

# THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

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

JOSEPH L. HATTON, DEPUTY COMMISSIONER

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## POWDER KEG FARMS

REAL, FRESH FOOD

Gini LeMaster has a green thumb. It's evident the minute you step foot on Powder Keg Farms in Hampshire County, the place she and her husband Brian have called home for the past 22 years. Sitting on their back porch, you have a view of her vegetable and herb gardens, and in the background, Great North Mountain. You'll find two, large high tunnels and the chicken coops just across the gravel drive. It's an oasis for the couple who started farming commercially just three years ago.

"I've always had a garden on the land," explained Gini. "I started by growing collard greens for a chef in Winchester. Then I sold him green beans. Then he'd buy my tomatoes. That's how it all got started."

She laughs about the time that same chef decided to advertise her products on his menu.

"He called up and said, 'Girl, what's the name of your farm?' I said, 'We don't have a name.' He said, 'You have five minutes to come up with one,' and he hung up the phone. I looked at Brian and said, 'We need a name for this farm! They're going to put our name on the menu!' Brian said, 'How about Powder Keg Farms?'"

The name comes from Brian's profession. He's a blacksmith by trade. Gini thought it was fitting, and their business has taken off from there.

"We have a mission of growing sustainably and responsibly. But we didn't have a business plan. I think that has been to our benefit because I've let the farm evolve as the market requires, as the demand was there," says Gini. "I grow what people want to eat versus I'm going to grow this and then go sell it. It's truly grassroots."

Power Keg Farms grows everything from artichokes to zucchini saffron to kumquats and they do it all on just a, half acre. That means space is at a premium.

"Companion planting, under planting, inner planting, trellising, those are all things that make a lot of use of a small space. It means paying closer attention to the soil that you're using to keep nutrients up. You make sure you're adding compost on a regular basis. When you turn over the beds, you're adding the amendments," says Gini.

She learned these practices at the feet of her grandmother.



Gini and Brian LeMaster (center) have owned Powder Keg Farms for more than two decades, but it wasn't until three years ago that they decided to grow commercially.

"I spent summers growing up with my grandma and grandpa. My grandma taught me, and it wasn't a strict teaching, but I followed her digging potatoes or moving onions, just listening to her talk and watching her," explains Gini. "She raised a family during the Depression. Things were scarce, but she had a nice, big garden. Nobody went hungry. She shared with me some of the old ways of doing things like burying your eggshells and coffee grounds, propagating instead of buying plants. They were swapped and traded. They didn't go to the store and buy plants. She had beautiful gardens, meticulously maintained vegetables and flowers. I got to follow behind her and learn."

Powder Keg Farms doesn't sell their produce at farmers' markets. Gini says it's just not her thing. And she's given up supplying restaurants with fresh vegetables. Instead, she's focused her business as a CSA.

"Community supported agriculture is what CSA stands for. Right now, we are 100 percent dependent on our community. We provide for about 100 families. Once a week we deliver them a basket of food valued at about \$40. It's delivered to their doorstep year-round," says Gini.

That basket is customized to each family. They get to pick and choose what goes in the basket each week. And Gini works with surrounding farms to provide products she doesn't grow or make.

"I can't grow everything. We have about 250 varieties of things we do grow. But I don't do meat. I don't grow flowers. I don't make chocolates. We are all stronger by linking to other farms who do things different than us," she explains. "We have a farm that does beef and lamb and pork and poultry. We have a chocolatier. We have a couple of apothecaries. We have beekeepers. Every week our baskets start out as farmers choice. I put in that basket a well-rounded, happy basket of primarily our things. Then the customer can take out my products. Say they don't want radishes, they can put in a porkchop. They can take out everything of mine and put in flowers and honey. They can manipulate and manage that basket as they want. Within our community of farms, we have pretty much anything seasonally you'd want on your plate."

Gini works alongside three full-time employees and her 87-year-old mother-in-law who volunteers at least two days a week. They harvest on Mondays and Fridays and deliver their CSA baskets on Tuesdays and Saturdays.

"Farming is personal. Feeding people is very personal. I want to know who I am feeding. My customers aren't just customers, they're all part of our farm family. I know who I'm feeding and that's important."

Gini stresses the farm never uses pesticides or insecticides and they are certified naturally grown.

"I grow my basil with my tomatoes, at the feet of the tomatoes because it makes the tomatoes taste better. It's just letting the plants play off each other. Onion deter cabbage worms. Dill does the same thing. Because we don't spray, you have to use the plants' natural tendencies to get the same end," according to Gini.

As for the future of the farm, Gini says she'd love another high tunnel to increase their year-round production of fresh fruits and vegetables, but she doesn't want to get much bigger.

"I'm in this to make me happy, and I'm not happy with dollars. What other job can you get out and really touch the folks you are serving? It's just really nice to make the contact. I'm not working for a big man. I'm working for us and the people we're growing for. I know the name on every basket. I know who I'm delivering to. I'm very blessed."

For more information on Powder Keg Farms, log on to <https://www.powderkegfarms.com/>.

**"Farming is personal. Feeding people is very personal. I want to know who I am feeding. My customers aren't just customers, they're all part of our farm family. I know who I'm feeding and that's important."**

Gini LeMaster  
Powder Keg Farms

# Hosting SASDA Big News for West Virginia

Recently, I assumed the role of President of the Southern Association of State Departments of Agriculture (SASDA), an honor bestowed upon me by my peers. As part of my duties, we must plan the 2022 annual meeting, and of course, I saw this on opportunity to bring my colleagues right here to the Mountain State. Therefore, I am happy to announce that for the first time in decades West Virginia will host national agriculture leaders. We hope to showcase the best of West Virginia, as well as continue our mission to elevate West Virginia on a national agriculture policy stage. We want to show regional leaders and international partners that West Virginia farmers are ready to scale up our agricultural industries. This is big news for West Virginia, and I promise we will not squander it away.

Every individual state department of agriculture is a member of the National Association of State Departments of Agriculture (NASDA). NASDA is divided into four sub-regional bodies to foster cooperation and partnerships between states. West Virginia along with 13 other states, the Virgin Islands and Puerto Rico belong to SASDA. What makes this organization unique is 10 of the 12 elected Commissioners or Secretaries of Agriculture belong to SASDA. This makes SASDA one of the strongest and most accountable agriculture policy groups in the country. Together we work to garner support for legislation and initiatives that further develop our

states' and the nation's agriculture industries.

Of the possible attendees for the 2022 meeting, there are 15 members of the Southern United States Trade Association (SUSTA). SUSTA is our partner who provides valuable trade assistance for West Virginia producers who wish to pursue foreign markets. These are the folks who understand what it takes to scale up successful businesses which in turn brings economic growth to our region. Hosting these folks right here in the Mountain State can help display our resources leading to potential opportunities for economic growth. This is how we bring true economic development to West Virginia by bringing other agriculture leaders right in our back yard. It not only helps us pursue domestic and international trade agreements, but it also lets us leverage each other's assets and innovations to help our local producers.

Our administration has continued to find ways to lay an economic framework by reducing burdens and barriers on businesses. Now we are taking those efforts to the next level by working with our regional partners to further develop American agriculture policy. That only happens if we develop meaningful relationships with our regional leaders and collaborate on an agreed agenda to take to our congressional delegations. Once we push forth that agenda, we can get to the heart of federal regulations and finally remove those barriers from

our producers. Our voices are louder together. For too long, the federal government has dragged its feet to modernize federal agriculture policy. West Virginia agriculture is ready for business – it's now time to get government out of the way to let these producers thrive.

Under my administration, the West Virginia Department of Agriculture continues to advocate for agriculture as an economic driver for West Virginia. We have collaborated with producers, elected officials, state and federal agencies and our regional partners to bring more assets to our state. All these efforts are part of our plan to invigorate agriculture in West Virginia. Therefore, you know I am not blowing hot smoke when I say hosting SASDA is a big deal for the Mountain State. Hosting the annual meeting not only lets us further develop our industries by bring other national leaders here, it allows us to lead discussions on national agriculture policy that will foster economic growth. It is time we pursue domestic and international ventures with a national audience to grow our agriculture sector. Hosting the 2022 SASDA annual meeting accomplishes that mission.



Kent Leonhardt, Commissioner of Agriculture

## TO GLOVE OR NOT TO GLOVE – AN IMPORTANT FOOD SAFETY QUESTION

Gloves are a wonderful tool that can be used to protect customers from foodborne illness when used correctly. Wearing gloves can prevent foodborne illnesses since it provides a barrier between potentially dangerous pathogens on human hands and the produce the worker is handling. Unfortunately, some workers do not understand how to properly use gloves. The Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) does not require the use of gloves, but if the farm chooses to use gloves for handling produce or food contact surfaces, these need to be maintained in an intact and sanitary condition and replace such gloves when no longer able to do so.

Gloves are useful, but they are not magical. Some workers have the mindset that if they have gloves on, the produce they handle will always be safe. Others think that gloves are meant to protect workers' hands, rather than to keep produce free of pathogens. Generally, gloves are meant to satisfy the twin safety objectives of protecting workers and preventing produce contamination – that is, gloves keep soil and residues off workers' hands, and more importantly, keep potential human pathogens associated with workers and their hands out of food. However, for glove use to make sense, workers must be trained in the purpose behind glove use, and the proper ways to use gloves.

Gloves can become contaminated just as easily as a worker's hands. If food workers do not wash their hands before putting on gloves or do not put gloves on properly, the gloves could be contaminated with dangerous pathogens. Workers must wash their hands before putting on a new pair of gloves, and whenever they change those gloves to put on a new pair.

Since gloves can become contaminated very easily, they must be changed often. They may only be used for one task and must be discarded if damaged or if the worker is interrupted during their task. If a worker is performing the same task, the gloves must be changed every four hours because that's long enough for pathogens to multiply to dangerous levels. Anytime the gloves become contaminated, they must be changed. This includes if a worker simply touches a part of their exposed skin, or if they perform a task

such as taking out the garbage. Workers must wash their hands before putting on the new pair of gloves. To properly change gloves, each glove should be grasped in turn at the top of each cuff in a manner peeling the glove inside out. Unless it is a multi-use glove, which can be cleaned and sanitized repeatedly, single-use gloves must be used and discarded after the task is completed.

When considering which gloves are best for your farm situation, it is important to consider the performance characteristics of the glove relative to the specific risks and hazards associated with your farm. The working load and tensile strength should be considered in order to determine the best glove type (polyethylene, vinyl, nitrile, natural rubber latex or polyurethane); different farm conditions and different products will dictate the materials best suited for your specific situation. It is also important to choose glove materials that will reduce potential allergies or other health concerns. Size, comfort and ease of use are also important considerations. Ill-fitting gloves can reduce dexterity and cause discomfort and frustrations, increase microbial contamination and overall make it less likely that workers will adhere to your glove use policy. Remember, the more appropriate the glove is to the situation, and the more comfortable it is for workers to use, the more likely it is that gloves will be used in the way it is intended – to keep both workers and produce safe.

**To Glove or Not to Glove,**  
cont. on page 3

To Glove or Not to Glove,  
cont. from page 2

It is important to remember however, that gloves are not a substitute for proper handwashing. In fact, proper handwashing and glove use go hand-in hand (no pun intended). The produce safety rule requires workers that handle produce or food contact surfaces use a thorough hand washing sequence using antimicrobial soap, lathering well for 20 seconds, rinsing and drying. Workers need to wash their hands before starting work, before putting on gloves, after using the restroom, before going back to work after any break or other absence from the work station, after coming into contact with animals or animal waste and at any other time their hands may have become contaminated. And remember, antiseptic hand rubs such as hand sanitizers cannot be used as a substitute for washing hands with soap and water.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions, or to register for a Food Safety Course, or to learn more about this and other trainings on how to comply with food safety requirements.



SIGN UP FOR  
**2022 GYPSY  
MOTH  
SUPPRESSION  
PROGRAM**

The West Virginia Department of Agriculture (WVDA) is urging landowners to sign up for the Cooperative State-County-Landowner (CSCL) Gypsy Moth Suppression program. The program is focused on protecting the landowners' forested acreage from devastating effects caused by the invasive gypsy moth. The sign-up period runs from July 1 until August 31, 2021.

"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," said Commissioner of Agriculture Kent Leonhardt. "As we face more invasive species such as the spotted lanternfly, we hope people will take advantage of programs like these."

The CSCL Gypsy Moth program started accepting gypsy moth egg mass survey applications from landowners statewide on July 1. Application forms and brochures are available at <https://agriculture.wv.gov/divisions/plant-industries/forest-health-protection/>. Landowners may also obtain applications 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 (\$1.00) per acre, not to exceed \$500.00, must be submitted with the application. This deposit will be applied toward payment for treatment if the landowner qualifies.

"The gypsy moth is a non-native, invasive insect that feeds on hundreds of species of trees and shrubs, including West Virginia hardwoods," said 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 minimum acreage 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 2021.

For more information, contact WVDA Assistant Director Quentin "Butch" Sayers at [qsayers@wvda.us](mailto:qsayers@wvda.us) or WVDA Gypsy Moth Program Coordinator G. Scott Hoffman at [ghoffman@wvda.us](mailto:ghoffman@wvda.us).



## West Virginia to Host 2022 SASDA Annual Meeting

Commissioner of Agriculture Kent Leonhardt announced West Virginia will be hosting the 2022 Southern Association of State Departments of Agriculture (SASDA) annual meeting in June of next year. Commissioner Leonhardt chose the Mountain State after being elected President of the organization during the 2021 meeting in Arkansas. The theme for the 2022 meeting will be "Rooted in the Mountain State," a focus on conservation, local agriculture and how to further develop food systems within the United States.

"It is huge honor to be elected President of SASDA by my fellow commissioners and secretaries of agriculture. I look forward to bringing everyone to 'Almost Heaven' to show off our agriculture industries, as well as further develop the nation's agriculture policy agenda. This is a big deal for the Mountain State," said Commissioner Leonhardt.

The National Association of State Departments of Agriculture (NASDA) is divided into four sub-regional bodies to foster cooperation and partnerships between states. West Virginia, along with 13 other states, the Virgin Islands and Puerto Rico, belong to SASDA. This organization is unique as 10 of the commissioners or secretaries of agriculture are elected. There are only 12 elected commissioners or secretaries of agriculture in the country.

"Our goal is to show our partners how West Virginia is leading the way on conservation and local agriculture initiatives. We hope to work with our colleagues to share knowledge, develop a national policy agenda and network for potential economic collaboration," Leonhardt said. "It is time West Virginia takes a larger role on the national stage."

The 2022 SASDA annual meeting will be held June 4-8 at Canaan Valley Resort. The West Virginia Department of Agriculture plans on hosting up to 150 attendees to tour West Virginia's agriculture and connected industries. The four-day event will include trainings, policy discussions and outings to fully immerse the participants in West Virginia agriculture. Announcement video: [https://www.youtube.com/watch?v=09So8bnYp\\_Y](https://www.youtube.com/watch?v=09So8bnYp_Y).

# Gone Grillin'

Fire up the BBQ! It's time to start grilling! July is the perfect time to grill out and enjoy the fruits of your labor in the garden (or from the farmers' market). West Virginia has more than a hundred farmers' markets spread across the state. To find one near you, log on to the WVDA website at <https://agriculture.wv.gov/farmers-market-search/>, type in your location and you'll find one near you. If you have a recipe you'd like to share with us, send it to [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us).

## Grilled Green Beans

- 1 pound fresh green beans, trimmed
- ¼ cup olive oil
- 1 teaspoon minced garlic
- 1 teaspoon kosher salt

### Step 1

Combine green beans, olive oil, garlic and salt in a bowl; toss to coat. Allow green beans to marinate for 30 minutes.

### Step 2

Preheat grill for medium heat and lightly oil the grate. Arrange green beans on a grill pan.

### Step 3

Place grill pan on preheated grill; cook and stir green beans until lightly charred, about 10 minutes.

## Grilled Peaches

- 4 fresh peaches - peeled, pitted and sliced
- 1 tablespoon lemon juice
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon butter
- 8 mint leaves - optional
- 6 ounces chevre (soft goat cheese) - optional

### Step 1

Preheat an outdoor grill for medium heat and lightly oil the grate.

### Step 2

Place peach slices in the center of large sheet of heavy duty aluminum foil. Sprinkle with lemon juice, brown sugar, and cinnamon. Dot with butter. Fold edges of foil up and over to seal.

### Step 3

Close grill and cook over medium heat until peaches are tender, about 15 to 20 minutes.

### Step 4

If desired, fill each peach half with 1 tablespoon of chevre (goat cheese). Garnish with a mint leaf and serve warm.

## Shish Kabobs

- ⅓ cup vegetable oil
- ½ cup soy sauce
- ¼ cup lemon juice
- 1 tablespoon prepared mustard
- 1 tablespoon Worcestershire sauce
- 1 clove garlic, minced
- 1 teaspoon coarsely cracked black pepper
- 1 ½ teaspoons salt
- 1 ½ pounds lean beef, cut into 1-inch cubes
- 16 mushroom caps
- 8 metal skewers, or as needed
- 2 green bell peppers, cut into chunks
- 1 red bell pepper, cut into chunks
- 1 large onion, cut into large squares

### Step 1

Whisk the vegetable oil, soy sauce, lemon juice, mustard, Worcestershire sauce, garlic, black pepper and salt together in a bowl; pour into a resealable plastic bag. Add the beef, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator 8 hours or overnight.

### Step 2

Add the mushrooms to the bag, coat with the marinade, squeeze out excess air, and reseal the bag; marinate in the refrigerator another 8 hours.

### Step 3

Preheat an outdoor grill for high heat, and lightly oil the grate.

### Step 4

Remove the beef and mushrooms from the marinade, shaking off any excess liquid. Pour the marinade into a small saucepan and bring to a boil over high heat. Reduce heat to medium-low, and simmer for 10 minutes; set aside for basting.

### Step 5

Thread pieces of green bell pepper, beef, red bell pepper, mushroom and onion onto metal skewers, repeating until all ingredients are skewered.

### Step 6

Cook the skewers on the preheated grill, turning frequently and brushing generously with the reserved marinade until nicely browned on all sides and the meat is no longer pink in the center, about 15 minutes.

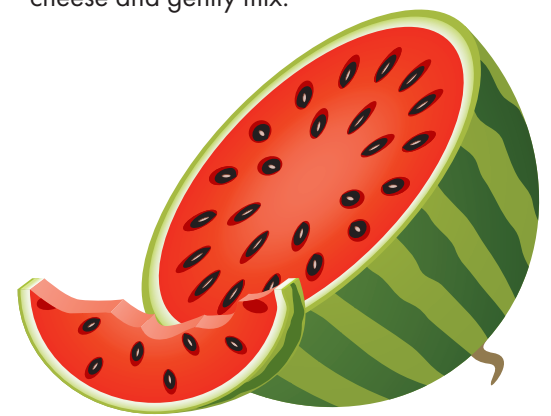


## Watermelon Salad

- 1 large seedless watermelon, cut into 1-inch cubes
- 2 cucumbers, thinly sliced
- 12 leaves fresh mint, thinly sliced
- ¼ cup olive oil
- 2 tablespoons apple cider vinegar
- Coarse salt and ground black pepper to taste
- 1 cup crumbled feta cheese

### Step 1

Gently mix watermelon, cucumbers, and mint in a large bowl. Whisk olive oil, vinegar, salt and pepper together in a small bowl. Drizzle over salad and gently toss to coat. Add feta cheese and gently mix.



## SEE A POTENTIAL INVASIVE PEST?

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



## Bovine Viral Diarrhea (BVD)

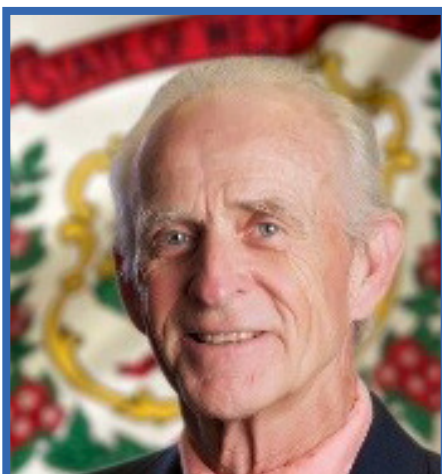
Bovine Viral Diarrhea (BVD) is a disease of cattle and other ruminants caused by a pestivirus infection. It is a widespread disease and currently one of the costliest diseases of cattle, and infection leads to immunosuppression. Clinical signs range from inapparent infection to fever, depression, decreased milk production, abortion, diarrhea, pneumonia and death. Animals become exposed through contact with other recently infected or persistently infected animals. Persistently infected (PI) calves present a huge risk since they shed a high amount of virus. PI calves develop in utero if the dam is exposed to BVD less than 125 days of pregnancy. Keeping BVD out of your herd includes the following: strong vaccination program, biosecurity, best management practices for introducing new additions and diagnostic herd testing. Clinical disease is most common in cattle 6-24 months of age. Diagnosis is based on clinical signs in addition to diagnostic testing. Work with your veterinarian to develop a BVD herd management plan for your herd. For more information about BVD visit Bovine Viral Diarrhea: Background, Management and Control | Cornell University College of Veterinary Medicine.



## AGRICULTURE &amp; FORESTRY

**HALL OF FAME BANQUET**INDUCTING 2020 & 2021 HONOREES **JULY 24**

The West Virginia Agriculture and Forestry Hall of Fame (AFHOF) will add two years' worth of members to its rolls Saturday, July 24, after the Covid-related cancellation of the 2020 banquet. As in past years, the banquet will be held at Jackson's Mill, but the reception will be moved up to 4 p.m. and the dinner will start at 5 p.m. to allow for the larger number of inductees. Tickets are available from the WV Department of Agriculture by calling 304-558-3200, or by mailing jkeaton@wvda.us. Cost is \$35 per person, although inductees receive two free tickets.

**INDUCTEES FOR 2021 ARE:**

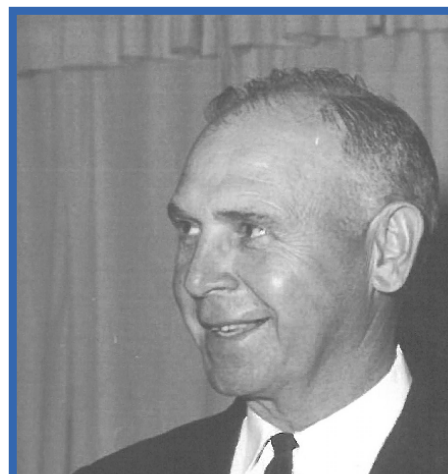
**BARRY LESTER COOK**  
(RALEIGH COUNTY)

**Barry Lester Cook** worked for 45 years in the forestry industry before being appointed Director of the WV Division of Forestry in 2017. He was known as an energetic, resilient and innovative leader who took great pride in promoting the state's forest industries, and who expanded forestry-based educational opportunities and business opportunities.



**JEAN FIELD-SMITH**  
(KANAWHA COUNTY)

**Jean Field-Smith** was born on a dairy farm in Mineral Wells and was active in 4-H growing up. After graduating Glenville State College in 1972, she joined the WVU Extension Service as the 4-H Agent in Wood County. In 1984, she joined the West Virginia Department of Agriculture's Marketing Division, eventually becoming Division Director in 2001. She retired in 2015 and has been acclaimed as the "true initiator of the West Virginia local food movement."



**HAYWARD "HARRY" HUFF**  
(TYLER COUNTY)

**Hayward "Harry" Huff** worked more than three decades as the WVU Extension County Agent in Lincoln and Cabell Counties. During that time, he was instrumental in establishing a number of livestock-related programs, including a cooperative feeder calf program, purebred sheep and calf programs and the Tyler County FFA Ham, Bacon and Egg Show and Sale. He also helped to establish the Tyler County 4-H camp and helped to bring electricity and telephone service to rural areas of the county.

**Inductees for 2020 were featured in the September 2020 issue of the Market Bulletin. They are:**

**Joe A. Gumm**  
**Donald Michael**  
**Dr. Phillip I. Osborne**  
**Mary Beth Adams**  
**Terry Jones**  
**Dr. Elaine Bowen**  
**Patricia R. Gruber**  
**Andrew Delmar Hopkins**  
**William McClellan Ritter**  
**Jules August Viquesney**



**JEFFREY D. ORNDORFF**  
(MONONGALIA COUNTY)

**Jeffrey D. Orndorff** spent five decades developing and increasing participation in 4-H programs. He recruited volunteers and directed numerous camps throughout the state that impacted hundreds of thousands of young people. He was also instrumental in establishing after-school programs for first- and second-graders and pioneered "Everything in a Box / Pick Up and Go" educational programs that are fun and easy to deliver.



**MARK L. DOUBLE**  
(MONONGALIA COUNTY)

**Mark L. Double** is considered among the world's foremost experts in tree pathogens. With a career spanning 41 years at the WVU Division of Plant and Soil Sciences and 60 publications to his credit, he is regarded as a meticulous researcher who has contributed significantly to the knowledge of Chestnut Blight and Oak Wilt. He received an Outstanding Service Award from The American Chestnut Foundation in 1991 and has been active in the Rowlesburg Chestnut Festival.



**STACY A. GARTIN**  
(MONONGALIA COUNTY)

**Stacy A. Gartin** taught agriculture at WVU for 35 years, teaching dozens of courses and overseeing numerous M.D. and Ph.D. projects. He was named outstanding advisor and teacher at the Davis College four times each, among many other national and regional recognitions. He was instrumental in developing high-quality supervised agricultural experience programs for high school agriculture students. He also coached youth soccer, baseball and basketball teams.



**LARRY S. BARGER**  
(RANDOLPH COUNTY)

**Larry S. Barger** began his career with the U.S. Forest Service in 1967. Working in Richwood, Petersburg, Bergland, Mich., and Elkins. He was the only person in the state with Master Estimator Certification until his retirement in 1994, when he started his own company, Barger Forestry Services. During his first year of college, he planted 200 Christmas trees, an operation he still continues.

# West Virginia Grown

*Rooted in the Mountain State*



## BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms
- Cellar House Harvest

## BERKELEY

- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- Raw Natural
- Sister Sue's
- 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
- Pike Vue Christmas Trees

## CABELL

- Appalachian Apiculture
- Auburn & East
- 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

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

## 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
- Spring Creek Superior Meats LLC

## HAMPSHIRE

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

## HARDY

- Buena Vista Farm
- Happy Ranch Farm LLC
- Lonesome Ridge Farm Inc.
- Wardensville Garden Market
- Weese Farm
- South Branch Meat and Cattle Company LLC
- Williams Sweet Corn LLC

## HARRISON

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

## JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Cave Mountain Soap Company LLC
- Out of This World Salsa
- Overholt Homestead, LLC
- 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
- Happy Hens Farm
- Hershaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks LLC

## 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
- Justice Farms
- 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
- Struggling Acres Farm
- Providence De Fleur

## 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
- Blackthorn Estates Nursery
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmour Farm

## POCAHONTAS

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

## PRESTON

- Andor Peppers
- Me & My Bees LLC
- Maryland Line Farm
- 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 LLC
- Shrewsbury Farm
- The Farm on Paint Creek/Sweet Sweeneyburg Honey

## RANDOLPH

- Poe Run Craft & Provisions Inc.
- The Bryer Patch
- WV Wilderness Apiaries
- Soggy Bottom Farm & Nursery

## RITCHIE

- Turtle Run Farm
- Five Star Beef

## 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 LLC

## 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
- LC Smith LLC dba Lovely Creations Handmade Soaps and More
- Stiltner's Apiaries

## WEBSTER

- Custard Stand Food Products
- Copperhead Row Hemp Farms WV, LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

## WETZEL

- Thistle Dew 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
- Community Resources, Inc. - Hope Grows
- Stomp-n-Grounds Craft Coffees

## WYOMING

- Appalachian Tradition
- Tarbilly's BBQ
- Halsey Farm

## JOIN OUR LIST!

☎ 304-558-2210

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

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





**CLASSIFIED ANNOUNCEMENTS  
 CONTINUED**

**Acres:** 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.

**Goat/pig** 4x4 cage heavy made, was welded & made in my shop, excel. cond, \$325. Bobbie Myers, 1521 Clendenin Crk. Rd., Liberty, 25124; 988-0486.

**Amish** buggy w/all new rubber rimmed wheels/wheel bearings, single seat, black vinyl covering, shed kept, \$800. Garry Norton, 2671 Brushy Ford Rd., New Milton, 26411; 873-2311.

**Hay** lg. sq. bales, quality mixed grasses, easy access, \$5/bale/out of field; \$6/bale/out of barn. Larry Parsons, 76 Maple Drive, Evans, 25241; 372-4575.

**Hay** '21 4x5 round bales, net wrapped orchard grass/fescue/clover, \$50/bale, plenty avail. Brad Piper, 61 Ivanhoe Dr., Hedgesville, 25427; 671-2322.

**Great** Pyrenees pups, \$450/ea. Lisa Rizor, 682 Dry Fork Rd., Glenville, 26351; 462-8630.

**Acres:** Kanawha Co.: 10 A., on Rush Crk. close to Mt. Alpha properties, nice level lots on a hill, drilled well, septic systems, \$35,000. Lorene Rock, 29 Sharonville Rd., Charleston, 25312; 965-5144.

**Trailer,** '00 Merhouse alum. horse, good tired/cond., \$5,500; west. black show saddle w/ bridle, breast strap & cover w/pink stans, never been on a horse, \$550/all; more tack. Kay Rollinson, 341 Memory Lane, Millstone, 25261; 655-9923.

**Peaches,** \$20-\$25/bu.; Apples: Rambo, Ginger Gold, \$10/bu., bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

**Anatolian** Shep./Maremma/Great Pyrenees, \$400/ea. Mary Saffel, 55 Possum Hollow Rd., Marlinton, 24954; 799-6915.

**Hay** '21 4' round. bales, quality mix w/lots of clover, \$30/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 619-8454.

**Miscellaneous Wants**

**Aust.** Shep. puppies & young adults. Roger Mercier, 512 Conservative Lane, Hedgesville, 25427; agilitygand@aol.com.

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

**Free** Blue or Red Heeler to a good home. John Thompson, 41 Andy's Dr., Harts, 25524; 855-4051.

**LEGISLATIVE  
 ROUND UP  
 2021**



**NOTABLE SENATE BILLS:**

**SB 12** - Deals with accountability of local health departments. For the WVDA and its producers, it puts into law an appeal process for adverse determinations by local health departments. This process is overseen by the Bureau of Public Health. Effective 6/2/2021.

**SB 160** - Clarified that conservation practices, such as high tunnels, are not considered as farm buildings and therefore exempt from property taxes. Effective 3/23/2021.

**SB 182** - The WVDA rules bundle were adopted as introduced and included updated to Animal Disease Control, Seed Law, Meat Inspection, Poultry Litter (repeal), Seed Certification, Dairy and Livestock Care Standards. Effective 3/23/2021.



**NOTABLE HOUSE BILLS:**

**HB 2025** - The "Booze Bill" which grew out of lifting restrictions on alcohol during COVID. For the WVDA, it reclassifies cider from wine and lowers the fees on those products. It also creates an "Agriculture Development Fund" with the goal to develop agriculture sectors in the state, but specifically a program to develop fruit inputs for the cider industry. Effective 5/10/2021.

**HB 2823** - Puts into law that buildings or structures utilized primarily for agricultural purposes shall be exempt from the provisions of the State Building Code, the State Fire Code, and any county or municipal building code or ordinance that is or may be adopted, such as the ICC International Property Maintenance Code. Effective 7/5/2021.



**HB 2633** - The first West Virginia Farm Bill updates language pertaining to the WVDA's Agriculture and Business Development Division, clarifies raw milk can be sold for animal feed or non-consumable products such as soap, updates membership and responsibility for the Livestock Cares Standards Board, removes the fee for permits relating to feeding untreated garbage to swine, makes updates to West Virginia Commercial Feed Law, clarifies the West Virginia Conservation Agency can accept grants to do water quality work, establishes the WVDA as the sole authority over regulations of farmers' markets, expands the Fresh Food Act to include dairy products and creates the Agriculture Investments Program. Effective 7/5/2021.

**GARDEN CALENDAR  
 JULY 2021**

Source: WVU Extension Service Garden Calendar

**JULY 1** Seed late cabbage, cauliflower and Brussels sprouts for fall harvest.

**JULY 2** Seed late corn, snap beans, kale and broccoli. Seed or plant endive.

**JULY 3** Watch for early and late tomato blight. Seed carrots and Swiss chard.

**JULY 5** Plant grape or cherry tomatoes for fall.

**JULY 6** Seed late sweet corn and beets. Mulch to conserve soil moisture

**JULY 7** Watch for Japanese beetles.

**JULY 8** Order garlic seed.

**JULY 9** Plant Chinese cabbage.

**JULY 10** Remove raspberry canes after fruiting.

**JULY 12** Seed borage.

**JULY 13** Pinch the top of black raspberry canes.

**JULY 14** Seed dill.

**JULY 15** Turn compost.

**JULY 16** For the largest flowers, remove side shoots from main stem.

**JULY 17** Harvest summer squash.

**JULY 19** Seed collards and kale for fall. Don't let weeds go to seed.

**JULY 20** Plant cauliflower.

Plant fall broccoli and Swiss chard.

**JULY 21** Seed fall cucumbers.

Water young trees and shrubs during dry periods.

**JULY 22** Plant peppers for fall crop.

**JULY 23** Seed summer squash for fall crop.

**JULY 24** Take cuttings from herbs.

**JULY 26** Pinch basil to retain four pairs of leaves per plant.

**JULY 27** Plant Brussels sprouts.

**JULY 28** Add non-seed bearing weeds to compost. Seed beets.

