



West Virginia DEPARTMENT OF  
**AGRICULTURE**  
COMMISSIONER KENT A. LEONHARDT

THE

# MARKET

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*Bulletin*

JANUARY 2026

Telling the story of  
**West Virginia Agriculture**

► The first snow of the season turned John and Connie Fint's farm in Aurora into a winter wonderland. The former dairy now produces corn

COMMISSIONER KENT A. LEONHARDT • DEPUTY COMMISSIONER AMIE MINOR-RICHARD





### From the Commissioner

Welcome to the new Market Bulletin. As you can see, the Bulletin has a fresh, updated design. Although the look has changed—just as it has many times over the past 100 years—our mission remains the same. We will continue to bring you the latest agriculture news, from upcoming events and classified ads to recipes and the WVU Extension Garden Calendar.

So, what's new? We are expanding to 16 pages. You'll see more photos, richer storytelling and expanded coverage of our West Virginia Grown program. We'll keep introducing you to farmers and agribusiness owners from across the state while providing timely updates on the issues shaping West Virginia agriculture.

It's incredible to consider that for a century, The Market Bulletin has been one of the most enduring communication tools of the WVDA. First published in the early 20th century, the Bulletin began as a simple, practical resource—a place where farmers exchanged livestock listings, found equipment, shared crop updates and stayed informed about state agricultural policy. Over time, it became much more than a listings sheet. It evolved into a storytelling platform, highlighting West Virginia's agricultural heritage, showcasing local producers and chronicling the growth of our farming community. Even as technology changed the way people share information, the Bulletin has remained a trusted, familiar publication—one that connects producers and consumers and celebrates the people who feed West Virginia.

One of the most meaningful modern additions to the Bulletin has been the growth of the West Virginia Grown program. Established in 1986, WV Grown was created to help farmers market products grown, produced or processed in-state. Today, we continue to strengthen and expand the program, building new partnerships and working with initiatives like Food is Medicine to promote whole, healthy, locally sourced foods. WV Grown now supports hundreds of producers and continues to drive growth in West Virginia's agricultural economy.

Together, The Market Bulletin and West Virginia Grown are integral parts of our agricultural landscape. If you have any comments or suggestions about the new look, let us know. We love to hear from our readers! Drop us a line at [marketbulletin@wvda.us](mailto:marketbulletin@wvda.us).

In closing, I wish you and yours a Happy New Year!

*Kent A. Leonhardt*  
**Commissioner of Agriculture**  
Kent A. Leonhardt

# WVDA NEWS



### 2026 WINTER BLUES

The 17th **Winter Blues Farmers Market** returns to the Charleston Coliseum and Convention Center next month. If you love WV grown products and want to support WV agribusinesses, Winter Blues is your one-stop shop. More than 100 agribusinesses will take part in the one-day indoor market (Feb. 28). Whether you're looking for fresh, WV-raised beef; local honey; homemade jams, jellies, and sauces; or yummy baked goods, you'll find it at Winter Blues.

If you'd like to sell your WV grown products at Winter Blues, it's not too late to apply! Fill out an application today (<https://agriculture.wv.gov/ag-business/winter-blues-farmers-market/>). All vendors will need to fill out and return their application online using a credit/debit card as payment. Mailed-in applications and check payments WILL NOT be accepted. Applications are due no later than Feb. 6.

### GROW YOUR CAREER WITH AGRICULTURE!



Looking for a career in agriculture? The WVDA is hiring! Whether your background is in accounting or biology, animal health or marketing, check out our employment opportunities at <https://wvda.applicantstack.com/x/openings>.



### COMMISSIONER SUMMIT

Commissioner Leonhardt took part in the **Appalachia Proud Commissioner's Summit** in Louisville, KY, where agriculture leaders from six states (GA, KY, OH, TN, VA and WV) signed the Appalachian Agricultural Advancement (AAA) Compact, a multi-state program to promote agriculture economic development through coordinated strategies, regional cooperation, and shared innovation.

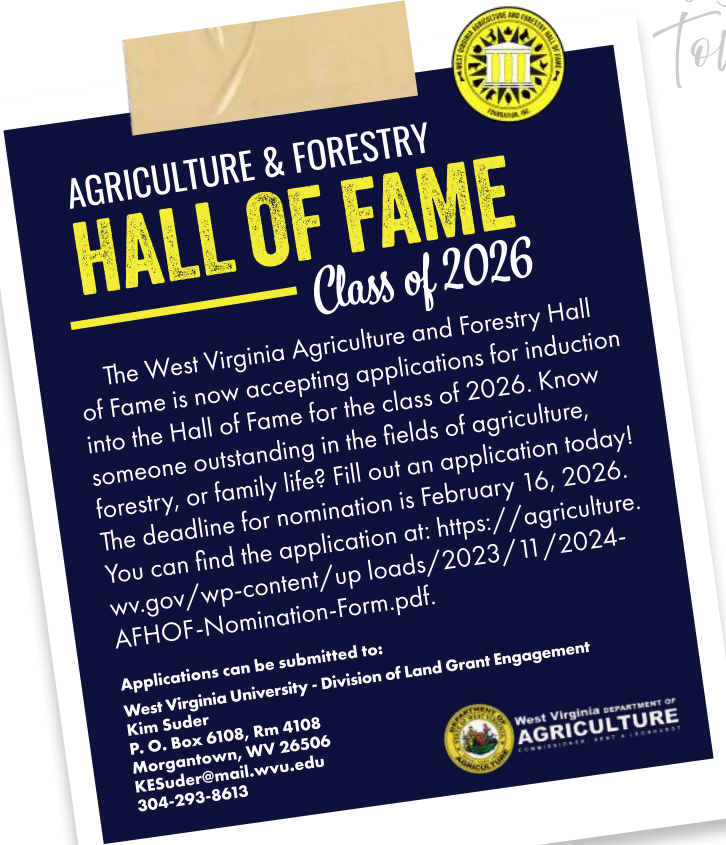
**Natasha Zoe** (pictured above), co-owner of **Jarhead Farm**, in Monroe Co., attended the event, sharing her story as a member of both the WVDA Vets & Heroes to Ag program and WV Grown.

### MOUNTAIN STATE MAPLE DAYS

It won't be long before West Virginia maple producers start tapping their trees and boiling sap into syrup. If you've never seen the process in person, what are you waiting for? The West Virginia Maple Syrup Producers Association is hosting the 9th annual **Mountain State Maple Days** (Feb. 21 and March 21). Visit a participating sugar shack and watch the process from tap to table. You'll see how sap is collected, boiled down, and then bottled. Maple producers will have samples, and you can purchase a bottle (or two...or three) to take home.

Local restaurants, shops and agribusinesses also take part in Maple Days, offering maple-themed meals, drinks, and activities. The annual West Virginia Maple Syrup Festival in Pickens also takes place on March 21. You can find a full list of participating maple producers, restaurants, stores and agribusinesses at <https://wvmspa.org/events/maple-days.html>.

*Growing a Better Tomorrow*



### WV VETERANS & HEROES TO AGRICULTURE PITCH COMPETITION

The fourth annual **WV Veterans & Heroes to Agriculture Pitch Competition** is taking place March 7, at Cedar Lakes Conference Center. Last year, the WVDA handed out \$60,000 in awards to the finalists. The deadline to apply for the 2026 Pitch Competition is January 16. If you're a member of Vets & Heroes to Ag and want to start or scale-up your agribusiness, apply today at: <https://agriculture.wv.gov/wp-content/uploads/FY26-Pitch-Template-Vets-Heroes.pdf>.



# WEST VIRGINIA GROWN

## Southwest Region



### Join the WV Grown Movement!

Since 1986, WV Grown has been the proud heartbeat of West Virginia agriculture, helping thousands of farmers, growers, and food producers share their products not only across our state, but nationwide. Nearly four decades later – our mission is stronger than ever: to showcase the incredible pride and quality that is Rooted in the Mountain State. Whether you're raising cattle, growing cucumbers, or producing specialty goods, the WV Grown logo tells buyers one thing loud and clear – this product was made with care, right here at home. Every purchase strengthens our local economy and keeps West Virginia thriving. Buying WV Grown makes each of our local producers stronger. With more than 600 members, retail partners, and supporting businesses already on board, now is the perfect time to add your name to the WV Grown family. Ready to grow with us? Contact our Business Development Division at 304-558-2210 or email [wvgrown@wvda.us](mailto:wvgrown@wvda.us).

## PLANNING COORDINATION



**Lacy Davidson, MS, RDN**

**Southwest Region  
Planning Coordinator**  
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“

Being a regional planning coordinator means watching my community discover that their lifestyle, their land, and local food can become their livelihood. That's why I love what I do. I'm grateful for a role that lets me empower farmers, uplift our local food system, and remind people that our greatest medicine is growing all around us.”

## MOUNTAIN JUICE CO. - MEMBER OF THE Month



**Who:** Lisa Smith

**Location:** Charleston

**Products:** Green juice, green bowls, lemonade, protein balls

**Where to Buy:** Food truck, online orders ([mountainjuicewv.com](http://mountainjuicewv.com))

### How she got started:

My sister-in-law is a cancer survivor. When she was sick, one of her friends was bringing her green juice. I drank it too because it was so delicious. She and I spent a couple years researching why green juice was so good for you. Our original plan was just to sell to family and friends, but in 2019, we opened Mountain Juice. We started with two juices, our Naked Greens and our Signature. We added our food truck in 2021 thanks to a small business grant. Today we offer several different products including our rainbow bowls and protein balls. We take our truck to lots of events like the Marshall Marathon and Bridge Day. We use it all around Charleston.

### Future plans:

We want to be more than just juice. We want to do more food and soups. We'd also like to branch out to Huntington, Morgantown, Fayetteville, and Lewisburg. We just need to find partners to do it. One of the ingredients in our lemonade is WV maple syrup. We'd like to partner with more West Virginia-based companies.

### Why join West Virginia Grown?

Being a member of WV Grown has been really important to me. It identifies our brand. It helps us stand out. It creates customer trust, and it creates more opportunities to partner with other WV Grown businesses. It also melds with our values. It's who we are and connects us to our customers.

## IN THE NEWS

- Congratulations to **Trillium Family Farm**! They were awarded a grant from the For Farmers Movement. They plan to use the funding to add more chicken tractors to the farm, which will increase their production ability.
- **Ronk Family Farm** has a new, improved website for you to visit. If you're interested in purchasing their maple products or just want to check out what's happening on the farm, go to: <https://ronkfamily-farm.com/>.
- The West Virginia **Food and Farm Coalition** is hiring. They are searching for an Assistant to the Executive Team. For more information on the position, contact [info@wvfoodandfarm.org](mailto:info@wvfoodandfarm.org).





# 4-H SPOTLIGHT

► **Age:** 12 | **Grade:** 7th | **School:** Home schooled  
**4-H Club:** Rosedale (Braxton County)  
**4-H Leader** Raeanna Cook

We've always raised a garden, and this spring we added cattle. My Pap owns Friend Brothers Farm. We keep our show animals at his farm. I joined 4-H because I wanted to show animals. I began showing when I was eight. I really like working with animals and working with the land. I also like knowing where my food comes from. My first year in 4-H, I showed two lambs and a heifer, and last year, I showed a lamb and a pig at the Braxton County Fair. This year, I showed a heifer and a lamb at the State Fair. Showing animals takes a lot of work, but I really like it. I've learned a lot from being in 4-H. I've learned the cuts of meat on an animal, the different breeds, and I've learned a lot about showing animals. When I get older, I definitely want to farm.



JAMES COOK

# WVU GARDEN CALENDAR



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 New Year's Day Plan garden layout Increase humidity for houseplants	2 Browse seed catalogs Cut poinsettias and place in sunny windows	3 Order herb seeds Harvest overwintered Brussels sprouts ☉ Full Moon
4	5 Order seed varieties Harvest overwintered kale Create a garden map	6 Seed tomatoes for early high tunnel planting	7 Service power equipment Clean garden tools	8 Plant amaryllis in indoor pots Test germination of stored seeds	9 Use grow lights for vegetable seedlings Turn compost Sharpen tillage tools	10 Gently remove snow or ice from evergreens and shrubs 🌙 Last Quarter
11	12 Organize a community garden	13	14 Order fertilizer and lime according to soil test results	15 Seed spinach in cold frame or high tunnel	16 Develop a flowering landscape design for the lawn and garden	17 Order harvest supplies
18 🌑 New Moon	19 Martin Luther King Jr. Day Order blackberry and raspberry plants	20	21 Seed mache or claytonia in cold frame	22 Order strawberry plants	23 Browse flower seed catalogs for diverse flowers and garden	24 Order seed for annual flowers such as zinnia and sunflowers
25 🌑 First Quarter	26	27	28	29 Order dahlia tubers for spring planting	30	31

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).

# 2025 YEAR IN

► There were lots of accomplishments within the WVDA in 2025. Find out what we've been up to!

## Review



### CEDAR LAKES

Cedar Lakes Conference Center has a new attraction. It's now home to an Almost Heaven Swing. Commissioner Leonhardt and Cedar Lakes Director Holli Vanater dedicated the swing on West Virginia's birthday. The Cedar Lakes Gift Shop recently expanded to offer visitors a wider selection of memorable items. Guests can now order custom, in-house printed t-shirts for an unforgettable keepsake from their visit. The shop also features WV Grown merchandise and Cedar Lakes-made apple butter.



### THE 100TH STATE FAIR OF WV

The State Fair celebrated its centennial year in 2025, and the WVDA ramped up its efforts to make the milestone truly memorable. The ever-popular Country Store once again showcased the best of West Virginia Grown products, from honey and jams to wines, and other Appalachian-made goods. Fairgoers packed the aisles, generating record sales for the store and giving WV Grown producers some of their strongest exposure of the year.

The WVDA Regulatory Division also made a major impact at the Fair. Its expanded tent offered visitors a comprehensive look at the Division's work, highlighting Grade A Dairy, Farmers Markets, Hemp, Feed and Seed, and other essential programs. The display drew enthusiastic crowds and earned top honors, receiving the Grand Champion ribbon for Best Overall Display at the Fair.



### PLANT INDUSTRIES

Spongy moth (formerly gypsy moth) continues to be one of the greatest threats to our eastern hardwood forests, particularly in oak species. Defoliation prevention for this invasive pest is intricately tied to sustainable oak forest management and prevention of oak forest decline. In May of 2025, WVDA Plant Industries staff treated a total of 17,143 acres in Berkeley, Grant, Hampshire, Hardy, Mineral, and Morgan Counties. Post treatment surveys show an over 98% kill rate and significant decline in populations in treated areas.



### WINTER BLUES FARMERS MARKET

The 16th annual Winter Blues Farmers Market brought together more than 120 agribusinesses offering maple syrup, meats, baked goods, produce, and specialty items. Thousands turned out for the event, generating more than \$207,000 in vendor sales (a new record), underscoring its growing impact as a winter-season boost for local producers.



### APIARY UNIT

West Virginia's apiary industry is all abuzz. As of October 2025, a total of 1,147 apiarists registered 15,364 colonies with the WVDA. While the number of beekeepers remained relatively the same in 2025, the total number of colonies has increased by 8.9% over the past year. Varroa destructor mites continue to be a major concern for beekeepers, as they represent the primary cause for colony loss in West Virginia. WVDA is exploring partnerships around the state and with bordering states to combat existing and emerging honeybee pests and diseases.



# RABBIT FOOD

WEST VIRGINIA  
GROWN  
EST. 1906

▶ Heather Money says her hide treats are a favorite with customers who have large dogs. Her dog Chloe is the official taste tester.

Year of the  
Woman  
Farmer

▶ The United Nations has declared 2026 as the International Year of the Woman Farmer. Across the globe, nearly one half of the food grown is done so by women. Here in West Virginia, more than one-third of our farms and agribusinesses are owned and operated by women. You'll also find women in prominent positions across agencies like the USDA (U.S. Secretary of Agriculture Brooke Rollins), WVDA (Deputy Commissioner Amy Minor-Richard), and WVU Extension (Associate Dean and Associate Director

Jennifer Ours Williams), just to name a few.

This year, the WVDA is honoring women across West Virginia who take the lead. Whether they're growing food, growing an agritourism venue, or helping grow young minds, each month we'll feature a female forging her own path. In this issue, Heather Money of Margoah Farms tells her farming story. We hope you enjoy learning how women are shaping West Virginia agriculture.

Heather Money can do an awful lot with very little. Take her 1.7-acre home in eastern Hampshire County – Margoah Farm. It's just a half mile from where she grew up on Smokey Hollow Road.

"As a little girl, all I wanted to do was farm. We had chickens. We raised hogs and goats, at one point. We always had a massive garden. We did our own canning and preserving. But our land was never a source of income. It wasn't what you'd term a farm," explains Money.

Even though things were tight financially, she says there was always food on the table.

"My parents knew that an investment in a garden was much better (and cheaper) than buying our food every month at a store," says Money.

At 16, preparing to go on a month-long mission trip, she found the perfect name for the farm she dreamed of owning.

"Inside a Bible, I found a note about the word 'margoah.' Margoah is a Hebrew word for rest. It appears in the Bible just once, in Jeremiah 6:16. It's described as the kind of rest that comes from obeying the laws of the Lord. So, if you walk in the ways of the Lord, you will find the peace of doing the right thing. That stuck with me."

But her dream of starting her own farm often seemed out of reach.

"It never felt like it was something I could have. I knew I would be the girl with a couple of chickens and a garden, but farming didn't seem accessible to me," Money says. "However, I was able to use the Invest Grant and went to school at Blue Ridge Community and Technical College where I got my agribusiness degree."

When she married, her husband encouraged her to follow her farm dream.

"We live on a hill, and the ground here is shale. So, I did a Google search on what we could grow/raise on our 1.7 acres. I discovered meat rabbits were a great option. So, I said to my husband, 'George, how would you feel about raising meat rabbits?' He loved the idea! By that weekend, he had me a breeding trio and built cages to house them," laughs Money.

Those first months with their rabbits were a steep learning curve.

"I didn't know all the problems that come with raising rabbits. Rabbits are prey animals, and they will die from anything. We had people visiting the farm, and I took them up to the barn to see the rabbits. Our prize buck jumped up because he was scared and broke his back," Money recalls, shaking her head. "I'm not sure I knew what I was getting into, but I learned quickly."

Money decided to focus on Californian and New Zealand rabbits due to their efficient growth rates, good meat quality, and their calm temperaments.

"We tried to pasture-raise our rabbits, but it just didn't work. We had issues with coccidiosis, and the rabbits were not gaining market weight fast enough. A rabbit under 14 weeks is consid-

**"It's a matter of teaching consumers how to cook rabbit, how to eat it. Finding a place on their table has been a foundational part of our business."**

- Heather Money,  
Margoah Farm



▶ Margoah Farm training treats are made using vital organs and water. They're freeze-dried into small bites and perfect for pups of all sizes.

ered a fryer, premium rabbit meat. A rabbit over 14 weeks is considered a roaster, and the meat will be tougher. Roasters do not command a premium price. We just didn't have the correct breeds to pasture-raise," explains Money. "So, we shifted to rabbit pellets."

For centuries, rabbit meat was a staple of the American diet. Not only did West Virginians hunt for rabbit, the meat could also be purchased at the butcher counter. Today, it's considered a specialty protein and not readily available at most stores. That gave Money the opportunity to sell her product to customers who were looking for a high quality, high protein meat that was low in both cholesterol and fat.

"I use rabbit for everything. I make rabbit BBQ. I use rabbit for shredded tacos. I use it in anything you use chicken for," explains Money.

Because she set up shop at several farmers markets each month, she was able to get the word out about the versatility of rabbit.

"It was a matter of teaching my customers how to cook rabbit," says Money. "Finding a place on their table has been a foundational part of my business. I do samples at most of the markets. I also have recipe cards available. I spend a lot of time with customers one-on-one explaining the benefits and why rabbit is good for them."

Margoah Farm rabbit sells for \$15 lb. That's the going market price. But Money doesn't just offer rabbit meat. She says it's important, and environmentally sound, to use the entire animal.

"Whenever you process a rabbit, you've got the outer hide, ears, feet, tails, head, and the vital organs. At lot of times, larger operations consider that waste. However, I've found a way to use those things. From the fur and skins, we make hide chews. Large breed dogs love to snack on the ears and feet. With the vital organs, I make small training treats. I have someone who buys the heads. We add the manure to our compost pile. In the future, we'd like to sell that compost.



## RECIPE

# Crockpot Rabbit Pot Pie

PREP TIME: 5 MIN      COOKING TIME: 20 MIN      SERVES: 4

### INGREDIENTS

- 1 whole rabbit, approx. 2.5 to 3lbs
- 6 cups chicken stock
- 1 cup heavy cream
- 1/2 C flour
- 2 TBSP olive oil
- 1 medium onion, chopped
- 2 cloves of garlic, minced
- 2 tsp. dried thyme
- Salt and pepper to taste
- 8oz. frozen carrots
- 8oz. frozen green beans
- 8oz. frozen peas
- 8oz. frozen corn
- 8ct buttermilk biscuits

### DIRECTIONS

- Begin by placing the whole rabbit in a crockpot and add the 6 cups of chicken stock. Cook the rabbit on low for 3 hours or until fork tender.
- Remove the rabbit from the crockpot. Reserve the chicken stock in the crockpot.
- Check the stock for any small bones. Remove the bones.
- Reserve one cup of the stock and set it aside.
- Proceed to debone the rabbit meat and add the meat back to the crockpot. Turn the crockpot on to the high setting.
- Heat a frying pan over medium low heat and add the olive oil. Saute the onions and garlic until the onions are translucent, approximately 4 minutes. Add the cooked onions and garlic to the crockpot.
- Add the frozen vegetables to crock pot. Add dried thyme and salt and pepper to desired taste.
- Mix the flour fully into the reserved stock ensuring there are no lumps.
- Add the heavy cream and stock mixture to the crockpot.
- Stir everything to combine well. Cook on high heat for 1 hour and 30 minutes.
- During the last 30 minutes of cooking, cook your buttermilk biscuits according to the packaging directions.
- When the gravy is done, serve over warm biscuits.



Some people refer to it as bunny honey or brown gold," she laughs.

Money says she was lucky to find a commercial processor and can now offer her meat across state lines.

She credits grants from the WV Food and Farm Coalition and USDA Rural Development for helping to purchase equipment, allowing her to ramp up sales.

"We have had such a successful year. Our customer-facing sales have been fantastic. In fact, I don't have enough meat to carry us through the winter markets we planned to attend. That's a good problem to have!"

Now that her business is established, Money plans to scale back her market schedule. With five children and eight grandchildren, she wants to spend more time with family. That means tweaking her business plan. She already sells online through her website (<https://www.margoahfarm.com/>) and Facebook. She's also looking for land to offer a self-serve farm stand, or even better, find 40-plus acres to expand the farm. George is also building her raised garden beds so she can offer fresh produce to her customers.

Money admits, it's not always been easy as a female farmer.

"Women are the minority in farming. I had to work hard to get people to take me seriously, not just because I was a woman, but also because of the size of our farm," Money says. "There's a lot of blood, sweat, and tears, and there's also loneliness. Sometimes you feel like you're on an island. I've been very blessed to have such a supportive husband and to have other female farmers like Gini Lemaster, of Powder Keg Farms; Barb DeSanctis, of Silver Lake Farm; and Patti Miller, of Big Ridge Farm, who have been very influential."

Money's hope is to inspire other female

farmers and those farming on a small scale.

Margoah Farm is a member of the WV Grown program.



# LAMB CHOPS

## ► STIRRING SPIRIT FARM

KELLI KENNEDY | GANDEVILLE (ROANE CO.)



"We raise Jacob sheep here on the farm. They're a smaller sheep and very hardy. This is the first year that we processed our own animals, and it was the best lamb I've ever tasted! Our lambs are grass-fed, free range. We do not give them grain. They eat what they forage here on the farm. I love this recipe. Not only do we use our lamb, we also use fresh rosemary we grow here on the farm. Our goal is to offer Stirring Spirit lamb for sale later this year."

**NOTE:** Double rib lamb chops, with two ribs per chop, will yield a thicker piece of meat than single rib chops, and are more forgiving with cooking time, if you like your lamb rare or medium rare. With single rib chops, which are thinner pieces, you'll have to pay closer attention and sear quickly to not overcook the chops. The flavor of lamb is best when prepared rare or medium rare. Error on less cooking time than you would expect, that way you can cook them further if you want them more well done.

### INGREDIENTS

- 1 pound lamb rib chops
- 2 Tbsp. minced fresh rosemary
- 2 tsp. salt
- 1 tsp. freshly ground black pepper
- 1 garlic clove, minced
- 4 Tbsp. extra virgin olive oil, divided

### DIRECTIONS

1. Marinate the lamb chops: In a small bowl, mix the rosemary, salt, pepper, garlic, and 2 tablespoons of the olive oil together. Coat the lamb chops with the mixture, massaging it into the meat with your fingers.
2. If you are working with double rib chops, cover and let stand at room temperature for 30 to 45 minutes. If you are working with single rib chops, and you want the result to be rare, let the chops sit in the rub in the refrigerator—do not let them come to room temp or the thin ribs will easily overcook when you sear them. You can also marinate the chops in the fridge for up to 24 hours.
3. Sear the lamb chops. Heat the remaining 2 tablespoons olive oil in an oven-proof sauté pan over high heat. When the oil is shimmering hot, sear the chops. Sear double rib chops on all sides about 2 to 3 minutes per side. If you are working with single rib chops, sear only on two sides, and only a minute (or less) on each side if you want the result to be rare or medium rare.

4. Check for doneness. At this point, if you want your lamb chops rare, they are likely cooked enough. If you would like your chops more cooked, you can put them in the oven at 400 degrees for 3 to 5 minutes, or keep them in the hot pan, lower the heat to warm, and cover the pan for a few minutes. Note that rib chops are so small, and cook so quickly, checking for internal temperature with a thermometer can be impractical. For this reason, I use the finger test to check the doneness of the chops. That said, if you have an instant-read thermometer and want to check thick chops, aim for 125°F for rare, 135°F medium-rare, and 140°F for medium.

5. When done, remove the chops from the pan, cover with foil, and let rest 3 to 5 minutes before serving.





# BEST OF West Virginia

► Explore the 2025 top picks for restaurants, shops, destinations, and more in the Mountain State!



The ballots have been cast, and the winners are in. Readers of WV Living magazine have spoken, and they love their WV Grown products, places, and people! The 2025 Best of West Virginia list includes everything from Best Maple Syrup to Best Appalachian Cuisine, Best Agritourism Attraction to Best Distillery. Nearly two dozen WV Grown members were honored with gold, silver, and bronze awards. Congratulations to all our members who made it on the ballot and those who took home the top prizes!

### BEST AGRITOURISM ATTRACTION

Gold – White Picket Farm, LLC  
Silver – Orr’s Farm Market

### BEST APPALACHIAN CUISINE

Bronze – Vagabond Kitchen

### BEST BBQ JOINT

Bronze – South Branch Smokehouse

### BEST BUTCHER SHOP

Silver – Lost River Butcher Block

### BEST FARMERS MARKET

Gold – Orr’s Farm Market  
Silver – Wardensville Garden Market  
Bronze – Capitol Market

### BEST HONEY

Gold – Perry’s Peak Honey & The Busy Bee  
Bronze – Mountain State Honey Co.

### BEST MAPLE SYRUP

Bronze – Heasley Homestead

### BEST WV MADE FOOD PRODUCT

Gold – Mountaineer Popcorn Co.

### BEST CIDERY/MEADERY

Gold – Hawk Knob Hard Cider & Mead  
Silver – Swilled Dog

### BEST COFFEE ROASTER

Gold – Black Dog Coffee Co.  
Silver – Mountain Folk Coffee  
Bronze – Coal River Coffee Co.

### BEST DISTILLERY

Bronze – Devil’s Due Distillery

### BEST TEA SHOP

Bronze – BerTea’s

### BEST WINERY

Bronze – Kirkwood Winery

### BEST GIFT SHOP

Silver – Tamarack Market Place

### BEST PLACE TO BUY WV-MADE PRODUCTS

Bronze – Tamarack Market Place

### BEST ART GALLERY

Gold – Tamarack Market Place

# ANIMAL HEALTH

## EQUINE HERPESVIRUS TYPE-1

Equine herpesvirus type-1 (EHV-1) is an important and common virus of horses worldwide. EHV-1 primarily causes respiratory disease but can spread to other organs causing reproductive and neurologic symptoms. The neurologic form of EHV-1 is also referred to as Equine Herpes Myeloencephalopathy (EHM). EHV-1 is highly contagious among horses and can easily be acquired by contact with an infected horse, infected objects (feed/water buckets, grooming supplies, etc), an infected aborted fetus/placenta, or by aerosolized viral particles. EHV-1 is not known to be a risk for transmission to humans. Outbreaks are reported mostly at places such as racetracks, horse shows, veterinary hospitals, and boarding stables where horses from different locations come together, including the most recent outbreak in Texas. Horses affected by the respiratory form often present with fever, depression, anorexia, eye and nasal discharge, but usually recover without any treatment. In contrast, the outcome is often poor with the neurologic form of the disease which can cause incoordination, hind limb weakness, urine dribbling, and fever. Routine vaccination remains the prime



preventative option to combat the respiratory and reproductive forms of EHV-1 infection in horses, but none are labeled effective against the neurologic form. It is important to note that EHV-1 is a reportable disease in West Virginia. If you suspect your horse has EHV-1 or has been in contact with other horses thought to be infected, contact your local veterinarian who will contact the state veterinarian if EHV-1 is confirmed. For more information, please visit the following: <https://www.aphis.usda.gov/livestock-poultry-disease/equine/herpesvirus> and <https://www.equinediseasecc.org/>.

# FFA STATE SECRETARY REPRESENTS WV AT ILSSO

West Virginia FFA State Secretary Miyah Swiger is taking the trip of a lifetime. She was selected back in August to represent West Virginia FFA at the International Leadership Seminar for State Officers (ILSSO). Seventy-five FFA officers from around the country were chosen. Miyah is the only representative from West Virginia. She will travel to Spain January 3-16, visiting farms and agribusinesses across the country, learning about their leadership styles.

Miyah says, “My FFA advisor (Justin Arnold) went on ILSSO when he was a state officer in Maryland. He brought back experiences from his trip that he uses in the classroom. That’s what makes me excited about this trip. I’m a Sophomore at WVU studying Agriculture Education. I hope to be able to take the experience and share it with the current state officers and FFA members, and my future students.”



# MOUNTAIN STATE

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

# Reporter



► 269,000



240,000 ◀

► 5.8 M



The National Agricultural Statistics Service (NASS) will conduct the January Cattle and Sheep and Goat surveys from December 30, 2025, through January 14, 2026.

Survey data are collected across the country and are used to set state and national estimates for cattle, sheep, and goats.

Questionnaires will be mailed to producers in the sample.

They can respond via mail or electronically. Enumerators from the Eastern Mountain Region Offices will collect data on cattle, sheep, and goat inventories.

The cattle questions will cover milk and beef cow numbers, including replacement heifers, steers, cattle on feed, milk production, and calf crop.

Sheep and goat questions will include breeding and market sheep and goat numbers, lamb

and kid crops, 2025 wool and mohair production, and death totals. The Eastern Mountain Region is the home of more than 5.8 million head of cattle, 269,000 head of sheep, and 240,000 head of goats. The results of the surveys will be published on January 31 on the NASS website at <https://www.nass.usda.gov>.

► To look for West Virginia Statistics, visit our webpage:  
**USDA - National Agricultural Statistics Service - West Virginia**



Telephone: 1-304-357-5123 | Email: [nass-wv@nass.usda.gov](mailto:nass-wv@nass.usda.gov)



CLASSIFIED ANNOUNCEMENTS

► **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 2026. . .

**Phone-In** ads for the **February** issue must be received by **12 noon** on **Monday, January 12.**  
**Written** ads for the **February** issue must be received by **1 p.m. on, Tuesday, January 13.**

March 2026. . .

**Phone-In** ads for the **March** issue must be received by **12 noon** on **Monday, February 9.**  
**Written** ads for the **March** issue must be received by **1 p.m. on, Tuesday, February 10.**

*To subscribe to The Market Bulletin, email [marketbulletin@wvda.us](mailto: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 quonset hut, Contact Dave Hunt, 304-844-0702.  
**Clay Co. Beekeepers Assoc.,** Contact Mark Davis, 304-651-3002; [claycobeekeepers@gmail.com](mailto: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; [lforinash1@gmail.com](mailto:lforinash1@gmail.com)  
**Kanawha Valley Beekeepers Assoc.,** *Bi-Monthly Meeting*, Contact Rick Armstrong, 304-553-1923.  
**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@moncountymbeekeepers.org](mailto:kevin.hart@moncountymbeekeepers.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](mailto: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](mailto: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](mailto: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@gmail.com](mailto:terriobennett@gmail.com).  
**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

**Honeybees:** 3# package w/Carniolan/Italian cross queens, \$140; 1-9, \$140; 10-19, \$135; 20+, \$130, reserve today w/\$20 down, full payment must be received by March 15th, Princeton, Beckley, Lewisburg, Charleston, Summersville, Weston & Ripley locations. Mark Lilly, 252 Daisy Trail, Cool Ridge, 25825; 304-860-9638.

Cattle Sales

**AHCA** reg. Scottish Highland, 3 young bulls, black, yellow & dunn, parents on premise, can provide pics, \$5,000/ea. Emily Arbuckle, 15455 Seneca Trail N., Lewisburg, 24901; 304-661-3533.  
**Reg.** Hereford 10-mo.- 12-mo. bulls, \$1,800. Richard Dunn, 68 Tyrone Avery Rd., Morgantown, 26508; 304-594-2603.  
**Reg.** Polled Hereford bulls, \$3,000. Bobby Daniel, Box 214, Fairdale, 25839; 304-575-7585.  
**Pure** Simmental 2/25 bulls, \$2,000. Karen Hayhurst, 5224 Kincheloe Rd., Jane Lew, 26378; 304-997-9909.  
**Black** Angus 8/25 bull, good disp., calving ease genetics, \$2,400. C. Sponaugle, 15939 Allegheny Hwy., Bowden, 26254; 304-627-4015.

Equipment Sales

**No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.**  
**Winch** 3-pt. hitch, heavy duty, 2½" shaft w/100' ¾" cable, runs off PTO, \$1,200; Ferguson dbl. disc, adjustable levers, \$495; Ford 3000 w/ loader, \$6,500. Darrell Allen, 1285 Missouri Run Rd., Parkersburg, 26101; 304-489-2901.  
**Rural** King '24 tractor, 24 hp w/bucket on the front, hydrostatic, 3-pt. hitch, 16 hrs., \$11,500. Larry Blankenship, 90 Central Dr., West Hamlin, 25571; 304-840-2626.  
**Ford** 641 tractor, new battery, good cond./ tires, very strong tractor, \$2,000. John Butcher, 50 Hollywood Branch Rd., Chapmanville, 25580; 304-946-9646.  
**Kubota** '10 3400HFT-1S, 4 WD, 35 hp diesel, foldable ROPs, LA463-1 front loader, 340 hrs., 5' blade, shed kept, ps, cruise control, 1 owner, excel. cond., \$18,000/obo. Guy Dillon, P.O. Box 547, Fort Gay, 25514; 304-417-5257.  
**Hay** elevator 16', \$150; grader blade, 3-pt. hitch, 100; post hole digger, 3-pt. hitch, 9" auger, \$100. Stanley Eubank, 62 Eubank Farm Rd., Webster Springs, 26288; 304-847-2821.  
**JD** 1070, 4 WD, ps, 39 hp, 500 hrs., grader blade, barn kept, excel. cond., \$13,999.99. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.  
**Ford** '83 3610 diesel tractor, 1,961 hrs., remote hyd., new tires, cab, excel. cond., \$8,000. Robert Martin, 2569 Smoot Rd., Smoot, 24977; 304-445-5398; no texting; [greenbrierland@frontier.com](mailto:greenbrierland@frontier.com).

**Ford** 300 tractor w/loader, needs a little work, \$4,500; 30-gal. apple butter kettle w/stand & stirrer, good cond., \$600. Royce Plaugher, 205 Anthill Lane, Petersburg, 26847; 304-668-4224.

**Ford** flathead v-8 engine, great for 8N tractor conversion, \$1,500/obo Lester Pritt, 367 Ryan Run, Mabie, 26278; 304-704-3856.

**Zetor** tractor w/bucket, grader blade & hay kick, 1 sm. & 1 lg., \$13,000/cash only. Donna Samples, 1272 Green Knoll Dr., South Charleston, 25309; 681-385-8126.

**Skid** steer style quick attach round hay bale spear, \$25, Mike Smith, 310 Dry Fork Rd., Heat-ers, 26627; 304-641-4472.

**IH** Farmall '57 130, single pt. fast hitch, excel. cond./rubber/hyd., 2-way plow, good set of discs, will not separate, \$4,500/firm. Dave Sprouse, 1548 Thistlewood Dr., Hurricane, 25526; 304-539-1052.

Equipment Wants

**Complete** loader & rear cutter bar, good cond., for 4010 or 4510 JD tractor; rear. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201; 304-940-0994.

Goat Sales

**Kiko**/Nubian: polled, bucks, \$250/obo; females, \$275/obo; horned, bucks, 150/obo; females, \$200/obo; ADGA Nubian females, horned/disbudded, \$400/obo Carleen Goetsch, 236 Panther Fork Rd., Crawford, 26343; 304-909-5557.

**ADGA** reg. Nigerian Dwarf 4-yr., buck, out of a star buck, black/white, blue eyes, polled, moon spots, good disp., \$300. Theresa Skinner, P.O. Box 31, Sand Fork, 26430; 304-904-2676.

**ADGA** Nigerian Dwarf 11-mo. doelings, blue eyes, moonspots, disbudded/polled, quality stock, \$200/ea. Mary Wolfe, 1430 Tribble Rd., Leon, 25123; 304-458-1992; [leslie.wolfe@frontier.com](mailto:leslie.wolfe@frontier.com).

Hog Sales

**Idaho** pasture pig, sow & 9 piglets, \$50/ea. Cody Morgan, 2377 Hoffman Hill Rd., Ronceverte, 24970; 304-667-8455.

Horse Sales

**Tenn.** Wilkr. gelding, 15-yr.-16-yr. grey roan, 17 h, broke but needs experienced rider \$1,800/ obo; 17-yr. mare, paint, 15 h., \$800/obo; Missouri Fox Trotter, chestnut/sorrel 3-yr., mare, 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.

Horse Wants

**Guard** donkey for cattle, no jacks. Roger Collins, 2684 Leading Crk. Rd., Big Springs, 26137; 304-354-7744.

Poultry Sales

**Roosters**, 3 various breeds, hatched 3/25, \$5/ ea. Mannie Fisher, 1831 Hokes Mill Rd., Ronceverte, 24970; 304-992-4663.

**Peafowl**, 5-mo. -8-mo. unisexed, mixed colors, \$125. Carleen Goetsch, 236 Panther Fork Rd., Crawford, 26343; 304-909-5557.

**Brown** Leghorn 6-mo. pullets, have just started laying, \$12/ea. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 304-851-0401.

**Pearl** White Leghorn 3-mo. pullets, \$12. Jimmy McCarty, 11455 Jerry's Run Rd., Apple Grove, 25502; 681-237-2680.

**Doves:** white & tangerine, black/white & brown, \$10/ea./if you buy 10 or more. Mary Wiley, 895 Hartshook Rd., Clintonville, 24931; 304-392-5168.

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** '25 5x4 round bales: 1st cut, \$40/bale; 2nd cut, \$60/bale, avail. in Farmington. Danny Bainbridge, 104 Kennywood Dr., Fairmont, 26554; 304-288-1171.

**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**, '25 1st cut 4x5 round bales, never wet, barn kept, \$40/bale. Dennis Bolyard, 4399 Independence Rd., Independence, 26374; 304-840-2626.

**Hay**, 80-100 bales of 4x5 round bales, \$35/ bale. Robert Brownfield, 2864 Taylor Drain Rd., West Union, 26456; 304-266-7426.

**CKC** reg. Collie: pups, the old Lassie Collie, sable & white, vacc./wormed, 1 male & 1 female \$250/ea.; female dog, \$250; AKC & CKC male, \$250. Kevin Cummings, 110 Walnut St., Evans, 25241; 304-372-8615.

**Hay**, sq. bales, mixed grass, easy access, no weeds, plenty avail., \$6/bale. Robert Dorsey, 691 Eli Fork Rd., Sumerco, 25567; 304-342-5712.



**Hay**, 4x5 round bales, \$45/bale. Mark Rogers, 733 Cunningham Run Rd., Lumberport, 26386; 304-629-5331.

**Hay**, round bales, wire tied, \$25/bale; sq. wheat bales, \$600. Tom Wilson, 12621 Charleston Rd., Leon, 25123; 304-675-5724; 304-674-1866.

**Raw** fleece: Border Liecester & crosses w/ Finn Teeswater & Kerry Hill, Baby Doll Southdown, natural colors, \$3-\$50/for entire fleece; spinning wheels, \$350/ea. Linda Zinn 2162 Skelton Run, Wallace, 26448; 304-782-3704.

Miscellaneous Wants

**Looking** for 80-100 bales of good dry sm. bales of barley straw that I can haul myself. Ed Bashford, 489 Jobe Dr., Harmony, 26270; 304-940-6377.

**Want** to buy sifter for a 14" Williams Stone Burr mill; handle for a JD 1B floor model corn sheller w/ a round hole in the handle. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201; 304-940-0994.

**Looking** fur a 6-8 wk. Blue Heeler pup. Kevin McBee, 195 Baughman Rd., Philippi, 26416; 304-457-4185.

Pasture & Hayfield Spraying

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

Appalachian  
Grazing Conference  
2026

Event Locations & Dates

WVU Reymann Memorial Farm

1695 State Road 259 N, Wardensville, WV 26851

April 30, 2026

WV State Fair Grounds

947 Maplewood Ave, Lewisburg, WV 24901

May 1, 2026

WV State Farm Museum

1458 Fairground Rd, Point Pleasant, WV 25550

May 2, 2026



**THE MARKET BULLETIN**  
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**AGRICULTURE**  
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