especially when customers bring their children and they run into the patch and look for their tree. They are so excited when they find the perfect one, and they get to take it home. It's the best!"

Seven Islands Farm does things a little differently than most choose and cut Christmas tree operations in West Virginia. Each year, the farm holds Tag Day.

"It's one day in October, after the hot weather is over but before it gets too cold, that customers, if they like, can come to the farm and choose the tree they want. There's a white, two-part tag on every tree. Customers tear the bottom of the ticket off. It has a number on it, and they keep it. They write their name and information on the top part of the tag, which remains on the tree. They also tie a "sold" ribbon on the tree. That means it is theirs. No one else can purchase that tree," explains Georgette.

The families will return to the farm after Thanksgiving to pick up their tree. Georgette and her staff will cut down the tree for that customer (for liability reasons) when they arrive at the farm, then bale it, and help load it onto the vehicle. The farm is open Saturdays and Sundays starting Nov. 30 running through December 22. For those who didn't make it to Tag Day, there are still plenty of trees to choose from. You can stop by any time the farm is open and purchase a tree.

The tree farm is labor of love for Georgette, and there's a lot of labor that goes into growing Christmas trees.

"To take a tree from when you put it into the ground to harvest takes an average of seven years, depending on what size stock you buy. If you buy a plug that's really small, it could take 10-plus years. If you

FROM THE COMMISSIONER:

**Holiday Reflections: Navigating Food Safety**



We are in the holiday season, a time when we often eat more than we should, but still expect the food we consume is safe. We may not always know where our food was grown, how it was cultivated, or where it was processed, but we trust in the systems that protect us. However, as our food supply becomes more globalized and passes through many hands, the risks of foodborne illnesses naturally increase.

To address these risks, lawmakers have steadily increased food safety standards over time. While regulations can be vital to protecting our health, over-regulation has become a focal point in political campaigns and debates. So, let's take a moment to better understand some of the recent topics of concern.

When states and countries operate under different regulatory standards, it creates an uneven playing field. For example, California's stringent food policies often impact producers across the nation. While these regulations aim to address health, safety, and environmental concerns, they can place undue burdens on farmers and manufacturers, both within and outside the state.

Similarly, international trade agreements often put U.S. producers at a disadvantage. Here in West Virginia, our apple growers have recently faced challenges, resulting in large apple surpluses. Part of that is due to

apple concentrate imported from countries with weaker pesticide rules, while here in the U.S., we have strict rules on pesticide use on commodities like apples. It's unfair to hold American farmers to high standards while allowing imports that don't meet the same requirements. Our trade rules must reflect our commitment to quality and safety across the board.

One area I've been consistently advocating for is the ability of state-inspected meat to be sold across state lines. Currently, only USDA-inspected meats can cross state boundaries, despite the fact that state inspection programs, like West Virginia's, are held to the same federal standards and are USDA-inspected and supported. This restriction impacts the roughly 30 states with state inspection programs, limiting opportunities for farmers and processors to grow their businesses. While the federal Farm Bill allows for this practice, bureaucratic hurdles prevent states from utilizing it. In my mind, if it is safe for our citizens, it is safe for any person, no matter what state they live in.

The Food Safety Modernization Act (FSMA) has also sparked confusion. Many small West Virginia farmers selling at local farmers markets are exempt from FSMA requirements due to their lower wholesale annual sales. Yet misconceptions about these rules lead some to believe we are burdening small farms. Like many federal regulations, the Department

has entered into cooperative agreements with the USDA or FDA, allowing West Virginians, not distant federal bureaucrats, to help local agribusinesses navigate compliance.

While some regulations may seem overreaching, traceability rules demonstrate their value. Consider the Romaine lettuce outbreak. Thanks to traceability protocols, investigators quickly identified the source farm, ensuring only contaminated lettuce was removed from shelves. Without these measures, all Romaine lettuce, including safe, locally grown produce, could have been pulled, shaking consumer confidence.

As your Commissioner of Agriculture, I am committed to reducing unnecessary regulatory burdens while ensuring our food supply remains safe, abundant, and affordable. Regulations should work to enhance agribusinesses rather than hold them back. Collaboration with federal agencies and local partners allows us to uphold safety standards that protect both consumers and businesses.

We still like to say, know your farmer - know your food. So, support West Virginia Grown, buy local, and have a safe and enjoyable Christmas and New Year!

**Kent Leonhardt, Commissioner of Agriculture**

**SEE A POTENTIAL INVASIVE PEST?**

Send us a photo of the pest with your name and contact info to [bugbusters@wvda.us](mailto:bugbusters@wvda.us) or call 304-558-2212.

**Be on the lookout for Spotted Lanternfly!**



**Animal Health Bulletin: Winter Livestock Care**



It's that time of year again when livestock producers are tasked with the challenge of managing the health of their herd during frigid winter months. The health of spring cow and calf pairs depends on good winter herd management. As temperatures plummet, livestock burn more calories to stay warm. To keep herds healthy through winter, supplying more forage and adequate minerals is critical to prevent depletion of fat stores and weight loss. Producers should keep in

mind that, although more forage is required during the winter, livestock also waste hay and feeder choice is important. A study at Michigan State University compared feed wastage among different types of round bale feeders. Ring and ring/cone type feeders were the most efficient, resulting in an average of only 4.5 percent waste. In addition, as livestock consume more feed, water intake is also increased. Checking water sources regularly is important to ensure there is plenty of unfrozen water available. A local practicing veterinarian can assist livestock producers with overall herd health plans, including winter management.





— All I Want Fir Christmas, Cont. from page 1

buy a tree that's been in a bed for two to three years, it may take you five years. It also depends on the species. Some, like spruce, are much slower growing. Some, like fir, grow faster. White pine you could have quicker than a fir," she explains.

Once the trees are in the ground, the challenge doesn't end. It's a yearly cycle of pruning, correcting growth, spraying for insects and disease, keeping fences in good shape to keep deer out, and hoping nothing goes wrong.

"It's like raising a kid," says Georgette. "You have to baby your trees. A tree could be there and perfect for seven years, but the year you decide to harvest it, you go out and it's brown with the needles falling off. Our battle is to keep that tree alive and looking good until it's ready to harvest."

This year was an especially challenging one. With drought conditions, Georgette lost 90% of the new trees she planted. It also put stress on her existing trees. That's why she says, whether you buy a tree from Seven Islands Farm or any other West Virginia tree grower, it's very important to treat your fresh cut tree with some TLC.

"If you can, recut the bottom of the stump as soon as you get it home and immediately get it into water! The tree will soak up water better and stay fresh longer. There's nothing special you need to put into your water, but watering the tree is the most important thing you can do. Given this year with the drought, these trees will suck up a lot of water the very first day. You may have to water them twice in the first

24 hours. I can't tell you how critical it is to not let that tree stand run dry," stresses Georgette. "You also want a good tree stand. A heavy-duty, metal tree stand, with a nice reservoir, that will hold at least a gallon of water is ideal. The old-fashioned stands that hold a cup of water won't do you much good. Also, keep your tree away from too much heat. Then, enjoy it."

**"Our battle is to keep that tree alive and looking good until it's ready to harvest."**

— Georgette Plaughter

Georgette urges her customers to recycle their trees once Christmas is over.

"Our products are 100% renewable. You can use your tree for other purposes. And a new tree is going to go in the ground next year to take its place. So, people can rest assured the most renewable and best thing for the environment is a real, fresh Christmas tree from West Virginia."

Seven Islands Farm offers Fraser, Balsam, Canaan, Noble and Turkish firs, as well as white pine.

The farm will be holding its annual Christmas in the Meadows on Saturday, December 7. Local vendors will be set up at the tree farm selling baked goods, crafts, food, and

value-added products. Georgette will also be making Christmas wreaths out of fir branches, eucalyptus, and other greenery she grows in her high tunnels. She says supporting West Virginia agribusinesses is vital and one of the reasons she joined the WV Grown program.

"I believe in West Virginia farmers and buying locally grown products. When you put the WV Grown label on our products, the first thing people say is, 'This was made right here in West Virginia. It has to be good!' That's why I wanted to become a member. I'm thankful for the promotion and support, not just for my farm but for everyone else in West Virginia, as well."

To learn more about Seven Islands Farm, check out their Facebook page. The Christmas tree farm is located at 223 Riverbend Estates Rd, Parsons, WV.



## 2024 WV State Farm Museum Christmas Light Show

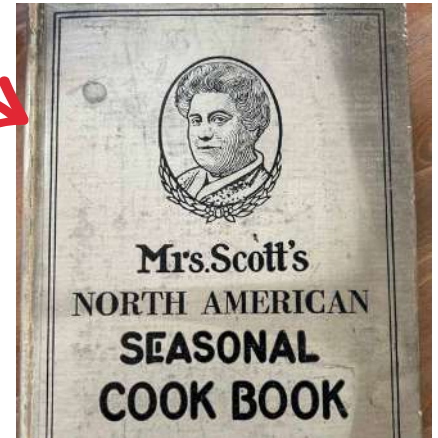


Santa's elves have been hard at work at the West Virginia State Farm Museum! They've strung hundreds of thousands of twinkling bulbs for the annual drive-thru Christmas Light Show. The event kicks off December 5 and runs each night through December 22 from 6-9 p.m. Santa will be on hand Thursdays-Sundays to greet all the kids (young and old alike). Admission is free, but donations to support the non-profit museum are appreciated. The museum is located seven miles north of Pt. Pleasant, just off Route 62, at 1458 Fairground Rd. For more information, you can find the museum on Facebook or call 304-675-573.

# WHAT'S COOKIN'?

## An Old-Fashioned Christmas

When you think of Christmas, what memories come to mind? For some it's the presents, for others it's the people and for many, it's the food. We've taken this month's recipes from a classic cookbook some of your mothers, grandmothers and maybe even your great-grandmothers had on their shelves. It's called Mrs. Scott's North American Seasonal Cook Book. The volume was published in 1921 by Mrs. Anna B. Scott, a "cooking expert and food economist." The recipes are delightful, delicious and will take you back in time. We hope you enjoy these Christmas classics! If you have a recipe you'd like to share, send it to [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us).



## DECEMBER 2024

### Christmas Sugar Cookies

- ¼ cup shortening
- 1 cup sugar
- 4 tablespoons buttermilk or sour milk
- 1 teaspoon baking soda
- 1 egg
- Vanilla
- 4 cups flour
- Raisins or nuts to decorate

#### Step 1

Preheat oven to 350-degrees. Cream the sugar and shortening until light. Add a well-beaten egg and buttermilk. Dissolve the baking soda in 1 tablespoon of hot water and add to mixture along with a splash of vanilla.

#### Step 2

Sift your flour and add enough to make a stiff dough. Roll out ¼ inch thick and cut with a cookie cutter. Sprinkle tops with sugar. You can decorate by pressing raisins into the dough or a nut in the center of each.

#### Step 3

Place the cookies on a cookie sheet and bake for 10-12 minutes. Cool on a wire rack.

### Maple Rolls

- 2 cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons shortening
- ½ cup milk
- ½ cup maple sugar (substitute brown sugar)
- 1 tablespoon butter

#### Step 1

Preheat oven to 350 degrees. Sift flour, baking powder and salt into a bowl, add shortening; rub in very lightly. Add milk enough to make a dough so it can be rolled ¼ inch thick. Brush with melted butter and sprinkle with maple sugar.

#### Step 2

Wet edges with milk and roll the same as a jelly roll. Cut into 1-inch pieces.

#### Step 3

Put into a well-greased pie plate. Brush the top with milk. Put into the oven and bake for 20-25 minutes.

#### Step 4

As soon as it comes out of the oven, remove the rolls from the pie plate before the sugar hardens.



### Cranberry Pudding

- 2 cups cranberries
- 1 cup raisins
- 1 cup suet\*
- 1 cup breadcrumbs
- ½ cup sugar
- 1 cup flour
- 1 teaspoon salt
- ½ teaspoon cinnamon

#### Step 1

Preheat oven to 350 degrees. Cut cranberries in half and mix with raisins. Set aside.

#### Step 2

Mix dry ingredients together in a separate bowl. Incorporate suet (or substitute) and then incorporate fruit. Add enough water to make a stiff mixture.

#### Step 3

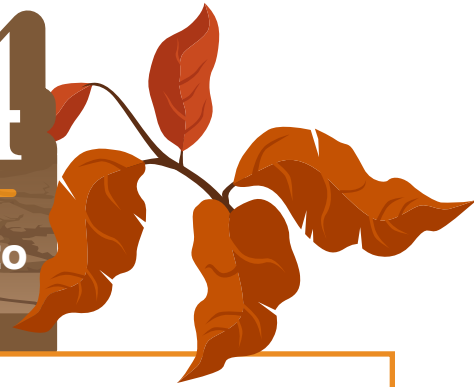
Brush a 1½ quart baking dish with butter. Put the pudding into the dish and place in the oven in a large pan of boiling water that comes about halfway up the baking dish. Bake for 40-45 minutes or until a knife inserted into pudding comes out clean.

#### Step 4

Serve pudding warm with fruit or a vanilla sauce. This is a very hearty pudding.

\*You can substitute suet with lard, butter, ghee or, if you're looking for vegetarian options, coconut or vegetable oils. To get the consistency of suet, you'll need to chill your desired substitute to a firm consistency and then cut it into small pieces right before you add to your recipe.

# Drought 2024



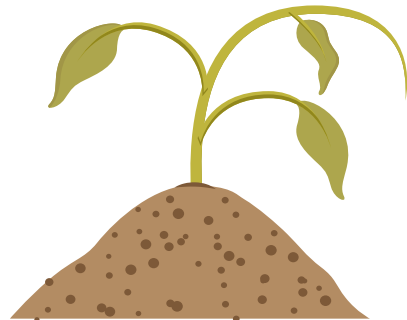
## West Virginia Legislature Allocates \$10 Million to Launch the WVDA Drought Recovery Program

In response to the severe and unprecedented drought conditions that have gripped West Virginia in 2024, the West Virginia Legislature has allocated \$10 million in surplus funds to launch the West Virginia Department of Agriculture's (WVDA) Drought Recovery Program. This vital initiative, managed by the WVDA, in collaboration with the West Virginia Conservation Agency and Conservation Districts, is designed to offer much-needed financial relief to farmers suffering from the long-term impacts of the drought.

The funding will support farmers by covering critical needs such as restoring drought-damaged pastures, assisting with

water resources, and addressing other pressing drought-related expenses. The program aims to fill gaps not covered by federal disaster relief programs.

"West Virginia's farmers are facing a crisis unlike any we've seen in decades," said Commissioner of Agriculture Kent Leonhardt. "As drought conditions continue to impact our farmers, this support is crucial to help them weather the storm so they can continue their operations. While this will not solve all the challenges, it will provide immediate relief and help farmers on the road to recovery."



### Drought Conditions and Impact

The drought in West Virginia began in May 2024 and worsened through the summer months, with record-low rainfall and soaring temperatures. October 2024 was the driest October in more than 25 years, with some parts of the state receiving less than 0.21 inches of rain. As a result, 99% of the state remains in drought (as of Nov. 14), with 27.9% of the area experiencing severe (D3) or exceptional drought (D4) conditions.

Farmers will likely face lasting impacts into 2025, making this financial aid essential for both immediate relief and long-term recovery.

### Program Overview: WVDA Drought Recovery Program

**Total Funding:** \$10 million from the West Virginia Legislature to assist farmers impacted by drought conditions. Funds can be used for pasture restoration, water development, and other drought-related recovery expenses.

**Eligibility:** To qualify for assistance, farmers must be enrolled in the USDA Farm Service Agency (FSA) Livestock Forage Disaster Program (LFP). Enhancement payments under the WVDA Drought Recovery Program will be contingent upon LFP enrollment.

**Enrollment Process:** Farmers can enroll through their local Conservation District by January 30, 2025. Contact information for each district is listed to the right.

**Payment Distribution:** After the enrollment period ends, payments will be distributed from WV's 14 Conservation Districts to eligible farmers.

For additional information, farmers are encouraged to contact the WVDA at 304-558-3200 or visit <http://www.wvagriculture.org>.

### Conservation District Contact Information

Farmers can contact their local conservation district for assistance:

- Northern Panhandle (Hancock, Brooke, Ohio, Marshall): 304-238-1231
- Upper Ohio (Wetzel, Tyler, Pleasants): 304-758-2512
- Monongahela (Monongalia, Marion, Preston): 304-296-0081
- West Fork (Doddridge, Harrison, Gilmer, Lewis): 304-627-2160
- Tygarts Valley (Taylor, Barbour, Upshur, Randolph, Tucker): 304-457-3026
- Potomac Valley (Pendleton, Grant, Hardy, Mineral, Hampshire): 304-822-5174
- Eastern Panhandle (Morgan, Berkeley, Jefferson): 304-263-4376
- Little Kanawha (Wood, Ritchie, Wirt, Calhoun, Roane): 304-422-9088
- Western (Jackson, Mason, Putnam): 304-675-3054
- Elk (Braxton, Webster, Clay, Nicholas): 304-765-2535
- Greenbrier (Pocahontas, Greenbrier, Monroe): 304-645-6173
- Capitol (Kanawha): 304-759-0736
- Guyan (Cabell, Wayne, Lincoln, Boone, Logan, Mingo): 304-528-5718
- Southern (Fayette, Raleigh, Wyoming, Summers, McDowell, Mercer): 304-253-0261





# West Virginia Grown

## Rooted in the Mountain State



### Member of the Month

#### Hill Tree Roastery

**Who:** Brian Shaw/Aalek Dailey

**Location:** Barboursville (Cabell Co.)

**Products:** Roasted whole bean or ground coffee

**Where to buy:** Hill Tree Roastery Coffee Shop (6326 E Pea Ridge Rd., Huntington), website (<https://hilltreeroastery.com/>), local shops (click "Buy Local" on their website)

#### How they got started:

My business partner, Aalek, was roasting coffee out of his house. Meanwhile, I was doing entrepreneurship and business development. So, we decided to team up. We developed our brand and our product and started doing some pop-up events. It took off from there. November marked our 7th year in business. We purchase our coffee beans from small farmers across the world. We won't purchase a bag of coffee that is not rated at least an 85 (out of 100) or higher. Beans you buy at a grocery store are typically a 60-70, in terms of quality. We buy only the best. We roast our beans right here on site using proprietary roasting profiles to create a premium coffee.

#### Future plans:

We just expanded and grew our space. We opened our coffee shop last month. People can come in, sit down, and have a cup of coffee. We'd love to keep growing, so that eventually, there are more Hill Tree Roasteries. A lot of people are interested in learning more about coffee, and we are passionate about educating people.

#### Why join West Virginia Grown?

We joined for the community and the contacts. The big thing we're adamant about is supporting local. You'll see on our website the places that buy or sell our coffee, they're coffee partners to us. It's not transactional by any stretch. Some of our supplies come from WV Grown members. Having access to that network helps us find things like local honey and maple syrup we use in our shop. The lady that oversees all the state parks saw our products and how well they were selling. She started ordering for all the state parks.

#### For More Information:

☎ 304-558-2210

✉ [wvgrown@wvda.us](mailto: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](mailto:wvgrown@wvda.us).

#### WVG NEWS



#### Isiah Morgan Distillery

(Nicholas County) held a grand opening for their new building on Nov. 7. It's located on Bourbon Lane (love that!), in Summersville. Owners Frank and Elizabeth Dix offer free tours of the facility and tastings by request. Reach out to them at 304-872-5588.



If you're feeling holly and jolly, sign up for one of **Gritt's Midway Greenhouse** Holiday Workshops! Make a live wreath or plant a porch pot. Dates are filling up fast, so register now at [www.ticketleap.events/tickets/grittsmidwaygreenhouse](http://www.ticketleap.events/tickets/grittsmidwaygreenhouse).

Three WV Grown members are recipients of USDA Rural Development Value-Added Producer Grants. **Riffle Farms** (\$46,694) in Preston County, **Sunset Berry Farm** (\$49,999) in Monroe County, and **Mon Valley Mushrooms** (\$20,000) in Monongalia County can use the funds to help expand their agribusinesses. The Value-Added Producer Grants are highly competitive.

**Capitol Market** (Charleston) is hosting a Holiday Village December 6th - 7th and the 13th - 14th. It is from 6-9pm. Enjoy live music, food, drinks, activities, and more. It's free to the public.

## NEW!

### WVG Members

- Pigs & Pits BBQ
- Graham Acres
- Blessed-Full Farm
- Devil's Due Distillery
- Black Sheep Bloomyery
- Quiet Deli Foods
- Primitive Goods WV LLC
- Community Markets Inc.
- Nicholas County FFA
- Kitchen & Spice Company dba Kitchen & Spice

HELPING FARMERS GROW

# WVDA Rural Rehabilitation Loan Program

The West Virginia Department of Agriculture's Rural Rehabilitation Loan Program provides loans up to \$250,000 to individuals or businesses for starting, purchasing, or expanding a farm operation; to assist farmers who have suffered financial setbacks from natural disasters or who need additional resources with which to redirect or maintain profitable farming operations; or for other agricultural businesses. Loans are made for a term of up to 20 years and must be fully secured.

The Rural Rehabilitation Loan Program is currently running a special promotion, offering an interest rate of the current Wall Street Journal Prime Rate less one percent, on loans secured by real estate.

The application is available on the West Virginia Department of Agriculture's website at: <https://agriculture.wv.gov/divisions/executive/Rural-Rehabilitation-Loan-Fund>. The loan committee meets quarterly to review loan applications. Questions about the program or application can be directed to Susan Baxter, loan program coordinator, at (304) 558-2221 or sbaxter@wvda.us.

# AGRICULTURE & FORESTRY HALL OF FAME

## Class of 2025

The West Virginia Agriculture and Forestry Hall of Fame is now accepting applications for induction into the Hall of Fame for the class of 2025. Know someone outstanding in the fields of agriculture, forestry or family life? Fill out an application today! The deadline for nomination is February 14, 2025. You can find the application at: <https://agriculture.wv.gov/wp-content/uploads/2023/11/2024-AFHOF-Nomination-Form.pdf>.

**Applications can be submitted to:**

**West Virginia Division of Forestry**  
 c/o Rebecca Williams  
 P.O. Box 40, Farmington, WV 26571  
 Rebecca.J.Williams@wv.gov



West Virginia DEPARTMENT OF AGRICULTURE  
 COMMISSIONER: KENT A. LEONHARDT



# FFA SPOTLIGHT

## OLIVIA BOHRER

**AGE:** 18  
**GRADE:** SENIOR  
**SCHOOL:** HAMPSHIRE CO. (SHANKS)  
**FFA CHAPTER:** HAMPSHIRE CO. FFA/FINAL DRIVE 4-H  
**FFA ADVISOR:** LISA MORELAND/RONNIE WATSON/ISAAC LEWIS & RACHEL SULSER

**Olivia:** I grew up on Crooked Creek Farm. We run poultry houses through Pilgrims. We have laying chickens and eggs. My parents also run a cow/calf beef operation. When I was little, I'd go check cows with my dad. I always wanted to tag along. I joined 4-H as a Clover Bud, and I'm still a member of the Final Drive club. My grandparents were in FFA, my parents, and both my older sisters. I come from a very strong FFA family. I've just always had an interest and knew I'd join. I love competing. I've shown feeder calves and market steer at our county fair. For the past four years, I've been showing show pigs at the multi-state level, the national level, and at the State Fair. I'm an FFA officer this year. I'm the Parliamentarian of my chapter. It's a great opportunity. Through FFA, I've learned more about agriculture but not just the farming side. There's leadership, public speaking, being more comfortable talking to new people, social skills you're going to need in life that aren't necessarily just about agriculture. I want to attend Potomac State College and go through their Ag Business program. I also have my own livestock photography business on the side. One day, I'd like to take over my family's farm business.



# Winter Blues

## Farmers Market

March 1, 2025 | 12:00 PM to 5:00 PM

CHARLESTON COLISEUM & CONVENTION CENTER



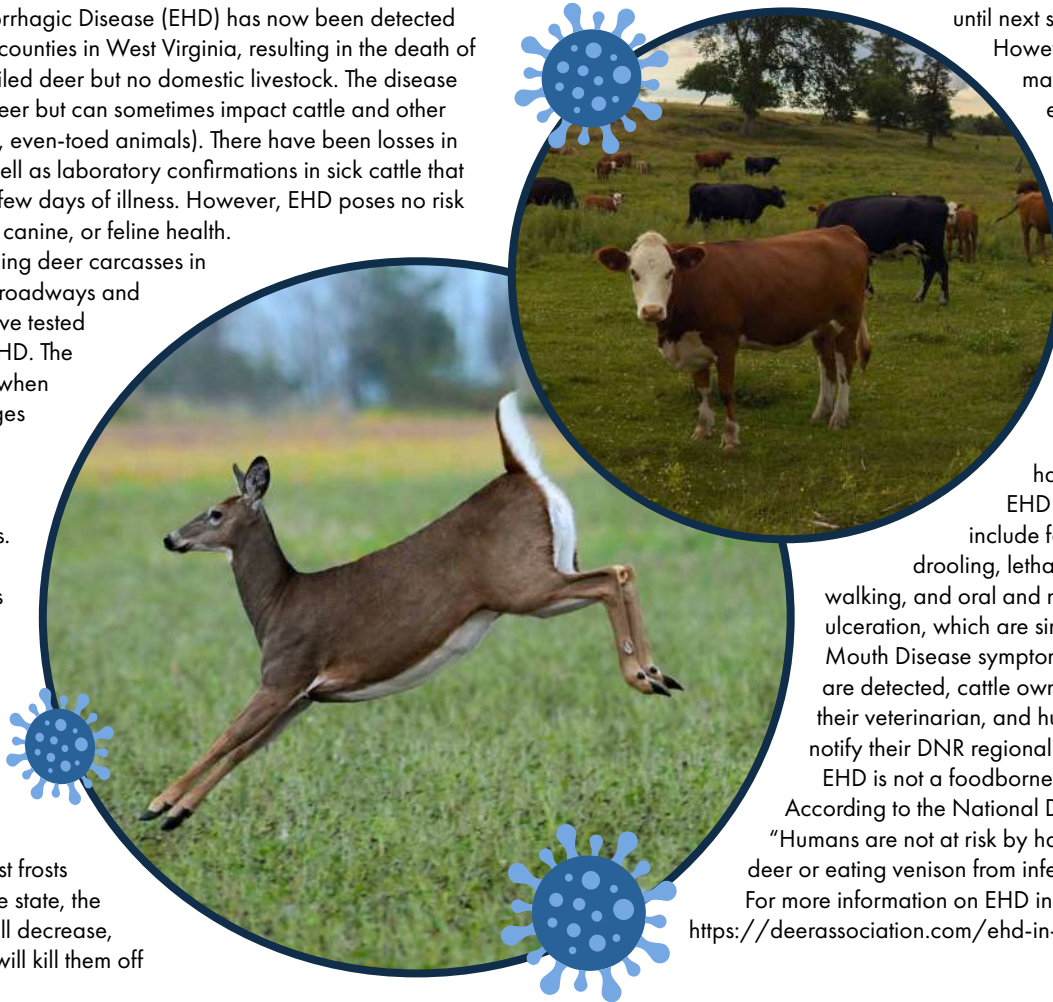


# EHD DETECTED IN DEER AND CATTLE IN WEST VIRGINIA

Epizootic Hemorrhagic Disease (EHD) has now been detected in wild deer in 21 counties in West Virginia, resulting in the death of countless white-tailed deer but no domestic livestock. The disease primarily affects deer but can sometimes impact cattle and other ruminants (hoofed, even-toed animals). There have been losses in farmed deer, as well as laboratory confirmations in sick cattle that recovered after a few days of illness. However, EHD poses no risk to human, equine, canine, or feline health.

Hunters are finding deer carcasses in the woods, along roadways and in pastures that have tested post-mortem for EHD. The disease is spread when female biting midges ingest blood from infected animals and then feed on uninfected animals. West Virginia's drought conditions have favored EHD transmission because the insects, deer, and livestock all congregate near remaining water sources.

Now that the first frosts have blanketed the state, the midge numbers will decrease, and hard freezes will kill them off



until next summer's hatch. However, there still may be animals exposed earlier this fall affected by EHD. Farmers need to check their livestock for any signs of the disease, as well as hunters who are harvesting deer.

EHD symptoms can include fever, excessive drooling, lethargy, difficulty walking, and oral and nasal lesions with ulceration, which are similar to Foot and Mouth Disease symptoms. If those signs are detected, cattle owners need to call their veterinarian, and hunters need to notify their DNR regional office.

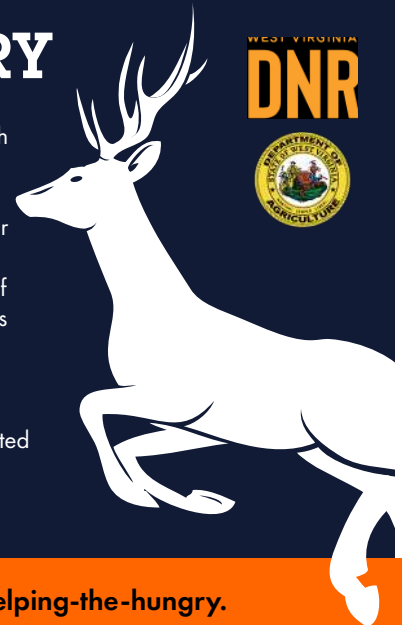
EHD is not a foodborne illness.

According to the National Deer Association, "Humans are not at risk by handling infected deer or eating venison from infected deer."

For more information on EHD in deer, go to <https://deerassociation.com/ehd-in-deer/>.

## HUNTERS HELPING THE HUNGRY

Hunting is not just a pastime in West Virginia, it's a passion for tens of thousands of state residents. Each year, while they're in the woods, many hunters aren't just aiming for a trophy buck, they're hoping to bring home a deer that will help feed those in need. Since 1992, Hunters Helping the Hungry has gratefully collected more than one million pounds of venison from hunters who have donated their deer to the program. The meat goes to West Virginia's two food banks, feeding some of the state's neediest families. With the help of the Governor's One Shot Hunt, Share the Harvest Sunday, and other forms of private donations, there are no processing fees for hunters who designate deer for the program. Thanks to those generous hunters, more than 29,000 deer have been processed, providing 1.4 million meals to West Virginia families. From the first day of any deer season until December 31, hunters who legally harvest a deer and wish to donate the meat to HHH can deliver the deer to the nearest participating meat processor. The Mountaineer Food Bank and Facing Hunger Foodbank will then pick up the donated venison to be distributed among a statewide network of 600 charitable food pantries, senior centers, shelters, and other feeding programs.



For more info: call 304-924-6211 or visit <https://wvdnr.gov/hunting/hunters-helping-the-hungry>.



# WV AGRIBUSINESS CHRISTMAS TREE FARMS

\*Berry Fork Enterprises - Heaters

Blackthorn Estates Nursery - Sugar Grove 🇺🇸

Bluestone Tree Farm - Camp Creek

Brushy Mountain Tree Farm - Franklin 🇺🇸

Cedar Run Farm - Sistersville 🇺🇸

Crickmer Farms Christmas Shoppe - Danese

Dan & Bryan Trees - Shepherdstown

Diello's Choose and Cut - High View

E Black and Son Nursery - Wheeling

\*Emerald Farms - Moatsville 🇺🇸

Evergreen Christmas Tree Farm - Mineral Wells 🇺🇸

French Creek Christmas Trees - French Creek

Friars Hill Nursery - Frankford

\*Gray's Park Place - Mt. Lookout

Jolliffe Nursery - Knob Fork

King's Trees - Bruceton Mills

Lakes Tree Farm - Hacker Valley

May Tree Farm - Maysville 🇺🇸

\*Mill Run Farm - Marlinton

\*Miller's Christmas Trees - Terra Alta

Mozark Mountain Tree Farm - Hendricks

Mulkeen Landscaping and Christmas Tree Farm - Independence

Reddington Farm - Harpers Ferry

\* Limited supply this year

Visit: <https://agriculture.wv.gov/> for more information on these farms.

Want to be added to our list? Contact [Agritourism@wvda.us](mailto:Agritourism@wvda.us)

[wvgrown@wvda.us](mailto:wvgrown@wvda.us) or 304-558-2210



\*Rocky Knob Christmas Tree Farm - Upper Tract 🇺🇸

Santa's Woods - Summit Point 🇺🇸

Seven Islands Farm - Parsons 🇺🇸

Town and Country Nursery - Kearneysville

Westfall Christmas Tree Farm - Grantsville

Wilkerson Christmas Tree Farm - Griffithsville 🇺🇸



West Virginia DEPARTMENT OF  
**AGRICULTURE**

## Drought Affects 2024 Christmas Tree Season



Now that the weather has turned chilly and we're starting to think about the holiday season, one of the first things that comes to mind is a family-favorite Christmas tradition – choosing and cutting a perfect pine from your go-to Christmas tree farm. However, things may be a little different this December. The drought has impacted nearly every agricultural industry across the state of West Virginia, including our Christmas tree farms. Landin Harper, the owner/operator of Wilkerson Christmas Tree Farm in Lincoln County and President of the West Virginia Christmas Tree Growers Association, says 70% of the 2,000 seedlings he planted this year died as a result of the drought, and he's not alone. Many growers not only lost seedlings, their mature trees, anywhere from seven to 10 years old, felt the impact of the drought, as well. As a result, the WVDA's annual Choose and Cut Christmas Tree List may look a little smaller this year. A few growers have decided not to open, and some, as marked on the list, have limited trees for sale. There are still plenty of farms opening for the season and plenty of trees to pick and choose. We've added a website at the bottom of the list where you can find the location, social media, phone number and email address of each farm. Your best bet is to contact the farm before you go, to find out if they still have trees for sale.

Because those trees have been under some stress this year, Harper says your pine will need some extra TLC.

"Folks who buy a fresh cut tree this year need to be a little more proactive in taking care of it. You can't just bring it home, give it some water and forget about it. Make sure it gets plenty of water to drink. You may need to water it twice a day."

# Walnut Hill Farm: A Micro-Dairy on the Moooove

The life of a dairy farmer is not for everyone.

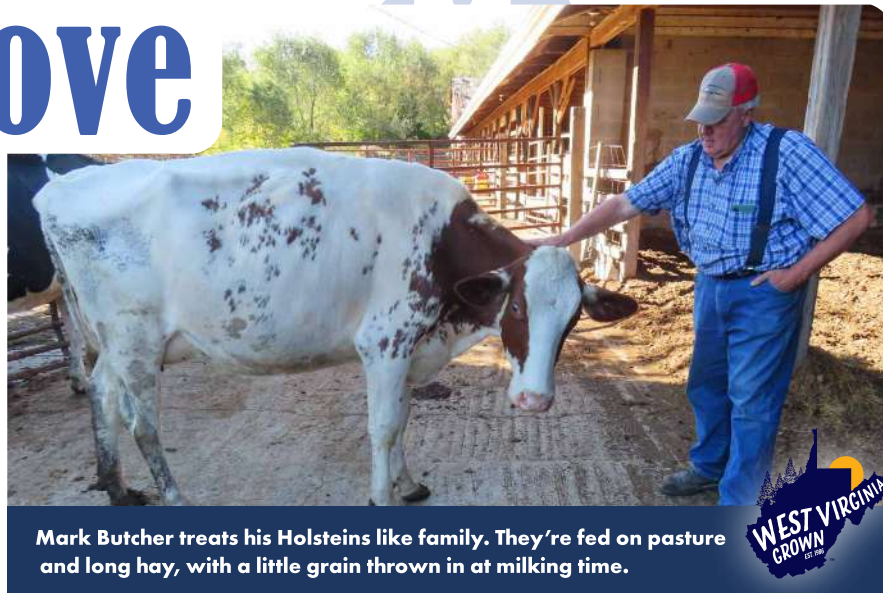
"If you like to go on vacation, and if you like to sleep in, this isn't the job you want to get into," stresses Mark Butcher.

The Jefferson County native has been milking cows since he was 12 years old, first for other people and since 1983, he's owned his own dairy near Kearneysville, Walnut Hill Farm.

"I'm usually at the barn every morning at 5:00. I start milking by 5:30. After I milk, clean up, and feed my cows, I'm usually back in the house by 8:00 and ready to tackle whatever work needs done that day. Sometimes it's field work or deliveries or repairs," says Butcher. "Then I'm back at the barn by 2:30 in the afternoon and milking the cows by 3:00. If we have milk to process, my wife gets home about 3:30 and we process until 7:00 or 7:30. Now, that's seven days a week, 365 days a year."

But Walnut Hill isn't your typical dairy. Butcher decided nearly 20 years ago to think outside the milk carton. Instead of having a herd of 50 or 60 Holsteins, he has only a handful of cows and processes the milk on the farm.

"When I graduated from Potomac State and my dad helped me buy this place, I was milking and shipping my milk out to a co-op, just like everyone else. But we got out of it in the 90s. There were weather problems, feed got high, and milk prices were low. We got out of the business for 10 years. When we got back in,



Mark Butcher treats his Holsteins like family. They're fed on pasture and long hay, with a little grain thrown in at milking time.

I knew I'd never be big enough to ever ship to a co-op. That's when we built this facility," Butcher proudly points to a long white building situated between his house and his barn. "It was my design. I hired parts of it done, but mainly we built it ourselves."



and then cooled back down. Then the milk is bottled into half gallon jugs and pints and stored in a walk-in cooler. The entire

process follows the Grade A Pasteurized Milk Ordinance set forth by the Food and Drug Administration (FDA).

At Walnut Hill, it's not about quantity, it's all about the quality of the milk.

"It's cream-line whole milk. We don't have a separator. So, nothing gets taken out and nothing gets put in. We usually run 4% fat," says Butcher.

Walnut Hill also has a line of chocolate milk. It's the same 4% milk with cocoa and sugar added.

"For us, it's not how many cows we can milk. It's how much milk we can sell. If we're milking five cows, and we're getting five gallons per cow, that's 25 gallons a day.

That comes to 50 half-gallon jugs. It would be a tall order for us to sell that much milk," explains Butcher. "So, we'll milk three or four cows. The only way we get paid for it is if we bottle it and sell it. We don't have a market for our surplus milk."

Butcher has his product/profit margin down to a science.

"We sell to Bob Tabb at Town & Country Nursery. That's the only place that carries our milk in Jefferson County. My wife does the Leesburg Farmers Market in Virginia on Saturdays. We're in a unique area. We've got two counties with a lot of disposable income nearby – Loudoun County, Va. and Montgomery County, Md. It works for us. We can't sell our product for what Walmart charges, but we offer a different product. Not only is it true, whole milk, it's also fresh. We milk our cows, process the milk that same day and have it to our customers the very next day."

As for his cows, they're part of the family. They all have names (Sunshine, Big Sandy, Sherry, Sundial). Most are former show cows that have found a permanent home at Walnut Hill. Once their milking days are done, they live out their lives taking it easy on the farm.

"You know, from the time I was 12, this is the only thing I wanted to do. This lifestyle is not for everybody, but it suits me just fine."

To learn more about Walnut Hill Farm, check out their Facebook page. They're also a member of the WV Grown program and can be found in the WV Grown Directory.



## 2024 NATIONAL FFA CONVENTION AWARD RECIPIENTS

### Gold Emblem

Forestry – Ravenswood (9th)  
 Marketing Plan – Buffalo  
 Milk Quality & Products – Taylor County (8th)  
 Poultry – Roane County (10th)  
 Silver Emblem  
 Agricultural Issues Forum – Preston County  
 Agricultural Technology and Mechanical Systems – Ravenswood  
 Agronomy – Roane County  
 Conduct of Chapter Meetings – St. Marys  
 Creed Speaking – Anna Hays of Roane County  
 Environmental & Natural Resources – Clay  
 Food Science and Technology – South Harrison  
 Horse Evaluation – Bridgeport  
 Livestock Evaluation – South Harrison  
 Meats Evaluation and Technology – Magnolia  
 Parliamentary Procedure – Ripley

### Bronze Emblem

Agricultural Communications – Poca  
 Agricultural Sales – Clay  
 Dairy Cattle Evaluation and Management – Clay  
 Farm Business Management – Magnolia  
 Floriculture – Magnolia  
 Employment Skills – Mackenzie Stout/Spring Mills  
 Extemporaneous Speaking – William Waddy/Petersburg  
 Nursery/Landscape – South Harrison  
 Prepared Public Speaking – Kellen Lambert/Taylor County  
 Veterinary Science – Tyler

### Gold Emblem Individuals

Agronomy – Lexi Mitchell, Libby Stricklen/Roane County  
 Agricultural Technology and Mechanical Systems – Zachariah Pursley/  
 Ravenswood  
 Environmental & Natural Resources – Parker Taylor/Clay County

### Gold Emblem Individuals (cont.)

Food Science and Technology – Nathaniel Linger (6th), Keith Linger/  
 South Harrison  
 Forestry – Grace Fellure, Jacob Parsons, Gage Delong, Harold  
 Miihlbach/Ravenswood  
 Horse Evaluation – Gracie Burdette/Bridgeport  
 Meats Evaluation and Technology – Logan Morris, Carson Wade/  
 Magnolia  
 Milk Quality & Products – Jennah Charlton, Hannah Gragg, Colton  
 Gillespie, Noah Uhl/Taylor County  
 Poultry – Autumn Craft, Tanner Saunders, Lily Smith/Roane County

### National Proficiency Finalists

Lucas McPherson/Liberty - Diversified Horticulture Proficiency  
 Katie Rogers/South Harrison - Diversified Livestock Production Proficiency

### National Agriscience Fair Finalist

Sophia Randolph & Miranda Witt/Bufalo - Food Products & Processing  
 AgriScience Fair Division 6  
 Kade Suddath/Hampshire County - Power Structure Systems AgriScience  
 Fair Division 3

### National Chapter Award Recipients

Jefferson – 3 Star  
 Pendleton – 3 Star  
 Washington – 3 Star  
 Hampshire County – 2 Star  
 Hannan – 2 Star  
 Spring Mills – 2 Star  
 Ravenswood – 1 Star

### National FFA Band

Sophie Layman/Ritchie County  
 Rhyan Eerenberg/Summers

## 2024 FFA AMERICAN DEGREE RECIPIENTS

Breona Anderson/Ripley	Shelby Dolly/Doddridge	Abbi Kimble/Tyler	Kaylee Myles/Bufalo	Sarah Sions/Mineral County
Gregory Angell/Summers	Kylie Fenstermacher/South Harrison	Hayley Kuykendall/ Moorefield	Kevin Nelson/South Harrison	Lindsey Smith/Pendleton County
Isaiah Ash/Doddridge	Gabriella Floyd/Liberty	Braiden Lantz/Pendleton County	Hailey Noland/Wirt County	Taylor Smith/South Harrison
Phillip Balis/Wirt County	Luke Fogus/Greenbrier East	Caleb Law/South Harrison	Lauren Parent/Shady Spring	Harley Stewart/St Marys
Annamarie Bassett/Pine Grove	Peyton Forsyth/Liberty	Tyson Lipps/South Harrison	James Peaslee/Preston County	Jeremy Swiger/Doddridge
Emily Bassett/Pine Grove	Braden Fortney/Magnolia	Emma Looney/Roane County	Alyssa Pettit/Cameron	Chase Thomas/Tyler
Olivia McKinly Bible/ Petersburg	Hannah Goode/Jefferson	Gavin Losh/Liberty	Samuel Pringle/Upshur County	Jasmine Thomas/Tyler
Trenton Brady/Clay	Braden Greathouse/Tyler	Delaney Lucey/Cameron	Shyann Ray/Lincoln County	Gracie Turley/Ripley
Victoria Brady/Lincoln County	Robert Grose/Upshur County	Abby McDonough/ Doddridge	Julianna Rexroad/Braxton County	Hallie Turley/Ripley
Zane Burdette/Ripley	Carter Hall/Ripley	Grady Mcfee/Wirt County	Kooper Riggelman/ Moorefield	Haley Tuttle/Tucker
Branson Carpenter/Upshur County	Kensley Harper/Petersburg	Jace Meadows/Ravenswood	Rylee Rogers/Clay	River Underwood/Magnolia
Tye Clark/Cameron	Paisley Wray Hawk/ Petersburg	Cody Mitchell/Petersburg	Sommer Scyoc/Pine Grove	Austin VanCamp/Tyler
Destiny Coble/Liberty	Isabella Herrod/Liberty	Coleen Mitchell/Roane County	Jacklyn Seagrave/Tyler	Kaylin Walton/Upshur County
Benjamin M Cogar/Upshur County	Chloe Irwin/Cabell Midland	Olivia Mitchell/Preston County	Brody Seckman/Tyler	Brooklyn Wayne/Tyler
Daisy Dalrymple/Hampshire County	Jacob John Jones/Petersburg	Kymerlyn Morgan/ Greenbrier East	Carli Shaffer/Greenbrier East	Grace Wigal/Wirt County
Garrett Delong/Ravenswood	Emily Kent/Blennerhassett		Kaci Shanabarger/Tyler	Gabrielle Wolfe/Preston County
	Rebecca Kerns/Ripley			Bella Wyatt/Pine Grove
	Carson Kidwell/Preston County			Chloe Yocum/Cameron



# West Virginia Conservation Agency



## 2024 WV Conservation Farm of the Year

Davin White - WVCA Director of Communications

Two Potomac Valley Conservation District farms recognized for their efforts to protect soil, water, and other resources received the top West Virginia Conservation Farm of the Year awards during a recognition ceremony Oct. 22, in Sutton.

Cottage Hill Farm in Grant County (Traditional Farm), owned by W.C. "Sonny" and Carole Taylor, and Powder Keg Farms in Hampshire County (Non-Traditional Farm), owned by Gini and Brian LaMaster, were this year's winners.

In 2024, farms in two separate categories were judged for the first time. The farms in the Traditional category are more large-scale operations that include livestock like cattle, poultry, sheep, and goats, as well as fruit and vegetable farming. The Non-Traditional category includes farms with small-scale horticulture practices, but ones that still may incorporate some smaller livestock. Each farm received a \$1,000 award and the use of a tractor from Middletown Tractor Sales in Fairmont, a longtime sponsor of the Conservation Farm Awards. Both farms demonstrated a commitment to conservation practices that protect soil, land, water, and related resources.

Cottage Hill Farm, in Petersburg, is a 1,000-acre purebred Hereford cow/calf operation that also holds six broiler houses. W.C. Taylor has implemented numerous conservation practices on the farm over many years, including no-till planting, cover crops, nutrient management, prescribed grazing, and rotational grazing of cattle, as well as wildlife and forest-friendly practices. By rotating cattle through multiple paddocks and allowing areas of the farm to rest more than 21 days, Taylor has extended his grazing season and cut back on the date each year he would need to start feeding hay. His use of contour strips in hillside crop fields has slowed surface water runoff, which reduces erosion and, ultimately, improves water quality.

Powder Keg Farms, in High View, is a ridgetop farm that practices numerous conservation efforts, along with an educational component. The farm operates three high tunnels, raised beds and other garden areas where vegetables are grown, and keeps livestock that include some cattle, Nigerian Dwarf goats, Light Brahma

**Both farms demonstrated a commitment to conservation practices that protect soil, land, water, and related resources.**



Gini and Brian LaMaster, of Powder Keg Farms, took home the title 2024 WVCA Non-Traditional Farm of the Year.



Carole Taylor and W.C. "Sonny" Taylor of Cottage Hill Farm, joined by their granddaughter Sarah Taylor-Goldizen and Brandon Thomas of Middletown Tractor Sales, were selected as the 2024 WVCA Traditional Farm of the Year.

chickens, Muscovy ducks, and a nine-hive apiary of honeybees for pollination, honey, wax, and propolis. While the livestock provide meat, milk, and eggs, their manure also helps to serve the needs of the vegetable operation. The practices on the farm include soil conservation through no-till planting, cover crops to feed the soil, use of manure as fertilizer, using food scraps or weeds for compost, and only having smaller-size animals on the farm, which reduces soil compaction. The LaMasters' many conservation efforts also include using sunlight efficiently with the high tunnels, efforts to conserve old, rare, and heirloom seeds, and practices that also benefit the surrounding forestland and wildlife around the farm.

West Virginia farms are eligible for the Conservation Farm of the Year honor after winning at the county, district, and area levels. Two groups of judges visited the finalist's farms in September and graded them on their use of best management practices, impact on ecological systems, and community-based activities.

# Natural Resource Conservation Service



## Forest Management Plan

Rebecca Haddix - NRCS WV Public Affairs Specialist

Healthy forests provide clean air and water, flood protection, wildlife habitat, recreation, aesthetic enjoyment, jobs, and numerous other services and products that we enjoy every day. Sustainably managing this valuable natural resource is one of the most environmentally, economically, and socially beneficial activities landowners can do.

The USDA Natural Resources Conservation Service (NRCS) and partners work together to help non-industrial, private forestland owners manage healthy forests. Private forestland owners seeking financial assistance from NRCS must have or obtain an approved Forest Management Plan (FMP). An FMP is a site-specific plan prepared by a professional forester that guides landowners in addressing resource concerns.

### What is included in a Forest Management Plan?

#### A forest management plan should include:

- General site and historical information
- Landowner objectives
- Description of existing forest conditions
- Desired future conditions
- Forest stand and soils map

### How do I get a Forest Management Plan?

#### There are a few options for someone looking to get an approved FMP.

- Landowners can hire a consultant through our Technical Service Provider (TSP) registry with NRCS provided financial assistance. Contact your local NRCS field office for assistance in developing an NRCS FMP.
- Contact the West Virginia Division of Forestry (WVDOF) for assistance in developing a WV Forest Stewardship Plan. (WVDOF Forest Stewardship Plan is equivalent to an NRCS FMP).
- Hire your own consultant to help develop a forest management plan equivalent to an NRCS FMP or WV Forest Stewardship Plan.

### Common Forest-Related Conservation Practices

#### One or more of the following conservation practices are commonly recommended in FMPs:

**Forest Stand Improvement** is used to manage tree species composition, tree density, and forest structure by cutting or killing selected trees and undergrowth to achieve desired forest conditions.

**Brush Management** is used to control undesirable, non-native, and invasive woody vegetation such as autumn olive, bush honeysuckle, Japanese barberry, multiflora rose, oriental bittersweet, tree of heaven, and grapevine. Treatments may be mechanical, chemical, or a combination of the two and are intended to promote the establishment and growth of desirable plants.

**Tree/Shrub Site Preparation** is used to improve growing-site conditions prior to establishing a stand of trees and shrubs. Tree/Shrub Establishment is then used to establish trees and shrubs by planting seedlings or cuttings, by direct seeding, or through natural regeneration.

**Structures for Wildlife** are habitat components, such as brush piles, used by wildlife for nesting and escape cover. Make the most of debris created as a byproduct of other forest management practices.

**Access Control and Woodland Exclusion Fence** are used to restrict livestock from forestland. Unrestricted access to forestland can be detrimental to forests, wildlife, streams, and even livestock themselves. Livestock access must be restricted from forestland where NRCS conservation practices are planned, in order to be eligible for financial assistance on that land.

**Early Successional Habitat Management** is used to influence the natural succession of plant communities, which usually progresses from grasses to trees, in order to benefit wildlife or plant communities. Various techniques such as light disking, mowing, and clearing forest openings can be used to maximize plant and animal diversity.

### How to Apply

- Visit your local USDA Service Center, which you can find at [farmers.gov/service](https://farmers.gov/service) locator.
- Establish a USDA customer service record with the Farm Service Agency (FSA).
- Complete the program application. Applications may be submitted at any time.
- All applications are evaluated in a competitive ranking process as funding becomes available.
- USDA is an equal opportunity provider, employer, and lender.

# CLASSIFIED ANNOUNCEMENTS December 2024

To Submit  
an Ad: ►

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

## January 2025. . .

Phone-In ads for the January issue must be received by **12 noon on Thursday, December 5.**

Written ads for the January issue must be received by **1 p.m. on, Friday, December, 6.**

## February 2025. . .

Phone-In ads for the February issue must be received by **12 noon on Thursday, January 9.**

Written ads for the February issue must be received by **1 p.m. on, Friday, January, 10.**

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

## Apiary Events

**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.

**Clay Co. Beekeepers Assoc.,** Contact Mark Davis, 304-651-3002; [claycobeekeepers@gmail.com](mailto:claycobeekeepers@gmail.com).

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

**Harrison Co. Beekeepers, Discussion Group,** Contact Larry Forinash 304-669-5410; [lforinash1@gmail.com](mailto:lforinash1@gmail.com)  
**Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting,** 3rd Sat., 10:30 a.m.-1 p.m., Contact Steve May, 304-727-7659.

**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@monocountybeekeepers.org](mailto:kevin.hart@monocountybeekeepers.org).

**Mountaineer Beekeepers Assoc., Bi-Monthly Meeting,** 2nd Monday, 6:30 p.m., City Bldg. on School Rd, Contact Patrick O'Connell, [occonnellpatrick0370@gmail.com](mailto:occonnellpatrick0370@gmail.com).

**Mountaineer Beekeepers Assoc., Discussion Meeting,** 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Patrick O'Connell, [occonnellpatrick0370@gmail.com](mailto:occonnellpatrick0370@gmail.com).

**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](mailto:secretary.phba@gmail.com).

**Preston Co. Beekeepers Assoc., Monthly Meeting,** 3rd Thursday, WVU Ext. Office, Kingwood, Contact Scott Lewis, 304-376-0453.

**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.

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

**West Central Beekeepers Assoc., Monthly Meeting,** 4th Saturday, 1:00 p.m., Two Runs Community Bldg., on Rt. 14, just north of Reedy, Contact Rob, 304-834-4059.

**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

**Pure** Dexter 2-yr. bull, dun, horned, good blood, bred cows & heifers this yr., handles easy, comes when called, good disp., 1,800. Maia Broussard, 1072 Clayton Judson Rd., Alderson, 24910; 919-523-4418.

**Reg.** Limousin & Lim Flex breeding age bulls, black, polled, easy calving, vacc. passed complete BSE, \$3,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043.

**Zebu** mini cows, cow & calf prs., makes a great birthday or Christmas gift, starting at \$1,000/ea./up. Roy Gibson, 1881 Dog Fork Rd., Kenna, 25248; 304-988-1532.

**Reg.** Hereford 3/24 & 5/24 bull calves, 2, dark red, dam is dark red Hereford also, pure but not reg., \$1,000/ea. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577; 304-753-4590.

**Reg.** Black Angus 15-mo. bull w/CED of 10, BW+0.3, WW +54, YW +94, Milk +26, semen tested & vacc., \$2,600, Mark Robinson, 213 Willow Crk. Rd., Sutton, 26601; 304-678-7302.

**Black** Gelbvieh heifers, some reg., \$1,400. Roger Simmons, 309 Coxley Ridge Rd., Harrisville, 26362; 304-628-3618.

**Reg.** Polled Hereford 3-yr. bull, DNA tested, \$2,500. Wayne Willie, 1478 Curtisville Rd., Smithfield, 26437; 304-986-3941.

**Polled** Hereford 6/24 & 7/24 bulls, 2, Fed Ex/GGSC Conviction blood, \$900/ea. Don Witt, 349 Rohr Rd., Masontown, 26542; 304-864-3450.

## Equipment Sales

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

**NH** A tractor, good running cond., original paint, barn kept, good for restoration, \$1,800. Leon Bennett, P.O. Box 4 Circle Hill, 26804 304-567-2806.

**MF** 847 5x5 chain baler, new drag chains/roller bar/bearings in rollers/floor pan/tires, has had elec. actuator installed for wrapping the bales, \$4,500. Junior Ables, 225 Chip Rd., Ravenswood, 26164; 304-532-8602.

**Winch**, 3-pt hitch, heavy duty, 2 1/2" shaft w/100' of 3/4" cable, runs off PTO, \$1200; Dearborn dbl. plow, \$450; Ferguson dbl. disc, adjustable levers, \$600. Darrell Allen, 1285 Missouri Run Rd., Parkersburg, 26101; 304-489-2901.

**Ford:** Jubilee completely restored, \$6,000; 8N, good cond., \$2,500; MF 2615 w/loader, \$15,000. George Carr, 63 Gap View Dr., Charleston, 25312; 304-542-7031.

**Kubota** 87300 diesel tractor, 4 WD, 461 hrs., finish mower, blade, \$4,300; MF MS18 manure spreader, \$1,100. Jim Casdorff, 176 Laura Beth Lane, Charleston, 25312; 304-389-1745.

**Int'l** machinery fert./spreader, \$400; Farm King 2 basket tedder G2 DP, \$2,000. Monte Chambers, 3389 Fork Ridge Rd., Moundsville, 26041; 304-218-8647.

**Satoh** 370 Beaver diesel tractor, 4 WD, 8-speed trans., differential lock, 2 cyl. 13 hp, includes, plow, disc, brush hog & a blade, \$800. David Cox, 3535 George Washington Hwy., Tun-nelton, 26444; 304-892-4690.

**Kubota** 2010 L3400HST-1N, 4 WD, 35 hp, fold-able ropes, front loader LA463-1, 330 hrs., 1 owner, 5' grader blade, shed kept, excel cond., \$18,000/obo. Guy Dillon, P.O. Box 547, Fort Gay, 25514 304-417-5257.

**JD** 5055E 4 WD, open station, JD loader, under 200 hrs., excel. cond., \$31,000; 5' bush hog, excel. cond., \$1,600; heavy duty blade, \$1,600. Steve Feaster, 44 Buckhannon Lane, Keyser, 26726; 304-790-2999.

**JD** '74 6030 2 WD tractor, new front tires, 25% back tires, 2, extra rims for back, 5,000 hrs., 160 or better w/turbo, cab w/air, good cond., needs work, \$18,000/cash. Randy Gibson, 8600 Sissonville Dr., Sissonville, 26320; 304-941-9398.

**JD** 1070, 4x4, 500 hrs., grader blade, ps, barn kept, excel. cond., \$15,500. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

**Mountaineer** 3-pt. hitch heavy duty bale carriers: singles, \$450; dbl. spears, \$1,400. Robbie Knopp, 437 Railston Hill Rd., Walker, 26180; 304-421-1515.

**MF** Dyna Balance 7' mower, all new ledger plates, ready to use, \$700. Wade Leonard, 1031 Isaac Fork Rd., Waverly, 26184; 304-679-5703.

**Massey** 7' sickle bar mower w/extra blade, \$600; Woods F35 5' belly mower, off of a 86 Int'l, excel. cond., \$300; Gravely model L walk behind w/bush hog, rebuilt motor, rebuilt starter, \$600; rotary plow, potato plow, tiller, dual wheels, riding sulky all extra. Jim Mize, 3838 Lick Crk. Rd., Meadow Bridge, 25976; 304-575-3984.

**Ford** 3910 tractor w/Ford loader, pallet forks, bucket, barn kept, original paint, \$15,000; Brush hog, 5', 3-pt hitch tiller, \$2,000; set of 12" plows, \$500. Homer Plumley, 351 Plumley Mountain Rd., Shady Springs, 25918; 304-573-8799.

**Ford** '45 2N tractor, runs, has new tires & rims all around, many new parts, \$3,000. Steve Reed, Box 432, Matheny, 24860; 304-682-7114.

**Zetor**, older model w/hay pick, grader blade & bucket, \$13,000; cattle head gate, \$800. Donna Samples, 1272 Green Knoll Dr., South Charleston, 25309; 681-385-8126.

**Kubota** N4071 deluxe model w/cab & loader, 73 hp, excel. cond., garage kept, \$56,000. Denver Singleton, 907 Total Trace Fork Rd., Bristol, 26426; 304-782-2328; after 6 p.m.

**Farmall** '57 130, single pt. fast hitch, live hyd., excel. cond., brand new rubber, flip flop plows, 5' disc, \$4,500. Dave Sprouse, 1548 Thistlewood Dr., Hurricane, 25526; 304-539-1052.

**NH** 850 hay baler, runs great, baled hay this yr. w/it, needs 60 hp or above to run it, bales 4.5x4.5 bales, must pick up but can load it for you. Michael Wray, 524 Erwing Rd., Winfield, 25213; 304-562-7712.



## Equipment Wants

**JD** 4010 or 4510 tractors; shifter for a 14" Williams stone burr; handle for a JD 1B floor model corn sheller w/round hole in the handle. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201; 304-940-0994.

## Goat Sales

**Kiko** 20-mo buck, grandson of COOS IRON HORSE, has kids on the ground now & will be used to finish up this years breedings, vacc., healthy, \$400. Nick Arcangeli, 498 Big Stoney Crk. Rd., Talcott, 24981; 304-660-8253.

**Kiko/Nubian** cross 9-mo. doelings, parasite resistant, CD&T current, \$175/ea. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

## Hog Sales

**Pure** Hereford pigs: \$80; boar hog, \$350. Ralph Deck, 1101 Gerow Lane, Pipestem, 25979; 304-673-0290.

**York/Tamworth** 6-wk. pigs, \$85. Benjamin Dickenson, 2165 Zion Mountain Rd., Hinton, 25951; 304-660-5686.

**Tamworth/Red Wattle** 9/24 pigs, fast growers into beg red hogs, \$80. Lori Smith, 1106 Vineyard Ridge, Looneyville, 25250; 304-532-8988.

## Plant Sales

**Caster** beans/mole killer/dog tick \$3/24 seeds. Jerry McCauley, 5519 Seneca Trail, Valley Bend, 26293; 304-642-9737.

## Sheep Sales

**Katahdin X** 2/22 ram, sires big healthy lambs, \$200. Lori Smith, 1106 Vineyard Ridge, Looneyville, 25259; 304-532-8988.

**Suff./Hamp** 1/24 & 4/24 replacement ewes, sired by polled Dorset ram, \$350/ea. Kim Kellison, 3937 Butler Mountain Rd., Renick, 24966; 304-661-1387.

**Katahdin/Dorper** cross 8-mo. lambs, CD&T current, parasite resistant, \$150/ea. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

## Miscellaneous Sales

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

**Hay**, 1st cut, sq. bales, never wet, mixed grass, barn kept, \$4.50/bale. Roscoe Beall, 1648 Cortland Rd., Davis, 26260; 304-866-4188.

**Hay**, '24, 4x4 bales, barn kept, \$35/bale. Virgil Caldwell, 1462 Le Farm Rd., Lerona, 25971; 304-384-7426.

**KCK** reg. Collie pups, old Lassie Collie, cable & white, vacc./wormed, parents on premise, \$400. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

**Dbl.** set of work harness, excel. cond., \$600. Arvin Hage 761 Hage Rd., Charleston, 25312; 304-984-3314.

**Maple** syrup, pure WV: \$20/qt.; \$11/pt.; \$6/½ pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-813-3831.

**Apple** butter kettle, copper, 10-gal., \$300. James McPherson, 1051 St. Ives Dr., Hurricane, 25526; 304-382-7357.

**Cart** & harness, horse sized, Amish wheels, \$700. Carter Miles, 346 Sugar Tree Rd., Griffiths-ville, 25521; 304-524-2430.

**ASDR** & **KCK** reg. Aust. Shep. pups: tails docked, vacc./wormed, merles, \$500; tri, \$400. 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.

**Maremma** pups, raised w/sheep & goats, also exposed to poultry, parents on site, vacc.,

\$300/ea. V. Nutter, 2346 Brushy Fork Rd., Bridgeport, 25330; 304-695-1432.

**Saddles:** side, old but in excel. cond., \$400; 2, roping, \$450/ea. Danny Ruckman, 2596 Fort Hill Rd., Augusta, 26704; 304-496-7728.

**Sure** Tract '24 dump trailer w/park roller, excel. cond. w/twin cyl., 7x12', 12,000 lbs., \$9,000/obo. Mitch Simmons, 3551 Wesley Chapel Rd., Dunmore, 24934; 304-456-5383.

**Hay**, 4x4 round bales, in the dry good quality, \$35/bale. Daniel Thorn, 1891 Birch Crk. Rd., Tunnelton, 26444; 304-698-9986.

**Apple** butter kettle w/stirrer, older model, 20-gal., \$600. David Whitlock, 51 John Stone Rd., South Charleston, 25309; 304-744-5698.

## Miscellaneous Wants

**Great** Pyrenees, will pay up to \$250-\$300. Frank Fernandez, 1153 Hoop Pole Hollow Rd., Mt. Clare, 26408; 304-672-7799.

### Upcoming Educational Grazing Events

#### NRCS

Conservation districts across the state of West Virginia are receiving funding for 2025 educational grazing events. Please reach out to your local specialist to learn about your area's offerings  
wvacdoutreach2@wvacd.onmicrosoft.com.

### High Tunnel Workshop Series: Irrigation

Sponsored by: WVU Extension/NRCS

Dec. 5, 5:30 p.m.

NRCS Beckley Field Office

465 Ragland Rd.



To find your local sugar shack's location & hours visit [www.wvmspa.org](http://www.wvmspa.org)

RETURN SERVICE REQUESTED

*2024-25 WVU Extension Calendar content developed by WVU Extension, and the WVU Agricultural and Natural Resources*

# GARDEN CALENDAR

## DECEMBER/JANUARY

**EXTENSION**

<p><b>DEC. 2</b> Protect shrubs from harsh weather.</p> <p><b>DEC. 4</b> Mulch hybrid roses. Select cut Christmas tree with flexible needles.</p> <p><b>DEC. 5</b> Winterize garden tools.</p> <p><b>DEC. 6</b> Mulch perennial herbs.</p> <p><b>DEC. 7</b> Begin harvest of high tunnel carrots and lettuce.</p> <p><b>DEC. 9</b> Buy live Christmas tree.</p> <p><b>DEC. 10</b> Store leftover and saved seed in cool, dry place.</p> <p><b>DEC. 13</b> Harvest Brussel sprouts.</p> <p><b>DEC. 18</b> Turn compost.</p> <p><b>DEC. 26</b> Plant live Christmas tree.</p>	<p><b>JAN. 1</b> Plan garden layout. Increase humidity for houseplants.</p> <p><b>JAN. 2</b> Browse seed catalogs. Cut poinsettias and place in sunny windows.</p> <p><b>JAN. 3</b> Order herb seeds. Harvest overwintered Brussels sprouts.</p> <p><b>JAN. 4</b> Order seed varieties. Harvest overwintered kale. Create a garden map.</p> <p><b>JAN. 6</b> Seed tomatoes for early high-tunnel planting.</p> <p><b>JAN. 7</b> Service power equipment. Clean garden tools.</p> <p><b>JAN. 8</b> Plant amaryllis in indoor pots. Test germination of stored seeds.</p>	<p><b>JAN. 9</b> Use grow lights for vegetable seedlings. Turn compost. Sharpen tillage tools.</p> <p><b>JAN. 10</b> Gently remove snow or ice from evergreens and shrubs.</p> <p><b>JAN. 11</b> Organize a community garden.</p> <p><b>JAN. 14</b> Order fertilizer and lime according to soil test results.</p> <p><b>JAN. 15</b> Seed spinach in cold frame or high-tunnel.</p> <p><b>JAN. 16</b> Plan spring landscape design.</p> <p><b>JAN. 17</b> Order harvest supplies.</p> <p><b>JAN. 20</b> Order blackberry and raspberry plants.</p> <p><b>JAN. 21</b> Seed mache or claytonia in cold frame.</p> <p><b>JAN. 22</b> Order strawberry plants.</p>
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West Virginia University Extension creates and distributes free garden calendars each year. Stop by your local WVU Extension office to get a copy (while supplies last).



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