

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

JOSEPH L. HATTON, DEPUTY COMMISSIONER

July 2019

Dairy Days: Family-Owned Business Bucks the Trend



Joe Shockey gives the students from Gilmore Elementary a tour of his dairy parlor.

Students from Gilmore Elementary bottle feed baby calves at Bridgewater Farms.

It's what you might call controlled chaos at Joe Shockey's Bridgewater Farms outside of Ripley. Two classes of kindergarten students from Gilmore Elementary School in Sandyville are on a field trip to learn about what happens on a farm. It's a great opportunity for Shockey, a dairy farmer and veterinarian, to share his passion.

"Quite possibly this is the only farm they're ever going to see," says Shockey. "We want them to see what we do and give them a little glimpse into our lives."

Not only do the students get to tour the barns and milking parlor, they also make ice cream and bottle feed baby calves. By the time they board the bus to go back home, they know more about a dairy farm than most adults who have been drinking milk their entire lives.

There's a reason Shockey says so few people know what takes place on a dairy farm. That's because their numbers are shrinking rapidly. In 1970, there were more than 600,000 dairy farms in the United States. By 2000, that number had shrunk to 100,000. Today, there are just 37,000 dairies across the country.

"Back in my father's day in Mason County, along Route 35, he was responsible for 4,000 cows on multiple dairy farms as a veterinarian. He had to hire other vets to help him out," stresses Shockey. "A lot of those herds aren't here anymore. Today in West Virginia, there's less than 60 dairies and it's getting closer to 50. In about five years, West Virginia will be lucky to have 20 to 25 dairies statewide."

That doesn't mean milk lovers will be going without anytime soon. In fact, Shockey

says the industry, as a whole, is booming.

"There's more milk than has ever been produced in our nation's history, and it's of the highest quality. There was about 220 billion pounds of milk produced this past year," explains Shockey.

Most of that milk comes from large dairy operations instead of small, family-owned farms like his. Growing up, Shockey never imagined he'd one day take over his family's dairy.

"Actually, I didn't love the dairy industry when I was younger. It was work and none of my friends were doing it," says Shockey. "There were a lot of chores to do. There was the weed eating, baling hay, milking cows, cleaning equipment, taking care of livestock. I swore when I got older and went to Columbus and went to Ohio State, I was never coming back."

But time and a little distance changed his mind.

"One day it dawned on me that food was important, and we all have to eat. Our community, our state, our nation forget that all the time," says Shockey. "There's a lot of purpose to dairy farming. It's meaningful that we can produce high quality food for human consumption."

Shockey admits running a dairy can be a grind.

"When it comes to milking cows, it's every day of the week, 24/7, 365 days of the year," he explains. "We have to plan Christmas around milking the cows. We have to plan Easter around milking the cows. Milking the cows and taking care of them always comes first. Whether it's 110-degrees outside or minus 30 with snow and wind, we have to take care of the animals. It's our livelihood."

The 200-plus cows on Bridgewater Farm are milked three times a day at 8 a.m., 4 p.m. and midnight. The milk is stored and then picked up and eventually sold to grocery stores all across the country. Shockey says you might even find some of that West Virginia milk at your local store.

"You need to look for the dairy code. It's usually near the top of the container. The first part of the code will always have two numbers. Look for the number 54. That means the milk comes from a dairy in West Virginia!"

Shockey says most Americans eat a lot more dairy than they actually drink.

"We're in a situation right now where people don't necessarily drink milk, but they eat dairy foods, from cheese to butter to yogurt and ice cream. The list goes on and on," says Shockey.

In fact, the average American consumes about 630 pounds of milk, ice cream, yogurt and cheese each year!

"Our state consumes dairy foods, per capita, over a billion pounds a year. However, West Virginia produces only 10 percent of that," according to Shockey. "There's huge opportunity in West Virginia to produce more milk and fulfill the needs of our state."

Currently half of the milk produced in West Virginia travels out of state for processing. Shockey says if more of that milk was processed right here at home, it would be a big boost not just to the dairy industry but to the state's economy as a whole.

"Processing our own milk here in West Virginia could be a game-changer," says Shockey. "We all have to eat. Why not eat food that was made right here in West Virginia!"

Kent's Reflections — Agriculture's Shifting Landscape

Progression is defined as “the process of developing or moving gradually towards a more advanced state.” As time barrels forward, each institution, industrial sector or culture must adapt to societal needs. Agriculture is no different. The “traditional farmer” of our grandparents’ era gave way to “big agriculture” as we know it today. Smaller farmers were pushed out in favor of mass land cultivation to feed the world cheaply. Now, technological advances are once again shifting agriculture into the modern age. Big is becoming small as efficiencies and conservation move to the forefront.

What has brought on these changes is simply a shift in the market. As food prices over the last decade have been mostly stagnant, profit margins have continued to shrink for the average farmer. This is true despite the average American spending roughly 13 percent of their annual income on food each year. Shrinking profits make entering the agricultural workforce less attractive and therefore, harder to recruit new generations of farmers.

Fewer farmers means agriculture, like any business, is becoming more reliant on innovation and technology as it adapts to today’s fast-paced economy. Clearly, industry leaders must work smarter not harder on how we grow our food. Combine this shift with renewed efforts for conservation, efficiency and maximizing land use, the current climate has become ripe for innovation. Innovation is an opportunity for West Virginia’s own agricultural sector to follow suit and tap into emerging market forces.

Where we as a state can make progress

and grow our agriculture sector is by focusing on the industries where food dollars are concentrated. The majority, and nearly half of each dollar spent on eating, goes towards retail, trade or food services. These are the businesses that deliver food to your table and already exist within all of our communities.

Food processing and production is the second largest sector bringing in roughly 39 percent of the market share. While West Virginia produces around \$800 million worth of agricultural exports each year, we are only tapping into roughly nine percent of the production portion of the distribution change by solely growing food. The other 30 percent is in value-added manufacturing after the food leaves the farm to be processed, packaged, transported and reach a wholesale market. That means our state is missing out on vital economic development opportunities by not processing the food we grow within our borders.

Technology, which is making food production more efficient and less reliant on land usage, is only one part of the solution for shifting more food production to our state. We must also use existing infrastructure, redirect economic development efforts towards agriculture and develop a proper workforce.

Existing infrastructure includes technological development hubs, like the High-Tech Corridor, and our intuitions of higher learning. Not using these assets would be a crucial misstep for any industrial sector trying to redevelop itself. We also must tap into West Virginia’s “built-in advantages” like the abundant amount of natural energy being produced right under our

feet. If we were to harness these resources, it would be puzzling why any food production company was not already considering a relocation to West Virginia.

To fill the jobs needed by these industries, West Virginia will have to prioritize an enhanced emphasis on developing STEAM (Science, Technology, Engineering, Agriculture and Mathematics) careers. The good news is we already have a potential pool of candidates because of the great success we have seen through our amazing FFA and 4-H programs. These are the young people already stepping up to meet the agricultural challenges of tomorrow. We just need to show them they can pursue careers right here in West Virginia.

As the next generation of American farmers shape the way we feed the world, West Virginia must not be a bystander. We must help answer the questions of the day, as well as take advantage of the current shifts in the market. We must identify how technology and innovation can reinvent our agricultural industries. How we react to this shifting landscape will determine if we are able to move our state forward. If we do want to meet the progress necessary for a better state, our leaders must take an all-in approach to developing our economy through technological advances. Agriculture must and will be a part of that conversation.

Semper Fi,



RAINFALL CHALLENGING PRODUCE SAFETY

Despite the spring and early summer planting challenges, produce production is in full swing throughout West Virginia. This year’s rainfall has presented challenges that translate into produce safety considerations at the conclusion of the growing season. Let’s take a look at some best practices that will yield positive results and increase the amount of marketable product you will have at the end of the season.

It’s all about available oxygen to the plant roots. Water logged plants essentially “drown” as oxygen is unable to reach the roots which is critical to plant and fruit growth. Ditching, irrigation, pumping and close monitoring of large pools of moisture reduce the water stress on your crop and promote the growth cycle.

Pooled water has a strong potential to be a contamination source. Microbial and chemical contamination is a major concern. Microbially, pathogens and contamination from upstream or adjacent systems (i.e. farms, rural septic systems, etc.) may contain raw manure or feces. Even a quick water pulse or water splash that contacts the edible portion of your plant may leave pathogens that can attack the growth

cycle or remain on the fruit throughout the food chain that ends with the consumer. Chemical contamination sources include runoff or exposure to on-site chemicals. Monitor the edible fruit and take measures to eliminate potentially contaminated product during high water periods.

Edible portions of the crop that have been exposed to flood waters is considered “adulterated.” It is the growers’ responsibility to make sure that these crops do not enter the food system (domestic or foreign) by the FDA; sound risk management practices suggest you don’t want your firm to have a role in contaminated foods entering the food system. So, when in doubt, destroy. There are no documented, safe methods to recondition produce that has been exposed to a flood event including feeding to livestock.

Flag portions of your field that are subject to standing water so that monitoring and documentation efforts assist you in future plantings and crop patterns. Protect your workers in these areas as they may have contact with standing or flood waters by providing protective foot-

wear and gloves. Monitor any well heads that may have been submerged with a re-test to ensure its potability. Finally, wait 60 days for the flooded area to recover before planting another crop. In the long-term, consider your field pattern and make infrastructure changes to allow productive water flow in the area, if you continue to use the ground for produce production. For additional information and guidance on flooded produce areas of your farm, visit: <https://producesafetyalliance.cornell.edu/sites/producesafetyalliance.cornell.edu/files/shared/Food%20Safety%20for%20Flooded%20Farms.pdf>

Upcoming food safety trainings of interest to growers, distributors and processors:

Food Recall and Traceability Workshop. July 8-9; Bridgeport Conference Center. Cost: \$30.00, register at: <http://events.constantcontact.com/register/event?llr=w5rhhncab&oeid=k=a07egd2d53vc744a880>

Preventive Control Workshop for food processors and mixed use produce farms (i.e. preparing salad mixes, etc. on the farm). September 10-12, 2019. Registration link coming soon.

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SIX WEST VIRGINIANS TO JOIN AGRICULTURE AND FORESTRY HALL OF FAME AT 2019 BANQUET



Gary W. Gibson



Charles "Chuck" Hunter



Russel T. Linger, Jr.



Thomas Snyder



Linda O. Carnell



Dr. Betty C. McCartney

The West Virginia Agriculture and Forestry Hall of Fame (WVAFHOF) Foundation will recognize six individuals for their outstanding contributions to the establishment, development, advancement and improvement of the agricultural, forestry and family life of West Virginia.

These individuals will be honored at the annual banquet at West Virginia University Jackson's Mill on Saturday, July 13. A reception will start the affair at 5 p.m., followed by dinner at the WVU Jackson's Mill dining hall at 6 p.m.

The WVAFHOF Banquet is open to the public. Tickets are \$35 each and the deadline for reservations is July 3.

This year's enshrinees are:

Gary W. Gibson of St. Albans began his 38-year career with the West Virginia Department of Agriculture in 1972 as a supervisor for the Nursery Inspection Program. During his tenure, he kept thousands informed about industry happenings and was a fierce advocate for legislation that benefited West Virginia agricultural interests. As director of the WVDA Plant Industries Division, Gibson represented the state on regional and national levels to protect industry resources from destructive plant pests. He worked tirelessly to oversee the state's agricultural and forestry needs as president of the Eastern Plant Board while managing day-to-day operations of the WVDA Plant Industries Division.

Charles "Chuck" Hunter was born and raised in the dairy industry. He is the owner of the six-generation Hunter Dairy farm, the only privately owned dairy farm in Monongalia County. A graduate of West Virginia University, Hunter studied dairy husbandry and has proven himself to be a lifelong student of evolving farming practices through WVU Extension courses and meetings. Hunter helps to prime and educate future generations by opening up his farm to students hoping to learn more about the environment, the food supply and daily operations of a successful farm enterprise.

Russel T. Linger, Jr. was born on the family farm. Growing up, he was active in West Virginia 4-H and FFA activities and continued to work on the farm during his higher education studies until he entered the armed forces. After serving as a military police officer at Fort Eustis, Va., he purchased and incorporated the family farm. Colleagues note Linger's knowledge, professionalism, superior breeding practices and other strategies enabled him to more than quadruple the size of the farm's high-producing dairy herd. Linger helps to educate future generations by hosting farm tours and has served on a number of committees to improve agricultural practices throughout the state.

Thomas Snyder is an educator and leader within the West Virginia forestry industry. During his tenure as professor at Glenville State College, he has helped hundreds of land surveying students graduate and find work that benefits the state's forest industry. He has educated and trained over 500 forestry technicians and spends much of his personal time instructing and assisting students of all ages in preparing for forestry-related contests. Snyder has spearheaded countless projects, workshops and fundraisers that directly benefit the future of forestry in West Virginia.

Linda O. Carnell is a leader and educator in West Virginia. During her tenure with the West Virginia Division of Forestry, Carnell naturally stepped into a leadership role to implement sessions that trained loggers about new regulations in the forestry industry. As a coordinator of the Project Learning Tree program, she passionately shares the message of the importance of West Virginia's forests and natural environment. Many recognize her as a powerful storyteller whose shared experiences about diverse cultures captivate audiences and bring people of all backgrounds together.

Dr. Betty Crickard McCartney began her career with WVU Extension Service in 1951 as an Upshur County 4-H Agent and retired in 1990 as the

state director of home economics and 4-H programs. After her retirement, McCartney created the Dr. Betty Crickard McCartney 4-H Health Initiative Fund, which directly supported training for club health officers and other county support as needed. She was active in 4-H from an early age and was a lifelong advocate for helping both individuals and communities improve themselves through Extension outreach and education. She was known by colleagues as a born leader and continued her service to others after retirement by establishing the Appalachian Lifelong Learners Program, volunteering her time for several nonprofit groups and acting as Elder at the First Presbyterian Church in Morgantown.

Chartered in 1974, the West Virginia Agriculture and Forestry Hall of Fame honors West Virginians who have made outstanding contributions to the establishment, development, advancement and improvement of agricultural and forest industries in West Virginia and around the world. The nonprofit, nonpartisan foundation maintains a regional agricultural museum at WVU Jackson's Mill, which preserves historical records and memorabilia that have shaped the state's agriculture and forestry industries.

For bios and more information, visit <https://agriculture.wv.gov/divisions/executive/WVAFHOF/Pages/default.aspx>.

Ask the VET

Q. Can I transmit a disease to my animals and vice versa?

According to the US Centers for Disease Control and Prevention (CDC), six out of every 10 infectious diseases in people are zoonotic, meaning they can also infect animals. The CDC is working with physicians and veterinarians to help prevent these diseases and protect the health of our animals and people.

The eight zoonotic diseases of greatest concern in the United States are: Zoonotic influenza, Salmonellosis, West Nile virus, Plague, Emerging Coronaviruses (ie. severe, acute respiratory syndrome and Middle East respiratory syndrome), Rabies, Brucellosis and Lyme disease.

These diseases can be

spread in several ways. Direct contact with body fluids from an infected animal, like feces, mucus or blood can spread disease. Indirect contact is also a means of disease spread, by contacting areas or surfaces that have been contaminated by germs (ie. chicken coops, pet habitats or aquarium tank water). Disease may also be transmitted by a tick, flea, or mosquito bite. Eating or drinking contaminated food is another way people can get sick. People can reduce the risk of contracting a zoonotic disease by:

- Washing hands with soap and water after being around animals. If soap and water is not available, use of

an alcohol-based hand sanitizer containing at least 60% alcohol to clean hands, then washing with soap and water as soon as possible.

- Prevent tick, mosquito, and flea bites. This includes treating pets for these insects.
- Learn how to safely handle food at home and when traveling.
- Be aware of possible zoonotic diseases at home and when away from home, such as petting zoos, childcare settings or school, and when traveling.
- Avoid scratches and bites from animals.

Being aware of zoonotic diseases can help you and your family lead healthier lives!

Veg Out!

Summer is officially here and fresh produce is everywhere! Wondering what to do with all those fresh veggies? Take a look at our recipes below that feature fresh, summer vegetables as the stars of the show! Head out to your garden or local farmer's market and let's get cooking. If you have a recipe you'd like to share, send it to marketbulletin@wvda.us.



Southern Coleslaw

- | | |
|------------------------------------|---------------------------------------|
| 1 head cabbage, finely shredded | 1/4 cup milk |
| 2 carrots, finely chopped | 1/4 cup buttermilk |
| 2 tablespoons finely chopped onion | 2 tablespoons lemon juice |
| 1/2 cup mayonnaise | 2 tablespoons distilled white vinegar |
| 1/3 cup white sugar | 1/2 teaspoon salt |
| | 1/8 teaspoon ground black pepper |

Mix cabbage, carrots, and onion in a large salad bowl. Whisk mayonnaise, sugar, milk, buttermilk, lemon juice, vinegar, salt and black pepper in a separate bowl until smooth and sugar dissolves.

Pour dressing over cabbage mixture and mix thoroughly. Cover bowl and refrigerate slaw at least 2 hours (the longer the better). Mix before serving.

Cucumber Salad

- 2 large cucumbers, peeled and sliced
- 2 large carrots, shredded
- 1 large yellow bell pepper in strips
- 1 large red bell pepper in strips
- 1/4 red onion, minced (optional)
- 2 teaspoons lemon zest
- 1 large lemon, juiced

Toss all the vegetables together in a bowl. Scatter lemon zest over the mixture. Squeeze lemon juice over the salad; toss to coat.

Chill completely in the fridge and serve.

Fried Green Tomatoes

- | | |
|-----------------------------------------------|---------------------------------|
| 4 firm green tomatoes, cut in 1/4-inch slices | 4 cups canola oil, or as needed |
| 1 quart ice water, or as needed | 2 cups self-rising cornmeal |
| | 2 cups all-purpose flour |
| | salt to taste |

Place tomato slices in a bowl of ice water; soak for five minutes. Heat 1/2 inch of canola oil in a large skillet over medium-low heat. Combine cornmeal and flour in a bowl.

Remove tomato slices from ice water one at a time, coat lightly in the cornmeal mixture. Shake off any excess and place in hot oil. Cook tomato slices, working in batches, until the edges are golden brown (about four minutes per side). Remove with a slotted spoon and place on a paper towel-lined plate. Salt to taste.

Veteran of the Month: David Clough

If you walk into any of David Clough's high tunnels, the first thing you notice is all the wooden pathways he has built between the rows of plants.

"I hate mud," Clough laughed, talking about why he decided to build the slightly elevated pathways.

The second thing you will notice is the entire high tunnel is automated. From the water and nutrients to the temperature control.

"I like growing things and electronics. They fit really well together on the farm."

Clough's love for working with his hands started when he was employed at his father's home building company. He carried the love to the Marine Corps, too, working as an engineer equipment mechanic and later as a motor T Mechanic.

"I did pretty well on my entry test, and my recruiter asked me why I wanted to go in as a mechanic," Clough said while overlooking some of the bison on his property. "I don't know what to say, I just like working with my hands."

He went in the Marines in 1984 and retired as a reservist in 1992. He spent some time in

Europe during that period.

"My father and brother were in the Marine Corp., and I always wanted to join too."



After his service, Clough opened a successful locksmith company he ran for nearly three decades. He also ran a gunsmith company. "Working is my way to relax," Clough continued.

In 2008 Clough, who was living near

Cleveland, bought land in Tyler County, and put some bison there. In 2014, he decided to pack his bags and moved to West Virginia.

That's when he decided to make a run at full-time farming.

"It's been great. I love growing food. I love this property and how peaceful it is," said Clough.

Clough grows several different types of produce. He sells his harvest at farmers markets. This year he started a CSA (Community Supported Agriculture). Clough is also taking part in a "farmacy" program.

"They're trying to get people well through food rather than them just eating junk food," Clough said.

The farmacy program provides people 20 dollars worth of food a week and different recipes on how to cook the vegetables they're getting.

"I try and live outside the box," Clough said.

He is also building cabins and has put in two ponds on his farm. His hope is to turn his property into a mountain getaway.

West Virginia Grown

Rooted in the Mountain State

**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

BRAXTON

- Mary's K9 Bakery

BROOKE

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

CABELL

- Appalachian Apiculture
- Down Home Salads

CLAY

- Legacy Foods
- Ordinary Evelyn's

DODDRIDGE

- Sweet Wind Farm

FAYETTE

- Up The Creek

GREENBRIER

- Arbaugh Farm
- Sloping Acres
- TL Fruits and Vegetables
- Mountain State Maple

HAMPSHIRE

- Kismet Acre Farm

HARDY

- Buena Vista Farm
- Wardensville Garden Market

HARRISON

- Rimfire Apiary

JACKSON

- Maddox Hollow Treasures
- Out of This World Salsa
- Sassy Gals Gourmet Treats

KANAWHA

- Angelos Food Products LLC
- Hamilton Farms
- Hernshaw Farms
- Lem's Meat Varnish

LEWIS

- Lone Hickory Farm
- Smoke Camp Craft

LINCOLN

- Hill n' Hollow Farm & Sugarworks
- Wilkerson Christmas Tree Farm
- Simply Hickory
- Ware Farms

MARION

- Holcomb's Honey
- Rozy's Peppers in Sauce

MARSHALL

- Hazel Dell Farm

MINERAL

- Indian Water Maple Company

MONONGALIA

- The Kitchen

MONROE

- Spangler's Family Farm

MORGAN

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

NICHOLAS

- Kirkwood Winery
- Woodbine Jams and Jellies

OHIO

- 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
- Rocky Knob Christmas Tree Farm

POCAHONTAS

- Brightside Acres
- Brush Country Bees

PRESTON

- Mountindale Apiaries
- Me & My Bees
- Riffle Farms
- Valley Farm, Inc.

PUTNAM

- Sycamore Farms & Primitives
- Taste of Country Candles
- Gritt's Midway Greenhouse

RALEIGH

- Bailey Bees
- Butcher's Apiary
- The Farm on Paint Creek
- Daniel Vineyards
- Shrewsbury Farm

RANDOLPH

- The Bryer Patch
- WV Wilderness Apiaries

RITCHEY

- Turtle Run Farm

ROANE

- Christian Farm

TAYLOR

- A Plus Meat Processing

TUCKER

- Mountain State Honey Co. LLC

TYLER

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

UPSHUR

- Mountain Roaster Coffee
- Old Oaks Farm
- Zul's Frozen Lemonade

WAYNE

- Elmcrest Farm
- Stiltner's Apiaries

WEBSTER

- Williams River Farm

WETZEL

- Thistledeew Farm
- Wetzel County Farmers Market

WIRT

- Stone Road Vineyard

WOOD

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

**BAILEY BEES**

WHO: Delbert Bailey

WHAT: Honey

WHERE: Glen Daniel

CONTACT INFO: (304) 934-6338

"This keeps me busy. You can't just put bees in a hive and walk off and leave them. You have to tend to them. I always say I work for the bees not the other way around."

**GRITTS FARM**

WHO: Bob Gritt

WHAT: Produce, agritourism, trees, shrubs

WHERE: Buffalo

CONTACT INFO: grittsfarm.com

"Ninety-five percent of our workforce in the fall are local. They come from right here in our community. We take great pride in that."

Join the growing list
of WV Grown companies today!

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

WV Farm Museum Tractor Parade Set to Make its Annual Trip to Point Pleasant



Fall harvest is the usual time you might encounter tractors on state highways, but Saturday, July 27, will be an exception when the WV State Farm Museum, north of Point Pleasant, conducts its annual Tractor Parade and Show.

Lineup will begin at the Farm Museum at 9 a.m. and the parade to downtown Point Pleasant will start at 10 a.m. Area residents are encouraged to check out the vintage tractors, and motorists are warned to keep an eye open for the cavalcade and their police escort.

The show isn't a contest, but

rather a celebration of West Virginia's rural heritage and a chance for tractor aficionados to share stories of farming and, of course, everything about finding, restoring and preserving tractors old and new.

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



2020 Gypsy Moth Suppression Sign-Up Underway

The West Virginia Department of Agriculture (WVDA) urges landowners to help protect West Virginia forests by signing up for the Cooperative State-County Landowner (CSCL) Gypsy Moth Suppression Program. The sign-up period runs from July 1st until August 31st.

"The gypsy moth is a non-native, invasive insect that feeds on hundreds of species of trees and shrubs, including West Virginia hardwoods," stated WVDA Plant Industries Director Tim Brown. "Defoliation by gypsy moth caterpillars can weaken trees, making them more susceptible to other pests and diseases. This treatment program helps safeguard our forests from further damage."

The CSCL Gypsy Moth Program will accept gypsy moth egg mass survey applications from landowners statewide starting July 1st. Application forms

and brochures are available at: <https://agriculture.wv.gov/divisions/plantindustries/Documents/New%20Docs/Gypsy%20Moth%20Sign%20Up%20Application%202019.pdf>

Landowners may also obtain applications and brochures at local WVU Extension offices and WVDA field offices in Charleston (304-558-2212) or New Creek (304-788-1066). A non-refundable survey deposit of one dollar per acre must be submitted with the application. This deposit will be applied toward payment for treatment, if the landowner qualifies.

"West Virginia's forests are one of our state's most important resources. From tourism to our timber industry, our forests are an important economic driver for the Mountain State," stressed Commissioner of Agriculture Kent

Leonhardt. "We hope people will take advantage of this program."

The minimum required to participate in the program is 50 contiguous acres of wooded land. Adjoining landowners may combine their properties to meet the acreage requirement.

Once applications and deposits are received, a forest health protection specialist will visit the landowner's property to determine if the level of gypsy moth infestation meets the program guidelines. A final decision to participate in the program must be confirmed by signing a contract with the WVDA by early December 2019. For more information, contact WVDA Assistant Director Quentin "Butch" Sayers at qsayers@wvda.us or WVDA Gypsy Moth Program Coordinator G. Scott Hoffman at ghoffman@wvda.us (304) 788-1066.

CLASSIFIED ANNOUNCEMENTS July 2019

To Submit an Ad: ▶

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

PRESTON CO. FARM CRAWL

July 14; 10 a.m. - 6 p.m.

Farms Included

Rifle Farms, Broken Tractor Farm & Winery, Pike Mtn. Farm, High Ground Brewing, Round Right Farm, Possum Tail Farm, Crimson Shamrock Alpaca Farm, EP Farms Hydroponics
presoncofarmcrawl@gmail.com

AD DEADLINES

August 2019. . .

Phone-In ads for the August issue must be received by 12 noon on Thursday, July 11.

Written ads for the August issue must be received by 1 p.m. on Friday, July 12.

September 2019. . .

Phone-In ads for the September issue must be received by 12 noon on Tuesday, August 13.

Written ads for the September issue must be received by 1 p.m. on Wednesday, August 14.

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

Apiary Sales

Honey bees, 5-frame nuc, \$150; 10-frame hive, \$300. Brian Clay, 697 Farmington Rd., Branchland, 25506; 778-7478.

Beehives, '19, brew, honey & Groutins Golden Italian queens in them, 1 deep, 2, shallows, \$600/ea.: deep & shallow, \$500/ea.; extractor, 3-frame, excel. cond., \$300. Clarence Dawson, 436 Dern St., Sistersville, 26175; 401-3128.

Apiary Events

Barbour Co. Beekeepers Assoc., Monthly Meeting 4th Thursday, 7 p.m., Barbour Co. Fairgrounds, Quonset Hut, Beligton, WV

Contact Ben Fancher, benfancher@gmail.com.

Clay Co. Beekeepers Assoc., Monthly Meeting with beginning & intermediate, 2nd Monday of Month, 6 p.m. Big Otter Comm. Bldg., Big Otter, WV
mconley@cnpapers.com.

Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting, July 20, 10:30 a.m., St Albans Public Library, 602 4th St., St. Albans, WV

Contact Steve May, gstevemay@gmail.com.

Monogalia Co. Beekeepers Assoc., Monthly Meeting, 1st Tuesday, 7 p.m.-9 p.m., WVU Co. Ext. Office Westover, W.Va., Contact Debbie Martin, 367-9488; debbiez7@yahoo.com.

North Central WV Beekeepers Assoc., Monthly Meeting, 3rd Monday, 7 p.m., Harrison Co. Parks & Rec. Cntr. Clarksburg, W.Va., Contact Hudson Snyder, 641-7845.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 7 p.m., Bank of Romney Community Cntr., Romney, W.Va., Contact Kirby Vining, 212-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 7 p.m., Preston Co. Ext. Office, 344 Oak St. Kingwood, WV., Contact Heather Akers 435-9009; galgneww@aol.com.

Tri-State Beekeepers Assoc., Monthly Meeting, 3rd Thursday, 6:30 p.m., Sept.-Nov., Good Zoo Bldg., Wheeling, WV, Steve Roth; roth29201@comcast.net.

WV Beekeepers Assoc., Annual Fall Meeting, Aug., 23-24, Featured Speakers Dr. James Ellis & Dwight Wells, Robert H. Mollahan Bldg of the WV High Tech. Complex, Fairmont, WV.

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1 p.m., Commission on Aging Bldg. 110 Madison Ave., Spencer, WV, Contact Paul Krashoc,

364-8408; mapakrasht@yahoo.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

Jersey heifer, approx. 400 lbs., \$600. Mike Bolyard, 391 Lucas Dairy Rd., Grafton, 26354; 265-5250.

Reg. Hereford 16-mo. -17-mo. bulls, Revolution 4 R, Hometown & Worldwide, blood, \$1,300/up. Ron Brand, 794 Sugar Grove Rd., Morgantown, 26501; 983-8004.

Reg. Hereford, polled cows w/19 calves at side, sell together or separate, \$1,000/up. Roger Casto, 837 Radcliff Run Rd., Mineral Wells, 26150; 489-1696.

Reg. Polled Hereford: bulls, semen tested, \$2,000/up; yrlg. heifers, ready to breed, \$1,500/up; bred heifers, \$1,800/up; cow/calf pr., \$2,000/up. Bobby Daniel, P.O. Box 214, Fairdale, 25839; 575-7585.

Reg. Black Angus 14-mo. -17-mo. bulls, Objective blood, easy handling/calving, vacc., all papers complete, \$2,000/up, del. avail. Joanne Edgell, 1471 Bingamon Rd., Worthington, 26591; 592-2717.

Reg. Angus 12 mo. -18 mo. bulls; reg. Limousin & Lim-Flex yrlg. bulls, all BSE, perf. info. & EPD's avail., \$2,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontiernet.net.

Black Angus 16-mo. bull, excel. disp., harness broke, \$1,000. Liz Hall, 481 Elizabeth Drive, Proctor, 26055; 307-975-0048.

Reg. Black Angus bulls, 2, 1,300 lbs., \$2,000/ea. Mike Hoover, 1917 Julia Rd., Renick, 24966; 497-3059.

Pure Angus bulls 17-mo. -20-mo., \$1,200/ea; 4-yr., herd bulls, 2, \$1,800/ea., all easy calving. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 793-9990.

Sim Angus 7/17 bull, easy calving, good disp., \$1,500. Rich Jones, 1133 Florence Rd., New Cumberland, 26047; 564-5912.

Pure Black Angus: 12-mo. -24 mo. open heifers, \$900/up; 3-yr. -10-yr. cows & cow/calf prs., \$1,100/up, all good disp., in grass fed program. Scott Kiddle, 183 Milligan Crk. Lane, Lewisburg, 24901; 904-1405; milligancreek-farms@yahoo.com.

Reg. Polled Herefords: 4/16 bull, \$1,300; 2-yr. heifers, 2, \$1,200/ea.; all heifers open & Remittal Online 122L blood; yrlg. bulls & heifers, Mr. Hereford blood, \$1,000/ea. Peggy Kyer, 1040 Charleston Rd., Spencer, 25276; 927-3579.

Reg. Hereford '18 bull calf, Mead & Goff blood, \$1,200. Isaiah Lee, 3537 WV Rt. 23, Salem, 26426; 782-1229.

Hereford 5-yr. & 6-yr. cows, pasture exposed to pure Angus bull since May, both cows had calves last fall, \$900/ea. Fred Legg, 62 White Oak Dr., Scarboro, 25917; 469-3742.

Reg. Polled Hereford bulls 2, approx. 525

Poultry Sales

Blue Laced Red Wyandotte chicks, \$10/ea./up, depending on age. Betty Lightner, 549 Falling Branch Rd., P.O. Box 180, Alderson, 24901; 445-7217.

Swedish black ducks, 1-yr. male/female pr., \$25; straight run 1-mo. ducklings, \$7.50; laying hens, 15-mo., \$6; Rhode Island White & Barred Rock 4½-mo. pullets, \$8/ea.; both brown egg layers; more poultry. Melissa Reed, 482 Stormy Weather Lane, Philippi, 26416; 457-3459.

Sheep Sales

Buck lambs, 2, \$100 & \$200. Bob Evans, 205 Herb Harsh Rd., Eglon, 26716; 735-3121.

Cheviot & Cheviot cross bred ewes, 20, \$250/ea. John Fichtner, 1230 Allentown Rd., Gay, 25244; 373-5611.

Reg. Romney ram lambs, \$250/ea. Thomas King 909 Harmon School Rd., Princeton, 24740; 425-6109; tdking@frontier.net.

3/19 Lambing: Coopworth, \$250-\$275/when weaned; adults, \$300-\$475; Jacob, \$175-\$200; adults, \$225-\$350, both adults depending on age. Debbie Martzall, 2576 Laurel Crk. Rd., Tanner, 26137; 462-8043; heartsofthefield@gmail.com.

Hair sheep, ram & ewe lambs, \$200/ea. Patton Riffe, 8358 New Hope Rd., Bluefield, 24701; 557-9847.

Babydoll Southdown ewe lambs, black or white, \$100/pet; \$400/reg. Terri Stutler, 725 Two Lick Rd., Jane Lew, 26378; 745-3795; doxadance@frontier.com.

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, '19, lg. sq. bales, top quality, no weeds, \$3/bale. Jim Barcus, 253 Barcus Tower Rd., Grafton, 26354; 265-4997.

Round hay feeders, w/hay savers, bottoms come w/2, good cond., \$300. Arthur Bolyard, 1122 Jesse Run Rd., Jane Lew, 26378; 884-7643.

Acresage: Taylor Co., 33.75A., bldg., crk., some meadow, woods, \$150,000. Brenda Brock, 950 Colfax Rd., Fairmont, 26554; 363-8933.

AKC reg. Aust. Cattle 11/18 male, blue, micro chipped, 5 generation pedigree, vet health records, \$450. Oscar Click, 150

Kensley Durst Rd., Leon, 25123; 593-1974.

Rabbits, pedigree Silver Fox breeding pr., \$100 Ava Curtis, 262 O'Dell Farm Lane, Oak Hill, 25901; 465-3789.

Cattle rack, heavy duty pipe construction w/floor & top cover, made for 8' truck or trailer bed, \$275. Andrew Davis, 2275 Harper Rd., Beckley, 25801; 252-2554.

Acresage: Harrison Co., 48 A., pasture, woods, sm. stream that runs through it, easy access, good fence, has a sm. 3 dided shed, \$80,000. Mike Davis, 2327 Mineral Rd., Jane Lew, 26378; 884-7473.

Acresage: Wayne Co., 5.87 A., woods, stream, 2, level lots, city water & elec., \$36,000. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 417-5257.

Hog farrowing crate, \$350; Bio harness set, \$600. Bob Evans, 205 Herb Harsh Rd., Eglon, 26716; 735-3121.

Trailer, '06, Shadow, 3 horse slant load w/dressing rm., low mileage, front dressing rm. w/rear tack, has drop down windows, \$7,500. Claude Farson, 404 Horseneck Rd., Waverly, 26184; 665-7674.

AKC Aust. Shep. pups, all colors avail., vacc./wormed, \$700. Patti Fitzwater, 43 Old Place Lane, South Charleston, 25309; 533-6362; cowgirlaussies@gmail.com.

½ **Miniature** Aust. Shep. & ½ Blue Heeler 7-wk. pups, males, vacc./wormed, \$300. Moses Gingerich, 801 Ben Vass Rd., Ballard, 24918; 753-9124.

Hay, '19, round bales, 4x5, barn kept, \$38/bale, Ben Glover, 89 Farmview Rd., Sugar Grove, 26815; 668-5433;

Hay, '19, round bales, 4x5, fields fertilized, \$25/bale/out of field. Colson Glover, 1160 Bungers Mill Rd., Lewisburg, 24901; 646-9552.

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.

Hay, '19, 4x4, net wrapped, \$35/bale/out of field; \$40/bale/out of barn, cheaper if you take all. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Hay, '19, 1st cut, round bales, 3½x4', \$20/bale; \$22/out of field; 2nd cut, \$22/bale/out of field; \$24/bale/out of shed. James Hanna, 231 Martin Lane, Craigs-ville, 26205; 742-8996.

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

Hay, '19, 1st cut, sq. bales, orchard grass, never wet, barn kept, \$3/bale. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 851-0401.

Rabbits, New Zealand mixed, proven stock, lg. litters, excel. meat, \$10/ea. Debora Johnson, 12664 Frost Rd., Dunmore, 24934; 799-4137.

Wagon, rubber tire hitch, hyd. brakes, excel. cond., \$1,800; Bio Draft harness, good cond., \$800. Rich Jones, 1133 Florence Rd., New Cumberland, 26047; 564-5912.

Pure Aust. Cattle 5/19 pups, declaws removed, vacc./wormed, both parents excel. disp. & working dogs, females, \$300; males, \$275. Lynn Joyce, 115 Sun Valley Lane, Gap Mills, 24941; 647-0482.

Worm castings, natures plant food, \$17/10 lb; \$27/25 lb., discount bulk sales; red worms for vermicomposting, \$24/lb., all plus S&H. David Lester, P.O. Box 216, Enterprise, 26568; davidplester@aol.com; 592-2693.

Hay, 10 A., grassy meadow area, ready to now, you cut, \$5/A. Ron Malus, 2446 Snake Run Rd., Alderson, 24910; 392-5231.

Border Collie pups, males & females, \$300/ea. Carmen Maynard, 2201 Big Hurricane Rd., Prichard, 25555; 417-2431.

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

Rabbit cages, baby saver wire & feeder, 28x36", 36x48" dbl. cage, \$25+ nest boxes, water bottles, del. avail. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 897-7073; donkeymomhope@gmail.com.

Anatolian/Great Pyrenees/Spanish Mastiff, 5/19, guardian dog pups, vacc./wormed, working parents, \$250. Paul Rodgers, 2866 Hokes Mill Rd., Ronceverte, 24970; 647-4883.

Peaches, \$15-\$20/bu; apples: Rambo & Ginger Gold, \$7-\$10/bu., bring containers, call for picking dates. Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

Peaches & nectarines, avail. 7/25 thru 9/7, \$20-\$25/bu.; Summer apples, avail. 8/1, \$15-\$20/bu. Garry Shanholtz, 1328 Jersey Mtn. Rd., Romeny, 26757; 822-5827.

Great Pyrenees/Anatolian Shep. 3/19 pups, males, 2, out of great working parents, in the field training with their parents guarding cattle, sheep & goats, will make wonderful guardians, vacc./wormed. Marianne Siers, 140 Stark Run, Elizabeth, 26143; 275-3647.

Acresage: Roane Co., 159 A., adjoining city limits of Spencer, ½ mile rd. frontage, on Rt. 33, may consider partial financing, \$620,000/may consider partial financing.

5TH ANNUAL PRESTON CO. TRACTOR & MACHINERY SHOW

August 3 & 4
Craig Civic Center
\$5/adults; kids 12/under free w/adult admission.
Contact, Brandy Spadafore 203-3305.

SHINSTON FRONTIER DAYS TRACTOR SHOW

August 24
Shinnston, WV
Contact, Brandy Spadafore 203-3305.

PRESTON CO. FARM CRAWL

July, 14; 10 a.m. - 6 p.m.
Farms Included
Riffle Farms, Broken Tractor Farm & Winery, Pike Mtn. Farm, High Ground Brewing, Round Right Farm, Possum Tail Farm, Crimson Shamrock Alpaca Farm, EP Farms Hydroponics
presoncofarmcrawl@gmail.com.

\$620,000/may consider partial financing. Larry Stonestreet, 900 Panorama Dr., Spencer, 25276; 786-7166.

Raw fleece for hand spinning, Border Leicester, Shetland, white & natural colors, 1oz - whole fleece, free-\$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

Miscellaneous Wants

Barley straw. Steve Comer, 139 Top Dog Lane, Lindside, 24951; 646-6006.

Hay, 4x5, good round bales, preferably 1st cut, in or around Fairmont/Marion Co. area. Steven Mayle, 950 Colfax Rd., Fairmont, 26554; 612-0950.

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

Louet Classic drum carder. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

MOUNTAIN ROOTS MARKET INC.

Consignment Farmers Market • Year round
Mon.-Sat. • 8am-6pm • 148 W. 2nd Street • Weston, WV
Local WV produce only, fresh baked goods,

GARDEN CALENDAR

JULY 2019 Source: WVU Extension Service Garden Calendar

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|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------|----------------------------------------------------------------------|
| JULY 1 Seed late cabbage, cauliflower and Brussels sprouts for fall harvest. | JULY 17 Seed dill. | JULY 29 Pinch basil to retain four pairs of leaves per plant. |
| JULY 2 Seed or plant endive. | JULY 18 Turn compost. | JULY 30 Plant Brussels sprouts. |
| JULY 3 Seed late corn, snap beans, kale and broccoli. | JULY 19 For the largest flowers, remove side shoots from main stem. | JULY 31 Add non-seed-bearing weeds to compost. |
| JULY 4 Watch for early and late tomato blight. | JULY 20 Harvest summer squash when young and tender. | Seed beets. |
| JULY 5 Seed carrots and Swiss chard. | JULY 22 Seed collards and kale for fall. | |
| JULY 6 Plant grape or cherry tomatoes for fall. | Don't let weeds go to seed. | |
| JULY 8 Seed late sweet corn and beets. | JULY 23 Plant cauliflower. | |
| JULY 9 Mulch to conserve soil moisture. | Plant fall broccoli and Swiss chard. | |
| JULY 10 Watch for Japanese beetles | JULY 24 Seed fall cucumbers. | |
| JULY 11 Order garlic seed. | Water young trees and shrubs during dry periods. | |
| JULY 12 Plant Chinese cabbage. | JULY 25 Plant peppers for fall crop. | |
| JULY 13 Remove raspberry canes after fruiting. | JULY 26 Seed summer squash for fall crop. | |
| JULY 15 Seed borage. | JULY 27 Take cuttings from herbs. | |
| JULY 16 Pinch the top of black raspberry canes. | | |

