

# THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER [www.agriculture.wv.gov](http://www.agriculture.wv.gov) JOSEPH L. HATTON, DEPUTY COMMISSIONER



Joshua Bennett, well-known as the owner and CEO of Hawk Knob Appalachian Hard Cider is now also the proud owner of Greenbrier Valley Brewing (GVB) which had closed in March 2023. Bennett, who is well versed in many areas of alcohol production, bought the company in July 2023 and has since been focused on restarting production and getting GVB's brews back into stores.

## Back on Tap

JANUARY 2024 | VOLUME 108, NO. 1



production I haven't had a hand in.”

Bennett studied horticulture and agronomy at West Virginia University and spent time in Europe while in college focusing on viticulture and oenology (wine making).

“I thought I'd become an orchardist and carry on with hard cider, but once I got into fermentation, my interest grew from there,” he explains.

Since founding Hawk Knob nearly a decade ago, Bennett has stayed true to his roots, sourcing his apples from West Virginia and using the techniques he learned growing up that had been passed down from generation to generation. His ciders have won numerous international awards, and he is well respected in the cider world for his traditional approach to cider and his business acumen.

Bennett wasn't looking to get into the beer business, but that's exactly what happened when GVB went up for sale.

“The GVB brand had been around for quite some time. They were some of the best-selling and best-known brands in the state of West Virginia. When I saw the company shut down, I was really sad to see those brands disappear and see those jobs leave the area. At the time, I decided to step in and see if there was anything I could do about it,” says Bennett.

Deciding to buy GVB wasn't a snap decision. Bennett did his homework.

“Before I actually got involved in the bidding process or the purchasing process, I made sure I had a crew. I wasn't going to buy a company and start from scratch,” he stressed.

But once Bennett made the decision to purchase GVB, he was all in.

“I didn't want to reinvent the wheel when I restarted the brewery. I knew there was a capable and qualified staff that was already here. The company that existed before I took over never really had sales or quality issues.”

Bennett also had the good fortune to have some Hawk Knob employees who knew a thing or two about beer.

“At Hawk Knob, we have Will Goodmanson who is my head cider maker. He used to be the head brewer at GVB several years ago. In addition, we hired Dave Barren, who was part of Big Draft Brewing down in White Sulphur Springs, when that company closed. Dave is an integral part of our crew at Hawk Knob. He had also worked over at GVB at the same time Will was there.”

“When I saw the company shut down, I was really sad to see those brands disappear and see those jobs leave the area. At the time, I decided to step in and see if there was anything I could do about it.”

Joshua Bennett | Greenbrier Valley Brewing

Bennett had a game plan to get GVB back up and running very quickly when they started production in late summer.

“The four main beers we are producing right now are Devil Anse IPA, Wild Trail Pale Ale, Mothman Black IPA and Braxie Blonde,” Bennett explains. “We're producing all four for large-scale distribution. The company, in the past, had multiple other brands, but right now, we're focusing on those four flagship beers while we resupply the market. We don't want to spread ourselves too thin.”

Bennett has also reopened the taproom at GVB.

When Greenbrier Valley Brewing (GVB) in Maxwelton closed its doors and furloughed its employees back in early March, the future of the once successful business was uncertain. Flash forward ten months and the brewery is back open, producing some of the most popular beers in West Virginia. New owner and CEO Joshua Bennett purchased the business, kit and kaboodle, in July and has been laser focused on restarting production and getting GVB's brews back into stores.

Bennett is a familiar name in West Virginia's brewing community. He is the founder, owner and CEO of Hawk Knob Appalachian Hard Cider in Lewisburg, which ironically opened in 2014, the same year as GVB.

“I grew up on the border of Pendleton County and Highland County, VA. The state line went through all the farms I grew up working on. Where I come from, there weren't many neighbors that didn't have a cider barrel in their cellar,” he recalls. “I've been making hard cider since I was 12 years old. I made a lot of mead. I've done some homebrewing with beer. I've studied distillation, as well. There's not much in fermentation and alcohol

## FROM THE COMMISSIONER:

## Veterinary Care in West Virginia: Meeting the Critical Need



In West Virginia there are just over 700 licensed veterinarians, but less than 250 registered veterinary technicians, the animal nurses that serve as phlebotomists, radiology technicians, laboratory technicians, patient advocates and so much more. Could you imagine a human hospital functioning with only 1 nurse for every 3 doctors? The American Veterinary Medical Association recommends 4 technicians per veterinarian for maximal efficiency. In West Virginia's large veterinary practices, the ratio is 1 technician for every 9 veterinarians. This shortage impacts pet owners as well as animal agriculture in West Virginia.

In addition to the roles veterinarians and veterinary technicians play in providing medical care for animals in the Mountain State, they also fill roles in government agencies like the West Virginia Department of Agriculture. They serve the people of West Virginia by engaging in activities around food safety; foreign animal disease, surveillance and preparedness; and fulfilling scientists' roles within the WVDA labs.

During the pandemic, efforts were made to better leverage technology to provide for telemedicine allowing remote access to human patients. There is interest in West Virginia and beyond to redefine the duties that could be undertaken by a veterinary technician, extending and amplifying the reach of our limited number of veterinarians in the state. To do that, we need to increase the number of career-ready veterinary technologists.

What has your Department of Agriculture been doing to help improve access to veterinary services? We participate in the Veterinary Medicine Loan Repayment Program for veterinarians who want to practice in USDA critical need areas. This program helps reduce the cost of veterinary school if the graduate agrees to work in an identified shortage area. I am also aware of and support increasing the number of student seats available through various Veterinary Schools. These "contract" seats are subsidized by our WV Legislature. Currently WV has 13 seats in agreements and the WV Veterinary Medical Association is asking for WV Legislature to double the funding. The Association also reports that three more schools are interested in offering contract seats for students which would bring advanced

educational opportunities in veterinary schools to five.

The West Virginia Department of Agriculture has been a full partner in what has been a three-year effort to find the resources to start the first four-year veterinary technology program, VetStart West Virginia. It is a program academically based at West Virginia's Land Grant Universities (West Virginia University and West Virginia State University). These institutions have more than 90% of the required curriculum in place and the WVDA offers animal health experience and access to laboratories for animal diseases including National Animal Health



Laboratory Network participation, food safety, environmental and consumer protection.

Currently, there are three (and hopefully soon to be four) two-year veterinary technology programs in West Virginia. Graduates of the two-year Vet Tech programs who pass the national exam are commonly called veterinary technicians. Graduates of a four-year program that pass the national exam are commonly called veterinary technologists. Some careers, in our federal or state governments, often require a Bachelor of Sciences degree in an animal science related program to qualify for the positions. Nationally, there has been a lot of discussion about having mid-level providers (much like the physician's assistant or nurse practitioners of human medicine) in veterinary medicine to provide some level of animal care. It is imagined that veterinary technologists would be well suited for those roles.

The VetStart Program would allow students to meet the educational requirements and sit for the Veterinary Technicians National Exam and become registered upon passing. Currently, this would save them the additional cost of completing a four-year degree and then enrolling in an additional two-year program at a community college to become

registered.

The VetStart WV team has been actively engaged with the Office of the Chancellor for the Community and Technical College system to provide access to immersive hands-on experience to their students and even help develop articulation plans for the students who graduate from a two-year program to move seamlessly into a four-year degree.

The unique partnership among the two Land Grant Universities and the WV Department of Agriculture [also involving animal industry stakeholders including large animal veterinary practice externships] will serve as a model in other states of how to leverage academic offerings with real-world hands-on opportunities with the WVDA's Animal Health, Regulatory Environmental Affairs, and Plant Industries staff and labs as well as our farm system. In addition to other hands-on, experiential learning opportunities the team is focused on producing career-ready graduates. It has even become our tag line: VetStart West Virginia: Exceptional Animals, Extraordinary Careers.

The team has been actively seeking funding to get the program started with various applications to federal partners and private donors. Almost a year ago a clinic in the state, seeing the statewide need, put forward nearly half a million dollars to get the ball rolling. VetStart has hired its inaugural Director and made its application to the American Veterinary Medical Association for accreditation of the single program at the two Land Grant Universities.

Evidence of the value of partnership can be seen beyond the classroom and the laboratory. This upcoming legislative session, the West Virginia Department of Agriculture has made a request for a budget improvement to provide much needed resources to the VetStart effort and all three entities are behind the request, working together to improve animal care and in turn human safety in the state. I encourage you to contact your legislators and ask them to support VetStart funding and the funding increase to the veterinarian tuition contracts for our residents to enter veterinary school.

Kent Leonhardt, Commissioner of Agriculture

— **Back on Tap**, Cont. from page 1

“What we have here at this brewery is a completely independent, small batch brewing system where we are able to supply all kinds of varieties of beer for our taproom. Any given day you come in, there might be a new beer on tap. We have, I’d say, six different small batch beers available right now.”

The taproom is open Wednesday through Friday 3-9 p.m. and on the weekends from noon to 9 p.m.

One beer that many GVB customers are clamoring for is Bat Boy Black Lager.

“Bat Boy, in the past, was sent out through distribution. We hope to have it back out in distribution next year,” says Bennett. “But

again, I don’t want us to spread ourselves too thin. We did just remake Bat Boy and couldn’t be happier with the quality of it. Bat Boy is available in the taproom. It’s going to be a limited series for right now. We put a lot of time and effort into looking at the quality of our products. We’re focusing on how beers are made and what we can do to make them better. I’m always very quality conscious,” stresses Bennett.

As for the future, Bennett says he and his team are brewing up some new beers.

“I think folks can expect to see some new stuff from us in the spring and fall, and those will be released as seasonals. We’ll be putting

the word out about those pretty soon,” he promises.

GVB has always been known for their cryptid-named beers: Mothman, Bat Boy, Braxie. So, could a Grafton Monster brew be on tap next?

“All I can do with that is give you a little wink and say maybe,” laughs Bennett.

GVB has produced enough beer in the past five months to stock store shelves around the state. However, Bennett says if you’re not seeing GVB brews in your favorite store, let them know. They want to stock those shelves.

To learn more about GVB, go to their website at [gvbc.beer](http://gvbc.beer).

## The Chicken Tender Club



Wayne Middle School’s Chicken Tender club boasts an impressive 186 members who tend to their flock by feeding, watering, gathering eggs and keeping records. Led by the school’s Interventionist and head ‘Chicken Tender’ Samantha Stephens the club includes more than half of the total student body and has expanded to growing leafy greens in their new high tunnel. The greens and eggs are both sold to their school cafeteria.

Chicken tenders aren’t just something you eat. In Wayne County, it’s something you join. More than half the student body of Wayne Middle School are now members of the Chicken Tenders Club. It’s an agricultural club led by School Interventionist Samantha Stephens and Wayne County School Agriculture Mentor Jason Ekers.

Stephens says the club got started three years ago as a joke.

“My principal, Lori Staley, would always get behind me when I was making an announcement on the intercom, and she’d make chicken noises because I raise chickens at home,” laughs Stephens.

She and Staley joked about starting a chicken club at school. The students heard about it and thought it would be fun. One thing led to another, and the Chicken Tenders Club held their first meeting in 2021. Ekers says one of the first things he did was learn what the kids knew about agriculture.

“I went around and talked to middle school

and elementary students, and I found most of them didn’t even know what FFA meant!”

Ekers and Stephens started the students’ agriculture education with a small flock of chickens. It was the kids’ responsibility to tend to the animals and collect their eggs. Just last year, the club added a high tunnel to the mix where they can grow leafy vegetables. Both the eggs and veggies are now used in the school cafeteria.

Out of 363 students at Wayne Middle, 186 have joined the Chicken Tenders Club and the numbers continue to grow.

“We have met our first goal, getting our eggs and lettuce onto students’ plates,” says Stephens. “Now, we have to decide what’s next. Are we just going to stop there? The kids say ‘No!’”

“My favorite part is getting to learn new things,” says 8th grader and club member Brooklyn Butcher. “Before I started with the club, I had never grown anything. Getting to

know how to do it is interesting and fun!”

“I’ve never grown food before, either or taken care of chickens,” explains Devyn Adkins, a 6th grader. “It’s a lot of responsibility, but I enjoy doing it!”

Stephens and Ekers have some new projects in mind for the Chicken Tenders. They say the program has touched a lot of people.

“It means so much to me. It means so much to the kids. It means so much to the community,” stresses Stephens. “We want to feed into this and let children realize, it doesn’t have to stop at middle school. They can go to high school and join FFA. After that, there are jobs in agriculture. You don’t just have to be a farmer. There are a lot of ag-related careers out there.”

Stephens says teaching the kids about agriculture opens up a new world to them. They know how their food is grown, where it comes and that they can even grow it themselves.

# WHAT'S COOKIN'?

## *Hot, Hearty & Healthy*

Ready to kick old habits and start fresh this January? This month's recipes are not only good for you, but will keep you warm and full all winter long. Protein is a vital nutrient to build a healthy diet but did you know there are over 230+ common foods that provide this nourishment? The more protein consumed, the fuller you'll feel and less you'll eat! Check out the recipes below to jump-start your healthy eating in 2024 and discover new foods that pack a punch of protein! If you have a recipe you'd like to share with the Market Bulletin, send it to [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us). Happy New Year!



## JANUARY 2024

### *Maple Almond Chicken*

#### Chicken:

- 4 chicken breasts pounded out.
- 5 tablespoons butter divided
- 2 cups Rice Chex cereal
- ½ cup slivered almonds
- Salt
- Pepper
- ½ cup maple syrup

#### Step 1

Preheat oven to 375 F. Line a baking sheet with foil and lightly spritz with non-stick cooking spray.

#### Step 2

Coat chicken pieces in 2 tablespoons melted butter. Place on baking sheet and sprinkle with salt and pepper.

#### Step 3

Pour chex cereal into a food storage bag and smash into small pieces then chop almonds into small pieces.

#### Step 4

Place crushed cereal, almonds, salt, pepper and 2 tablespoons melted butter into small bowl and stir to coat. Divide topping into 4 equal portions and press onto the tops of the chicken breasts to create a thick crust. Bake 30 minutes or until chicken is cooked.

#### Step 5

Pour syrup and last 1 tablespoon butter into a small bowl and microwave until butter melts. Stir mixture with spoon to incorporate the melted butter into the syrup. Right before serving, drizzle about 2 tablespoons of syrup mixture over dish.

### *Honey Quinoa Salmon*

#### Salmon:

- 14 oz. salmon filet
- 3 tablespoon butter
- 1 teaspoon lemon pepper
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- ¼ teaspoon salt
- 1 lemon, sliced
- ½ cup of dill, optional

#### Quinoa:

- 1 cup uncooked quinoa—any color.
- 2 cups water
- Salt, to taste

#### Step 1

Heat oven to 500 F. Line a large pan with foil and place salmon filet on pan.

#### Step 2

Melt butter in microwave safe bowl then add seasonings to bowl. Stir to combine then pour butter mixture over salmon and cover completely.

#### Step 4

Combine the rinsed quinoa and water in a saucepan and bring mixture to a boil over medium-high heat. Cook until the quinoa has absorbed all of the water, about 20 minutes.

#### Step 5

Place lemon slices over salmon filet. Bake 10-12 minutes or until cooked. Garnish with dill if desired and serve over warm quinoa.

### *Mediterranean Eggs*

- 1 teaspoon olive or vegetable oil
- ¼ cup green onions, chopped
- ¾ cup medium tomato, chopped
- 1 tablespoon chopped fresh basil leaves or 1 teaspoon dried basil leaves
- 4 eggs
- Freshly ground pepper

#### Step 1

Heat oil in 8-inch nonstick skillet over medium heat. Cook onions in oil 2 minutes, stirring occasionally. Stir in tomato and basil. Cook about 1 minute, stirring occasionally, until tomato is heated through.

#### Step 2

Beat eggs thoroughly with fork or wire whisk; pour over tomato mixture.

#### Step 3

As mixture begins to set at bottom and side, gently lift cooked portions with spatula so that thin, uncooked portion can flow to bottom. Avoid constant stirring. Cook 3 to 4 minutes or until eggs are thickened throughout but still moist. Sprinkle with pepper.

# Winter Blues Farmers Market

February 24, 2024  
1:00 PM to 6:00 PM  
CHARLESTON COLISEUM & CONVENTION CENTER

West Virginia DEPARTMENT OF AGRICULTURE  
EXTENSION

WEST VIRGINIA CROWN

It's time to shop LOCAL at the 15th Annual Winter Blues Farmers Market! The Market takes place Saturday, February 24, from 1-6 p.m. The event, in conjunction with the WVU Extension Small Farm Conference, will once again be held at the Charleston Coliseum and Convention Center. It is FREE and open to the public. In 2023, 84 farmers and producers from across the state were on hand selling their products from fresh meats and produce, to soaps, salsa and syrup. Winter Blues set sales records in 2023 and vendors and shoppers alike are looking for another extremely successful Market in 2024. Shoppers will have the opportunity to meet the people who are growing and producing the items for sale and talk with them about the ingredients, their farms and how their products are prepared. When you purchase from a West Virginia farmer/producer, that money goes directly back into the local economy. It's a win/win for the businesses and the buyers! If you're interested in selling your products, contact the WVDA Business Development Division at 304-558-2210.

## AGRICULTURE & FORESTRY HALL OF FAME

The West Virginia Agriculture and Forestry Hall of Fame is now accepting applications for induction into the Hall of Fame for 2024. Know someone outstanding in their field? Fill out an application today! The deadline for nomination is February 16, 2024. You can find the application at: <https://agriculture.wv.gov/wp-content/uploads/2023/11/2024-AFHOF-Nomination-Form.pdf>.

Applications can be submitted to:  
West Virginia Division of Forestry  
c/o Rebecca Williams  
P.O. Box 40 Farmington, WV 26571  
Rebecca.J.Williams@wv.gov




## WE ARE HIRING!

START YOUR CAREER

The WVDA is looking to fill multiple positions.

For more information, visit:  
<https://wvda.applicantstack.com/x/openings>  
(304) 558-3550  
<https://agriculture.wv.gov/>



# FFA SPOTLIGHT

## TYLER MEADOWS

**AGE:** 15  
**GRADE:** FRESHMAN  
**SCHOOL:** RAVENSWOOD HIGH SCHOOL  
**FFA CHAPTER:** RAVENSWOOD FFA  
**FFA ADVISOR:** JASON MIHLBACH AND JESSICA CONGER

**Tyler:** I grew up on a farm just outside of Ravenswood. We have a cow/calf operation, about 85 head. We also raise corn and soybeans. I've been helping out on the farm since I was small. I'd feed the cows, bale hay, raise corn and help out wherever I could. I joined 4-H when I was in third grade. I was a Clover Bud. I did projects like leaf identification, fishing and tractors. I joined FFA in 7th grade as soon as they opened it for middle school students. I've taken two heifers and one market steer to the Jackson County Junior Fair. I really enjoyed it and placed pretty well. I like participating in all the things we do as an FFA chapter. We have an equipment auction, truck and tractor pulls and we help out in the community. You learn about public speaking, sportsmanship and leadership skills. I've had a really great experience with FFA. The people are great! I haven't decided what I want to study in college, but I'm thinking about becoming a veterinarian or working for the USDA. Farming is definitely in my future.






# West Virginia Grown

## Rooted in the Mountain State



### Member of the Month

#### Lost River Butcher Block

**Who:** Matt and Jill Teets  
**Location:** Lost River (Hardy Co.)  
**Products:** Retail meat, produce, custom butchering, rodeo  
**Where to buy:** Visit their store at 7271 State Road 259 or find contact info at [www.teetscattlecompany.com](http://www.teetscattlecompany.com)  
**Member Since:** 2023

**How they got started:**  
 Matt is from a deep agricultural family with farming roots. He believes in working hard to produce seed stock for not only their farm, but for other purebred and commercial cattlemen. Jill was born and raised in the tourism industry at Smoke Hole Caverns. Her background keys the business' agritourism offerings and gives their operation an edge with branding and marketing. Their three boys help out too. Their goal is to produce a consistent, high-quality product that is raised under proper animal husbandry and environmental standards.

**What they do:**  
 Lost River Butcher Block and sister company Teets Cattle Company believe simple is best. They take pride in raising cattle and crops on their family owned and operated farm. The entire family pulls together to provide food for our state and our nation. Located in the heart of West Virginia, they operate under traditional values, a love of the land, and heaps of hard work. Matt and Jill Teets, together with their sons Justin, JW, and Jordan, have cultivated a community centered around livestock, sustainability, and family tradition. To achieve these goals, Teets Cattle Company hosts annual community events such as Bulls N' Barrels Rodeo, Teets/Griswold Mt Classic Production Sale, and the Teets/Griswold Pounds to Profit Bull Sale.

#### For More Information:

☎ 304-558-2210      🌐 <https://agriculture.wv.gov/ag-business/west-virginia-grown/>  
 ✉ [wvgrown@wvda.us](mailto:wvgrown@wvda.us)

#### HOW TO JOIN

West Virginia's people take a lot of pride in their heritage. Our farmers and producers are no exception – although they certainly are exceptional.

Developed in 1986, West Virginia Grown was designed to market West Virginia grown and made products to consumers. By placing the West Virginia Grown logo on a product, they are assuring buyers that product was grown or processed, with quality ingredients, in the Mountain State.

Anyone interested in the program – whether a producer, restaurant, retail outlet or supporter – can contact Business Development Division at 304-558-2210 or email [wvgrown@wvda.us](mailto:wvgrown@wvda.us).

#### WVG NEWS



**Tarbilly's Grillin' Sauce and Rubs** are now available at the Pic-Pac grocery store in Man. The company's line of barbecue sauces and dry rubs are also available at all Goodson's grocery stores and E-Z Stop convenience stores in southern WV, and in state park gift shops throughout the state. Owner Bobby Collins is an award-winning "pit master" so you know these products are going to elevate your grill/smoker game.



The grand opening and ribbon cutting of **Sage & Lila's** new retail store took place on December 16th at 124 Main Street in Oak Hill, West Virginia. They sell a variety of handmade items from local artisans and crafters as well as grab and go snacks.

**Legacy Foods** in Clay County is now making weekly deliveries of their pep-peroni rolls and other baked goods to Olin's Day and Night Market just outside of Charleston. If you've ever visited the Mountain State Art and Craft Fair in Ripley, you've probably smelled and/or tasted Legacy's delicious products. Owner Duane Legg has been the resident baker at that event for years.



## NEW!

### WVG Members

- Yates Sorghum
- Mountain Hippie
- Morris Farm
- Mountain Hippie
- Lost River Butcher Block
- Knobley Mountain Coffee Roasters
- Burlly Boy Beard Products
- Wild & Wonderful Homestead
- Laurel Fork Farm
- Graystone Acres
- Bolyard Farms LLC dba Hillbilly Essentials LLC

# YEAR IN REVIEW 2023



**STRENGTHENING RESPONSE**

WVDA Animal Health continues to strengthen our emergency response and preparation while also serving the agricultural industry and producers of the state. Our two animal health diagnostic laboratories conducted 226,782 tests and our apiary unit has registered 15,637 colonies. Our livestock graders graded 36,929 head of cattle, both in barn and for board sales at our WV livestock markets. Our field staff examined 105,000 head of animals at livestock markets, fairs/festivals, shows, and on farm, while our meat and poultry inspectors provided slaughter and processing inspections at 51 establishments and 318 distributors.



**CHASING PESTS IN WV**

WVDA's Plant Industry staff have conducted over 1,065 visual surveys across West Virginia and 584.86 acres of tree-of-heaven have been treated for spotted lanternfly. They placed 4,254 and completed 10,388 spongy moth traps covering 9,828,576 acres as part of the national Slow the Spread Program. WVDA handled 1,757 pest calls and 903 pest specimens. All pest specimen information was entered into the National Plant Diagnostic Network database.



**2023 STATE FAIR OF WV**

The 2023 State Fair of West Virginia was one for the record books! More than 185,000 visitors passed through the gates during its 10-day run, and tens of thousands of those folks shopped in the WV Country Store, resulting in all-time high sales. Our WV Grown producers showcased the best of what West Virginia has to offer. Many of our vendors sampled their products and talked to customers about how they grow and make their products.



**WV APPLE RECOVERY**

WVDA, USDA, Sen. Joe Manchin, and The Farmlink Project quickly stepped in when the state's apple orchardists held millions of apples with no buyers. The WV rescue compensated the growers and put fresh apples in the hands of hunger-fighting charities in WV and beyond.



**DAIRY & MARKET PERMITS**

In 2023, WVDA's Regulatory Division issued 691 frozen dessert permits in the state as well as 610 dairy permits issued for dairy distributors. The laboratory received 4,404 frozen desserts to analyze which is one of the highest quantities to date. In addition to dairy permits, WVDA completed 127 registered vendor permits and 108 farmers market inspections in West Virginia. WVDA continues to strive to help both Farmers Markets and Farmers Market Cottage Food Vendors in WV to create an avenue for entrepreneurship and allow the direct sale of certain acidified foods to boost WV local small producers.



**2023 WINTER BLUES MARKET**

The 2023 Winter Blues was a total success! The indoor farmers market made its annual return on February 25th with over 7,000 shoppers in attendance. The Market sold an impressive \$115,000 worth of all WV products! More than 80 vendors from across West Virginia were on hand to sell products grown and sourced right here in the Mountain State. The event took place at the Charleston Coliseum and Convention Center and featured everything from soap to salsa, fresh vegetables and fruits to pure, West Virginia maple syrup.



# Vet of the Month: Jeff Munn



Jeff Munn, a third-generation military veteran, works from home, but that does not mean the job is easy. Dry Run Distillery is about a 30-step commute which means he gets to be home for every meal, and he shares the love of his trade with the visitors at Loafers Glory, a wedding venue started

by his wife, but with all the perks it isn't a 9-5 job. "Running a family business on your family farm is wonderful in so many ways. The downside is, every day is a workday with a small business. It is not a 9 to 5 job. You put your heart and soul into it and hopefully you'll get far more rewards than just cash money. Watching our business grow, and seeing how it fits into the community has been very satisfying. "Munn said. That is something he learned from his time in the

military. "You work until the job is done."

The Munn family also does what they can to educate and get students interested in the agriculture industry. Recently a middle school from Franklin, WV came to the farm for an Education Field Day. "It was so well received by the kids that the school wants to

do it again next year. Knowing that an entire new generation of kids will be discovering and participating in the history of this county every year in really satisfying. Our business is helping preserve an incredible part of the region's past and that is a feeling that money can't buy."

Preservation is a big driving force in running the distillery. Dry Run is the oldest legal distillery in the county (2020) and is on the ground of the Ananias Pitsenbarger homestead, which is listed as a unique historic district in the National Registry of Historic Places by the National Park Service. Three generations of moonshiners have been producing Appalachian Applejacks, a type of apple brandy, on the property since 1830. They began sales of the liqueur in 2021. The grounds are also home to several maple trees. With the assistance of Future Generations University, and the Maple Syrup Production course through the G.I Bill benefits, Munn decided to try his hand at maple. Wanting to combine the business he was running with the chance for something new, the combination of 100% maple distilled spirits. They are one of the few distilleries nationwide that produces maple moonshine. As Munn said "The maple industry in WV is growing rapidly and literally has yet untapped potential. Pun intended."

## WVDA Rural Rehabilitation Loan Program

The Rural Rehabilitation Loan Program (RRLP) is a low-interest loan program designed to assist emerging agribusinesses, and to help existing agribusinesses, farm operations, livestock operations, or any other ag-related endeavors approved by the Commissioner. The RRLP is currently running a special promotion, offering an interest rate of the current Wall Street Journal Prime Rate less one percent, on loans secured by real estate. If you are interested in a loan for your agricultural business, please contact the WVDA's Loan Program Coordinator Susan Baxter at sbaxter@wvda.us or (304)546-9901. Information about the loan program and the application are also available at <https://agriculture.wv.gov/divisions/executive/rural-rehabilitation-loan-fund/>

## Nominations Open for Women In Agriculture Awards

Thirty percent of West Virginia farms and agribusiness are now owned or operated by women. That's something to celebrate! Whether they're raising cattle or poultry, teaching the basics of agriculture through FFA or protecting the future of our farmlands, they are making a difference. That is why we celebrate West Virginia's female farmers and honor those who have left behind a legacy.

Nominations for the 2024 West Virginia Women in Agriculture Awards are now open. The deadline to submit an application is June 1. Induction is granted to women who have made significant contributions to the establishment, development, advancement or improvement of West Virginia agriculture, forestry or specialty crops.

"Now more than ever, women are pursuing opportunities in agriculture at a higher rate than their male counterparts. From traditional livestock operations, to floriculture, agribusiness, agritourism and specialty crop operations, women are strongly leading in many emerging agricultural fields. This is a chance to honor their hard work, entrepreneurial spirit and innovation," said Commissioner of Agriculture Kent Leonhardt.

The women selected will be honored by Commissioner Leonhardt during a ceremony at the State Fair of West Virginia in August. Completed applications must be returned no later than June 1 to Kriston Strickler, WV Department of Agriculture, 60B Moorefield Industrial Park Rd., Moorefield, WV 26836 or kstrickler@wvda.us. Nomination forms can be obtained on the WVDA website at: <https://agriculture.wv.gov/divisions/executive/women-in-agriculture/>.

## WVDA: What We Do

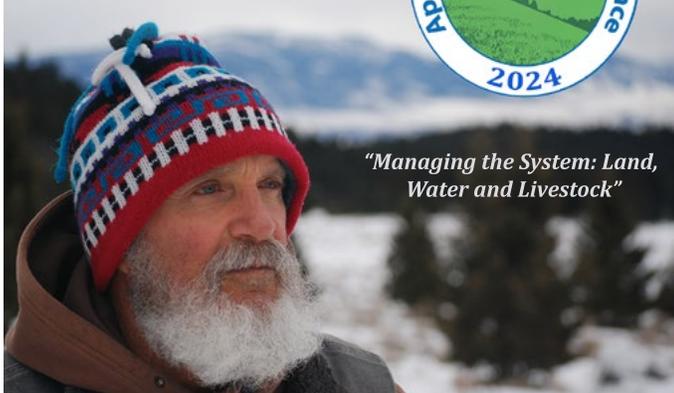


### Jared Pennington

Equipment Operator/Food Distribution Program

“I’ve been with the Food Distribution Program for five years. My primary tasks include receipt, storage, staging, and pre-shipment auditing of palletized loads of commodity foods. I’m responsible for quality inspection of incoming USDA shipments and must report any damage or areas of concern. Another of my responsibilities is maintaining monthly records of fuel transactions and mileages for our vehicle fleet. I am proud to be part of this essential program because it positively impacts many West Virginians.”

2024 AGC Keynote Speaker: Dr. Fred Provenza  
March 7-9, 2024 | Morgantown, WV  
www.wvagc.com



*“Managing the System: Land, Water and Livestock”*

## Animal Health Bulletin: Managing Cold Stress in Cattle



Winter is upon us and that means preparation for cold temperatures and ongoing precipitation is in full swing. Cattle, just like other animals, experience stress from cold weather when management practices are not implemented to protect them from harsh climatic conditions. As the temperature drops below 20°F, cattle need to increase dietary energy to maintain body temperature, meet gestation requirements, and retain body condition. Thinner cows (body condition less than 5) are unable to withstand cold temperatures as well as those that are in good body condition. The threshold when cattle must start using energy to maintain their body temperature is called the lower critical temperature (LCT). This threshold is impacted by a variety of different factors including animal condition, hair coat condition, whether the animal is wet or dry, and wind chill. Precipitation negatively impacts a cow’s ability to cope with cold weather. A cow with a wet hair coat has a LCT of 60°F compared to a LCT of 20°F for a cow with a dry hair coat. For every degree below the LCT, energy requirements increase by 1%. The following are some tips to help reduce the impact of cold stress on cattle: 1) Make sure cattle have access to free choice hay 2) Ensure cattle have unrestricted access to unfrozen water close to their feeding area 3) Consider feed supplementation if extra energy is needed or if extreme environmental temperatures are prolonged 4) Provide shelter/windbreaks to protect from both wind and precipitation 5) Unroll low-quality hay as bedding to provide some relief from extreme temperatures.

**Resources:**  
Get Ready for the Next Cold Snap | Drovers  
Iowa Beef Center | Iowa State University

# VETERANS AND HEROES PITCH COMPETITION



MARCH 9, 2024 | CEDAR LAKES, RIPLEY WV

WVDA Veterans and Heroes to Agriculture members can compete for funds to assist in starting or scaling up their farm business. Must be a member of Veterans and Heroes to Agriculture to participate in the competition.

Deadline is January 12, 2024 at 4:00 pm.



FOR MORE INFORMATION, VISIT:

[HTTPS://AGRICULTURE.WV.GOV/AG-BUSINESS/VETERANS-AND-HEROES-TO-AGRICULTURE/](https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/)

## CLASSIFIED ANNOUNCEMENTS January 2024

To Submit  
an Ad: ▶

Phone: 304-558-2225  
Fax: 304-558-2270  
Email: [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us)  
Mail: 1900 Kanawha Boulevard, E.  
Charleston, WV 25305

### February 2024. . .

**Phone-In** ads for the February issue must be received by **12 noon on Thursday, January 11.**

**Written** ads for the February issue must be received by **1 p.m. on Friday, January, 12.**

### March 2024. . .

**Phone-In** ads for the March issue must be received by **12 noon on Monday, February 12.**

**Written** ads for the March issue must be received by **1 p.m. on Tuesday, February, 13.**

To subscribe to *The Market Bulletin*, email [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us) or phone 304-558-3708.

## Apiary Events

**Cabell/Wayne Co. Beekeepers Assoc.,** Meeting Nov. 13, 6:00 p.m.-9 p.m., Christ Temple Church, 2400 Johnstown Rd., Huntington, Contact Gabe Blatt, [gabebblatt@frontier.com](mailto:gabebblatt@frontier.com).

**Clay Co. Beekeepers Assoc.,** Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 304-543-5955; [mdavis@dgoc.com](mailto:mdavis@dgoc.com).

**Barbour Co. Beekeepers Assoc.,** Monthly Meeting, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 304-457-4500.

**Fayette Co. Beekeepers Assoc.,** Monthly Meeting, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick Forren, 304-539-1303.

**Harrison Co. Beekeepers,** Discussion Group, Contact Hudson Snyder, 304-641-7845; [56hudson@gmail.com](mailto:56hudson@gmail.com).

**Jackson Co. Beekeepers Assoc.,** Monthly Meeting, 2nd Sat., 10 a.m.-12 p.m., Contact Brenda Cooper, 304-275-8697.

**Kanawha Valley Beekeepers Assoc.,** Bi-Monthly Meeting, 3rd Sat., 10:30 a.m.-1 p.m., Contact Steve May, 304-727-7659.

**Marion Co. Beekeepers Assoc.,** Monthly Meeting, 4th Thursday, 7 p.m.-8 p.m., Eldora UMC, Fairmont, Contact Nancy, 612-9699.

**Monongalia Co. Beekeepers Assoc.,** Monthly Meeting, 1st Tuesday, 6:00 p.m., WVU Ext. Office, 270 Mylan Park Lane, Morgantown, Contact Kevin Hart, [kevin.hart@monocountybeekeepers.org](mailto:kevin.hart@monocountybeekeepers.org).

**Mountaineer Beekeepers Assoc.,** Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, [pjustinking@gmail.com](mailto:pjustinking@gmail.com).

**Mountaineer Beekeepers Assoc.,** Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Justin King, [pjustinking@gmail.com](mailto:pjustinking@gmail.com).

**Potomac Highlands Beekeepers Assoc.,** Monthly Meeting, 2nd Thursday, 7 p.m., Romney Firehouse Center, High St., Downtown Romney, Contact Kirby Vining, 202-213-2690; [secretary.phba@gmail.com](mailto:secretary.phba@gmail.com).

**Preston Co. Beekeepers Assoc.,** Monthly Meeting, Third Thursday, 7 p.m., Kingwood Ext. Office, 115 Court St., Kingwood.

**Southeastern Beekeepers Assoc.,** Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Con-

ference Center, WV Osteopathic School, Lewisburg, Contact Rick Forren, 304-539-1303.

**Upshur Co. Beekeepers Assoc.,** Monthly Meeting, 3rd Tuesday, 6:30 p.m., Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, [terriobennett@gmail.com](mailto:terriobennett@gmail.com).

**West Central Beekeepers Assoc.,** Monthly Meeting, 4th Saturday, 1:00 p.m., old Arnoldsburg Elem. School, Arnoldsburg, Contact Dale, 304-354-6916.

## Apiary Sales

**Honey bees:** 5-frame nucs are from our over-wintered stock w/an option of either a Carniolan queen that has purchased from a credible queen producer we've used for many years in the past or a Carniolan queen we grafted ourselves off of Latshaw Carniolan stock, avail. 5/24, \$200/nuc. Nate Caudill, 249 Charolais Way, Berkley Springs, 25411; 304-322-5522.

**Honey bees:** 5-frame nucs ready to pickup early mid May, '24 Italian or Carniolan queens, \$180/ea.; 5-frame nucs ready to pickup early to mid May, over-wintered '23 queens, \$200; single hive, bottom board, 10-frame deep w/honey bees & queen, inner cover & telescoping cover, \$375/ea. Bill Daetwyler, 33 Hilltop Dr., Shinnston, 26431; 304-435-2792.

**Apiary equip.,** beehive covers, 9 pieces, \$25/ea.; honey bee nuc boxes, 5 pieces, \$30/ea.; 8-frame honey bee hive w/frames, 2 deep boxes, 2 medium boxes, hive bottom, inner lid, lid & queen excluder, \$150; new honey bee deep frames, 60 pieces, wedge top bottom, assembled & wired, \$75; hive mounted honey bee swarm catcher, 2, \$50. John Dean, P.O. Box 741, St. Albans, 25177; 304-881-8582.

**Honey bee** '24 5-frame nucs w/queen, \$180. Ben Hays, 1761 Reedyville Rd., Spencer, 25276; 304-266-7269.

**Honey bees,** 18 shallow, 10-frame boxes, excel. cond., painted, 196 shallow frames, 49 sheets w/ foundation, \$40/box w/frames. Michael Straddo, 1911 Buffalo Calf Rd., Salem, 26426; 304-871-0302; [michael@honeyglen.com](mailto:michael@honeyglen.com).

**Honey bees,** '24 New World Carniolan queens w/4-frame nukes, state inspected, \$180/ea., w/\$25 deposit. Wade Stiltner, 213 Short Cut Branch, Fort Gay, 25514; 304-272-5049.

**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

**Shorthorn** 5-yr. bull, good disp., w/low calving wt., \$2,000. Kenneth Billick, 384 Billick Farm Lane, Valley Grove, 26060; 304-547-1132; 304-280-1263.

**Reg. Red Polled Hereford** yrlg. heifer, Revolution 4R blood, dark red, good disp., \$1,600. Roger Casto, 837 Radcliff Run Rd., Mineral Wells, 26150; 304-489-1696.

**Reg. Lim/Flex:** breeding age bulls, perfor-

mance info avail., black, polled, calving ease, vacc., passed BSE, \$3,000/up. Kim Getz, 122 Dolly Hill Rd., Scherr, 26726; 304-749-8043; [ralimousin@frontiernet.net](mailto:ralimousin@frontiernet.net).

**Reg. Black Angus, Sim-Angus & Balancer** bulls, sired by Growth Fund, Black Hawk, Guarantee, Regiment, Southern Charm, Teamwork, \$2,500. John Hendrick, 4048 War Ridge Rd., Wayside, 24985; 304-573-5991.

**Reg. Polled Hereford** 1-yr. -3-yr. bulls, \$1,800/up. Butch Law, 192 Ruger Dr., Harrisville, 26362; 304-643-4438.

**Reg. Black Angus** 16-mo. heifers, Rito blood, excel. EPDs, good disp., handling, \$2,200/up. J. Taylor, 875 Jim Kennedy Rd., Fairmont, 26554; 304-363-5757.

**Reg. Hereford** bulls, \$1,500/up. Wayne Willie, 1478 Curtisville Rd., Smithfield, 26437; 304-986-3941.

**Reg. Black Gelbvieh** 15-mo bulls, passed BSE, \$2,400. Ross Young, 846 Eureka Rd., Duck, 25063; 304-644-8135; [drross313@gmail.com](mailto:drross313@gmail.com).

## Equipment Sales

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

**Superior** cutter bar, dbl. action, 2, both needs work, \$700/both. Robert Brownsfield, 2864 Taylor Drain Rd., West Union, 26456; 304-349-4313.

**JD 410B tractor w/loader,** diesel, \$10500; Int'l 464 gas 4-cyl., all in good cond., \$5,000. Lloyd Hibert, 320 Hibert Dr., Bruno, 25611; 304-583-6059.

**JD 335 round baler,** 4x4, good cond., shed kept, 4 wet lines, \$6,500 Nelson Jenkins, 400 Rowan Rd., Sinks Grove 24976; 304-646-6152.

**Front end loader complete w/front mounted pump,** fits 410 or 4610 tractor, \$800. Tim Lewis, 17362 Morgantown Pike, Moatsville, 26405, 304-457-2175.

**Horse drawn turn plows:** wood frame, \$250; metal frame, \$200; NH 1715 4x4 27hp, 223 hrs., 9-speed trans., roll bar w/5' Barko brush hog, \$10,000. Chip Mallion, 37 Taxidermy Lane Sutton, 26601; 304-765-7187.

**MF2607H tractor w/loader,** 75 hp, 110 hrs., '22 model, excel. cond., \$40,000. Jason McVicker, 4230 Dusk Camp Run Rd., Sand Fork, 26430; 304-997-0142.

**NH '07 TT60 farm tractor w/loader,** canopy top, tires loaded, 900 hrs., \$20,000; 3-pt. hitch bush hog, backhoe, runs off PTO, recommended 45 hp to run, did very little, looks new, \$8,000. Homer Plumley, 351 Plumley Mtn. Rd., Shady Springs, 25918; 304-573-8799.

**NH 565 sq. baler,** \$4,500; Vermeer Rebel TR90 tedder rake, \$2,500. Kelly Vance, P.O. Box 733, Holden, 25625; 304-784-1671.

**JD 5100E,** tractor, 4x4, cab, heat, air, radio, air ride seat, 12x24 trans., shuttle, 2 sets remote valves, JD H260 loader w/bucket, forks, spear, 2,000 hrs, excel. cond., \$55,000; slip clutch rebuild kit for JD 459 round baler, all discs, bolts, washers & nuts to totally rebuild, \$200. Eddie Walker, 2151 Egeria Rd., Odd, 25902; 304-228-9014.

**Cattle rack** for full-sized pickup truck, good cond., \$200. James Winski, 5810 Kincheloe Rd., Jane Lew, 26378; 304-884-6958; [winskij@gmail.com](mailto:winskij@gmail.com).

## Equipment Wants

**MF** 725 mower/conditioner in working cond. or with all parts intact. Charles Duffy, 53 Hawick Rd., Inwood, 25428; 304-676-7790.

**AC** 2-row seed corn planter frame for parts. Curtis Wimer, Box 24, Parsons, 26287; 304-478-3478.

Looking for old Grimm tedder. Ray Beckwith, 236 Rice Rd., Webster Springs, 26288; 304-847-5864.

## Farm Sales

**Kanawha Co.:** 55 A. w/house & apartment, 5, outbdgs., barn garages, 53' box trailer, 17' shed, sm. cattle barn, JD 530 4 WD tractor w/ bucket, wet lines & garden equip., \$450,000. Larry Kinnard, 1819 Lee Crk. Rd., Culloden, 25510; 304-743-9808.

## Farm Wants

Looking to lease farm to graze cattle in Harrison, Marion Taylor, Doddridge & Barbour. Wade Swagger, 94 Yvonne Lane, Clarksburg, 26301; 304-695-2340.

## Goat Sales

**French Alpine** 2-yr. buck, Cou Blanc markings, proven, non-reg., <120 lbs., \$500; Nigerian Dwarf: 2-yr. wethers, combination color, average size, \$150 lbs.; 7-mo. buckling, Bezooar color, very sm., \$175. Sara Kirk, 3172 Talbott Rd., Belington, 26250; 304-642-3817.

**Boer/Nubian & Boer/Nubian/Kiko** bucklings, \$200. Jeremy Vance, 927 Guy Dice Rd., Harman, 26270; 304-704-7667.

## Hog Sales

**Hereford & Hamp** pigs, \$80. Ralph Deck, P.O. Box 171, Pipestem, 25979; 304-673-0290.  
**Hungarian Swallow Belly Mangalita:** 10-mo. barrows; 3-mo. gilts & a barrow, both \$250. Sara Kirk 3172 Talbott Rd., Belington, 26250; 304-642-3817.

## Horse Sales

**Team** 11-yr. John mule, 15h, easy to handle, \$8,000. Mike Roach, 459 George Roach Rd., Lesage, 25537; 304-840-7170.

## Plant Sales

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

**Caster** beans/mole killer, \$2/12 seed, **SASE** to Jerry McCauley 5519 Seneca Trail, Valley Bend, 26293; 642-9737.

## Poultry Sales

**Golden Comets** 1-yr 8-mo. 47, \$6; 10-mo. roosters, 9, free. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 304-576-2785.

**Sex Link** 1-yr & 2-yr., 30, excel. layers, \$10/ea. Louise Wade, 550 Lewis St., Morgantown, 26401; 304-599-6281.

**Turkeys**, Beltsville sm. lights, rare heritage breed, trios, prs., & singles, proven breeders & spring '23 hatched, Mineral Co., \$30/up. Deborah Whiteman, 10001 Greenwood Dr., Springfield, 26763; 304-298-4532.

## Sheep Sales

**Katahdin/Dorper** cross ram lambs, \$200; reg. Katahdin 10-mo. ram, black, \$400. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

## 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 will be accepted.**

**Trailer** 3 horse, needs some body & frame work, free; hay, 4x5 round bales, \$30/bale. I will cut sq. bales if anyone is looking for it in the '24 season, Doddridge area, must be picked up in the field day of baling. Robert Brownfield, 2864 Taylor Drain Rd., West Union, 26456; 304-349-4313.

**AKC** reg. Anatolian Shep pups, vacc./wormed, working w/livestock, large & beautiful, \$600. Jonell Carver, 3178 Miletus Rd., Salem, 26426; 304-871-6288; turtleridgefarmllc@gmail.com.

**Acreege:** Raleigh Co.: 93 A., near Arnett, owner financing avail., the property has no structure & is forested, borders Rt. 3, \$89,000. Lillian Clay, 4820 Cicerone Rd., Charleston, 25320; 304-988-9293; lillianacly@gmail.com.

**Red Heeler/Border Collie** 10/23 pups, both parents working stock, \$250. Oscar Click, 150 Kensey Durst Rd., Leon, 25123; 304-593-1974.

**Hay**, clean mixed grass, \$6.50/bale. Robert Dorsey, 691 Eli Fork Rd., Sumerco, 25561; 304-342-5712.

**Hay**, 1st & 2nd cut, 4x4 round bales, \$45/bale; sq. bales, \$5/bale, all stored inside, easy access. located in Lewis Co. Eugene Finster, 894 Indian Fork Rd., Orlando, 26412; 304-452-8242.

**Pure Border Collie** pups out of working stock, vacc., very trainable, \$250. D. Gall, 1367 Fields Crk. Rd., Independence, 26374; 304-864-6080.

**Maple** syrup, pure WV: \$20/qt.; \$11/pt.; \$6/½ pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-788-1831.

**Hay**, 4x5 round bales, stored inside, 1 mile from Parkersburg, \$20/bale. John Hays, 236 Dagg Rd., Parkersburg, 26101; 304-482-3362.

**Hay**, 2nd cut, sq. bales, orchard grass, \$6/bale. Bill Howell, 1088 Hornbeck Rd., Morgantown, 26508; 304-368-8964.

**Full Border Collie** 8/23 pups, 5, parents good herding dogs, \$600. Samantha King, 59 Hartley Run Rd., Leroy, 25252; 304-373-8189.

**Hay**, 2nd cut sq. bales, \$5/bale. Tim Lewis, 17362 Morgantown Pike, Moastville, 26405; 304-457-2175.

**ASDR & CKC** reg. Aust. Shep pups, red tri male, \$400; black tri male & female, \$400/ea.; blue merle male, \$500; 3, red merle males, \$500/ea. all tails docked, vacc./wormed, \$100 non refundable deposit will hold choice. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

**Black Walnut** Kernels, vacuum sealed 1 lb. package, \$15, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 304-884-7444.

**Hay**, '22 4x5 round bales, stored outside, \$20/bale. Douglas Randolph, 23167 Ripley Rd., Leon, 25123; 304-674-5267.

**Trailer**, EBY 26'x102" big axles, roll up rear door, excel. cond., \$18,000. Raymond Reedy, 292 Grit Rd., Buffalo, 25033; 304-546-4578.

**CKC Red & Blue Aust. Heelers** out of working stock, health guaranteed, excel. farm & family dogs, \$500/ea. Judy Saurbourn, 454 Cobun Crk. Rd., Morgantown, 26508; 304-288-1179.

**Straw:** sq. bales, 125 or more, \$5.75/bale; 4x5 round bales, \$30/bale. Laura Sommer, 23169 Kanawha Valley Rd., Southside, 25187.

**Hay**, 4x5 round bales, some inside, some outside, cow quality to top quality to 2nd cut alfalfa \$30/bale/up. Milton Yoder, 295 Seminole Rd., Forest Hill, 24935; 304-446-0611.

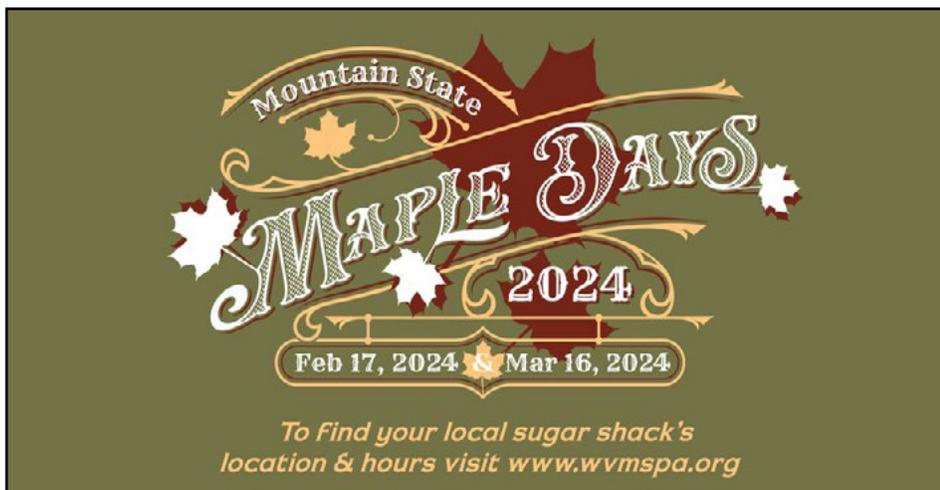
**Hay**, 1st cut & 2nd cut, 4x4 net wrapped, high quality, good for horses, \$45/bale; silage hay, 4x4 1st & 3rd cut, \$45/bale. Ross Young, 846 Eureka Rd., Duck, 25063; 304-644-8135; drross313@gmail.com.

### 44TH RAVENSWOOD FFA EQUIPMENT AUCTION

March 29, BOE Sale  
March 30, Equipment Auction  
Jackson County Jr. Fairgrounds, Cottageville

## Miscellaneous Wants

**Farmland** for rent, 14 A., mostly grassland w/horse barn, fenced w/water stream, \$650/mo. J. Corley, 50 Sunset Lane, Mabie, 26278; 304-642-1988.



RETURN SERVICE REQUESTED

# GARDEN CALENDAR

## JANUARY/FEBRUARY

2024 WVU Extension Calendar content developed by WVU Extension,  
and the WVU Agricultural and Natural Resources



- JANUARY 1** Plan garden layout Increase humidity for houseplants.
- JANUARY 2** Browse seed catalogs. Cut poinsettias and place in sunny windows.
- JANUARY 3** Order herb seeds. Harvest overwintered Brussels spouts.
- JANUARY 4** Order seed varieties. Harvest overwintered kale. Create a garden map.
- JANUARY 5** Seed tomatoes for early high tunnel planting.
- JANUARY 6** Service power equipment. Clean garden tools.
- JANUARY 8** Plant amaranis in indoor pots. Test germination of stored seeds.
- JANUARY 9** Use grow lights for vegetable seedlings.
- JANUARY 10** Sharpen tillage tools
- JANUARY 11** Turn compost.
- JANUARY 12** Gently remove snow or ice from ever greens and shrubs.
- JANUARY 12** Gently remove snow or ice from ever greens and shrubs.
- JANUARY 13** Organize a community garden.
- JANUARY 16** Order fertilizer and lime according to soil test results.
- JANUARY 17** Seed spinach in cold frame or high tunnel.
- JANUARY 18** Plan spring landscape design.
- JANUARY 19** Order harvest supplies.
- JANUARY 22** Order blackberry and raspberry plants
- JANUARY 23** Seed mache or claytonia in cold frame.
- JANUARY 24** Order strawberry plants.
- FEBRUARY 1** Harvest overwintered vegetables.
- FEBRUARY 2** Order herb seeds.
- FEBRUARY 3** Apply lime and fertilizer. Order fruit trees. Build a high tunnel.
- FEBRUARY 5** Seed head lettuce (indoors). Turn compost.
- FEBRUARY 6** Build a low tunnel or cold frame. Seed leeks (indoors).

West Virginia University Extension creates and distributes free garden calendars each year. Stop by your local WVU Extension office to get a copy (while supplies last).

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