

# THE MARKET BULLETIN

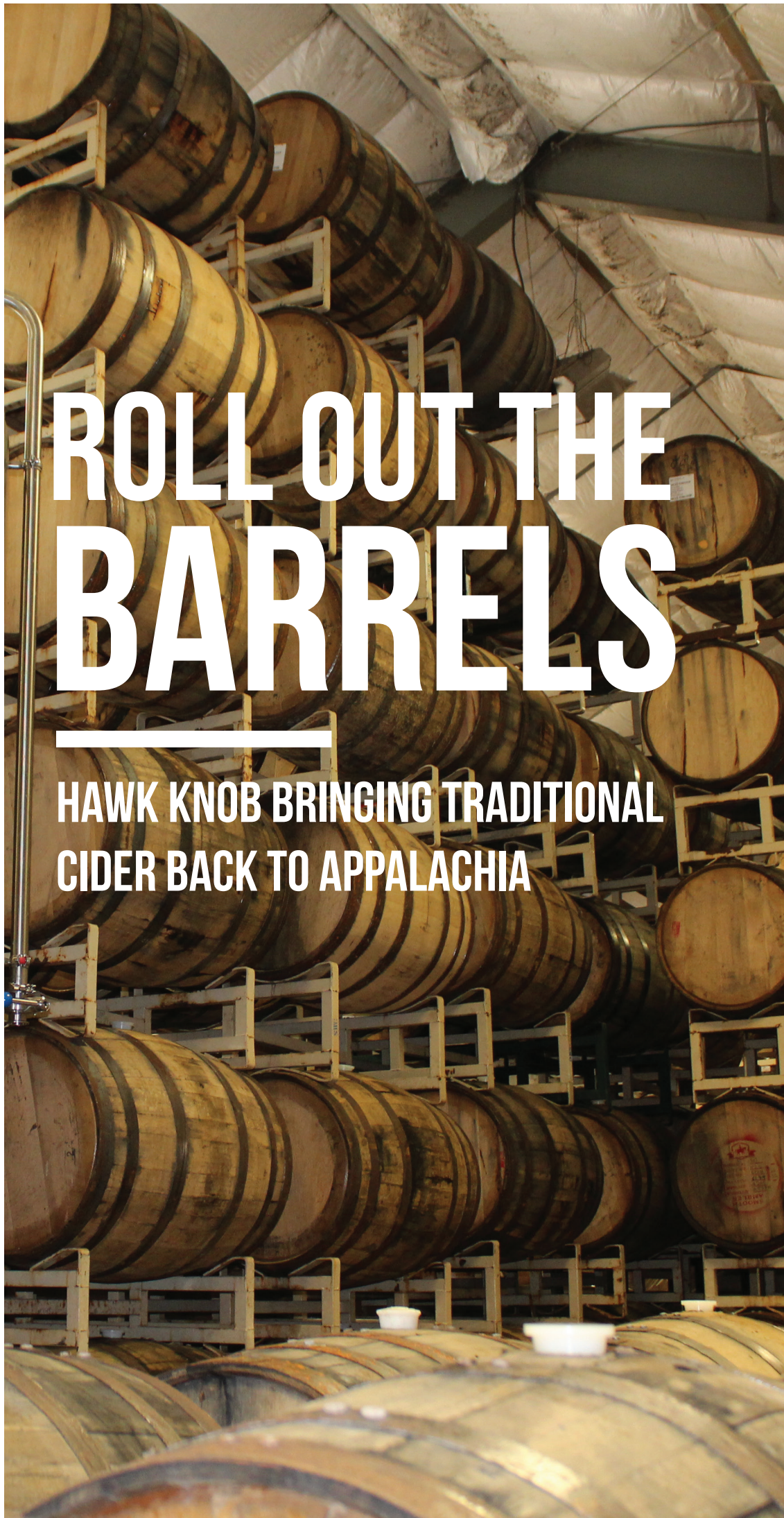
“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

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

JOSEPH L. HATTON, DEPUTY COMMISSIONER

January 2018



## ROLL OUT THE BARRELS

HAWK KNOB BRINGING TRADITIONAL CIDER BACK TO APPALACHIA

Don't be fooled by the laid-back attitude. Josh Bennett, co-owner of Hawk Knob Hard Cider and Mead in Lewisburg, WV, is a shrewd businessman who knows his craft.

"Cider is the fastest-growing sector of the United States alcohol market," he explained. "Hawk Knob is really the type of cider people are going to go to when they want quality over quantity."

And quality is what Hawk Knob is all about. Bennett and his business partner Will Lewis met at WVU a decade ago while they were horticulture students at the Davis College of Agriculture. They both shared a passion for traditional cider.

"Cider in its purest form is apples that have been ground and pressed into juice, and that juice has fermented into wine. It's either served still, meaning uncarbonated, or you carbonate it," said Bennett. "I've been making hard cider since I was 12. A lot of what we do here at Hawk Knob is based on the ciders I grew up with. It was passed down generationally to me."

Cider making was once a necessary task in Appalachia, Bennett explained.

"Before prohibition, there was more cider consumed, per capita, in this country than all the soda pop today. It was America's number one beverage. Even kids drank it if they didn't have clean drinking water. Rents were paid in cider. It was a huge commodity. In fact, all our forefathers were making cider. The first legal distillate product made in this country was crafted by George Washington."

However, Prohibition nearly wiped out the cider industry in West Virginia.

"A lot of the apple orchards were simply chopped down," according to Bennett. When the ban on alcohol was lifted in 1933, many brewers got into the beer business because it was a lot less time intensive and easier to make.

Bennett and Lewis wanted to bring back the traditional drink and began small, cider-making operations in their basements. The home brews got such rave reviews from friends and family, they decided to think big.

"Josh and I started this because it's what we love. A lot of people told us we couldn't make craft cider in West Virginia, but we did it because we believe in the process and what it's all about," explained Lewis. "The more we got out there and met people at festivals and turned them on to cider, their minds completely changed."

Hawk Knob officially opened for business in 2014 just outside of Lewisburg, WV. The view from the doorstep is picturesque - low, rolling hills with cattle grazing, large barns off in the distance and a couple pet donkeys next door in a pen. Walk inside the brewery and the aroma of cider fills the air. With row after row of barrels laid on their sides, the fermenting process is on display.

"We were the first cidery in West Virginia, and there's a few things that set us apart," explained Bennett. "We pretty much focus on using a variety of heritage apples that were traditionally used in cider making, and we have one of the most extensive blends. We use 14 varieties of apples in our blend. We don't sugar. We don't

*continued on page 2*

*Hawk Knob, continued*

filter. We don't back sweeten. We don't use sulfites.

We do barrel age. We have four main lines of production and all but one goes through some sort of barrel aging."

The barrels come from just down the road at Smooth Ambler Spirits, the home of the world's best single barrel bourbon as judged at the World Whiskey Awards. "Hey, if the barrels are



Josh Bennett and Will Lewis, co-owners of Hawk Knob, sample a hard cider ready for bottling.

good enough for them to be named world's best, they're good enough for us," said Bennett.

"These barrels," Bennett pointed to a row on his left, "we've just filled with our elderberry hard cider. It's going to spend about six months in this barrel. When we feel it's got the right sort of tannin, the right sort of complexity, we'll take it out of the barrel and put it back into the still where we'll add the elderberry."

So, what sets one cider apart from another?

"The thing that separates the ciders are the different yeasts that do the fermentation. There's also a lot of other things you can play with like the different blends of apples, bottle conditioning and lees (residual yeast) aging," Bennett added.

All the apples that go into making Hawk Knob cider come from West Virginia. In fact, Bennett and Lewis source the fruit from a 50-mile radius. It's important to them to support local agriculture.

"For me, the biggest part is just stimulating West Virginia's economy, to revitalize the apple industry and put the money back into the state," stressed Lewis.

If you're buying cider from a large commercial producer, Bennett says you're not getting a true form of the beverage.

"You likely are drinking a commercial product that's made with 90 percent of those

apples coming from China, and 100 percent are culinary apples, not specific to cider," stressed Bennett. "Those ciders are far from what traditional ciders were in this country."

In the last ten years, there's been a resurgence in cider and cider making. Hawk Knob has benefitted from that new-found popularity.

"People in the cider market are becoming more aware of what a good cider is and more conscience of the ciders they're purchasing," said Bennett.

Lewis added, "It's amazing. Look how far we've come in three years!"

The owners of Hawk Knob hope to expand the operation in the near future.

Hawk Knob is one of four small businesses chosen as a finalist for the 2018 American Farm Bureau Rural Entrepreneurship Challenge. They've already received \$15,000 in prize money for making it this far. On January 7, the finalists will compete for the title of Entrepreneur of the Year in Nashville, TN at the Farm Bureau's annual convention. If Hawk Knob wins, they'll walk away with another \$15,000. Bennett says they'd put that money right back into the business.

Learn more about Hawk Knob Cidery and where to purchase their products at: [hawkknob.com](http://hawkknob.com).

## Kent's Reflections — WVDA Moving Forward with Mission

With the coming of the new year, we reflect on the old and make resolutions for the new. This also marks one year in office for myself and our staff. It has been a busy, exhausting, yet rewarding year. In January, we knew it would be a challenge to get ahead of all the issues we had to handle. One year later, we feel that we have set the department on the right path to grow our agriculture-based businesses in West Virginia. With lessons learned, we roll into the new year with the passion and vision to help West Virginia reach her potential.

With new vision comes a new team. In the beginning, I brought in Joe Hatton, Norm Bailey and Crescent Gallagher who came with the right leadership the administration needed. We then set out to build upon this team. Several division director positions needed to be filled. We took this process seriously and made sure we hired the people who were the best fit for the job. We brought in Cassey Bowden from Marshall University to run our new Agriculture Business Development Division. We recruited Dr. James Maxwell from the Florida Department of Agriculture to be our state veterinarian and lead our Animal Health Division. We also promoted within and chose Tim Brown to be the new director of our Plant Industries Division.

With our team in place, we set forth to travel the state. I alone traveled 40,000 miles to more than 150 stakeholder meetings. My sole purpose was to listen and gather information. We discovered our state government has done a poor job of reaching out to partners and stakeholders. We found too many agencies working within their silos, unaware of other entities that may be working towards the same goals. With this revelation,

our staff started working towards mending relationships and building new partnerships for the future. We knew we had to bring people together because together we can accomplish much more.

Setting the foundation for the future was always the goal in 2017. Now, the department is ready to push forth a new age in agriculture. In 2018, the West Virginia Department of Agriculture's New Year's resolution is to open new markets for our West Virginia producers. Between rebranding our West Virginia Grown program to working with partners and government institutions to open new markets for farmers, we will find more opportunities for our agriculture-based businesses. We will continue to push forth good, common sense government. We all know our government is too big. It is time for a serious effort to bring smart, efficient use to tax payer dollars. We hope to bring some real change and new initiatives to our Veterans and Warriors to Agriculture program. Veterans are an untapped workforce. We have a duty to help those who have given to our country.

We have a new philosophy at the West Virginia Department of Agriculture. We believe agriculture is a business, and it's about time we start

taking these businesses seriously. We believe the department is a state treasure. With the right vision and effort, we will make it into a national treasure. We believe agriculture will be a part of the solution to West Virginia's biggest problems. West Virginia has brighter days ahead. If we all pitch in, we can make the Mountain State a better place for generations to come. That is our New Year's Resolution; what is yours?

Semper Fi,

*Kent*



Commissioner Leonhardt talks with Steve Hamrick at the West Virginia Beekeepers Association Fall Conference at the Robert Mollohan Building in Fairmont.

# FarmHer Bringing Message to West Virginia



Marji Guylar-Alaniz and her FarmHer team will present 'Grow,' a one-day conference aimed at young female farmers, February 22 at WVU.

Listen up young women in agriculture! Marji Guylar-Alaniz has a message for you.

"If you want to make it happen, you can!"

Guylar-Alaniz is the founder and creative force behind FarmHer, a website and TV show on RFD-TV that shines a light on women

in agriculture. She travels across the country photographing and interviewing women who are changing the image of the "traditional farmer."

"I meet a lot of women from all over the country, and today women are involved in agriculture in every way imaginable," she said.

Guylar-Alaniz was the keynote speaker at last year's Women in Agriculture Conference, and she's returning to the Mountain State in February to host "Grow," a one-day event for women ages 16-22 interested in agriculture.

"There are women all over the place running farms. In fact, 14 percent of farms in the United States are woman-owned. There are women

running big operations. There are women running small operations," Guylar-Alaniz continued. "They're in the boardroom and the barnyard."

According to the latest census numbers (2012), women own 12.6 percent of West Virginia's farms and sell \$62.5 million in products per year.

Women have always worked on the farm, whether it was milking cows, feeding the help or keeping the books. But often, Guylar-Alaniz said, those rolls weren't front and center. Women who wanted to take charge of their own operations were marginalized. She explained some of that still goes on today.

"Women in agriculture still face a lot of bias. You're not always considered 'the farmer.' For example, if your dealing with a bank or a salesperson, they don't always see you as 'the customer,'" she added.

Guylar-Alaniz said it's time to change that outdated notion, and she hopes FarmHer is doing just that.

"Sometimes women can be their own worst enemies. That's why I'm a big believer in sharing these stories. I want women to see other women doing this, agriculture," she stressed. "If you want it, go figure it out. You can go to USDA. You can go to your FSA office. You can go to your local Extension office. You can go to a farmer down the road. Look someone up on social media. Start figuring out what you're passionate about!"

That's a message Cindy Murphy, co-owner of Vested Heirs Farm in Preston County, takes to heart. "Being a female in agriculture is very important. It's a movement that's going forward. We're tapping into a resource that's under-appreciated and under-used."

Julia Bowen, the owner of Sycamore Creek Farm in Tyler County, added it's the naysayers who have always inspired her. "If anyone ever doubted me, that just makes me work harder, work stronger. I just pull myself up from my boot straps."

Guylar-Alaniz wants to pass along the stories she's collected of female farmers who are out there making it to young women just getting a start in the industry.

"You can be anything you want to be and FarmHer is going to show you women who did just that. We're going to show you women who are famers, women who work as professionals in agriculture. We're going to show you women doing all sorts of jobs on the farm," stressed Guylar-Alaniz. "These are strong, awesome women who were in your shoes at one point."

The Grow conference is set for February 22 on the campus of West Virginia University. Registration is already underway. Guylar-Alaniz is hoping for a full house.

"A lot of people walk away from these events with great connections. We want to connect people to each other so if they run into a problem or have a question, they know someone who has their back."

**Grow**  
by FARMHER

**AN EVENT FOR YOUNG WOMEN IN AGRICULTURE**

**Why:**  
FarmHer shines a light on women in agriculture, and through Grow by FarmHer, we aim to inspire and empower young women to pursue their passions and follow their dreams.

**Who:** Women ages 16-22

**When:** Thursday, February 22, 2018

**Where:**  
West Virginia University

**Contact:**  
Lexi: [lexi@farmher.com](mailto:lexi@farmher.com)  
Dee: [dosingh-knights@mail.wvu.edu](mailto:dosingh-knights@mail.wvu.edu)  
[www.GrowbyFarmHer.com](http://www.GrowbyFarmHer.com)

**Tentative Agenda:**

- 8:30 – Registration
- 9:00 – Welcome
- 9:30 – Keynote Speaker
- 10:30 – Find Your Passion Panel
- 11:15 – Break
- 11:30 – 'Women Leading the Way' Lunch
- 12:30 – Keynote Speaker
- 1:15 – 'Connect + Grow' Networking Hour
- 2:00 – Keynote Speaker
- 2:45 – Closing Remarks

**REGISTRATION OPENS DECEMBER 1**

## Tips From the Vet

### Q. What is the Animal Agriculture Alliance?

**A.** The Alliance is a nonprofit organization that helps bridge the communication gap between farmers and consumers by sharing modern animal agriculture practices with food industry stakeholders. The group's membership shares a commitment to protecting animal agriculture and preserving consumer choice in the marketplace and is comprised of individuals and companies, including state Farm Bureaus. The group's *Advances in Animal Ag* report helps key influencers such as the media, restaurant and food service leaders, legislators and dietitians learn about production, agriculture's commitment to innovation and advancement. A recent report from the Alliance found that livestock producers are making strides in animal care, environmental sustainability and food safety and these advances highlight the agriculture industry's commitment to continuous animal care improvement. To find out more about the Alliance, log on to <http://www.animalagalliance.org/main/index.cfm>.



# Hearty Winter Eats

Burrrrrrr! It's cold outside! The best way to warm up after shoveling snow or outdoor chores is to fill up with these hearty recipes. Take that venison out of the freezer and pop it into the slow cooker for a perfect pot roast. If you need some lighter fare, try a salad dressed with a warm bacon-mustard dressing. To top off the meal, bake up some baklava using West Virginia black walnuts. Better yet, share your favorite winter recipes with us! Send us your name, address and your mouth-watering kitchen creations to [jensmith@wvda.us](mailto:jensmith@wvda.us). Until next month, stay toasty!

## Spinach Salad with Warm Bacon-Mustard

- |   |                            |
|---|----------------------------|
| 1 (10 ounce) bag baby spinach leaves    | 1 tablespoon olive oil     |
| 4 hard-cooked eggs, peeled and sliced   | 1 large shallot, minced    |
| 1 cup sliced mushrooms                  | 1 teaspoon garlic, minced  |
| 4 strips crisply cooked bacon, crumbled | 1/3 cup white wine vinegar |
| 10 ounces Swiss cheese, shredded        | 1/3 cup Dijon mustard      |
| 1/2 cup toasted sliced almonds          |                            |

Place spinach into a large serving bowl, top with hard-cooked eggs, mushrooms, 4 crumbled strips of bacon, Swiss cheese and almonds.

Heat olive oil in a small skillet over medium heat. Stir in shallots and garlic and cook until softened and translucent, about 2 minutes. Whisk in the vinegar, Dijon mustard, honey and 2 crumbled strips of bacon; season to taste with salt and pepper, then cook until hot.

Pour hot dressing over spinach and toss to coat.



## Baklava

- |                                   |                            |
|-----------------------------------|----------------------------|
| 1 (16 ounce) package phyllo dough | 1 cup water                |
| 1 pound chopped nuts              | 1 teaspoon vanilla extract |
| 1 cup butter                      | 1/2 cup honey              |
| 1 teaspoon ground cinnamon        |                            |

Preheat oven to 350° F. Butter the bottoms and sides of a 9x13 inch pan.

Chop nuts and toss with cinnamon. Set aside. Unroll phyllo dough. Cut whole stack in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, butter thoroughly. Repeat until you have 8 sheets layered. Sprinkle 2 - 3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.

Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows to make the diagonal cuts. Bake for about 50 minutes until baklava is golden and crisp.

Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.

Remove baklava from oven and immediately spoon sauce over it. Let cool. Serve in cupcake papers. This freezes well. Leave it uncovered as it gets soggy if it is wrapped up.

## Venison Pot Roast

- |                                    |  |
|------------------------------------|--|
| 3 onions, chopped                  | 1 (10.75 ounce) can condensed cream of mushroom soup |
| 5 carrots, cut into 2-inch pieces  | 1 (10.5 ounce) can condensed beef broth              |
| 1 cup chopped portobello mushrooms | 1/4 cup water  |
| 3 pounds venison rump roast        | 1 (1.25 ounce) envelope dry onion gravy mix          |
| 2 garlic cloves, crushed           |  |
| 1 tablespoon ground black pepper   |  |
| salt to taste (optional)           |  |

Arrange the onions, carrots and mushrooms in the bottom of a slow cooker. Rub the venison rump roast with garlic, black pepper and salt, then place on top of the vegetables. Mix the cream of mushroom soup, beef broth, water and onion gravy mix in a bowl until gravy mix is dissolved; pour soup mixture over the roast.

Cook on high setting until roast is very tender, 8 to 10 hours. Slice roast before serving with gravy and vegetables.

## •Get to Know Your State Statistician•

Charmaine Wilson, the West Virginia State Statistician for the United States Department of Agriculture (USDA), is a native of Pine Bluff, AR and a graduate of Alcorn State University in Lorman, MS where she received her Bachelor and Master Degrees in Agriculture Economics. She now calls the Mountain State home. Her office is at the West Virginia Department of Agriculture (WVDA) complex at Guthrie.

It's her job to work with West Virginia producers and agriculture leaders to capture the true picture of agriculture within the state. She promotes National Agriculture Statistical Service (NASS) statistical data and surveys at various events around the state and shows people how they can benefit from that data. Last month, the 2017 Census of Agriculture was mailed to farmers and producers across the state and country. Wilson said it's imperative people fill out the information and send it back.

"Data tells a story. Collecting data from West Virginia producers gives them an opportunity to let their voice be heard. One of the best avenues to be heard and tell the story of West Virginia agriculture is by responding to the census. If farmers don't report, we don't know who they are and what they're producing," she stressed. "If producers aren't being counted, producers are not being considered."

The deadline to submit the census is February 5. If you have any questions, contact Wilson at [Charmaine.Wilson@nass.usda.gov](mailto:Charmaine.Wilson@nass.usda.gov) or by calling 304-357-5123.



*Congratulations Birdie Wood!*

Commissioner Leonhardt and your WVDA family wish you all the best on your retirement. Wood began working for the department in March 1982 as an administrative assistant in the Animal Health Division. However, she spent the bulk of her 35 years with the WVDA as a Staff Assistant with Marketing/Business Development. For Wood, retirement means more time with family and "Camping, fishing and porch sittin'."

2017 CENSUS OF AGRICULTURE  
YOUR VOICE. YOUR FUTURE. YOUR OPPORTUNITY.



# 2017 YEAR IN REVIEW



Chris Williams joined the WVDA Communications staff in August. The Multi-Media Specialist is the producer of Today in West Virginia Agriculture, a monthly show airing on the Library Television Network.

## NEW FACES —

In the past year, the WVDA has hired 21 new staffers. From new hires like Megan Sankoff WVDA graphic designer to promotions like Tim Brown who now serves as the director of the Plant Industries Division, all these individuals serve vital roles in the department's mission. Welcome to the family: Chris Williams, Megan Sankoff, Jeremy Grant, Danielle Watson, Georgia Luke, Laryssa Hoskins, Karen Facemyer, Caitlin Black, Curtis Green, Jessica Woods, Melissa Litton, Elizabeth Glasgo, Rebecca England, Katlyn Hill, Wayne Fisher and David Haynes.

## NEW DIVISION —

We are still in the process of shaping, staffing and forging the mission of the Agriculture Business Development Division but look for big things to come from these folks in 2018. From providing more tools to West Virginia producers and holding additional training sessions to rebranding the West Virginia Grown program and relaunching WVDA's Farm to School initiative, this division has a lot on its plate for the new year.



State Apiarist Wade Stiltner used his portable hive to teach bee basics to youngsters who stopped by the WVDA booth at the 2017 National Boy Scout Jamboree.



Preparing the ground for spring planting, Jason Tartt is one of dozens of veterans across the state participating in the WVDA's Vets to Ag program.

## NEW VISION —

In 2018, the department has many goals and plans. Three areas that will be a top priority are expanding the outreach and initiatives of the Veterans and Warriors to Agriculture program, rebranding and redeveloping the West Virginia Grown program and continuing to develop an Agriculture Strategic Plan for West Virginia with WVDA partners. The department has much to accomplish with its partners and stakeholders in 2018.



Commissioner Leonhardt traveled the state in 2017 to meet farmers, lawmakers, students and business owners to tout West Virginia's agriculture potential.

## NEW INITIATIVES —

The new administration hopes to bring a different vision for the department compared to previous years. The focus will be on transparency, using tax payer monies efficiently and making sure agriculture is treated as any other business sector. The department will continue to work towards growing agriculture as well as making sure it's part of the conversation for West Virginia's effort to diversify its economy.

## NEW SUCCESSES —

Staff can hang their hat on several successes in the past year, but there are a few that stand out more than others. The WVDA Country Store held at the State Fair of West Virginia was brought back in full force. Total gross sales for producers that participated topped \$60,000. In addition, the WVDA forged a partnership with the Boy Scouts of America and participated in their National Jamboree in July. West Virginia maple syrup and honey were sold at their stores on site. There are plans for more local food to be involved in the Boy Scout's operations for future events.



Sharon and Dwight McMillion, owners of Brookstone Soap in Huntington, stocked the shelves of the State Fair of West Virginia's Country Store with their products.



Llama Fork Rd., Wallace, 26448; 796-4758.

## Sheep Sales

**Ole** English Southdown Babydoll, 6-mo. -15 mo. wethers w/awesome wool, black, brown & white, out of reg. stock, \$100/ea. or \$175/2, must have a companion sheep if only 1 is purchased. Cindy Ely, 125 Mockingbird Lane, Fairmont, 26554; 363-1312; cindyely@outlook.com.

**Suffolk** buck, \$200. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

## 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.**

**Heavy** duty horse harness & collar for draft horses, made out of leather, \$1,200. Charles Arbaugh, 2568 Muddy Crk. Mtn. Rd., Alderson, 24901; 445-2832

**Hay**, '17, 1st cut, 4x4, round bales, never wet, stored in barn, limed/fert, \$20/bale. Greg Arnott, 771 Henry Camp Rd. St. Marys, 299-0455; gkarnott@suddenlink.net.

**Hay**, '17, mixed meadow: 1st cut, sq. bales, \$4/bale; 2nd cut, \$6/bale, del. avail. in 50 mile radius for additional fee. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 288-1171.

**Trailers**, stock, 16', been rebuilt, has cattle gate, \$2,000; 2-horse, bumper pull, older model, \$2,000. John Baisden, 3432 Mud Fork Rd., Verdunville, 25649; 752-7238.

**Hay**, 5x5, round bales, outside, \$20/bale; in the barn, never wet, \$35. Kenneth Baker, 5952 Waterloo Smith Church Rd., Leon, 25123; 458-1997.

**Red & Blue Heeler** 11/17 pups, both parents on farm, worked cattle & sheep, vacc./wormed, \$125/ea. Ivan Banks, 1074 Country lane Rd., Petroleum, 26161; 628-3659.

**Hay**, sq. bales, mixed grass, barn kept, \$3.50/bale. Roscoe Beall, 1648 Courtland Rd., Davis, 26260; 866-4188.

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

**Hay**, sq. bales, mixed grass, limed/fert., \$3.50/bale. Jim Bowen, 5285 Cellars Rd., Friendly, 26146; 758-2019.

**Hay**, 1st cut, 5x5, 800 lb., round bales, \$25/bale; 2nd cut, \$30/bale, stored on pallets in plastic sleeves, sleeves not included. Linda Buchanan, 1011 Crest View Dr., Creston, 26141; 354-7506.

**AKC** reg. Blue Heeler 6/17 pup, vacc./wormed, dew claws removed, tail intact, crate trained, parents on premises, starting to herd goats, \$300. Heather Clower, 272 Hickory Orchard Rd., Parsons, 26287; 478-4142; Hclower04@gmail.com

**Hay**, '17, 1st cut, 5x4, round bales, fert., meadow mix, tight wrapped, never wet, shed kept, loading avail., easy access, \$30/bale, local del. avail. for additional charge, discount on over 5 bales. R. Conrad, 185 William Smith Rd., Rivesville, 26588; 278-2642.

**Hay**, sq. bales, never wet, barn kept, 1st cut, \$3.50/bale; 2nd cut, \$4/bale. Mike Derico, 3115 Pringle Tree Rd., Buckhannon, 25201; 472-7227.

**Hay**, 1st & 2nd cut, clover, orchard grass & timothy, , never wet, limed/fert., 4x4, krone bales, \$35/ea.; wrapped, high moisture, \$40/bale. Stephen Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434; 646-2441.

**Hay**, 2nd cut., sq. bales, mixed meadow grasses, conditioned, never wet, sprayed for weeds, near Summersville, \$3.50/bale. Charles Duffy, 53 Hawick Rd., Inwood, 25428; 676-7790; CdSbDuffy@comcast.net.

**Hay**: 1st & 2nd cut, 4x5, quality mixed, baled w/JD silage baler, net wrapped, stored in barn, never wet, also avail. wrapped silage hay, delivery avail. for extra fee, \$40-\$45/bale. Gary Elmore, 2523 Charles Booth Rd., Sinks Grove, 24976; 667-8254.

**Hay**, '17, sq. bales, \$3/bale; mulch, sq. bales, \$2/bale. Aubrey Erwin, 496 Erwin Rd., Winfield, 25213; 562-9619.

**Hickory** nuts, shelled, 42 lbs., \$500, these have taken a very long time to hand shell. J. Ferrell, RR 3, Box 189, Milton, 25541; 743-5744.

**Williams**, stone burr, grist mill, 24", good cond., \$1,850. Robert Finley, RR 1, Box 500 A1, Lesage, 25537; 762-2072.

**Hay**, 1st & 2nd cut: 4x4, round bales, \$35/bale; sq. bales, \$4/bale, easy access, all stored

in the dry. Eugene Finster, 894 Indian Fork Rd., Orlando, 26412; 452-8242.

**Pony** wagon, Amish, made for 2 mini's or 1 lg. pony, red, band brakes, padded seat, 2, adults, 2, rear facing seats, 5, kids, excel. cond., w/used harness, Halfinger size, \$2,500/obo. D. Fort, 815 Gay Rd., Ripley, 25271; 927-1774.

**Acreage**: Putnam/Jackson Co., 138 A., woods, pasture, sm. pond, hay, semi paved rd., elec., free gas, septic, drilled well, stream, Liberty area, \$1,600/A. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

**Hay**, '17, 4x5, round bales, barn kept, never wet, fert., \$40/bale (cheaper if take all). Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

**Hay**, '17, 3 1/2x4, round bales, 1st cut, \$22/bale; 2nd cut, \$24/bale, stored in shed, easy access. James Hanna, 231 Martin Lane, Craigsville, 26205; 742-8996.

**Rabbits**, Flemish Giant, males, 1, red & 1, brown; females, 2, brown & 1, black, \$25/ea. or \$50/ea. w/cage, feeder & waterer; cages, \$25 w/feeder & waterer. Leonard Hardway, 593 Lynn Camp Rd., Palestine, 26160; 275-3094.

**Saddle**, Passier, all purpose w/fittings, \$800; leather bridles & winter horse blankets, \$10-\$20, all excel. cond. Pat Harter, 945 Church Fork Rd., Hundred, 26575; 775-2325; plharter1950@gmail.com.

**Maple** syrup, pure WV, \$16/qt., \$10/pt., \$6 1/2 pts. Ed Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

**Hay**, 4x4, round bales, orchard grass & timothy mix, good quality, located right off Dawson exit, will load, \$25/bale; 2nd cut, sq. bales, \$6/bale, del. avail. for additional fee. Chad Heaster, 1333 Hartsook Rd., Crawley, 24931; 667-7105.

**Ear** corn, \$4/bu. George Hereford, 14812 Crab Crk. Rd., Southside, 25187; 675-1957.

**Buggies**, restored to original cond., 2, \$1,000/ea.; surrey w/tongue, top & oil lamps, \$3,000. Joe Hollandsworth, 1837 Butlers Crk. Rd., Martinsburg, 25403; 754-7001.

**Jim** Dandy, 2-gal., butter churn, elec. & 3-gal. Devaul, stainless steel milk bucket w/lid, \$200. Mickie Hughes, P.O. Box 91, Maxwelton, 24957; 497-3565.

**Great** Pyrenees pups, males, vacc./wormed, working parents on farm, \$200. Brenda Johnson, 535 Mt. Pisgah Rd., Elk Garden, 26717; 446-5422.

**Mulch** hay, sq. bales, in Ritchie Co, \$3/bale. Patricia Johnson, 10044 Glendale Rd., Cairo, 26337; 904-945-3883.

**Hay**, 4x4, round bales, stored in barn, \$20/bale. Rosalea Kines, 6021 Union Rd., Philippi, 26416; 457-1322.

**English** Mastiff 10/17 pups, brindle & fawn, vacc./wormed, now accepting deposits, \$800, will del. within reason. Megan Laurentis, 11097 Exchange Rd., 26619; 765-9108.

**Hay**, 4, lg. bales, barn kept, \$100. Paul

Leadmon, 3904 Trace Crk., Hurricane, 25526; 562-9090.

**Hay**, 4x5, round bales, orchard grass, timothy & clover mix, limed/fert., stored inside, \$35/bale. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 379-1026.

**Nexus** greenhouse w/gutter connect, heaters, 28x8' long w/fans & much more, 2, \$5,500. Phillip Lowe, 789 Potomac Farms Dr., Shepherdstown, 25443; 671-8758.

**Commercial**, 220 volt, 8-gal., steam kettle, excel. cond., located in Fayetteville, \$600. Ted Martel, P. O. Box 176, Fayetteville, 25840; 574-3194.

**Hay**, 4x5, round bales, never wet, in barn, in Putnam Co., \$35/bale; \$30/bale/50+. Don Meadows, P.O. Box 514, Elenore, 25070; 545-3570.

**Hay**, '17, 4x4, round bales, mixed grass, in barn, \$20/bale; 1st cut, sq. bales, mixed grass, \$2.50/ea.; 2nd cut, \$3/ea. Allen Miller, 946 Cuzzart Mtn. Dale Rd., Bruceton Mills, 26525; 379-9717.

**Black** Walnut kernels, fresh, \$8/lb. Melvin Moats, 301 West High Ave., Terra Alta, 26764; 698-1853.

**Hay**, sq. bales, never wet, good quality, barn loft kept, \$3.50/bale. Ron Montcastle, 1415 Adams Ave., Milton, 25541; 743-6665.

**Hay**, '17, 4x5, round bales, wrapped, \$40/bale; unwrapped, \$35/bale. Michael Morris, 151 Morris Hollow Rd., Rosemont, 26424; 612-6677.

**Acreage**: Putnam Co., 106 A., great bldg. site w/all underground util., paved rd., 80% woods, 20% fields, located in Grandview Ridge, \$185,000. Bill Morton, Box 336, Eleanor, 25070; 543-4575.

**Hay** 1st & 2nd cut, 4x4, round bales, never wet, stored inside, \$25/bale. John Oliverio, 218 Grand Ave., Bridgeport, 26330; 669-3800.

**Hay**, sq. bales, mixed grass, lg. bales, never wet, good quality for all livestock, easy access, \$4/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 372-4575.

**Hay**, 4x5, round bales, barn kept, \$25/bale. Dominick Ricottelli, 132 Hidden Hollow Rd., Belington, 26250; 823-1157.

**Greenhouses**: 26'Wx96'Lx11'H, comes w/2, 30" fans, wall mounts & motorized inlet shutters, elec., \$5,000; 22'Wx96'Lx9'6"H, comes w/40" fan & shutters, \$2,500; 16'Wx96'Lx8'H, \$1,500. Jimmy Ritter, 447 Steel House Rd., Salem, 26426; 841-1866.

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

**Hay**, 6', never wet, shed kept, no weeds, very tight bales, \$55/bale. James Rowe, 5196 Malcolm Rd., Barboursville, 25504; 690-0126.

**Apples**: Staymen, Rome, York, \$6-\$10/bu.; animal apples, \$4/bu. bring containers, call for

availability. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

**Acreage**: Taylor Co., 32 A. wooded & grass lots, spring water, elec. on Co. Rd., \$1,750/A. Ed Rukavina 395 Haymond School Rd., Grafton, 26354; 265-5298.

**Aust.** Shep. pups, \$250-\$275/ea. Rebecca Saylor, 316 WPA Rd., Walker, 26180; 679-3670.

**Snow** blower for farm tractor, front mounted, 48", \$400. W. Scarberry, 1401 Allison Rd., Pt. Pleasant, 25550; 675-3304.

**Great** Pyrenees females only, they are used to poultry, goats & sheep, \$350/ea. Martin Schaffer, 8781 Evans Rd., Leon, 25123; 895-3973.

**Hay**, '17, 4x5, net wrapped, round bales, never wet, barn stored, \$35/bale. John Schultz, 345 Schultz Mill Rd., Washington, 26181; 991-7003.

**Humidaire**, incubator, 6-tray, good cond., \$500/obo. Chris Shingleton, 156 Chestnut Lane, Pennsboro, 26415; 615-0853.

**CKC**, Red & Blue, Aust. Heelers, out of working stock, health guaranteed, \$400/ea. Judy Sauborn, 454 Cobun Crk. Rd., Morgantown, 26508; 288-1179.

**Hay**, '17, 4x5, round bales, in barn, easy access, \$30/bale. Walter Stalnaker, 509 Relax Inn Dr., Weston, 26452; 838-2112.

**Hay**, '17: 4', rolls, quality mix w/lots of clover, never wet, shed kept, easy access, will load, \$30/bale, delivery avail. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 619-8454.

**Hay**, '17, 4x5, round bales, mixed grass, net wrapped, \$30/bale. Larry Supple, 17124 Kanawha Valley Rd., Southside, 25187; 675-2098.

**Heelers**: male, blue, \$350; female, red, \$150, both 1-yr. Joyce Thomas, 1444 Hominy Crk. Rd., Bt. Nebo, 26679; 823-3851.

**Hay**, 4x5, round bales, stored inside & outside, '17, \$25/bale; '16, \$20/bale. Becky Wilson, 2841 Sellars Rd., Middlebourne, 26149. 758-4288.

**Hay**, 4x4, round bales, orchard grass, \$15/bale, quantity discounts. Norman Young, 1282 Pumpkin Vine Rd., Buffalo, 25033; 937-3246.

**Hay**, 1st, 2nd & 3rd cut, 4x4, wrapped, silage, \$30/bale. Ross Young, 846 Eureka Rd., Duck, 25063; 644-8135; youngs@hilltophaventfarm.com.

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

## Miscellaneous Wants

**Trailer**, low deck height farm trailer, 12'-16' w/tandem wheels protruding no more than 4" above the deck, if none are avail. I'm willing to pay someone to build one for me. Joe Ferrell, RR3, Box 189, Milton, 25541; 743-5744.

**Rabbits** & guinea pigs. Lisa Sheets, Rt. 1, Box 2, Dunmore, 24934; 456-4071.

*You're invited!*  
**farm-to-table**  
**dinner & a**  
**MOVIE**

**Farmers for America** (narrated by Mike Rowe)  
 Featuring West Virginia's own  
 Calvin Rigglesman of Bigg Riggs Farm

**January 18, 2018, 6 p.m.**  
 Underwood Youth Center (State Fairgrounds)  
 Lewisburg, WV

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**\$15/person**  
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 304-645-1090  
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 WEST VIRGINIA DEPARTMENT OF AGRICULTURE

# Winter Blues FARMERS' MARKET

NORTH- Morgantown Event Center  
FEB. 22, 2018 4PM-8PM  
SOUTH- Charleston Civic Center  
MAR. 4, 2018 12:30PM-5PM



West Virginia University  
EXTENSION SERVICE

## Mountain State Maple Days

Join one of our maple houses for a pancake breakfast,  
a tapping demonstration, or just to learn more about  
this growing West Virginia industry!

**February 24 & March 17, 2018**

Locations & times to be announced

For more information:  [facebook.com/wvmaplesyrup](https://facebook.com/wvmaplesyrup)



## Fun Farm FACTS:



- The average size of a West Virginia farm is 175 acres.
- Eggplant isn't a vegetable. It's a berry, related to the tomato.
- During a good foraging season, a healthy colony of honey bees can produce as much as 60 lbs. of honey.
- A cow spends 6-7 hours a day eating cud and 8 hours a day chewing it.

## GARDEN CALENDAR

January 2018 Source: WVU Extension Service Garden Calendar

- |   |   |
|---|---|
| <b>JAN. 2</b> .... Increase humidity for houseplants.                       | <b>JAN. 11</b> .. Service power equipment.                                  |
| <b>JAN. 3</b> .... Plan garden layout. Browse seed catalog.                 | <b>JAN. 12</b> .. Clean garden tools.                                       |
| <b>JAN. 4</b> .... Cut poinsettias to 6 inches and place in sunny windows.  | <b>JAN. 13</b> .. Test germination of stored seeds.                         |
| <b>JAN. 5</b> .... Order herb seeds. Harvest overwintered Brussels sprouts. | <b>JAN. 15</b> .. Use grow lights for vegetable seedlings.                  |
| <b>JAN. 6</b> .... Harvest overwintered kale.                               | <b>JAN. 16</b> .. Gently remove snow or ice from evergreens and shrubs.     |
| <b>JAN. 8</b> .... Create a garden map.                                     | <b>JAN. 20</b> .. Organize a community garden.                              |
| <b>JAN. 9</b> .... Order seed varieties.                                    | <b>JAN. 24</b> .. Order fertilizer and lime according to soil test results. |
| <b>JAN. 10</b> .. Seed tomatoes for early high tunnel planting.             | <b>JAN. 25</b> .. Plan spring landscape design.                             |

### 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  
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