

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

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GIVE ‘EM A HAND SMOOTH AMBLER STEPS UP DURING CRISIS

The folks at Smooth Ambler are usually hard at work in the spring mashing grain and distilling alcohol. The distillery, located in the Greenbrier Valley near Lewisburg, is known not just in West Virginia but across the country for their quality whiskey, like Old Scout and Contradiction. But in March of 2020 with a pandemic hurtling toward West Virginia, instead of closing-up shop until COVID-19 had run its course. Smooth Ambler kicked their operation into high gear and started producing a different alcohol-based product – hand sanitizer. Smooth Amber CEO John Little says the company has always strived to be the best since its opening in April of 2010.

“We were looking for a business in West Virginia that we could showcase what was a really wonderful place to live, wonderful people that we have coined “Appalachian know-how,” figuring out how to get stuff done. People here are really resourceful, very independent,” stressed Little. Smooth Ambler and its parent Company Pernod Ricard decided to use a bit of their own Appalachian know-how when it came to fighting COVID-19.

“Before it started, before crisis-mode, we saw some other distilleries switching over to hand sanitizer. I personally felt at the time there wasn’t a clear path to do it legally in terms of compliance with the ATF or the FDA. But the White House stepped in and helped clear up some of the red tape,” explained Little.

Pernod Ricard gave the green light to all four of its U.S. distilleries to move to producing hand sanitizer, and Smooth Ambler hopped on-board.

“What enabled us to switch so fast is we knew where to get the ingredients. We already had a relationship with the people making the alcohol, the people making the bottles. Then we had all the equipment. We have blending tanks, other blending equipment, stainless steel paddles.”

Smooth Ambler stopped mashing grain. They took an old bottling line and set it up in the production facility. Within a few days, they had their employees making hand sanitizer.

“The product is not what you would think of as hand sanitizer that’s gel-

like. What we are making is a liquid, so it flows almost exactly like vodka would flow. So, for us, it was easy to make the switch,” said Little

Smooth Ambler started out filling 750 ml bottles with hand sanitizer and then moved to larger containers. The label on the bottle simply says “Hand Sanitizer.” There’s no mention of Smooth Ambler or Pernod Ricard. Little said there’s a couple reasons why.

“We made a decision as a group to not brand it. Number one was a safety concern so nobody would ever pick up the bottle and think it was alcohol and drink it. Number two, it’s not the reason we’re doing it. We are doing it because it’s the right thing to do, not because we want to show off for Smooth Ambler. However, just because we don’t want to send a bunch of bottles out there with our name doesn’t mean we’re not proud of it.”

Another thing Smooth Ambler and its parent company decided not to do was profit from the hand sanitizer.

“We decided as a group that we would not charge for it,” stressed Little. “A lot of distilleries that are making hand sanitizer are charging for it. I don’t hold that against them. Everybody has to do what’s right for their business and their employees. We fortunately were in a position that we did not need to do that. We are able to do it for free, and that feels really, really good.”

Another bright spot for Smooth Ambler is most of their employees remain on the job.

“Our employees are working, or if they’re not, they’re still getting paid. We’re trying in an economic downturn to keep our employees on the payroll and continue to donate 100 percent of this product.”

Meanwhile, Little stressed they are doing everything possible to create a safe work environment.

“We’ve taken every precaution at work to make sure employees are safe. We temperature check everyone, every day. We clean high-contact surfaces at the beginning of every shift and try to separate different people in different parts of the facility. We’re trying to do everything the right way.”

That includes where they’re sending their hand sanitizer product.

“We take requests on our Face-



Smooth Ambler Distiller Sam Shirley prepares bottles of hand sanitizer for shipment.

book page. People who know me, know Smooth Ambler and have contacted us. We make a list and try to prioritize that as much as we could with medical facilities coming before anyone else. Then we try to take care of other essential workers, whether you’re Mon Power or whether you’re Mountaineer Gas or restaurant workers. We have to make sure those folks have hand sanitizer, too. We’ve tried our best to allocate where the local and regional shipments go. However, the overwhelming majority of our production is being directed by FEMA, and FEMA is handling the requests based on need.”

So far Smooth Ambler has shipped hand sanitizer to Arizona, Texas, Georgia, Florida and New Jersey.

“We bottle it up, put it on a pallet and slap on a bill of landing. A truck shows up and takes it to where it needs to go. It’s really, really impressive.”

Something else really impressive – Smooth Ambler’s bottling line for its whiskey products are still in operation.

“What we make today is important for us four to seven years in the future.

We have a lot of people who depend on us being successful, not just our employees, but all of our vendors.” Little says it all comes back around to that Appalachian know-how.

“West Virginians are really good at looking out for their neighbor. I’ve been impressed with every single person that I know. The West Virginia Alcohol Beverage Control Administration (ABC), the school system, everybody trying to figure out how you feed kids. Whatever it is, everybody is out there trying to figure out how to do their part. If we can continue to behave that way, to treat our neighbor with kindness while maintaining six feet of social distancing, we’ll get through this.”

Little says Smooth Ambler is doing their part to help folks make it through COVID-19.

“We want everybody in West Virginia to be proud of Smooth Ambler and to know they can count on us to be a good neighbor!”

Public Demand Drives Regulations

Everything in moderation leads to a balanced life, or so they say. The same principle can be applied to those of us striving for good government, especially for agencies who have regulatory functions. As one of the most diverse regulatory bodies in West Virginia, our staff has made it their mission to find equilibrium between business development and education on the one hand, as well as enforcement of regulations on the other. Staff understands we must enforce laws, but a heavy hand could discourage or stifle economic growth. Therefore, our staff take an “educate before regulate” mentality.

Rules and regulations are not created on a whim in the Mountain State; rather, they go through a very deliberative process. Typically, rules are born from a bill passed by our Legislature or as a result of a mandate from the federal government. The Legislature gives authority to specific agencies to further develop a framework for implementing the purpose of the bill or mandate. That framework is then reviewed by the public, and then a select committee of delegates and state senators, before making its way back to the full Legislature for approval. Clearly, a lot of time and effort is put into reviewing, discussing and making necessary changes to rules and regulations that end up on the books.

Once those rules are finalized, they are handed back over to the agency for execution. How an agency goes about educating and enforcing those regulations is left to agency staff. For newer programs, our staff often uses the first regulatory encounter as an educational opportunity rather than taking a heavy-handed, punitive approach. WVDA staff aims to discuss any items that may be out of compliance and assist individuals with ideas on how to fix those issues. The goal is that when we come back for the next official inspection, those producers have corrected those non-compliance items without the WVDA needing to take any enforcement action. At least for the WVDA, a lot of steps are taken before penalties or other enforcement actions are imposed on the individual.

Many will argue these rules should not exist in the first place. At surface level, these individuals may be right, but many rules are born out of consumer demands or reactions. For example, the Food Safety Modernization Act, which is a federal law, was a response to demands for food safety from external markets. If the WVDA did not help producers implement these practices, West Virginia vegetable farms would not be allowed to enter interstate commerce. In this case, the rule is not a requirement but a choice on whether the farmer wants to only sell products

at local markets or expand into new business opportunities. This is how we manage market forces while creating choices for businesses. Staff are here to help regardless of which path they choose.

Why does this matter for the average West Virginian? Consumers must decide what we require from our food systems. Those demands must be made clear to legislators who then must work with regulatory bodies on proper implementation. If the goal is to eat from a safe, reliable food system that means the system cannot overstep authority at the risk of economic growth. This is a true balancing act every elected and unelected official must be ready to handle. As the lead of one of those regulatory bodies, I can promise to people of our state we regularly work with our land grant universities’ extension services to improve on-farm education, as well as stakeholders to improve the system in place for our farmers. At the end of the day, we are here to educate before we regulate.



Kent Leonhardt, Commissioner of Agriculture

COVID-19 AND FOOD SAFETY EXPANDED PRACTICES FOR GROWERS

As concerns over the spread of COVID-19 grow, so do questions around how we interact with and produce foods, in order to keep our employees and our customers safe. We underscore that WV farms and farm markets are considered ‘essential businesses and operations’ under WV’s ‘Stay at Home Order’. During this time, WV farms and farm markets are encouraged to remain ‘open for business’ to provide a local supply of fresh, healthy, nutrient dense and affordable food products. It is a ‘win-win’ for customers and farms. But we must also do our part to maintain a safe and robust food supply for our consumers, while protecting our employees.

For those that have participated in previous food safety trainings, the good news is you may already have incorporated food safety best practices on your farm and may just need to ramp up your actions. For others, now is the best time to take the necessary steps to implement a food safety plan on your farm.

Currently there is no evidence of food or food packaging being associated with transmission of COVID-19 (F. Yiannis, FDA Commissioner of Food Policy and Response, April, 2020). COVID-19 is a respiratory virus, most likely to be transmitted from person-to-person through respiratory droplets, or by touching surfaces contaminated with

aerosol settling, or stool or blood from an infected person and then touching your nose, mouth and eyes. To control the spread, in addition to the practices covered at your regular food safety training courses, we suggest expanded practices in worker health, hygiene and training; and cleaning and sanitizing protocols. These practices should be applied on the farm, as well as at all farm market outlets.

Employees should be encouraged to practice social distancing in the fields, packing areas, break areas and in all interactions with the public. It may be necessary to reset seating and vending areas and use floor markings as a reminder to stay at least 6 feet apart. Non-contact communication devices such as walkie-talkies and cellphones may be used more frequently during this time, so be sure these are cleaned and sanitized regularly. Partitioning with cleanable shields (such as plexiglass), and staggering customer visits or using no-contact pick-up options are encouraged for interactions with the public.

Hand hygiene remains highly important; wet, soap, lather and scrub hands for at least 20 seconds, rinse thoroughly and dry hands with single-use towel. Hand sanitizers may be used in addition to, not instead of, hand-washing. However, if soap and water are not readily

available, use an alcohol-based hand sanitizer with at least 60-70% alcohol to cover all hand surfaces and rub together until dry; and remember to wash your hands at the earliest opportunity.

Single-use gloves are recommended for use when handling ready-to-eat foods. Follow best practices when putting on and removing gloves including wash and dry hands, hold gloves by edge, select the right size, and check for rips and tears frequently. Single-use gloves can be used for up to 4 hours if continuing the same task, but should be changed sooner if they become dirty or torn, after coughing and sneezing in them, after putting on or removing face coverings and before beginning a new task.

Face covering policies will differ from operation to operation. Disposable face coverings are meant for one-time use, so remember to change them once the task is completed, or if they become soiled, moist or damaged. For cloth face coverings, follow the CDC guidance for suitable fabrics and launder daily and dry at the highest setting the material will allow.

Keeping sick employees and customers away from the farm and vending premises is always important. This may likely already be part of your farm practices, but this is a good time to emphasize and reinforce this policy.

(cont. on page 3)

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(cont. from page 2)

FOOD SAFETY CONT.

Educating employees on the symptoms of COVID-19, encouraging employees to report symptoms and where to go for testing and having flexible leave policies will be important at this time. Consider doing wellness checks and identifying resources to support employees while they are out of work. Return-to-work policies should be in place – if employees have not been tested, they should return to work only if they have not had a fever for at least 72 hours (unmedicated), have no coughing and shortness of breath or at least 7 days have passed since symptoms first appeared; if employees were tested, they should only return to work if they have had 2 consecutive negative tests 24 hours apart. It may be necessary to fill positions due to absenteeism – consider cross-training, employing out-of-work individuals, and writing training procedures for smoother transitions during this time.

COVID-19 is not considered a food-borne pathogen but it can survive and spread via hard surfaces. This is a good time to review, improve and reinforce your regular standard operating procedures for cleaning, sanitizing, disinfecting and drying any food contact surfaces, food handling equipment, harvest bins and tools. To clarify, cleaning means using soap and water to remove impurities, sanitizing is using a product labeled for sanitizing to reduce bacterial load to a safe level, disinfecting typically involves higher concentrations of a product labeled for disinfection to kill germs and drying means allowing the surfaces to dry completely before use. Cleaning and sanitizing of food contact surfaces (harvest bins, wash line food contact surfaces and sorting and packing tables) should be a routine part of your farm food safety plan. However, if you have a known or probable (likely) hazard (e.g. visible feces, bodily fluids or blood, or an employee is found to exhibit COVID-19 symptoms), cleaning and disinfecting is appropriate. This involves using a higher concentration of disinfecting chemical and/or longer contact times on high touch areas or surfaces with visible contamination. Some common sanitizers (Clorox, Sanidate, Tsunami, Vigorox) may be adjusted for use as a disinfectant; be sure to read the labels or see EPA Disinfectant Registration List for more information. For further information, please contact Dee Singh-Knights at dosingh-knights@mail.wvu.edu or 304-293-7606, or Jeremy Grant at jgrant@wvda.us or 304-380-8823.

2020 AGRICULTURE RULE UPDATES



The 2020 session of the West Virginia Legislature was a busy one for the West Virginia Department of Agriculture. From expanding our Veterans to Agriculture Program to include “Heroes” to updating hemp regulations, there are changes in store in the coming months. For questions or more information, call 304-558-3200.

HB 2149

Relating to the Farm-To-Food Bank Tax Credit – has now been increased to equal 30% of the value of the donated foods. Each year, \$200,000 is available to those who donate produce to non-profit food programs. The cap for the credit is set at \$2,500 for each individual.

The Fresh Food Act guidelines were finalized setting forth for how state-funded agencies will source five percent of their meat, poultry and produce purchases from West Virginia producers. The bill was passed during the 2019 Legislative session and authority to manage was given to the WVDA.

Hemp Rules regulations were updated to reflect changes issued by the USDA under their federal rule for industrial hemp. West Virginia rules reflect changes to become compliant with the federal statute. The Legislature also passed rules regarding the production and sale of CBD products as we wait federal guidelines from the FDA.

HB 4693

Expanding the scope of the Veterans to Agriculture Program – by changing the name of the program to “Veterans and Heroes to Agriculture” to expand the program to first responders. The program was established in 2014 and started receiving funding in 2018.

SB 490

Relating to protection of animal and crop facilities – provides protections for landowners from those who would cause damage or conduct destructive acts to agricultural properties.

#BuyLocal

At the WVDA, we talk a lot about local food. Not only do our farmers and producers provide quality products, the money you spend at a local retailer stays right here in West Virginia. This month's recipes are not only delicious, they also feature ingredients you can source from a local vendor. High tunnel strawberries are in full bloom this month. You can find fresh lamb and beef raised right here at home in many grocery stores and at farm-to-fork operations. We urge you to #BuyLocal this spring!

Roasted Rack of Lamb

1/2 cup fresh bread crumbs	1 (7 bone) rack of lamb, trimmed and frenched
2 tablespoons minced garlic	1 teaspoon salt
2 tablespoons chopped fresh rosemary	1 teaspoon black pepper
1 teaspoon salt	2 tablespoons olive oil
1/4 teaspoon black pepper	1 tablespoon Dijon mustard
2 tablespoons olive oil	

Preheat oven to 450 degrees F. Move oven rack to the center position.

In a large bowl, combine bread crumbs, garlic, rosemary, 1 teaspoon salt and 1/4 teaspoon pepper. Toss in 2 tablespoons olive oil to moisten mixture. Set aside.

Season the rack all over with salt and pepper. Heat 2 tablespoons olive oil in a large heavy oven proof skillet over high heat. Sear rack of lamb for 1 to 2 minutes on all sides. Set aside for a few minutes. Brush rack of lamb with the mustard. Roll in the bread crumb mixture until evenly coated. Cover the ends of the bones with foil to prevent charring.

Arrange the rack bone side down in the skillet. Roast the lamb in preheated oven for 12 to 18 minutes, depending on the degree of doneness you want. With a meat thermometer, take a reading in the center of the meat after 10 to 12 minutes and remove the meat, or let it cook longer, to your taste. Let it rest for 5 to 7 minutes, loosely covered, before carving between the ribs.

Sloppy Joes

1 pound lean ground beef	3/4 cup ketchup
1/4 cup chopped onion	3 teaspoons brown sugar
1/4 cup chopped green bell pepper	salt to taste
1/2 teaspoon garlic powder	ground black pepper to taste
1 teaspoon prepared yellow mustard	

In a medium skillet over medium heat, brown the ground beef, onion, and green pepper; drain off liquids. Stir in the garlic powder, mustard, ketchup, and brown sugar; mix thoroughly. Reduce heat, and simmer for 30 minutes. Season with salt and pepper.



Rhubarb Strawberry Crunch

1 cup white sugar
3 tablespoons all-purpose flour
3 cups sliced fresh strawberries
3 cups diced rhubarb
1 1/2 cups all-purpose flour
1 cup packed brown sugar
1 cup butter

Preheat oven to 375 degrees F.

In a large bowl, mix white sugar, 3 tablespoons flour, strawberries, and rhubarb. Place the mixture in a 9x13 inch baking dish.

Mix 1 1/2 cups flour, brown sugar, butter, and oats until crumbly. You may want to use a pastry blender for this. Crumble on top of the rhubarb and strawberry mixture. Bake 45 minutes in the preheated oven, or until crisp and lightly browned.



From the VET

Rabbit Hemorrhagic Disease Virus (RHDV)

Several states have been experiencing outbreaks of Rabbit Hemorrhagic Disease Virus (RHDV) recently. RHDV is a highly contagious and fatal virus that affects domesticated and wild rabbits. There are two main types of RHDV: RHDV 1 and RHDV 2. In September 2018, the first detection of RHDV 2 was detected in domesticated rabbits in the United States. In April 2020, the first detection of RHDV 2 in wild rabbits was confirmed. Signs and symptoms include dullness, decreased appetite, conjunctival congestion, neurological signs, incoordination and paddling. Excessive tearing, nose bleeds, and ocular hemorrhages may also be seen. Both young and old rabbits are affected. Rabbits develop a fever and die suddenly within 12 to 36

hours. Difficulty breathing, and blood-tinged, frothy nasal discharge may be seen terminally. If a rabbit survives, the virus can be shed in the urine and feces up to four weeks post infection. Contaminated food, bedding, fur, and water can spread RHDV. The virus does not pose a risk to other animals or humans. RHDV is a state and federally reportable disease. Rabbit owners should contact their veterinarian with any concerns. Veterinarians should report any suspected cases of RHDV to their state veterinarian and/or USDA APHIS Area Veterinarian in Charge. Please visit https://www.aphis.usda.gov/publications/animal_health/fs-rhdv2.pdf for more information. To contact the WVDA Animal Health Division, please call (304) 558-2214.

Slow the Spread

If you're traveling down the road this spring and summer and spot bright orange and green boxes hanging from trees, you've spotted a Gypsy Moth pheromone trap. It's all part of the Gypsy Moth Slow the Spread (STS) Project. It's a national strategy funded by the USDA Forest Service and state cooperators to manage recently established populations of gypsy moth. State and federal partners, located along the leading population edge, implement STS cooperatively by deploying pheromone traps to monitor moth movement, evaluate, detect or delineate newly established colonies and conduct treatments. The preferred treatment is mating disruption which is specific to gypsy moth and serves as one of the key elements in the STS strategy.

STS is technology-based and data intensive involving a distributed database, GIS (geographic information system) and information technology. Approximately 80,000 pheromone traps are set annually with approximately 94 million acres monitored project-wide. The traps are deployed in the spring and early summer before male moth flight. The traps are collected in late summer and early fall after male moth flight.

The STS Program in West Virginia (40 of the 55 counties) includes all or parts of Marshall, Brooke, Ohio, Wetzel, Ritchie, Gilmer, Webster, Wood, Pleasants, Tyler, Doddridge, Harrison, Upshur, Barbour, Lewis, Wirt, Jackson, Roane, Calhoun, Braxton, Mason, Kanawha, Clay, Nicholas, Fayette, Greenbrier, Summers, Monroe, Mercer, Marion, Putnam, Cabell, Wayne, Lincoln, Boone, Logan, Raleigh, Mingo, McDowell, and Wyoming Counties.

This year in West Virginia, the WVDA plans on placing 3,937 traps throughout the STS project area.

Without STS, gypsy moth would continue to spread and expand the generally infested area. Within this area, gypsy moth outbreaks would result in severe defoliation that can reduce tree growth, cause dieback and contribute to tree mortality. Outbreaks in forested areas could move into residential areas where the larvae are a nuisance and threaten high-value yard trees.



WVDA Stop the Spread Program Coordinator Andy Stotts prepares a Gypsy Moth trap in a heavily wooded area of Kanawha County.

West Virginia Grown



Rooted in the Mountain State

BARBOUR

- Sickler Farm
- Emerald Farms LLC

BERKELEY

- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Farm Market
- Mountaineer Brand
- Raw Natural
- Sister Sue's
- Taylor's Farm Market
- US Veteran Produced
- West Virginia Pure Maple Syrup
- West Virginia Veteran Produced
- Wildflower

BOONE

- Anna Bell Farms

BRAXTON

- Mary's K9 Bakery
- Oh Edith/Little Fork Farm
- Rose Petal Soaps

BROOKE

- Family Roots Farm
- Bethany College Apiary
- Eric Freeland Farm

CABELL

- Appalachian Apiculture
- Down Home Salads
- Good Horse Scents

CLAY

- Legacy Foods
- Ordinary Evelyn's
- Sugar Bottom Farm

DODDRIDGE

- Sweet Wind Farm
- Ryan Farms

FAYETTE

- Butcher's Apiary
- Almost Heaven Specialties
- Five Springs Farm
- Five Springs Farm Guesthouse
- Up The Creek
- Wild Mountain Soap Company

GREENBRIER

- Arbaugh Farm
- Sloping Acres

- Hero Honey Valley View Farm
- TL Fruits and Vegetables
- Mountain State Maple Farm & Co.
- Daniels Maple Syrup

HAMPSHIRE

- Kismet Acre Farm
- Powder Keg Farms
- Quicken Farm

HARDY

- Buena Vista Farm
- Wardensville Garden Market

HARRISON

- Rimfire Apiary
- Honey Glen LLC

JACKSON

- Maddox Hollow Treasures
- Boggess Farm
- AJ's Goats 'n Soaps
- Out of This World Salsa
- Sassy Gals Gourmet Treats

JEFFERSON

- Shalgo Farm

KANAWHA

- Angelos Food Products LLC
- Hamilton Farms
- Dean's Apiary
- Hernshaw Farms
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- Jordan Ridge Farm
- Larry's Apiaries
- We B Fryn Snacks

LEWIS

- Lone Hickory Farm
- Smoke Camp Craft

LINCOLN

- Hill n' Hollow Farm & Sugarworks
- Wilkerson Christmas Tree Farm
- Simply Hickory
- Estep Branch Pure Maple Syrup
- Ware Farms

MARION

- Holcomb's Honey

- Clutter Farms LLC
- Rozy's Peppers in Sauce

MARSHALL

- Hazel Dell Farm
- Eco-Vrindaban, Inc.

MASON

- Hope's Harvest Farm LLC
- Moran Farms.

MINERAL

- Indian Water Maple Company

MONONGALIA

- The Kitchen
- Neighborhood Kombuchery
- WVU

MONROE

- Spangler's Family Farm
- Bee Green

MORGAN

- Glascock's Produce
- Mock's Greenhouse and Farm

NICHOLAS

- Kirkwood Winery
- Woodbine Jams and Jellies
- Dave's Backyard Sugarin'

OHIO

- Fowler Farm
- Beeholding Acres/Roth Apiaries
- Grow Ohio Valley
- The Blended Homestead
- Moss Farms Winery
- Rock Valley Farm
- Windswept Farm
- Zeb's Barky Bits

PENDLETON

- M & S Maple Farm
- Cool Hollow Maple Farm
- Cool Hollow Maple Syrup
- Rocky Knob Christmas Tree Farm

POCAHONTAS

- Brightside Acres

- Brush Country Bees
- Frostmore Farm

PRESTON

- Mountaindale Apiaries
- Me & My Bees
- Riffle Farms
- Valley Farm, Inc.
- The Vegetable Garden
- Maryland Line Farm

PUTNAM

- Sycamore Farms & Primitives
- Gritt's Farm
- Gritt's Midway Greenhouse

RALEIGH

- Bailey Bees
- Appalachian Kettle Corn
- The Farm on Paint Creek/ Sweet Sweeneysburg Honey
- Daniel Vineyards
- Shrewsbury Farm

RANDOLPH

- The Bryer Patch
- Poe Run Craft & Provisions Inc.
- WV Wilderness Apiaries

RITCHIE

- Turtle Run Farm

ROANE

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

SUMMERS

- Sprouting Farms
- Cheyenne Farm

TAYLOR

- A Plus Meat Processing

TUCKER

- Mountain State Honey Co. LLC
- R&A Honey Bees LLC
- Seven Islands Farm

TYLER

- Cedar Run Farm
- Creekside Farms
- Uncle Bunk's

UPSHUR

- Mountain Roaster Coffee
- Lucky Lucy Farm
- Old Oak Farms
- Zul's Frozen Lemonade
- Appalachian Acres Inc.

WAYNE

- Elmcrest Farm
- Stiltner's Apiaries
- Lovely Creations Handmade Soaps and More

WEBSTER

- Williams River Farm
- Custard Stand Food Products
- Spillman Mountain Farm Products, Inc.

WETZEL

- Thistledeew Farm
- Wetzel County Farmers Market

WIRT

- Stone Road Vineyard

WOOD

- In a Jam!
- Stomp-n-Grounds Craft Coffee
- Oldham Sugar Works

WYOMING

- Tarbilly's BBQ
- Appalachian Tradition

Join the growing list of WV Grown companies today!

Email wvgrown@wvda.us or visit our website at agriculture.wv.gov for application packet.

EAT LOCAL, BUY LOCAL.

Support Our Community.



Fields Crk. Rd., Independence, 26374; 282-6103.

Goat Sales

ADGA & AGS reg. Dwarf Nigerian: beautiful tricolor buckling; yr. to - 6-yr. does, all blue eyed, current CD&T & worming, \$200. Carol Burns, 138 Beulah Hill Rd., Elizabeth, 26143; 275-1122.

Nubians nannies & billys, \$150/ea. Herbert Hawkins, 180 Owens Dr., Tunnelton, 26444; 698-9294.

1-wk. bottle bucklings, \$100/up. John Nutter, 2346 Brushy Fork Rd., Bridgeport, 26330; 695-1432.

ADGA reg. Dwarf Nigerian: 2, does; gold buckling w/blue eyes; 2, pure gold bucklings or wethers, all disbudded, closed herd, \$125/up. Teresa Skinner, P.O. Box 31, Sand Fork, 26430; 462-5531.

Hog Sales

Boar, 4-yr., lg., black, \$250. John Barbagallo, 3449 Uler Rd., Newton, 25266; 565-4055.

York/Hamp. cross 4-mo. pigs, \$85/ea. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

Horse Sales

Mini donkeys, 2, jennets, sm., good disp., \$1,500. Paul Gunnoe, 9 Johnstone Rd., South Charleston, 25309; 389-0998.

Stud ponies; 2, colts & 2, grown, \$70/ea.; \$150. Ronald Lynch, 8346 New Hope Rd., Bluefield, 24701; 589-7652.

Reg. Tenn/Wlkr. 18-yr. mare, black & white, 16 h, bred to black & white stallion, \$2,500. Mike Roach, RR1 Box 367-D, Lesage, 25537; 762-2885.

Equine Events

Central WV Riding Club, May 23, 5 p.m., Holly Gray Park, Sutton, WV
Allen or Kim Miller, 364-5576; cwvrc@yahoo.com.

Central WV Riding Club, June 27, 11 a.m., Holly Gray Park, Sutton, WV
Allen or Kim Miller, 364-5576; cwvrc@yahoo.com.

Pleasant Co. Fair Open Horse Show,

June 27, 6 p.m., Eleanor Fairgrounds, Eleanore, WV

Samaria Cobb, 545-5043;
Sharlee Eads, 389-2152..

Job Sales

Horse boarding, \$350/mo. Kimberly D'Arco, 194 Homestead Lane, Charleston, 25312; 984-0950.

Plant Sales

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.

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

Bloody Butcher field corn, 5 bu. for cornmeal. O. Thomas, 116 Gatewood Ave., Oak Hill, 25901; 573-8330.

Poultry Sales

Black Copper Maran 1-yr. rooster, beautiful & protective, \$50/neg. Matthew Keaton, 1234 Charleston Rd., Charleston, 25305; 541-4996.

Sheep Sales

Katahdin: 1 1/2-yr. buck ram, white, \$200; 4-mo. buck lamb, red & white, \$125; ewe w/ewe lamb, \$225. Brian Sires, 362 Jewett Rd., Rock, 24747; 920-5867.

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, Corn Pro 16' livestock, bumper pull, shed kept, excel. cond., \$3,950. Vernor Adkins, 5501 Rt. 152, Huntington, 25535; 529-67636.

Acresage: Mason Co., 95 A., Rt. 2 frontage, city water, mineral rights, good access, \$157,000/neg. Mark Bias, 595 Bradley Farm Rd., Kenna, 545-7368.

Acresage: Pocahontas Co., 1.5 A., garden area, sm. orchard, wells, 2, septic's, 2, bldg. w/ separate areas, elec. & fiber optic, phone, dusk to dawn security light, \$30,000. Ann Burdette, 756 Beulah St., Charleston, 25302; 345-1942.

Acresage: Kanawha Co., 133 A., clearings, fruit & nut trees, city water & elec. avail., free gas possibilities, cell coverage, paved county rd./school bus access, woods, Elkview area, \$1,350/A./neg. Patrick Campbell, 59 Windy Point Rd., Ghent, 25843; 741-9062.

CKC reg. Collie pups, sable & white, vacc./wormed, parents on premises, will make good arm dog/companion, \$400/plus \$50 deposit. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Rabbits pet or meat, \$6/ea.; pure, toy Aust. Shep. 10-wk pups, male & female, red merles, E reg., \$800/ea./obo; pure, Blue Heeler, 8-wk. pups, excel. blood, \$200/ea., both, born w/out tails, vacc./wormed. Moses Gingerich, 1268 Indian Crk. Rd., Ballard, 24918; 753-9124.

Acresage: Putnam/Jackson Co., 125 A., woods, pasture, sm. pond, hay, semi paved rd., elec., free gas, septic, drilled well, stream, Liberty area, \$1,500/A./neg. R. Good, 8818 Sissonville Dr., Sissonville, 25320; 336-573-9475.

Fence post, 19, 12', \$150. Tom Harman, 3011 Greystone Dr., Morgantown, 26505; 288-2008.

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

Horse drawn doctors buggies, restored, \$2,350; runabout, \$1,950. Michael Johnson, 187 Tulip Lane, Peterstown, 24963; 994-1141.

ASDR & CKC reg. Aust. Shep. pups, 1 male blue merle, \$500; 1, female; 2, males \$400/ea., both black tris; female red tri, \$400, all have full white collars, tails docked, vacc. /wormed. Vicki Mitchem, 955 Powley Crk. Rd., Hinton, 25951; 575-6036.

Pure Great Pyrenees 4-mo. -11-mo. livestock guardian dogs, working stock on working farm, \$500/up. Laura Morgan, RR1 Bxo 91AA, Milton, 26411; 476-0747.

Black walnut kernels, vacuum sealed 1 lb. bag, \$12/bag, **plus** postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

Acresage: Putnam Co.: 106 A. w/excel. bldg. site, underground util., paved rd., bottom land, woods, yr. round spring, great cattle farm, partial fencing, \$169,000; 100 A., woods, running stream, hay bottoms, woods, \$125,000. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Eggs: brown, \$2,50/dz.; duck, \$3/dz. Charles Phillips, 45 Turkey Fork, Elkview, 25071; 965-0763.

Acresage: Lincoln Co., 73 A., fence, stock

pond, hay bottom, pasture, barn, house site, woodland, all util., city water, \$237,500. Andrew Rogers, P.O. Box 93, Sod., 25564; 756-1755.

Hay round bales: 5', 2nd & 3rd cut, \$45; 6', kept inside, \$55. James Rowe, 5196 Malcolm Rd., Barboursville, 690-0126; 638-3321; evenings.

Trailer, '05 Bison, Alumi sport, gooseneck, 27' long, weekender package, no restroom, 3-horse slant load, kept inside, new tires, excel. cond., \$11,300. Robert Secreto, 17 Clayton St., Rivesville, 26588; 365-2325.

Acresage: Braxton Co., 1/2 of 13.5 A., near Exchange, mineral rights, good access, \$20,000. L. Shuck, 401 Highview Place, Morgantown, 26505; 288-0919.

Acresage: Roane Co., 159 A., adjoining city limits of Spencer, 1/2 mile rd. frontage, on Rt. 33, may consider partial financing, \$620,000/may consider partial financing. Larry Stonestreet, 900 Panorama Dr., Spencer, 25276; 786-7166.

Akbash 11-mo. female herd dog, always been w/goats, vacc., \$250. Jim Summers, 1393 Ames Branch Rd., Sissonville, 25320; 549-3314.

Anatolian Shep. pups, ready to go, working parents, raised w/sheep, \$250. Zachary Teter, 5315 Back Rd., Beverly, 26253; 704-9555.

Acresage: Tucker Co., 28.41 A., heavily wooded, close to all recreational areas, survey avail., mineral rights convey, \$3,000/A. Sandra Weiss, Limestone Mtn. Rd., Parsons, 26287; 908-707-9336.

Miscellaneous Wants

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

Angora rabbit for pet. Sarah Trembula, 1022 Poca Rd., Looneyville, 25259; 807-3951.

70TH ANNUAL SHEEP & GOAT SHOW & SALE

May 29-Sheep/Goat Show
May 30-Lamb Dinner & Sheep/Goat Sale
May 31-Mountaineer Classis & Mtn. State Show Series
Tri County Fairgrounds
Petersburg, WV
Jonathan Taylor, 851-9970.

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Vets to Ag Expanding Mission

The Veterans and Warriors to Agriculture Program is making big changes. Started in 2014, the program has been dedicated to supporting the men and women who have served our country in the armed forces, as well as their families, but that mission is expanding. Emergency response and law enforcement personnel, including sheriffs, law enforcement officers, emergency medical technicians, firefighters and first responders are now eligible to participate.

Earlier this year, Commissioner Leonhardt began advocating for the passage of a bill renaming "Veterans and Warriors to Agriculture" to "Veterans and Heroes to Agriculture" and allowing for the increase in scope. Sponsored by delegates Pack, Steele, Cooper, Paynter and Majority Leader Summers, the bill was introduced to the House on February 5, later passed in both the House and Senate, and approved by Governor Justice on March 25.

"With the change in scope of the program, we hope to expand its mission to our everyday heroes. Just like our veterans, first responders are thrown into situations that leave lasting impressions. Providing agriculture-based resources to additional individuals will stimulate our economy, as well as treat unseen, traumatic wounds," stated Commissioner Leonhardt.

Current members of Veterans and Warriors to Agriculture should note that Veterans and Heroes to Agriculture (VHA) is still the same program, just with a different name and broader mission. Program leadership and WVDA Business

Development staff have been working diligently over the past several months to reach out to current members and update their information. Active members will simply remain active under the new program name, and our database will grow to include the emergency response and law enforcement personnel. Currently, Veterans and Warriors to Agriculture members are able to receive:

- Education, Training and Scholarships
- Opportunities to be featured in the Market Bulletin and e-News
- Assistance in identifying and navigating available resources
- Mentorship and networking opportunities
- Ongoing business development, marketing and technical assistance

In addition to these benefits, VHA continuously seeks opportunities to collaborate with service providers and partner agencies around the state to provide greater support and outreach to our members. Law enforcement and emergency response personnel will be able to receive these same benefits, and VHA will continue to build partnerships with other organizations representing these groups.

For more information, visit the WVDA at agriculture.wvda.gov or contact Dane Gaiser at (304) 932-7454 or vetstoag@wvda.us.

Ag Businesses Step-up During COVID-19 Downturn

By now, it's clear that COVID-19 has turned our world upside down. From social distancing to wearing a mask when we're out in public, life as we know it has changed. It's no longer business-as-usual for the companies who grow and supply our food. Agriculture has taken a hit. But many of those businesses are rolling up their sleeves and finding new ways to reach out to customers.

Buzz Foods in Kanawha County has found new footing amid COVID-19. A large portion of their typical income derives from selling meat and seafood on a commercial scale to independent restaurants, hotels, country clubs and resort properties alike. Since the pandemic has forced many of these establishments to close, Buzz Foods has reworked their business model to reach the individual consumer market with boxed meat sales. President and owner, Dickinson Gould was surprised with the initial turn out.

"We very quickly got a response that was well over 450 people wanting to reserve boxes and that was all within 24 hours," says Gould. Those boxes were packed with family size portions of beef, bacon, deli meats, cheese and Buzz Buttered Steaks. Buzz Foods set up a drive-in location at the Patrick Street Plaza in Charleston where customers stayed in their vehicles while Buzz

employees loaded the boxes into their trunks. The sale has been a hit for the last few weeks and has created an alternative to a trip to crowded grocery stores.

"We know people need help. We know people are nervous about going to the grocery store and being out in general. Can we come up with some things that would be affordable, appealing and helpful to people in need?" asked Gould, "By the response so far, I think we've done a good job of that."

Meanwhile, in Lewisburg, Swift Level Fine Meats has revamped their storefront operations to provide the same high-quality products their customers are accustomed to. Owner Tootie Jones and her son Everett O'Flaherty admit it's been challenging trying to figure out how to best adapt in a changing business climate.

"We're filling orders and then when they're ready we're calling customers and telling them to come pick them up," explains Everett. "We've really been playing this on an every other day basis because things are changing so rapidly."

Another area that has been dealt a blow during COVID-19 is farmers' markets across the state. While markets are now slowly starting to open for the season, they're doing so under strict yet safe regulations. That means producers have

to look into alternative means of selling their products.

Brad Gritt, general manager of Gritt's Farm in Putnam County, says the farm has been looking into more online sales, as well as seeing a rise in subscriptions to their community supported agriculture program or CSAs. Additionally, Gritt says consumers can simultaneously support both farms and local businesses just by ordering takeout.

"Things that help support us are people going out and supporting local restaurants," explains Gritt. "We sell our produce to local restaurants. We definitely want to support them while they weather this storm so that when we come out of this they're still there."

All three businesses hope a return to normal isn't far off. Until then, they will continue to look at their business models and adapt as needed.

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GARDEN CALENDAR

MAY 2020

Source: WVU Extension Service

- | | | |
|---|--|---|
| MAY 1 Plant figs.
Seed or transplant parsley.
Transplant onions. | MAY 11 Seed thyme.
Plant bok choy.
Grow mint in containers. | MAY 20 Seed or transplant basil.
Seed Malabar spinach. |
| MAY 2 Seed fennel.
Plant fingerling potatoes. | MAY 12 Transplant or seed melons.
Fertilize houseplants. | MAY 21 Install row covers to exclude insects on cabbage and broccoli. |
| MAY 4 Transplant or seed Chinese cabbage.
Seed snap beans (outdoors). | MAY 13 Plant sweet potatoes.
Harvest scapes from hardneck garlic. | MAY 22 Prune azaleas, viburnum, lilac and forsythia after blooming. |
| MAY 5 Seed head lettuce (outdoors).
Control broadleaf weeds in lawn. | MAY 14 Plant tomatillos.
Plant large pumpkins. | MAY 23 Begin control measures for cucumber beetle.
Plant tomatoes and eggplant. |
| MAY 6 Seed leaf lettuce and winter squash (outdoors). | MAY 15 Seed lima beans.
Plant peppers, okra and cabbage. | MAY 25 Turn compost.
Plant jack-o'-lantern pumpkins. |
| MAY 7 Seed summer squash and cucumbers (outdoors). | MAY 16 Seed or plant Solanum berries.
Harvest established asparagus. | MAY 26 Prune tomatoes at first flowering.
Plant an herb garden. |
| MAY 8 Seed late celery {outdoors}.
Seed sweet corn. | MAY 18 Seed sweet corn. | MAY 27 Stake and mulch tomatoes.
Trellis cucumbers. |
| MAY 9 Seed cilantro.
Plant early celery and tomatoes. | MAY 19 Remove strawberry blossoms on newly transplanted plants. | MAY 28 Plant asparagus beans.
Transplant fennel. |
| | | MAY 29 Seed borage. |

