

## > *An Agricultural Affair*

### *3rd Annual Homegrown Tour Showcased in September*

The Alamance County Farm Bureau hosted its third annual Homegrown Farm Tour Saturday, Sept. 26. The event featured a tour of five different farms that highlight products ranging from wine to beef, followed by the "Taste of Alamance" dinner, which boasted fresh products from each of the five farms.

"The goal of the Homegrown Farm Tour is to let people in the county and in the area in the piedmont know that agriculture is alive and well," said Vaughn Willoughby, President of the Alamance County Farm Bureau. "We play a vital role in the production of food and fiber and we are a big part of the economy in this area."

Area residents, families,

school groups, church groups and other community organizations witnessed the wealth and diversity of Alamance County's own agricultural products. Attendees gained a hands-on experience of the farming process and saw how buying local produce benefits not only the environment, but the community as well. The tour also showcases the diversity and breadth of meats and produce in an effort to increase consumer understanding that Alamance County is a rich, inclusive agricultural production center.

The farms involved in the tour were The Winery at Iron Gate Farm, Morris Meadows, Stagg Creek Farm, Occaneechi Village, and Enoch Farm.



## Meet the President



Vaughn Willoughby started his relationship with the Alamance County Farm Bureau as a board member. He was elected vice president in 2006. In 2008, when former President Henry Vines ran for the NC State House of Representatives, he filled in as president. In January 2009, Willoughby was elected president of the Alamance County Farm Bureau.

Willoughby is also president of Living Landscapes, a landscape and nursery business in Alamance County since 1982 whose specialty is landscape design and installation. As an active member of the community, Willoughby also serves on the Nursery/Greenhouse Advisory Committee for the NC Farm Bureau and is president of the Altamahaw Ossipee Civitan Club for 2009-10. He is a youth leader in his church, teaching the junior and senior high Sunday school class and performing in the choir.

Willoughby and his wife, Amy, have two children, Heather and George. They live in northwest Alamance County with their Labradors, Pepper and Raleigh, their cats, Lucky and Mr. Brag Boy, and their small herd of Angus cows.



# Seasonal Spotlight

## CRANBERRIES

Next time you're tempted to reach for those out-of-season strawberries that have travelled all the way from California, consider the fresh seasonal produce available right here in Alamance County. Not only are seasonal fruits full of flavor, they are also better for the environment and your health. These delicious oatmeal cranberry cookies are the perfect way to enjoy this delectable winter fruit. ■

### Ingredients

Makes 3 dozen

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- 2 cups all-purpose flour
- 1/2 teaspoon table salt
- 1/2 teaspoon ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 tablespoon pure vanilla extract
- 3 tablespoons milk
- 2 large eggs
- 1/2 pound (2 sticks) unsalted butter, room temperature
- 1 cup packed light-brown sugar
- 1/2 cup granulated sugar
- 3 cups old-fashioned oats
- 1 cup dried cranberries

### Directions

- 1.) In a medium bowl, whisk together flour, salt, cinnamon, baking powder, and baking soda. In a small bowl, whisk together the vanilla, milk, and eggs. In the bowl of an electric mixer fitted with the paddle attachment, combine the butter with both sugars, and beat on medium speed until light and fluffy. Reduce speed to low, gradually add milk mixture, and beat well. Add the flour mixture, and beat until just combined. Remove bowl from the electric mixer, and stir in the oats and cranberries. Place dough in the refrigerator until firm, at least 2 hours or overnight.
- 2.) Preheat oven to 350 degrees. Line several baking sheets and set aside. Shape 2 tablespoons of dough into a ball; place on one of the prepared sheets. Repeat with the remaining dough, placing 3 inches apart. Press with the bottom of a glass to flatten dough into 2-inch-diameter rounds.
- 3.) Bake until golden but still soft in center, 16 to 18 minutes, rotating halfway through. Remove from oven; transfer with parchment to a wire rack to cool. Store in an airtight container at room temperature for up to 1 week.

## Farm Bureau Women <

The committee of Farm Bureau Women consists of dedicated locals who are passionate about making a difference in the lives of others and sharing their love of farming with Alamance County. Donna Vines, Lillie Enoch, Linda Albright, and Rene McPherson combine to make the Farm Bureau Women of Alamance County an active organization in the community. Through their efforts to develop leaders, promote legislative involvement, and support educational programs, this committee of women strives to promote safe and sustainable farming.

This past year alone, the Farm Bureau Women have helped with Agricultural Safety Awareness Week, developed a safety program

for the Western Farmer's Club, purchased several Mary Kay bags filled with essentials to send to the troops in Afghanistan, and donated money to purchase seeds and soil for students to plant gardens at their local schools. Furthermore, they have furnished public school libraries with books about farming and agriculture, and sponsored several educational fieldtrips for students to learn more about the origins of food.

Additionally, the Farm Bureau Women give back to Alamance County by donating over \$5,000 to classrooms, organizations, and scholarship funds annually. One of their largest recipients is the R. Flake Shaw Scholarship Fund, which enables students to become outstanding leaders in the field of

agriculture by providing the with a more affordable college education.

These women truly believe in educating people about their food choices, so that they can make a more informed, sustainable decision regarding their eating habits. By educating students and teachers, the Farm Bureau Women are doing their part to ensure the future of Alamance County involves safe and sustainable farming practices. With the necessary information about agriculture, the younger generations will have the knowledge and ability to make sound food choices, as well as prevent environmentally destructive agricultural practices in their local community. ■

## > *The Board*

Consisting of 13 Board Members and three Officers, the Board of Directors for the Alamance County Farm Bureau works to support agricultural life in Alamance County. Representing over 150 farms in Alamance County, the board plays an integral role in developing, fostering, promoting and protecting programs for the economic, social, and educational

well being of farm people. Led by President Vaughn Willoughby, Vice President W. Henry Vines, and Secretary & Treasurer Thomas Jones, the members of the board are as diverse as the farms in Alamance County themselves. The board is comprised of traditional farmers such as tobacco, fruit, and vegetable farmers as well as non-traditional farmers, such as winery

owners and beekeepers. Board members serve 3-year terms and can be re-elected as many times as voters seem fit. The current Board of Directors includes Frank Bell, Edgar Pritchett, John Braxton, Richard Enoch, N. Jane Iseley, Ricky Whitesell, Eric McPherson, W. F. Covington, Tim Covington, Debra Stikeleather, Cynthia Smith, Don Moore, and Steve Love. ■

## Farmer's Markets *dates & locations*

### > Burlington Outlet Village Farmers' Market

*Sundays, 1 to 5 pm*

Visit [BurlingtonFarmersMarket.com](http://BurlingtonFarmersMarket.com) or call 919-357-3194

### > Elon Community Church Farmers Market

*Thursdays, 3 to 6:30 pm*

Visit [eccfarmersmarket.org](http://eccfarmersmarket.org)

### > Gibsonville Market Day

*Saturdays, 8 am to 4 pm*

Visit [gibsonville.net](http://gibsonville.net) or call 336-449-7241

### > Holly Hill Baptist Church Farmers Market

*Wednesdays, 7 am to 12:30 pm*

Call 336-421-6091

### > Market at Iseley Farms

*Monday - Friday, 9 am to 6 pm,*

*Saturdays 9 am to 2 pm*

Visit [iseleyfarms.com](http://iseleyfarms.com) or call 336-584-3323

### > Mebane Parks & Recreation Farmers Market

*Saturdays, 7 am to 11 am*

Call 919-563-3629, ext. 3

### > Saxapahaw Farmers Market

*Saturdays, 5 to 8 pm*

Call 336-376-5694

### > Farmers Market at the Village at Brookwood

*Tuesdays, 8 to 11 am*

Call 336-570-8400

## > Farm Follies

"Johnnie."

"Yes, teacher."

"If there are twenty sheep in a field, and one gets out through a hole in the fence, how many sheep are left in the field?"

"None, teacher."

"Johnnie, there are still nineteen sheep left in the field. Obviously you don't know arithmetic."

"Sorry, teacher, but I do know arithmetic. Obviously you don't know sheep."



Visit the Alamance County Farm Bureau online at

<http://www.acfarmbureau.com/>

<http://www.facebook.com/pages/Graham-NC/Alamance-County-Farm-Bureau/156187451702>