

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

June 2018

ROPIN' AND RIDIN'

Morgan Legg is focused. She has her sights set on six poles lined up in a straight row, 21 feet apart.

“My heart is pumping. I can feel butterflies in my stomach.”

As the orange flag drops, Morgan is off in a flash on the back of her horse Daisy. The goal is to finish the pole bending course in the fastest time possible at the WV High School Rodeo State Finals. The 16-year-old from Sissonville is one of 44 young women and men who competed in this year's event at the State Fairgrounds in Fairlea May 11-12. At stake was a place on the West Virginia team for the 2018 National High School Rodeo Association Championships to be held in Rock Springs, Wyoming and the National Junior High School Rodeo Championship in Tennessee.

“This event is our finals, our last shebang to see who gets to go to nationals,” explained Billy McCormick, the national director for the state of West Virginia. “The top four athletes in each event qualify to go to the nationals.”

For some of the participants, the win is about more than just bragging rights.

“We've got scholarship money involved,” said McCormick. “We don't pay a lot in prize money, but we do give away a lot of scholarships. We have about \$5,000 in scholarships for this event. At the national level, they're giving somewhere in the neighborhood of \$300,000 in scholarships.”

Legg, who's been competing for the past five years, has never been to nationals. She hopes to change that.

“I'm really looking forward to it. I hear it's a lot of fun,” she said.

The appeal of scholarship money and a trip out West is tempting, but most of the riders say it's the love of the sport that keeps them in the hunt.

“Ever since I was little, I loved horses,” explained 14-year-old Taylor Eastridge of Glen Daniels. “I started out walking horses, and I decided that was too slow. Then I began riding quarter horses and got into team penning and then rodeo.”

She's already made two trips to the nationals on the junior high level with her horse Hollywood.

“Last year I finished 15th in barrels at the nationals. That's pretty good!”

Eastridge wants to do even better this year and she knows the one thing that will get her there – practice!

“You really have to put your heart and soul into it. You have to commit yourself fully and put in as much time as you can,” said Eastridge.



Lexi Meeker, 14, from Scarbro, takes her turn in the arena at the West Virginia High School Rodeo Championship on May 12th in Lewisburg.

For her, that means roping and riding every day. McCormick said it takes that type of commitment to win.

“These kids have to take care of their animals. They have to practice as much as they can. If you watch them, it won't take long to see who put in the time and who didn't,” according to McCormick.

Corianna Spinks watched from the bleachers as her daughter Kaylee took to the arena. Fifteen years ago it was Corianna out there competing in these events. She hopes Kaylee comes away with the same kind of life lessons.

“The rodeo absolutely kept me out of trouble. It taught me responsibility. It taught me to work hard,” stressed Corianna. “You come here and try hard. If you don't win, you go home and try harder, then come back the next time and give it your all!”

That's the rodeo way.

“I PRACTICE
EVERY DAY,
RAIN OR SHINE,
NO MATTER WHAT.
I'M ALWAYS OUT THERE
WORKING HARD.”
-ANNIE PERKINS, COOL RIDGE



Local Food

There's a trend in the food industry that's picking up steam. More and more consumers want to know where their food is coming from and who's growing it. It's even changing how some people shop for groceries.

"Most of our food comes to the store within a 50-mile radius," said Kiya Tabb, a board member at Bushel & Peck in Charles Town.

You might expect to find a store like Bushel &

Peck in a trendy New York or Los Angeles neighborhood. However, when you walk inside and meet the friendly staff and see farmers stocking shelves with their produce, there's no doubt you're in West Virginia.

Tabb explained their mission at the store is to connect people in Jefferson County and surrounding areas with their local farmers. Throughout the week, farmers make deliveries to the store, and customers have a chance to talk one-on-one with the person who is growing the food they are going to eat.

"We try to have our farmers in here from time to time," Tabb explained. "It's important to know how your food is grown, and people like to know the farmer's growing practices."

Tabb and the other board members at Bushel & Peck noticed a desire for a grocery store in Charles Town selling local food. After years of work, Bushel & Peck opened their doors in October 2017.

"Everyone on the board is a volunteer," Tabb added.

About 20 minutes north of Charles Town is another local grocery store. The Community Garden Market in Shepherdstown offers locally grown and organic food.

"The community response has been great," said market co-owner Scott Anderson. "Business has really been ramping up each month."

When you walk in the store, you know you're in for an experience. The freezers on the far right side of the store are jam-packed with locally sourced eggs, salads and other prepared meals all made with fresh food.

"We try and work with our farmers year-round," Anderson stressed. "A lot of them have greenhouses, hot houses and hydroponics, so we try and source as much food as possible from them."

The Community Garden Market takes things a step further than just buying fresh food. The store opened a kitchen at the beginning of 2018. They take some of the food producers bring in and make sandwiches, hummus, beef jerky, donuts, soups and a whole host of other items.

"People can get those things from us already made, or we can show them where the ingredients are in the store to make it themselves," said Anderson.

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Kaya Tabb, a board member at Bushel & Peck, says the market prides itself on serving fresh, local food within a 50-mile radius.

Kent's Reflections — President Trump Ready to Invest in Rural America

Geographically, Nebraska or Kansas is considered the center of our country. In terms of population though, West Virginia was and could be able to reclaim that title. We sit one day's drive from 60 percent of our nation's population. This is an advantage West Virginia has failed to use for decades to spur economic development. The main hinderance has always been the Appalachian Mountains that split the state in half. If we are truly to turn West Virginia's economy around, conquering this terrain by implementing infrastructure improvements must be a priority. Economic growth and stability for the Mountain State is dependent on it.

According to the West Virginia Blue Ribbon Commission on Highways's report issued in May of 2015, more than one-third of West Virginia's major roads are either in poor or mediocre condition. Twelve percent have pavements in poor condition, while 24 percent of the state's major roads are rated mediocre. Driving on these rough roads cost West Virginia motorists a total of \$400 million annually in extra vehicle operating costs. In addition, a total of 35 percent of West Virginia bridges need repair, improvement or replacement. Of these bridges, West Virginia has the 19th highest number of rural bridges rated as structurally deficient.

President Trump's proposal calls for \$200 billion in federal spending nationwide to help generate at least \$1.5 trillion in new investment from state, local and private

sources. What is unique to this plan is \$50 billion will be devoted to rural infrastructure to help rebuild and modernize rural America. The bulk of these monies will be allocated to states as grants to allow those governments to determine what is the best use of tax payers' dollars. This will be accomplished through a competitive bidding process where local governments will prioritize the projects important to their communities.

While traditional transportation, like roads, bridges, rail and waterways are clearly vital to West Virginia and a part of President Trump's plan, his proposal includes funding for non-traditional infrastructure needs. From broadband internet to veterans' hospitals, the "Building a Stronger America" infrastructure plan creates a focus on these as well. As a state that has one of the highest per capita veteran populations and is ranked 45th in broadband connectivity with 28 percent of the population being underserved, this focus is of utmost importance to the Mountain State.

Clearly, President Trump has brought a new attitude and vision for helping rural America. This was evident when USDA Secretary Sonny Purdue launched the Rural Prosperity Taskforce. If President Trump's plan is put into action, the West Virginia state government must be ready to take advantage of this initiative. For our state to reach her full potential, we must have an infrastructure system that serves the people of West Virginia and brings us into the 21st century. Our

economy cannot grow if it is not connected to the rest of the country and international markets. We must do this as a team, but here at the WVDA, we will continue to work with our federal partners to continue building and improving agriculture, forestry and our rural communities throughout the Mountain State.

Semper Fi,

Kent



Commissioner Leonhardt meets with US Vice President Mike Pence in Greenbrier County.

2018 Legislative Changes

During the 2018 Legislative Session, four notable bills relating to agriculture were passed by the West Virginia Legislature and signed by Governor Jim Justice. Senate Bills 375, 446, 463 and 475 bring significant changes to agriculture rules and regulations in West Virginia. Below is a brief synopsis of each piece of legislation.

For more information, contact the West Virginia Department of Agriculture at 304-558-3550 or Jodee Martin at jodeemartin@wvda.us.



Senate Bill 375

(Relating to farmers markets)

This bill transfers the authority to regulate farmers markets from the Bureau of Public Health and local health departments to the West Virginia Department of Agriculture. Farmers markets will be required to register, at no cost, with the department starting June 8, 2018. All previously filed registrations will remain valid for the current year. Rules relating to sampling and vendor practices are currently being developed. This bill also allows for micro-processing of certain acidified foods, such as pickled products or salsas, in West Virginia. Small scale producers will now be able to sell their home processed products through in-person, direct sales. Interested producers will have to register with the department, pay \$35 annually for a vendor's permit and pass an initial inspection. Rules relating to these changes will be put out for public comment on June 27, 2018.



Senate Bill 463

(Establishing group to examine benefits and need of transferring milk rules and regulations from DHHR to Agriculture)

This bill established a working group to examine milk rules and regulations within West Virginia. The committee is charged with proposing legislation for the 2019 session that will foster growth within the dairy industry. The representatives on the committee are the following: West Virginia Department of Agriculture, Bureau of Public Health, WVU Extension Services, local health departments, a dairy farmer, an industry representative, three citizen members, three state senators and three members of the House of Delegates.



Senate Bill 446

(Creating Agritourism Responsibility Act)

This bill establishes limited liability protection for agritourism businesses within West Virginia. Under the new law, these businesses are not liable for injury or death of a participant, or loss or damage to a participant's property, as the result of the inherent risks of agritourism activities; if such agritourism business has posted proper notice. In addition, the use of agricultural buildings for agritourism does not change the nature of that property in reference to building codes and tax qualifications. These facilities may also be used for occasional events without complying with building codes as long as the facilities are deemed structurally sound. Rules relating to agritourism will be put out for public comment on June 27, 2018.



Senate Bill 475

(Industrial Hemp Development Act)

This bill allows the West Virginia Department of Agriculture to become a seed certifying agency with the goal of aiding the industrial hemp industry. The law allows the Commissioner to develop rules, regulations and standards for this program, as well as establish a fee for service. The program will ensure producers are purchasing the highest quality of seeds, as well as certify native and locally grown seeds for commercial sale. Standards and regulations will be put out for public comment on June 27, 2018.



The Mountain State Art & Craft Fair (MSACF) is returning to its roots during the Fourth of July holiday in 2018 and beyond. A four-day event is scheduled July 4-7 at Cedar Lakes Conference Center in Ripley. This year marks the 57th annual fair.

More than 100 artisans, food vendors and concessionaires are slated to attend the fair.

The Fair Marketplace will feature all West Virginia food companies sampling and selling their agricultural products, including maple syrup, jams, salsas, dry mixes, wines and more. Cooking demonstrations will also take place in and around the Marketplace and feature several chefs from across the state. Craft brews will be for sale on the Fairgrounds as well.

The MSACF is a hands-on event. The Fair features several make-it, take-it activities for all ages. In addition, there will be live demonstrations of Appalachian heritage crafts and a quilt show.

Fair hours are 10 am-6 pm daily. For pricing and a full calendar of events, visit www.msacf.com.



The West Virginia Department of Agriculture has a new WV Grown logo. More than 2,400 of you voted for your favorite, and we're proud to present the people's choice.

Upon application and acceptance to the WV Grown program, WV producers can proudly display the logo on any WV product from meats to value-added to fresh produce.

In the coming weeks, you will be hearing more about the revamped WV Grown program and applications will be available. Producers who join the program, in addition to having access to the logo, will be listed in an online and printed directory and have tradeshow and marketing opportunities.

Freshen Up Your Menu

It's time to start enjoying the fruits and vegetables of your labor. Gardens are greening up, providing those first, just-picked treats like leafy greens, asparagus and peas. If you don't grow your own, no worries. Find a farmers market near you and fill up your basket with WV-grown produce. You'll taste the difference right away! This month's recipes come from "West Virginia Foods & Flavors: Recipes from Farmers Markets," a joint venture of the West Virginia Farmers Market Association and the American Heart Association.

Momma Pearls' Nutmeg Greens

- | | |
|--|---|
| 1 pound (large bunch) kale or collards | $\frac{3}{4}$ teaspoon ground nutmeg |
| 1 tablespoon olive oil | 1 tablespoon Bragg Liquid Aminos or soy sauce |
| 1 tablespoon dijon mustard | |

Bring 4 cups of water to boil in a medium saucepan.

Chop greens into medium bite-sized pieces. Add greens to water and cook on medium until just tender, about 7-10 minutes. Drain.

Heat olive oil in a large skillet over medium heat and sauté onion until tender, about 7-10 minutes.

Add parboiled greens. Sprinkle greens with nutmeg and Braggs or soy sauce.

Cook, covered, over medium heat until greens are tender, about 20 minutes, or longer to taste.

Add small amounts of water as needed to keep the greens moist.

Honey Angel Food Cake

- | | |
|---------------------------------------|--|
| $1\frac{1}{2}$ cups egg whites | 1 cup sugar, sifted |
| $\frac{1}{2}$ teaspoon salt | 1 cup cake flour, sifted |
| 2 teaspoons cream of tartar | 5 pounds fresh West Virginia strawberries, chopped |
| $\frac{1}{2}$ cup West Virginia honey | |
| 1 teaspoon vanilla | |

Beat egg whites and salt in a deep mixing bowl until frothy. Add cream of tartar and beat until the egg whites stand up in stiff peaks. Gradually add honey, beating continuously. Add vanilla. Fold sugar and cake flour into egg white mixture.

Pour into an ungreased tube pan and place in a cold oven. Set oven to 275 degrees. When oven reaches that temperature, bake for 15 minutes.

Increase temperature to 325 degrees. Bake for additional 45 minutes to 1 hour, or until cake springs back when touched.

Cool completely before removing from pan. With a serrated knife, cut cake into quarters, then slice horizontally, then cut into crouton-shaped cubes. Cubes should be about the size of a sugar cube.

Place $\frac{1}{3}$ cup of angel food croutons in a serving cup. Top with $\frac{1}{3}$ cup of strawberries.



Blackberry Barbeque Sauce

- | | |
|---------------|---------------------------------|
| 1 | teaspoon olive oil |
| 1 | shallot, minced |
| 3 | cups fresh blackberries |
| $\frac{1}{4}$ | cup all-fruit blackberry spread |
| $\frac{1}{4}$ | cup ketchup |
| 3 | tablespoons balsamic vinegar |
| $\frac{1}{4}$ | teaspoon black pepper |

Heat the olive oil in a medium saucepan over medium heat.

Add the minced shallot and cook until translucent, about 5 minutes. Add the blackberries, all-fruit blackberry spread, ketchup, balsamic vinegar, salt and pepper and cook until all ingredients are broken down and mixture is syrupy, about 30-40 minutes.

Strain sauce through a medium mesh strainer to remove the seeds.

Tips from THE VET

Q. What should I know about the Longhorned Tick?



A. The longhorned tick (*Haemaphysalis longicornis*), now confirmed in West Virginia, is known to carry several livestock diseases. It requires three hosts to complete its lifecycle. The longhorned tick is established in temperate areas of East and Central Asia, including China, Korea and Japan, as well as Pacific islands including Australia, New Zealand, Fiji and Hawaii. The tick was not known to be present on the mainland United States until November 9, 2017, when it was first discovered on a farm in Hunterdon County, New Jersey, though it had been collected in US ports on import animals and materials at least a dozen times prior.

The longhorned tick is mainly a parasite of cattle, but readily infests many warm-blooded animals including other livestock, wildlife, birds, dogs and cats. Common sites to find ticks on cattle are beneath the tail head, between the hind legs and udder skin folds, underneath the elbows and escutcheon. In heavy infestations they are also found on the ears.

Ticks only spend a short period of time on

cattle and can be difficult to find. The presence of longhorned ticks on cattle does not mean that the herd is infected with exotic diseases carried by ticks. Cases of tick-borne disease have also occurred where ticks could not be found on cattle. Adult ticks, larvae and nymphs can be found on animals. Nymphs are very small and hard to detect. Unfed ticks can survive for close to a year with nymphs and adult females the longest-surviving, dependent on temperature and humidity.

The longhorned tick typically prefers areas with year-round rainfall and temperate summer conditions. They survive longest in cooler, moist areas with protection from

direct sun. The distribution of the longhorned tick in West Virginia and other states is ongoing.

Producers and private veterinarians play a vital role in the early detection of exotic diseases and pests. To report any animal observations of concern, please contact the WVDA's Animal Health Division at (304) 558-2214.



FOOD SAFETY Modernization Act

NEXT STEPS for WV Producers

About 48 million people in the United States (1 in 6) get sick, 128,000 are hospitalized and 3,000 die each year from foodborne diseases, according to recent data from the Centers for Disease Control and Prevention. This is a significant public burden that is largely preventable. The Food Safety Modernization Act (FSMA) reforms the country's current food safety system.

WV Food Safety Training Team

WVDA with WVU and WV State University Extension Services collaborative team who are charged with education and offering statewide workshops regarding FSMA rules.

Although the West Virginia Department of Agriculture (WVDA) has played an essential role in food safety for over a century, in 2015 the WVDA took a proactive role in implementing FSMA policies in the state. The WVDA applied for grant funding and entered a cooperative agreement with the Food and Drug Administration (FDA) to begin preparing agriculture producers to meet the requirements of the FSMA rules.

The WVDA has collaborated with many stakeholders throughout the state, which resulted in the assemblance of the Food Safety Training Team (WVFSTT), the group tasked with strategically planning an approach for offering FSMA rule education. The Food Safety Team brings together the WVDA with West Virginia University and West Virginia State University Extensions to offer workshops across the state explaining the rules in the Food Safety Modernization Act, as well as how to

FOODBORNE ILLNESSES

48 million sickened
128,000 hospitalized
3,000 deaths
annually

- Centers for Disease Control

create a plan to comply with these rules.

At this point, FSMA is a working document with changes being made regularly. Although the goal is to eventually change the rules of the Food Safety Modernization Act into laws, with the consistent changes and questions still surrounding the rules, the WVDA is not comfortable at this time proposing these rules become laws in the state of West Virginia.

Producers interested in learning more about FSMA, or how they can comply, can attend one of the Grower Trainings being held throughout the state. Following the Grower Training, a "Writing Your Food Safety Plan" workshop is held, which gives producers the opportunity to begin creating a plan specific to their operation.

Although most West Virginia producers are exempt from inspections, these trainings are incredibly valuable. Food safety should be a concern to every producer no matter the size of their operation.

The WVDA is still working to develop its inspection protocol, which will be utilized once regulation of the rule begins, and is tentatively scheduled for Summer 2019. Producers should understand the WVDA wishes to see all producers successful in meeting the requirements of the rule; therefore, before inspections occur, producers will have the opportunity to participate in a voluntary "On-Farm Readiness Review." Last month, six individuals from the WVFSTT completed the training to be able to offer this service and are looking forward to visiting producers to assist them with complying with FSMA rules.

If you have additional questions about the Food Safety Modernization Act or would like to schedule an On-Farm Readiness Review, contact Jeremy Grant at wvproduce@wvda.us

Funding for the Preventive Control-Human Foods course and West Virginia Department of Agriculture (WVDA) 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-SC-BGP-WV-0050 in cooperation with the West Virginia Department of Health and Human Resources.

Grower Trainings and 'Writing Your Own Food Safety Plan' Workshops are being held across the State

Preventive Controls Course Offered June 19-21

Date: June 19 - 21, 2018 • Days Inn & Suites, Flatwoods, WV | **To register:** <https://goo.gl/hLtmzH>
Instructors: Dr. Robert Williams and Joell Eifert of Virginia Tech | **Questions:** wvproduce@wvda.us

The course is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the U.S. The regulation requires that certain activities must be completed by a "preventive controls qualified individual" who has "successfully completed training in the development and application of " risk-based preventive controls." This course, developed by the Food Safety Preventive Control Alliance (FSPCA), is the "standard curriculum" recognized by FDA. Successfully completing this course is one way to meet the requirements for a "preventive controls qualified individual."

FOR PRODUCE GROWERS...any on-farm processing (i.e. cutting, packaging, holding, storing or mixing) requires compliance with FSPCA preventive controls for human food.

Class cost: \$175 + \$50 for Certificate • LIMITED TO 35 PARTICIPANTS

Qualified Exemption Labeling Requirement – 1/1/20 • Retention of Records Supporting a Qualified Exemption – 1/26/16

FSMA Produce Rule Compliance Dates

VERY SMALL BUSINESSES

(> \$25K A- \$250K)
Sprouts: 1/28/2019
Most Produce: 1/27/2020
Water Related: 1/26/2024

SMALL BUSINESSES

(> \$250K - \$500K)
Sprouts: 1/26/2018
Most Produce: 1/28/2019
Water Related: 1/26/2023

BUSINESSES

(> \$500K)
Sprouts: 1/26/2017
Most Produce: 1/26/2018
Water Related: 1/26/2022

26448; 782-3704.

Miscellaneous Wants

Oxen yoke for 200-300 lb. animal. Norman Davis, P.O. Box 208, Fort Gay, 25514; 648-5608.

Want to lease woods, will pay reasonable price. Gary McCutcheon, 1624 Westbrook Dr., Fairmont, 26554; 366-5473.

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

Looking for land in Harrison Co. to bring some horses, can fence or just help out. Norman Tate, P.O. Box 155, Liberty, 26361; 695-9785.

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.

Local Food, continued

One thing Anderson has been working on with his customers is to ditch the grocery list. He likes when customers come in with an open mind and buy what they need for the week based on the fresh food available.

"It's just exciting when people come in and say, 'Oh I didn't know you had this, I'll try that this week,'" Anderson continued.

Local grocery stores aren't just located in the eastern panhandle. Huntington has a very successful store of its own, The Wild Ramp. They call it a year-round farmers' market and offer all kinds of fresh produce and value-added products.

"We work with, on average, about 80 farmers a month," said Lauren Kemp, director of development at the Wild Ramp.

When the store first opened, Kemp underestimated what could be grown in the Huntington area. She said it has been fun working with farmers and watching them grow their business.

"That is just one reason it is important to buy local." Kemp continued. "You are putting money into your neighbor's pockets. They work hard to grow this food, and it is nice to see that hard work pay off."

The Wild Ramp has a white board beside the door when you walk in. You can see what farmer has products in the store that week, where their farm is located and what they're selling. It makes for a unique trip to the grocery store, one you won't get at a chain store.

The managers of Bushel & Peck, Community Garden Market and The Wild Ramp admit their stores aren't a one-stop shop just yet, but they are all getting close. If you walk in to one of these stores with an open mind and take some time to look around, you are going to find most everything you need to feed yourself through the week.

Commissioner of Agriculture for the Day Contest

What's it like to be West Virginia's Commissioner of Agriculture? Students ages 9-18 now have a chance to find out during the State Fair of West Virginia, August 9-18. The WVDA is sponsoring the second annual "Honorary Commissioner for the Day" contest. 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 of Agriculture Kent Leonhardt and WVDA staff, sit in on meetings and events, take a behind-the-scenes tour of the Fair and will be featured in the September issue of the Market Bulletin.

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



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

June 2018 Source: WVU Extension Service Garden Calendar

- | | |
|---|---|
| JUNE 1 ... Plant asparagus beans.
Seed or transplant fennel. | with additional nitrogen. |
| JUNE 2 ... Seed lettuce as a companion plant to tomatoes. | JUNE 15 . Deadhead annuals to encourage more flowers. |
| JUNE 4 ... Seed snap beans and carrots.
Seed summer squash and corn for late crop. | JUNE 16 . Transplant thyme.
Pinch blackberry canes.
Plant peppers. |
| JUNE 5 ... Seed parsley.
Seed cabbage, cauliflower and broccoli for fall crop.
Seed lettuce. | JUNE 18 . Prune spring-flowering shrubs.
Control cabbage worms with DiPel or row cover. |
| JUNE 6 ... Seed pumpkins and winter squash.
Seed leaf and Bibb lettuce. | JUNE 19 . Renovate (e.g., leaf removal, fertilize, etc.) strawberries after last harvest. |
| JUNE 7 ... Plant celery.
Monitor for garden pests.
Build a high tunnel. | JUNE 20 . Pinch back garden mums.
Seed dill. |
| JUNE 8 ... Mulch garden to control weeds and conserve moisture. | JUNE 21 . Treat lawns for white grubs using systemic insecticide. |
| JUNE 9 ... Plant tomatoes.
Seed bush limas.
Summer prune apples and peaches. | JUNE 22 . Seed pole limas and snap beans.
Prune pine trees. |
| JUNE 11 . Begin control measures for squash vine borer. | JUNE 23 . End asparagus harvest.
Seed or transplant harvest. |
| JUNE 12 . Seed sweet corn and beets.
Seed pumpkins and winter squash. | JUNE 25 . Harvest beet greens.
Turn compost.
Plant late tomatoes and peppers. |
| JUNE 13 . Begin bagworm control. | JUNE 26 . Add non-seed-bearing weeds to compost. |
| JUNE 14 . Side-dress sweet corn that is knee-high | JUNE 27 . Plant basil. |
| | JUNE 28 . Transplant rosemary.
Plant cilantro. |
| | JUNE 29 . Seed basil. |