

GREENSBORO ECHO

June's Monthly Meeting by Frank Taylor



Winston County Self Help Cooperative moved forward with marching orders to help save rural America by conducting June's monthly meeting on Sunday May 28, 5:55pm at extension office in Louisville, MS. The cooperative's agenda was lengthy with significant points of interest of helping WCSHC complete it first quarter objectives and goals.

The cooperative membership created a white paper that contained 42 individual assignments to achieve in 2006 and coop's members have responded enormously by completing 31 assignments within five months. According to Mary Hannah founding members, we are moving briskly toward closures on our ambitious plan. The

leadership training provided by Alcorn State University's Community Program has escalated our vision of help saving rural America by providing technical support in building our communities. We are thankful for our relationship with Alcorn State University and its commitment to help save rural America.

The cooperative planned a canning workshop for mid July with co-op member Mattie Haynes facilitating. The workshop will help transfer knowledge of canning and preserving vegetables to the next generation of landowners and parents. We are inviting individuals to participate and bring their favorite recipes for cakes, pies and jams. According County Extension 4-H Leader Sandra Jackson, this is an opportunity for intergenerational learning between grandparents, parents and children and we welcome this opportunity to help WCSHC "Save Rural America".

In other business matters, the cooperative membership planned a "pass on ceremony" for mid July. Derek Hopkins and Robin Matthews will receive five bred heifers each through our "pass-on system". Four adult members and five youth will participate in Heifer International's Partner Meeting in Delhi, LA. Dorothy Harper, youth director reported youth are preparing for an area 4-H competition in early June in Houston, MS. Additionally, the Camille Street Youth Garden Project is moving forward with success of growing peas, yellow squash, tomatoes, bell & jalapeno peppers, turnip greens, okra, cucumbers and other fresh vegetables. The meeting concluded with announcements, group pictures and cooperative members mutually agreeing to meet for the July meeting on Sunday June 25, 5:55pm at extension office in Louisville, MS.

The Louisville Alumni Reunion will hold its 26th Alumni Reunion June 30-July 2, 2006. This year's reunion will consist of a talent show on Friday night 6:30 P.M. at the IMPERIAL PALACE, a parade on Saturday morning kicking off at 10:00 A.M. from EILAND MIDDLE SCHOOL (CAMILE HIGH), a banquet on Saturday night 6 P.M.-7 P.M. Hospitality Hour, 7:00 P.M. banquet at the IMPERIAL PALACE, and a Farewell Dance on Sunday night 7 P.M. at the SHRINE CLUB. For ticket information, contact M. C. MILLER, President at 662-773 2392 or 662-803-0556, or any member of the alumni.

GRAHAM JAM & JELLIES

In her own words

Mrs.'s Graham business started with humble beginning, it was during the time that she was sitting with and elderly lady back in 1999. This elderly lady had a crabapple tree in her yard, and Mrs. Graham being the lady that she is was not one to see food go to waste, so she got the crabapples and brought them home.

Mrs. Graham husband told her that her jelly tasted better than some of the name brand that was stocked in your large supermarkets.

It was not until seven years later that Mrs. Graham decided to make and sell her jams and jellies. This was after her teaching career. After making the

crabapple jelly, she sent some to Mississippi State University Research Department to have her crabapple jelly tested. After which they gave her a few pointers on quality to keep in mind when making

her jellies. So Mrs. Graham has been making her famous jams and jellies every since. She makes a large variety of jams and jellies.

**Mrs. Vivian Graham Natchez
Jams and Jellies**

601-445-4755

Some of her items include Kudzu and May hall jelly. Finally someone has come up with something good to do with Kudzu.

Mrs. Graham went on to give accolades to Alcorn Sate University Extension Program and the number of



programs that are available for Entrepreneurs such as herself. Some of the programs included Workshops for Small Farmers, Day Care, Loan Workshops as well as loans that are available for the small farmer with minimum interest rates.

WCSHC May Achievements

May 2, published newsletter.

May 3, purchased equipment trailer.

May 4, purchased garage shed for tractor and implements.

May 5, worked in garden-evaluated and implemented weed control strategy.

May 8, published newsletter.

May 9, worked in garden-transplanted pepper plants.

May 10 published newsletter.

May 12 & 13, member participated in beef management workshop at Southern University in Baton Rouge, Louisiana

May 15 published newsletter

May 16 worked in garden-removed grass from around plants.

May 17, published newsletter.

May 19, 20 & 21, member participated in NNFP's Northwest Forum in Vancouver, Washington

May 22, youth toured Mr. Harold Hudson's Farm.

May 22, youth vacation bible school.

May 23, published newsletter.

May 25, worked in garden-placed support for tomatoes vines.

May 28, held June monthly meeting.

May 29, worked in garden-removed grass.

May 30, worked in garden and planned fund raiser.

May 31, harvested squash and bell-peppers from garden.

Variety of Products fuels couple's success



Rossneau and Loretta Ealom of Elkton love to grow vegetables and flowers. They also bake and can products they raise on the farm. They enjoy it so much that this year they are selling their products at three farmers' markets—Bowling Green, Hopkinsville, and the newly formed Dawson Springs market. The Ealoms are passionate about what they do and are great ambassadors for Kentucky's booming farmers' market industry—the kind of people that you really enjoy being around.

The Ealoms started out buying wholesale vegetables at the Fairview produce auction and then decided to try raising the products they sold. "We were fortunate to find help from Curt Judy, the Todd County extension agent, as well as Shane Bogle, who used to work at UK's research farm at Princeton," said Rossneau. "They helped us with a demonstration plot that increased our first year's 1,000 square feet of toma-

atoes to about one-half acre." They now raise an acre and a half of vegetables on black plastic with drip irrigation and have begun raising bedding plants along with the many canned goods and baked goods that Loretta makes in her kitchen.

Rossneau tends the garden, where he raises tomatoes, peppers, green beans, cucumbers, squash, zucchini, potatoes, onions, watermelons, and greens. Ms. Loretta raises flowers, bakes bread, and cans vegetables from the garden that they sell at the market. "We try to do a one-stop shop," said Rossneau, who believes selling a variety of products plays a big part in their success.

Another reason for the Ealoms' success is knowing their customers and educating themselves and their customers about new varieties and production techniques. "We attend as many workshops as possible and have been on several out-of-state bus tours with Kentucky State University. We also like interacting with our customers. They give you input about what to prepare, and we meet some real nice couples at the farmers' market," said Ms. Loretta. By selling high quality products and

maintaining good customer relations, they have been able to expand the variety of products they offer for sale.

Ms. Loretta is certified to sell processed foods and baked goods at the market. Her specialties include sweet potato and zucchini, breads, soup starter, and other canned vegetables. This year she purchased flower plugs to grow for hanging baskets that she hoped to sell for Mother's Day gifts. There are also plans to add a 24x96 high-tunnel on the farm to give them more options to extend their production season next year.

The Ealoms offer several tips to new market growers. First, "Start small and try a few things out. Don't just jump in; learn about the products and how to grow them. Have a plan and work your plan. Don't assume you know; listen to what others have to say. You have to be committed and dedicated to do what we do," Rossneau Ealom said. The couple used the Internet, bus tours, conferences, and UK's Vegetable Grower's Guide (ID-36) to help them successfully grow and market their products.



For the latest Fashion styles & accessories, shop:

H & H Boutique

7149 Brooksville
Louisville, MS 39339
662-773-2716

Contact: *Frank Taylor* 601-291-2704

P. O. Box 23813 * Jackson, MS 39225* fltaylor@bellsouth.net

MAIN STREET MARKETPLACE FARMERS MARKET

Alcorn State University, in cooperation with the City of Natchez and Adams County officials, proposed to build a farmers/crafter market in the City of Natchez. This market serves as a central point where limited resource farmers, handicrafters, and others can sell their product. Natchez is a fast growing tourist city, therefore, the market, was conceptualized. Being located in historic downtown Natchez the Market will serve as a tourist attraction.

The overall objective of the market is to provide an opportunity for limited resource farmers and others from southwest Mississippi to improve the quality of their lives through production and marketing of nontraditional crops and exotic spices. In addition, Alcorn State University will continue to pursue the production and marketing of organic vegetables and spices.

The Main Street Marketplace is governed by an Advisory Board. This board is responsible for setting policies, procedures and other rules or regulations governing the Marketplace. The Market Manager is responsible for coordinating all activities and enforcing all guidelines and policies set forth by the Advisory Board.

There is a *Memorandum of Agreement* that is executed by and between Alcorn Cooperative Extension Program and selected farmers in Adams County. The agreement spells out what Alcorn will do and what is expected of each grower. The agreement is then dated and signed off by the farmer and the Market Manager.



The Agriculture Extension Agent visits each farmer to ensure that they are producing the product that will be sold at the market. In addition, the Agent is there to provide technical assistance that the farmer may need. Those needs can range anywhere from seeds, planting dates, types of fertilizers,

rotational crops, etc... There is a *Calendar of Activities* done on an annual basis for the market..

A collaborative effort between the Mississippi Commission of Agriculture and Commerce and the Mississippi State Department of Health WIC Program, the Mississippi Farmer's Market Nutrition Program came to be. The Farmer's Market Nutrition Program began in the state in 1998 and is a unique program that was introduced for two purposes - to provide access to Mississippi grown fruits and vegetables for participants of the Women Infants and Children's Program; and to promote crops and the growers who produce and sell them at the local farmers' markets throughout Mississippi. Each year the farmers receive a *Program Guide for Farmers*, This manual consists of guidelines that govern the farmers. Funded federally by the USDA with matching funds from the State of Mississippi, guidelines have been set mostly by USDA.

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Winston County Self Help Coop's Monthly Meeting will occur Sunday, June 25, 2006 (time: 5:55 p.m.) at the extension office in Louisville, MS Please contact Gloria Moore at 662-705-0112.

Please be on time!

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