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the Magazine

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LCVA Aqualuxe Gala a smashing success

On Saturday, April 13 the Blackwell Ballroom at Longwood University was transported back in time to a 1960's jet set "pool party" aptly named Aqualuxe. The Longwood Center for the Visual Arts ninth biannual benefit gala raised over \$230,000 which will support exhibitions, community outreach, school programs and more. Area businesses and individuals stepped up in a big way and I'd like to take a moment to recognize some of the 55 plus sponsors. Green Front Furniture was the presenting sponsor — a shout out to Dickie and Den Cralle for their continued support of the arts. Entertainment was sponsored by North Street Press Club and Mindy and Nash Osborn. Shannon Friedman Interiors and Rochette's Florist did an amazing job creating the jet set pool party ambiance. The champagne flowed thanks to Anastasiia and Luther Cifers and Lex on Main. The event also included the Aqualuxe main bars (Haley Auto Mall, Helton House); the Jet Set Lounge (Elder, Watkins, Friedman & Allen, PA); a Cabana Lounge (Sandy River Distillery); Grand Tier Poolside Bar (Northwest Mutual, Candice Jamison Dowdy and Charles Dowdy III); and Aqualuxe signature cocktails (Letterpress Communications.) Coffee



Betty Ramsey,
Publisher

and desserts were sponsored by Alliemarie & Company. Shuttles and rides, to and from parking areas, were provided by Lisa and Tim Tharpe and the ever fun Topsy Carriage. A huge shout out to all of the sponsors — way too many to name here. For a complete list of sponsors visit the LCVA website, for more on the Aqualuxe event turn to Page 6. And here's some free advice, if you enjoy a really fun party this is one to put on your calendar for 2026.

Farmville the Magazine strives to tell the story of our community. We are blessed and grateful to be a part of this community and are thankful that there are so many great stories to share.

Within these pages you will find more stories and we hope you will enjoy reading them as much as we enjoy bringing them to you. This is a magazine about and for you, we welcome your ideas and invite you to share with us what you would like to hear more about by sending us a note at P.O. Box 307, Farmville, VA, 23901, giving us a call at (434) 392-4151 or sending me an email at Betty.Ramsey@FarmvilletheMag.com.

We publish *Farmville the Magazine* in March, April, May, summer, September, October, November and December. We invite you to pick up a copy of the latest issue as there is sure to be someone you know inside — a neighbor, a family member, a friend or perhaps even you!

*Betty Ramsey is publisher of Farmville the Magazine.
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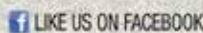


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LCVA *sets the stage*

Story by Brian Carlton

It comes every two years, an event that immediately gets plugged into Google calendars once announced. Built around a yearly costume theme, it gives people a chance to help support the Arts, while putting on a visual show themselves. New York has The Met. Farmville and the surrounding

region have the LCVA Gala.

“LCVA strives to foster creativity, and the gala is one facet of that,” said Rachel Ivers. She works as executive director of the Longwood Center for the Visual Arts (LCVA). “Our differing themes and décor provide attendees with the opportunity to get



creative with their attire and wholly immerse themselves in the event aesthetic.”

It’s also, as Ivers points out, one of the biggest parties in the area. And one that continues to grow with each event.

“It is the most popular black tie event in the region, and unparalleled in its presentation each year,” Ivers said. “This year we had a sharp uptick in the number of individual ticket holders and first time attendees, which thrilled us.”

It’s definitely come a long way over the last 19 years, from that first gala in 2005. “Love is in the Air” was the theme and the celebration fit inside the LCVA’s gallery in downtown Farmville. Since then, the number of tickets has spiked and organizers find themselves looking to bigger venues. This year, the group found itself in Blackwell Ballroom, on the main campus of Longwood University.

And as mentioned before, it’s a party with a purpose. There’s a reason why it’s free for people to visit the LCVA gallery and tour exhibits. Fundraisers like the gala make it possible.

“The Gala is LCVA’s primary source of revenue for general

operating and programming,” said Lisa Tharpe. She works as LCVA’s Director of Community Engagement. “While a significant portion of our staff salaries are paid through Longwood, LCVA is responsible for raising the funds needed for all of its programming and the care of our collections.”

Tharpe said the event brought in more than 55 sponsors and had close to 500 guests in attendance this year, with some supporters hailing from Richmond, South Boston and Danville. It’s the rare event that does two things: draws a crowd and collects money for a good cause.

Tharpe estimates that LCVA would raise more than \$230,000 thanks to the 2024 event.

“Our communities have been so generous to LCVA over the years, and we are forever grateful for their generous support,” she added. “They see the immense value of the LCVA programming for area schools, as well as the community outreach and impressive exhibitions we offer, (which is) of course always available at no charge.”



BUILDING A THEME

But the event doesn't just come together. Organizers first have to settle on a theme for both the decorations and individual costumes to be built around. Choosing that topic isn't always a simple process. For example, this year's "Aqualuxe" theme, harkening back to the idea of the 1960s jet set, came together over several years.

"The initial idea for the Aqualuxe theme grew out of time several staff spent over the past several years with one of our strongest supporters, the late Jack Blanton," Ivers said.

"Slim Aarons' photographs – particularly photographs of poolside parties – are synonymous with Palm Beach, and we soon landed on the idea of turning Blackwell Ballroom on Longwood University's main campus into a 1960s jet set "pool party," Ivers said.

Slim Aarons was a famous photographer known for his photos of celebrities and trendsetters. During the 60s and 70s especially, you could find his photos in *Life* and *Town & Country* magazines. It was a far cry from the man's earlier

experiences behind the camera, covering combat in World War II, almost intentionally finding something that was a complete 180 degree turn from the war. And over time, his post-war work became iconic.

"Part of the LCVA mission is to showcase "the ways art exemplifies beauty, hope and the power of human imagination," Ivers said. "Slim Aarons' prolific career epitomizes this goal."

So now armed with a concept theme, organizers needed help pulling it off. To do that, they brought in Mindy and Nash Osborn to serve as co-chairs, with Shannon Friedman from Shannon Friedman Interiors, to run the creative direction.

"The vibe was definitely Aqualuxe," the Osborns said. "We truly appreciate and value the cultural benefits this organization brings to our community. This biennial gala provides an opportunity for donors and friends to gather in celebration and support of all the programming provided by the talented staff of the LCVA."

It's also worth pointing out that in previ-

ous years, the creative work was split between members of a large gala committee, with several subcommittees. But the LCVA museum is going through national reaccreditation with the American Alliance of Museums, so the museum staff was needed elsewhere. In other words, there was still a committee, but this time the group was in charge of implementing the creative ideas the Osborns and Shannon Friedman came up with.

That meant creating a vibe similar to beach resorts you'd find in the 1960s. In other words, it was a chance to embrace vibrant colors and patterns. Men wore colorful suits, blazers and trousers. Women pulled inspiration from things like caftans and shift dresses.

SETTING THE CLOCK

And if you're wondering, yes, the group plans to continue with the event. You'll just have to wait a bit until the next one.

"Yes, we intend to continue hosting a biennial gala," Ivers said. "The next will be in 2026."



Attendees arrived from Richmond, across the region and as far as South Boston and Halifax County. Photo by Connor Thompson.



The gala raised nearly a quarter of a million dollars in support of the Longwood Center for the Visual Arts. Photo by Connor Thompson.



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Each gala is built around a theme. This year's version was called Aqualuxe, evoking images of the 1960s' jet set through fashion.





The event has been going strong for 19 years, since the first in 2005.



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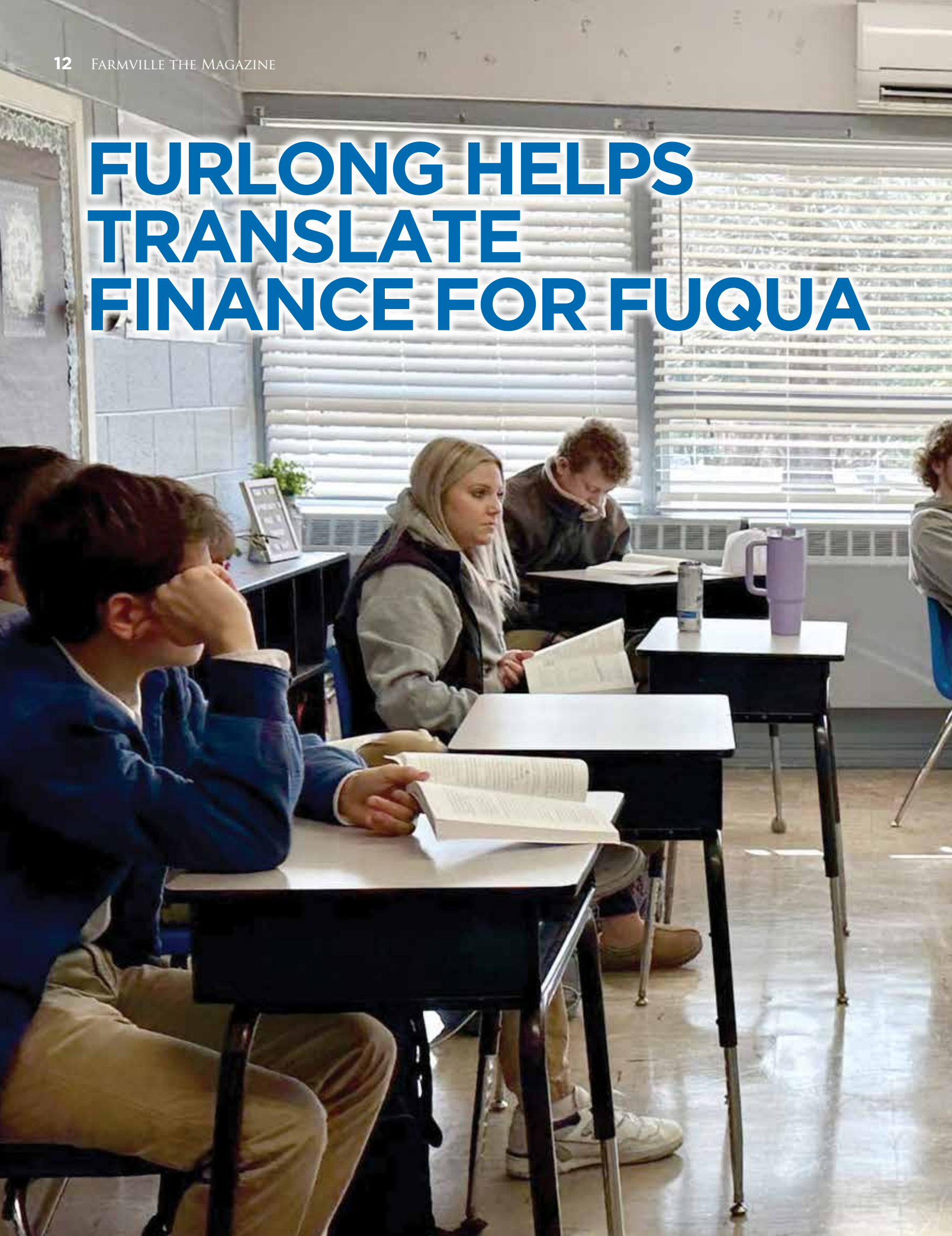
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FURLONG HELPS TRANSLATE FINANCE FOR FUQUA



Story by Brian Carlton

David Furlong has seen it happen repeatedly. A teenager, about ready to head off to college, doesn't know how to write a check, make an investment or otherwise manage his or her finances. The Farmville business owner, who runs Dave's Auto, wanted to help fix that, so this semester, he's taken on a side job: teaching a financial component to the Marketing and Entrepreneurship class at Fuqua School.

"A lot of people don't want to talk about money," Furlong said. "They've been taught to be fearful about finances. It goes back to different ways parents brought their children up. I just wanted to pass the information along, to interact with the kids and help them work towards financial literacy."

Furlong, who is a Fuqua parent himself, is no stranger to teaching

about financial literacy. In fact, he's done it for a while in Farmville, helping adults. They started coming up in the last few years, asking him how he started his business and how he managed to work for himself, rather than for a larger company. After getting these questions, and others about finance, several times, he started setting up small group studies with a handful of people at a time, helping translate what can be a scary topic.

"I just decided instead of me having a 30 minute conversation with you, we'll get together, three or four people, and every six months, meet once a week," Furlong said. "I just found there was such a need for it. People were afraid to take that leap, to understand money better, to know the difference between assets and liabilities."



Dave Furlong, right, is helping Fuqua students this semester learn about finances and how to invest money.

Mainly, Furlong said, people were afraid of doing something different.

“Everybody is raised to go to school, then go to college and get a job, stay there for decades and be secure,” Furlong said. “They’re not taught there’s so much more reward to working for yourself. You can get involved with other things. You don’t have to be married to that job. There is financial independence.”

ISSUES WITH STUDENTS

And that’s something he saw a need to address in the younger generation as well. Students at Fuqua were struggling with basic financial questions, he was told by school staff. And as a result, he volunteered his time to help make things clear.

He’s seen the same types of questions in students so far that he answered for adults.

“What your parents taught you is probably what you believe, so I start the class by asking what did your parents teach you about money? Do you talk about money at the dinner table?” Furlong said.

A big one so far has been to clear up that no, money itself isn’t evil.

“The incorrect saying is money is the root of all evil,” Furlong said. “It’s the love of money that is the root of all evil. Money isn’t necessarily a bad thing.”

And so, once a week, students attend Furlong’s class and dive into the subject. They learn about business terms, about what passive income and cash flow is. They learn how to handle a balance sheet, what is net operating income and how to compound interest. They also have to be able, after all is said and done, to explain to Furlong what principal vs. interest is when it comes to loans, something that will be helpful, he points out, as the students get ready to pay for college. He also has a simple rule in the class.

“I told them I wasn’t just going to have them read a chapter in a book,” Furlong said. “I was going to have them come up with two questions of what they didn’t understand (from each reading).”

The group uses the book Poor Dad, Rich Dad by Robert Kiyosaki as a textbook of sorts, when they need something to read from. And Furlong wants to make sure the kids are engaged, not just reading to repeat what’s on the page, so he

makes questions a requirement of the class.

“I just saw an opportunity to make them dive into this and they wound up getting more and more interested, asking more and more questions,” Furlong said.

GIVING BACK

But Furlong doesn’t just teach about terminology and how to understand money. He also wants students to understand what it means to tithe, what it means to set aside money and give back to your community.

“We talk about how money is a tool,” Furlong said. “Look at what it can do when you help a community project. It’s really opened their eyes, which is why I’m in it. To see that moment, to see the change. And I’ve seen that happen, as we start to discuss, as we dive into different types of investment and what words mean.”

While this was just a test run of sorts, Furlong said he’d be open to teaching the class every semester, if that’s something Fuqua is interested in. Mainly, he just wants to help kids go to college armed with the knowledge they need.

“To me it’s a way of giving back, a way of paying it forward,” Furlong said.

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There are currently four parts to the center, including strings, community band, piano and early childhood music education.



MORE THAN MUSIC, LONGWOOD CENTER OFFERS COMMUNITY

Story by Sarah McCormick

Dr. Lisa Kinzer wanted to create a space for Farmville families to make music and memories. In 2014, with a sabbatical semester, the professor of music at Longwood University did just that. With a small team, Kinzer launched the Longwood Center for Community Music (LCCM).

The LCCM, currently under the direction of Dr. Kristen Topham, is a program run through the Longwood Department of Music that offers both private and group piano and string lessons for the younger residents of Farmville.

“The Longwood Center for Community Music is a place where community members can come to receive quality music instruction,” Topham said. “Right now, we have four main areas: early childhood, piano, strings and community band. The lessons and classes take place at the music building, Wygal Hall, at Longwood University. The community band rehearses in Jarman Auditorium. We have one ensemble

group, The Heart of Virginia Community Band.”

Topham impresses that all instructors and teachers at the center have either a doctorate or master’s degree in performance and are certified instructors in whatever instrument or program they offer.

She herself also wears a lot of hats within the operation. In addition to serving as director, Topham is a piano teacher and ‘Music Together’ instructor. She also sees multiple benefits in connecting members of the community through music.

“You see these kids become more academically inclined,” Topham said. “Children and families performing together is immensely good for both academic and family value.”

INTRODUCING CHILDREN TO MUSIC

Additional offerings at the center include private lessons, as well as group lessons, in varied

instruments. String lessons are offered to children of all ages beginning at 3 years of age, and piano lessons begin at 7 years of age, with private lessons available after 10 years of age. String lessons are provided by Dr. Laretta Werner and Eric Hollandsworth. Piano instruction is led by Topham and Jennifer Lopez. Community band instruction is directed by David Ganzert.

Music Together classes, instructed by Topham, are for the youngest children at ages 0-5, and exist to build a foundation for music through movement and live singing. Classes are offered on Friday and Saturdays for interested children and their parents at the Andy Taylor Center. Aside from instrument lessons, classes are offered for creative performance. Access to large performance halls and various other spaces make this a unique opportunity for students to excel and grow in creativity and pursue extracurricular activities in the way of creative musical

arts.

Make no mistake, though: although most of the programs are geared towards children, there are various age groups involved with the music programs at Longwood Center. Programs range in age from just age 0 all the way through age 82.

BENEFITS TO THE COMMUNITY

Since the facility opened in 2015, the community has had access to high quality piano instruction – whether through group or private lessons. Dr. Lisa Kinzer sorted out the details of the center through Longwood – paving the way for what would become a beautiful relationship between music and community.

Covid threw a wrench into in person instruction as it did with most things, but through the difficulties, some instructional lessons and classes were still broadcast online. Now that everything is up and running again like a well-oiled machine, it is the hope of the program that

people will take advantage of the various musical offerings and try something new.

And of course, the LCCM connects with the community through the Heart of Virginia Band. That’s a volunteer symphony, open to all ages and skill ranges. The group has become a community mainstay through the years, performing at everything from Christmas tree lightings to the High Bridge Half Marathon.

ACCOMPLISHMENTS AND ACCOLADES

And beyond the band, the program has had its fair share of competition and accomplishments over the years. The piano program recently held a piano Olympics, where all the piano students ages 7-17 performed in four key areas, which were performance, technique, transportation and sight reading. The students performed in front of judges in various rooms, where they each received gold, silver and or bronze ratings per category.

On March 9, three LCCM piano students took home first through third place prizes at the Bland music competition, hosted by the Farmville Lions Club. They also held an end of the year recital on May 5.

But as with most groups, Topham argues that the best is yet to come.

On Halloween, as is custom every year, there is a recital at the LCVA during the customary trick-or-treating time. This will be a fun time for all that the children quite enjoy, as they get to perform 20-minute Halloween music sets while in costume.

And overall, she adds, the Center will just continue to be here, to help families.

“The Longwood Center for Community Music offers experiences beyond just taking music lessons,” Topham said. “We make special efforts to find ways for students to connect music to their world.”





Above, the community band plays together at a recent event. At left children learn to play the piano.

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From the Ground Up |

TULIPS FOR SPRING COLOR



Jefferson planted tulips along walkways at Monticello.

Story and photos by Dr. Cynthia Wood

Tulips have been a favorite of Virginia gardeners since the early 1700s. They were much loved because the bulbs easily survived shipment from Europe and provided exotic color for early spring gardens. Jefferson imported tulips bulbs and mentioned tulips more times than any other flower in his gardening journal.

Tulips originated in Central Asia and were planted in Persian gardens as early as the 10th century. By the 15th century, they were very popular in Turkey where they became a symbol of wealth and power. Ottoman sultans wore a tulip on their turbans, and the word tulip is derived from the Persian word tulipan, meaning turban. A tulip bloom supposedly resembles a turban.

For many years, it was a crime in the Ottoman Empire to sell tulips to outsiders. Nevertheless, tulips eventually reached the Hortus Botanicus in Leiden. They were initially considered medicinal plants, but quickly became popular garden ornaments. Tulipomania and market speculation ensued with single bulbs selling for as much as a canal house in Amsterdam. Even after the bubble burst, interest in tulips as garden flowers remained high.

Today, gardeners still adore tulips. With their elegant forms, bright colors and silky textures, tulips are the stars of the early spring garden. They're easy to grow and there're many different types available. Some of the most popular include the double or peony, the lily, the Darwin and the parrot. There are also species tulips, the smaller ancestors of modern hybrids. The double or peony type has large semi double or double flowers and is a late bloomer. It's a good choice for containers as it tends not to repeat bloom after its first season. The lily type has tall, slender blooms with pointy, reflexed petals. The Darwin



The species tulip, *Tulipa sylvestris*, has naturalized throughout much of Europe and is an excellent addition to the garden here.



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hybrids have long-lasting, massive blooms with sturdy stems. They're good for bedding, growing in pots, and for forcing. The parrot tulips mimic the twisted shapes and broken colors that were so popular during tulipomania. The blooms are large and have feathery, fringed petals. As the blooms mature, they open so wide that they're almost flat. Thankfully, the dramatic patterns on the petals are no longer caused by a virus. The parrot tulips are the attention seeking rock stars of the garden.

Plant tulips in the fall, after the soil has cooled. Choose a location with well-drained soil that receives full to partial sun. The bulbs should be spaced 4 to 5 inches apart and planted 5 to 7 inches deep to protect them from fluctuations in the ambient temperature. An auger attached to a drill is excellent for digging holes for individual bulbs. Water bulbs after planting them. Some gardeners like to fertilize the bulbs when planting them in the fall and again in the spring when



In early fall, garden centers offer a wide array of tulip bulbs for sale.

shoots first appear. As the tulips finish blooming, deadhead them, but leave the foliage so that it can continue conducting photosynthesis and storing energy for another season.

While it's true that tulips don't reliably return

year after year and some gardeners treat them as annuals, they're well worth the effort. If you didn't plant tulips bulbs last fall, buy several pots of tulips at the local garden center. They'll add extra joy to your spring.



Lewis Ginter Botanical Garden is famous for its mass plantings of tulips and other spring flowering bulbs.

Recipe

SALMON CAKES WITH FRESH TZATSIKI

If you're feeling fancy, you can serve your salmon cakes over a salad of microgreens as pictured here. Or, keep things casual by eating them in a burger bun. They're also great for salmon and eggs benedict if paired with poached eggs and an English muffin!

Recipe and photos by Alexa Massey

In my family I am renowned for my delicious baked salmon recipe. It is the most common item requested in my household and always comes out juicy, tender, and delicious! On the rare occasion that we have any leftover salmon, I love to make some tasty salmon cakes for a healthy treat. They are great served over a salad or on a bun, and I personally love them dipped in some cold and refreshing Tzatziki sauce!

This month's recipe is packed with the flavor of freshly chopped herbs, sauteed vegetables and fatty salmon. We'll add in just enough panko breadcrumbs to hold everything together, and be sure not to mix everything too much to keep those big flakes of moist and tender salmon! Is your mouth watering yet?

Here's the recipe:

Salmon Cakes with Fresh Tzatziki

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Total Time: 30 minutes

Yields: Approximately 12 cakes and 2 cups of sauce

SALMON CAKES

- 1 lb. cooked salmon
- 1 cup panko breadcrumbs
- 2 eggs, beaten
- ¼ cup freshly chopped parsley
- 2 tbs. Mayonnaise
- 1 tsp. dijon mustard
- 1 tsp. hot sauce (or to taste)
- ½ tbs. Worcestershire sauce
- 1 small yellow onion, diced
- 1 bell pepper, diced
- 3 tbs. Olive oil
- 1 tsp. Garlic powder
- 1 tsp. Paprika
- 1 tsp. Salt
- 1 sp. Ground black pepper

FRESH TZATSIKI

- 1 cucumber, grated
- 1 ½ cups non-fat greek yogurt
- 1 tbs. lemon juice
- 2 tbs. freshly chopped dill (you can also use mint leaves)
- 1 ½ tbs. Olive oil

- 1 garlic clove, chopped or grated
- 1 pinch salt

To make this recipe, you'll need approximately one lb. of salmon. The salmon can be fresh or leftover from the previous meal. If you're cooking the salmon specifically to make salmon cakes and not to use up leftovers, I recommend coating a one lb. piece of salmon with a tsp. of olive oil and seasoning it lightly with paprika, salt, and pepper before baking for 13 minutes at 370 . Allow the salmon to cool fully before attempting to make the salmon cakes.

If your salmon is already cooked, you can begin the recipe by cooking your onions and bell peppers. To do this, add one tbs. of olive oil to a pan. Add your diced peppers and onions and cook over medium heat until softened, about five minutes. Remove the veggies from the pan and allow to cool while you chop your parsley.

In a bowl, combine your eggs, mayo, breadcrumbs, mustard, worcestershire sauce, hot sauce, and dried seasonings as well as your chopped parsley and cooled vegetable mixture. Using clean hands, mix the ingredients well be-

fore adding in your salmon. Once the salmon is added, gently fold the mixture until the fish is incorporated. Do not overmix so that the salmon keeps its flaky texture.

Once everything is well incorporated, use your hands or an ice cream scoop to form the mixture into patties roughly the size of a hockey puck. If you find the mixture is too wet to form properly, gently mix in more panko breadcrumbs until everything holds together. The key to a tasty salmon cake is adding in just enough breadcrumbs to keep the patty shape. Just like with crab cakes, nobody likes a salmon cake that is mostly breadcrumbs!

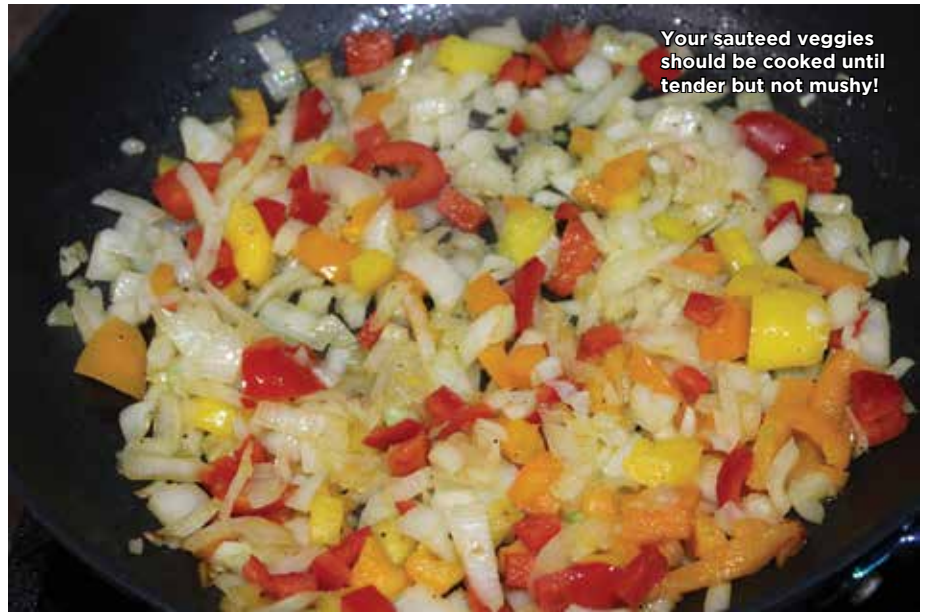
After forming your patties, heat your remaining two tbs. of oil in the same skillet your vegetables were cooked in. Over medium heat, cook the patties approximately 3-4 minutes on each side until golden brown and cooked through. This recipe will yield approximately 12 salmon cakes.

If you're looking for a great dipping sauce to pair with your salmon cakes, consider making Tzatziki, a traditional greek dipping sauce made from yogurt, cucumber and herbs. If you'd like to make Tzatziki to go along with your salmon cakes, this quick sauce can be whipped up while the salmon is frying in the pan.

To make the sauce, grate one large cucumber and add it to a mixing bowl along with your yogurt, olive oil, lemon juice, garlic, salt and dill. You may substitute mint for the dill if you prefer. Stir this mixture until everything is combined for an amazingly refreshing and healthy dipping sauce that pairs wonderfully with any protein!

You can have your salmon cakes plain, serve them over a salad, or even add them to a plate of poached eggs and english muffins for a salmon-n-eggs benedict. They're also great on a sandwich or just served alone with the Tzatziki dipping sauce.

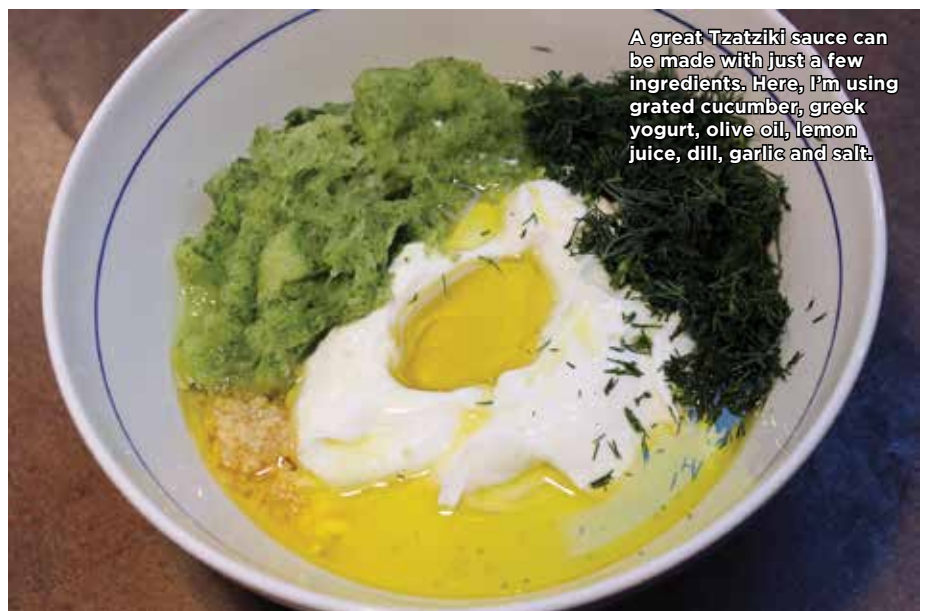
So, there you have it. Now that you know my recipe for salmon cakes and freshly made Tzatziki, nothing is stopping you from turning last night's leftovers into today's decadent yet healthy treat. Be warned, though, if your family is anything like mine, they will be bringing home a slab of salmon every other week and begging you to make this dish! But when it's so easy to make, who really minds?



Your sauteed veggies should be cooked until tender but not mushy!



Freshly chopped parsley adds a great flavor to salmon cakes.



A great Tzatziki sauce can be made with just a few ingredients. Here, I'm using grated cucumber, greek yogurt, olive oil, lemon juice, dill, garlic and salt.



The Tzatziki sauce has a vibrant and fresh flavor that perfectly complements the fattiness of a salmon cake.



Adding in just enough panko breadcrumbs allows the salmon cakes to retain their patty shape while frying in the pan without tearing apart the big lumps of salmon meat.

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