THE MARKET BULLETIN

"Telling the story of West Virginia Agriculture"

KENT A. LEONHARDT, COMMISSIONER WWW.agriculture.wv.gov AMIE MINOR-RICHARD, DEPUTY COMMISSIONER



Retired Marine Natasha Zoe traveled the globe during her service in the military. From Guatemala to Okinawa, Qatar to Korea, the places she was stationed made her keenly aware of how lucky she was to be an American and a West Virginian.

create a pay-what-you-can u-pick orchard.

"I got to see a lot of the third world. I realized how grateful I am for what we have here at home, what arable, farmable land means, and how much freedom it gives us to be able to grow our own food," she says.

When Zoe, a Staff Sergeant E-6, received her medical discharge in 2001 ("I brought back more metal in my body than any TSA agent ever wants to see"), she lived in New York until her daughter graduated from college. From there, she didn't waste any time packing up and moving back home to West Virginia to pursue her passion – feeding others.

"We're trying to make small scale fruit

JARHEAD HOVEMBER 2025 EADS

NOVEMBER 2025 Volume 109, No. 11



farming sustainable," she explains.

"We" consists of Zoe, her husband Mark Pernie, business partner Michelle Gonzalez and, in the beginning, her father Stan Loder, an Army veteran. They purchased an old cattle farm in Monroe County, just outside of Alderson, and are turning it into a u-pick orchard.

"Alderson
has a 40.7%
poverty rate,
according to
the last census. We
want to bring fruit to
our rural food desert.
Customers will be able to

pay what they can afford," she explains.

Zoe knows what it's like to live meagerly.

"I grew up in Mineral County. We lived on a homestead, and I'm the oldest of 10 kids," she says. "We grew and traded for almost everything we ate. It was off-the-grid living. We had electricity, mostly. We brought water up from a pump in the river with a garden hose. We had a Monday/Wednesday/Friday outfit, a Tuesday/Thursday outfit, and a Sunday outfit. We all milked cows and goats before we went to school. We butchered the meat and collected the eggs we ate. I don't know that I knew anything different. It was the

She was in high school when her parents divorced. The family moved to Michigan where her grandparents were from, and she got a summer job working on Knickerbocker

same for all the kids I grew up with."

Farms outside of Flint. After high school, she joined the Marine Reserves in 1988 as an ammunition technician and decided to convert her tour to active duty at the start of the Gulf War. Even while she was stationed in far-flung countries, she never lost her love of agriculture and her desire to grow her own food.

Once in West Virginia, Zoe's business plan initially revolved around growing produce. That changed when she joined the West Virginia Veterans and Heroes to Agriculture program and started working with former Vets and Heroes to Ag Program Manager Sierra Cox.

"Sierra helped us realize that produce was not the best market for us, fruit was. It was a great, unmet need. We could make that sustainable," Zoe explains.

So, instead of tomatoes and potatoes, Zoe and her partners started planting paw paw and cherry trees along with blackberry bushes. Even though their business plan had taken root, Zoe was left scrambling to find a name for the farm. She and her dad tossed around all sorts of ideas, but it was Pernie who made the final decision.

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We're trying to make small scale fruit farming sustainable. We're just getting started.

- Natasha Zoe | Jarhead Farm

"



FROM THE COMMISSIONER:

The Power of Information in Protecting Our Farms and Communities

Over the last few months, parts of West Virginia have once

again dipped into moderate to severe drought conditions, a reminder of just how quickly circumstances in agriculture can change. While this spell hasn't yet matched the severity of the near-historic drought from last year, it underscores something as important as the weather itself: the critical role that data and statistics play in keeping our farmers and communities supported. Accurate information turns what happens on individual farms into a clear picture of statewide conditions, helping guide decisions, allocate resources, and ensure West Virginia is represented when federal and state support is needed.

Reliable data isn't just numbers on a page—it's the tool that makes action possible. Agencies like the U.S. Drought Monitor rely not only on rainfall measurements but also on real-time reports from the field: feedback from producers, pasture conditions, stream flows, and crop progress. The information provided through surveys and reporting programs often determines whether critical support reaches those who need it most.

We've seen this work firsthand. In past drought years, West Virginia was able to secure assistance for feed programs and emergency measures because producers shared accurate reports on conditions in their communities. When reporting was limited, it was harder to show the full extent of the need. In agriculture, missing information can mean missing opportunities for support. That's why I continue to encourage everyone to submit a Condition Monitoring Observer Report on Drought (CMOR-Drought), a tool provided by the National Drought Mitigation Center (NDMC) in partnership with the National Integrated Drought Information System (NIDIS). Your reports make a real difference.

Just as timely and accurate information is critical for addressing drought, it's equally important for understanding food insecurity across our state. That's why the recent federal decision to eliminate the annual Household Food Security Report, our key survey measuring food insecurity, is so concerning. This report has been one of the clearest ways to see how families are affected by hunger and hardship, shaping programs that reach communities across West Virginia. Without it, it's harder to ensure resources go to the people and areas that need them most. If the survey no longer properly applies, a better option would be to consider improving it, versus just eliminating. Food insecurity isn't just an individual issue, it touches schools, healthcare systems, and even agriculture itself.

More broadly, keeping track of data—whether it's drought conditions, food insecurity, or other community needs—is essential for making good decisions. Accurate information helps policymakers, organizations, and local leaders spot trends, allocate resources wisely, and respond before problems get worse. When data is missing or incomplete, families, farmers, and entire communities can be left behind.

We are working to build a strong, resilient, and reliable food system in West Virginia. Over the past five years, we've faced a series of profound challenges—the global COVID-19 pandemic, a prolonged Avian Flu threat nationwide, and a critical drought. However, each has taught us valuable lessons and equipped us with tools to strengthen our system. Accurate data must be a part of this. Agriculture is resilient, but we can't confront challenges like drought or food insecurity blindly. Reliable data gives us the insight we need to protect our farms, families, and communities—and to plan for a stronger, more secure future.

Kant

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: Biosecurity on the Farm

Biosecurity includes all management practices designed to minimize or prevent the spread of diseases on and off a farm. The greatest risks for introducing disease onto a farm include new animals, farm visitors, shared equipment, vehicles, and supplies. New animals should be purchased only from safe, established sources that can provide health status for the herd. Always keep new animals separated (at least 100 yards) from the existing herd or flock for 21 days before co-mingling. Any animal showing signs of illness should be isolated and evaluated by a veterinarian. Animals that are co-mingled at livestock markets or animal exhibitions present a biosecurity risk and should be isolated upon arriving back to the farm. Limiting wildlife exposures and controlling rodents/pests and flies will help improve biosecurity. Always maintain vaccinations, parasite control, and identification for all

animals to achieve the best herd health and productivity. Remember to keep farm visitors to a minimum and avoid direct contact with animals unless necessary. Any visitors should park away from animal areas and utilize footbaths (with appropriate disinfectants) or dedicated footwear. Livestock trailers and equipment should be cleaned thoroughly and disinfected after each use. Improving biosecurity and reducing disease risk on your farm is critical! A disease outbreak could result in lengthy quarantines, lost productivity, and even the loss of your entire herd or flock. Be sure to report serious or unusual animal health problems to your veterinarian, local extension office. USDA, or WVDA animal health officials. Biosecurity on the farm is up to you!



— Jarhead Farm, Cont. from page 1

"He'd been traveling all week for work. He came home one weekend and said, 'I'm tired of this discussion. You know there's only one possible name. You're a Marine, a jarhead. You put food into jars. What else could it be?' I called up Marine headquarters and asked if it was ok, would it be infringing? They said it was fine. I went, 'OK. Alright. Jarhead Farm it is,'" laughs Zoe.

Unfortunately, the 2024 drought killed their paw paw and cherry trees. The summer of 2025 was a time to replant and add new fruit trees to their property.

"We're planting native and heirloom

varieties of fruit. We're planting plums that are native to this area, prunis americana and prunis canadia. Another native plum we've added is not much bigger than a Bing cherry," Zoe explains. "The peaches we're planting are native, small, golf ball size. Oh my goodness, do they taste fabulous! We're also putting in mulberries, a high density, nutritional food that does so well here but isn't grown commercially

because they don't have the "legs" to travel for aggregation. We'll make those into valueadded products."

Because they have limited land (10.5 acres), Zoe knew they'd never be able to grow all the fruits they wanted to offer to their customers. Instead, she began purchasing fruit from other parts of the state.

"We encourage farmers to sell what they can locally at retail prices. However, what they don't sell, Jarhead is a secondary market. We aggregated fruit last year from 25 different small scale West Virginia fruit farmers. This year our goal was 45. We buy wholesale what orchards can't sell locally. We aggregate it back throughout the state, but not in their area. It goes outside of their region," says Zoe. "For example, we take melons from the center of the state and bring them down here to southern West Virginia to sell. We take blueberries grown in southern West Virginia and take them to the Eastern Panhandle. We take peaches from the Eastern Panhandle and

sell them to the western part of the state."

The aggregated fruit goes to country stores, farmers markets, CSAs and smaller grocery stores like IGA. If there's leftover fruit they can't sell, Jarhead turns that excess into valueadded products. The Jarhead Farm line now includes a variety of syrups (peach melba, wild berry, strawberry, sour cherry, blueberry, raspberry), jams (mission fig, champaign grape, red currant, raspberry, watermelon), jelly, and apple butter, to name a few.

Zoe is turning one end of their barndaminium (living space upstairs,

WVa Peach Whole Fruit

workspace on the ground floor) into an FDAinspected thermal processing co-pack facility.

"By making it an FDA facility, we can sell our products across state lines. We'll be able to do things like juices and fruit-based items that you can't do under cottage food laws where you need a higher sugar content. We'll be able to offer Granny Smith apple juice, Montgomery cherry juice, blue damson puree, things we can't offer right now."

Once complete, the plan is to open up the kitchen to other small scale fruit farmers across the state to produce their own products.

"A lot of people opened up doors for me in my career. A lot of people have helped us create this farm. I'd be pretty selfish if I didn't turn around and give back," stressed Zoe.

She praises the efforts of Mountain State Co-Hop, the West Virginia Food and Farm Coalition, the WV Hive, as well as Veterans and Heroes to Ag for helping her navigate the ins and outs of starting and growing her business into a brand.

"Their assistance has made all the difference," stresses Zoe. "West Virginia is a really good place to start a business. If you ask, there are a lot of people willing to give you information and point you in the right direction."

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Why do this? Because I care enough to make a difference."

Natasha Zoe | Jarhead Farm

She also encourages new agribusinesses to ioin the WVDA's WV Grown program.

"I can tell you joining the WV Grown program and being in the WV Grown Directory means I get phone calls. I get phone calls from

people who are looking for fruit. I get phone calls from people looking for us to come to their fairs or stock our products in their small country stores. It has been much more valuable than I ever dreamed."

Looking toward the future, Zoe hopes to open their u-pick orchard as soon as their fruit trees and berry bushes start producing. She says offering that fruit at a pay-what-you-can rate won't make her or her business partners rich, but that's not why she started Jarhead

"Why do this? Because I care enough to make a difference, because West Virginia is at its best when we work together, because I want to look myself in the mirror and know that I'm doing something good each day. That's a reason to get up! I'm making a difference in my community and my state."

You can follow Jarhead Farm on Facebook.

COOKIN'?

Bacon! Bacon! Bacon!

You'll want to pig out on this month's recipes. They're filled with, you guessed it, bacon! While picking up bacon at the grocery store is an option, you might consider supporting a local farmer. Check out the WV Grown Directory (https://agriculture.wv.gov/ag-business/west-virginia-grown/) to find a pork produc-



er in your area. Many of them pride themselves on their pasture-raised pork. When you buy products from local farmers, the money you spend will be going right back into the community, instead of a corporate piggybank.



Maple Bacon (Serves 8)

Ingredients

- 12 oz. thick cut bacon
- 4 Tbsp WV maple syrup
- ¼ cup brown sugar
- Spices optional (smoked paprika, red pepper flakes, Cayenne pepper)

Step 1

Preheat the oven to 350°. Line a large, rimmed baking sheet with a piece of parchment paper (or two) and add the wire rack. Arrange a single layer of thick cut bacon on the wire rack.

Step 2

Brush bacon with maple syrup, then sprinkle with spice (optional). Sprinkle half of the brown sugar on top then brush over the bacon strips to spread evenly.

Step 3

Bake for 10 minutes, then remove from the oven. Use tongs to flip each piece of bacon. Repeat the glazing process and bake for an additional 10-15 minutes or until the bacon reaches the desired crispiness.

Step 4

Remove from the oven and allow the bacon to cool and firm up. Serve warm.



Ingredients

- 1 Tbsp olive oil
- ¾ cup chopped sweet onion
- 3/4 cup chopped sweet red pepper
- 4 large eggs
- 1 cup heavy whipping cream
- 1 tsp baking soda
- 1 tsp hot pepper sauce
- ½ tsp salt
- 2 cups corn
- 2 cups crushed cornbread stuffing
- ½ lb. bacon strips, cooked and crumbled
- 1 ½ cups shredded sharp cheddar cheese, divided

Step 1

Preheat oven to 350°. In a 10-in. cast-iron or other ovenproof skillet, heat oil over medium heat. Add onion and red pepper; cook and stir until crisp-tender, 6-8 minutes. Remove from skillet; set aside

Step 2

In a large bowl, whisk eggs, cream, baking soda, hot pepper sauce and salt. Stir in corn, stuffing, bacon, 1 cup cheese and the onion mixture. Transfer to skillet. Bake, uncovered, 35 minutes.

Step 3

Remove from oven and sprinkle with remaining 1/2 cup cheese. Return to oven. Bake pudding until puffed and golden brown, 5-10 minutes. Let stand 10 minutes before serving.

Bacon Fried Cabbage

(Serves 4)

Ingredients

- 4 slices thick-cut bacon, cut into ½ inch pieces
- 1 small yellow onion, finely chopped
- 1 small head of cabbage, cored and chopped into 1-inch pieces
- 2 tsp brown sugar
- Kosher salt
- Fresh ground black pepper
- Fresh parsley, finely chopped

Step 1

In a large cast iron skillet, add the bacon while the skillet is still cold. Cook slowly over moderate heat until the bacon is crisp and the fat has cooked out, 5 to 7 minutes. Using a slotted spoon, transfer the bacon to a paper towel–lined plate, leaving the fat behind.

Step 2

Add the onion to the fat in the skillet and increase the heat to medium-high. Cook, stirring often, until the onion is softened and translucent, 5 to 7 minutes. Add the cabbage and brown sugar; stir to combine. Season with salt and pepper. Cook, stirring occasionally, until the cabbage is firm-tender, about 5 minutes.

Step 3

Return bacon to the skillet and toss to combine; cook 1 minute more to heat bacon through. Top with parsley and serve.

Did You Know?

The average American eats about 18 lbs. of bacon a year. That adds up to 5.6 billion lbs. of bacon consumed in the U.S. each year! Seventy percent of bacon is eaten during breakfast, but we think it's delicious any time of the day.

Drought Impacts WV Christmas Tree Growers for a Second Year

For the second year in a row, West Virginia Christmas tree growers are feeling the effects of drought. In 2024, some farms in the hardest hit areas lost up to 90% of the trees they planted in the spring. This year, Wilkerson Christmas Tree Farm, a choose and cut operation in Lincoln County, lost about 60% of their new trees, and they're not alone. Those tree losses won't be felt for another six to nine years, as Christmas trees take anywhere from seven to 10 years to mature.

You shouldn't have a problem finding a fresh, West Virginia grown Christmas tree this holiday season. However, you'll need to give it some extra TLC. Because of the drought conditions, trees will be extra thirsty. You'll need to monitor the water level and may need to water your tree twice a day.

Make sure to support a West Virginia Christmas tree grower this holiday season. If your Christmas tradition does not include a trip to a choose and cut farm, make sure the tree you select from a lot or farmers market was grown here in West Virginia.

WV AGRITOURISM CHRISTMAS TREE FARMS

*Berry Fork Enterprises - Heaters

Blackthorn Estates Nursery - Sugar Grove 💞

Bluestone Tree Farm - Camp Creek

Brushy Mountain Tree Farm, LLC - Franklin

Cedar Run Farm Friendly - Sisterville

Crickmer Farms Inc. - Danese

Country Roads Christmas Tree Farm - Mineral Wells

Dan and Bryan Trees - Shepherdstown

Diello's Choose and Cut Christmas Tree Farm - High View

E. Black & Son Nursery - Wheeling

*Emerald Farms, LLC - Moatsville 💞

Evergreen Christmas Tree Farms - Mineral Wells

French Creek Christmas Trees - French Creek

Friars Hill Nursery - Frankford

*Gray's Park Place - Mt. Lookout

Jolliffe's Nursery - Knob Fork

King's Trees - Bruceton Mills

Lake's Tree Farm - Hacker Valley

May Tree Farm - Maysville

*Mill Run Farm - Marlinton

*Miller's Christmas Trees - Terra Alta

Mozark Mountain Tree Farm - Hendricks

Mulkeen Landscaping and Christmas Tree Farm - Independence



Visit: www.agriculture.wv.gov/ag-business/agritourism/ for more information. Want to be added to our list? Contact Agritourism@wvda.us wvgrown@wvda.us or 304-558-2210



Reddington's Farm & Orchard - Harpers Ferry

Santa's Woods - Summit Point @

Seven Islands Farm, LLC - Parsons

Town & Country Nursery - Kearneysville

Westfall Christmas Tree Farm - Grantsville

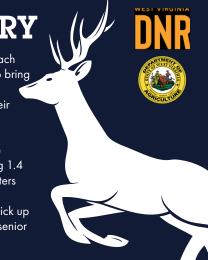
Wilkerson Christmas Tree Farm - Griffithsville

*Rocky Knob Christmas Tree Farm - Upper Tract @



HUNTERS HELPING THE HUNGRY

Hunting is not just a pastime in West Virginia, it's a passion for tens of thousands of state residents. Each year, while they're in the woods, many hunters aren't just aiming for a trophy buck, they're hoping to bring home a deer that will help feed those in need. Since 1992, Hunters Helping the Hungry (HHH) has gratefully collected more than one million pounds of venison from hunters who have donated their deer to the program. The meat goes to West Virginia's two food banks, feeding some of the state's neediest families. With the help of the Governor's One Shot Hunt, Share the Harvest Sunday, and other forms of private donations, there are no processing fees for hunters who designate deer for the program. Thanks to those generous hunters, more than 29,000 deer have been processed, providing 1.4 million meals to West Virginia families. From the first day of any deer season until December 31, hunters who legally harvest a deer and wish to donate the meat to HHH can deliver the deer to the nearest participating meat processor. The Mountaineer Food Bank and Facing Hunger Foodbank will then pick up the donated venison to be distributed among a statewide network of 600 charitable food pantries, senior centers, shelters, and other feeding programs.



For more info: call 304-924-6211 or visit https://wvdnr.gov/hunting/hunters-helping-the-hungry.

SPOTTED LANTERNFLY POPULATION EXPANDING



Spotted lanternfly (SLF) are on the move across West Virginia. In 2025, SLF were detected in 19 counties: Jefferson, Berkeley, Morgan, Hampshire, Grant, Mineral, Hardy, Wood, Mercer, McDowell, Taylor, Marion, Monongalia, Harrison, Preston, Marshall, Ohio, Brooke and Hancock. This invasive pest's food of choice is also another invasive species, the tree of heaven (TOH).

WVDA SLF Program Coordinator James Watson stresses to minimize SLF populations, TOH has to go.

"Having TOH around is going to increase SLF numbers. If you don't have any TOH on your property during early to late fall, you're still going to see adult SLF because they're so mobile. However, having TOH will drastically increase their presence," explains Watson.

His advice is to cut down TOH on your property and immediately treat the stump with herbicide to prevent excessive resprouting and regrowth from the root system. The fewer TOH on your property, the fewer SLF you'll find.

Trees such as sumac and butternut are often mistaken as TOH. Watson says one identifying feature of TOH is its odor. It smells like peanut butter.

For more information on SLF and TOH, visit the WVDA website at https://agriculture.wv.gov/divisions/plant-industries/spotted-lanternfly/.



Century Farms Honored West Virginia

The West Virginia Century Farm Program honored 15 family farms during an awards banquet on Oct. 23 in Sutton. The event was held in conjunction with the WV Association of Conservation Districts' quarterly meeting.

The program is designed to recognize those families who have been continuously farming the same tract of land for at least 100 years.

This year's Bicentennial Farm recipients (200 years) are: Morris and Sons Farm, established in 1803; Mountain State Farm, established in 1808; and The Richmond Family Farm, established in 1796.

CENTURY

FARM

This year's Sesquicentennial Farm recipients (150 years) are: The Sisler Family Farm, established in 1849; Heavner Farms, established 1872; and Rock Island Farm, established in 1868.

This year's Century Farm recipients (100 years) are: Scott and Dean Sisler, established in 1924; Spaid Spring Meadows Farm, established in 1924, King Rumble Farm, established in 1883; Generations Farm; The Schultz/Winters Farm, established in 1906; the McCauley Back Acre Farm, established in 1881, Little Em Cattle Company, established in 1924; R.A. Curry Farm, established 1889; and the Lazy D Ranch.



Member of the Month

B & R Farm Produce

Who: Kelli and Andy Burns

Location: Craigsville/Nicholas Co.

Products: Fresh produce

Where to buy: By appointment on the farm

How they got started:

I grew up on a farm in Nicholas County, and Andy grew up on a farm in Lincoln County. When we married, we settled on my family's farm. We've always had gardens and raised our own food. My dad used to say, "You're just renting this land. You're just a steward of the land." Andy and I have a skill. We're able to grow really good food and provide it to people who need it. Our high tunnels went up in August of 2024. We partnered with the Food is Medicine/FARMacy program this year. We provided food for the program for 15 weeks, feeding people who really need it.

Future plans:

We plan to continue to work with the Food Is Medicine/ FARMacy program. We don't plan to expand. I work full time on the farm. Andy works off the farm. We don't want to be completely overwhelmed by it. What we're doing now, we're doing well. Maybe when Andy retires, we'll consider growing our business. Right now, we're at a good size. I would like to add honeybee hives to the farm.

Why join West Virginia Grown?

Joining WV Grown was a natural step for us. It's an extension of our values and deep-rooted commitment to West Virginia agriculture. We wanted to be part of a community that celebrates local farms, supports sustainable practices, and helps preserve our state's farming legacy. WV Grown has not only provided new opportunities for collaboration and growth, but it has also reinforced our belief in the power of local agriculture.

For More Information:

304-558-2210

ttps://agriculture.wv.gov/agbusiness/west-virginia-grown/

WV Grown has been around since 1986. In the past 39 years, the program has helped thousands of West Virginia agribusinesses market their products to customers here at home, across the country, and even around the world. That remains our mission today. Whether you raise cattle or grow cucumbers, West Virginians take great pride in the products that come from their land. When people see a WV Grown logo on a product, buyers can be assured it was grown or processed, with quality ingredients, right here in the Mountain State. For every WV Grown product sold, that's money that goes back into our local economy. Buying WV Grown just makes sense/cents. With more than 600 members, retail partners, and supporting businesses, we hope you'll take time to browse through our WV Grown Directory (https:// agriculture.wv.gov/ag-business/west-virginia-grown/). If you want to become a member of WV Grown, contact our Business Development Division at 304-558-2210 or email wygrown@wvda.us.



"Focus on what your customers want, not just what you enjoy producing. Notice what's missing in your community and on local shelves because those are opportunities waiting to grow. Passion is the heart of it all, but success comes when you treat it like a business with a plan."

In the News

Mountain Folk Coffee in

Lewisburg is spicing things up this fall. They now have Pumpkin Spice Coffee (with notes of cinnamon and nutmea) for sale. Check out their website (https:// mountainfolkcoffee.com/) to see where you can pick up some, or you can order online.

New product alert! Ordinary **Evelyn's** is expanding their brand. Try Blueberry Habanero Jam. It's sweet with just a touch of fire. They've also created Matt's Meat Rub, a perfect blend to use with pork or chicken. You can purchase these products online at https:// ordinaryevelyns.com/.

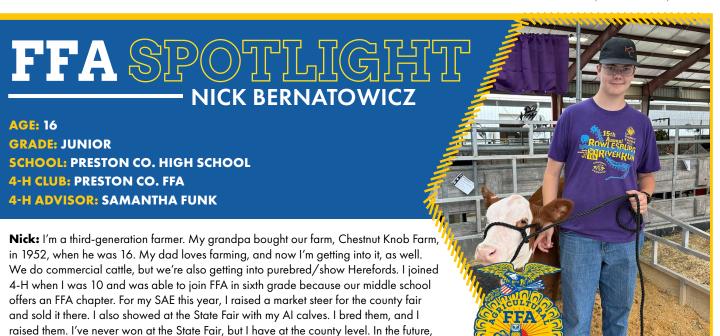
Sweet Sweeneysburg

Honey can now be found in a new location. Look for it at the Depot Marketplace in Mabscott. You can also find their products online at https://www. sweetsweeneysburghoney.com/.





tradition.





I'd like to go to college, but I also want to stay on the farm. I want to continue our family

Saluting our Farmer/Veterans



This Veterans Day, we want to take time to thank the men and women who have served their country in wartime and in peace for the sacrifices they have made. The United States Armed Forces have a storied history spanning multiple generations. Regardless of the era a person served, they have much in common. A deep sense of duty and service to one's community are hardcoded into the oath service members take. Agriculture, much like military service, often involves self-sacrifice for the community. It's no wonder that many veterans leave service and are drawn to farm work.

The West Virginia Department of Agriculture appreciates the perspective veterans bring to farming and wishes to support them with our Veterans and Heroes in Agriculture program. The program is open to veterans, first responders, and their spouses. For more information, contact vetstoag@wvda.us or 304-558-2210.

MOUNTAIN STATE REPORTER

National Agricultural Statistics Service
West Virginia Field Office in cooperation with West Virginia Department of Agriculture
Kent Leonhardt, Commissioner | Alissa Cowell-Mytar, State Statistician



Telephone: 1-304-357-5123 Email: nass-wv@nass.usda.gov

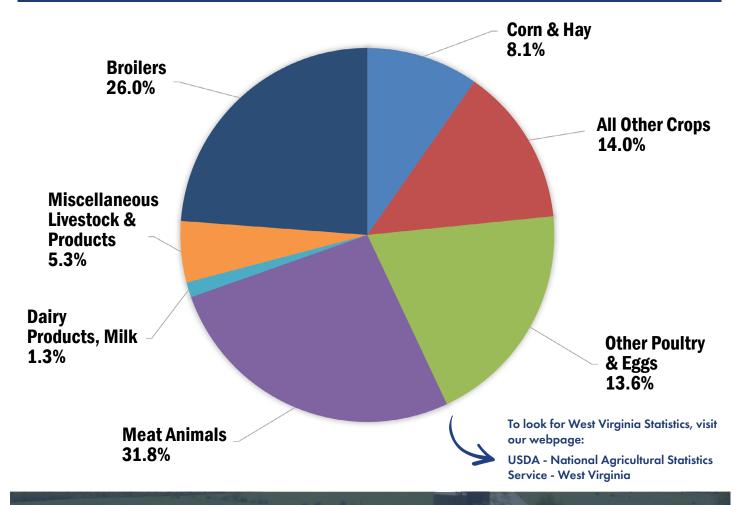
The 2024 cash receipts from farm marketings for all agricultural commodities in West Virginia totaled \$978,739,000, an increase of \$6.0 million from 2023. Receipts from livestock and livestock products accounted for 77.9 percent of the State total. Cash receipts from crops accounted for 22.1 percent of the 2024 total.

The largest contributor to the agricultural marketings in the State continues to be poultry and eggs. Cash receipts from the poultry industry, which includes broilers, eggs, turkeys, and farm chickens, accounted for 39.6 percent of the State total.

The second leading contributor was cattle and calves which accounted for 31.0 percent of the total in 2024.

Nationally, West Virginia ranked 28th for cash receipts from poultry and eggs. Broilers were the main contributor from poultry and eggs, accounting for 25.9 percent of cash receipts in the State, ranking 22nd in the nation. Other highly ranked West Virginia commodities include farm chicken receipts at 12th in the nation, turkey receipts at 13th in the nation, and trout receipts at 11th in the nation.

Cash Receipts: Selected Commodities, West Virginia, 2024



THE WVDA IS HIRING!

Looking for a job in agriculture? The WVDA is looking to fill multiple positions.

For more information, visit: https://wvda.applicantstack.com/x/openings

CLASSIFIED ANNOUNCEMENTS

To Submit an Ad:

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

November 2025

December 2025...

Phone-In ads for the December issue must be received by 12 noon on Monday. November 10. Written ads for the December issue must be received by 1 p.m. on, Tuesday, November 11.

January 2026...

Phone-In ads for the January issue must be received by 12 noon on Monday, December 8. Written ads for the January issue must be received by 1 p.m. on, Tuesday, December 9.

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

Apiary Events

Barbour Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal guonset hut, Contact Dave Hunt, 304-457-4500. Clay Co. Beekeepers Assoc., Contact Mark Davis, 304-651-3002; claycobeekeepers@gmail.com. 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 Larry Forinash 304-669-5410; Iforinash1@gmail.com Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting. Contact Rick Armstrong. 304-553-1923. Marion Co. Beekeepers Assoc., Introduction to Beekeeping, Nov, 4th, 6th & 11th, Contact Nancy Postlewait, 304-612-9599.

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@moncountybeekeepers.org.

Mountaineer Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., City Bldg. on School Rd, Contact Patrick O'Connell, oconnellpatrick0370@gmail.com. Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Patrick O'Connell, oconnellpatrick0370@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.

Preston Co. Beekeepers Assoc., Monthly Meeting, 3rd Thursday, WVU Ext. Office, Kingwood, Contact Scott Lewis, 304-376-0453.

Southeastern Beekeepers Assoc., Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Conference Center, WV Osteopathic School, Lewisburg, Contact Rick Forren, 304-539-1303.

Upshur Co. Beekeepers Assoc., Monthly Meeting, 3rd Tuesday, 6:30 p.m., Upshur Co. Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, terriobennett@

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1 p.m., Two Runs Community Bldg., Two Runs.

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

Apiary Sales
Honey extractor, 4 lg. frames or 8 shallow frames, extracting bucket, honey gates, \$350; equip., smoker, jackets, veils, gloves, jar labels, brush, frame grip, strainer, decapper, local honey for sale sign, more, \$175. Ronald Lee, 105 Helmsdale Rd., French Creek, 26218; 304-472-7176.

Cattle Sales

Reg. Polled Hereford bulls, \$3,000/up. Bobby Daniel, P.O. Box 214, Fairdale, 25839; 304-575-

Reg. Polled Hereford: 6 cows bred back to a reg. Hereford; 4 bull calves; 2 heifer calves born 2/25-4/25, \$35,000/all 12. Vern Wengerd, 2949 Zenith Rd., Gap Mills, 24941; 304-772-4633; 304-661-0024.

Equipment Sales

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

Ford: Jubilee, completely restored, \$6,000; 8N, good cond., \$2,500; Massey 2615 w/loader, \$15,000; Zetor 5011 tractor, \$6,000. George Carr, 63 Gap View Dr., Charleston, 25306; 304-542-7031

JD: '21 5055E tractor, 60 hp w/520M loader, excel. cond., garage kept, 170 hrs., \$30,000. Jack Cole, P.O. Box 173, Masontown, 26542; 910-379-5634.

Belarus '90's 562M, 70 hp tractor, needs a good mechanic, may be a simple fix, will start but doesn't get fuel, \$2,500/obo; Ford 8N tractor, needs battery, can pull start, \$800. Bettina Cooper, 304 Sapsucker Lane, Leon, 25123; 304-807-0597; bnyoungbl@gmail.com.

Kubota '10 3400HFT-1S, 4 WD, 35 hp diesel, foldable ROPs, LA463-1 front loader, 350 hrs., 5' blade, shed kept, ps, 1 owner, excel. cond., \$18,000. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 304-417-5257.

JD 1025R Sub Compact Utility tractor w/120R loader & canopy, 60" mower, auto PTO, 863 hrs., garage kept, \$16,700. Karen Eggleton 65 Double Kay View, Scott Depot, 25560; 304-541-4262.

Ford 8N 48 tractor w/side mower, needs some work, needs tires, \$2,000. Ralph Franz, 5897 Buck Bee Hollow Rd., Maysville, 26833; 304-749-7455.

JD 1070, 4 WD, ps, 39 hp, 500 hrs., grader blade, barn kept, excel. cond., \$15,000. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

Farmall Cub tractor for parts, \$1,000. Bill Looney, 346 Pine Grove Rd., Amma, 25005; 304-542-5658.

Heavy duty 3-pt. hitch post hole drill, complete w/ a 6", 9" & 12" augers, \$1,000. Paul Mcie, 1139 Upper Lambert's Run Rd., Clarksburg, 26301; 304-783-4586.

JD 870 4 WD tractor, 170 hrs., excel. cond., \$15,000. Homer Plumley, 351 Plumley Mtn. Rd., Shady Springs, 25918; 304-573-8799.

EZ75 manure spreader, ground driven w/ poly plastic floor & sides, pneumatic tires, holds 93.3 cu. ft., Amish made, can be pulled by horses, UTV or tractor, garage kept, well maintained, \$7,000. Lisa Powell, 3140 Buffalo Brink Rd., Mannington, 26582; 304-476-1512.

Power King tractor, new tires all around, 5' sickle bar mower, snow blower, blade, weights, \$2,500. William Smith, 2570 Rush Run Rd., Burton, 26562; 304-775-2592.

Drum mowers, 1-yr. & 3-yr., both in working cond., \$4,500/both. Brady Weikle, 378 Brookside Dr., Forest Hill, 24935; 304-894-4376.

Woodmax WM8600 3-pt. hitch backhoe, 9' w/hyd. thumb, ripper attach., \$4,000. James Wiseman, 421 Bal Nobel Rd., Hinton, 25951; 304-445-1891.

Equipment Wants

Round baler, any make & model. Robert Dorsey, 2700 Smith Rd., Charleston, 25309; 304-342-5712; Irdorsey53@gmail.com.

MF 135 industrial sickle bar side mower in good cond. Darrel Frazier, 3045 Newark Rd., Elizabeth, 26143; 304-481-7391.

Goat Sales

Saanen 3/23 buck, disbudded, \$100; Alpine/ Saanen cross 3/24 wethers, horned, \$50. Susan Frick, 131 Stiles Fork Rd., Metz, 26585; 304-816-1128.

St. Croix hair sheep, rams & ewes, can be reg., \$350/ea. Debbie Gentry, P.O. Box 17, Sinks Grove, 24976; 304-661-1945.

Kiko: wethers, horned, \$100/obo; females, proven breeders, \$250/obo; Kiko/Nubian: polled, bucks, \$250/obo; females, \$275/obo; horned, bucks, 150/obo; females, \$200/obo; wethers, \$100/obo; Nubian females: polled, \$400/obo; horned, \$350/obo. Carleen Goetsch, 236 Panther Fork Rd., Crawford, 26343; 304-

Saanen does, \$200/up. Jim Kirk, 2345 Hudson Branch Rd., Culloden, 25510; 304-743-6696: upahollow60@hotmail.com.

Kiko cross 6-mo. billy, bred for parasite resistance & good feet, \$150-\$250/ea. Dean Miller, 1132 Annamoriah Rd., Creston, 26241; 304-354-

Kiko/Saanen kids, does, proven buck, CAE/ Johnes/CL/Brucellosis neg., \$150/up. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 304-897-7073.

ABGA Nigerian Dwarf does, either polled or disbudded, 15 does avail., different colors, \$250-\$325. Theresa Skinner, P.O. Box 31, Sand Fork, 26430; 304-904-2676.

Boer/Kiko kids, 3 bucklings, 2, doelings, \$200/ea. Janet Wigal, 1182 Doctor Judy Rd., Parkersburg, 26101; 304-517-4921.

ADGA Nigerian Dwarf does & bucks, blue eyes, moonspots, disbudded, good disp., healthy herd reduction, no culls, \$200/up. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; leslie.wolfe@frontier.com.

Hog Sales

Berk./York./Hamp. cross pigs: 2-mo., \$100; 5, 5-mo., gilts & barrows, \$150/ea. Nick Salvo, 611 ½ Elk St., Gassaway, 26624; 304-853-0002.

Horse Sales

Tenn. Wlkr. geldings: 16-vr. palomino, 16 h. \$1,200/obo; 15-yr. grey roan, 17 h, \$1,800/obo; 17-yr. mare, paint, 15 h., \$800/obo, all broke but needs experienced rider; Missouri Fox Trotter, 3-yr., 14 h, has been green broke, incredible potential, very fast, needs very experienced rider, \$1,600/obo. Carleen Goetsch, 236 Panther Fork Rd., Crawford, 26343; 304-909-5557.

Jerusalem donkeys, 2-7 yrs., 4 males, \$400/ea. Barbara Saunders, 719 Mapleview Lane, Shady Springs, 25918; 304-228-1741.

Jerusalem donkeys, males: 1 1/2-yr., 36", \$200; gray, white & tan, 46", \$350. Janet Wigal, 1182 Doctor Judy Rd., Parkersburg, 26101; 304-517-4921.

Poultry Sales

Peafowl 4-mo. -7-mo. unsexed, mixed colors, \$100obo. Carleen Goetsch, 236 Panther Fork Rd., Crawford, 26343; 304-909-5557.

Novogen 18-wk. pullets, brown, \$12/ea.; White Pekin 5-mo. ducks, \$15/ea. Marcus Yoder, 2072 Green Valley Rd., Peterstown, 24963; 330-432-8823.

Sheep Sales

Katahdin 10-mo. lambs, CD&T current\$250/ea. Pam Bailey, 512 Shelter Rd., Fayetteville, 25840; 304-663-8621.

Katahdin ram Ig., spotted, \$200. Jim Kirk, 2345 Hudson Branch, Culloden, 25510; 304-743-6696; upahollow60@hotmail.com.

Katahdin 3-yr. ram, brown, never has required hoof trimming or deworming, non reg., \$500/firm. Matthew Nelson, 9350 Glendale Rd.,

Cairo, 26337; 304-483-7525.

Pure St. Croix 15-mo. ram, \$190. Lois Pitsenbarger, 177 Ralee Dr., Fayetteville, 25840; 304-575-3228.

Hamp./Suffolk 7-mo. ram, \$275. Kevin Pruitt, 2021 Little Wolf Crk. Rd., Hinton, 25951; 304-466-6873.

Meat 1/25 & 2/25 lambs, \$275/ea. Lori Smith, 1106 Wineyard Ridge, Looneyville, 25259; 304-532-8988.

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.

Hay, 1st cut, sm. sq. bales, never wet, barn kept, clean horse & goat hay, \$6.25/bale/del. avail within 25 miles of Talcott. Joe Arcangeli, 498 Stoney Crk. Rd., Talcott, 24981; 304-660-8253

Hay, '25 1st cut, 4x4 round bales, good mix, limed/fert., in barn, \$35/bale. Greg Arnott, 771 Henry Camp Rd., St. Mary's, 26170; 304-299-0455.

Hay, '25 1st cut sq. bales, never wet, mixed grass, barn kept, \$4.50/bale. Roscoe Beall, 1648

Cortland Rd., Davis. 26260; 304-866-4188.

Hay, round bales, barn kept, never wet, easy load, off I-79, \$35/bale. Rick Campbell, 30003 Servia Elmira Rd., Duck, 25063; 304-644-4260; 304-881-1615

Hay, '25 1st cut, 4x5 round bales, mixed grass cow hay, net wrapped, \$40/bale. Eddie Jordan, 11276 Brandonville Pike, Albright, 26519; 304-698-6356

Pure Border Collie, non-reg. pups, black/white & tri color, 3 females, \$150; 2 males, \$100. Bettina Cooper, 304 Sap Sucker Rd., Leon, 25123; 304-807-0597.

CKC reg. Collie pups, the old Lassie Collie, sable & white, vacc./wormed, parents on premise, \$400/ea./up. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

Hay, sq. bales, good quality, \$6/bale. Robert Dorsey, 691 Eli Fork Rd., Sumerco, 25567; 304-342-5712.

Trailer w/cattle racks, good cond., \$500. Ralph Franz, 5897 Buck Bee Hollow Rd., Maysville, 26833: 304-749-7455.

Hay, never wet, \$50/bale/out of barn, cheaper if you take all. Phillip Haller, 29 Proudfoot Rd., Phillippi, 26416; 304-457-1477.

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.

ASDR & CKC reg. Aust. Shep. 1 blue merle female & male, \$500/ea; 3 black tri females, \$400/ea; black tri males, \$400, all tails docked, vacc./wormed. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

Hay, 1st & 2nd cut sq. bales, limed/fert., good horse hay, \$4.50/bale. Don Mollaghan, 4808 Servia Elmira Rd., Duck, 25063; 304-364-8707.

Hay, '25 4x4 round bales, \$45/wrapped; \$40/ unwrapped. Gary Morris, 151 Morris Hollow Rd., Rosemont, 26424; 304-612-6677.

Maremma livestock guardian pups, raised w/ sheep & goats, vacc., \$300. John Nutter, 2346 Brush Fork Rd., Bridgeport, 26330; 304-695-1432.

Hay, sq. bales of quality mixed grass, fert., never wet, easy access, \$6/bale. Larry Parsons, 276 Maple Dr., Evans, 25241; 304-372-4575.

Hay, sq. bales, good quality, barn kept, \$3.50/bale. John Queen, 914 Newman Branch Rd., Milton, 25541; 304-208-6321.

Hay, 4x5 round bales, mixed grass, net wrapped, \$35/bale. Adam Reckart, 603 Cuzzart Mtn. Rd., Bruceton Mills, 26525; 304-379-6708.

Draft horse harness, Ig., excel. cond., needs cleaned & a good oiling, \$500. Kimberly Rice, 1644 Flaggy Meadow Rd., Mannington, 26582; 304-986-1559.

Hay, 70 4x4 round bales, never wet, barn kept, will load, \$30/bale; trailer, Dove Tail, tandem axle, gooseneck, heavy duty, 20', \$6,000. Glen Smith, 1046 Blown Timber Rd., Newton, 25266; 304-565-3555.

Raw fleece: \$1/oz.; \$1.50/oz./washed, breeds, Border Leicester, Finn cross, Cherry Hill cross, Baby Doll Southdown. Linda Zinn, 2162 Skelton Run Rd., Wallace, 26448; 304-782-3704.

Straw, clean, heavy, sq. bales, \$7/bale. Milton Yoder, 295 Seminole Rd., Forest Hill, 24935; 304-466-0611.

Pasture & Hayfield Spraying

Herbicides, liquid fertilizers, lime & soil sampling
Dennis Burns, 304-646-2779



THE MARKET BULLETIN

WV Department of Agriculture Kent A. Leonhardt, Commissioner 1900 Kanawha Blvd East Charleston, WV 25305-0170 November 2025

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GARDEN CALENDAR NOVEMBER/DECEMBER

2025 WVU Extension Calendar content developed by WVU Extension, and the WVU Agricultural and Natural Resources



NOV. 1 Plant leeks in cold fr	frames.
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NOV. 3 Plant short-day onions in cold frames.

NOV. 4 Remove stakes and trellises.

NOV. 5 Mulch carrots for winter use.

NOV. 6 Fertilize under deciduous trees and shrubs.

NOV. 7 Water trees and shrubs thoroughly if fall has been dry.

NOV. 8 Remove diseased plant debris from garden.

NOV. 10 Apply lime and fertilizer according to soil test.

NOV. 11 Winterize garden tools.

NOV. 14 Mulch strawberries.

NOV. 15 Mulch thyme plants before winter.

NOV. 17 Turn compost.

NOV. 18 Mulch perennial beds.

NOV. 19 Harvest salad greens from high tunnel.

NOV. 21 Cut hardy chrysanthemums to 2 or 3 inches and mulch.

NOV. 24 Fertilize houseplants.

NOV. 25 Mulch garlic.

NOV. 26 Store winter squash and gourds for

NOV. 28 Harvest Brussels sprouts or overwinter in garden.

NOV. 29 Harvest fall parsnips.

DEC. 1 Protect shrubs from harsh weather.

DEC. 3 Mulch hybrid roses.

Select cut Christmas tree with flexible needles.

DEC. 4 Overwinter spinach and Swiss chard.

DEC. 5 Mulch perennial herbs.

DEC. 6 Harvest high tunnel carrots and lettuce.

DEC. 8 Buy live Christmas tree.

DEC. 9 Store leftover and saved seed in cool, dry place.

DEC. 12 Participate in a seed swap or donate seeds to seed libraries.

DEC. 17 Turn compost.

DEC. 26 Plant live Christmas tree.

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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