

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

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www.agriculture.wv.gov

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Treemendous—Lincoln County Farm Celebrates the Season



On a sprawling farm, just off Route 3 on Sam's Branch Road in Griffithsville, you can find Larry Wilkerson and his family eagerly and excitedly getting ready for their busiest time of the year. Since 1971, Wilkerson Christmas Tree Farm has been offering trees to the public every Christmas season.

With a degree in biological science from Marshall University and having grown up on the farm that Wilkerson later inherited from his father, the journey to opening a Christmas tree farm was a natural progression of both Wilkerson's education and location.

"We started many, many years ago, in the 1960s going into our woodland areas and cutting Virginia Pines and bringing them in and selling them. I guess all of this was probably the beginning of the Christmas tree farm," says Wilkerson.

As the farm has grown, so has the Wilkerson family. Wilkerson's grandson, Landin Harper, has been helping with the business ever since he can remember. He believes the hard work and determination it takes to maintain a farm was fundamental in his upbringing. As a husband and father of two, he is now able to share those same experiences with his own family.

"I would say I like it just because, number one, it's what I've always done. I have grown up enjoying it. My family has made it to where it has made me more independent, and I'm a go-getter. So, it has made me a better person," Harper says in reflection. "I'm very nature oriented. It's great to just be outside and to just come out in these fields sometimes and just listen to nothing. That's the great thing about being here. It's peaceful. It's enjoyable."

The Wilkerson's have come a long way since the first 3,000 trees they planted in 1971. So much so, over the years they stopped counting and instead leave it to the customers to add up how many trees are on the property.

"I always offer to let them come out and count

them if they really want to know," Wilkerson says with a laugh. "But I'm going to estimate we probably have maybe between 15,000 to 18,000 trees of all different sizes."

Spread across the farm, there are five species of trees for customers to choose from ranging from White and Scotch Pines to Canaan Valley Boston Furs. While the business itself is only open to the public a fraction of the year, the process to get there is a 365-day endeavor.

"We plant around 2,500 trees a spring, and then as soon as that's finished, we start mowing and shearing our trees. It's really just keeping up with the farm. Then in the fall and winter, we get ready to sell. We're making sure our fields are good and clean and safe for the customers. There's a lot of working pieces that go in to operating this farm," says Harper.

"A choose and cut farm isn't about the tree, it's about the experience."

**— Larry Wilkerson
Wilkerson Christmas Tree Farm**

The Wilkerson's understand they play a large role in the holiday festivities and Christmas spirit for many families. However, as important as that responsibility is to them, it's equally as important for them to be good stewards of the land and care for a property that gives them so much.

"A lot of people think it's terrible that you're cutting down a tree, but they need to realize that these trees are grown as a crop, just like cabbage, tomatoes and so forth," Wilkerson states. "And when we cut a tree down, it's replaced next spring by another tree. So, you've got all this wonderful land open for wildlife."

As if running the farm wasn't already a large enough responsibility, the Wilkerson's also use their platform as an opportunity to dispel myths about Christmas trees.

"A fresh Christmas tree doesn't burn easily. A live tree is very difficult to burn. If you cut a tree and keep water in it, that tree isn't going to burn," Wilkerson says confidently.

Wilkerson is no stranger to adapting to the times. Over the years, the family has made changes to stay relevant with their consumer base such as opening a small Christmas store on their property that sells ornaments, wreaths and a multitude of other festive decorations. In the case of 2020, preparing their property to help fight the spread of COVID-19 was important to them.

"When the customers come out this year, they're going to find things a little different. We're putting in a walk-up window to our Christmas tree store, and we're only going to let individuals or family groups in at a time," Wilkerson mentions. "We're going to have hand sanitation stations. We offer small bow saws for people to use, so those will be sanitized after each use. They'll still be able to come out and have a family opportunity. A choose and cut farm isn't about the tree, it's about the experience"

While the business itself may be a little different this year, both Wilkerson and Harper agree that the experience they offer is the same as it's always been.

"I think the big experience I want for people who come out here is enjoy our farm, enjoy what we provide, enjoy nature, have a great family experience and to just have fun."

Wilkerson and his family say they enjoy being able to help bring families closer together. To them, the happiness they bring is worth all the hard and tireless work they put in during the year.

"We enjoy seeing the families come out and cut their tree," Wilkerson smiles. "I've had so many people say that, 'This is our Christmas. We hope you never stop doing this.' And I hear that over and over and over again during the season."

Wilkerson Christmas Tree Farm opens to the public on November 28th. For more information about the farm, visit them on Facebook at Wilkerson Christmas Tree Farm or call (304) 524-2362.

The Emotional Case for Eating Healthy

As the days get colder and shorter, many Americans will experience what we call "seasonal depression." Lack of vitamin D, personal interactions and social events are the root for many that experience this illness. It can cause folks to lose interest in activities, feel tired or even gain weight from overeating. Add the anxiety many of our citizens have felt due to the pandemic and a toxic political environment, you have a recipe for widespread emotional despair this winter. Now more than ever, state and community leaders need to look after our citizenry to ensure peak mental and physical health.

How to accomplish peak wellness starts with maintaining a steady flow of local, fresh, healthy options into our food systems. For a place like West Virginia, that is a tall task given our temperatures will reach near sub-zero by mid-winter. But, with the use of technology, as well as traditional farming, there are avenues to preserve what we produce locally for most of the year. High tunnels, for example, can expand the growing season allowing many of our farmers to grow almost year-round. With an abundance of natural gas, heating structures such as high tunnels or greenhouses should be easily accomplished. If countries such as Canada can ship

tomatoes to West Virginia in the dead of winter, there is no reason we cannot grow those tomatoes ourselves.

A traditional method that can extend our access to local produce is the art of canning. Many West Virginians do this every year or have grown up with relatives that have kept this tradition alive. With more young people looking towards a "homesteading lifestyle," we should be passing these techniques on to a new generation. Even if you have a small garden in your backyard, canning can provide access to squash, cucumbers or even peppers throughout the winter. Luckily, the WVDA has been advocating for our own homesteading series that connects experts to the novice farmers since the beginning of the pandemic. Combine the series with the resources WVU and WV State Extension Service provide, you have a recipe for success.

Relaxing meat processing laws and expanding the authority of state-inspected facilities is another way to help the average West Virginian. As we saw in the pandemic, many national, corporate processors had to shut down due to outbreaks. That lead customers to their local butcher or slaughter facility. Just in the last year, local operations have seen business double nearing capacity for many

of these facilities. As demand continues to rise, we need to ensure laws and regulations allow folks to share in livestock, as well as provide opportunities for local slaughter facilities to expand. Not only will this increase access to much needed protein, but also decrease the chance of food-borne outbreaks.

This year has been taxing on our citizens who have felt increased uncertainties, as well as pain from loved ones lost. As we head into the colder months, we must do more to help one another survive this horrible pandemic. At the state level, we must continue to ensure our citizens have access to quality food. I know we are on the right track as gardening, meat processing and consumer demand for local agriculture has all increased, but we must take agriculture seriously by investing resources into our existing businesses. If state and community leaders truly care about the well-being of the people they represent, food security should be at the top of all our priority lists. It is time to expand local food systems in the Mountain State.



Kent Leonhardt, Commissioner of Agriculture

WRITING YOUR FARM FOOD SAFETY PLAN -

"IS THE JUICE WORTH THE SQUEEZE?"

This is a continuation of our food safety articles, designed to simplify some of the seemingly complex food safety requirements under the FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR), to help raise awareness of and encourage action in managing food safety risks. These articles are meant to help you be more proactive rather than reactive by focusing on high-risk food safety areas and identifying hazards within your individual operations. Again, we remind you that these articles do not replace attending a food safety training course to learn about the 'whole-farm' approach to managing food safety risks; these trainings are available in WV through the WV Food Safety Training Team.

This article helps address the need for a 'farm food safety plan' for your operation and how to get started developing your plan. Consumers and retailers alike are demanding accountability when it comes to producing, buying and selling fresh produce. For fresh fruit and vegetable growers adapting to meet consumers demand for safer foods, as well as adapting to meet the requirements of the Food Safety Modernization Act (FSMA) and third-

party GAP audits, putting together a farm food safety plan is often a good starting point. Even if you are simply direct marketing your produce and don't need an audit, having a food safety plan and following good hygiene and sanitation practices can benefit your operation. Writing the plan, and keeping it updated every year, throughout the growing season, does require some time and effort in the short run. However, your efforts will pay off in the long run as it will reassure your customers that you are proactively reducing the risk of microbial contamination on your produce, which can help reduce both health and business risks for consumers and growers.

A written farm food safety plan provides a way for growers of fresh fruits and vegetables to get organized and focused on produce safety on their farm operations. A written farm food safety plan is not specifically required by FSMA, but it is nonetheless a useful tool in complying with FSMA. On the other hand, a written farm food safety plan is required for third party GAP audits. When developed and used correctly, a written farm food safety plan becomes a central place for growers to assess and prioritize food safety risks, outline appropriate practices to reduce those risks, record policies and standard operating procedures (SOPs) for common risks and keep the necessary farm food safety records.

As we continue food safety training in WV, the WV Food Safety training team has developed a 'Farm Food Safety Plan Template' to help growers jumpstart their own food safety plans. The WV Farm Food Safety Plan Template is appropriate for progressive producers seeking GAP audits, or to comply with FSMA requirements, or to simply demonstrate that they have the knowledge and

'good faith' efforts to produce safer foods. The WV template helps producers keep information/ records on farm and worker demographics; risk assessment of practices and conditions on the farm that can impact food safety; description of practices that the farm undertakes to reduce risks and records that document those practices. In addition, the WV template also helps document standard operating procedures (SOPs), record/log sheets, supporting documents, traceability records, crop protection records and food safety training materials.

The first step to get started in developing your farm food safety plan is to attend a food safety planning workshop to understand how to use and adapt the template for your farm. Your plan can be developed manually (written into the template) or digitally (completed on the computer). The plan can then be saved, updated and printed or used on-site or sent digitally to auditors for food safety audits.

It is important to note that the WV template is meant to serve as a food safety planning guide, and is not regulation, and should be applied only as appropriate and feasible to your fruit and vegetable operations. Keep in mind that every farm is unique and the risks on the farm will be specific to each operation. Developing a farm food safety plan should therefore be done by someone on the farm who knows the farm well, can assess risks and identify practices to reduce risk that fit the farm.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions or to register for a 'Writing your Farm Food Safety Plan' Training Workshop to learn more about this and other required trainings on how to comply with farm food safety requirements.

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In Memory of Those We Lost This Year In West Virginia Agriculture

Mike Adkins

French Armstrong

Lois Armstrong

Eugene A. Cook

Bertha Moyers Dice

Herman Davis

Charles Strickler

Thomas O. Douglass

Joe Harper

Eleanor Hoover

Frank Naab

Mark Orr

Clyde Bailey

Bryce Bishoff

Bruce Peschko

Richard C. Phares

Wendell Warner

Devin Wilson

Jeanette Winegard

Ronnie Carder

Rene Bates

HUNTERS HELPING THE HUNGRY

Since 1992, Hunters Helping the Hungry has donated over 1 million pounds of venison 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, 27,066 deer have been processed, providing nearly 1.4 million meals to West Virginian families.

YOU CAN MAKE A DIFFERENCE!

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.



WVDA WELCOMES THREE NEW CERTIFIED LIVESTOCK GRADERS

The West Virginia Department of Agriculture is pleased to announce three employees have become certified livestock graders.

Heather Clower, Andy Boone and Zackery Schumaker spent

the past six months working alongside

other WVDA graders, learning the ins and

outs of the grading system. On October

20th, they passed the live animal evaluation

and written Market Reporter's test

given by the United States Department

of Agriculture. The three will join two

full-time and five part-time graders

already in the field. For more information

on livestock graders, contact the Animal

Health Division of the WVDA at 304-558-2214.



For more information please call or visit:

304-924-6211 | <http://www.wvdnr.gov/Hunting/HHH.shtm>



Holiday Baking

It's the most wonderful time of the year...for baking! Whether you like to get a head-start on your holiday goodies or bake them up the day of, here are three recipes sure to wow your family and friends. Lydia's Sugar Cookies is a recipe that is nearly 100 years old and comes from the recipe box of the late Lydia Steele of Fairmont. The other two recipes are more modern takes on holiday classics. We hope your holiday season is merry and bright! If you have a recipe you'd like to share with the Market Bulletin, send it to marketbulletin@wvda.us.

Fruit Cake

- 1 ½ cups candied pineapple chunks
- 3 cups golden raisins
- 1 ½ cups candied cherries
- 1 cup dried currants
- 2 ounces candied orange peel
- 2 ounces candied citron peel
- ½ cup orange juice
- 2 cups butter
- 4 cups confectioners' sugar
- 8 eggs, separated
- 4 cups pecans, chopped
- 3 cups sifted all-purpose flour

Step 1

Chop pineapple, raisins and cherries. Combine chopped fruit with currants, orange peel and citron; soak in orange juice overnight.

Step 2

Preheat oven to 275 degrees F. Place a small pan of water in the oven. Line one 5x9 inch loaf pan and two 3x8 inch loaf pans with parchment or doubled waxed paper.

Step 3

In a large bowl, cream butter and confectioner's sugar. Stir in beaten egg yolks. Stir in fruit, juice and pecans. Mix in sifted flour.

Step 4

In a clean bowl, beat the egg whites to peaks. Fold into batter. Fill pans 2/3 full.

Step 5

Bake for 2 to 2 1/2 hours until golden brown, or until toothpick comes out clean when inserted.

Baked Apples

- 1 large Red Delicious apple
- 2 tablespoons brown sugar (Optional)
- 1 tablespoon butter, softened
- 1 tablespoon finely shredded coconut
- 1 teaspoon ground cinnamon (Optional)
- 1 pinch brown sugar, or to taste (Optional)
- 1 pinch ground cinnamon, or to taste (Optional)

Step 1

Preheat oven to 350 degrees F.

Step 2

Cut the core and seeds out of apple, leaving about a 1/2 in the bottom, creating a well-like hole. Mix 2 tablespoons brown sugar, butter, coconut and 1 teaspoon cinnamon together in a bowl; fill well in the apple with brown sugar mixture. Place stuffed apple in a baking dish.

Step 3

Bake in the preheated oven until apple is tender, about 30 minutes. Transfer baked apple to a serving bowl and drizzle any remaining juices from baking dish over apple; sprinkle with 1 pinch brown sugar and cinnamon.



Lydia's Sugar Cookies

- 1 cup Crisco
- 1 cup white sugar
- ½ cup brown sugar
- 3 eggs
- 1 tsp vanilla
- 4 cups flour
- 2 tsp baking powder
- 1 tsp baking soda
- 2/3 cup butter milk

Step 1

Combine first five ingredients and crème. Add in the rest of the ingredients to the mixture. Mix well. Put dough in the refrigerator for several hours or overnight.

Step 2

Roll out dough and cut into shapes. (Add sprinkles if desired)

Step 3

Bake at 375 degrees for 8-10 minutes. (Ice the cookies after they have cooled if desired.)

From the VET

Health of the Herd

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.

SEE A POTENTIAL INVASIVE PEST?

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



Market Focus: Pocahontas Producers Livestock Market

This is the first in a series of articles focusing on West Virginia's livestock markets.

You'll find the Pocahontas Producers Livestock Market down a dusty, gravel road on the outskirts of Marlinton. It's been in operation for 106 years. And while a lot of things have changed over that time, the market remains producer-owned.

"The bi-laws may have originally said you needed to be a stockholder to sell here but that's not the case anymore," explains Market Manager Sherry Sullenberger. "We are basically marketing livestock here in Marlinton for Pocahontas County and the four counties around us. There's Bath and Highland Counties in Virginia. We get some cattle out of Elkins in Randolph County and we get cattle from time to time from Greenbrier County."

Meanwhile, buyers for the livestock market come from all over the state and neighboring states like Virginia and Pennsylvania. In 2019, 1,068 head of cattle moved through the market.

"This is a really strong spring and fall market for lightweight calves – the 300's, 400's, 500's and light 600's. It's a very popular market for stocker cattle," says Sullenberger. "The cattle are just fresh animals that come in off the farms that morning. They don't have to wait in line a long time like a lot of markets. They're unloaded very quickly. They're sold that evening, and most cattle move out of here in a 12-hour period."

Pocahontas Producers is primarily a cattle market with a few sheep for sale now and then. They have a regular monthly sale March through December, an April spring stocker sale and three special cow sales in the fall. Sullenberger says while many cattle buyers will go straight to a farm to purchase their animals, the

ones that go through her market are bonded.

"When you sell through the livestock marketing program, whether it's this market or any other in the state of West Virginia, you're selling through a bonded agent. You know when you get paid for those cattle, that check is good. You are absolutely assured of your money in a timely manner and the money is there and good because the market is taking the financial risk."

Another positive of going through the market sale is pricing.

"The thing the livestock market facility has and will always have is true price discovery. It gives everyone the opportunity to buy that particular livestock at that particular time competitively. When you do private transactions with folks, there's no competition. If the buyer says the cattle market is this today or that today, if you're not really astute where cattle prices are, you can make a deal that's not favorable to you. Here at the market, competitive bidding keeps it as true and honest for price discovery as can be."

Pocahontas Producers has chosen to be a WV Approved Tagging Site. Applicable sale cattle at this market are ear tagged with an electronic RFID ear tag. This electronic ear tag serves for faster traceback time for Animal Health officials in the event of an animal disease outbreak. This record keeping and tagging program are part of the USDA's Animal Disease Traceability rule which took effect in 2013 for official identification of livestock and interstate movement documentation.



Market Manager Sherry Sullenberger helped move 1,068 cattle through the Pocahontas Producers Livestock Market in 2019.

Veteran of the Month: Joe Owen

December's Veteran of the Month is Joe Owen. The Marine Corp veteran grew up on a small hobby farm in Frederick County, Virginia. But when he graduated from high school, farming was the furthest thing from his mind.

"Coming out of high school, there wasn't a bunch going on where I was at. The Marine Corp offered job skill training. There was also the adventure piece to it, the service and the patriotism. It was the best option I had," says Owen.

When he enlisted, Owen went into avionics working on Air One RADAR platforms. That eventually led him to attend college at George Washington University and a commission.

"I graduated from college and went directly to the Infantry Officer course. Seventy days later I was in Afghanistan leading men in combat," explained Owen.

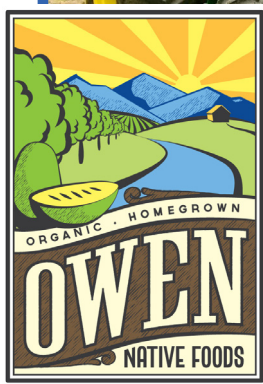
He deployed twice more to Iraq before he was hired on by the State Department to run their high threat protective program as a program specialist and eventually as an agent. But agriculture was pulling him home.

"I've always been drawn to it," Owen says. "I've always liked the elements, the natural balance of things, being outside, being active. It just always came across to me as a healthy lifestyle, a productive lifestyle, a natural balance. You're producing not destroying."

In 2013, while still with the State

Department, Owen decided to start planning for a future outside of the government.

"I started buying up land that I could farm in some sort or fashion. But I knew I'd be traveling a lot for work. I had to find a low input agriculture-type model. Being engaged every single day wasn't going to work. Sometimes I'd get a call and have to be at Andrews Airforce Base in an hour to fly anywhere in the world and I might be gone for months."



It took some time and thinking outside the box to come up with a plan that worked for him.

"One of the things I started looking into was adapting native species," explains Owen. "I whittled down the list to paw paws. They happen to be native to West Virginia along the river valleys. I looked for land that had a healthy, native population of paw paws that I could augment."

He purchased a 214-acre lot in Hampshire County on the Virginia border. Owen was able to purchase the property outright using money he'd saved up while working for the government. He cleared some of the land and planted a paw paw orchard alongside the trees that were already on the property.

"It's a native food that requires very little input. Because it's native, it's already hardy and adaptive to the environment," says Owen. "As far as any kind of insecticide or pesticide, the paw paw is already adapted and immune to most everything, so there's no need to use chemicals."

Paw paws are harvested anywhere from August through the first half of October, depending on the variety. Owen just needs to be at the farm for that specific time of the year. His first harvests were small but promising with sales to grocery stores, small boutique markets and restaurants in the mid-Atlantic region.

This past summer Owen decided to take a new job that keeps him closer to home and closer to his paw paw orchard. He harvested over 4,000 pounds of fruit. He calls it a great decision but was worried about how COVID-19 would impact his sales. He didn't need to worry. The bulk of this year's crop was quickly bought up by regional breweries who are making paw paw-infused beers.

His end goal is to eventually create a co-op model where several West Virginia families grow and harvest paw paws. The fruit could then be wholesaled, processed and shipped to a broader market.

"Right now, paw paws are going in the mid-Atlantic market for \$8 a pound. The price point is so much higher than any other produce. It compensates for overall yield, and it balances out."

Owen joined the WVDA's Vets and Heroes to Agriculture program two years ago. He says farming and growing is the perfect outlet for veterans struggling to find a new normal during and after their military service. He offers up his orchard as a place for veterans to come and relax.

"It's therapeutic. It's a cathartic activity. It brings the world in balance," stresses Owen. "This is a way I can help make a positive impact."

To find out more about Owen's paw paw products, visit his website at: owennativefoods.com.

West Virginia Grown

Rooted in the Mountain State



BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms

BERKELEY

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

BRAXTON

- Mary's K9 Bakery LLC
- Oh Edith/Little Fork Farm
- Rose Petal Soaps

BROOKE

- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm

CABELL

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

CLAY

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

DODDRIDGE

- Sweet Wind Farm
- Ryan Farms

FAYETTE

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

GREENBRIER

- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables

HAMPSHIRE

- Kismet Acres Farm
- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm

HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC
- Lonesome Ridge Farm Inc
- Wardensville Garden Market

HARRISON

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

JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Out of This World Salsa
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP

JEFFERSON

- Shalgo Farm
- Appalachian Greens

KANAWHA

- Angelos Food Products LLC
- Country Road House and Berries
- Hamilton Farms, LLC
- Hernshaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks

LEWIS

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

LINCOLN

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

MARION

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

MARSHALL

- Eco-Vrindaban Inc.
- Gopi Meadows
- Hazel Dell Farm
- NJ's Kettle Corn

MASON

- Black Oak Holler Farm LLC
- Hope's Harvest Farm LLC
- Moran Farms

MERCER

- Hillbilly Farms

MINERAL

- Green Family Farm
- Indian Water Maple Company

MONONGALIA

- Neighborhood Kombuchery
- The Kitchen
- WVU

MONROE

- Bee Green
- Spangler's Family Farm

MORGAN

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

NICHOLAS

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

OHIO

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

PENDLETON

- Brushy Mountain Tree Farm LLC
- Cool Hollow Maple Farm
- Cool Hollow Maple Syrup
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm

POCAHONTAS

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

PRESTON

- Me & My Bees LLC
- Mountindale Apiaries
- Possum Tail Farm
- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Valley Farm Inc.
- Vested Heirs Farm

PUTNAM

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles

RALEIGH

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

RANDOLPH

- Poe Run Craft & Provisions Inc.
- The Bryer Patch
- WV Wilderness Apiaries

RITCHIE

- Turtle Run Farm

ROANE

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

SUMMERS

- Cheyenne Farm
- Sprouting Farms

TAYLOR

- A Plus Meat Processing
- Triple L Farms

TUCKER

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

TYLER

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

UPSHUR

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

WAYNE

- Elmcrest Farm
- Lovely Creations Handmade Soaps and More
- Stiltner's Apiaries

WEBSTER

- Spillman Mountain Farm Products, Inc.
- Williams River Farm

WETZEL

- Thistledew Farm Inc.
- Wetzel County Farmers Market

WIRT

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


WOOD

- IN A JAM! LLC
- Minner Family Maple Farm LLC
- Oldham Sugar Works
- Stomp-n-Grounds Craft Coffees


WYOMING

- Appalachian Tradition
- Tarbilly's BBQ

JOIN OUR LIST!

 304-558-2210

 wvgrown@wvda.us

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



CLASSIFIED ANNOUNCEMENTS DECEMBER 2020

To Submit
an Ad: ▶

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

* IMPORTANT NOTICE *

Due to an internal error in our messaging system, some of our December call-in ads were accidentally erased. If your ad does not appear in this issue, we sincerely apologize for the omission. We are investigating further on how to avoid this issue in the future.

AD DEADLINES

January 2021. . .

Phone-in ads for the January issue must be received by **12 noon on Thursday, December 10.**

Written ads for the January issue must be received by **1 p.m. on Friday, December 11.**

February 2021. . .

Phone-in ads for the February issue must be received by **12 noon on Thursday, January 14.**

Written ads for the February issue must be; [

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

Apiary Sales

Honeybees: 3# package w/market queen Italian; \$125; Russian, \$135, spring 2021 del. Stephanie Bender, 119 Third St., Elkins, 26241; 637-2335.

Apiary Wants

Stands of honeybees approx. 1 or 2 in Cabell, Lincoln or Wayne, will give fair price. Hollis Adkins, 4587 Rt. 10, Barboursville, 25504.

Apiary Events

Mountaineer Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:30 p.m., Doddridge Co. Library, limit to 25 in attendance, masks are required, Contact Justin King, pjustinking@gmail.com.

Potomac Highlands Beekeepers Assoc., the club is attempting to hold virtual meetings online, Contact Kirby Vining, 212-213-2690; secretary.phba@gmail.com.

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

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

Cattle Sales

Reg. Hereford 8-mo. -9-mo.: bulls, Empire 359C, Embassy, Blueprint, Sheyenne & 10Y blood, \$1,200/up; heifers, good blood, \$1,100/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Pure Angus 11-mo. bull, excel. cond., raised on our farm. Ronnie Brown, 25 Vanguard Dr., New Cumberland, WV 26047; 387-9598.

Reg. Black Hereford bulls, good disp., calving ease, excel. wt. gain, \$1,300/up. Stephen Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

Reg. Black Angus 8-mo bull calf, Exar Counselor blood, weaned, halter broke, grain fed & wormed, \$1,000/up. Justin McClain, 2853 Dry Fork Rd., Salem 26426; 782-3983.

Yrlg. heifers & bulls, \$900/up. Dale Thayer, 257 Poplar Ridge Rd., Sutton, 26601; 765-5712.

Commercial Polled Hereford 6/20 bull calve, parents on premises, \$800. Donald Whitt, P.O. Box 904, Masontown, 26542; 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.

Kubota 4 WD tractor, 33 hp, 31.6 hrs., 5' bucket, 6' scraper blade, 6' brush hog, all Land Pride products, garage kept, hyd. static dr., tire are loaded, \$22,000. Charles Bowen, 204 High

St., Fayetteville, 25840; 327-5313.

Husqvarna snow blower, ST324P, \$750. Phillip Cottrill, 130 Hudson Rd., Mineral Wells, 26150; 489-9213.

Howse brush hog, 10' pull behind, good cond., \$2,200. Michael Dunn, 502 Dunn's Dr., Cameron, 26033; 686-2344.

Howie Christmas tree baler 124-A, excel. cond., \$2,000. Theresa Fike, 3957 Cuzzart Rd., Bruceton Mills, 26525; 692-6740.

Kubota '16 tractor w/loader, 4 WD, 39 hp, 1,320 hrs., good tires, shuttle shift, excel. cond., \$17,000/obo. James Hoke, 203 Barberry Lane, Union, 24983; 772-3186.

King Kutter: 6' brush hog, excel. cond., \$850/neg.; box blade, good cond., \$750/obo. Larry Kinnard, 1208 Lee Crk. Rd., Culloden, 25510; 743-9808

MF Dyna Balance 7' mower, good cond., \$860; Zetor 3340 diesel tractor w/loader, 4 WD, good cond., \$12,800; potato plow & ripper, 3-pt. hitch, \$350; 8' trailer tongue, A-Frame. Ron Malus 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Mahindra 4 WD tractor w/front end loader, 40 hp, 80 hrs., 2-yrs old, kept in the dray at all times, never used, \$18,000. Guy Randolph, 105 Counts Rd., Spencer, 25276; 532-2648.

Gravely 14G professional tractor w/50" mower deck, snow blade & complete leaf sweep assembly, garage kept, excel. cond., \$4,000. Larry Turley, 220 Autumn Dr., Dunbar, 25064; 768-3592.

Int'l turning plow, 3-pt. hitch, \$300. Robert Vandale, 328 Wells Hollow Rd., Scott Depot, 25560; 755-4270.

Ford '85 1710 4 WD tractor, new tires/seat & bracket/alternator * voltage regulator, just serviced at Parcs, all fluids & filters changed, front end cleaned & packed, runs great, PTO & hyd., 4 WD, work great, \$7,000. Curtis Yoak, 143 Black Bear Run, Mannington, 26582; 681-443-0188.

Equipment Wants

Looking 532 Ford baler, working cond. for parts. Chester Alexander, 8 Meadow Ridge Lane, Moatsville, 26405; 457-4028.

Farm tractor, good cond., 4 WD, loader, 3-pt. hitch, reasonable price. Bonnie Carr, 542 Apple Pie Ridge Rd., Wheeling, 26003; 336-4378.

Farm Sales

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

Greenbrier Co.: 22.62 A. w/house, good well, gently rolling fenced pasture or hayfields, spring water, outbldgs., fruit trees, all acreage front Rt. 219, \$238,000. Katrina Reynolds, P.O. Box 96, Frankford, 24938; 497-2014.

Fayette Co.: 105 A. w/house, 10 A. hay field, 20 A. pasture, fenced w/barb wire & elect., streams, well, septic, 2-story barn, equip. shed, pond, woods, other bldgs., on state-maintained rd., \$224,000/obo. Ronald Shawver, 8430 Bacus Mtn. Rd., Meadow Bridge, 25976; 484-7140.

Farm Wants

Want a farm w/house, barn, good water supply, needs to have some pasture, near E. Morgantown, must be within 2 hrs. of Pittsburgh PA. Ronald Shawver, 17498 N. SR 20, Meadow Bridge, 25976; 484-7140.

Goat Sales

ADGA reg. Oberhasli 2-yr. buck, red bay w/ correct black markings, proven breeder, leads well, extremely friendly, \$500. Claudia Burris, 5200 Seven Mile Ridge, Apple Grove, 25502; 576-2514; cjbjlb@gmail.com.

Kiko cross bucks, lots of color, \$160/up. Gerry Davis, 511 Lone Wolf Trail, Maysville, 26833; 851-2956.

Commercial 2-yr. buck, big bodies & muscular, has the dapple gene & throws amazing colors, \$300. Lance Vernon, 262 Jersey Lane, Worthington, 26591; 365-2355.

Horse Sales

Stud ponies: \$150/ea. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

Plant Sales

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

Heirloom premium select Bloody Butcher original white ear corn, rodent free, guaranteed for corn meal or seed, produced from the same seed strain preserved from 1800's, \$20/bu. Marvin Meadows, P.O. Box 70, Cool Ridge, 25825; 763-0525.

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

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

Plant Wants

Bloody Butcher field corn 20-30 lbs for corn meal. O. Thomas, 116 Gatewood Ave., Oak Hill, 25901; 573-8330.

Sheep Sales

Reg. Suffolk: yrlg rams \$250/up. Lucy Kimble, P.O. Box 241, Cabins, 26844; 257-1442.

Miscellaneous Sales

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

Hay '20 4x5 round bales 2nd cut, \$50/bale. approx. 700 lb. bales, del. avail. for additional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

Cane molasses, \$20/qt. Marvin Meadows, P.O. Box 70, Cool Ridge, 25825; 763-0525; Mon-Fri.

Hay 4x5 net wrapped round bales: 1st cut, \$35/bale; 2nd cut, \$40/bale. Ed Carson, 699 Carson Rd., West Columbia, 25287; 674-2274.

Hay 1st & 2nd cut 4x4 round bales, good mix hay, \$20/bale. Larry Casto, 167 Pearle Ridge Rd., Ripley, 25271; 590-0223.

Acresage: Putnam/Jackson Co., 125 A., woods, pasture, sm. pond, hay, semi paved rd., elec., free gas, septic, drilled well, stream, Liberty area, \$1,500/A/neg. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

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

Buckwheat flour, \$3/qt. bag; yellow cornmeal, \$2/qt. bag. Harry Hornbeck, 43 Eagle St., Buckhannon, 26201; 472-4277.

Trailer, 12'x5' tandem axel flatbed, 4 wheel brakes, new bed, \$850. Larry Kinnard, 1208 Lee Crk. Rd., Culloden, 25510; 743-9808.

Locust post for fencing need 65, 7' long & 4.5" diameter or larger, need ASAP, deliverable to Renick, Greenbrier Co. Quincy McMichael, Gen. Del., Renick, 24966; 992-2922.

ASDR & CKC reg. Aust./Shep. 10/20 pups: males, blue merles 2, w/white collars, 1 w/a blue eye, \$500/firm; males, black tri, 3, \$400/firm, tails docked, vacc./wormed. Vicki Mitchem, 955 Powley Crk. Rd., Hinton, 25951; 575-6036.

Black walnut kernels, vacuum sealed 1 lb. bag, \$12/bag, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

Acresage: Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$65,000; 98 A 80% woods, 20% fields w/year round stream, 50% fenced, \$1,250/A., partial financing avail. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Acresage: Lincoln Co., 112 A. of woodland, 19 miles to Southridge Mall, close to Hatfield & McCoy trails, util. avail., \$112,000. J. Neeley, 76 Pecan Lane, Hurricane, 25526; 562-2727.

Hay, lg. sq. bales, quality mixed grass, easy access, \$5/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

Honey \$15/qt. Lee Porterfield, 1384 Pine Grove Rd., Lindsie, 24951; 753-4769.

Acresage: Roane Co., 159 A., adjoining city limits of Spencer, ½ mile rd. frontage, on Rt. 33, may consider partial financing, \$620,000/may consider partial financing. Larry Stonestreet, 900 Panorama Dr., Spencer, 25276; 786-7166.

Stone ground blue cornmeal, all natural, \$3/lb. George Street, 49 J.W. Dr., Masontown, 26542; 290-8670.

Hay round bales limed/fert. \$35/bale, del. avail within 50 miles, \$45/bale. Ted Swim 476 Piney Flat Rd., Flat Top, 25841; 952-4484. Locust

Miscellaneous Wants

Meadow stone burr grinder, 12' to 16' burrs. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201.

Rabbits. Lisa Sheets, Rt. 1, Box 2, Dunmore, 24934; 456-4071.

MOUNTAIN ROOTS MARKET INC.

Consignment Farmers Market • Year round
Mon.-Sat. • 8am-6pm • 148 W. 2nd Street •
Weston, WV

*Local WV produce only, fresh
baked goods,*

crafters & artisans of WV.

David Townsend, 269-8619;
Townsendproduce@gmail.com.



WEST VIRGINIA CHRISTMAS TREE FARMS

- **Wilkerson Christmas Tree Farm - Griffithsville**
- **Hidden Acres Christmas Tree Farm - Pliny**
- **Whipkey Tree Farm - Charleston**
- **Evergreen Christmas Tree Farm - Mineral Wells**
- **Keaton Tree Farm - Amma**
- **Cedar Run Farm - Sistersville**
- **E Black and Son Nursery - Wheeling**
- **Pike - Vue Christmas Tree Farm - Wellsburg**
- **Miller's Christmas Trees - Terra Alta**
- **Mt. Zion Nursery - Fairmont**
- **Mulkeen Landscaping Christmas Tree Farm - Morgantown**
- **Berry Fork Enterprises - Heaters**
- **French Creek Christmas Trees - French Creek**
- **Lakes Tree Farm - Webster**
- **Yagel Poor Farm - Craigs ville**
- **Plateau Tree Farm & Nursery - Princeton**
- **Brushy Mountain Tree Farm - Franklin**
- **Crestwood Tree Farm - Crawley**
- **Friars Hill Nursery - Frankford**
- **Town and Country Nursery - Kearneysville**
- **Blackthorn Estates Nursery - Sugar Grove**
- **Mill Run Farm - Marlinton**
- **King's Trees - Bruceton Mills**
- **Appalachin Acres - Tallsmanville**
- **Jolliffe Nursery - Hundred**
- **Sims Greenhouse and Garden Center - Palestine**
- **Dan & Bryan Trees - Shepardstown**
- **Diello's Choose and Cut - High View**
- **May Tree Farm - Petersburg**
- **DeHavens Choose and Cut Christmas Trees - Hedgesville**
- **Pinecrest Tree Farm - Hedgesville**
- **Ridgefield Farm - Harpers Ferry**
- **Sleepy Creek Tree Farm - Berkeley Springs**
- **Spring Retreat Farm - Shepherdstown**
- **Bluestone Nursery - Camp Creek**
- **Crickmer Farms - Danese**
- **Mountain Vista Christmas Tree Farm - Princeton**

CHECK INDIVIDUAL FARM WEBSITES FOR COVID-19 GUIDELINES AND OPERATING HOURS



TO ADD YOUR FARM TO THE WVDA LIST, CONTACT AGRITOURISM@WVDA.US OR 304-558-2210



GARDEN CALENDAR DECEMBER 2020

- DECEMBER 5** Turn compost. Protect shrubs from harsh weather. Mulch hybrid roses.
- DECEMBER 7** Select cut Christmas tree with flexible needles.
- DECEMBER 8** Overwinter spinach and Swiss chard.
- DECEMBER 9** Mulch perennial herbs.
- DECEMBER 10** Begin harvest of high tunnel carrots and lettuce.

- DECEMBER 11** Buy live Christmas tree.
- DECEMBER 14** Turn compost.
- DECEMBER 16** Harvest Brussels sprouts.
- DECEMBER 21** Winter begins.
- DECEMBER 29** Plant live Christmas tree.

Source: WVU Extension Service Garden Calendar

