

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER

www.agriculture.wv.gov

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A Fine Wine: SUMMERSVILLE COUPLE BUILD ON A TRADITION

Elizabeth and Frank Dix love a good glass of wine, but they never would have imagined one day they'd own their own winery. The Summersville residents were happy with their careers. Frank worked as a lineman for the power company and Elizabeth was employed by a behavior health agency as an executive assistant and accounts clerk. That all changed just a few years ago when they purchased Kirkwood Winery and Isaiah Morgan Distillery.

“Actually, it wasn't the winery we were after,” explains Frank. “We have a residential rental business. The owners of Kirkwood were selling the business, and I knew they had some rentals on the other side of the winery. I stopped one day and asked if the owners would be interested in selling me the mobile home park and the farmhouse. But they wanted to sell everything or nothing. They asked me if I wanted to buy a winery. My first response was, “Not really.” But that's how it came about. We looked at everything and decided, “Hey, let's change our life, do something different. “So, we both quit our jobs, and we bought a vineyard.”

Kirkwood was already an established winery when the couple purchased the operation in 2017. Rodney Facemire and his sons planted the first vines on the property in 1984. And ironically, it was Facemire who introduced winemaking to Frank's family.

“My mom used to make some wine,” says Frank. “She was actually friends with Facemire, and he had taught her how to make wine. She passed it on to me, but it was only in small quantities for personal use. The scale we're on now is very much different to my background.”

After purchasing the winery, Elizabeth says it was a learn as you go process.

“I actually worked the first year alone. Frank continued working at the power company. But the winery got bigger than just me. We both have different specialties, and I needed help. I do the book work and licensing. Frank is more the leg guy. He is boots on the ground, constantly out there,” says Elizabeth.

The couple inherited three employees with the business who were critical to running the operation in those first days. Frank says he and Elizabeth had to learn the business from the ground up, everything from distribution to tending the vines.

“But we put our heads down and said, “We're going to do this,” and we did!,” laughs Frank.

The winery currently has six acres of vines and three different kinds of grapes: Catawba, Concord and Niagara, which all grow well in West Virginia.

If they need other grapes, they'll source them from the region. They produce a Cabernet Sauvignon, an American Concord and Merlot. But Kirkwood Winery is best known for its fruit-based wines.

“Some wineries will make grape wines and flavor them with berry flavors. We don't do that,” says Frank. “Everything is exactly what it says it is. If it's blackberry wine, it's blackberry wine. It's not grape-based. That's what we're known for, our sweet wines. We have 28 different varieties right now, everything from red raspberry to wild elderberry, golden peach to moonglow pear. We do have some unique wines. We have strawberry rhubarb and dandelion. We have ginseng wine, ramp wine. We try and make some unique wines that people haven't seen before.”

Kirkwood also boasts the Isaiah Morgan Distillery.

“We make moonshine, rye whiskey,” explains Frank. “We don't flavor our moonshines like a lot of other places do. We make straight corn whiskey moonshine. We also have a grappa we make from our own grapes. It's kind of like a brandy. We do a bourbon. It is the oldest bourbon in the state. But we are small. We do small batches and release a barrel of bourbon every now and then. But when we do, we have people waiting around. They're ready for the release.”

On top of the winery and distillery, Kirkwood also has a country stocked with West Virginia-made products.

“We are open seven days a week, 9 a.m. to 5 p.m. You can come in and try all our wines. You can take a tour. We show folks where we make our wine, how we make it. They can take a tour of the distillery. People can get a glass of wine, sit on our front porch and enjoy the beautiful scenery,” says Elizabeth.

And to add to all that, the Dixes have started a new venture.

“We recently started a wedding venue,” says Elizabeth. “We have a brand, new pavilion that we built in the vineyard. We also host wedding receptions, meetings, baby showers. We've tried to increase what we have to offer so folks have a different experience when they come here.”

The big event of the year for the vineyard is the annual Grape Stomp Wine Festival being held this year on September 17-18. Elizabeth says it's a can't miss.

“We'll have bands there, food vendors, craft vendors. We'll have the grape pit open so folks can get in and stop around. This is the 30th year for the festival!”

If you can't make it to the festival, you can purchase Kirkwood wines across the state.

“We've actually had state-wide distribution for many

years,” explains Elizabeth.

“Kirkwood wine is very popular, so

we're in a lot of stores – convenience stores, Walmart, Krogers, mom and pop shops. We've even gotten into a few restaurants,” says Elizabeth.

Kirkwood is also a member of the WVDA West Virginia Grown program.

“West Virginia Grown has increased our word of mouth,” says Elizabeth. “You put that West Virginia Grown sticker on your product, folks pull that bottle off the shelf and they know it's made right here in West Virginia. People know it makes a great gift. It's a local product and people like to support local businesses. They like to support home grown. It makes a huge difference.”

As for the future, the couple say they plan to continue making wine and spirits that people love.

“We're all about West Virginia,” says Frank. “That's who we are.”

For more information on Kirkwood Winery and Isaiah Morgan Distillery, you can visit their website at Kirkwood-wine.com.

“Some wineries will make grape wines and flavor them with berry flavors. We don't do that... Everything is exactly what it says it is.”

Frank Dix | Kirkwood Winery



For West Virginia, the 'Sensible' Vote is NO on the STEP Act

The Mountain State is home to more than 23,000 farms that generate over \$750 million worth of crops and livestock annually. At just over 95 percent, our state leads the country in the percentage of family-owned farms. The Sensible Taxation and Equity Promotion (STEP) Act currently being considered by Congress puts at risk these family farmers who are the backbone of West Virginia agriculture. There is nothing "sensible" about the STEP Act. It would do nothing short of bankrupt middle-income farming families and small businesses who are already reeling from the effects of COVID-19.

The STEP Act cuts at the heart of family farming by axing a decades-old tax principle called "step up in basis." Under current law, the IRS "steps up" the cost of inherited land and business assets, farming equipment and machinery to account for inflation and the natural appreciation in value that occurs between when parents take ownership of the family business to when they die and pass it on to their children. Stepped-up basis ensures the new owners aren't forced to pay taxes that could force them to cut back operations, lay off employees, or sell the farm altogether.

In a misguided effort to close a supposed tax "loophole," the STEP Act equates the value of a farm

or business with the personal value of the family that owns it. When parents pass away, the IRS would treat the ensuing transfer of ownership as a sale and charge their children a steep new tax. The IRS would view it as if the children had owned the business from the beginning and sold it, and then make them pay taxes on their capital gains. Of course, we all know this is a blatant misread of what's really going on. On top of that, the numbers clearly show the STEP Act would force the overwhelming majority of West Virginians to sell their farms.

For example, if Dave and Becky worked on their family's farm in Marshall County but lost their dad suddenly, they would become the new owners overnight. Their dad, Dave Sr., might have purchased the farm for \$65,000 in 1980, but had grown the operation over the next four decades by bringing on workers and expanding his acreage. In what should be good news for the kids, the farm's new value is \$1.8 million. Unfortunately, under the STEP Act, what this would mean is that Dave and Becky now owe the IRS over \$300,000 in taxes.

Under the Act, Dave and Becky would have 15 years to make the payment, but a local bank would be forced to classify Dave and Becky's new obligation as a lien, likely drying up any lines of credit and nixing the chances of getting help with a

loan. In almost all scenarios, Dave and Becky would be forced to forfeit what their dad had dedicated 40 years of his life building for them.

West Virginia needs a strong voice for its middle class and farming families, and we need a stronger voice against dangerous new proposals that attempt to generate revenue on the backs of American farmers. The current rules keep family farming in America's DNA and helps the majority of West Virginia producers continue to put food on the table. We need our representatives in Congress, especially swing vote Senator Joe Manchin, to vote "No" on the STEP Act. The STEP Act would not only crush the middle-income families that the Biden administration has pledged not to target with new taxes, but it would have a disproportionately catastrophic impact on West Virginians and the state's economy. Congress must reject the STEP Act.



Kent Leonhardt, Commissioner of Agriculture

AGRITOURISM AND FOOD SAFETY IN A PANDEMIC YEAR

The onset of Fall and fluctuations in COVID-19 cases suggest that visitors will be looking for opportunities and venues to safely enjoy time outdoors. As more visitors consider taking more 'stay-cations' and 'safe-cations' in their local communities, opportunities abound for u-pick operations, farm stands and other agritourism operations to provide visitors with a unique connection to fresh, local products and agritourism experiences closer to home. Understandably, food safety issues and pandemic concerns will likely be foremost in the minds of agritourism operators, employees and visitors.

Handling and consuming agricultural products and prepared foods at agritourism venues pose a risk for food safety outbreaks because of farm, food and people interactions. Practicing on-farm food safety and communicating such practices to your customer base will help inspire favorable public perceptions and confidence in the local food system, which translates into increased demand and higher willingness to pay. The following guidance and best practices are offered to help protect you and your farm team, as well as help reassure your customers that you are taking necessary actions to protect them and the products you sell.

Firstly, all farm employees must complete annual farm food safety training, to include contamination and cross-contamination education. Additionally, the farm should develop a food safety plan to prioritize and address important food safety risk areas. Proper records and documentation will ensure the plan is

being followed and can be used as a decision-aid to plan for improvements over time.

Water used for production and post-harvest activities should be tested at least annually for generic E. coli, and actions should be taken to ensure only safe water comes into contact with produce and food contact surfaces. Signs should also be posted indicating to customers that fresh produce should be thoroughly washed under cool running water prior to its consumption.

Employees' and visitors' health and hygiene are essential to preventing contamination and cross-contamination. Handwashing, appropriate glove use and keeping sick employees and customers away from the farm and vending premises is always important. Social distancing and face coverings are added considerations during the pandemic.

An appropriate number of restrooms should be provided for employees and customers, and should be well-stocked with soap, potable water, single-use paper towels, a trash receptacle and signage indicating proper hand washing techniques. Restrooms should be cleaned on a scheduled basis and monitored regularly. Workers' break areas should be separate from sales and production areas, and workers should not eat, drink, smoke, defecate or spit in areas around or near food products.

Ensure that crop production areas are separate from and not subject to run-off from dairy, livestock or poultry production. When raw animal manures are used on the farm, they should be incorporated two

weeks prior to planting and at least 120 days prior to the harvest of crops. The pesticide storage area should be located away from public access and production areas and should be appropriately identified and secured. Measures should be taken to reduce the opportunity for wild and domestic animals to enter crop and sale areas. A pest control program should be in place for the sales and storage areas on the farm. Farm animals should be excluded from contact with customers. When exclusion is impossible, a properly stocked hand washing station with proper signage should be provided.

Sales, storage, packing and event buildings and food contact surfaces should be maintained and inspected regularly and should not pose a risk of contamination of food products sold at the farm. Coolers should be built out of easy to clean materials and temperatures should be regularly monitored. Appropriate temperatures should be maintained (eggs 45 degrees or below, hot foods 140 degrees or above, cold foods 41 degrees or below, frozen foods 0 degrees or below), and condensation from coolers and pipes should not be permitted to pool on the floor, food contact surfaces, or on products. Produce should be kept and handled separately from potentially hazardous foods.

Agritourism and Food Safety,
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CONGRATULATIONS

TO OUR INDUCTEES

2020 & 2021



Congratulations to the 2020 inductees to the WV Agriculture and Forestry Hall of Fame. The class of 2020 and 2021 were inducted during a ceremony at Jackson's Mill on July 24. Pictured: Joe Gumm, Phillip Osborne, Patricia Gruber, Terry Jones and Elaine Bowen. Not pictured: Don Michael, Mary Beth Adams, Andrew Hopkins (d), William Ritter (d) and Jules Viquesny (d).



Congratulations to the newest members of the WV Agriculture and Forestry Hall of Fame. The class of 2021 was inducted alongside the class of 2020 at a banquet in their behalf at Jackson's Mill on July 24. Pictured are Stacy Gartin, Jeffrey Orndorff and Mark Double. Not pictured: Jean Smith, Larry Barger, Harward Harry Huff (d) and Barry Cook (d).



Congratulations to the 2021 West Virginia Women in Agriculture. These outstanding women were honored on August 15 during a reception at the State Fair of West Virginia. Pictured are WVDA Commissioner Kent Leonhardt, Hope Allen Yankey, Debbie Friend and Dianne McConnell. Not pictured: Katie Fitzsimmons.



New Pest Alert: Boxwood and Box Tree Moth

Boxwood, *Buxus* spp., is one of the most common and recognizable landscaping plants in the United States. A new pest of concern is Box Tree Moth, *Cydalima perspectalis*. This moth is native to eastern Asia and was introduced into Germany in 2006. Native boxwood populations sped the moth's movement throughout the rest of Europe. The pest has since been found in Toronto, Canada in late 2018.

During April and early May, a small number of potted boxwoods were indirectly shipped to West Virginia from the infested area of Canada. The South Carolina nursery that shipped these plants received the questionable material from a nursery in Ontario. In response, the WVDA is working with the USDA to take measures to prevent the establishment of Box Tree Moth in West Virginia. All of the imported plants have been located and no target insects were found upon inspection. Inspection and monitoring activities will continue throughout the next few months.

Further information about Box Tree Moth can be found at: <https://extension.psu.edu/box-tree-moth>. You can also contact the WVDA, Plant Industries Division for more information by email at nursery@wvda.us or call (304) 558-2212.

A Zest for Zucchini

If you're up to your ears in zucchini from your garden or if you just have a craving for some, we've got a few recipes for you to try. Whether you're looking for something light and fresh or a sweet treat, zucchini is the star of these recipes. The word zucchini comes from the Italian word for squash. A zucchini also has more potassium than a banana and is low in calories. So, treat yourself this month to one of these mouthwatering dishes! If you have a recipe you'd like to share, send it to: marketbulletin@wvda.



Zucchini Slippers

- 6 zucchini, ends trimmed
- 4 ounces cottage cheese, drained
- 4 ounces shredded Colby cheese
- 1 small red bell pepper, seeded and chopped
- 1 large egg
- 2 tablespoons chopped fresh parsley
- 1 pinch salt
- 1 pinch cayenne pepper
- 6 sprigs fresh parsley

Step 1

Place zucchini into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, about 10 minutes. Remove zucchini from water and cut in half lengthwise; cool slightly.

Step 2

Preheat oven to 350 degrees F. Grease a baking sheet.

Step 3

Scoop the flesh from each zucchini half, leaving a narrow margin of flesh on the skin to form a shell. Invert each shell (or "slipper") onto a paper towel to drain, reserving scooped flesh.

Step 4

Chop scooped zucchini flesh and mix with cottage cheese, Colby cheese, red bell pepper, egg, 2 tablespoons chopped parsley, salt, and cayenne pepper together in a bowl until filling is evenly mixed. Spoon filling into the "slippers." Arrange "slippers" on the prepared baking sheet.

Step 5

Bake in the preheated oven until filling is bubbling, about 15 minutes. Turn oven's broiler on and broil until cheese is browned if desired, 1 to 2 minutes. Garnish with parsley sprigs.

Chocolate Zucchini Bread

- 2 ½ cups all-purpose flour
- 4 tablespoons cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- ¼ teaspoon baking powder
- 1 ¾ cups white sugar
- ½ cup butter, softened
- ½ cup vegetable oil
- 1 teaspoon vanilla extract
- 3 eggs
- 1 (12 ounce) package semisweet chocolate chips
- 2 cups grated unpeeled zucchini
- 1 cup chopped walnuts (Optional)

Step 1

Preheat the oven to 350 degrees F. Grease and flour two loaf pans.

Step 2

Combine flour, cocoa, salt, baking soda, cinnamon, and baking powder in a medium bowl and mix together. Set aside.

Step 3

Cream sugar, butter, oil, and vanilla extract together in a large bowl with an electric mixer until smooth. Add eggs, one at a time, until mixed. Mix the dry ingredients slowly into the sugar mixture on medium speed until incorporated. Gently add chocolate chips, zucchini, and walnuts with a spoon. Pour batter equally into the prepared loaf pans.

Step 4

Bake in the preheated oven until a toothpick inserted into each loaf comes out clean, 40 to 50 minutes. Don't overcook.

Marinated Zucchini

- 1 pound zucchini
- ½ cup vegetable oil
- 3 tablespoons white vinegar
- 2 tablespoons honey
- 1 tablespoon chopped fresh parsley, or to taste
- 1 tablespoon chopped fresh dill, or to taste
- 1 tablespoon chopped fresh basil, or to taste
- 3 cloves garlic, minced, or more to taste
- ½ teaspoon salt
- ½ teaspoon ground black pepper

Step 1

Slice zucchini with a vegetable peeler and place in a bowl.

Step 2

Mix oil, vinegar, honey, parsley, dill, basil, garlic, salt, and pepper together in another bowl.

Step 3

Cover zucchini with marinade and refrigerate for at least 2 hours. Serve cold.

African Swine Fever (ASF)

African Swine Fever (ASF) was recently detected in the Dominican Republic which marks the first detection of the virus in the Western Hemisphere since 1980 when eradicated from Haiti. ASF is found in countries around the world and has been circulating in Asia and Europe since 2018. African Swine Fever is a highly contagious and deadly swine disease that affects both farm-raised pigs and feral swine. The virus does not infect people but passes readily from pig-to-pig decimating pork production. Signs include the following: high fever; decreased appetite and weakness; red, blotchy skin or skin lesions; diarrhea and vomiting; and coughing and difficulty breathing. On-farm biosecurity is crucial to preventing any animal disease from developing and spreading. All pig owners and anyone involved with pig operations should know and follow strict biosecurity practices to help protect U.S. pigs from ASF. Immediately report animals with any of these signs to state and federal animal health officials. Please call 304-558-2214 to report to the State Veterinarian. For more information, visit <https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/animal-disease-information/swine-disease-information/african-swine-fever/seminar>.



SEE A POTENTIAL INVASIVE PEST?

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



West Virginia Grown

Rooted in the Mountain State



BARBOUR

- Sickler Farm
- Emerald Farms LLC
- Layne's Farm
- Kindred Hollow Farms
- Cellar House Harvest
- Mountain Meadows Farm

BERKELEY

- Appalachian Orchard Company
- Cox Family Winery
- Geezer Ridge Farm
- Kitchen's Orchard & Kitchens Farm Market LLC
- Mountaineer Brand LLC
- Raw Natural
- Romero Ranch
- 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
- Givens' Bison dba Mountain State Farm

BROOKE

- Bethany College Apiary
- Eric Freeland Farm
- Family Roots Farm
- Pike Vue Christmas Trees

CABELL

- Appalachian Apiculture
- Auburn & East
- Good Horse Scents
- R&R Products dba Down Home Salads

CLAY

- Legacy Foods
- Ordinary Evelyn's
- Sparks Hilltop Orchard
- Sugar Bottom Farm

DODDRIDGE

- Sweet Wind Farm
- Ryan Farms

FAYETTE

- Appalachian Botanical Co LLC
- Deep Mountain Farm
- Five Springs Farm
- Five Springs Farm Guesthouse
- Wild Mountain Soap Company
- Butcher's Apiary
- Greenbrier Dairy LLC dba Almost Heaven Specialties dba Up the Creek

GREENBRIER

- Arbaugh Farm
- Caring Acres Farm
- Daniels Maple Syrup
- Hero Honey - Valley View Farm
- Mountain State Maple & Farm Co.
- Sloping Acres
- T L Fruits & Vegetables
- Spring Creek Superior Meats LLC
- Eagles Landing Farm, LLC
- Sunset Berry Farms & Produce LLC

HAMPSHIRE

- Kismet Acres Farm

- Powder Keg Farms
- Quicken Farm
- Brushy Ridge Farm
- LDR 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 Farms & Sweet Corn

HARRISON

- Native Holistics
- Sourwood Farms
- Honey Glen LLC
- Rimfire Apiary

JACKSON

- A J's Goats 'N Soaps
- Sassy Gals Gourmet Treats
- Cave Mountain Soap Company LLC
- Out of This World Salsa
- Overholt Homestead, LLC
- Boggess Farm
- Dean's Apiary
- Maddox Hollow Treasures LP
- One Blessed Farm LLC
- Layne Family Farmstead

JEFFERSON

- Shalgo Farm
- Appalachian Greens

KANAWHA

- Angelos Food Products LLC
- Country Road House and Berries
- Hamilton Farms, LLC
- Happy Hens Farm
- Hernshaw Farms LLC
- Jordan Ridge Farm
- Larry's Apiaries
- Lem's Meat Varnish
- T & T Honey
- Vandalia Inc.
- We B Fryin Snacks LLC

LEWIS

- Garton Farms
- Lone Hickory Farm
- Novak Farms
- Smoke Camp Craft

LINCOLN

- Anna Bell Farms
- Hill n' Hollow Farm & Sugarworks
- Estep Branch Pure Maple Syrup
- Berry Farms
- J & J Bee Farm
- Justice Farms
- Wilkerson Christmas Tree Farm
- Ware Farms
- Simply Hickory

MARION

- Clutter Farms LLC
- Holcomb's Honey
- Rozy's Peppers in Sauce

MARSHALL

- Eco-Vrindaban Inc.
- Gopi Meadows
- Hazel Dell Farm
- NJ's Kettle Corn
- Struggling Acres Farm
- Providence De Fleur

MASON

- Black Oak Holler Farm LLC

- Hope's Harvest Farm LLC
- Moran Farms

MERCER

- Hillbilly Farms

MINERAL

- Green Family Farm
- Indian Water Maple Company

MONONGALIA

- Neighborhood Kombuchery
- The Kitchen
- WVU
- Boone's Bees and Trees

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
- Blackthorn Estates Nursery
- Cool Hollow Maple Farm
- M & S Maple Farm
- Rocky Knob Christmas Tree Farm
- Wildmour Farm
- Dean's Gap Farm, LLC

POCAHONTAS

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

PRESTON

- Andor Peppers
- Me & My Bees LLC
- Maryland Line Farm
- Mountindale Apiaries
- Possum Tail Farm
- Riffle Farms LLC
- Ringer Farms
- Taylor Grow LLC
- The Vegetable Garden
- Touch of Greens Farms
- Valley Farm Inc.
- Vested Heirs Farm

PUTNAM

- Gritt's Farm
- Gritt's Midway Greenhouse
- Sycamore Farms & Primitives
- Taste of Country Candles
- WV Ridgerunner Honey LLC

RALEIGH

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

- Timbuesue Farms

RANDOLPH

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

RITCHIE

- Turtle Run Farm
- Five Star Beef

ROANE

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

SUMMERS

- Cheyenne Farm
- Sprouting Farms

TAYLOR

- A Plus Meat Processing
- Triple L Farms

TUCKER

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

TYLER

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

UPSHUR

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

WAYNE

- Elmcrest Farm
- LC Smith LLC dba Lovely Creations Handmade Soaps and More
- Stiltner's Apiaries

WEBSTER

- Custard Stand Food Products
- Copperhead Row Hemp Farms WV, LLC
- Spillman Mountain Farm Products, Inc.
- Williams River Farm

WETZEL

- Thistledeed 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
- Community Resources, Inc. - Hope Grows
- Stomp-n-Grounds Craft Coffees

WYOMING

- Appalachian Tradition
- Tarbilly's BBQ
- Halsey Farm

JOIN OUR LIST!



304-558-2210



wvgrown@wvda.us


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

WEST VIRGINIA

FEEDER CATTLE & CALF SALES

Updated 2021 FALL SCHEDULE

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

TYPE OF SALE	LOCATION	DAY	DATE	TIME	PHONE
FG	WESTON LIVESTOCK	SAT	SEPT. 4	10:00 AM	269-5096
C	JACKSON COUNTY REGIONAL	SAT	SEPT. 11	11:00 AM	373-1269
FG	WESTON LIVESTOCK	SAT	SEPT. 11	10:00 AM	269-5096
BB	BUCKHANNON	TUE	SEPT. 14	9:00 AM	472-5300
G-T	WESTON LIVESTOCK	THUR	SEPT. 16	9:00 AM	269-5096
Special	POCAHONTAS PRODUCERS	FRI	SEPT.17	7:00 PM	799-4852
Y-C	SOUTH BRANCH VALLEY	SAT	SEPT. 18	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	SEPT. 18	10:00 AM	269-5096
Y-C-T	POCAHONTAS PRODUCERS	SAT	SEPT. 18	2:00 PM	799-4852
BB	BUCKHANNON	TUE	SEPT. 21	9:00 AM	472-5300
G-T	WESTON LIVESTOCK	THUR	SEPT. 23	9:00 AM	269-5096
C	JACKSON COUNTY REGIONAL	SAT	SEPT. 25	11:00 AM	373-1269
FG	WESTON LIVESTOCK	SAT	SEPT. 25	10:00 AM	269-5096
QA	BUCKHANNON	FRI	OCT. 1	1:00 PM	472-5300
Special	POCAHONTAS PRODUCERS	FRI	OCT. 1	7:00 PM	799-4852
Graded	RITCHIE COUNTY CO-OP	FRI	OCT. 1	9:00 AM	
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 2	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 2	10:00 AM	269-5096
Y-C-T	POCAHONTAS PRODUCERS	SAT	OCT. 2	2:00 PM	799-4852
C	TERRA ALTA	WED	OCT. 6	10:00 AM	789-2788
B-T	WESTON LIVESTOCK	FRI	OCT. 8	9:00 AM	269-5096
C	JACKSON COUNTY REGIONAL	SAT	OCT. 9	11:00 AM	373-1269
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 9	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 9	10:00 AM	269-5096
BB & B	BUCKHANNON	TUE	OCT. 12	9:00 AM	472-5300
Y-C	TERRA ALTA	FRI	OCT. 15	2:00 PM	789-2788
Special	POCAHONTAS PRODUCERS	FRI	OCT. 15	7:00 PM	799-4852
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 16	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 16	10:00 AM	269-5096
Bred/Cull Cow	POCAHONTAS PRODUCERS	SAT	OCT. 16	2:00 PM	799-4852
C	JACKSON COUNTY REGIONAL	SAT	OCT. 23	11:00 AM	373-1269
Y-C	SOUTH BRANCH VALLEY	SAT	OCT. 23	10:00 AM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 23	10:00 AM	269-5096
Bred Cow	SOUTH BRANCH VALLEY	FRI	OCT. 29	6:00 PM	538-6050
FG	WESTON LIVESTOCK	SAT	OCT. 30	10:00 AM	269-5096
Bred Cow	BUCKHANNON	FRI	NOV. 5	6:00 PM	472-5300
Y-C	SOUTH BRANCH VALLEY	SAT	NOV. 6	10:00 AM	538-6050
C	JACKSON COUNTY REGIONAL	SAT	NOV. 13	11:00 AM	373-1269
Y-C	SOUTH BRANCH VALLEY	SAT	NOV. 6	10:00 AM	538-6050
C	JACKSON COUNTY REGIONAL	SAT	NOV. 13	11:00 AM	373-1269
Y-C-T	POCAHONTAS PRODUCERS	SAT	NOV. 13	2:00 PM	799-4852
BB & B	BUCKHANNON	WED	DEC. 1	2:00 PM	472-5300
C	JACKSON COUNTY REGIONAL	SAT	DEC. 11	11:00 AM	373-1269
Y-C-T	POCAHONTAS PRODUCERS	SAT	DEC. 11	2:00 PM	799-4852

SPECIAL GRADED FEEDER SALES

FARM FRESH CATTLE

TYPE OF SALE KEY

- B - BOARD
- BB - BOARD & BARN
- C - FEEDER CALVES
- CC - CLUB CALVES
- QA - QUALITY ASSURANCE
- S - STATEWIDE BOARD SALES
- ST - STEERS ONLY
- T - TEL-O-AUCTION AVAILABLE

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

Additional sale dates and locations will be updated on the WVDA website and in future Market Bulletins as information becomes available

CLASSIFIED ANNOUNCEMENTS SEPTEMBER 2021

To Submit
an Ad ▶

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

AD DEADLINES

October 2021. . .

Phone-In ads for the October issue must be received by **12 noon on Monday, September 13.**

Written ads for the October issue must be received by **1 p.m. on Tuesday, September 14.**

November 2021. . .

Phone-In ads for the November issue must be received by **12 noon on Thursday, October 14.**

Written ads for the November issue must be received by **1 p.m. on Friday, October 15.**

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

Apiary Events

Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 543-5955.

Mountaineer Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, masks are required, Contact Justin King, pjustinking@gmail.com.

North Central WV Beekeepers Assoc., Monthly Meeting, 3rd Monday, 7 p.m., Harrison Co. Parks & Recreation Center, Contact Hudson Snyder, 641-7845.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 2nd Thursday, 7 p.m., Sept. Bank of Romney Community Center on Main St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2214.

Cattle Sales

Pure reg. & % Simmental bulls & bred open females, AI sires CCR Cowboy Poker, Mr. CCF 2020 & CCR Cowboy Cut \$1,600/up. Jim Bosley, P.O. Box 5, Old Fields, 530-6636.

Belted Galloway/Hereford cross 9-mo. heifer, all natural, \$775. Sarah Bowers, P.O. Box 1199, Franklin, 26807.

Reg. Black Hereford 17-mo. heifers, DNA tested, exposed to Black Hereford bull in June, \$1,650. Steve Dilley, 8351 Browns Crk. Rd., Dunmore, 24934; 799-7434.

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

Reg. Angus, Limousin & Lim/Flex bulls, black, polled, calving ease, vacc., have passed BSE, \$2,000. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 749-8043; ralimousin@frontier.net.

Jersey 2½ yr. bull, 800-850 lbs., \$600. Herbert Hawkins, 180 Owens Drive, Tunnelton, 26444; 698-9294.

Pure Hereford 8-mo. heifer from reg. bulls, dark red, \$800. Dwayne Huffman, 7976 Blue Lick Rd., Greenville, 24945; 753-4590; 540-726-7577 Tue.-Fri.; 9 a.m-3 p.m.

Reg. Polled Hereford 2 & 3 yr. cows w/3/21 heifer calves at side, pure but no papers, rebred for 3/22 calves, \$1,750/pr. or \$900/ea. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 612-3795.

Bred 2-yr. & bred heifer, both Sunseeker daughters & bred to Bushs Wing Man, \$1,600/ea. David McCardle, 153 Black Angus Lane, Moundsville, 26041; 845-1189.

Reg. Black Angus bull & heifer 6-mo. -9-mo. calves, excel. quality & blood, \$1,000/up. Justin McClain, 2856 Dry Fork Rd., Salem, 26426; 782-3983.

Reg. Black Angus bulls, \$2,500/up. John O'Dell, 3442 Amma Rd., Amma, 25005; 565-9851; jfodell@frontiernet.net.

Sistersville, 26175; 991-8346.

Reg. Black Angus: bull, \$1,700; 2, cows, \$1,500/ea. Dennis Prichard, 1014 Wolf Pen Branch Rd., East Lynn, 25512; 849-2402.

Shorthorn 15-mo. bulls, roan, \$1,100/ea. Larry Roberts, 368 Sugar Run Rd., Littleton, 26581; 775-2986.

Reg. Black Angus yrlg.: bulls, \$2,000/ea.; heifers, & a non reg. heifer sired by Meckleys Total Secret ECLB bulls, \$1,400/ea. Mark Robinson, 213 Willow Crk. Rd., Sutton, 678-7302.

Pure Red Angus 7-yr. cows, 1,500 lbs., Bieber Makin Hay blood, bred to Brown Fantastic Son for spring 2022 calves, EPDs avail., \$1,375/ea. Dave Shapes, 3126 Browns Crk. Rd., Marlinton, 14954; 799-6298; davepamsharper@frontier.com.

Reg. Angus yrlg. '21 bulls, Wardensville summer test, 10X Safeguard blood, low bt. wt., high milk, wnlg. & yrlg. wts., good disp., BSE passed & 150K, \$2,500. Rod Summers, 98 Meadland Rd., Flemington, 26347; 842-7958; summersbunch@aol.com.

Reg. Black Angus yrlg bull, Rito blood, calving ease, excel. EPDs, easy handling, vacc./wormed, open, \$1,200. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 363-5757

Yrlg. heifer calves, 7, \$1,375, your choice. Michael Taylor, 2782 US Hwy. 33 W, Weston, 26452; 269-3155.

Angus bulls, cows & calves, \$1,200/up. Dale Thayer, 257 Poplar Ridge Rd., Sutton, 26601; 765-5512.

REGISTERED MINIATURE & MID-SIZE BULL BREEDING SERVICE

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

Equipment Sales

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

Hay tedder manufactured by G. H. Grimm Co., runs off PTO, \$400. Denver Anderson, 55 Cowger Hill Rd., Hacker Valley, 26222; 493-6323.

NH 273 hay baler, \$1,500. Ronnie Annon, 1041 Annon Rd., Newburg, 26410; 892-3990.

MF 290 farm tractor, 65 hp Perkins diesel engine, 8-forward 2-reverse speed trans., 18.4x30 rear tires, 3,700 hrs., runs good but sat outside its entire life, needs rear tires, \$5,000. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 282-5194.

Ford 4000 farm tractor, 3-cyl., gas, 8-speed, ps, rear hyd., starts easy, no smoke, \$4,900. William Fletcher, 431 Viola Rd., Fairmont, 26554; 816-3585.

JD 1019 hay bine, \$2,995; NH 256 hay rake, \$1,250; Shaver post driver, \$1,250; Woods 1580 bush hog, \$1,000. Thomas Grimes, 993 Back Draft Rd., Green Bank, 24944; 456-3020.

Self propelled bale wrapper w/9 hp Honda engine, \$4,800; NH 3-pt. hitch 9' rotary mower, \$6,500; JD 3-wheel rake, \$1,200; NH 4-spool fold out tedder, \$2,200. Jason Landis, 173 James Hill Rd., Shinnston, 26431; 502-2466.

Horse drawn turning plows: wood frame, \$250; metal frame, \$200. Chip Mallion, 37 Taxi-demy Lane, Sutton, 26601; 765-7187.

Int'l 6½' disc, \$850; Ford 2-bottom plow & kicker hay tedder, \$650/ea.; MF sickle bar mower, \$1,800; hay crimper, JD hay tedder, single bottom plow, corn planter & dump rake, \$325/ea.; more equip. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Ford '90 1310 2-stage clutch, 12-speed trans., 390 hrs., \$650; 3-pt. hitch fork lift attach. \$1,200/obo; Land Pride 15' finish mower, \$4,900; 8N tractor, 12 volt system w/side mower, \$1,500. Lewis Martin, 83 Glen Haven Dr., Bridgeport, 26330; 209-1962.

Hesston/MF 730 round baler, \$5,000. Scott Nutter, 1134 Burr Rd., Mt. Lookout, 26678; 872-9114.

Gravelly 8199 garden tractor, 2-cyl. Kohler engine, new mower deck/rear tires, tractor tread, good cond., barn kept, \$1,500. Carlisle Smith, 1021 Ben Rd., P.O. Box 841, St. Albans, 25177; 549-5606.

Equipment Wants

Ford 501 sickle bar mower. David Hill, P.O. Box 506, Hurricane, 25526; 549-6718.

Farm Sales

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

Marshall Co.: 35.43 A. w/house, barns, outbldgs., city water, fenced pasture, fruit trees, springs stream, woods, \$250,000. Rhonda Jackson, 1282 Campbell Lane, Proctor, 26055; 281-5623.

Calhoun Co.: 48 A. w/house, barn, pond, pasture field, chicken house, outbldgs., garden area, \$299,000. Peggy Layne, 3440 Sand Ridge Rd., Normantown, 25267; 655-7260.

Greenbrier Co.: 80 A. w/house, barn, outbldgs., 10 A. hayfield, springs, crks., ponds, fruit tree, 70 A. woods, 7 miles from Dawson exit, \$485,000. Ron Malus, 3446 Snake Run Rd., Alderson, 24910; 392-5231.

Fayette Co.: 105 A. w/house, well, septic, 10 A. hay field, 35 A. fenced pasture, running streams, 40x28 hay shed, 30x50 equip. shed, old barn w/water in it, pond, woods, \$224,000/obo. Ronald Shawver, 8430 Bacus Mtn. Rd., Meadow Bridge, 25976; 484-7140.

Farm Wants

Farm w/house, barn, good water supply, needs to have some pasture, near E. Morgantown, must be within 2 hrs. of Pittsburgh PA. Ronald Shawver, 17498 N. SR 20, Meadow Bridge, 25976; 484-7140.

Goat Sales

Nubian: doelings, \$250; young wethers, \$50/ea. Clint Curtis, 262 O'Dell Farm Lane, Oak Hill, 25901; 640-4014.

Alpine/Nubian spring bucklings, \$125. Clement Lehman, 407 Hope Ridge Rd., Arborvale, 24915; 456-5018.

Boer cross 4/21 & 5/21 doe & billy kids, sire is dapple spotted Boer buck, some are high % Boer, \$200/up. Justin McClain, 2856 Dry Fork Rd., Salem, 26426; 782-3983.

Boer '21 kids, lots of colors, doelings, parents on premises \$200/up; bucklings, \$175/up. Charmene Meadows, 3650 Pluto Rd., Shady Springs, 25918; 222-7847.

Alpine can be ADGA reg.: disbudded bucklings, \$175; doelings, \$300/up. Leah Snow, HC 60, Box 231A, New Martinville, 26155; 455-3998.

Hog Sales

Berkshire/GOs pig expected this fall, reserve now, \$100/ea. Clint Curtis, 262 O'Dell Farm Lane, Oak Hill, 25901; 640-4014.

Horse Sales

Haflinger mares, \$6,000/pr. Ronnie Annon, 1041 Annon Rd., Newburg, 26410; 892-3990.

Buckskin 2-yr., \$1,900; Tenn/Wlkr. yrlg., tri-colored, \$1,200, both fillies, halter broke, good disp., 14.3-15.1 h; cross team, 7 & 8 yrs., 15 h, worked in farm equip., good disp., \$6,000. Mike Roach, RR1, Box 367D, Lesage, 25537; 633-5998.

HORSE TRAINING, RIDING LESSONS & BORDING

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

Horse Wants

Jerusalem donkey, preferably female, reasonably priced. Dennis Burton, 3579 Back Valley Rd., Lindside, 24951; 753-9234.

Plant Sales

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

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

Elephant garlic, \$22/lb., ppd w/planting instructions/recipes. Chuck Wyrostok, 230 Griffith Run, Spencer, 25276; 927-2978; wyro@apalight.com.

Sheep Sales

Hamp./Suffolk 3/21 ram, club lamb breeding, \$600. Tyler Chisler, 1279 Range Rd., Wadestown, 26590; 662-6235.

Hamp./Suffolk: 3-yr. ram, \$450; yrlg. ram, \$550; yrlg. ewes, \$350; 3/21 ewe lambs, \$275; 3/21 ram lambs, \$350; market lambs, spring '21, 80-100 lbs., \$240, will del. to local butcher house. Kevin Jones, 1039 Range Rd., Wadestown, 26590; 476-1247.

Crossbred yrlg. rams, \$350/up; reg. Suffolk yrlg. rams, \$400; reg. lamb rams, \$300/up. Lucy Kimble, P. O. Box 241 Cabins, 26855; 257-1442; 257-8532; after 6 p.m.

Coopworth reg.: lambs, \$250-\$275; 6-mo. -12-mo., \$300-\$400; adult ewes, \$325-\$400; adult rams, \$400-\$600. Debbie Martzall, 2576 Laurel Crk. Rd., Tanner, 26137; 462-8043; heartsofthefield@gmail.com.

Jacob: ram lambs, \$175-\$225; 6-mo. ram lambs, \$225-\$300; 12-mo. & older, \$225-\$375. Debbie Martzall, 2576 Laurel Crk. Rd., Tanner, 26137; 462-8043; heartsofthefield@gmail.com.

Cross bred wether type ram lambs, \$500/up; 1, Hamp. & 1, Dorset stud rams, \$300. Blix McNeill, 13260 Seneca Trail, Buckeye, 24924; 799-6698.

Cross lambs for sale, \$150/ea. Sherry Pritchard, 1014 Wolf Pen Branch Rd., East Lynn, 25512; 849-2402; pwv@aol.com.

75% Katahdin & 25% Dorper cross 5-mo. twin births, brown & brown/white, \$200/ea. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 704-7667.

Pure Jacob yrlg ram, \$250; ram lambs, \$200/ea. Ronnie Vance, P.O. Box 244, Seneca Rocks, 26884; 567-2618.

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 4x8 utility, metal bottom, springs & spare tire/wheel, \$200. Denver Anderson, 55 Cowger Hill Rd., Hacker Valley, 26222; 493-6323.

Livestock: water tank, 8' galvanized, \$150; sturdy wooden 12'x4' loading ramp, treated 2x6s w/traction cleats 16" on center & 4' cross braces, \$100. Linda Buckanan, 1011 Crest View Dr., Creston, 26141; 354-7506.

CKC reg. Collie pups, sable & white, vacc./wormed, parents on premises, \$500/up, depending on markings. Kevin Cummings, 110 Walnut St., Evans, 25241; 372-8615.

Horse drawn wooden wagons w/o boxes, 2, frames, wheels & tongue, excel. cond., \$2,500. Marvin Dixon, 13244 Greenville Rd., Forest Hill, 24935; 445-6941.

Rabbits, male, good disp., will make great pet or meat rabbit, \$10/ea. Moses Gingerich, 1269 Indian Crk. Rd., Ballard, 24918.

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

Hay '21 4x4 1st & 2nd cut, net wrapped, out of field, \$35/bale; out of barn, \$40/bale, cheaper it take all. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Maple syrup, pure WV: \$16/qt.; \$10/pt.; \$6½/pt.; \$3/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 788-1831.

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

Copper apple butter kettles w/stand & stirrer: 50-gal., \$900; 32-gal., \$700, no holes or dents, good cond.; Victor 3-roller can mill, \$1,000/obo. Mason Hughart, 2021 Holiday Run Rd., Smoot, 24977; 445-5198.

Hay '20 4x5 round bales, 200 bales, \$30/ea. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 753-9990.

Hay 4x5 round bales, mix of orchard grass, timothy & clover, limed & fert., stored inside, \$45/

CLASSIFIED ANNOUNCEMENTS CONTINUED

bale. James Livingood, 3053 Little Sandy Rd., Bruceton Mills, 26525; 379-1026; 216-3631.

Hay 4x5 round bales, net wrapped, \$35/bale. Sherry McCoy, 1688 Flatwoods Rd., Ravenswood, 26164; 532-1120.

Hay 4x5 round bales, never wet, in barn, \$35/bale; '20, \$25/bale. Don Meadows, P.O. Box 514 Eleanor, 25070; 545-3570.

Acreage: Putnam Co.: 8 A., in Emerald Fields Grandview Ridge, 293' rd. footage, all underground util., \$65,000; 98 A 80% woods, 20% fields w/year round stream, 50% fenced, \$1,250/A., partial financing avail. Bill Morton, 104 Marble Dr., Eleanor, 25070; 543-4575.

Hay lg. sq. bales, quality mixed grasses, easy access, \$6/bale. Larry Parsons, 76 Maple Drive, Evans, 25241; 372-4575.

Hay sq. bales, good quality, \$3.50/bale. John Queen, Rt. 3, Box 462, Milton, 25541; 208-6321.

Apples: Gala, Grimes Golden, MacIntosh, Red & Golden Delicious, Jonathan & Jonagold, \$10-\$12/bu.; apple butter, \$8/bu.; animal feed, \$5/bu.; bring container, call for appointment & picking times, Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

Hay '21, horse quality, limed/fert., never wet, in barn, 100+ bales, \$25/bale. Tim Spencer, 3016 Airport Rd., Fenwick, 26202; 880-3458.

Hay 4x4 round bales, never wet, stored inside, \$30/bale. Jack Smith, 6087 Arzella Rd., Friendly, 26146; 684-3275.

Hay '21 4x4 round bales, \$30/bale. Becky Wilson, 2841 Sellars Rd., Middlebourne, 26149; 758-4288.

Miscellaneous Wants

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

WV POLLED HEREFORD ASSOC.

Mountain State Spectacular Fall Sale

Sept. 25, Noon

Jackson Mill Multipurpose Bldg.,

For Catalog

Contact Stephanie Hawkins 677-3504

MOUNTAIN ROOTS MARKET INC.

Consignment Farmers Market • Year round

Mon.-Sat. • 8am-6pm • 148 W. 2nd Street • Weston, WV

Local WV produce only, fresh baked goods, crafters & artisans of WV.

David Townsend, 269-8619;

Townsendproduce@gmail.com.

Agritourism and Food Safety,
 cont. from page 2

Store displays, and picking and storage containers, should be made of non-porous materials that are easily cleanable.

Wood materials should be covered with cleanable or disposable plastic tablecloths, and display areas, product containers and coverings should be cleaned frequently.

Products and their storage/display containers should not be stored or displayed directly on the floor of the sales area, animal storage area or cooler.



Effective communication will likely be a major factor in the success of your season. Communicate with customers before they visit your operation to share the proactive steps you are taking to ensure their safety and emphasize any changes in policy that will require their cooperation. Continue to communicate with your visitors when they arrive at the operation: post signs at the entrance and other strategic places throughout the farm; emphasize rules and expectations at check-in and request verbal (or written/waiver) confirmation; and place employee(s) throughout the operation to monitor and remind visitors of rules and policies. Communicate beforehand and post signs that customers that are sick or have been exposed to someone with COVID-19 will not be permitted to enter the premises. Remind customers about your pet and food sampling policies, especially during the pandemic. Pandemic aside, it is a good practice to designate one-way foot traffic pattern to enter and exit the premises. Post signs to show flow and to encourage six-foot separation in waiting areas.

COVID-19 is not considered a foodborne 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, harvest bins, tools and high-touch areas throughout the operation (registers, electronics, door handles, railings, etc.). Use clean containers daily (quarts or buckets) to eliminate need for sanitizing containers and scales between customers. If you use reusable containers, these must be cleaned with soap and water and sanitized between customers. However, if you have a known or probable (likely) hazard (e.g. visible feces, bodily fluids or blood, or an employee or customer 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 containers 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 the EPA Disinfectant Registration List for more information.

When possible, encourage contactless payments including exact change, credit cards, tap-to-pay or prepay online. Consider setting a unit price per container (quarts, gallons, etc.) to minimize contact with produce, provide for social distancing and facilitate faster check-out. Extending sales hours to accommodate more customers without crowding is recommended. It may be considerate to designate specific hours for vulnerable populations, including elderly, pregnant or immune-compromised individuals.

If you are unable to effectively address the practices recommended above, you may decide to remain closed for this year, or chose a different market alternative that minimizes customer contact such as custom picking for farm pick-up or delivery, picking by appointment only or joining a multi-farm CSA or food hub.

Contact Dee Singh-Knights at 304-293-7606 or dosingh-knights@mail.wvu.edu to register for a Produce Safety Grower Training Course to learn more about this and other required trainings to comply with food safety requirements.

Source: WVU Extension Service Garden Calendar

GARDEN CALENDAR

SEPTEMBER 2021

SEPTEMBER 1 Order spring-flowering bulbs. Seed fall carrots. Seed spinach.

SEPTEMBER 2 Plant crocus. Dig late potatoes. Turn compost. Seed cover crop.

SEPTEMBER 3 Renovate lawn or reseed bare spots. Prepare root cellar. Seed fall spinach.

SEPTEMBER 4 Aerate lawn. Save seeds. Seed lettuce for fall crop.

SEPTEMBER 6 Plant fall turnips and radishes.

SEPTEMBER 7 Divide peonies. Seed carrots in high-tunnel or cold frame.

SEPTEMBER 8 Harvest early pumpkins. Build a cold frame.

SEPTEMBER 9 Don't let weeds go to seed. Plant hardy evergreens.

SEPTEMBER 10 Control broadleaf weeds in lawn.

SEPTEMBER 11 Seed scallions (bunching onions) in a cold frame.

SEPTEMBER 13 Plant garden mums. Harvest colored peppers

SEPTEMBER 14 Begin pumpkin harvest. Seed fall spinach.

SEPTEMBER 15 Begin 14 hours of darkness to turn color of poinsettias.

SEPTEMBER 16 Seed rye and hairy vetch for winter cover crop

SEPTEMBER 17 Seed lettuce in high-tunnel.

SEPTEMBER 18 Repot houseplants.

SEPTEMBER 20 Take a fall soil test from lawn and garden.

SEPTEMBER 21 Plant shallots.

Harvest early-planted sweet potatoes

SEPTEMBER 22 Plant shallots and potato onions.

SEPTEMBER 23 Water young trees and shrubs during dry periods. Plant elephant garlic.

SEPTEMBER 24 Seed salad greens in high tunnel.

SEPTEMBER 25 Plant hyacinths. Harvest storage onions.

SEPTEMBER 27 Bring rosemary plants indoors before frost.

SEPTEMBER 29 Seed leeks for overwintering in cold frame.

