



West Virginia DEPARTMENT OF
AGRICULTURE
COMMISSIONER KENT A. LEONHARDT

THE

MARKET

VOLUME NO. 110 | ISSUE NO. 02

Bulletin

► It's maple time! Maple syrup producers all over the state (like Paul Ronk of Ronk Family Farm) have tapped their trees and are now boiling down the sap (sugar water) into pure WV maple syrup. They'll be opening their sugar shacks to visitors during Mountain State Maple Days later this month. See more inside.

FEBRUARY 2026

Telling the story of
West Virginia Agriculture

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



From the Commissioner

The West Virginia Grown program proudly represents a diverse network of producers across the state. With at least 25 distinct product categories—from baked goods to pet products—the program makes it easy for consumers to support ag-based businesses all 12 months of the year. While nothing quite compares to farm-fresh produce in the summer or the beauty of mums and pumpkins in the fall, supporting local doesn't stop when winter arrives. Even in the heart of winter, West Virginia Grown products remain abundant—giving consumers plenty of opportunities to shop local and continue supporting our producers year-round.

This month, there are two standout opportunities to seek out unique, homegrown West Virginia products. First up: Valentine's Day. This holiday is a time to celebrate love, connection, and the people who matter most—and there's no better way to do that than by choosing products grown and made right here at home. The WV Grown program highlights the farmers, producers, and artisans who pour care and commitment into everything they create, offering meaningful ways for West Virginians to show their love while supporting local businesses.

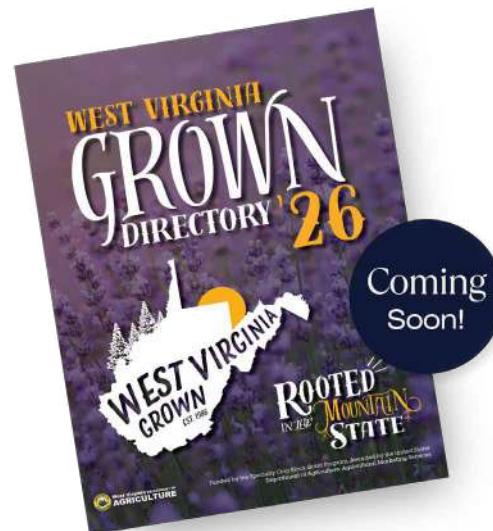
From farm-fresh meats and handcrafted chocolates to local honey, flowers, wine, and specialty food products, WV Grown members offer Valentine's Day options that go well beyond traditional gifts. These products carry a story—one rooted in West Virginia's land, traditions, and hardworking families.

Just two weeks later, on February 28, comes one of our biggest events of the year: the Winter Blues Farmers Market. This market is perhaps the best opportunity of the year to experience the true diversity of West Virginia products. If you're looking for it, it's probably there—honey, syrups, fresh meats, jams, baked goods, fresh-pressed juices, and much more. The Winter Blues Farmers Market continues to provide producers with a fantastic opportunity for winter sales, and shoppers show up ready to buy. Last year, the market topped \$200,000 in sales, and we are looking forward to another strong showing this year.

Before you know it, farmers markets will reopen, and spring flowers and summer produce will return. But first, take some time this winter to seek out your local farmers and producers. The WVDA has a brand-new WV Grown Directory being printed soon, offering a helpful guide to some of the best West Virginia products available across the state.


Commissioner of Agriculture
Kent A. Leonhardt

WVDA NEWS



Coming Soon!

2026 DIRECTORY COMING SOON!

The 2026 WV Grown Directory is almost here! The new edition will be available online this month (agriculture.wv.us). This comprehensive directory features our WV Grown members and their products, where to buy them, and contact info. The directory is broken down into six regions so you can find agribusinesses and products near you. If you'd like a printed copy please email wvgrown@wvda.us.

Many of our members not only offer their products at stores, farmers markets, and on-farm, they also offer online options. The WV Grown program, which is free to join, offers our farmers, producers, and agritourism owners an opportunity to expand the reach of their products—not just in WV but across the globe. When people see the WV Grown logo, they know that product was grown/raised/made right here in the Mountain State.

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>.



MEAT MEETING

The WVDA, along with the Small Business Administration and the USDA, recently hosted a meat processors meeting to address industry challenges and discuss capital access and other business resources. More than 30 meat processors attended the event to openly discuss their needs and take advantage of networking opportunities with other producers and resource providers.

AUCTIONEER / APPRENTICE AUCTIONEER EXAM

Auctioneer and Apprentice Auctioneers, the next opportunity to take your exams will be Wednesday, April 8. You will need to arrive at the Guthrie Agriculture Complex, Bldg. 2 (217 Gus R. Douglass Ln., Charleston), no later than 8:30 a.m. for the written exam. The oral examinations will begin at noon. You will need to bring a copy of your valid driver's license and your exam fee, if you haven't already paid.

A pre-exam review (sponsored by the WV Auctioneers Assoc.) will be offered on Tuesday, April 7, starting at 5:00 p.m. Please arrive by 4:30 p.m. For more information, contact Jennifer Zagata at 304-558-3200 or jzagata@wvda.us.

AGRICULTURE & FORESTRY HALL OF FAME Nominations

For the past 50 years, the West Virginia Agriculture and Forestry Hall of Fame (WVAFHOF) Foundation has honored 325 men and women who have made lasting contributions to the fields of agriculture, forestry, and home life, not only here in West Virginia but across the country, and even the world. In 2026, the WVAFHOF will welcome a new class of enshrinees. Nominations are currently being accepted through February 16th. If you know someone deserving of this honor, you can find the nomination form at <https://agriculture.wv.gov/wp-content/uploads/2026-AFHOF-Nomination-Form.pdf>. Submit your nomination to:

Applications can be submitted to:
West Virginia University - Division of Land Grant Engagement
Kim Suder
P. O. Box 6108, Rm 4108
Morgantown, WV 26506
KESuder@mail.wvu.edu
304-293-8613



Growing a Better Tomorrow



COMMISSIONER AWARD

Commissioner Kent Leonhardt was honored with the Friend of the Fairs & Festivals award at the annual WV Association of Fairs & Festivals Convention held in Charleston last month. Commissioner Leonhardt attends as many fairs and festivals around the state as his schedule allows. It's a chance for him to talk with the state's farmers and producers, support FFA and 4-H members, and promote agriculture. Congratulations, Commissioner!

Photo Credit: 4M Productions

WEST VIRGINIA GROWN

Northeast 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.

PLANNING COORDINATOR



Nathan Bergdoll

Northeast Region
Planning Coordinator
(office) 304-558-2210
(cell) 304-703-5575
nbergdoll@wvda.us

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I take great pride in assisting our food and farm businesses across the state, working to improve the food system and the communities we serve. I have the pleasure of helping some of the hardest working and most humble individuals in the state on a daily basis. Being able to assist them with expanding their operations to better serve our neighbors is one of the most rewarding aspects of my job.



BLACK DOG COFFEE - MEMBER OF THE

Month



Who: Jennifer Maghan

Location: Shenandoah Junction (Jefferson Co.)

Products: Fresh roasted coffee, fresh baked goods

Where to Buy: Our store (8001 Charles Town Rd.), online (blackdogcoffee.net), retailers in WV and neighboring states (find the list online)

How she got started:

My husband Brian founded the company in 2006 from our home. He started Black Dog in our garage using a roaster he made from a BBQ grill and a drum barrel. I joined about three years later. We were selling our coffee at farmers markets and out of the back of Brian's car. Over the years, we've upgraded our equipment. We opened our current roastery and shop back in 2012. We roast between 50,000 and 60,000 lbs. of beans each year and offer eight roasts. Over the last 20 years, we've gone from a mom-and-pop operation to one of the largest coffee roasting companies in West Virginia. Even though we've grown, our values are still the same, and we have the same mission – selling a great product and uniting people with coffee.

Future plans:

We are always looking for new retail vendors to sell our beans and partners who use Black Dog to brew and sell cups of coffee. Currently, we have 100 vendors and partners in West Virginia and surrounding states. We're always looking for new markets to sell our coffee.

Why join West Virginia Grown?

We joined WV Grown in 2024 because we didn't want to be left out of the great marketing they were doing for other agribusinesses. The WVDA has been really good to us. When we started out, coffee roasters weren't getting a lot of attention, but this administration has been really amazing. They support all facets of our business.

IN THE NEWS

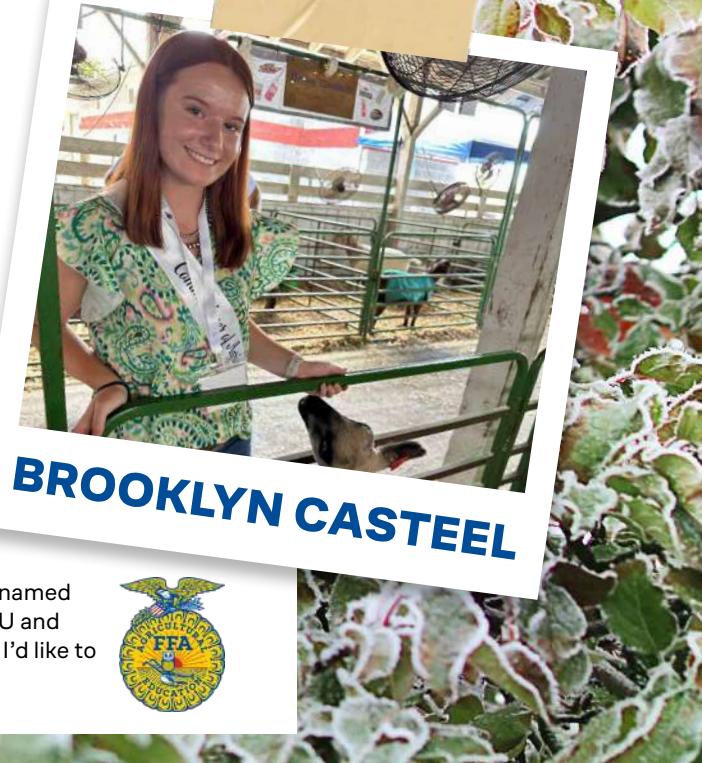
- **Dry Run Spirits Distillery** has been honored by Future Generations University and WVU Extension as a West Virginia Maple Agritourism Best Practice Site for their "...strong visitor experience, marketing readiness, commitment to safety, educational value, and overall farm layout." Congratulations!
- **North Mountain Apothecary** has closed their brick and mortar store in Hedgesville. But not to worry. You can still purchase their products online (<https://www.northmountainapothecary.com/>). And they're teasing new things are ahead for the business. We'll keep you posted.
- Trying to decide what to gift your Valentine? How about some Sweetheart Jam from **Orr's Farm Market**! It's the perfect blend of cranberries, strawberries and cherries. It's only available for a limited time, so, don't procrastinate.
- And speaking of Orr's...You can now purchase **Wild and Wonderful Homestead** elderberry products from their farm store. The Mills family grows, harvests and makes their Elderberry syrup, fire cider, jellies, tinctures and more on their Hampshire County farm.



FFA SPOTLIGHT

► Age: 17 | Grade: 12th | School: Preston High
FFA Chapter: Preston Co. FFA

I did not grow up on a farm, but I lived on a piece of property that used to be my grandfather's farm. Going to the county fair was always a tradition for me and my family. I loved going to the barns. I thought it was cool to see all the livestock. I joined 4-H when I was 8. Everyone in my club was showing animals. It took three or four years of convincing, but my parents finally allowed me to get a lamb and show it at the county fair. It all started from there, and now agriculture is my life. I show lambs all over the state. I joined FFA in high school, and now I also raise pigs and chickens for the ham, bacon and egg project. I think FFA raises extremely high caliber kids. It helps you learn how to manage your time, how to be responsible, and leadership. FFA has been a place for me to thrive. I entered my first pageant last year and was named Queen Ceres LXXXIII of the Buckwheat Festival. I want to go to WVU and major in animal science and after that, attend vet school. Eventually, I'd like to raise cattle.



WVU GARDEN CALENDAR

W EXTENSION

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 ○ Full Moon	2 Harvest overwintered vegetables Order herb seeds Groundhog Day	3 Apply lime and fertilizer Order fruit trees Build a high tunnel	4 Seed head lettuce (indoors) Turn compost	5 Build a low tunnel or cold frame Seed leeks (indoors)	6 Seed cauliflower (indoors) Seed celery (indoors)	7 Happy 159th Birthday WVU! Clean dust from houseplants with damp cloth
8	9 Seed carrots, leafy salad greens and radishes in high tunnel ● Last Quarter	10 Start a kitchen herb garden Prune grapes	11 Seed broccoli and cabbage (indoors) Seed collards and kale (indoors)	12 Seed peas (outdoors) south of U.S. Rt. 60	13 Order seed potatoes	14 Valentine's Day Plant Irish potatoes in high tunnel
15	16 Prune blueberries, raspberries, blackberries, elderberries Presidents Day	17 Seed carrots, onions and greens in cold frame or low tunnel ● New Moon	18 Apply dormant oil spray to fruit trees Ash Wednesday	19 Prune deciduous trees and shrubs	20 Mow asparagus ferns	21 Propagate grapes and blueberries from hardwood cuttings
22	23 Propagate elderberries from cuttings Order cold-hardy fig plants	24 Presprout seed potatoes Build a raised bed garden ● First Quarter	25 Order wildflower seeds	26 Sow sweet pea flower seeds for outdoor planting in mid-April	27 Seed celery as transplants	28 Prune figs

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).

FAIRS & FESTIVALS Queen

► Congratulations Kourtney Jones! The 2026 West Virginia Association of Fairs & Festivals Queen was crowned Saturday (Jan. 10) by Commissioner Kent Leonhardt. You'll be seeing a lot of Kourtney in the coming months, from the State Fair of West Virginia to local fairs and festivals across WV.



Mountain State Maple Days

Feb 21 & March 21, 2026

To Find your local sugar shack's location & hours visit www.wvmspa.org

► Ever wondered how pure WV maple syrup is made? You have two chances to find out! Visit a participating maple operation on Mountain State Maple Days (Feb. 21 & Mar. 21) to see how trees are tapped and how the sap is turned into syrup. Local restaurants, shops and agri-businesses also take part in Maple Days, offering maple-themed meals, drinks, and activities. It's a can't miss and fun for the entire family.





Corinne Beary, a busy mom of four, isn't a fan of fast food, preservatives or produce that's grown thousands of miles away.

"It's important for me to feed my family quality food that is local," she stresses.

Beary believes there are a lot of other parents out there that feel the same way. That's why she and her husband Tom decided to open their own business to offer organic, sustainable, seasonal and local products that are good for the body and good for the environment. It's called Appalachian Homestead.



“A refillery is where you come in and bring your own containers. You can get as little or as much of a product as you want. You pay by the ounce.

Corinne Beary | Appalachian Homestead

On a cold Saturday in January, stepping into their storefront in Wheeling feels like being enveloped in a big hug. It's a warm, cozy space where the shelves are filled with products from around the region and Beary calls customers by their first names. Since Appalachian Homestead opened in May of 2025, they've slowly built a dedicated following. It's not hard to understand why.

With a cup of coffee in hand, Beary sits down to talk about her background, their business model and how she hopes to grow Appalachian Homestead.

"I grew up in Newark, Ohio, outside of Columbus. I was raised by a single dad who was holistic in his views," explains Beary. "I spent a lot of time with my grandma when I was young. She was more traditional. She cooked everything from scratch. I got to help her in the kitchen and out in her gar-

den. So, preparing homemade food from fresh ingredients is something I've always been familiar with and comfortable doing."

But it wasn't until she had children of her own that she began thinking about what she was putting in her body and theirs.

"I started learning about our food system and how processed foods are chocked full of emulsifiers and preservatives. I could feel the difference in my body when I had them versus when I didn't. I started purchasing more organic food and started thinking about growing my own food."

She met Tom soon after he moved from Chicago to Wheeling, in 2010. She fell in love with him and the city. Not long after, they married and combined their families.

"We're a family of six, and it takes a lot of food to feed us," she laughs. "So, we began buying food in bulk from a company called Azure Standard out of Oregon. They started out as a small, family farm supplying their community with affordable organic, natural and non-GMO food. Over time, their customers wanted more, and they partnered with other local farmers. It's grown to an online marketplace where you can order organic produce and bulk goods.

"We started ordering from them, but here was the problem. With bulk, you have storage issues. One day I found pantry moths, and we ended up losing a lot of food. That's when my brain started turning over the idea of a refillery."

nearby, at least ones that aren't specialized in certain products," says Beary. "Tom has a background in business, and he's great at coming up with business plans. So, we started working out the details of opening our own refillery."

The Bearys found the perfect location, the old VFW building on National Road. With a lot of elbow grease and a vision for what the space could be, they opened their doors nine months ago.

When you walk in, the refillery is on the right. Large apothecary jars hold items like beans, nuts and spices. Behind a counter, large tubes hold staples like flour, rice, coffee beans, pasta and cleaning products. To make it on the refillery menu, those items need to be organic, sustainably grown, and for the cleaning products, non-toxic.

"One of our most popular items we have is wheat berries. That's the wheat seed we grind down into flour. There's a lot of health benefits in fresh milled flour. It hasn't oxidized. That's because our flour doesn't set on a shelf for weeks at a time like flour typically does in a grocery store. Our product doesn't lose its nutrients."

From mason jars to zip lock bags, water bottles to Tupperware, Beary says customers bring in every sort of container imaginable to fill up with their favorites and take home.

"Someone recently brought in an old cheese ball container and had it filled with laundry liquid," laughs Beary.

Because customers bring in their own





► Beary loves to welcome new customers into the store. Christine Musgrave and Robin Valentine made their first trip to Appalachian Homestead in January. They say it won't be their last.

containers, there is no packaging waste. They don't offer plastic bags or containers. However, they do sell sustainable options like glass jars if customers forget to bring their own.

Currently, only the coffee in the refillery is sourced locally. The other pantry products come from suppliers like Azure Standard. However, Beary's goal is to add as many local staples as she can source. She's currently working with a local herbalist to add those products, and she's on the lookout for other local agribusinesses to add their products to the refillery menu.

Appalachian Homestead has Neighborhood Kombuchery (based out of Morgantown) on tap. They also offer locally-raised chicken and pork for sale.

On the other side of the store, Beary has curated a selection of local, pre-packaged items such as honey, maple syrup, mushrooms, baked goods, salves, tinctures, teas and more. And during the summer, the store is overflowing with fresh produce from local farms. From strawberries to salad greens, tomatoes to apples, Appalachian Homestead is filled with wholesome food, grown by farmers she knows personally.

"It is very important for me to partner with local vendors. If I can see how the product is grown and know the person who is growing it, I feel good feeding it to my kids and selling it in my store," stresses Beary.

And when it comes to eating local, she says it impacts more than just your health.

"If you're food is coming from 2,000 miles away, that money is going there. But when we support local farmers, our money is staying right here in our community. It's bolstering our economy."

Appalachian Homestead doesn't just sell food. Beary says it's vital to teach both women and men how to preserve the fresh food they grow or purchase from their store.

"These are all skill sets that are being forgotten. If you didn't have a grandmother like mine to teach you, you may not know how to do it. We've taken our food supply and health needs to more commercialized options. For some, that serves a purpose, but there is a better way, a more sustainable way."

Appalachian Homestead is a community hub for hands-on learning, offering workshops like homesteading skills, making sourdough bread and kombucha brewing.

"Teaching those skills is really fun. People's eyes light up when they find out they can do it themselves. We offered a sauerkraut workshop not long ago," Beary recalls. "We were getting our hands into the cabbage, squeezing the liquid out and getting it into the jar. You could see the pride on people's faces because they accomplished something and learned a skill they can use to eat healthier. One of our plans is to knock out a wall on the second story and create a kitchen so we can offer cooking and canning classes."

“It is important for me to feed my family quality food that is local.

Corinne Beary | Appalachian Homestead

Since the refillery opened, Beary says they've relied on social media and word of mouth to get the word out about their business. It's working. On this particular Saturday, Christine Musgrave and her mom Robin Valentine made their first trip to Appalachian Homestead.

"We drove over from Washington County, Ohio. We wanted to check this out. We don't have a refillery in our area. I wanted to see if I liked it. You can see from all the products I'm buying," Musgrave points to the mason jars and plastic containers filled with pantry staples. "I'm definitely going to come back!"

Beary makes sure to ask their names and files them away to remember the next time they come in.

"We have a vision for the future of the store. Right now, it's just me and Tom, and he works a full-time job. We can't grow too fast. But our goal is to grow relationships with more local farmers to offer their products in our store and connect our customers with healthy, wholesome food. When people walk in our door, we want them to feel welcome, seen and part of our community."

To learn more about American Homestead, check out their Facebook page and their website, <https://www.appalachianhomesteadresources.com/>.

OATMEAL JAM BARS



► BLESSED MOUNTAIN FARM & NATURALS

SARAH BOGESS | CANNELTON (FAYETTE CO.)

Blessed Mountain Farm & Naturals is a mother/daughter labor of love. Our jams, jellies, fruit butters, and herbal remedies are made in small batches using ingredients grown on our off-grid homestead and the mountain it was built on. Decades of experience and a love of the land come together to make for a unique portfolio of old-fashioned treats and time-honored remedies.

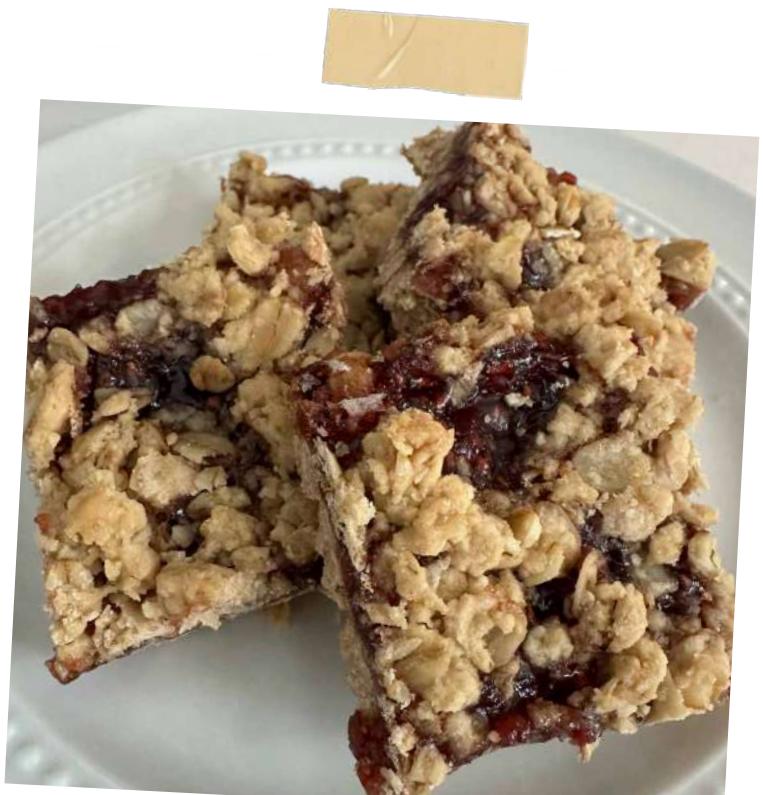
I really like to use our caramel apple jam in this recipe. It goes so good with the oatmeal. I make these probably about once a month at the house, or if we're traveling, I'll make them and take them with us when we're camping or hiking. It's a sweet treat, but it's a little bit more nutritious and filling than a cookie. You can use any of our jams, jellies, or our apple and peach butters with this recipe. They all taste good. My other favorites to use are our blackberry, triple berry, or peach jam. You can't go wrong with any of those.

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup old fashioned oats
- ½ tsp salt
- ½ tsp baking soda
- ½ cup melted butter
- ⅓ cup brown sugar
- 1 cup Blessed Mountain Farm jam of choice

DIRECTIONS

1. Preheat oven to 350F. Line an 8 x 8-inch baking dish with non-stick baking paper. (Allow an overhang with the baking paper - it makes it easier when removing the slice!)
2. In a medium-sized bowl, add flour, rolled oats, salt and baking soda. Mix well. Melt butter. Add this to another bowl and combine with the vanilla and brown sugar. Combine the contents of both bowls and mix well.
3. Firmly press about ¾ of the mixture into the dish. (You'll need to reserve a firmly packed ½ cup of the mixture). Bake for 10-12 minutes, or until a light golden brown. Remove from the oven and immediately spread your jam over bottom crust. Crumble the remaining mixture, using your fingers, over the top of the jam. Return to the oven and bake for a further 10-15 minutes or until the topping is cooked through and a light golden brown.
4. Remove the bars from the oven and allow them to cool completely. (Cutting the bars while too warm will cause them to fall apart.) Remove from the dish and cut into squares.



GOLDEN Girls

► Hard work and dedication earn the team a top spot.

Cox said it's a lot to learn. That's why he had an expert helping him. Callie's father, Clifton, helped prepare the team. They would walk in the woods and work on using a compass, identifying trees, and figuring out timber measurements. When it came time to head to Indianapolis, Cox was confident the team had done the work needed to be competitive.

"The last time Gilmer FFA had a forestry team compete at the Nationals was in 2019. My goal for these ladies was to finish as a gold team and place higher than we did last time (15th)," explained Cox.

On the day of the competition, the ladies took an individual written test and were tasked with individual events in the field, before coming together for team events. After it was over, they waited for their scores.

"When we finished up, I felt pretty good," said Rayanna. "We all knew that we missed a few things but had done our best. We thought we'd do well in the rankings."

The results didn't come in till midnight. That's when Cox got the golden news.

"I actually had another FFA advisor text me congratulations on getting 6th place. I got to tell the team the next morning. They were very happy! Placing 6th out of 39 teams was a great result," said Cox.

The team not only received gold, so did Callie and Summer in the individual events. Callie finished 13th out of 152 and Summer 28th. The twins both earned silver.

One of the biggest surprises for the team was the make-up of the other teams.

"We were one of only a couple all-female teams. In fact, most of the teams were all-male," explained Callie.

Cox said he didn't notice until a parent pointed it out.

"I never gave it a thought going in to nationals that we had an all-female team," Cox said. "I've coached a lot of teams, some all-female, some all-male, and a lot mixed. Here in West Virginia, it's very common for forestry teams to be co-ed or all-female. But I never thought an all-female team would be a disadvantage."

In fact, this all-female team proved they were golden.

“We were one of only a couple all-female teams. In fact, most of the teams were all-male.” Callie Moyers

You don't have to place first to win big. Just ask the four young ladies who made up the FFA Forestry Team from Gilmer County High School. Not only did they take home the state title in 2025, they represented West Virginia at the National FFA Convention last October and placed 6th overall. Callie Moyers, twins Breanna and Rayanna White, and Summer Bourn felt confident going into the event, held in Indianapolis. Their advisor, Ag Education teacher Nick Cox, says he wasn't a bit surprised they brought home gold.

"I knew we had a good team. With two college freshmen and two high school seniors, the maturity alone was a huge factor," stressed Cox. "Three of the four were on state winning land judging teams. They had a lot of experience going into the competition."

Callie, a freshman at Glenville State, grew up talking trees.

"My dad is a forester. He taught my sister and I from an early age

For the twins and Summer, their decision to join the team three years ago was all about legacy.

"My older sister was on the forestry team with Breanna and Rayanna's older sister," explained Summer, a freshman at Glenville.

"We didn't have any background in forestry," laughed Breanna, a high school senior. "Our older sister had been on the team, and we kind of wanted to try it out, too."

To be a successful team, it took a lot of book work and trips into the tree line. They needed to know everything from forestry terms to the economic impact of forests, plus sustainability, environmental factors, major tree species, and the use of tools and approved practices in forestry management.



► The Gilmer FFA Forestry Team took 6th place at Nationals. (L to R) Callie Moyers, Breanna White, Rayanna White, and Summer Bourn.

ANIMAL HEALTH

NATIONAL POULTRY IMPROVEMENT PLAN (NPIP)

The National Poultry Improvement Plan (NPIP) is a voluntary program that was established in the early 1930's to provide a cooperative industry, state, and federal program through which new diagnostic technology can be effectively applied to the improvement of poultry and poultry products throughout the country. The development of the NPIP was initiated to eliminate Pullorum Disease caused by *Salmonella pullorum*, which was rampant in poultry and could cause upwards of 80% mortality in baby poultry. The program was later extended and refined to include testing and monitoring for *Salmonella gallinarum*, *Salmonella enteritidis*, *Mycoplasma gallisepticum*, *Mycoplasma synoviae*, *Mycoplasma meleagridis*, and Avian Influenza. The NPIP currently includes commercial poultry and hobbyist poultry facilities. Poultry that can join the program include chickens, turkeys, waterfowl (ducks, geese, swans), pheasants, quail, peafowl, guineas, chukars, grouse, ostrich, emu, rhea, and cassowary. The technical and management provisions of the NPIP have been



developed jointly by industry members and State and Federal officials. These criteria have established standards for the evaluation of poultry with respect to freedom from NPIP diseases. The West Virginia Department of Agriculture encourages all poultry producers to become NPIP certified. If you are interested in becoming an NPIP participant, contact Connie Shoemaker at 304-538-2397 or cshoemaker@wvda.us. To learn more about the NPIP program, visit www.poultryimprovement.org.



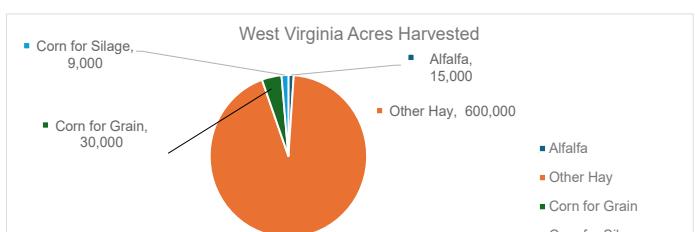
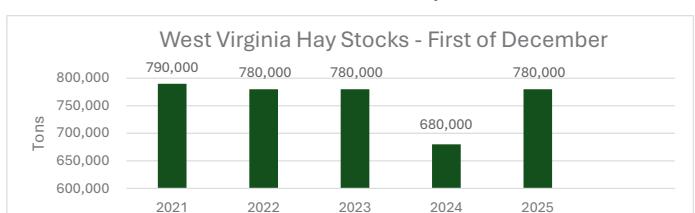
ANNUAL CROP PRODUCTION DECEMBER AG SURVEY RESULTS

► **All hay** area harvested in 2025 totaled 615,000 acres, up 8,000 acres from 2024. The average yield in 2025 was 1.71 tons per acre, up 0.19 ton per acre from 2024. Production totaled 1,053,000 tons, up 133,000 tons from 2024. December On Farm Hay Stocks were 780,000 tons, up 100,000 tons from 2024.

► **Corn area planted** for all purposes in 2025 totaled 41,000 acres, unchanged from 2024. Harvested area for grain totaled 30,000 acres, up 6,000 acres from 2024. The average yield of 153.0 bushels per acre was up 43 bushels per acre from 2024. Production was 4,590,000 bushels, up 1,950,000 bushels from 2024.

► **Corn for silage** area harvested was 9,000 acres in 2025, unchanged from 2024. Yields averaged 19.0 tons per acre, up 7.0 tons per acre from 2024. Silage production was estimated at 171,000 tons, up 63,000 tons from 2024.

► **Maple syrup** number of taps in 2025 was 68,000, down 2,000 taps from 2024. Yield per tap was 0.215 gallon, up 0.044 gallon per tap from 2024. Production totaled 15,000 gallons in 2025, up 3,000 gallons from 2024. Acreage totaled 2,200 acres, unchanged from 2024.



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

FEBRUARY 2026

CLASSIFIED ANNOUNCEMENTS

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

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

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.

April 2026...

Phone-In ads for the April issue must be received by 12 noon on Tuesday, March 10.

Written ads for the April issue must be received by 1 p.m. on, Wednesday, March 11.

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

Apiary Events

Barbour Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 304-844-0702.

Clay Co. Beekeepers Assoc., Contact Mark Davis, 304-651-3002; claycobeepkeepers@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

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@moncountybeekeepers.org.

Mountaineer Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., City Bldg. on School Rd, Contact Patrick O'Connell, oconnellpatrick0370@gmail.com.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, down-stairs meeting room, Union, Contact Patrick O'Connell, oconnellpatrick0370@gmail.com.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 2nd Thursday, 7 p.m., Romney Firehouse Center, High St., Downtown Romney, Contact Kirby Vining, 202-23690; 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.

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

Apiary Sales

Honeybees: 5-frame nuc ready to pickup early mid May: Italian or Carniolan '26 queens, \$180/ea.; Over-wintered '25 queens, \$200/ea; single hive, bottom board, 10-frame deep w/honeybees & queen, inner cover & telescoping cover, \$375/ea. Bill Daetwyler, 33 Hilltop Dr., Shinnston, 26431; 304-641-1611.

Honeybees: 4-frame nuc, Carniolan queens, treated for Varroa mites; complete hives, deep shallow 500 split, \$150. Clarence Dawson, 436 Durham St., Sistersville, 26175; 304-401-3128.

Honeybees: 3# package w/Carniolan/Italian cross queens, \$140/ea., avail. 5/30 & 5/31, locally avail. queens avail. 4/26-8/26; 1-9, \$140; 10-19, \$135; 20+, \$130, 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 & dun, parents on premise, can provide pics, \$5,000/ea. Emily Arbuckle, 15455 Seneca Trail N., Lewisburg, 24901; 304-661-3533; emilyaarbuckle@yahoo.com.

Post hole digger w/9" auger, \$450; Baltimatic 80 fert. spreader for 3-pt. hitch tractor, \$400; Tarter box blade, 5', \$750, all equip. shed kept. Ronald Lee, 105 Helmsdale Rd., French Creek, 26218; 304-472-7176.

WoodMaxx FM 8600 backhoe, 3-pt. hitch, 2 buckets, \$6,500. Rusty Livingood, 3051 Little Sandy Rd., Bruceton Mills, 26525; 304-692-9979.

Reg. Polled Hereford bulls, \$3,000. Bobby Daniel, Box 214, Fairdale, 25839; 304-575-7585.

Mini Zebu 5-mo. cows, some bred & a bull calf, \$1,000/up. Roy Gibson, 1881 Dog Fork Rd., Kenna, 25248; 304-988-1532.

Hereford bull calves, from reg. bull & purebred cows, 5/25, \$2,100; 6/25 \$1,900. Dwight Huffman, 7976 Blue Lick Rd., Greenville, 24945; 540-726-7577.

Reg. Polled Hereford 3/25 bulls, dark red, Leader 6964 & KCF Bennett Encore Z311 blood, halter broke, \$3,000. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 304-612-3795; dnsk0603@gmail.com.

Reg. Polled Hereford calves, \$2,000/up. Carson Willie, 1478 Curtissville Rd., Smithfield, 26437; 304-290-0078.

Equipment Sales

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

King Kutter, grader blade, excel. cond., \$600/ may trade. Gerald Balderson, 1115 College Hill Rd., Washington, 26181; 304-863-9145.

Rural King '24 tractor, 24 hp w/bucket on the front, hydrostatic, 3-pt. hitch, 20 hrs., \$11,500. Larry Blankenship, 90 Central Dr., West Hamlin, 25571; 304-840-2626.

Kubota '13 7040, cab, tractor w/loader, 48 hrs., excel. cond., \$55,000. Rick Cavender, 51 Lochlaven Lane, 25071; 304-965-7306.

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.

JD 5055E, 4 WD, canopy, 1,900 hrs., 70% front tires, 60% back tires, excel. cond., \$29,000. Steve Feaster, 44 Buckhannon Lane, Keyser, 26726; 304-790-2999.

NH 630, 4x4 round baler, shed kept, \$7,500. Morgan Ferguson, 2106 Booth Rd., Kenova, 25530; 304-972-3295.

Vermeer 604K, round baler, new belt, string, net wrap, \$7,000. Kenneth Grapes, 8685 Bloomery Pike, Pawpaw, 25434; 304-496-7216.

Mahindra '23 1640 shuttle shift, 87 hrs., 5' box blade, 4' bush hog, 4" post hole digger, 5' Countrywide tiller, 6' scraper blade, \$3,000/all. Brian Harmon, 3874 Barkers Ridge Rd., Sutton, 26601; 813-390-0112.

Woods: DS96 8', dual spindle, 3-pt. rotary cutter, excel. cond., \$4,500; SGT*88, 88" commercial rototiller, good cond., \$3,400, both Cat II; ACMA DB 180 E flair mower, 3-pt., 71" cut, hyd. offset & tilt, Cat I & II, excel. cond., \$7,500; Checchi & Magli 50v, Cat I potato harvester, good cond., \$1,500. Scott Highfield, 192 Smith Rd., New Cumberland, 26047; 304-215-4987.

Sickle bar mower for Int'l Cub tractor, 5', \$200/obo. Eric Hornung, 436 Jennings Run Rd., Weston, 26452; 304-269-7264.

JD, 4 WD, ps, 39 hp, 500 hrs., grader blade, barn kept, excel. cond., \$13,999. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

Post hole digger w/9" auger, \$450; Baltimatic 80 fert. spreader for 3-pt. hitch tractor, \$400; Tarter box blade, 5', \$750, all equip. shed kept. Ronald Lee, 105 Helmsdale Rd., French Creek, 26218; 304-472-7176.

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Kubota '13 7040, cab, tractor w/loader, 48 hrs., excel. cond., \$55,000. Rick Cavender, 51 Lochlaven Lane, 25071; 304-965-7306.

Equipment Wants

Complete loader & rear cutter bar, good cond., for 4010 or 4510 JD tractor; set of heaters for Int'l Cub 130 or 140. Harold Farnsworth, 38 Trainer Rd., Buckhannon, 26201; 304-940-0994.

Tobacco stakes, .50/ea. David Carte, 1277 Spite Rd., Hurricane, 25526; 304-767-8645.

Hay, 4x5, fert., \$30/bale. Robert Choff, 1945 Paul E. Malone Rd., Grafton, 26354; 304-265-0422.

Hay, 1st cut, 4x5 round bales, orchard grass/

Farm Sales

Lincoln Co.; 174 A. w/house that is currently unlivable, 5 miles off 119, 3 barns of varying sizes, all fenced & gated, util. bldg., stream, all utilities present, free gas, 8-10 A. pasture, woods w/well laid flats that can be cleared, \$250,000/ obo. Hanna Ball, 92 Toneys Branch, Sod, 25664; 304-549-0040.

Lease, cattle ranch in Lewis Co., all elec. fence, can sustain up to 60 head, \$4,000/yr. Chris Leighton, 137 Frog Run Rd., Buckhannon, 26201; 681-433-9478.

Goat Sales

Boer/Kiko 10-mo. doelings, \$200/ea. Janet Wigal, 1182 Doctor Judy Rd., Parkersburg, 26101; 304-517-4921.

Job Wants

FARRIER wanted in the Hundred area to trim horses. Pat Harter, 945 Church Fork Rd., Hundred, 26575; 304-775-2325.

Plant Sales

Pink Cleome seeds, spider flowers, \$3/tsp., plus SASE. Gail Alford, 182 Dreamwood Dr., Charleston, 25313.

Heirloom seeds: Amish Pink Sweetmeat tomato; Kellogg Breakfast yellow tomato, both, \$3/35 seeds, plus SASE. Max High, 8508 Patterson Crk. Rd., Lahmansville, 26731; 304-851-0401.

Poultry Sales

Guineas, lavender, 5, will be 1-yr. this spring, Michele McCarty, 11455 Jerry's Run Rd., Apple Grove, 25502; 304-812-8013.

Sheep Sales

Karakul 3, \$600. Bill Johnson, 243 Hoof & Paws Lane, New Creek, 26743; 681-379-1124.

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, 4x4 round bales, good mix, limed/ fert., in barn, \$30/bale. Greg Arnott, 771 Henry Camp Rd., St. Mary's, 26170; 304-299-0455.

Hay '25 5x4 round bales: 1st cut, 39, stored outside, \$40/bale; 2nd cut, 26, \$60/bale, 10% discount for 14 or more, 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. Donald Miracle, 1189 Pumpkin Knob Rd., Waverly, 26184; 304-679-5659.

Hay, '25 4x5 round bales, \$45/wrapped. Gary Morris, 151 Morris Hollow Rd., Rosemont, 26424; 304-612-6677.

Hay, '25, 1st cut, mixed hay, barn kept, never wet, 6 1/2 miles off 1-79, Saltwell exit, will load, \$35/bale. David Newsome, 2086 Adamsville Rd., Shinnston, 26431; 304-669-3516.

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THE MARKET BULLETIN
WV Department of Agriculture
Kent A. Leonhardt, Commissioner
1900 Kanawha Blvd East
Charleston, WV 25305-0170
February 2026

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