

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

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www.agriculture.wv.gov

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Moooving into the Future:

Preston Dairy Farmer Finds His Niche



dairy industry is transitioning more and more to big herds, really big herds in other states. There are

economies of scale that can't be denied with that size. Even when I got out of school in the 80's, a big herd was 500 cows. Now, you're talking about multiple thousands of cows. I can't compete with that, so you have to find your niche."

While most milk processors are looking for truckloads of milk coming from one operation, Gibson has found his own path.

"Here at the farm, we produce about 500 gallons of milk each day. So, I don't make a truck load. For me, one of the things that I do, and I believe, in is I belong to a cooperative, Dairy Farmers of America (DFA). I actually sit on their corporate board. The DFA gives me a guaranteed market. Currently my milk through the DFA is being sold to the Foremost Farms plant, the old Broughton plant in Marietta, Ohio."

Keeping costs down is another key to keeping in business.

"We supply all our own feed. We raise alfalfa, haylage, corn and some small grains. Our liquid manure is our primary nutrient for the fields."

Thirty-six years after he started farming, Gibson says there's a lot of questions about what comes next.

"It's hard to project what the future will be. This size dairy depends on market trends. You hear a lot about consumers, that they like smaller farms, farms where cows are out on grass. But you don't see that much in buying preferences in this area yet. West Virginia doesn't have a lot of processing capacity," Gibson stresses. "However, grass-fed is something West Virginia can do. If suddenly there became a market for grass-fed, then maybe a farm my size with grazing opportunity would be more viable to run in the next 20 years."

However, Gibson has no plans on retiring anytime soon.

"I've just always felt a connection to the farm. This is where I want to stay," he says.

Whoever takes over the farm in the future won't have an easy row to hoe, according to Gibson.

"What does it take to be a dairy farmer? Dairy farmers never change. The fundamentals are you have to have a love for your cows. You have to have a love for your ground, for your soil. You have to have a love to grow things. That's never changed. If you don't have a passion for doing that, you won't last long."

about that," Gibson explains. "I did four years at WVU, but I had decided before I left for college this, the dairy, was what I wanted to do. Now, my mother was not so supportive, and my dad was quiet about it. It wasn't until I made the decision, came back and committed to staying here that my dad made it known he wanted me to come back. He felt his work would have been for naught if I hadn't come back."

From 1985 to 2002, Gibson and his father worked the dairy together.

"I've never had a real job," Gibson jokes. "I've been full time on the farm my whole life."

When the elder Gibson decided to retire, Greg took over sole ownership of Mason Run Dairy.

"We start milking at 5:00 in the morning. Our afternoon milking is about 4:00. Our goal is to be home by 6:00 for me and the employees. Our cows have to adjust because we have to have a life, too."

Gibson employs one full-time and four part-time workers on the 385-acre farm. The 70 head of cattle he milks are all Holstein.

"We have a really big parlor for a small herd," Gibson says. "When I took over, we put in a new milking parlor. So, now we have a double-eight herringbone parlor. We can physically milk 16 cows at a time. That allows us to milk very quickly. It cuts down on our labor requirement. We have more time to do other things. Get the cows in and get the cows out."

Mason Run Farm is also a hybrid operation.

"Through the winter months, we provide all the feed inside. In the spring and summer months, we let the cows out and use intensive rotational grazing," Gibson explains.

What was once a thriving dairy community in and around Bruceton Mills is now down to just Gibson.

"When I was a kid, there used to be at least 20 small dairies around here. Today, I'm the last one," Gibson says with a shake of his head. "The

On a country lane, just down the road from Bruceton Mills in Preston County, you'll find Mason Run Farm and its owner Greg Gibson.

"I've got a set of land grant deeds hanging on a wall somewhere around here. I'm a fifth-generation farmer on this land," Gibson says proudly. "My parents started the dairy in 1952. That's when they put up the milking parlor."

Gibson says he had what most might consider an idyllic childhood. He had room to run and was helping out his father by the time he was old enough to reach the gas pedals on a farm tractor.

"I didn't milk too much," he says. "I fed calves, did crop work, a lot of equipment operation."

By the time he was ready to head off to college, he already knew he wanted to follow in his father's footsteps.

"I went to college. My parents were adamant



Local Agriculture Vital to West Virginia's Economic Future

As the national food system came to a screeching halt in the early days of the pandemic, the demand for food increased, providing a unique opportunity for local agriculture. This opportunity was only possible due to the hoarding of supplies, the closure of restaurants and outbreaks in large scale processing causing an inability to garner normal goods from large chain grocers. To find the necessary nutrition, consumers were forced to turn towards local producers or processors to fill gaps. Luckily, our local farmers took this challenge head on, forging a better relationship with consumers and showing the importance of home-grown agriculture to our wellbeing. With the pandemic in our rear-view mirror, this next growing season will determine if we learned our lessons of the past or will consumers revert to large scale agriculture.

There are plenty of signs that local agriculture is thriving in the Mountain State. Since the West Virginia Department of Agriculture took over the regulation of farmers' markets, we have seen those markets double in number. This has been accomplished by reducing burdensome regulations to open new avenues for producers to sell their products. The other half of the equation is more and more consumers want to know their farmer. These customers value knowing how someone raises or grows their product and where exactly it comes from. It's this commitment that can really help our communities experience economic

growth, as well as create resiliency in case of future pandemics.

Another indicator of growth is the boom within local meat production. Over the last year, meat processing is up 200 percent and livestock slaughter up 41 percent. Most processors are telling their customers they are booked solid for the next year. This increased demand is a direct result of the lack of product we saw within our chain grocery stores. For this trend to continue, habits must change, but we also must scale up production by either expanding existing facilities or allowing new facilities to enter market gaps. What it will take is lifting some federal regulations, as well as local investments. The new Buzz Foods facility, located in Kanawha County, is a perfect example of an opportunity to grow our livestock industry and create greater access to local meats. We need to replicate their model throughout the state.

Unfortunately, not all agriculture industries saw a bump during the pandemic, and with June being National Dairy Month, it's a perfect time to highlight and support West Virginia's operations. A lack of increased demand is nothing new to U.S dairy, as consumption has plateaued in recent decades. At the same time, technology has brought efficiencies to the industry requiring fewer cows to maintain production levels. The solution is innovation by either creating micro-distilleries or adding value to the fluid milk

with products such as cheese. Either avenue takes a commitment from us, the consumers, to support these innovations, as well as state's lifting regulations to foster innovation. By allowing these businesses to adapt, they can move into new demand gaps allowing these home-grown businesses to survive.

If you haven't caught on to the message I am trying to get across, it's simply that local agricultural systems are not only vital to our economy but to the health of our citizens and the state's ability to navigate a pandemic. How we support those farmers is by reducing regulations, opening new market opportunities, helping them embrace innovation and, most importantly, supporting them with consumer demand. Therefore, this summer I am calling on all West Virginians to show gratitude to those who kept us fed when national food systems crumbled last year. During Dairy Month, get to know your local dairy farmer and visit your communities' farmers' market. Understand why these hard-working folks chose this career path, how they make their product and why it matters to our communities. Get out and support a local producer because home-grown agriculture is vital to West Virginia's future.



Kent Leonhardt, Commissioner of Agriculture

VIEWING YOUR FOOD SAFETY PRACTICES THROUGH THE EYES OF YOUR CUSTOMERS

Food is an 'emotional' product for consumers; it is the purchase that consumers have the closest level of interaction with and buy most frequently. However, we regularly see in the news that some produce or another is making headlines for a foodborne illness. It is no surprise therefore, that quality-conscious consumers now hold producers and processors to higher standards than before when it comes to food safety compliance. Food safety has always been a priority for farmers and food producers and has generally been assumed by consumers. The recent pandemic has only elevated its importance, and consumers are increasingly turning to local farms and markets for their grocery needs while also keeping a keen focus on food safety.

Consumers are increasingly interested in knowing "the story" of where their food comes from and the 'food safety standards' under which produce is being grown. This is the same whether the customer is a final consumer (buying at the farmers market or CSA) or an intermediate customer (restaurant chef or school nutrition director or middleman). These emotional variables in the food market involve a critical level of trust between the buyer and seller, forcing some producers and processors to take proactive steps to reassure skeptical customers about the safety of their products. Here are some ways to gain their trust.

Invest in food safety training for everyone on your farm team and make sure everyone is

on the same page when it comes to food safety standards and processes. Educate everyone about the principles driving your food safety and quality mission. Listen to employees' concerns and ideas about their role in identifying and reducing food safety issues. By involving employees in delivering your farm's food safety promise, your commitment to high quality products will carry through to customers.

Prioritize supply chain traceability (establishing a system of identifying where products are in the food chain) and the development of a sound recall plan (how your farm plans to locate and withdraw products from the marketplace in a timely manner). Instill trust by demonstrating the capacity to track all products sold from your farm. This level of farm-to-fork intelligence and transparency will build more confident and responsive teams, which will come across when you communicate with and serve your customers.

Incorporate food safety and product quality messaging into your marketing strategies and various communication media – website, blogs, social media channels and emails. Include your food safety and product quality mission statement on customer-facing materials, but don't stop there. Consumers are saying, "Show me your practices and explain to me how you're verifying them." As the saying goes, seeing is believing! Where possible and feasible, think about using stories, images, videos and farm tours to 'take customers behind the scenes' to showcase your production or processing practices in action.

Make sure you are viewing food safety concerns through your customers' lens. Ask customers what issues they care about - solicit customer input through surveys and focus groups and listen to anecdotes from employees who interact with customers daily. As you prioritize food safety initiatives for the upcoming market season, ask customers what matters most to them when it comes to food safety, and make sure your marketing strategies address these concerns. When customers are invited to join these conversations, they feel like you care about them, the community, the supply chain and the environment, which will build customer loyalty and long-term customer relationships.

Each customer may have different food safety concerns or preferences on modes of communication. Take the time to listen to questions they have and try to learn where and how they are getting their information. This will enable you to assess their needs and most effectively address any concerns that they have and earn their trust. Consumers' needs will fall into three categories – rational, emotional and social. Rational needs can be addressed with factual information, emotional with ethical views and social through shared values.

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Viewing Your Food Safety,
cont. from page 2

Above all, be genuine. This helps reassure your customers that their safety is being placed ahead of profits. Effective communication and trust will be achieved when the consumer recognizes you as a knowledgeable, trustworthy and reliable source of information. Be proactive, consistent and frequent in your communication. Acknowledge that you understand the concerns that people may have and reinforce your commitment to providing safe and high-quality foods. Highlight both your long-standing practices and new practices you've implemented to ensure food safety and reduce and mitigate risk of COVID-19. Use authentic, direct and easy to understand language. Provide resources where people can get more information.

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.



SAVING THE HEMLOCKS

If you've ever been to Black Water Falls State Park, you've seen one of West Virginia's most beautiful spots. The falls are surrounded by old-growth hemlock trees that frame the overlook. But those trees would be gone if not for an effort by the West Virginia Department of Agriculture's Plant Industries Division.

Kristen Carrington, the Cooperative Forest Health Protection Program coordinator for the WVDA, explains a tiny, aphid-like insect that entered the U.S. in 1951 could have wiped out the hemlock trees across West Virginia.

"Hemlock Woolly Adelgid (HWA) is an invasive insect pest from Asia. It was first found in West Virginia in the Eastern Panhandle in 1991. Fifty-two out of fifty-five counties are infested with HWA. It kills hemlock trees because it's a sap-feeding insect that feeds on the base where the needle connects to the branch and robs the tree of nutrients it needs to survive," says Carrington.

You can tell which trees have been impacted by HWA by a dry, white, woolly substance that forms on the twigs of hemlocks.

Carrington says the department has been successful in saving the hemlocks around Black Water Falls and Cathedral State Park in Preston County by treating the trees with insecticide.

"At Cathedral State Park we've treated the old growth hemlock forest where the trees are huge. At Blackwater Falls, which is one of the most visited parks in the state, we've treated the high value trees there. We treat around the lodge, the cabins, on the boardwalk that goes down to the canyon. We've done hemlock mortality surveys," says Carrington. "We've started working more with the Forest Service, the National Park Service and the Nature Conservancy."

The insecticide the WVDA uses is not harmful to other plant life or wildlife but it does keep HWA away from the hemlocks.

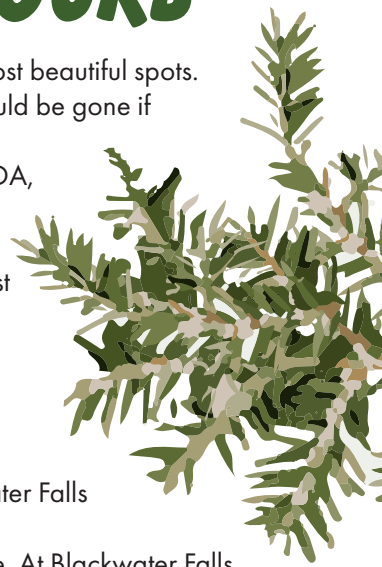
"If a hemlock is within 15 feet of water, we have to do a stem injection," explains Carrington. "That pretty much entails drilling holes into the root flairs down around the base of the tree. Then we put in a plug and use the insecticide. Pretty much it goes into the needles and it's like giving the tree a shot."

If the hemlock is further away from a water source, then a ground treatment is used. Pellets are placed on the ground around the trees.

"Without these treatments, the canopy would die out and what we would see is the striped maple and cherry trees taking over. It would totally change the environment. It goes from being a conifer forest to being a deciduous forest. It would dry out the land and the Cheat Mountain salamander would lose its habitat. The northern flying squirrel would lose its habitat. It would totally change the landscape of Blackwater Falls," according to Carrington.

Hemlock trees on state land throughout West Virginia are treated on a five-year cycle to keep them healthy. "I'm very proud to be part of this project," says Carrington.

To learn more about HWA and the West Virginia treatment project, contact Carrington at kcarrington@wvda.us.



Spotted Lanternfly Eradication



In the March issue of the Market Bulletin, we introduced you to Dr. Kristen Wickert, the West Virginia Department of Agriculture's (WVDA) Plant Industries Specialist focusing on one of the newest invasive pests to spread to our state, the spotted lanternfly. This issue we're focusing on where the spotted lanternfly has been found and what to do if you spot it.

"The WVDA is focusing on the two counties with known populations of spotted lanternfly being Berkeley County and Mineral County. We have two different spreading populations," explains Wickert.

The Berkeley County infestation was found in late 2019 and can be directly linked to the established spotted lanternfly population in central Pennsylvania.

"Berkeley County has I-81 that goes through West Virginia which transports a lot of truck cargo between Harrisburg, Pennsylvania down to Winchester, Virginia. There's a lot of heavy traffic there. We're seeing populations of spotted lanternfly popping up at rest stops along I-81. That is a direct link in how spotted lanternfly got into West Virginia in Berkeley County," says Wickert.

Spotted lanternfly will catch a ride on cars, trucks and big rigs and establish a population wherever they decide to hop off and can find their preferred host, Tree of Heaven.

Wickert says the spotted lanternfly population in Mineral County most likely got started in a similar fashion and was first discovered in 2020.

"In Mineral County, which is below Cumberland, Maryland, it seems they came in on an individual's car and started a population near a local school," according to Wickert. "Frankfort High School has a pretty well-established population on their property which the WVDA and the United States Department of Agriculture (USDA) are working together to control. We've noticed that it's spread because there's a lot of traffic from students and parents going between the neighborhood. The spotted lanternfly has sporadically been appearing throughout Short Gap."

Even though the spotted lanternfly populations are just getting established, Wickert says the WVDA and the USDA are taking an aggressive approach to eradication.

"In Berkeley County, we're focusing on doing an inventory of spotted lanternfly's preferred host, Tree of Heaven, and treating them along I-81. It's a big project. We've already seen a reduction in some of the population from last year from those efforts," says Wickert. "In Mineral County we're working on mapping out all the locations where spotted lanternfly are located and doing the same thing we've done and seen success with in Berkeley County."

Wickert says while only two counties have detected populations of spotted lanternfly, they're keeping a close eye out across the state.

"We are focusing on the two counties it's already in and stopping it from spreading out. We're also focusing on other cities that have a lot of traffic like Morgantown with I-79 because there are populations of spotted lanternfly now close to Pittsburgh and people travel that route back and forth. Just as a precautionary survey method, we've put out traps in cities like Huntington, Beckley and other parts of the state."

So, what do you do if you think you've spotted a spotted lanternfly?

"The first thing you should do, especially if you're in one of the counties where we don't have it yet, is contact the WVDA hotline at 304-558-2212, or you can send us an email at bugbusters@wvda.us. Of course, try and kill it because it is a problematic insect," stresses Wickert.

There are methods individuals can take on their own to eradicate spotted lanternfly. You can learn more by contacting the WVDA.



Fresh Fixings

June is a great month to get in the kitchen and start cooking up recipes with fresh ingredients! You can find all the main ingredients (kale, strawberries and rhubarb) at your local farmers' market this month or perhaps in your own garden. These recipes are not only easy, they are also delicious. If you have a recipe you'd like to share with the Market Bulletin, send it to: marketbulletin@wvda.us.

Strawberry Pie

- 2 (9 inch) unbaked pie crusts
- 1 ¼ cups white sugar
- ⅓ cup all-purpose flour
- ½ teaspoon ground cinnamon
- 4 cups fresh strawberries
- 2 tablespoons butter

Step 1

Preheat oven to 425 degrees F. Place one crust in a nine inch pie pan.

Step 2

Mix together sugar, flour and cinnamon. Mix lightly through the berries. Pour filling into pastry lined pan and dot fruit with butter or margarine. Cover with top crust and cut slits in the top. Seal and flute the edges.

Step 3

Bake for 35 to 45 minutes, or until the crust is slightly browned.

Rhubarb Bread

- 1 cup milk
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1 ½ cups brown sugar
- ⅓ cup vegetable oil
- 1 egg
- 2 ½ cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 ½ cups chopped rhubarb
- ½ cup chopped walnuts
- ¼ cup brown sugar
- ½ teaspoon ground cinnamon
- 1 tablespoon butter, melted

Step 1

Preheat oven to 325 degrees F. Lightly grease two 9x5 inch loaf pans. In a small bowl, stir together milk, lemon juice and vanilla; let stand for 10 minutes.

Step 2

In a large bowl, mix together 1 1/2 cups brown sugar, oil and egg. Combine the flour, salt and baking soda, stir into sugar mixture alternately with the milk mixture just until combined. Fold in rhubarb and nuts. Pour batter into prepared loaf pans.

Step 3

In a small bowl, combine 1/4 cup brown sugar, cinnamon and butter. Sprinkle this mixture over the unbaked loaves.

Step 4

Bake in preheated oven for 40 minutes, until a toothpick inserted into center of a loaf comes out clean.



Baked Kale Chips

- 1 bunch kale
- 1 tablespoon olive oil
- 1 teaspoon seasoned salt

Step 1

Preheat an oven to 350 degrees F. Line a non insulated cookie sheet with parchment paper.

Step 2

With a knife or kitchen shears carefully remove the leaves from the thick stems and tear into bite size pieces. Wash and thoroughly dry kale with a salad spinner. Drizzle kale with olive oil and sprinkle with seasoning salt.

Step 3

Bake until the edges brown but are not burnt, 10 to 15 minutes.

VEGETABLE GARDENING PLANTING TIPS

- 1 Basil is a good companion plant for peppers - helping repel aphids, spider mites, mosquitoes and flies. It's also thought basil improves the pepper's flavor!
- 2 Chamomile and garlic improve the growth and flavor of foods in the cabbage family like: broccoli, cauliflower and kale!
- 3 Tomatoes and cabbage are a good fit - tomatoes repel diamondback moth larvae which chew large holes in cabbage leaves!

Swine Influenza

Swine influenza is a respiratory disease of pigs caused by type A influenza viruses that regularly cause outbreaks of influenza in pigs. Like human influenza viruses, there are different subtypes and strains of swine influenza viruses. The main swine influenza viruses circulating in U.S. pigs in recent years have been, H1N1 influenza virus, trH3N2 virus and trH1N2 virus. In 2009, a pandemic strain of H1N1 influenza A virus spread globally. This pandemic infected people, swine and poultry, as well as a small number of dogs, cats and other animals.

In North America, outbreaks are most common in fall or winter, often at the onset of particularly cold weather. Usually, an outbreak is preceded by one or two individual cases and then spreads rapidly within a herd, mainly by aerosolization and pig-to-pig contact. The virus survives in carrier pigs for up to 3 months and can be recovered from clinically healthy animals between outbreaks. Common signs in pigs include fever, depression, coughing, discharge from the nose/eyes, sneezing, breathing difficulties, eye redness/ inflammation and not eating. Influenza-infected pigs also may not appear ill or be only mildly ill. Common signs in humans are like human influenza.

The number one prevention of human to pig infection is the protection of swine from influenza. There is a swine influenza vaccine that does protect against H1N1/H1N2/H3N2 and is highly recommended to get especially if attending swine fairs. Humans can protect themselves by washing their hands properly and using PPE (gloves, rubber boots, protective clothing and face masks).



SEE A POTENTIAL INVASIVE PEST?

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



WEST
VIRGINIA

DAIRY FACTS

- ◎ 6,000 dairy cows in West Virginia.
- ◎ 35 dairy farms in WV. Average size of a herd is 150 cows.
- ◎ West Virginia is ranked 38th in the number of dairy farms.
- ◎ WV dairies produce 90 million lbs. or 10.5 million gallons of milk each year.
- ◎ Top dairy counties: Jefferson, Monroe, Berkeley, Greenbrier, Preston.
- ◎ Dairy foods are the safest, most tested foods in the U.S.

WV Farm Museum Has Antique Tractor Pulls Set For June And July

A host of antique tractors will put their horsepower to the test during Antique Tractor Pulls at the West Virginia Farm Museum Saturday, June 5 at 1 p.m. and Saturday, July 3 at 5 p.m.

Located just north of Point Pleasant across from the Mason County Fairgrounds, the museum includes numerous relocated historical buildings, as well as a wide variety of days-gone-by farm implements and antique tractors. It also includes the Christopher H. Bauer Memorial Wildlife Museum, which features a wide variety of exotic mounts and rare firearms, and "General," the taxidermized body of the third largest horse to ever live (19 ½ hands and 2,850 pounds).

Regular museum hours are Tuesday – Saturday from 9 a.m. – 5 p.m.

The museum also has climate-controlled indoor areas and outdoor facilities for rental for private gatherings.

For more information, call the office at 304-675-5737 9 a.m. - 5 p.m. weekdays, email wvsm@suddenlinkmail.com, or visit www.wvfarmmuseum.org.



RFID Tags Available

WVDA Animal Health Division has received 840 RFID official identification tags from the USDA for distribution to WV cattle producers. These tags are no cost

and for usage in replacement heifers

only. A producer must have a premise identification number to request tags. This can be obtained by calling 304-558-2214 or completing a form online at <https://agriculture.wv.gov/divisions/animal-health/premise-farm-id/>. Producers can request a minimum of 10 and up to 100 of these free tags. Special requests for greater than 100 tags can be submitted, but tags can only be used at one premise. To request tags or for more information, please contact WVDA's Animal Health Division at 304-558-2214.



THE WEST VIRGINIA

AGRICULTURE AND FORESTRY HALL OF FAME BANQUET

The West Virginia Ag 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. Ticket sales end June 30.

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

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
- Hernshaw 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
- 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

- 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
- Wilfong Farms

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 Sweeneysburg Honey

RANDOLPH

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

RITCHIE

- Turtle Run Farm

ROANE

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

SUMMERS

- Cheyenne Farm
- Sprouting Farms

TAYLOR

- A Plus Meat Processing
- Triple L Farms

TUCKER

- Mountain State Honey Co. LLC
- R&A Honey Bees LLC
- Seven Islands Farm 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
- 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
- Oldham Sugar Works
- Stomp-n-Grounds Craft Coffees

WYOMING

- Appalachian Tradition
- Tarbilly's BBQ
- Halsey Farm

JOIN OUR LIST!

☎ 304-558-2210

✉ wvgrown@wvda.us

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



CLASSIFIED ANNOUNCEMENTS JUNE 2021

To Submit
an Ad: ▶

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

AD DEADLINES

July 2021. . .

Phone-in ads for the July issue must be received by 12 noon on Monday, June 14.
Written ads for the July issue must be received by 1 p.m. on Tuesday, June 15.

August 2021. . .

Phone-in ads for the August issue must be received by 12 noon on Wednesday, July 14.
Written ads for the August issue must be received by 1 p.m. on Thursday, July 15.

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

Apiary Sales

Honeybees, 5-frame nucs, \$162; complete hive, \$350; complete hive w/med. super \$350; complete deep hive w/med. super, queen excluder & 3 supers, \$450. Paul Poling, 334 Pennsylvania Ave., Parsons, 26287; 478-4004.

Apiary Events

Mountaineer Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, masks are required, Contact Justin King, pjustinking@gmail.com.
Potomac Highlands Beekeepers Assoc., the club is attempting to hold virtual meetings online, Contact Kirby Vining, 212-213-2690; secretary.phba@gmail.com.

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

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

Cattle Sales

Reg. Black Angus 4-yr. -6-yr. cows from AI program, 7, \$1,300/ea.; 2, yrlg. heifers, \$1,100/ea.; 2, bulls, \$1,000/ea. \$1,300/ea.; 3, reg. yrlg. bulls out of calving ease bulls, \$1,000/ea.; heifers; \$1,100/ea. Bernard Adkins, 188 Sunrise Lane, Glenwood, 25520; 762-2318.

Reg. Hereford 2-yr. bull, Revolution & Star Craft blood, \$2,200. Mosco Conley, 2378 Upper Crawley Crk. Rd., Chapmanville, 25508; 855-4085.

Reg. Longhorn 6-yr. bull, good disp., \$2,500/obo. Rosemary Conner, 21 Whitney Run Lane, Cameron, 26033; 845-9778.

Reg. Black Hereford 12-mo. bulls, good disp., calving ease, good disp., \$1,800/up. Steve Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

Reg. Polled Hereford 17-mo. -19-mo. bulls, Victor blood, \$1,500/ea. Richard Dunn, 68 Tyrone Avery Rd., Morgantown, 26508; 594-2603.

Reg. Black Angus bulls, good disp., all papers complete, del. avail., \$2,000/up. Joanne Edgell, 1471 Bingamon Rd., Worthington, 26591; 592-2717.

Black Angus 18-mo. bulls, \$1,600. Mike Francis, 6820 Georgetown Rd., Roanoke, 26447; 642-7618.

Reg. Angus, Limousin & Lim/Flex bulls & 2-yr. bulls, all perf. & EPD info avail., will have passed complete BSE, \$2,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontiernet.net.

Polled Hereford 15-mo. -18-mo. bulls, \$1,700/up. Butch Law, 192 Ruger Dr., Harrisville, 26362; 643-4438.

Reg. Black Angus: yrlg. bulls, low birth wt., good genetics, \$1,500; older reg. herd bull, Sav Pioneer blood, AI cert., low birth wt., excel. genetics, \$2,500. Melville Moyers, 11779 US Hwy. 33W, Normantown, 25267; 354-7622.

Reg. Black Angus bulls, \$2,000/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-9851; jfodell@frontiernet.net.

Reg. Black Gelbvieh bulls w/papers, \$1,600/

up. Roger Simmons, 309 Coaxley Ridge Rd., Harrisville, 26362.

Reg. Black Angus cow w/2-mo. bull calf, \$1,400; Angus 16-mo. heifer, \$600. John Spinks, P.O. Box 1, Danville, 25053; 946-5121.

REGISTERED MINIATURE & MID-SIZE BULL BREEDING SERVICE

You must produce a recent veterinary disease test for negative BVD,
BLV & Johnnes
2579 Sauls Run Rd.,
Buckhannon WV
Mark Miles, 472-2558.

Equipment Sales

No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.

NH 846 round baler, 57 3-pt. hitch pickup rake, makes 5x5 bales, 451-7" mower w/spare cutter bar, bolt on round bale spear for front end loader, round bale feeders, 10' trough feeder, new 300-gal., more. Linda Buchanan, 1011 Crest View Dr., Creston, 26141; 354-7506.

NH 845 baler for parts w/a broken floor chain & rear shaft, \$500. Lee Casteel, 722 Marwuess Rd., Tunnelton, 26444; 892-4686.

JD 550 round hay baler, 4x6 w/monitor, \$4,500. Bus Conaway, 61 Copeman Rd., Elkins, 26241; 642-3208.

Kuhn 440-t 4-spool fold-out hay tedders: 1, w/3 new wide tires, all parts intact, used last year, could be made serviceable w/repair of 1 wheel rod or used parts; 1, narrow tire for parts, \$400/both. R. Conrad, 185 William Smith Rd., Rivesville, 26588; 278-2642.

Troybilt Horse rear tine tiller w/elec. start, Tecumseh engine, new carburetor/tires, includes 2, furrow plows, \$760. Joe Cooper, 3 Castlegate Dr., Ona, 25545; 948-7097.

JD '88 2755 2 WD tractor w/factory cab, 75 hp, 3,700 hrs., 8-speed forward/forward reverse trans., set of hyd. outlets, 540 PTO, runs good former pin dot tractor, \$8,800. Robert Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 282-5194.

NH 57 rake, 3-pt. hitch, PTO driven, excel. cond., \$4,200. Perry Ferguson, 1340 Sunnyside Rd., West Union, 26456; 873-2045.

Farmall H tractor, good tires, excel. cond., barn kept, 12-volt, starts & runs good, \$2,950. Sharla Griffith, 2801 Archery Club Rd., Letart, 25253; 812-4942; after 6 p.m.

Loader bucket & spear for JD tractor, \$3,300. Roger Gwinn, 5879 Lockbridge Rd., Meadow Bride, 25976; 646-4873

Long 2046 round baler, 4x4 string tie, excel. cond., \$3,500; MF 8' hay bine, \$700; MF 450 round baler, elec. tie, good cond., \$2,000; Heston 530 hay baler, \$5,500. Pete Hammond, 172 Sandy Crk. Rd., Washington, 26181; 483-1748.

Heston, 530 round baler, 3x4, can be used w/40 hp tractor, has all new teeth/chain & tires, in good cond., new cyl. for the back door, more; \$28,000. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 753-4590; 540-726-7577; Tue.-Fri.; 9 a.m.-3 p.m.

Int'l '93 8420 round baler, 4x4 bales, 500 lbs., baled in '20 well used but still solid, \$3,500. Butch Law 192 Ruger Dr., Harrisville, 26362; 643-4438.

Nuffield '69 4/65 tractor, 65 hp, new fuel injector pumps, \$3,000. Robert Lee, 105 Helmsdale Rd., French Creek, 26218; 472-7176.

Vermeer 6030 disc mower, 7'10" cut, heavy duty, good cond., \$4,000. Edward Lemons, 754 Claude Miller Rd., Asbury, 24916; 645-6286.

Vermeer, 5041 silage baler, 4x5 bales, barn kept, \$6,200. Jim Rector, 287 Northview Lane, Philippi, 26416; 613-4739.

JD corn planter 1240 4-row, \$500; NH hay bine 489, 9' cut, \$500. Eldon Roush, 815 White Church Rd., Letart, 25253; 882-3358; erexcavating@frontiernet.net.

Landscape rake, 3-pt. hitch, used but in good cond., \$400; M grain drill, complete fert. & grass seed attachment, excel. cond., shed kept, \$800; 6-pt. 3-pt. hitch plug aerator, excel. cond., \$600. Doug Spencer, 4707 Fenwick, 26202; 846-6875.

IHC '86 385 tractor w/2200 loader, 2 WD, 2.5 liter 3-cyl. diesel engine producing 47 hp at the engine & 35 hp at PTO, 2 post Rops w/canopy, \$16,500; Steiner '92 420 4x4 articulated tractor, Onan gas engine, 20 hp, \$8,500. Don Stacy, 7836 Alta Dr., Alderson, 24910; 647-5264.

Equipment Wants

Pillar that goes on a 3-pt. hitch tractor. Edgar Larew, 519 Brink Rd., Lewisburg, 24901; 497-9905.

Gravelly 40" commercial mower. Teresa McDaniel, 150 Miller Hill, Newburg, 26410.

Farm Sales

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

Kanawha Co.: 46½ A. w/house, lg. barn, free gas, city water, \$187,000. Sharon Ganes, 1769 Poca River Rd., Sissonville 25320; 984-0574

Greenbrier Co.: 22.62 A. w/house, good well, gently rolling fenced pasture or hayfields, spring water, outbldgs., fruit trees, all acreage front Rt. 219, \$230,000. Katrina Reynolds, P.O. Box 96, Frankford, 24938; 497-2014.

Goat Sales

Reg. Kiko proven does, doelings & bucklings; reg. Saanen & Sable proven does, yrlg. does & bucklings, both \$250, all CAE/Johnes, CL/Bruccellosis neg., del. avail. Hope O'Toole, 595 Luther Heishman Rd., Bake, 897-7073; donkeymomhope@gmail.com.

Alpine: 3/21 bucklings w/Cou Blanc, 3, disbudded, can be fully ADGA reg., avail. 6/21, \$180/ea.; 2/21 Sundgau, can be ADGA reg., disbudded but has scur, \$100, avail now, all CAE, CL, Johnes neg. herd, vacc. Sara Saurino, 2922 Stony Run Rd., Independence 26374; 216-5218.

MOUNTAIN STATE DAIRY GOAT ASSOC. SENIOR/JUNIOR GOAT SHOW & SHOWMANSHIP

June 19, 20, & 21

Nicholad Co. Veterans Memorial Park
Summersville, WV
Deborah Loudermilk, 661-0879.

Help Wants

Looking for someone to cut my hay, 23 A. of timothy, orchard grass & clover, you get 2/3 & must put the rest in my barn on Glendale Rd. Patricia Johnson, 10044 Glendale Rd., Cairo, 26337; 628-3883.

Hog Sales

Piglets., \$50/ea. Will Haverly, 781 Walker Rd., Chloe, 25235; 655-7179.

Horse Sales

Belgian 5 or 6 yr. horse, amish broke, \$4,500. Ronnie Annon, 1041 Annon Rd., Newburg, 26410; 892-3990.

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

HORSE TRAINING, RIDING LESSONS & BORDING

Honeysuckle Farm, HC 65, Box 366,
Tornado WV
Gary Medley, 395-3998.

PUTNAM CO. FAIR OPEN HORSE SHOW

June 26, 6 p.m.
Putnam Co. Fairgrounds
Putnam, WV

Plant Sales
No medicinal plants, nursery stock,
common
agricultural seeds unless tested for

germination.

Garlic 7+varieties including Elephant Garlic, Spanish Roja, German White, Georgia Fire, Deerfield, Lora Italian, Music and more depending on availability, \$4/lb. Samuel Cangemi, P.O. Box 515 Glen Daniel, 25844; 860-2474; samuelscangemi@gmail.com.

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

Mole beans, \$1/8 seeds; Holley Hop dbl. flower seed, red, \$1/tsp.; Marigold flower seed, gold, \$1/tsp., all SASE. B. Hagy, 2744 Fenwick Rd., Richwood, 26261; 846-4364.

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

Plant Wants

Old-time Hanover seeds. yellow variety. Elaine Eckes, 696 Crawford Rd., Crawford, 26343; 452-8431.

Marglobe tomato seeds. Sandra Ruggles, 2287 Dog Run Rd., Wellsburg, 26425; 478-2902.

Sheep Sales

Hamp: 2-yr. ram, proven, \$800; '20 fall ram lambs & 1/21 ram lambs, \$1,000. Daisy Bailey, 11294 WV Hwy. 47 W, Cox's Mills, 26342; 859-992-7898; wvbaileyfamily@gmail.com.

Hamp/Suffolk: 3-yr. ram, \$450; yrlg. ram, \$550; yrlg. ewes, \$350; 3/21 ewe lambs, \$275; 3/21 ram lambs, \$350. Kevin Jones, 1039 Range Rd., Wadestown, 26590; 476-1247.

Miscellaneous Sales

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

Trailer, horse, sm., \$5,500. Ronnie Annon, 1042 Annon Rd., Newburg, 26410; 892-3990.

Wagon, 10-ton, 7'x14' w/3 sides, excel. cond., \$1,500. Bus Conaway, P.O. Box 1335, Elkins, 26241; 642-3208.

Wagon, 7x16 heavy duty, \$800. Doug Cooper, 9121 Dry Branch Rd., Valley Head, 26294; 339-6309.

Hay '21 1st cut sq. bales, mixed meadow grasses, cond. & sprayed for weeds, \$3/bale/iff picked up in the field; \$3.50/bale if loaded from barn, hay will be harvested mid June, near Summersville. Charles Duffy, 53 Hawick Rd., Inwood, 25428; 676-7790; cdsbduffy@comcast.net.

Leather work horse harnesses w/lines, bridles & 26" collar, \$600. Bob Evans, 205 Herb Harsh Rd., Eglon, 26716; 735-3121.

Border Collie pups from working parents, \$350/ea. John Fichtner, 1230 Allentown rd., Gay, 25244; 373-5611.

Rabbits babies, very cute, \$12/ea. Moses Ginrich, 1269 Indian Crk. Rd., Ballard, 24918.

Acreage: Putnam/Jackson Co., 125 A., woods, pasture, sm. pond, hay, semi paved rd., elec., septic, drilled well, stream, Liberty area, \$185,000. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

Hay '21 4x4 net wrapped, out of field, \$35/bale; out of barn, \$40/bale. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Maple syrup, pure WV, \$16/qt., \$10/pt., \$6½/pt. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

Stone ground buckwheat flour, \$3/qt.; stone ground yellow cornmeal, \$2/qt.; stone white cornmeal, \$2/qt. Harry Hornbeck, 43 Eagle St., Buckhannon, 26201; 472-4277.

Irrigation system: 20 joints, 3', 30' long; 12 joints, 2', 30' long; 3" pump, good cond., \$960. James Keaton, 20 Cowhide Branch Rd., West Hamlin, 25571; 824-5328.

Worm Castings natural plant food, \$20/10 lbs.; \$35/25 lbs.; \$55/50 lbs. plus S&H, bulk sales & pricing upon request. David Lester, P.O. Box 216, Enterprise, 26568; 592-2693; davidplester@aol.com.

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

Acreage: 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.

Hunt seat saddle, \$500; saddle stands, \$15/

CLASSIFIED ANNOUNCEMENTS CONT.

ea.; fortiflex tubs, \$5/ea. fold flat muck bucket cart, \$40; more. Anne Murray, 1126 Apt. D., Charleston, 25314; 410-3398.

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

Cherries: sweet & sour, 90¢/lb., 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 '20 1st cut sq. bales, \$2.50/bale. John Sells, 27 Comfort Rd., Fairmont, 26554; 363-8932.

Acresage: Mercer Co.: 67 A., woods, streams, entrance fronts old Rt. 460, 3 miles out-of-town, \$160,000. Dixie Wilson, 1456 Hilltop Dr., Princeton, 24640; 703-220-8948; dixiewilson@att.net.

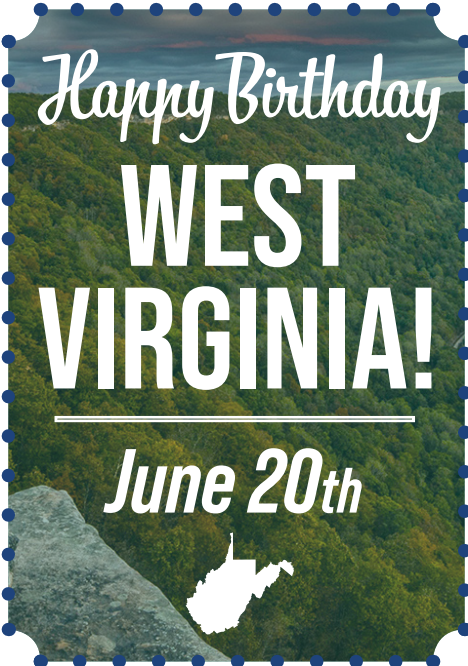
Miscellaneous Wants

Sifter for 14" Williams stone burr grinder. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201; 472-8245.

Aust. Shep. pups or young adults. Roger Mercier, 512 Conservative Lane, Hedgesville, 25427; agilitygang@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.



WV STATE AGRIBUSINESS WEDDING BARNES



- BENEDICT HAID FARM - *CLENDENIN*
- DREAM WEDDINGS • EVENTS - *CHARLESTON*
- HERITAGE FARM & MUSEUM - *HUNTINGTON*
- HONEY BEE HILLS - *LIBERTY*
- ONCE UPON A FARM - *FRAIZERS BOTTOM*
- THE BARN AT THE OLDE HOMESTEAD - *ONA*
- TRUE NORTH FARM AND EVENTS - *LESAGE*
- HAMMACK HILLS - *AMMA*
- HEROT HALL FARMS - *KENNA*
- THE MILLER BARN - *RIPLEY*
- THE BARN AT WILLOW CREEK - *PARKERSBURG*
- THE BARN AT WOODRIDGE - *MIDDLEBOURNE*
- WOOD SONG ACRES - *RIPLEY*
- BARN WITH INN - *WELLSBURG*
- 4T ARENA - *BRIDGEPORT*
- ALMOST HEAVEN BARN - *SHINSTON*
- STONE HOUSE LAVENDER - *FAIRMONT*
- THE COVEY BARN - *MOUNT NEBO*
- KIRKWOOD WINERY - *SUMMERSVILLE*
- LAMBERTS VINTAGE WINERY - *WESTON*
- TAYLOR MADE FARMS LLC - *BOMONT*
- WILDERNESS LODGE - *SUMMERSVILLE*
- ATHENA FARM AND VINEYARD - *BECKLEY*
- DANIEL VINEYARDS - *CRAB ORCHARD*
- FOUR FILLIES LODGE - *PETERSTOWN*
- LITTLE ACRE FARM - *PRINCETON*
- THE BARN ON UNITY FARM - *OAKVALE*
- THE CONFLUENCE RESORT - *HICO*
- VALLEY VIEW FARM WEDDINGS AND EVENTS - *LEWISBURG*
- WEATHERED GROUND BREWERY - *COOL RIDGE*
- WILLOW TREE FARM - *MOUNT HOPE*
- BROOKE DALE FARMS - *FORT ASHBY*
- CAMP TWIN CREEKS - *MARLINTON*
- CAPON CROSSING FARM - *MOUNTAIN BARN VENUE - WARDENSVILLE*
- MISTY MOUNTAIN - *MOOREFIELD*
- YEW MOUNTAIN CENTER - *HILLSBORO*
- ROCK SPRING FARM - *JEFFERSON*

Want to be added to our list?
Contact Agritourism@wvda.us | wvgrown@wvda.us
 or 304-558-2210

The West Virginia Department of Agriculture is currently working on updating contact information for West Virginia agribusinesses. Therefore, this list is not all-inclusive, but an effort to highlight what we currently have while gathering additional information moving forward. To be included in future advertising, please join West Virginia Grown, the state branding program for agriculture products/businesses.



GARDEN CALENDAR

JUNE 2021

Source: WVU Extension Service Garden Calendar

- | | | |
|--|--|--|
| <ul style="list-style-type: none"> • JUNE 1 Seed lettuce as a companion plant to tomatoes. • JUNE 2 Seed snap beans and carrots. Seed summer squash and corn for late crop. • JUNE 3 Seed parsley. Seed cabbage, cauliflower and broccoli for fall crop. Seed lettuce. • JUNE 4 Seed pumpkins and winter squash. Seed leaf and Bibb lettuce. Plant celery. • JUNE 5 Monitor for garden pests. Mulch garden to control weeds and conserve moisture. • JUNE 7 Plant tomatoes. Seed bush limas. Summer prune apples and peaches. • JUNE 8 Begin control measures for squash vine borer. | <ul style="list-style-type: none"> • JUNE 9 Seed sweet corn, beets, pumpkins and winter squash. Pinch blackberry canes. • JUNE 10 Begin bagworm control. Seed basil as tomato companion plant. • JUNE 11 Side-dress sweet corn that is kneehigh with additional nitrogen. • JUNE 12 Deadhead annuals to encourage more flowers. • JUNE 14 Transplant thyme. Plant peppers. • JUNE 15 Prune springflowering shrubs. Control cabbage worms with DiPel® or row cover. • JUNE 16 Renovate strawberries after last harvest. • JUNE 17 Pinch back garden mums. Seed dill. • JUNE 18 Treat lawn for white grubs using systemic insecticide. | <ul style="list-style-type: none"> • JUNE 19 Seed pole limas and snap beans. Prune pine trees. • JUNE 21 End asparagus harvest. • JUNE 22 Seed or transplant savory. Harvest beet greens. • JUNE 23 Turn compost. Plant late tomatoes and peppers. • JUNE 24 Add non-seed-bearing weeds to compost. Seed peppers. • JUNE 25 Plant basil. Stake peppers. Transplant rosemary. • JUNE 26 Plant cilantro. Harvest summer squash. • JUNE 28 Fertilize asparagus. |
|--|--|--|

