

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

July 2018



Where the Buffalo Roam

Preston County Veteran is Head of the Herd

To get to Riffle Farms, you have to take a windy, country road and then climb a (very!) steep gravel lane to the top of a mountain in Preston County, but the view is worth the drive. In a field of tall, green grass, you'll find seven of the most majestic animals grazing their day away. The bison, six females and one bull named Elvis, belong to Elizabeth and Jimmie Riffle.

"It's an idea my husband had a long time ago when we first married. We did a lot of traveling to Jackson, Wyoming, and that's where the buffalo roam," Elizabeth laughed. "Jimmie's always been fascinated by bison and said, 'That would be a great way to retire.'"

Bison, also called buffalo here in the United States, once roamed West Virginia freely. The last recorded wild bison in West Virginia was killed near Valley Head, Randolph County, in 1825. Over the past few decades, several farmers have brought bison back to West Virginia. In 2017, the Riffles purchased 64 acres of land near Terra Alta and turned their dream of owning a bison farm into a reality.

"We started this a little bit on a whim, but the more I do it, the more I'm out here and I want to do this full time," said Elizabeth, who is originally from New Hampshire.

She and Jimmie, who grew up in Grafton, met

while serving in the U.S. Navy Nurse Corps in 2010 working with wounded warriors. Elizabeth retired from the military last year and now works as a labor and delivery nurse. Jimmie remains on active duty where he's getting his doctorate to become a nurse practitioner. He won't retire for a few more years, so the farm and the bison are Elizabeth's pet project.

"I basically have five years to organize and start making a profit," she explained. "The goal is to live off the land."

The bison arrived last fall from Ohio and Elizabeth gives them a wide berth, only approaching them in the field when she's in a truck or on the tractor.

"They are a little more hands-off than your typical livestock. My bull will come up and lick my hand. However, the females don't like to be touched. They are very, very skittish and only semi-domesticated," she explained. "The females are getting ready to calve at any moment, and they certainly don't need any assistance with that."

If all the calves survive, the herd will double in size, doubling the workload. With Jimmie still on active duty and away from the farm much of the time, Elizabeth is getting some help from Jimmie's brothers, Jeremy and Jordan, with the day-to-day operations on the farm. The end

goal, according to Elizabeth, is to have about 50 bison on the farm in five years.

"We'd like to eventually harvest an animal every other month, so six animals a year at roughly 500-600 lbs. of meat," she explained. "Bison is a much leaner meat. It tastes just like beef, but the fat content rivals chicken and has more protein than salmon. Bison is Mother Nature's health food for the meat eater."

Elizabeth attended this year's Small Farm Conference in Morgantown, held back in February, and was surprised at the reaction she got when she told folks about the farm.

"Every time I said we have a bison farm, people were like, 'When can I get some meat? Where can I get it and how much does it cost?' We don't have it for sale yet. But we will have it for sale in late fall. That's when we plan our first harvest," said Elizabeth.

For her, the farm is like an investment in the future.

"Being out here feeds my soul. I think we made the right decision. I think the farm is going to be big and I'm really excited about that!"

To find out more about Riffle Farms, log on to rifflefarms.com or on Facebook @rifflefarms.

FARM TO TABLE Dinner Series

State Parks Serve Up Fresh Food

The West Virginia Department of Agriculture (WVDA) is teaming up with West Virginia State Parks, the West Virginia Farmers Market Association (WVFMA) and the West Virginia Division of Natural Resources (WVDNR) to bring you a true taste of West Virginia this summer. The eight farm to table dinners source food from right here in the Mountain State and create one-of-a-kind dining experiences. Two of the dinners are already in the books, but there's still time to sign up for the remaining six. They will take place at Cass Scenic Railroad State Park on August 2, Chief Logan State Park on August 9, North Bend State Park on August 16, Holly River State Park on August 30, Hawks Nest State Park on September 13 and Blackwater Falls State Park on September 27. Each of the dinners will feature their own unique menus sourcing ingredients from that part of the state. For information about ticket availability and times, contact the state parks for details.



WVDNR



WEST VIRGINIA
**FARMERS
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ASSOCIATION

WEST VIRGINIA
**state
parks**

Kent's Reflections — State of West Virginia Agriculture

Of the 20,600 farms in the Mountain State, 97 percent of them are considered small and 93 percent family-owned. According to the United States Department of Agriculture (USDA), West Virginia leads the nation in both of those statistics. Clearly, West Virginia agriculture differs from places like Iowa but that does not discredit the impact the industry has on our state. Annually, agricultural products, including timber, produces around \$5 billion for West Virginia or roughly nine percent of the state's gross domestic product (GDP). Where opportunity for growth exists is within the gap of food consumed versus produced. Currently, West Virginians consume \$8 billion of food annually but our state only produces \$800 million. As you can see, our current state of agriculture can be summed up as small, family-owned with a 90 percent opportunity for growth.

Historically, West Virginia has found success with the raising of livestock and poultry. These industries have profoundly impacted our state in a positive manner. For agriculture to grow, they must continue to flourish. However, our views towards agriculture-related businesses must extend beyond these two industries. Agribusinesses, no matter how big or small, are important to our state as they help diversify the economy. Like any other trade, these businesses need the right governmental support and an environment that fosters growth, not hinders it. If we are to truly diversify our economy for a more prosperous West Virginia, agriculture will and must be a part of that conversation.

The first step, as any good Marine knows, is to have a plan. To accomplish this, we relaunched the West Virginia Agriculture Advisory Board in July of 2017. The board and its steering committee are charged with developing a strategic plan for agriculture in West Virginia. To help guide the creation

of this plan, the West Virginia Department of Agriculture (WVDA) will conduct an economic impact study to gather a comprehensive outlook on the current state of agriculture. The study will identify industry gaps, barriers and opportunities for growth. To plan where we need to head, we must first understand where we currently stand. We must also have a starting point so we can measure progression. This study will help to inform strategic decisions to ensure agriculture is, and continues to be, an economic driver in the state.

West Virginia's leaders will have to think outside the box when it comes to our agricultural industries. For our state to be successful, we must become a cornucopia of specialty crops. The questions to be answered are how, why and what market opportunities exist. With innovations and new technologies, farming in Appalachia is more viable than ever. We need to maximize available real estate by focusing on specialty markets. It is our goal to challenge producers to add value to traditional commodities, as well as find potential new markets.

As my staff and I travel around the state, we realize we must avoid failed policies of the past. The government cannot afford to subsidize production costs in lieu of figuring out these tougher, looming issues. There is no need to create artificial markets. What has become evident is some of the impediments to agriculture growth are production capacity, stabilization infrastructure, the ability to aggregate to scale and transportation and logistics. To overcome these, we need to use expertise and a smart business sense to assist established and aspiring agribusinesses to connect the dots to the resources they need. For these entrepreneurs to grow their businesses we must aid them in navigating potential roadblocks.

To facilitate growth within our economy, state and federal agencies must work beyond their own silos. To break down these agency barriers, my staff and I have sought out numerous partnerships to aggregate resources, as well as expertise. A great example of collaboration is one that we have formed with the Division of Natural Resources (DNR) and the West Virginia Farmers Market Association to host farm-to-table dinners at state parks. The goal of these dinners is to introduce more locally sourced products into restaurant menus, while developing connections between farmers markets and local buyers to ultimately create a seamless conduit for supplying local demand. For many producers, this will be a scale-up opportunity from the usual direct sales they participate weekly at the local farmers markets.

There is much work to be done, but the potential for growth is real if West Virginia can tap into the new innovations that are changing the landscape of agriculture. We no longer have the excuse of "we don't have enough flat land in West Virginia." It is just no longer acceptable or applicable anymore. Appalachian farming, focused on niche, specialty crops and new technologies, is a way forward for West Virginia. To succeed, we must ensure good government works to grow, not hinder, these businesses. It is now or never for the Mountain State and with the right vision, partnerships and effort, we can make West Virginia a better place for generations to come. Agriculture will, and should be, a part of that future.

Semper Fi,

Kent



AGRICULTURE AND FORESTRY HALL OF FAME to Welcome New Members AT 2018 BANQUET

The West Virginia Agriculture and Forestry Hall of Fame (WVAFHOF) Foundation has selected five outstanding individuals to be inducted in 2018. These individuals will be honored at the WVAFHOF annual banquet at Jackson’s Mill Saturday, July 14. The reception will start at 5 p.m., followed by a dinner at 6 p.m.

“The Mountain State has a rich heritage rooted in agriculture,” said Commissioner of Agriculture Kent Leonhardt. “Despite our size, West Virginia citizens have made significant contributions to advancing agriculture. These individuals should be proud of the impact they have had on our state or nation.”

Enshrinement in the WVAFHOF is reserved for those individuals, businesses, organizations, institutions and foundations that have made outstanding contributions to the establishment, development, advancement and improvement of the agricultural, forestry and family life of West Virginia.

THIS YEAR'S HONOREES ARE:



Barbara A. Breshock

of Arnett is a 1979 graduate of WVU and is a respected forester and conservationist in the state, the Appalachian region and the nation. She was the first female professional forester hired by WV Division of Forestry in 1979. Through the WV Forest Stewardship program, she organized four workshops per year to provide forestry continuing education credits to Forest Stewardship Plan Writers and other registered professional foresters. She also initiated biological surveys on state forest systems in conjunction with WV Division of Natural Resources. She has served on the Society of American Foresters’ executive committee since 1998. Due to her involvement in partnership activities on state forest land, the WV Division of Forestry received the NWTf “Excellence in Agency Partnerships Award.”



Russ Richardson

of Arnoldsburg moved to Weston in 1989 to set up a consulting forestry business and real estate brokerage. In 2007, he was featured in an article about using the herbicide Acclaim Extra on invasive Japanese stiltgrass and worked with WVU faculty and graduate students on his property to test the effectiveness of this new herbicide. He testified in Charleston six times on issues related to forestry, managed timberland and ginseng. Much of his expertise on invasive species comes from his own investments in controlling these plants on his property.



Harold Kenneth Skidmore

of Centralia joined the U.S. Navy and served in the South Pacific from 1944 to 1946. After his service, he received a bachelor’s degree in Animal Science from WVU and later his master’s in agricultural education. His agricultural education career started at the Veteran’s Farm Training program before he ended up at Braxton County High School. While there, he led many winning FFA teams at the state and national level. He also was a huge part of establishing a horticulture program. In 1985, he was recognized as one of the nation’s outstanding teachers and presented with the Honorary American FFA Degree. He served on the Elk Conservation District where he held a leadership role and received numerous awards. He also has been involved in 4-H, organizing contests in Braxton County.



Dr. Robert James Young

(dec.) spent 20 years as a professor and plant pathology researcher at WVU, which first became acquainted with him when it started collaborating with the USDA-ARS in Maine. During his time at WVU, Young became involved in the National Potato Breeding Program. He provided leadership to the program from 1963 to 1993. He served on many committees and held many leadership positions within the potato industry. He also served on the WVU Greenhouse Planning Committee and the Pesticide Safety Committee. He retired from WVU in 1993, but at 84 years old, he was still harvesting and evaluating potatoes, supporting soup kitchens and doing volunteer work.



Richard V. Snuffer II

of Surveyor is a 1977 graduate of WVU and has dedicated his life to agriculture. He has held many prominent leadership roles within the USDA Farm Service Agency (FSA), including WV State Executive Director from 2014 to 2017. He has also been involved with many agricultural organizations throughout the state such as the WV Cattlemen’s Association. Along with his involvement in agriculture, he served on the Raleigh Co. Board of Education for 14 years, serving as president for 10 years.

Fresh From the Garden

July is one of our favorite months here at the WVDA for a lot of reasons. One of them is the bounty of fresh fruits and vegetables available right in our own backyards! From asparagus to zucchini, tomatoes to green beans, our dinner tables are the perfect place to try out some new recipes that are not only good to eat, they're good for you! Luckily, we've done all the work and taste-tested these recipes that are sure to get your mouth watering. So, eat up and enjoy the bounty! These recipes come from "West Virginia Food and Flavors: Recipes from Farmers Markets," a joint venture of the West Virginia Farmers Market Association and the American Heart Association.

Lisa's Green Tomato Salsa

4 cups chopped green tomatoes	1½ cup cider vinegar
2 cups sweet bell peppers	3 cloves fresh chopped cilantro
1 cup chopped seeded jalapeño peppers	1 teaspoon ground cumin
1 medium onion	2 tablespoons cornstarch
2 teaspoons salt	

Chop tomatoes, sweet bell peppers, jalapeño peppers and onion and place in a saucepan with salt, cider vinegar, garlic, cilantro, cumin and cornstarch.

Bring to a boil, then reduce heat and simmer for 10 minutes.

Spoon salsa into hot, sterilized pint jars. Seal in a boiling water bath for 30 minutes.

Follow sterilization and canning procedures.

Farm Fresh Zucchini Boats

4 medium zucchinis, halved	1 cup fresh (or home frozen) broccoli, chopped
olive oil cooking spray	1 clove fresh garlic, minced or crushed
1 tablespoon olive oil	2 large tomatoes, chopped
1/8 teaspoon salt	1 cup low-sodium marinara sauce
1/8 teaspoon pepper	4 ounces fat-free mozzarella cheese, grated (about 1 cup)
1 medium onion, finely chopped	
1 bell pepper, finely chopped	

Heat oven to 425 degrees.

Trim ends off zucchini and scrape flesh from center. Save half of zucchini flesh in a bowl. Spray a 9" X 13" baking dish with olive oil cooking spray. Arrange the zucchini "boats" in the pan with the scooped side up. Drizzle with olive oil; sprinkle with salt and pepper.

Spray olive oil cooking spray in a medium skillet over medium heat. Sauté the onion and bell pepper for about 5 minutes or until onion just becomes translucent.

Add broccoli and the reserved zucchini flesh and sauté for 2 minutes. Add minced garlic and sauté for one minute. Add chopped tomatoes. Stir until vegetables are tender.

Remove from heat. Spoon mixture evenly into the 8 zucchini halves.

Top each half of zucchini with marinara sauce and mozzarella cheese.

Bake until zucchini are tender about 20-25 minutes. Serve warm.



Tips from THE VET

Q. Where has the Longhorn Tick Been Spotted in WV?

A. In addition to the initial findings in May for Hardy County, Longhorned ticks were confirmed in Putnam and Ritchie counties in June. Multiple state, federal and local agencies continue tick collections to further define WV's overall distribution. So far, no exotic diseases have been identified in Longhorned ticks from the U.S. examined by the Centers for Disease Control (CDC) or the National Veterinary Services Laboratories (NVSL). However, researchers with both agencies continue to monitor the ticks for presence of human and animal disease organisms. Some of the massive tick infestation cases investigated have turned out to be native ticks and not the Longhorned species. Tick prevention for people and their animals can deter some serious tick-borne illnesses such as Lyme's Disease.

WV FARM MUSEUM TRACTOR PARADE JULY 28TH

Fall harvest is the usual time you might encounter tractors on state highways, but Saturday, July 28, will be an exception when the WV State Farm Museum north of Point Pleasant conducts its annual Tractor Parade and Show.

Lineup will begin at the Farm Museum at 9 a.m. and the parade to downtown Point Pleasant will start at 10 a.m. Area residents are encouraged to check out the vintage tractors, and motorists are warned to keep an eye open for the tractors and their police escort.

The show isn't a contest, but rather a celebration of West Virginia's rural heritage and a chance for tractor aficionados to share stories of farming and, of course, everything about finding, restoring and preserving tractors old and new.

In addition, the museum's Country Kitchen and Country Store will be open all day for the event.



Seven Spice Peach Fizz

¼ cup sugar
½ cup water
16 ripe peaches, pits removed, peeled, and chopped
½ inch fresh ginger, thin sliced
1 whole clove
4 whole allspice seeds
¼ teaspoon cinnamon
pinch of shaved nutmeg, star anise, thyme

Combine sugar, water and peaches in a saucepan and cook over low heat for 20 minutes. Add ginger, clove, allspice, cinnamon, nutmeg, peppercorns, star anise and thyme to the pan and continue to cook over low heat for 10 more minutes.

Remove from heat and let cool. Strain into a clean bowl (or the jar for storing the syrup). Discard the pulp left in the strainer.

To serve, put ice in a glass and pour ½ cup of peach syrup and ½ cup club soda. Stir gently to mix. Grab a straw and enjoy!

WVDA Job Opening

Country Store Retail Associate

Temporary • \$9-\$11 an hour
August 9-18 • State Fair of WV

The WVDA is hiring temporary employees to work in the Country Store during the State Fair of WV. Position requirements may include directing customers, arranging product on shelves, stocking shelves, general sales floor assistance and cash register, among other duties. Applicant should be able to work weekends and evenings. If you love interacting with people, this is a great opportunity to earn a little extra money and sell great WV products to fairgoers visiting from WV and beyond!

Visit agriculture.wv.gov for more information.

West Virginia Country Store RETURNS TO THE STATE FAIR

The State Fair of West Virginia is just one month away! From August 9-18, the WVDA focuses its attention on Fairlea and the tens of thousands of visitors who walk through the doors at the Gus R. Douglass Agriculture Annex. It takes hundreds of hours to plan, coordinate and stage what is the largest event for the WVDA each year. The Country Store is back again, bigger and better than ever. Old favorites and some new agribusinesses will be on hand selling their products, everything from syrup to soap, pickles to peppers. The Country Store features the best of what West Virginia has to offer. If you're heading to the fair, make sure to carve out some time to shop at the Country Store.



Visit the
**West Virginia
Department of Agriculture**

COUNTRY STORE



featuring—

- jam and jellies
- specialty pet products
- local baked goods
- bath and body products
- salsa
- honey
- wine
- cider
- maple syrup
- salad dressing

...and much more!

LOCATED AT THE GUS R. DOUGLASS ANNEX BUILDING
DURING THE STATE FAIR OF WEST VIRGINIA
AUGUST 9-18 • HOURS: 9AM TO 7PM

2019 GYPSY MOTH SUPPRESSION PROGRAM UNDERWAY

The West Virginia Department of Agriculture (WVDA) urges landowners to help protect West Virginia forests by signing up for the Cooperative State-County Landowner (CSCL) Gypsy Moth Suppression Program. The sign-up period runs from July 1st until August 31st.

"The gypsy moth is a non-native, invasive insect that feeds on hundreds of species of trees and shrubs, including West Virginia hardwoods," stated WVDA Plant Industries Assistant Director Butch Sayers. "Defoliation by gypsy moth caterpillars can weaken trees, making them more susceptible to other pests and diseases. This treatment program helps safeguard our forests from further damage."

The CSCL Gypsy Moth Program will accept gypsy moth egg mass survey applications from landowners statewide starting July 1st. Application forms and brochures are available at: <https://agriculture.wv.gov/divisions/plantindustries/Documents/New%20Docs/Gypsy%20Moth%20Application%202018.pdf>. Landowners may also obtain applications and brochures at local WVU Extension offices and WVDA field offices in Charleston (304-558-2212) or New Creek (304-788-1066). A non-refundable survey deposit of one dollar per acre must be submitted with the application. This deposit will be applied toward payment for treatment if the landowner qualifies.

"West Virginia's forests are one of our state's most important resources. From tourism to our timber industry, our forests are an important economic driver for the Mountain State," stressed Commissioner of Agriculture Kent Leonhardt. "We hope people will take advantage of this program."

The minimum required to participate in the program is 50 contiguous acres of wooded land. Adjoining landowners may combine their properties to meet the acreage requirement. Once applications and deposits are received, a forest health protection specialist will visit the landowner's property to determine if the level of gypsy moth infestation meets program guidelines. A final decision to participate in the program must be confirmed by signing a contract with the WVDA by early December 2018.

For more information, contact WVDA Assistant Director Quentin "Butch" Sayers at qsayers@wvda.us or WVDA Gypsy Moth Program Coordinator G. Scott Hoffman at ghoffman@wvda.us 304-788-1066.

2nd Annual Honorary Commissioner of Agriculture for the Day Contest

West Virginia's Commissioner of Agriculture Kent Leonhardt wears a lot of hats. From promoting the state's agribusinesses to making sure rules and regulations are being followed, it's a big job. Now students ages 9-18 can find out what being commissioner is all about during the State Fair of West Virginia, August 9-18. The 2nd annual Honorary Commissioner of Agriculture for the Day contest is underway. Students can submit a written essay, poem, short story, photographs or video explaining, "The Future of Agriculture: Ideas for Feeding the World." The deadline to submit entries is July 18. Students who are chosen to serve as an honorary commissioner will meet with Commissioner Leonhardt and WVDA staff, sit in on meetings and events, take a behind-the-scenes tour of the fair and be featured in the September issue of the Market Bulletin.

To apply, fill out an application at agriculture.wv.gov and submit it along with your entry to: West Virginia Department of Agriculture, Attn. Commissioner for the Day, 1900 Kanawha Blvd. East, Charleston, WV 25305. For more information, contact Jennifer Smith, jensmith@wvda.us or 304-558-3708.



What's Produce Safety All About?



Food safety should be a concern for every produce farmer in their mission to provide wholesome and nutritious produce to West Virginia consumers. Under the Food Safety Modernization Act (FSMA) rule, very small farmers are considered exempt from the rule provisions although the practices of the Act are great guidelines for agriculture production. Let's explore how to evaluate whether your produce production is subject to a FSMA exemption and the record keeping requirements to establish and keep your firm's status in place.

The regulation states that, "only produce likely to be eaten raw that is grown on farms with at least \$25,000 in produce sales is covered." If you were asked to provide the appropriate documentation to prove you are exempt from the FSMA rules, would you have the records to verify your exemption status?

If you are recording your sales receipts for good agriculture business management

and planning, you are all set. The very small business exemption is based on an average of gross sales (adjusted for inflation) for the past three years. The worksheet below will help you determine your exemption status. The current exemption threshold for 2018 is \$26,632. Be sure to keep your backup documentation for your sales. This could include sales receipts with the location of raw produce sales (i.e. weekly farmers market sales record, IRS Schedule F or any other invoices that show who bought your products).

Total Gross Sales	2015	2016	2017
Actual _____			
Estimated _____			

Average sales for the previous three years

What if you're over \$25,000 (or ideally, grow your operation so that you're over \$25,000) in gross produce receipts and don't qualify for the very small exemption status? The qualified exemption status might be the answer for your firm. We will explore this route next month. However, much like the very small exemption, your first step will be to assemble produce

sales records and understand who your buyers are in the marketplace.

It is important to keep in mind that although you may be exempt from FSMA based on your farm income, the businesses or individuals purchasing your produce can require you to be FSMA compliant in order to sell your product to their business. Being familiar with the FSMA rule and having food safety in the forefront of your farming practices will make your products competitive in the specialty crop marketplace.

If you have additional questions or need more information on upcoming produce safety training and resource opportunities including on-farm readiness review scheduling, please email Jeremy Grant at wvproduce@wvda.us.

Resources:

<https://www.ksre.k-state.edu/foodsafety/produce/fsma/docs/Verification-Full-Exemption.pdf>

<https://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/UCM574456.pdf>

Funding for the West Virginia Produce Safety Program is provided by the United States Food and Drug Administration (FDA) and the United States Department of Agriculture (USDA) through Cooperative Agreement 5U18FD005898-02 and 15-SCGBP-WV-0050.

Larry Stonestreet, 900 Panorama Dr., Spencer, 25276; 786-7166.

Pure Border Collie, black/white, \$150. Bill Ward, 213 Falling Timber Rd., Palestine, 26160; 275-4746.

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

Miscellaneous Wants

Hand hewn stone watering troughs & hewn stone horse mounting steps. Jack Yeager, 701 Elm St., Barboursville, 25504; 736-1521.

PRESTON CO. TRACTOR SHOW

July 8 & 29 • Craig Civic Center
 313 Tunnelton St., Kingwood, WV
 Tuition is \$40; pre register by July 17.
 Contact, Butch Mayfield 698-4039;

MAKING JELLY, PRESSURE CANNING & FREEZING FOOD CLASSES

July 19, 1-4 p.m.
 Nicholas Co. Campus
 Summersville, WV
 Tuition is \$40; prereg. by July 17.
 Contact, Gloria Kincaid, 793-6101;
gkincaid@newriver.edu;
 Jeanne Stone, 883-2469;
vstone@newriver.edu.

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.



SEE A POTENTIAL INVASIVE PEST?

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

GARDEN CALENDAR

July 2018 Source: WVU Extension Service Garden Calendar

JULY 2 Seed late cabbage, cauliflower and Brussels sprouts.

JULY 3 Seed late corn, snap beans, kale and broccoli.
 Seed or plant endive.

JULY 5 Watch for early and late tomato blight.

JULY 6 Seed carrots and Swiss chard.

JULY 7 Plant grape or cherry tomatoes for fall.

JULY 9 Seed late sweet corn and beets.

JULY 10 .. Mulch to conserve soil and moisture.

JULY 11 .. Watch for Japanese beetles.

JULY 12 .. Order garlic seed.

JULY 13 .. Plant Chinese cabbage.

JULY 14 .. Remove raspberry canes after fruiting.

JULY 16 .. Seed borage.

JULY 17 .. Pinch the top of black raspberry canes.

JULY 18 .. Seed dill.

JULY 19 .. Turn compost.

JULY 20 .. For the largest flowers, remove side shoots from main stem.

JULY 21 .. Harvest summer squash when young and tender.

JULY 23 .. Seed collards and kale for fall.
 Don't let weeds go to seed.

JULY 24 .. Plant cauliflower.

Plant fall broccoli and Swiss chard.

JULY 25 .. Seed fall cucumbers

Water young trees and shrubs during dry periods.

JULY 26 .. Plant peppers for fall crop.

JULY 27 .. Seed summer squash for fall crop.
 Take cuttings from herbs.

JULY 30 .. Pinch basil to retain four pairs of leaves per plant.

JULY 31 .. Plant Brussels sprouts.