WEST VIRGINIA
GROWN
DIRECTORY '21

WEST VIRGINIA
GROWN
EST. 1986

ROOTED IN THE MOUNTAIN STATE

Funded by USDA Specialty Crop Block Grant
West Virginians 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.

As local food continues to grow in popularity and consumers turn to healthier, fresher options, branding your products as local will be vital to increasing potential market opportunities. We believe this program is an important component to helping grow and diversity our economy, as well as expand our local food systems throughout West Virginia. Our mission is to convey to the consumer that when they buy a West Virginia Grown product they are putting dollars right back into the communities we all live in.

The branding around this program is simple – West Virginians pride themselves on their heritage and culture. We always rally around one another and never shy away from supporting our great state. It’s that same pride we have tried to emulate through our West Virginia Grown program.

Agriculture has rich roots in the Mountain State, and we believe it will play a vital role in our future.

Semper Fi,

Kent A. Leonhardt
West Virginia Commissioner of Agriculture
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**Who We Are**

Developed in 1986, West Virginia Grown was designed to market products made right here in the Mountain State to consumers. By purchasing a West Virginia Grown product, buyers are assured that the item was grown or processed in West Virginia.

We at the West Virginia Department of Agriculture believe this program is an important component to helping grow and diversify our economy, as well as expand our local food systems throughout the state.

As local food continues to grow in popularity and consumers turn to healthier, fresher options, the West Virginia Grown program is essential to fostering growth within our own agribusinesses. By choosing a West Virginia Grown product you are echoing that notion and highlighting agriculture’s rich roots in the Mountain state and vital role to our future.

**Our Mission**

Our mission is to convey to the consumer that when they buy a West Virginia Grown product, they are buying a high-quality product and putting dollars right back into their local communities.

**Learn More**

For more information on the West Virginia Grown program, please visit://agriculture.wv.gov/ag-business/west-virginia-grown/ or email us at wvgrown@wvda.us

* This number is the total number of companies currently in the West Virginia Grown program. This number does not represent the number of companies included within this directory. Companies included are those who submitted the required information by the submission deadline.
BEEHOLDING ACRES/
Roth Apiaries

Beeholding Acres took flight in 2008. The company has 30 hives between Ohio and Marshall Counties, with a focus on cultivating honeybee colonies and producing honey. Beeholding Acres produces about 1,000 lbs. of wildflower honey each year. They place an emphasis on educating the community on the importance of honeybees as a pollinator through educational talks and demonstrations for schools and civic groups.

Products
Honey

Find Us!
You can find Beeholding Acres honey at Oglebay Fest in Wheeling, held the first weekend in October and at a limited number of specialty stores in the Wheeling area.

Contact us
304-242-9867
sroth29201@comcast.net

Cedar Run Farm has been making maple syrup for more than a decade. They started out collecting sap in buckets and boiling sap in a kettle over a fire. Today they have grown to an advanced sap tubing system with over 6,000 tree taps!

Products
Maple Syrup • Infused Maple Syrup • Maple Sugar

Find Us!
You can find their products at state parks across West Virginia, as well as various stores and shops. You can also purchase directly from cedarrunfarm.com.

Contact us
304-410-6315
info@cedarrunfarm.com
www.cedarrunfarm.com
Facebook.com/CedarRunFarm/
David Clough and his family moved from Cleveland, Ohio to Sistersville, WV in 2014 to start a full-time farm. They grow a large variety of fresh produce in the field, high tunnel and in their hydroponic greenhouse. This allows them to extend their growing season and supply customers with the absolute best produce nature has to offer. David is a veteran.

**Products**
- Hydroponic Vegetables
- Herbs
- Jams
- Jelly
- Honey
- Creamed Honey

**Find Us!**
They sell their products at the Wetzel County Farmers’ Market and straight off the farm. They also offer a CSA (Community Supported Agriculture) program. As a member, you can pick and choose what goes into your box every week.

**Contact us**
- 440-876-3414
- Davidclough66@outlook.com
- Facebook.com/creeksidefarmswv

Eric is a fourth generation farmer and grew up on the land he now farms. With 40 years of farming under his belt, growing produce is in his blood. The farm has a strong local following and Eric says that’s because he grows high quality produce that his customers love to eat. “I get a lot of satisfaction growing what I do,” stressed Freeland.

**Products**
- Strawberries
- Raspberries
- Cantaloupes
- Tomatoes
- Potatoes
- Green Beans

**Find Us!**
You can find Eric Freeland Farm produce at the Wheeling Farmers’ Market, Public Market in downtown Wheeling and through Grow Ohio Valley. He also has a small farm store on his property.

**Contact us**
- 304-218-1186
- ericovrn@yahoo.com
- Facebook.com/eric.freeland.58
Family Roots Farm

Family Roots Farm is nestled in the hills of Brooke County, WV. Homesteaded by Henry Hervey in the 1770s, the family farm has been passed through the Hervey family for eight generations. Britney Hervey Farris and her husband Charlie Farris established Family Roots Farm in 2012.

**Products**
- Maple Syrup
- Maple Cream
- Maple Candy
- Maple Granola
- Maple Fudge
- Maple Sugar
- Sorghum
- Fresh Produce

**Find Us!**
You can buy Family Roots products off the farm, from their online store, at Brooke County farmers market, Public Market, Tamarack and several specialty retail stores and fall festivals throughout the state.

**Contact us**
- Phone: 304-266-0402
- Website: www.familyrootsfarmwv.com
- Email: familyrootsfarm@outlook.com
- Facebook: Facebook.com/FamilyRootsFarm

Grow Ohio Valley

Grow Ohio Valley is a non-profit in Wheeling, founded in 2014 to improve food security, healthy food access, and create opportunities for farmers in the Upper Ohio Valley. GrowOV’s work includes youth programs reaching thousands of children annually, taking place at schools and at GrowOV’s 4 urban farms. Most recently, GrowOV opened the “Public Market”, a year-round indoor farmers market, grocery store, and café on Main Street in Wheeling.

**Products**
- Non-certified organic produce, grown primarily on vacant lots and public housing sites throughout Wheeling. Pastured pork, chicken and eggs.

**Find Us!**
The Public Market, 1401 Main Street, Wheeling, WV. Year round Monday-Friday 9am-6 pm. Saturday 9am-4pm

**Contact us**
- Phone: 304-233-4769
- Email: danny@growov.org
- Facebook: Facebook.com/GrowOV/
- Instagram: Instagram.com/growov/

**Grow Ohio Valley**

**Ohio County**
- 1006 Grandview Street
  - Wheeling
  - 26003
**Rock Valley Farm Produce**

It’s all about produce, produce and produce at Rock Valley Farm. This sixth-generation operation loves making family memories together and providing quality produce at the same time. Some of that produce is grown in the farm’s high tunnel like their slicing and cherry tomatoes and slicing and pickling cucumbers. They pride themselves on getting produce to their consumers as quickly as possible. They also deliver to some local restaurants who enjoy providing their customers with the freshest, highest quality products around.

**Products**

Vegetables

**Contact us**

304-547-0419
rvproduce@gmail.com

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**Hazel Dell Farm**

Katie Fitzsimmons and her father raise beef on Hazel Dell Farm in West Virginia’s Northern Panhandle. The duo pride themselves on bringing local, farm-raised beef to their customers. Katie says, “We don’t sell anything that wouldn’t go on our table!”

**Products**

Ground Beef • Steaks • Roasts • Sausage

**Find Us!**

Hazel Dell Farm products are available straight off the farm, at the Brooke County Farmers’ Market and The Public Market in Wheeling.

**Contact us**

304-639-7758
Katiefitz82@yahoo.com
Facebook.com/hazeldellfarm
Instagram.com/hazeldellfarm

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**Marshall County**

1757 Irish Ridge Rd.
Cameron
26033

**Ohio County**

277 Rock Valley Farm Rd.
Triadelphia
26059
The Blended Homestead

The Blended Homestead is a labor of love for Eric Blend and his wife Brianna. They started the farm in 2015 because they wanted to know where their food was coming from. They say their customers want that knowledge too. They rotationally graze their animals, helping rehabilitate their fields. Eric stresses everything on their farm works together, hence The Blended Homestead name.

Products
- Eggs
- Pork
- Chicken
- Shiitake Mushrooms
- Seasonal Vegetables
- Breads

Find Us!
You can find Blended Homestead products at the Public Market in downtown Wheeling as well as other local farmers’ markets, online and through their Facebook page. They provide wholesale pricing to local restaurants and people who buy in bulk.

Contact us
- 304-830-0914
- theblendedhomestead@gmail.com
- Facebook.com/theblendedhomestead
- Instagram.com/theblendedhomestead/

Thistledew Farm, Inc.

Thistledew Farm is a honeybee farm and wooden folk toy company in Wetzel County. The owners care for 400 colonies of bees in the western part of the state and another 40 colonies in the Eastern Panhandle. They don’t use chemicals and their ingredients are mostly organic.

Products
- Honey
- Honeycomb
- Infused Honey
- Creamed Honey
- Beeswax
- Candles
- Hot Pepper Butter

Find Us!
You can find Thistledew products at Tamarack, WV Marketplace, Wild Ramp, Kroger, Mother Earth Natural Foods, Wheeling Artisan Center and Galaxy Foods.

Contact us
- 304-455-1728
- info@thistledewfarm.com
- Facebook.com/thistledewfarminc
Wetzel County Farmers Market

Looking for fresh bread, locally grown fruits and vegetables, WV-raised meats and jams and jellies? The Wetzel County Farmers’ Market is the place to buy it all. The Market features more than a dozen vendors from Wetzel, Tyler and Marshall Counties that sell only the freshest possible produce. They’re located in Bruce Park in New Martinsville on Thursdays from May to September and in Hundred on Saturdays from June through October.

Products
- Baked Goods
- Produce
- Eggs
- Meat
- Jams and Jellies

Find Us!
Uncle Bunks products are sold at various retail outlets across West Virginia as well as many fairs and festivals. Check unclebunks.com for retail locations.

Contact us
- 304-652-1920
- bunk@unclebunks.com
- @unclebunks

Tyler County
1309 Tyler Hwy.
Sistersville
26175

Wetzel County
622 Morgan Lane
New Martinsville
26115

Uncle Bunk’s

Uncle Bunk’s is a family-run operation. Larry Young and his wife Rose Marie along with their daughter, Stacy Kasun, turned their love of growing a huge garden and canning into a successful business in 2003. They take old family recipes and hand make small batches using fresh, locally sourced produce. From their award-winning Mustard Relish to their innovative Rustic Pepper Sauce, you can taste the love that goes into each product.

Products
- Mustard Relish
- 14-day sweet pickles
- Rustic Pepper Sauce
- Cajun Kick Seasoning
- Southwestern Sizzle Seasoning
- Steak Rub
- Chili in a Bottle

Find Us!
Uncle Bunks products are sold at various retail outlets across West Virginia as well as many fairs and festivals. Check unclebunks.com for retail locations.

Contact us
- 304-652-1920
- bunk@unclebunks.com
- @unclebunks

Tyler County
1309 Tyler Hwy.
Sistersville
26175
Windswept Farm

Windswept farm is nestled among wild flowers and fruit trees in Northern Panhandle of West Virginia. John and Gail Welty have been working the farm for 20 years and added beehives 11 years ago. John, a certified master beekeeper, is retired and spends his days doing farm chores and tending to his 30-plus beehives. Windswept is a guaranteed naturally grown apiary. This ensures that their honey is ethically harvested, leaving enough behind to nourish the colony.

Products
- Honey

Find Us!
Find Windswept Farm honey online, Facebook, farmers’ markets and at stores around the Wheeling area.

Contact us
- 304-336-7673
- www.windsweptfarmwv.com
- Jwelty1@comcast.net
- Facebook.com/windsweptfarmbees

Zeb’s Barky Bites

After about a year of making healthy treats for their three Boxers, 12-year-old Zeb asked if he could start a dog treat business. It has taken a lot of help from Mom and Dad, but Zeb is involved in every facet - from baking, to packaging, to choosing logos and business cards, to selling and guiding HIS vision for this business. Zeb’s main philosophy is providing simple, wholesome, preservative free treats to his customers.

Products
- Dog Bones
- Dog Jerkies
- Freeze-dried Dog Treats
- Cat Treats

Find Us!
You can find Zeb’s Barky Bites at Wheeling’s Centre Market, Tamarack in Beckley and the Wild Ramp in Huntington.

Contact us
- 304-771-4590
- info@zebsbarkybites.com
- Facebook.com/zebsbarkybites
A.J. Carpenter started AJ’s Goats ‘n Soaps while she was pregnant with her oldest son in 2010 as a creative way to continue her passion for dairy goats. The business also brought in extra money. Today, the operation has expanded to include a bevy of eye-catching bath products.

**Products**
- Lye and Goat Milk Soaps
- Bath Bombs
- Body Wash
- Sugar Scrubs
- Lotions
- Salves
- Salt Soaks

**Find Us!**
The best way to find AJ’s Goats ‘n Soaps is on Facebook.

**Contact us**
- 304-377-2444
- rednckmuddr44@hotmail.com
- Facebook.com/ajsgoatsnsoaps

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Obediah Harrison and Malinda Parsons Harrison purchased 62 acres in Given, WV back in 1912. It’s the same land their descendants, Pat and Leslie Boggess, farm today. Boggess Farms has dabbled in hogs, sheep and goats but cattle is their love. Mainly an Angus operation, the Boggess’ raise fall and winter calves to sell.

**Products**
- Beef Cattle

**Find Us!**
Call ahead to purchase straight from the farm.

**Contact us**
- 304-372-4141
- patboggess@hotmail.com

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**Jackson County**
- AJ’s Goats ‘n Soaps
  - 217 Sycamore Creek Rd., Ripley 25271
- Boggess Farms
  - 551 Wolfe Creek Rd., Given 25245
Out of This World Salsa

Out of This World Salsa uses tomatoes, green peppers and jalapeños just picked from the vine to create their delicious salsas. Their peppers are grown and picked by U.S. military veterans. The best part - all the workers are volunteers and the profits go straight back to the community to provide assistance to women and children in poverty.

Products
Mild Salsa • Medium Salsa • Hot Salsa
Reaper Salsa • Sweet Salsa
(using WV maple syrup)

Find Us!
Out of This World Salsas can be found on Facebook or at fairs and festivals across West Virginia and at select stores such as Capital Market and Black Dog Coffee.

Contact us
304-489-2392
rsizemore@mail.casinternet.net
Facebook.com/out-of-this-world-salsa/

Stone Road Vineyard

Stone Road Vineyard embraces the history of wine making in West Virginia. During the Civil War, the area enjoyed prolific vineyards. Stone Road is bringing back that tradition with quality grapes grown right on their property and traditional, natural vinting techniques. The company bottles 19 varieties of red and white wines.

Products
Red and White Wines

Find Us!
You’ll find their wines at Tamarack, Drug Emporium and other specialty stores across the state. They also travel to many fairs and festivals in the region.

Contact us
304-481-3591
Dave@StoneRoadVineyard.com
www.StoneRoadVineyard.com
Facebook.com/StoneRoadVineyard
Instagram.com/stoneroadwine/
Twitter.com/StoneRoadWine

Wood County
323 Price Rd.
 Mineral Wells
26150

Wirt County
1800 Morehead Ridge
Elizabeth
26143
CEDAR LAKES
CONFERENCE CENTER

Book Your Stay Today!

Open year-round, our facility, located in the Appalachian foothills, offers hotel and motel-style accommodations with private baths or dormitory type lodging and so much more!

CONFERENCES & EVENTS
Need a meeting place or event facility? Cedar Lakes offers a unique location properly suited to make any event successful whether that be conferences, entertainment, weddings, and more.

TRAINING
With plenty of space and resources, Cedar Lakes is equipped to host your agency or company’s annual training. Take advantage of the beautiful, isolated surroundings to focus your staff.

SUMMER & BAND CAMPS
Cedar Lakes host a wide variety of camp opportunities for those who want to make new friends, try new activities, and gain a memorable experience.

RECREATIONAL ACTIVITIES
The grounds at Cedar Lakes boasts beautiful scenery with easily accessible recreational offerings such as hiking, fishing, volleyball, biking trails and more.

WORKSHOPS
A variety of weekend classes began in 1959 and continue today at Cedar Lakes. Folk art is celebrated with weekend and week-long classes through Cedar Lake’s hosted workshops.

DINING
Mountain air and outdoor activities result in hungry guests. Grab a snack at the Covered Bridge Cafe’ or feed them at our Lakeview Dining hall that can accommodate up to 500 guests.

CONTACT US
(304) 372-7860
cedarlakesinfo@wvda.us
82 FFA Dr., Ripley, WV 25271
http://www.cedarlakes.com/
**Appalachian Apiculture**

Appalachian Apiculture prides itself on its sustainable beekeeping practices. It’s a small beekeeping operation that harvests its honey in and around Huntington. Depending on the time of year, you can purchase seasonal varieties of honey.

**Products**
- Raw Honey • Comb Honey
- Creamed Honey

**Find Us!**
You can call to order their products or purchase them at the Wild Ramp in Huntington.

**Contact us**
- 304-529-2391
- jpjones@mix.wvu.edu
- Instagram.com/appalachian_apiculture/

**Good Horse Scents**

Good Horse Scents began out of necessity when Connie Boggess and her family wanted to use locally-sourced, natural ingredients in their bath and body products. The company uses local honeys, animal fat, vegetables and herbs to produce their own creations. The soaps are made in batches using the cold-pressed Appalachian folk art tradition and only use colors and smells found in nature.

**Products**
- Cold-Pressed Soaps • Lotions
- Hot-Processed Soaps • Whipped Body Butter • Lotion Bars • Bath Fizzies • Shower Steamers • Salves and Balms • Herbal Preparations

**Find Us!**
You can purchase Good Horse Scents products on their website as well as fairs and festivals held around the state.

**Contact us**
- 304-634-1845
- goodhorsescentsw@gmail.com
- www.goodhorsescents.com
- Facebook.com/goodhorsescents
- Instagram.com/good_horse_scents_wv
Gritt’s Farm

Since 1927, Gritt’s farm has been a well-known landmark in the Kanawha Valley. They have a spring greenhouse and hydroponic vegetable production, summer field crops to aid their CSA and Farm to Table dinners and busy Agritourism farm in the fall. Today, the family’s fourth generation is growing up on the farm. The ability to change, evolve and adapt their agribusiness to serve the needs of local and regional customers has kept the farm thriving.

Find Us!
You can purchase Gritt’s Farm products from their farm and retail market in Buffalo or at the Capitol Market, April through October, seven days a week.

Contact us
- 304-593-2951
- yourfarmer@grittsfarm.com
- www.grittsfarm.com

Gritt’s Farm, LLC

Hamilton Farm kick-started their operation in 2017 by building a greenhouse where they grow lettuce and tomatoes. They sell “living lettuce” that’s fully rooted and in a bag with the growing medium intact.

Products
Living Lettuce

Find Us!
You can purchase their products straight from the farm.

Contact us
- 304-543-4142
- LinwoodHamilton@gmail.com

Putnam County
864 Gritt Rd.
Buffalo 25033

Kanawha County
90 Stable Ridge Road
Charleston 25312
Chris Lemon, the owner of Lem’s Meat Varnish Sauce and Rub Company, knows a thing or two about BBQ. He created his award-winning sauces and rubs from scratch. His products are best-sellers everywhere you find them.

**Lem’s Meat Varnish**

**Products**
- Mild BBQ Sauce
- Hot BBQ Sauce
- Southern BBQ Sauce
- Steak Seasoning
- Pork Seasoning
- Chicken Seasoning

**Find Us!**
You can find Lem’s on Facebook, Instagram, at Tamarack and grocery stores like Krogers and Food Fairs across the Kanawha Valley. Lem’s also offers wholesale pricing.

**Contact us**
- **304-541-0050**
- lemsmeatvarnish@yahoo.com
- Facebook.com/lemsmeatvarnishbbqcompany/
- Instagram.com/lemsmeatvarnish/

**Open April 1 – November 15**
**Tuesday-Saturday**
**9 A.M. - 5 P.M.**

Acres of relocated historical buildings and rare equipment collections beckon visitors to spend a leisurely day taking in the attractions.

The museum also is home to numerous events throughout the year, including a spectacular Christmas light display, tractor pulls, antique engine shows, and an annual tractor parade. The Mothman Museum and Revolutionary War-era Fort Randolph are also nearby.

The kitchen, grounds and facilities can be rented for private events as well. There’s even onsite camping with electrical hookups. Call ahead to reserve a spot.

**Among the Many Period Attractions:**
- Operational blacksmith shop
- Doctor’s office
- Newspaper office
- Log structures
- “Country Store” gift shop
- Kitchen and concessions
- “General,” the taxidermized body of the third largest horse to ever live (19 ½ hands and 2850 pounds).
- The Christopher H. Bauer Memorial Wildlife Museum featuring a wide variety of exotic mounts and rare firearms.

**304-675-5737**
https://www.facebook.com/WVStateFarmMuseum
http://www.wvfarmmuseum.org
wvsfm@suddenlinkmail.com
Herman Hill has a fondness for all things sweet. In fact, he started out wanting to make sorghum molasses. Instead, he bought a wood fired evaporator and got to work making maple syrup. His hobby has now turned into a full-fledged business.

Products
Maple Syrup

Find Us!
He sells his pure, West Virginia maple syrup at fairs and festivals and straight from his sugar shack in Harts.

Contact us
304-855-3097
Hermanhill639@gmail.com

— Elmcrest Farm —

Co-owned and farmed by Park and Lacy Ferguson, Elmcrest Farm has been around since 1966 but the couple recently started their business producing quality foods. Located in Wayne County, the farm produces pastured poultry (whole and pieced), free-range eggs and chicken bone broth. They grow a market garden in the summer and greenhouse production extends their harvest season. The Ferguson’s pride themselves on raising food without using harsh pesticides or herbicides.

Products
Pastured Poultry • Free-range Eggs • Log-grown Shiitake Mushrooms • Herb Salts

Find Us!
You can find their products at Central City Farmers’ Market, the Wild Ramp, the Red Caboose and straight from the farm.

Contact us
304-634-4245
elmcrestfarm@icloud.com
Facebook.com/ElmcrestFarm

— Estep Branch Pure Maple Syrup —

Rooted in West Virginia, Estep Branch Pure Maple Syrup is a family-owned business. Herman Hill has a fondness for all things sweet. In fact, he started out wanting to make sorghum molasses. Instead, he bought a wood-fired evaporator and got to work making maple syrup. His hobby has now turned into a full-fledged business.

Products
Maple Syrup

Find Us!
He sells his pure, West Virginia maple syrup at fairs and festivals and straight from his sugar shack in Harts.

Contact us
304-855-3097
Hermanhill639@gmail.com

Wayne County
140 Shirley Burgess Park Rd.
Wayne 25570

Lincoln County
67 Estep Branch
Harts 25524
Wilkerson Christmas Tree Farm

Larry and Syble Wilkerson planted their first 3,000 Christmas Trees back in 1971. The trees took several years to mature, and the Wilkerson’s have been selling trees to visitors far and wide ever since. Customers come from as far as out of state to choose and cut their tree. Along with their choose and cut operation, the Wilkerson’s make handmade wreathes, door swags and hanging baskets. The operation opens every year on the first Saturday after Thanksgiving.

Products
Christmas trees • Hand-made Wreathes • Door Swags • Ornaments • Hanging Baskets

Contact us
304-524-2362
Wilktreefarm@aol.com
Facebook.com/WilkersonChristmasTreeFarm/

Lincoln County
12 Christmas Tree Lane
Griffithsville
25521

STAY UP TO DATE ON THE LATEST AGRICULTURE NEWS

Sign up to receive the monthly Market Bulletin at marketbulletin@wvda.us or phone 304-558-3708

Advertisements can be faxed to us at 304-558-3131 or e-mailed to marketbulletin@wvda.us

To place your ad by phone, call 304-558-2225.

For more information please visit: https://agriculture.wv.gov/
WVDA Launches the Veterans and Heroes to Agriculture Program

The West Virginia Department of Agriculture (WVDA) is proud to announce the launch of the Veterans and Heroes to Agriculture program. The program, formerly known as Veterans and Warriors to Agriculture, had its name changed with the passage of House Bill 4693 which was signed into law during the 2020 Legislative Session. With that name change, the program was expanded to include emergency response personnel and first responders, as well as veterans.

The Program was originally created in 2014. Since then, over 300 members have joined the program to take part in the Veteran Education Training Series (VETS) and scholarship opportunities. In addition, the WVDA is working with institutions of higher learning on agricultural training/behavioral healthcare service programs.

CURRENT PROGRAM MEMBERSHIP BENEFITS:

- Education, training and scholarships opportunities
- Features in the Market Bulletin and e-News
- Assistance in identifying and navigating available resources
- Access to mentorship and networking events
- Ongoing business development, marketing and technical assistance

For more information please visit: https://agriculture.wv.gov/ag-business/veterans-and-heroes-to-agriculture/
Appalachian Kettle Corn

Appalachian Kettle Corn is a veteran-owned and family-operated business. They use a 160-quart propane fired kettle and hand-stir each batch. This allows them to add the best flavorings at just the right time for an excellent product.

Products
Kettle Corn (10 flavors)

Find Us!
You can purchase their products by contacting them by phone, at fairs and festivals around the state and they also sell their kettle corn as a fundraiser for schools, sports teams and other activities.

Contact us
304-767-0545
doug44robinson@yahoo.com
Facebook.com/appalachiankettlecorn

Appalachian Tradition

It’s all about preserving the past at Appalachian Tradition. Samantha McBride has been canning and preserving fruits since she was a little girl. “It is something I love to do. Canning is becoming a lost art and I hope to pass it along to my children.” She makes fruit preserves, jams, jellies and butters from only local produce with no artificial additives, colors or dyes. Appalachian Tradition goods have a two-year shelf life and can be kept refrigerated for up to three months after opening.

Products
Fruit Preserves • Jams • Jellies • Butters

Find Us!
Order products by phone, email, Facebook or at Coal Country Kandies and Cafe in Princeton and Country Roots Salon & Vintage Boutique in Mullens.

Contact us
304-553-7691
AppalachianTradition@gmail.com
Facebook.com/appalachiantradition/

Owner Samantha McBride

Appalachian Tradition

Appalachian Kettle Corn

Appalachian Tradition
Delbert Bailey started raising bees in 2013 but without much success. It wasn’t until he took some classes and joined the Raleigh County Bee Assoc. in 2016 that he got serious about bees.

**Products**
- Honey

**Find Us!**
- Fairs and festivals across West Virginia.

**Contact us**
- 304-934-6338
- tdbailey59@suddenlink.net

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The Daniels’ family has been producing maple syrup in West Virginia for 30 years. The business is a labor of love for Brandon and Janelle. They even have their kids leaning the ropes to carry on the family tradition. The operation is spread over eight pieces of property and they’ve got 2,500 taps. Brandon says it can take up to 70 gallons of sweet water to make just one gallon of pure, maple syrup.

**Products**
- Maple Syrup

**Contact us**
- 304-575-7266
- WVMapler@suddenlink.net
- www.danielsmaple.com
Daniel Vineyards

The Daniel family hit a hole-in-one when they started their business in Raleigh County. They took what was once a 9-hole golf course and turned it into a vineyard with a full tasting room/restaurant. The operation is still family-owned and operated. Current owner Rich Daniel says, “Our products are special because we grow, produce and bottle West Virginia Wines that are made from grapes grown 100% in southern West Virginia.”

Products
Grape and Fruit-based Wines

Find Us!
You can purchase Daniel Vineyards wine at Kroger and Little Generals or you can call their tasting room to place an order. Their wine can be shipped anywhere in West Virginia. They do offer wholesale pricing.

Contact us
📞 304-252-9750
✉️ dvine@danielvineyards.com
🌐 www.danielvineyards.com

Five Springs Farm Guesthouse

Five Springs Farm has been in operation since 1992, but it wasn’t until Dr. Pamela Bailey retired in 2016 that she was finally able to farm full-time. Now she spends her days in the high tunnel, pastures and chicken coops. The mission of the farm is all about sustainability and good stewardship practices.

You can also stay at the Five Springs Farm guesthouse and watch how a real farm operates.

Products
Grass-fed beef • Grass-fed lamb • Vegetables • Herbs • Flowers

Find Us!
You can purchase products from the farm at the Fayetteville Farmers’ Market.

Contact us
📞 304-663-8621

Fayette County
512 Shelter Rd.
Fayetteville
25840
Mountain State Maple and Farm

Mountain State Maple and Farm in Fayette County produces pure maple syrup. It started out as a hobby with 25 taps the first year and cooking on a wood stove. That soon grew to 1,500 taps. Their primary focus is maple, but they’ve added a greenhouse where they grow seasonable vegetables. The goal is to provide quality products and friendly service. •

Products
Maple Syrup ▪ Produce

Find Us!
You can buy their products through Facebook or straight from the farm.

Contact us
📞 304-575-5539
✉️ mountainstatemaple@gmail.com
_link Facebook.com/batistabrosmaplesyrup/

Shrewsbury Farm

Shrewsbury Farm has been in operation since 1961. Hard work and family values are a key to the farm’s success and have been passed down from generation to generation. Their cattle are raised without hormones or antibiotics, making their beef all-natural. •

Products
Beef

Find Us!
You can purchase their beef through the farm or on Facebook.

Contact us
📞 304-573-8024
✉️ Jennshrew27@gmail.com
_link Facebook.com/ShrewsFarm/

Fayette County
5136 Glade Creek Road
Danese
25831

Raleigh County
866 Tommy Ridge Rd.
Odd
25902
Sloping Acres

Sloping Acres is a labor of love. Owners Donna and Myke Myles were both raised on small family farms in the Greenbrier Valley and carry on that tradition today. They utilize four, small high tunnels, a small greenhouse and limited field production to grow all their crops. Their jams and jellies are straight from the field to the jar. Using family recipes, these sweet products are made as needed to ensure they are fresh for the consumers.

Products
Spring Bedding Plants • Perennials • Cut Flowers
Vegetables • Strawberries • Blackberries • Black and Red Raspberries • Fall Flowering Mums • Black Walnuts

Find Us!
You can find their products at the Courthouse Farmers Market in Lewisburg from April-October and the Winter Farmers Market in Fairlea from November through February.

Contact us
304-497-3256
dmyles57@yahoo.com

Spangler Farms

John Spangler planted his first loader bucket full of corn in 2010. The Jumpin’ Johnny’s Popcorn went flying off the shelves that fall and he knew he had found the perfect product to produce. He’s expanded his business several times and now sells to farmers’ markets, local school systems and mails it to customers all up and down the East Coast.

Products
Popcorn

Find Us!
You can find Jumpin’ Johnny’s Popcorn at Tamarack, WV State Parks and Amy’s Cakes and Cones in Lewisburg. You can also order by mail.

Contact us
304-320-7406
spanglersgreenhouse@hotmail.com
Facebook.com/Jumpin-Johnnys-Popcorn

Greenbrier County
5090 Spring Creek Rd.
Renick
24966

Monroe County
PO Box 181
Linside
24951
Sweet Sweeney'sburg Honey

Owner John Suptic grew up listening to stories about bee-keeping from his father. Those stories are the reason he started his own apiary.

Products
Honey • Lip Balm
Candles • Beeswax wraps

Contact us
304-575-2393
WVUfan72@gmail.com

Tarbilly’s BBQ

Owner Bobby Collins started making his BBQ sauces for fun. Friends and family told him he should start bottling his product and he took their advice. He now has three sauces: Original, Competition and Heat. His motto is: Whether it walks on land or lives in the sea, everything tastes better with Tarbilly’s.

Products
BBQ Sauce • Grillin’ Rub

Find Us!
You can find his sauces and rub through his social media sites and at places like the Wild Ramp in Huntington and Capitol Market in Charleston.

Contact
304-923-3379
tarbillysbbq@gmail.com
Facebook.com/tarbillys
Instagram.com/tarbillys
Twitter.com/tarbillys

Wyoming County
PO Box 391
Brenton
24818

Raleigh County
1950 Sweeney'sburg Rd.
Beckley
25801
David McMillan is a U.S. Military veteran with 26 years of service and an active member of the WV Army National Guard. He compares being a soldier to the honeybees he keeps. “Much like soldiers in a platoon, each honeybee has a very specific mission inside of the hive in order for the hive to be successful and survive, while understanding that the survival of the hive will ultimately cost each drone bee and worker bee its own life.”

**T.L. Fruits and Vegetables LLC**

T.L. Fruits and Vegetables got its start on the farm in 2011 where they grow a variety of produce. The owners, Richard and Tommye Rafes, braid soft neck garlic and produce herbs and vegetable pesto, soaps and sunscreens.

**Products**

- Fruits
- Vegetables
- Herbs
- Vegetable Pesto
- Soaps
- Sunscreen

**Find Us!**

The Caldwell-based company operates a small CSA, sells their products at local farmers markets and through direct sales at the farm.

**Contact us**

- 940-390-3609
- tommyerafes@aol.com
- Facebook.com/pages/TL_Fruits_and_Vegetables_LLC/

**Valley View Farms Hero Honey**

McMillan’s honey is produced on a small scale and sold at various locations throughout Greenbrier County.

**Find Us!**

**Contact us**

- 304-941-4998
**Appalachian Acres**

Owner Don Tenney has been operating greenhouses since he was a teenager, growing vegetable plants and selling to a local hardware store. Tenney’s main emphasis is growing lettuce for local restaurants and a full assortment of high tunnel and field produce for local farmers market and farm to school programs. They also produce maple syrup in the spring and sorghum (molasses) in the fall, which is supplied to Tamarack and local markets. They are developing pop-up markets and taste-test programs with micro greens and assorted produce items in the schools throughout the state.

**Products**  
Lettuce • Carrots • Radishes • Kale • Spinach • Hybrid and Heirloom Tomatoes • Peppers • Beans • Lettuce Berets • Squash • Sweet Corn • Beans • Pumpkins Sorghum

**Find Us!**  
Most of our produce is sold locally at the farmers market, or from our farm.

**Contact us**  
304-472-4693  
treedr02@yahoo.com

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**Custard Stand**

Dee and Angie Cowger have been cooking up Custard Stand Hot Dog Chili since 1991. The recipe goes back a century to Angie’s grandfather and uses 100% ground beef with a secret spice blend! Dee and Angie take great pride in the fact you can pronounce every ingredient in their products, and they’re gluten-free.

**Products**  
Custard Stand Hot Dog Chili • Custard Stand Chili Soup with Beef & Beans

**Find Us!**  
Both chilies are sold at Krogers, Sam’s Club, Walmart, IGA, Shop n’ Save, Foodland and other independent grocery stores in more than 18 states. Their chilies can be ordered online & shipped frozen in 2 days to most of the U.S. for a flat rate fee. They offer direct to retailer pricing, wholesale distributor pricing and back haul pricing.

**Contact us**  
304-847-2942  
Angie.Cowger@custardstand.com  
Facebook.com/CustardStand/

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**Webster County**  
364 Webster Rd.  
Webster Springs  
26288

**Upshur County**  
27 James Tenney Lane  
Talcott  
26277
Legacy Foods

Located in Clay County, Legacy Foods makes apple butter the old-fashioned way – in open copper kettles, 40-50 gallons at a time. The recipe for their apple butter dates back to the 1800’s. They only use Golden Delicious apples, the state fruit of West Virginia, in their recipes.

Products
Apple Butters • Whole Wheat Bread • Blackberry Pies
Golden Delicious Apple Pies • Apple Cakes

Find Us!
You can find Legacy Food products at fairs and festivals around the state, Capitol Market in Charleston, The Red Caboose in Huntington and Buffalo Creek Rail Riders in Clay. You can contact them for wholesale prices.

Contact us
304-545-0802
legacyapplebutter@gmail.com
www.legacyfoodswv.com

Lone Hickory Farm

Rick Wilson started his poultry business as a hobby, but it’s grown into so much more. “Our operation is small, and everything is done by hand. It gives us a great sense of pride in knowing where our food comes from and being able to offer that to others.”

Products
Brown Eggs • Pullets • Laying Hens • Fertilizer

Find Us!
To purchase Lone Hickory Farm foods, it’s as easy as emailing, calling or just stopping by the farm to pick up their products. They also offer wholesale prices.

Contact us
304-641-9510
rwilson4276@yahoo.com

Clay County
10848 Clay Highway
Indore
25111

Lewis County
3966 Jesse Run Rd.
Jane Lew
26375
Lucky Lucy Farm

Lucky Lucy Farm started out as a way for Erica Smith to provide fresh produce for her family. She has since expanded her operation to include a high tunnel and 20 chickens. She grows seasonal vegetables and started selling her produce to the Upshur County School System through the Farm to School program.

Products
Seasonal Vegetables

Find Us!
You can purchase produce straight off the farm.

Contact us
304-777-8099
ericasmith0489@yahoo.com
Facebook.com/luckylucyfarm

Mary’s K9 Bakery LLC

Mary Shamburg began making dog treats for her own pups after numerous recalls of pet food and treats. She did her research and her dogs taste-tested each batch to make sure they were K9 approved. The treats have limited ingredients and are preservative-free.

Products
Dog Treats

Find Us!
Mary’s K-9 products can be found on-line or at Styles on the Landing in Morgantown, Spillman Mountain Farm Products in Webster Springs, the Farm to Fork in Gassaway and Sutton Farmers’ Market.

Contact us
304-676-5329
marysk9bakery@gmail.com
www.marysk9bakery.com
Facebook.com/Marysk9bakery/
Instagram.com/Marysk9bakery/
**Mountain Roasters**

Owners Gene and Sarah Wells formed Mountain Roasters in 2009 after a trip to Costa Rica where they discovered the coffee they’d been drinking at home was only adequate. The couple source and select the best coffee beans from around the world. They roast their coffee using two American-made small batch roasters and package their products for sale. Both Gene and Sarah have been certified Master Roasters.

**Products**
Whole-bean Coffee • Ground Coffee

**Find Us!**
You can find Mountain Roaster Coffee on their website and Facebook, also at West Virginia State Parks and stores like Capitol Market.

**Contact us**
304-904-6191
mountainroaster@mountainroaster.com
www.mountainroaster.com
Facebook.com/Mountain-Roaster-190844548855

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**Ordinary Evelyn’s**

Evelyn McGlothlin loves to cook! She’s been making her special recipes for decades. But it wasn’t until her daughter convinced her to open her own small business more than 20 years ago that she started producing her popular line of butters, jellies and dry mixes for the public.

**Find Us!**
You can find Ordinary Evelyn selling her products at fairs and festivals across the state and also at Tamarack, Capitol Market and Smith’s in Elkview.

**Products**
Pickled Beets • Hot Pepper Butter • Apple Butter
Pumpkin Butter • Rhubarb-Strawberry Jam
Berry-Berry Jam • Wild Elderberry Jelly • Dry Mixes

**Contact us**
304-587-7109
ordinaryevelyn@yahoo.com
www.ordinaryevelyns.com
Facebook.com/Ordinary-Evelyns/

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**Upshur County**
44 Oakwood St.
Buckhannon
26021

**Clay County**
P.O. Box 247
Clay
25043
Smoke Camp Crafts

Smoke Camp Crafts is a small, woman-owned farm in the heart of West Virginia. It was founded by Dot Montgillion in the late 70’s who grew herbs, fruits and vegetables and didn’t let an ounce go to waste. In 2016, Montgillion’s apprentice, Kara Vaneck, took over the operation. She believes in creating fresh and flavorful products with “zero waste.”

Products
Jams • Jellies • Herbal Teas • Hemp Products

Find Us!
Smoke Camp Crafts products can be found at Tamarack, The Wild Ramp, Capitol Market and Curated Weston.

Contact us
340-940-1142
www.smokecampcrafts.com
smokecampcrafts@gmail.com

West Virginia Grown

West Virginia Grown is West Virginia’s premier, local food branding program. Developed in 1986, the program was designed to market West Virginia Grown and made products to consumers. By placing the West Virginia Grown logo on a product, producers are assuring buyers that product was grown or processed, with quality ingredients, in the Mountain State.

TO APPLY:
wvgrown@wvda.us
(304) 558-2210
What is an On-Farm Readiness Review (OFRR)?

An OFRR is a tool to assist qualified produce operators in the assessment of their readiness for alignment with the Food Safety Modernization Act (FSMA) Produce Safety Rule. It is important to note that this is NOT a produce inspection.

For more information and to access registration, scan the QR code below.

On-Farm Readiness Review Form:

Jessica Stricklen
Produce Safety Program Manager
jstricklen@wvdag.us  |  (304)-549-4013

Jeremy Grant
Produce Safety Inspection Manager
jgrant@wvdag.us  |  (304)-939-3901

Created November 13, 2015
Anderson Hollow does things the old-fashioned way! Their handcrafted goat milk soap is cold processed. You’ll find ingredients like oatmeal, crushed lavender and herbs in their soaps. But the number one ingredient is goat milk from their farm.

**Products**
- Goat Milk Soap
- Lotion
- Bath Bombs
- Lip Balm
- Cedar Soap Dishes

**Find Us!**
You can find Anderson Hollow products at fairs and festivals around the state, Tamarack and Prickett’s Fort.

**Contact us**
- 304-366-8345
- 304-986-1498
- andersonhollowfarm@yahoo.com
- www.andersonhollow.com
- Facebook.com/andersonhollow/

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Andy Holcomb has been fascinated with bees since he was a child and a neighbor showed him the inside of a hive. He started out with just two colonies to provide honey for his family. Now the business has expanded. Holcomb takes pride in producing a quality product that is not pasteurized or filtered. Holcomb also raises a small flock of chickens and sells the eggs.

**Products**
- Honey
- Candles
- Eggs

**Find Us!**
You can purchase Holcomb Honey and eggs through Facebook, email or a phone call.

**Contact us**
- 304-367-1490
- Aholcomb08@gmail.com
- Facebook.com/WVHolcombsHoney

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*Marion County*  
32 Snowball Bush Lane  
Fairmont  
26554  

*Marion County*  
24 Crescent Loop  
White Hall  
26554
David Shahan loves bees. His father was a beekeeper and passed that passion on to his son. Currently Shahan has between 20 to 30 hives on his property in Preston County where he bottles honey and other honey products. He is a member of the Preston County Beekeepers Association and the West Virginia Beekeepers Association and enjoys mentoring other beekeepers. Shahan is a veteran.

**Products**
- Honey
- Lip Balm
- Lotion
- Beeswax

**Find Us!**
You can find his products for sale in stores around Kingwood and Morgantown

**Contact us**
- 304-288-2713
- thebeeman66@gmail.com
- Facebook.com/thebeeman66

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Business and real-life partners Carissa Herman and Andrew Rhodes officially started the Neighborhood Kombuchery in the spring of 2019 after several years of homebrewing. Kombucha is a fizzy, low-sugar, gluten-free tea with naturally occurring probiotics. The Neighborhood Kombuchery opened in June of 2019 in downtown Morgantown.

**Products**
- Kombucha

**Find Us!**
The brewing facility makes draft kombucha readily accessible via keg distribution to West Virginia restaurants and directly to thirsty patrons at pop up markets and farmers markets.

**Contact us**
- 717-309-2675
- carissa@wvkombucha.com
- andrew@wvkombucha.com
- Facebook.com/KombuchaNeighbor
- Instagram.com/kombuchaneighbor

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**Me & My Bees, LLC**

**Owner David Shahan**

**Neighborhood Kombuchery**

**Owners Carissa and Andrew Rhodes**

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**Preston County**
- 205 Hartsell Dr.
- Kingwood
- 26537

**Monongalia County**
- 119 Pleasant St.
- Morgantown
- 26505
RIFLE FARMS
AMERICAN BISON

Liz and Jimmie Riffle raise grass-fed and finished bison high up in the hills of Terra Alta. Liz, a former U.S. Navy nurse and Jimmie, current active duty, believe in progressive sustainability and honoring the animals that feed us by providing them with a natural lifestyle and dignified death. (Wholesale prices are applicable for 1/4 and 1/2 animals purchased.)

Products
Bison Meat

Find Us!
Riffle Farms rotate between the Bridgeport and Morgantown Farmer’s markets through the season and may add more markets. Product is also available by on-the-farm pick-up where you can check out the animals!

Contact us
603-325-8460
info@rifflefarms.com
Facebook.com/rifflefarms
Instagram.com/rifflefarmsbison/

Harrison County
1157 Laurel Park Rd.
Clarksburg, WV 26301
(304) 622-9827
Rimfire50@yahoo.com
Facebook.com/RimfireApiary

RIMFIRE APIARY

The folks at Rimfire Apiary know a thing or two about bees. Steve Hamrick has been a beekeeper for 41 years. His goal is to provide varietal honey to customers so they can taste the difference in various flower blooms throughout the season.

Products
Honey • Beeswax Christmas Ornaments

Find Us!
Rimfire Apiary honey and beeswax Christmas ornaments can be found at fairs and festivals across West Virginia.

Contact us
304-622-9827
Rimfire50@yahoo.com
Facebook.com/RimfireApiary

Preston County
5160 Saltlick Rd.
Terra Alta
26764
West Virginia Spotted Lanternfly Presence

The West Virginia Department of Agriculture (WVDA) has confirmed the presence of a new, invasive insect, the Spotted Lanternfly (Lycorma delicatula), in West Virginia. The first confirmed population was spotted in Berkeley County in 2019.

**Appearance**
Spotted lanternfly adults are 1 inch in size with gray forewings marked with black spots and small black brick-like markings near the wing tips. The hindwings are marked with distinct patches of red, white and black.

**Damage**
Juvenile spotted lanternflies, (nymphs), and adults prefer to feed on the invasive tree known as Tree-of-Heaven (Ailanthus altissima), but also feed on a wide range of crops and plants, including: grapes, apples, hops, walnuts and hardwood trees.

**Control**
The WVDA is encouraging landowners to inspect their property for eggs masses, especially for properties that contain numerous Tree-of-Heaven. If you see a spotted lanternfly, please report it to WVDA’S Bugbusters hotline.

The Spotted Lanternfly is an invasive plant hopper that is native to China and likely arrived in North America hidden on goods imported from Asia.
Seven Islands Farm is a fifth-generation operation located on the banks of the Cheat River in Tucker County. Originally part of a land grant deeded in the 1840’s, the farm has produced a lot of products over the past 180-years. The farm is currently operating year-round with everything from fresh fruits and vegetables in the summer, mums in the fall, evergreen wreathes in the winter and maple syrup in the spring.

**Products**
- Goat Milk Soap
- Lotion
- Bath Bombs
- Lip Balm
- Cedar Soap Dishes
- Maple Syrup
- Jams
- Jellies
- Bedding Plants
- Fruits
- Vegetables
- Cut Flowers
- Evergreen Wreathes

**Find Us**
You can purchase farm products by calling or emailing and at select stores.

**Contact us**
- 304-478-3390
- GPLAUGHER@yahoo.com

Sickler Farm

Farming is in Jeff Sickler’s blood. His great-grandfather grew produce, his grandfather was a dairy farmer. In 2009, he and his wife Lisa purchased 140 acres of land in Barbour County. They initially thought they’d raise hay. After consulting with Jason Teets, a NRCS conservationist, they realized they could earn more money growing vegetables. Today they have six high tunnels, two greenhouses and three acres of fields. The farm hosts a fall festival every year where visitors can press apple cider, grind cornmeal and tour the farm.

**Products**
- Seasonal Vegetables
- Hanging Flower Baskets
- Mums
- Strawberries

**Contact us**
- 304-457-6615
- lisa@sicklerfarm.com
- www.sicklerfarm.com
- Facebook.com/sicklerfarm
Satisfied customers are how the folks at Valley Farm measure success. And the owners say they have lots of repeat customers. Valley Farms has been making maple syrup on their home site in Aurora for 25 years. Their syrup comes in various sizes and can be purchased in bulk in 40-gallon containers.

**Products**
Maple Syrup

**Find Us!**
The easiest way to purchase their products is calling the farm.

**Contact us**
304-288-6148
ron@alleghenywood.com

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The Extension Service was created in 1914 through the Smith-Lever Act passed by Congress. The innovative system uses trained educators, University faculty, to translate research from the state’s land grant university to meet the needs of the citizens of the state.

**Products**
Appalachian Heritage
Green Beans • Fresh and Frozen Sweet Corn

**Find Us!**
You can purchase their vegetables in season in person at the WVU Organic Farm or through their project partner, Preston County Workshop.

**Contact us**
304-293-4221
Extension.Service@mail.wvu.edu
Facebook.com/WVUExtension
Instagram.com/WVUExtension
YouTube.com/channel/UCGJLAzupM-qpDxHeNEc32yh/WVUExtension

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**Valley Farm, Inc.**

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**Monongalia County**
29 Beechurst Ave
Morgantown
26506

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**Preston County**
41 Pondlily Lane
Terra Alta
26764
Potomac Highlands

Grant
Hampshire
Hardy
Mineral

Pendleton
Pocahontas
Randolph
Tucker
Buena Vista Farm

Buena Vista Farm is a West Virginia Century Farm known for “corn, cattle and kids.” The operation started in 2012 with farm-fresh strawberries and picked-from-the-garden produce. They’ve expanded their offerings in the years since and take great pride in using “natural practices.”

**Products**
- Strawberries
- Produce
- Strawberry Syrup
- Strawberry Preserves
- Pepper Jelly
- Pumpkin Butter

**Find Us!**
You can find Buena Vista products at the Wardensville Garden Market, Lost River Trading Post, Rebecca’s House of Flowers, Farmer’s Daughter and Highland Market.

**Contact us**
- 304-530-2788
- bvfarm@hardynet.com
- Facebook.com/buenavistafarm
- Instagram.com/bvfarm1894/

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Cool Hollow Maple Farm LLC

Sam and Ricky Harper broke ground on their sugar shack in 2013 and they’ve been in the business ever since. They opened up their operation to visitors so they can see how maple syrup is made. They call their product “a natural sweetener, full of vitamins and 100 percent pure.”

**Products**
- Maple Syrup
- Maple Cotton Candy
- Maple-glazed Nuts
- Maple Candy
- Maple Cream
- Maple Sugar
- Maple-sweetened Apple Butter

**Find Us!**
Cool Hollow Products are available by visiting their farm, on their website and in stores across the Mountain State.

**Contact us**
- www.coolhollowmaple.com
- Facebook.com/coolhollowmaplefarm/
- Instagram.com/coolhollowmaple

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Owners Miriam and George Leatherman

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Owners Sam and Ricky Harper

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Kismet Acres Farm

Elaine and Dave Lawson have been raising Huacaya alpacas on their 17-acre farm outside Capon Bridge since 2006. The alpacas are like family. Each one has a name and their blood lines can be traced back. The Lawson’s pride themselves on having a herd of alpaca that are calm and collected not only in the show ring but around farm visitors as well. The alpaca fiber they sell is cloud-soft and their yarns can be made into anything from scarves to sweaters.

Products
Yarn • Raw Fiber • Alpaca Products

Find Us!
Call ahead to visit the farm and the farm store.

Contact us
304-856-3664
www.kismetacres.com/
Facebook.com/KismetAcresFarm/

M & S Maple Farm LLC

Mark and Sarah Kimble established M&S Maple Farm in early 2017 in the eastern panhandle of West Virginia. Their sugar shack is located on Mark’s home place and five miles from where Sarah grew up. Maple syrup started as a hobby for the couple, hanging buckets on maple trees and cooking the sap water in a kettle on their driveway. They’ve gone from 20 taps to 2,000 and the latest equipment.

Products
Maple Syrup • Maple Candy • Maple Cream
Maple Sugar • Maple Cotton Candy

Find Us!
They now produce enough maple syrup to market their product at places like the Wardensville Garden Market, Black Dog Coffee, The Vintage Lady and Southside Depot.

Contact us
304-668-0296
https://msmaple.dudaone.com/
mkkimble74@gmail.com
Facebook.com/msmaplefarm/

Hampshire County
68 Choke Cherry Ln.
Capon Bridge
26711

Pendleton County
2213 Mozer Rd.
Upper Tract
26866
Mountain State Honey Company was established in 1989 by Paul and Alisa Poling in the mountains of Tucker County. Today they source from 2,200 hives. Because the floral sources are so diversified, they produce a variety of honeys including: Tulip Poplar, Basswood, Autumn Olive, Tree of Heaven, Black Berry, Sumac, Sourwood, Golden Rod, Locust and wildflower. Wholesale pricing is given to businesses who have a valid business license.

Products
Honey • Honey Candy • Honey Stix • Honey Soap
Beeswax • Beeswax Candles • Wooden Honey Dippers

Contact us
304-478-4004
alisapolling@mtstatehoney.com

Tucker County
334 Pennsylvania Avenue
Parsons
26287

Mountain State Honey Company

Powder Keg Farms was born out of the passion for growing nutritious food. Owner and gardener-in-chief Gini LaMaster uses techniques she learned from her grandmother. The produce that comes from the farm is not only good for people but good for the earth. Powder Keg Farms grows vegetables, herbs and fruit and there’s also free-range eggs. What’s special is the hand-tending and loving care they receive, along with practices that allow the farm to avoid using harmful chemicals.

Products
Free-range Eggs • Vegetables • Fruit • Herbs

Find Us!
Shareholders sign up each season to participate in the four-season CSA. Visit the website for more information.

Contact us
260-445-3040
mymtnmomma@gmail.com
Facebook.com/MyMtnMomma/
Instagram.com/powder_keg_farms/

Tucker County
334 Pennsylvania Avenue
Parsons
26287

Owner Gini LaMaster

Hampshire County
PO Box 107
High View
26808
Phyllis Varian started out with just two honeybee hives more than a decade ago, and she quickly fell in love with beekeeping. That’s what prompted her to start her very own bee business. WV Wilderness Apiaries has expanded to 200 hives on her property in Dry Fork. Varian sells nucleus (small starter hives) and raw, barley-strained honey. Her love for the bees and the environment is evident. “We care about the Earth. Without these little creatures, we will suffer.”

**Products**
- Raw Honey
- Nucleus

**Contact us**
- PhyllisGainerVarian@gmail.com
- 304-642-8751
- Facebook.com/RA-Honey-And-Bees

**Tucker County**
280 Knotts Hill Lane
Parsons
26287

**Randolph County**
753 Dolly Lane
Dryfork
26263-8606

R & A Honeybees

Not all honey is created equal. The folks at R & A Honeybees collect their honey from 200 hives spread over Preston and Tucker Counties. They strategically locate their hives to take advantage of specific pollen flows (Locust, Poplar, Sourwood, Knotweed and Goldenrod to name a few). It then goes into a cold extractor, making it raw and unfiltered honey. Find them at the locations below or contact for honey pick-up.

**Products**
- Raw, Unfiltered Honey

**Contact us**
- rnahoneybees@gmail.com
- 304-642-8751
- Facebook.com/RA-Honey-And-Bees

**Tucker County**
280 Knotts Hill Lane
Parsons
26287

**Randolph County**
753 Dolly Lane
Dryfork
26263-8606

WV Wilderness Apiaries

**Owners Rick and Phyllis Varian**
The Wardensville Garden Market launched in 2016 with the goal of creating a small farm market that would employ local workers. Their mission is to expand opportunities for Appalachian Youth. They are a living classroom for high school students where they learn about baking, entrepreneurship and giving back to the community.

**Products**
- Seasonal Vegetables
- Cinnamon Rolls
- Cookies
- Breads
- Pies
- Pepperoni Rolls

**Contact us**
- 304-470-8050
- info@wardensvillegardenmarket.org
- Facebook.com/wardensvillegardenmarket
- Instagram.com/wardensvillegardenmarketwv/
- Twitter.com/WGMandB

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**FRESH FOOD ACT**

The “Fresh Food Act,” was passed during the 2020 WV Legislative Session with the West Virginia Department of Agriculture (WVDA) appointed to administer the Program. The Fresh Food Act requires all state-funded institutions to source five percent of their fresh produce, meat and poultry from West Virginia farmers.

**OPERATION GROWTH**

This commitment from our state government will provide a tremendous opportunity for producers to grow their operations through new markets.

**LOCAL FOOD ECONOMY**

The Fresh Food Act will keep more food dollars in the state and will help jump-start a more robust local food economy that will benefit all West Virginians.

For more information contact: WVDA Business Development Division at 304-558-2210 or email freshfood@wvda.us with any questions.
Cox Family Winery

The Cox family started out making moonshine during Prohibition. These days, they use their talents to make wine. The winery got its start in 2010. Owner Michal Cox prides himself on “great wine and customer service.”

Products
Dry Red and White Wines • Dessert Wines

Find Us!
You can find their products at local fairs and festivals, Penn Liquor, Taylor’s Farmers’ Market and Big Apple Liquor.

Contact us
304-839-8342
www.coxfamilywinery.com
coxcsasv@yahoo.com

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Glascock’s Produce

Glascock’s motto is, “We grow what we sell, we sell what we grow.” They start their seedlings in the greenhouse and transplant them to the high tunnels when ready. At harvest time, everything is hand-picked. The family uses their fresh fruits and vegetables to make baked goods like apple dumplings and fruit bread. Their jams and jellies are made from fruit picked on the farm.

Products
Seasonal Vegetables • Seasonal Fruit • Jams • Jellies • Baked Goods

Find Us!
You can purchase their products at the Berkeley Springs Farmers Market, at their roadside stand or by calling the farm for an appointment at 304-671-9927/9983.

Contact us
304-258-1431
glascockpro@yahoo.com
www.glascocksproduce.com
Facebook.com/glascocksproduce
Instagram.com/glascocksproduce LLC
Mock’s Greenhouse and Farm

Paul Mock’s roots in agriculture go back three generations. He and his wife Raynette began growing vegetables hydroponically in 2006. They started with three greenhouses and now have 30. Their operation spans two acres, all under cover. They grow lettuce and watercress year-round.

Products
Heirloom and Cherry Tomatoes
Cucumbers • Bell Peppers • Basil
Assorted Lettuce • Watercress

Find Us!
Their tomatoes, basil, bell peppers and cucumbers are available May through December at farmers markets in Maryland and Virginia. They also sell wholesale to Wholefoods and Wegman’s.

Contact us
304-283-9419
info@mockgreenhouse.com
www.mocksgreenhouseandfarm.com

Sister Sue’s Jams and Jellies LLC

Sister Sue’s got started back in 2010 as a new business venture for Scott and Pamela Cruse, both Navy veterans. They initially began producing just a few jams and jellies. Today the company has more than 55 varieties to choose from. They source their fruits and berries from their own property or nearby farms and pride themselves on making low-sugar products that taste delicious.

Products
Jams • Jellies • Chutney • Relish
Marmalade • Butters

Find Us!
Products can be found on Facebook, at eight WV State Parks, Tamarack and fairs and festivals across West Virginia.

Contact us
304-350-1690
www.sistersueswv.com
pjcruse@gmail.com
Facebook.com/sistrsues/
West Virginia Veteran Produced

Just like its name says, the raw honey from this business comes from participating members of the West Virginia Department of Agriculture’s Veteran and Heroes to Agriculture Project. Collected around the state, this wildflower honey is all the buzz. The proceeds from the sale of the honey goes back to the individual producers.

Products
Raw Honey • Beeswax

Find Us!
You can find West Virginia Veteran Produced honey at fairs and festivals across the state and at places like Nelson’s Supply in Hedgesville, Black Dog Coffee in Shenandoah Junction and Taylor’s Farm Market in Inwood.

Contact us
304-702-3848
geezerridgefarm@gmail.com
Facebook.com/GeezerRidgeFarm/

West Virginia Veteran Produced

Owner Ed Forney

Berkeley County
173 Rooney Rd.
Hedgesville
25427

COVID TRAVEL WANTS
According to Destination Analysts

WEST VIRGINIA CURRENT OPERATIONS

Cideries Wineries Breweries
Seasonal Focused Farms
U-pick Travel Destinations

54+
45+
21+

MAIN BENEFITS OF AGRITOURISM:
• Enjoying Nature
• In Small Towns
• Affordable
• Less Crowded Spots
• Road Trip Destinations
• Educational

AGRITOURISM@WVDA.US
HTTPS://AGRICULTURE.WV.GOV/AG-BUSINESS/AGRITOURISM/
**Arbaugh Farms**

Julian Arbaugh bought an antique grist mill 15 years ago. But it wasn’t until 2019 that he started growing and grinding an heirloom corn called Bloody Butcher that Arbaugh Farm got down to business. “I am interested in niche products that have a cultural tie to the Appalachians,” says Julian. “I produce all my products here on the farm.” That includes sorghum syrup in a large, open kettle. He also raises grass-fed beef.

**Products**
- Cornmeal
- Grits
- Sorghum Syrup
- Grass-Fed Beef

**Find Us!**
His products are available direct from the farm and at the farmers market in Lewisburg.

**Contact Us**
- Phone: 304-645-6216
- Address: 580 Old Asbury Rd., Asbury 24916

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**Brown’s Choose and Cut Christmas Tree Farm**

There’s no better smell than a fresh-cut conifer at Christmas. At Brown’s, they know their trees. They’ve been in business for more than 20 years. When you visit the farm, you get to choose and then cut your pick of the trees. Conveniently located near the I-79/I-68 interchange, customers come from as far away as Maryland and Pennsylvania to take home one of these conifers. Call ahead for days and hours of operation.

**Products**
- Christmas Trees

**Contact Us**
- Phone: 304-291-0176
- Email: dbrown.trees@juno.com
- Address: 2927 Ridgedale Rd., Morgantown 26508

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**Indian Water Maple Company**

Ed & Karen Hartman, along with their 3 sons, Harman, Bowie, and Kaleb, have owned and operated Indian Water Maple Company for more than 30 years. What started as a hobby in 1987, with a few 5-gallon buckets and Karen cooking the sap down on the kitchen stove, has turned into an operation with an evaporator and a vacuum-tubing system.

**Products**
- Maple Syrup
- Maple Candy
- Maple Sugar

**Find Us!**
You can purchase maple products by calling or ordering on the internet. They do offer wholesale prices.

**Contact Us**
- Phone: 304-788-1831
- Email: maplefest@hotmail.com
- Website: www.indianwatermaplecompany.com
- Facebook: Facebook.com/karenleathermanhartman
- Address: 1761 Burgess Hollow Rd., New Creek 26743

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**Vandalia Inc.**

Blue Smoke Salsa, the state’s premiere sweet salsa, Yoder’s Country Kettle, a small-batch jam producer and Appalachian Specialty Foods, a specialty salad dressing company, were all brought together to form Vandalia, Inc. in Charleston, WV. Although, Vandalia is four years old, these companies have been a part of West Virginia for 25-years. Vandalia also offers full time co-packing opportunities. They have the capabilities to produce acidified foods, non-acidified, liquids and dry mixes.

**Products**
- Salsa
- Jams
- Jellies
- Bloody Mary Mix

**Find Us!**
Vandalia sells its products nationwide at Krogers and regionally at Fruth Pharmacy, Food Lion, Drug Emporium and specialty stores.

**Contact Us**
- Phone: 304-744-5136
- Email: shop@bluesmokesalsa.com
- Facebook: Facebook.com/trybluesmokesalsa
- Facebook: Facebook.com/Yoders-Country-Kettle
- Website: www.vandaliacorporated.com
- Address: 141 Iron Horse Dr., Charleston 25313
**Ware Farms**

Fresh is always best! That's the motto of Ware Farms. Once a tobacco operation, the owners turned to asparagus and other vegetables when the tobacco market took a dive 20 years ago. Most of their vegetables are grown in high tunnels.

**Products**
- Asparagus
- Strawberries
- Leaf Lettuce
- Broccoli
- Cucumbers
- Tomatoes

**Find Us!**
You can find their products at the Hamlin Farmers’ Market from April through October.

**Contact Us**
☎ 304-778-2532

📍 1318 Lower Mud River Rd.
West Hamlin, WV  25506

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**Windy Meadows Farm**

Windy Meadows started out as a horse farm but has turned into much more. The farm now boasts a high tunnel, laying hens, an apple orchard, feeder cattle, pigs and goats. The owners’ grandchildren take pride in gathering and sorting the eggs. The profits from their hard work go right back into their savings accounts.

**Products**
- Eggs

**Find Us!**
You can purchase Windy Meadows Farm products straight from the farm, at Spillman Farm Products in Webster Springs and Wayne’s Farm to Fork in Gassaway.

**Contact Us**
☎ 304-616-6166
✉ kbucks58@gmail.com
🌐 Facebook.com/Windy-Meadows-Farm-Laurel-Branch-WV-226467764066464

📍 P.O. Box 5
Mt. Nebo   26679

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**Williams River Farm**

The folks at Williams River Farm pick strawberries from their own property to make their strawberry jam and syrup. Owner Mike Smalley says, “Our customers love the fresh taste and the beautiful red color of our products. There are no artificial colorings or flavorings. It’s all natural!”

**Products**
- Strawberry Jam
- Strawberry Syrup

**Find Us!**
You can purchase Williams River Farm products straight from the farm, at Spillman Farm Products in Webster Springs and Wayne’s Farm to Fork in Gassaway.

**Contact Us**
☎ 304-847-5889

📍 64 Excelsior Rd
Webster Springs, WV   26288

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**Woodbine Jams and Jellies**

Woodbine Jams and Jellies is a small-batch company owned and operated by Levada Hodovan. She and the late Libby Deitz started the company back in the 2000’s to produce the foods they grew up eating. Levada says, “My purpose in continuing the marking of jams and jellies is to offer the best product possible in West Virginia by a West Virginian.”

**Products**
- Jams
- Jellies

**Find Us!**
You can find Woodbine Jams and Jellies on Facebook and the Woodbine website.

**Contact Us**
☎ 304-846-9661
✉ rshodovan@frontier.com
🌐 www.woodbinejamsandjellies-richwood.com
🌐 Facebook.com/woodbine-jams-jelliesinc/

📍 122 Umbarger Farm Rd.
Richwood, WV   26261

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*Additional West Virginia Grown Companies*
The WVDA Business Development Division supports the economic development of West Virginia’s agriculture industry by fostering the growth of agribusinesses in domestic and international markets. Business Development works with agripreneurs, including veterans and youth, to assist in the areas of market development and opportunity, marketing, technical assistance and training/educational programs.

businessdevelopment@wvda.us | 304.558.2210

West Virginia Department of Agriculture

Business Development Division

The WVDA Business Development Division supports the economic development of West Virginia’s agriculture industry by fostering the growth of agribusinesses in domestic and international markets. Business Development works with agripreneurs, including veterans and youth, to assist in the areas of market development and opportunity, marketing, technical assistance and training/educational programs.

businessdevelopment@wvda.us | 304.558.2210

Veterans & Heroes to Agriculture

The Veterans & Heroes to Agriculture program’s mission is to recruit, re-train, and mentor men and women currently serving, or those who have served our country, for new career opportunities in agriculture. From business planning to capital investment, the program assists servicemen and women in the transition from the battlefield to agriculture enterprises.

vetstoag@wvda.us

West Virginia Grown

The Business Development Division houses the West Virginia Grown Program, the state’s premier branding program for agriculture products. The West Virginia Grown logo indicates to buyers that the product was grown or processed with quality ingredients (in the Mountain State), and that their dollars are going right back into the communities where they live. West Virginia Grown is an important component in helping grow and diversify the state’s economy, as well as expand local food systems throughout West Virginia.

wvgrown@wvda.us

Product Label Review

Business Development Staff offer assistance in product development by way of label review of foods and cosmetics made in West Virginia. WVDA review addresses compliance with federal labeling requirements (FDA Guidelines) which include The Federal Food, Drug, and Cosmetic Act (FD&C Act) and the Fair Packaging and Labeling Act.

productlabeling@wvda.us
BUSINESS DEVELOPMENT DIVISION

And there’s more!

AGRITOURISM
Best described as the intersection of agriculture and tourism, West Virginia agribusinesses offer visitors a unique on-farm education experience. West Virginia farms are open year-round for classic activities such as corn mazes, Christmas tree pick your own, on-farm markets and pumpkin patches, as well as some unique features in agri-tainment including field ziplines and farm to table experiences.

Business Development staff provides agritourism business planning tools as well as cross promotion opportunities to help the Mountain State’s rural communities engage in creating farm visits and extended stays.

For more information: agtourism@wvda.us.

FOOD SAFETY

Good Agricultural Practices (GAP) Audits
The WVDA operates under a USDA cooperative agreement to perform GAP Audits for West Virginia farmers/producers. This third party audit is required by some wholesalers, hospitals, retail grocery chains, higher education institutions, and others to guarantee the highest degree of food safety and traceability.

Those participants who successfully complete a GAP audit are eligible to receive a reimbursement of up to 75 percent of the cost with a maximum of $750. Reimbursement funds are issued via Specialty Crop Block Grant Funds.

Produce Safety Rule/FSMA/On Farm Readiness Review
The Food Safety Modernization Act (FSMA) and newly initiated Produce Safety Rule (PSR) reflect a whole-farm and nationwide effort to implement risk assessment, prevention and inspection as tools to ensure consumers a safe and healthy food supply.

WVDA participates in all components of the program through a cooperative agreement. The Business Development group provides outreach and education on these important programs.

For more information: produce@wvda.us.
For a free On Farm Readiness Review program for qualified growers: onfr@wvda.us

MARKETING ASSISTANCE

The WVDA Business Development Division assists farmers and agribusinesses in both the start-up and growth phases by providing assistance in finding market opportunities, helping to develop marketing and business plans, providing product development and technical assistance, and by broadly promoting West Virginia agriculture, both domestically and abroad.

USDA PROGRAMS

Specialty Crop Block Grant (SCBG)
The purpose of the SCBG program is to enhance the competitiveness of specialty crops. Specialty crops are defined as “fruits, vegetables, tree nuts, dried fruits, horticulture and nursery crops, including floriculture.”

The WVDA administers this program and disburses SCBG funds after a competitive review and selection process from an outside panel. Past recipients have ranged from universities to local elementary schools to commodity associations.

For more information: grants@wvda.us.

Senior Farmers Market Nutrition Program (SFMNP)
The SFMNP is a federally funded grant program, administered by the WVDA, that provides low-income seniors with coupons that can be exchanged for eligible foods at participating farmers’ markets and roadside stands.

Only farmers, farmers’ markets, and roadside stands authorized by the WVDA may accept and redeem vouchers.

Farm to School
Farm-to-School is a program that encourages the incorporation of local products into the school meal programs, integrates agricultural education into the classroom, and cultivates and expands school gardens.

West Virginia’s Farm To School effort is spearheaded by the West Virginia Farm To School Community Development Group (WVFTSCDG), a public/private task force made up of the West Virginia Department of Education, the West Virginia Department of Agriculture, The West Virginia University Extension Small Farm Center, New Appalachian Farm and Research Center, and the Collaborative for the 21st Century Appalachia.

For a free On Farm Readiness Review program for qualified growers: ofrr@wvda.us