

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

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WHERE'S THE BEEF?

BUZZ FOOD **STEPS UP TO THE PLATE**

For over 75 years, the name Buzz Food Service has been synonymous with all things involving specialty meats in West Virginia. Whether it be top-tier beef and fresh seafood offerings to area restaurants or, most recently, their meat box sales as part of their pandemic response, Buzz has continued to be a fixture of West Virginia's diverse agriculture scene. With all of that knowledge and expertise in their back pocket, it was only a matter of time before they took the next step.

“The steady drumbeat that we've heard from our customers is, you know, ‘Where does the beef come from? Where does the pork come from? Who raised this lamb?’ And we've had to spend the last decade explaining to customers how the industry is built and that there really is a lack of processing infrastructure in our market,” said Dickinson Gould, President of Buzz Food Service. “So, we started this expansion project intent on changing that. We knew that major change couldn't come to the local meat industry without construction of a significant facility. The plan that we put together, and that is now finally coming together this year, is to add a local processing facility where we can perform live animal slaughter of beef, pork and lamb and interact directly with local producers.”

Appalachian Abattoir is designed to offer a USDA approved graded processing facility to local producers in an environment that is closer to home, as well as the added advantage of working with a processor they can actually know. Ideally, Gould and his team hope that it encourages growth in the local livestock production industry.

“I'm really optimistic that having access to a local processor who you know and trust will eventually bring more people into livestock production. I think the change could be significant in that way. At the very least, we're going to be somebody else who's a potential customer for livestock producers. We're creating a model where we can help more local producers sell their product directly to the public. And we're also creating a scenario where we would be the buyer,” stated Gould.

In some ways, the story of how a meat product came to be is part of the tasting experience. Consumers, perhaps now more than ever, are more aware and inquisitive of what's on their plate. With this in mind, Appalachian Abattoir is hopeful that they can put many producers' and consumers' minds at ease.

“What we're looking to do here is even beyond selling steaks and cuts to local chefs and restaurants in the area. There are so many more opportunities for us and the producers in the area to move product to the consumers of West Virginia and keep that product here. So, for us, it goes beyond just the custom beef. It gets it out to all the



Dickinson Gould (right) and Dan Schumacher (left), along with the rest of the Buzz Food Services team, are confident that Appalachian Abattoir we'll be a great addition to the WV agriculture scene.

consumers in West Virginia, keeping more of that product here in-state and giving them an opportunity to buy locally produced and raised and processed further value-added meats, so to speak,” explained Buzz Food Service's Business Development Director Dan Schumacher.

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— DICKINSON GOULD | BUZZ FOOD SERVICES

Understandably, this particular endeavor for Buzz Food Service is a giant undertaking. While it's a great addition to their already stellar business model, Gould and his dedicated staff are more excited about its impact on the surrounding agriculture scene.

“We all know that there's a shortage of processing capacity. People are waiting nine, 12 months or more to get an appointment, which I know is outrageously frustrating. We're going to be in a position to really dramatically increase the service capacity locally. And I think along the way, as we work with customers for the first time, people are going to see that,” said Gould confidently. “We're also skilled when it comes to packaging. We've got the most up-to-date equipment and materials. We think our packaging and labeling can make any local producer's product look better than ever. And then maybe most importantly, you know, with a full-time staff, we think we can improve on scheduling and communication. We know there's a million moving pieces in getting cattle to the processing plant and everything happening on time. We just think we can make it work a little bit better and easier.”

Appalachian Abattoir is expected to be finished in the fall of 2021.

The Case for an Agriculture Business Development Fund

Within the first days of the Biden Administration, Vice-President Kamala Harris held a roundtable discussion with West Virginia media outlets on the administration's plans for rural states. Part of this maneuver was to put pressure on lone West Virginia Democrat Senator Joe Manchin to support President Biden's stimulus package. The new administration is also hopeful to make inroads with a base that has felt ignored as the National Democrat Party has turned its focus away from fossil fuels and the working-class. Within this discussion, the Vice President mentioned abandoned mine land as an avenue to create economic prosperity for the region. Madam Vice-President, there is a proven winner for these types of projects, agriculture.

Even though West Virginia has been discussing economic diversification for years, it's now evident the new administration in Washington D.C. will not be favorable towards fossil fuels, the economic driver for our state. How we mitigate the effects of an unfriendly federal administration is by removing hinderances to local economic development.

Under my administration, your State Department of Agriculture has worked to improve the business climate to grow agriculture and diversify our state's economy by streamlining rules and regulations, as well as providing more resources to local businesses. We have made strides and learned a great deal,

but it's clear our own resources are limited as the state leaders continue to ignore agriculture-based investments in the Mountain State.

As we try to overcome these challenges, one common theme continues to arise: the need for an agriculture business development fund. Two clear examples of where such a fund could have aided new business development is a Charleston meat and food service business expansion and helping a lavender production and processing operation get started in Southern West Virginia. In both cases, these entrepreneurs had to turn to very competitive Abandoned Mine Land Funding (AML) to close the capital gap facing their initiatives. Without these businessmen willing to take on considerable risk by investing in their home state, these opportunities would have been lost.

A fund dedicated to agriculture business development is not unheard of as other states have done this with great success. Kentucky used tobacco settlement funds to establish their fund which made sense as they used the funds from one fleeting agriculture commodity to help farmers diversify. Tennessee, Virginia and Michigan are other states seeing great returns on investments as they help develop their agriculture industries. They all have focused on attracting high-tech, agriculture-based manufacturing that provides new opportunities for

local producers. To attract these types of business, we need to invest in our state by casting a wider net with more tools; that includes having funds available for conducting an analysis and economic studies, which are usually covered by existing funds.

While we continue to work with in-state and out-of-state food processing companies to expand their operations or relocate to the Mountain State, we still face a lot of challenges that cannot be overcome with AML funding alone. This makes even starting the conversation or exploring a new agriculture business development a lost cause. We need a fund available to do feasibility studies for prospective agribusinesses, develop utilities and road upgrades on the many sites sitting idle throughout the state or to develop new business sites. What we cannot do is say we believe and value the work of our farmers without putting agriculture on a level playing field with not just our neighbors but other industrial sectors. We know we cannot rely on the federal government to tell us what is best for West Virginia. It will take state lawmakers, business leaders and producers to turn our state around.



Kent Leonhardt, Commissioner of Agriculture

CONSIDERATIONS WHEN PURCHASING NEW OR USED PRODUCE PROCESSING EQUIPMENT

Equipment used in fruit and vegetable post-harvest activities doesn't need to be brand new or perfect. Some growers purchase used equipment to use or to be retrofitted for use on the farm. However, on-farm produce safety can be undermined with the wrong post-harvest equipment. It's a good idea to keep a few produce safety tips in mind when buying new or used equipment in order to reduce the chance of contaminating your fresh produce. Be mindful however, that this article does not replace attending a food safety training course to learn more about the 'whole-farm' approach to managing produce safety risks. These trainings are available in West Virginia through the WV Food Safety Training Team.

First Consideration: Prior use. Prior uses of equipment can introduce risk because residue may be left in the equipment. This is especially true if the equipment was previously used for non-food purposes, and if machine parts will now be direct food contact surfaces. A complete cleaning and sanitizing, as well as a thorough inspection, is warranted before using it for the first time. If the equipment cannot be effectively cleaned and sanitized, it should not be used in post-harvest activities.

Second Consideration: What is it made of? Food contact surfaces need to be cleaned and sanitized regularly. Appropriate materials are generally smooth, durable, corrosion resistant, impermeable to water, and compatible with cleaners and sanitizers. In general, stainless steels

and food grade plastics are better than wood, since these materials have been developed specifically for use with fresh produce. In some cases, postharvest equipment like barrel washers can be retrofitted with smooth and cleanable parts to make them more suitable for use with produce.

Third Consideration: Can you take it apart relatively easily? In an ideal world, all equipment should be easy to disassemble for cleaning, inspection and maintenance. This is because pathogenic microorganisms can persist in even the tiniest of spaces under the right conditions, and regular cleaning and sanitizing is essential in order to minimize or eliminate harborage of human pathogens. Remember, if you can't see it and can't reach it... you can't clean or sanitize it. Cleaning procedures may require partial disassembly of equipment for adequate cleaning and sanitizing. Consider replacing nuts and bolts on guards and shields with other "tool free" fasteners (e.g., weldnuts, wingnuts or twist locks) that are easier to remove or operate and don't require tools. A surface must be visible and reachable in order to be adequately maintained and cleaned. Use a mirror for inspection and a flashlight to improve your ability to see some of the far corners inside and under equipment.

Fourth Consideration: Are there any collection points? Another important tip is avoiding spaces where water and other material can collect, such as niches, sandwich joints, lap joints and flat or concave horizontal surfaces. Niches and sandwich joints occur where two surfaces are brought together in

an assembly and are not completely sealed with a continuous weld that is then ground smooth. A little bit of seepage of water and organic matter with each day of produce washing can accumulate in these spaces over time, supporting the growth of microorganisms and also promoting the rusting of steel equipment. Collection points are, unfortunately, very common on produce equipment. Some ways to address existing collection points may include completely sealing joints with a continuous weld that is then ground smooth or adjusting equipment and food contact surfaces to achieve a slight pitch to encourage drainage. Fans and blowers can be very helpful in promoting drying of equipment after cleaning and sanitizing.

Fifth Consideration: Keeping it clean. Keeping equipment cleaned, sanitized and well maintained is a continuous job. Developing standard operating procedures (SOPs) and training employees to follow the same steps and actions to clean, sanitize and maintain equipment should be considered to help improve the efficiency of this important practice. These SOPs can be written or pictorial, whichever is best for your operation.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu if you have any questions about the information in this article or to register for a Grower Produce Safety Training Course to learn more about this and other information related to produce safety.

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BUG BUSTER



Dr. Kristen Wickert is on a mission. The WVDA Plant Industries specialist wants to track down and slow the spread of one of West Virginia's newest invasive pests – the spotted lanternfly. Also known as *Lycorma delicatula*, spotted lanternfly is an insect native to India, Vietnam and China, but now it has made its way to the U.S.

"Two-thousand-fourteen is when it came to Pennsylvania near Philadelphia. The egg masses were discovered on stone slabs shipped to the US to be used as landscaping materials. Since then, it's spread to nearly half of the counties of Pennsylvania and several additional states," explains Wickert.

About the time spotted lanternfly made its entry into the U.S., Wickert began learning just how destructive the pest could be while working on her forest pathology master's degree at West Virginia University.

"My PhD at WVU focused on tree-of-heaven (*Ailanthus altissima*) which is the preferred host of spotted lanternfly. So, I had gained a lot of background and experience over the past 10 years of forestry school on these invasive pests. I used to teach Forest Pest Management at WVU and when a new insect would come around, which is what happened with spotted lanternfly in 2014, I started teaching about it, and I remember feeling shocked at how every year the infested area rapidly grew and I would have to update my teaching materials."

Spotted lanternfly was first spotted in West Virginia in late 2019 in Berkeley County near I-81. Transportation avenues like rail roads and highways greatly increase the potential spread of this insect. Wickert came on board with the WVDA in July 2020 as the Spotted Lanternfly Coordinator and Plant Pathologist and is ready to try her best with WVDA staff to slow the spread of spotted lanternfly in West Virginia.

"In 2020, spotted lanternfly has been found in Ohio near our border in the Northern Panhandle. We now have it in Mineral and Berkeley Counties. It is spreading fast, almost this exponential curve because each new infestation could rapidly lead to more infestations," says Wickert.

With tree-of-heaven as its preferred host, there is a lot of potential for spread of spotted lanternfly because tree-of-heaven is also widely distributed throughout our state. Wickert explains that thousands of spotted lanternfly will gather on one tree-of-heaven to feed and mate, while also enjoying some of our other trees as a food source like maples (*Acer spp.*) and birches (*Betula spp.*).

"Literally these insects are sucking and siphoning out valuable sap and sugar that's normally used for the plant to make fruit or grow."

The spotted lanternfly will also move to apple trees or grape vines which is causing a lot of concern for our agricultural industries in West Virginia, especially the Eastern Panhandle where many commercial vineyards and orchards are.

While the spotted lanternfly continues to spread, Wickert says there's a growing group of specialists working to tackle the problem.

"There's a lot of collaborative work between state agencies like us, the WVDA, and the federal agencies of the USDA APHIS and the Forest Service. We work closely with representatives of our neighboring states of Pennsylvania, Ohio, Virginia and Maryland. We go to new spot locations and apply systemic insecticides and herbicides for the spotted lanternfly and tree-of-heaven. Treatment depends on the size of the tree. We use almost like a trap-tree concept for treatment. The bigger trees we'll use systemic insecticide and the spotted lanternfly suck it out and they get poisoned and die. Then on smaller tree-of-heaven, we'll use herbicide to kill those trees. The insects are then forced to go to the big tree that has the poison in it."

Another important component to slowing the spread of spotted lanternfly is education.

"We're trying to do a lot of educational outreach and teaching of what spotted lanternfly looks like. Our educational training sessions range from content for children to specialized professionals that might encounter spotted lanternfly, such as academics or tree care specialists. If you see a spotted lanternfly, try to take a picture of the bug first, then attempt to kill it. Please let us know location and what the insect was doing so we can perform an extensive survey of the area."

You can report the sighting with the photo you took to bugbusters@wvda.us. If you have any questions about the spotted lanternfly, you can contact Dr. Kristen Wickert with the WVDA at kwickert@wvda.us.



Market Focus: Weston Livestock Market



C.D. and Melissa Cole are the fourth and fifth generations to operate the Weston Livestock Market in Lewis County

This is the fourth in a series of articles focusing on West Virginia's licensed livestock markets that are official tagging sites.

When you pay a visit to the Weston Livestock Market in Lewis County, you'll end up feeling like you're part of the family. That's not by accident. The market, which has been around for nearly 90 years, is a place where farmers and cattle buyers congregate on Saturday afternoons.

"My great-grandfather and some other farmers went together and built the livestock market in the early 1930's," explains C.D. Cole the current owner and operator. "My great-grandfather had five sons and they all worked here. I used to hear stories of them loading railroad cars full of lambs. Back then, there wasn't any feed lots. Farmers kept their steer cattle until they were three and four years old, great big grass-fed steers. Then most of the cattle out of this area went to Pittsburgh or Baltimore."

C.D. says he can remember coming to the livestock market as a child.

"I used to come to the sales after school. It was on a Tuesday back then. I'd be down on the floor prowling around. I probably wasn't a lot of help," he laughs.

One thing Cole remembers vividly is the camaraderie.

"I've been here my whole life. I'm 54 years old. I bought out the other owners in 1990. So, I grew up with these people and I've dealt with them and a lot of their fathers, and in some cases their grandfathers. We're one big family!"

Cole gets a lot of help from the fifth generation of livestock market workers. His daughter Melissa is at the market every Saturday.

"When I was really little, my grandma would bring me in on sale day. Then when I was about 13, I started working here every week. Now I work in the office. I clerk some. I've done a little bit of everything," Melissa explains.

She says the men and women who show up on sale day are all familiar faces.

"We even have some customers that come here from out of state because they like the family atmosphere," Melissa says.

Even though the faces have remained the same over the years, C.D. says the business has changed quite a bit since he took over thirty years ago.

"The biggest thing is there's a lot less livestock now in West Virginia. And the second thing is we used to turn people away wanting a job at the market, grown men who knew how to handle livestock. Now you can't get any experienced help."

Most of the buyers and sellers at the Weston Livestock market come from in-state within 100 miles. The market holds their weekly sales on Saturday and special fall and spring feeder cattle sales.

Minute Saving Meals

Preparing a hot, satisfying meal for dinner can seem like a big chore some days. There's the meal prep, the time it takes to cook the dish and then the clean-up. But this month we have three recipes you can cook in 45 minutes or less. An added bonus is you don't have to mess up the whole kitchen to make a delicious meal! If you buy your ingredients ahead of time, dinner will seem like a snap. If you have a recipe you'd like to see featured in the Market Bulletin, send it to marketbulletin@wvda.us. Bon appetit!

Sheet Pan Salmon

- 2 tablespoons olive oil
- 4 (3 ounce) salmon fillets
- 2 red bell peppers, chopped
- 1 yellow bell pepper, chopped
- 1 onion, sliced

Sauce:

- 6 tablespoons lemon juice
- 3 tablespoons olive oil
- 2 tablespoons water
- 1 tablespoon maple syrup
- 5 cloves garlic
- 1 ½ teaspoons salt
- 1 ½ teaspoons red pepper flakes
- 1 teaspoon ground cumin
- ½ bunch fresh parsley, chopped

Step 1

Preheat oven to 400 degrees F. Grease a sheet pan with 2 tablespoons olive oil.

Step 2

Place salmon fillets, red and yellow bell peppers, and onion on the prepared sheet pan.

Step 3

Combine lemon juice, 3 tablespoons olive oil, water, maple syrup, garlic, salt, red pepper flakes, cumin, and parsley in a small bowl. Drizzle of the sauce over the ingredients on the sheet pan.

Step 4

Bake in the preheated oven until salmon is cooked through and flakes easily with a fork, 10 to 15 minutes.

Step 5

Serve with rice.

Easy Lasagna

- 1 pound lean ground beef
- 1 (32 ounce) jar spaghetti sauce
- 32 ounces cottage cheese
- 3 cups shredded mozzarella cheese
- 2 eggs
- ½ cup grated Parmesan cheese
- 2 teaspoons dried parsley
- Salt to taste
- Ground black pepper to taste
- 9 lasagna noodles
- ½ cup water

Step 1

In a large skillet over medium heat brown the ground beef. Drain the grease. Add spaghetti sauce and simmer for 5 minutes.

Step 2

In a large bowl, mix together the cottage cheese, 2 cups of the mozzarella cheese, eggs, half of the grated Parmesan cheese, dried parsley, salt and ground black pepper.

Step 3

To assemble, in the bottom of a 9x13 inch baking dish evenly spread ¾ cup of the sauce mixture. Cover with 3 uncooked lasagna noodles, 1 ¾ cup of the cheese mixture, and ¼ cup sauce. Repeat layers once more: top with 3 noodles, remaining sauce, remaining mozzarella and Parmesan cheese. Add ½ cup water to the edges of the pan. Cover with aluminum foil.

Step 4

Bake in a preheated 350 degree F oven for 45 minutes. Uncover and bake an additional 10 minutes. Let stand 10 minutes before serving.



One Pot Chicken Dinner

- 2 tablespoons vegetable oil
- 4 potatoes, thinly sliced
- 1 pound boneless skinless chicken breasts, cut into cubes
- 1 (10.75 ounce) can condensed cream of chicken soup
- ½ cup milk
- 1 onion, chopped
- ¼ teaspoon garlic powder
- 2 cups frozen broccoli, carrots and cauliflower combination
- ½ teaspoon dried parsley
- ¼ teaspoon dried marjoram
- ¼ teaspoon dried basil
- ⅓ cup grated Parmesan cheese

Step 1

Heat oil in large frying pan over medium high heat. Cook potatoes, stirring frequently until tender-crisp. Stir in chicken, and cook until no longer pink. Reduce heat to medium. Stir in condensed soup, milk, onion, and garlic powder. Arrange vegetables on top, and sprinkle with parsley, marjoram and basil. Cover, and simmer over low heat until chicken is cooked through, and vegetables are tender. Remove from heat, and stir in Parmesan.

Q Fever

Q fever is caused by *Coxiella burnetii*, a bacterium that can survive in dried conditions for an extended period and infects many different animals as well as human beings but most commonly sheep, goats and cattle. Infected animals rarely show symptoms of the disease, but in pregnant animals, it can cause stillbirth, abortion and early mortality in goats. Q fever in sheep and goats is almost worldwide in geographical distribution. In a vulnerable animal host, the bacteria are attracted to the placenta and can spread through birthing fluids, milk, urine and feces. Because the bacteria can survive in the environment a long time, this allows for the spread of the infection to occur weeks to months after the birthing event. Humans can get Q fever by encountering an infected animal's birthing product or newborn, drinking raw milk and breathing dust particles of Q fever. This disease in humans often gives influenza-like symptoms such as high fever, chills, headaches, cough, muscle aches and chest pain and can start 2-3 weeks after infection. There is a vaccine for humans and animals, but it is not available in the United States. The best way to avoid Q fever is prevention. Prevention of spreading Q fever on a farm can be done with good hygiene, separate birthing areas and wearing protective gear such as gloves and masks. If you have any questions or concerns, please contact your veterinarian.



SEE A POTENTIAL INVASIVE PEST?

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



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

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
- Out of This World Salsa
- 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

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

POCAHONTAS

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

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

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

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

JOIN OUR LIST!

📞 304-558-2210

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



WEST VIRGINIA FEEDER CATTLE SALES

2021 SPRING SCHEDULE

SPONSORED BY: WEST VIRGINIA LIVESTOCK AUCTION MARKETS | WEST VIRGINIA CATTLEMAN'S ASSOCIATION

TYPE OF SALE	LOCATION	DAY	DATE	TIME	# OF HEAD	PHONE
FG	WESTON	SAT	MAR. 6	12:00PM	300	269-5096
FG	JACKSON COUNTY	SAT	MAR. 13	11:00AM	400	373-1269
FG	JACKSON COUNTY	SAT	MAR. 27	11:00AM	400	373-1269
B, T	BUCKHANNON	WED	MAR. 31	1:00PM	500	472-5300
G, FG, T	SOUTH BRANCH	SAT	APR. 3	10:00AM	1,000	538-6050
B, FG	WESTON	SAT	APR. 3	11:00AM	400	269-5096
G	MARLINTON	FRI	APR. 9	7:00PM	500	799-6593
G, FG, T	SOUTH BRANCH	SAT	APR. 10	10:00AM	1,500	538-6050
FG	JACKSON COUNTY	SAT	APR. 10	11:00AM	250	373-1269
FG	WESTON	SAT	APR. 10	11:00AM	400	269-5096
G, FG	TERRA ALTA	FRI	APR. 16	2:00PM	350	789-2788
FG	WESTON	SAT	APR. 17	11:00AM	300	269-5096
G, FG, T	SOUTH BRANCH	SAT	APR. 17	10:00AM	1,500	538-6050
BB, T	BUCKHANNON	TUE	APR. 20	9:00AM	500	472-5300
G, FG, T	SOUTH BRANCH	SAT	APR. 24	10:00AM	1,500	538-6050
FG	WESTON	SAT	APR. 24	11:00AM	300	269-5096
FG	JACKSON COUNTY	SAT	APR. 24	11:00AM	300	373-1269
FG	JACKSON COUNTY	SAT	MAY. 8	11:00AM	400	373-1269

B - BOARD
BB- BOARD & BARN

FG - FARMER GROUPS
GC- GRADED CATTLE

T - TELE-O-AUCTION

FOR MORE INFORMATION, CONTACT:

JONATHAN HALL
WEST VIRGINIA DEPARTMENT OF AGRICULTURE
1900 KANAWHA BLVD. E.
CHARLESTON, WV 25305
304-541-5460

KEVIN S. SHAFFER, PH. D.
WVU EXTENSION SERVICE
2084 AGRICULTURAL SCIENCES BUILDING - PO BOX 6108
MORGANTOWN, WV 26505-6108
304-293-2669

WV CATTLEMAN'S ASSOCIATION
51 GREYSTONE COURT
BELINGTON, WV 26250

CLASSIFIED ANNOUNCEMENTS CONTINUED

\$6/2 tsps. \$8/3 tsps.; all plus first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

Jerusalem Artichoke bulbs, \$20/lb. Melissa Reed, 482 Stormy Weather Ln., Phillippi, 26416; 457-3458; reedmelissa67@gmail.com.

Plant Wants

Jet Setter tomatoes; Acorn squash, both seeds or plants. Rick Lambe, 6341 Cox Landing Rd., Lesage, 25537; 417-0749.

Poultry Sales

Layin hens, barnyard mix, brown egg layers, free range, \$7/ea.; Roosters, New Hampshire Red; 2, Delaware cross, healthy birds, all 1-yr. Melissa Reed, 482 Stormy Weather Ln., Phillippi, 26416; 457-3458; reedmelissa67@gmail.com.

Muscovy adult males, \$7.50/ea. Judy Saurborn, 454 Cobun Crk. Rd., Morgantown, 26508; 288-1179.

Sheep Sales

Suffolk cross 1/21 & 2/21 ram lambs, \$150/ea. Joseph Peachey, 6587 Lieving Rd., Letart, 25253; 882-3952.

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.

Hay '20 sq. bales, mixed grass, barn kept, \$4.50/bale. Roscoe Beall, 1648 Cortland Rd., Davis, 26260; 866-4188.

Hay 4x4 bales, stored inside, \$20/bale. Virgel Caldwell, 1462 Le Farm Rd., Leron, 25971; 384-7426.

Acres: Fayette Co., 14 A., sm. pond, all fenced, 21'x33' metal barn shed, some hillsides by pond, approx. 7 A. cleared & sowed in orchard grass, 2 cross fences for cattle or horses, all util. borders main R. William Canterbury, 80 Canterbury Lane, Fayetteville, 25840; 640-6810.

2-wheel cart, single harness bridle, lines, 15" radials, heavy duty, Reese hitch, rear carry all, composite bench & plow seat, shafts for 1 horse, pole for 2 horses & buggy whip, excel. cond., \$2,000. Rick Childers, 33 Nallen Rd., Nallen, 26680; 880-3445.

Hay 2nd & 3rd cut sq. bales, \$5/bale. Tom Darby, 1156 Prison Rd., Bruceton Mills, 26525.

Hay 1st & 2nd cut 4x5 round bales, silage, dry/stored inside, \$40-\$45/bale, baled using JD silage baler. Gary Elmore, 2523 Charles Booth

Rd., Sinks Grove, 24976; 667-8254.

Sprayer 55-gal., 3-pt. hitch mount, pump powered by PTO, 12' spray arms & hand sprayer w/20' hose, garage kept, excel. cond., \$800. David Ellis, 2707 Edmond Rd., Lookout, 25868; 663-2404.

Acres: 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.

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

Gristmill, excel. cond., \$900; evaporator pan, \$150; cast iron gristmill, belt driven, \$400. Mason Hughart, 2021 Holiday Run Rd., Smoot, 445-5198.

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.

Hay 4x5 bales: '20, \$35/bale; '19, \$20/bale. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

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.

Acres: Lincoln Co., 112 A. of woodland, 19 miles to Southridge Mall, close to Hatfield & McCoy trails, util. avail., \$112,000. J. Neeley, 76 Pecan Lane, Hurricane, 25526; 562-2727.

Hay: 6' round bales, never wet, stored inside, no weeds or dust, very clean, \$65/bale; sq. bales, 3rd cut, heavy bales, green & tender grass, horse people love it, \$6/bale, can pick-up on Saturday, by appt. James Rowe, 5196 Malcolm Rd., Barboursville, 25504; 638-3321.

AKC German Shep. 1 1/2-yr., black/tan, \$850. Judy Saurborn, 454 Cobun Crk. Rd., Morgantown, 26508; 288-1179.

Anatolian Shep. & Great Pyrenees mixed 1/21 pups, white/brindle, black/white, raised in barn, in pen w/sheep & goats, parents are excellent livestock guardian dogs, \$250, must pick-up at our farm near Elizabeth, Wirt Co. Marianne Siers, 140 Spark Run Rd., Elizabeth, 26143; 275-3647.

Hay 4x5 round bales, \$10/bale. Lena Umbright, 148 Collett St., Beverly, 26253.

Hay 2nd & 3rd cut sq. bales, approx. 100 bales, \$3.50/bale; \$3/bale/all. Rich VanDevender, 265 Clifton Run, Kernes, 26276; 636-7956. **Hay** 1st, 2nd & 3rd cut 4x4 round bales,

WV STATE AGRIBUSINESS

FARM TO TABLE RESTAURANTS



- 1010 Bridge - Charleston
- Bridge Cafe & Bistro - Hurricane
- Noah's Restaurant & Lounge - Charleston
- Café Appalachia - South Charleston
- Barn With Inn - Wellsburg
- Butter it Up - Huntington
- Historic Sarah Miller House - Wellsburg
- Vagabond Kitchen - Wheeling
- Wheeling Brewing Company - Wheeling
- Hill & Hollow - Morgantown
- Fish Hawk Acres - Buckhannon
- Thyme Bistro - Weston
- Whistle Punk Grill - Richwood
- Elk River Restaurant - Slatyfork
- Stardust Cafe - Lewisburg
- The Dish Cafe - Daniels
- The Station - Fayetteville
- Appalachia Kitchen - Snowshoe
- Starlings Coffee and Provisions - Charleston
- The Public Market - Wheeling

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.



high quality wrapped silage, \$35/bale. Ross Young, 846 Eureka Rd., Duck, 25063; 644-8135.

JOHN F. O'DELL ANGUS 15TH ANNUAL SPRING PRODUCTION SALE

April 3; 1 p.m.
 Selling 30, spring prs. from the heart of the herd, 15 fall calving proven producers, 20 fancy open heifers, 15, semen tested bulls ready to work, 20, 1st calf commercial prs.; bred to top young Agnus bulls; John O'Dell, 565-7625; Danny Jett, 531-2570; Chris Brown, 290-8383; John Spiker, Auctioneer #184-20, 884-7915.

HORSE TRAINING, RIDING LESSONS & BORDING

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

18TH ANNUAL GENETIC ALLIANCE BULL SALE

March 13; 1 p.m.
 Pendleton Co. Comm. Bldg, Franklin WV, Selling 70 perf. tested, Angus & Simmental Bulls
 John McCoy, 668-1751; Tom Simmons, 668-0647.

ANNUAL WV BEEF EXPO

April 10; 9:30 a.m.
 New barn @ Jackson's Mill Weston WV
 Selling 5 breeds of cattle
 For information or catalog, 269-4660 or 842-7958; bmlloyd@mail.wvu.edu

WVGBA EASTER EGG HUNT/POULTRY SHOW

March 28; 1:30 a.m.
 Family Center, Coonskin Park

GARDEN CALENDAR

MARCH 2021

Source: WVU Extension Service Garden Calendar

MARCH 1 Seed peppers (indoors) for high tunnel production.

MARCH 4 Seed globe artichokes (indoors).

MARCH 5 Order rhubarb crowns.

MARCH 6 Order specialty seed potatoes.

MARCH 8 Seed microgreens.

Plant or seed shallots.

MARCH 9 Plant broadleaf evergreens.

MARCH 10 Plant onion sets.

MARCH 11 Take cuttings from herbs.

MARCH 12 Seed chives.

MARCH 13 Seed leaf lettuce and spinach (indoors).

MARCH 15 Seed tomatoes (indoors).

MARCH 16 Seed peppers (indoors).

MARCH 17 Seed Swiss chard (indoors).

MARCH 18 Seed peas (outdoors).

Plant nonflowering trees and shrubs.

MARCH 19 Seed radishes, spinach and leeks (outdoors).

MARCH 20 Seed parsnips.

Plant roses.

MARCH 22 Seed salsify.

Set head lettuce.

MARCH 23 Fertilize spring flowering bulbs.

Seed eggplant (indoors).

MARCH 24 Plant asparagus (outdoors).

Transplant strawberry plants.

MARCH 25 Seed spinach (outdoors).

Divide overcrowded rhubarb.

MARCH 26 Seed radishes (outdoors).

Plant rhubarb.

MARCH 27 Plant potatoes.

Fertilize asparagus and rhubarb beds.

MARCH 29 Begin dogwood anthracnose control.

Use row covers for freeze protection.

MARCH 30 Seed lavender (indoors).

Seed cutting celery (indoors).

