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Vol. 8, No. 1  
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## A time for growth

Spring is a time of growth and development. After months of ice and cold, the weather turns warmer, flowers and trees bloom and change is generally in the air. For former baseball players like myself, it's a chance to watch our old pastime, to cheer on this year's teams be they college or professional. Families head back out to the ballparks to cheer the players, boo the umpires and generally have a good time. And locally, we've got plenty of opportunities to do just that. You can drop in on Longwood and Hampden-Sydney baseball, the Longwood softball team, Prince Edward High's squads or maybe just visit one of our local parks, where Little League is in full swing.

But beyond sports, spring is also known as the "season of hope", with more light during the day, chances for outside projects and time to visit friends and family. As Russian author Leo Tolstoy wrote, "spring is the time of plans and projects."

And hopefully, we've captured some of that mindset in this month's edition of Farmville the Magazine. In reporter Abigail Grifno's story, you'll visit with Wayne Davis, who wears several hats. In addition to working on



**Brian Carlton,**  
Editor

his cattle farm, Davis runs Davis GMC, a local operation that's been in his family since the 1950s. He shares how he juggles the two operations and the joy he finds in both. Abigail also drops in on Better Days Farmville. The nonprofit's mission statement is pretty much a prime example of offering a "season of hope." They work to help people who are "starting over", providing all of the home necessities they need to get back on their feet. Maybe you lost everything in a fire. Maybe it was a bad family situation you had to get out of. Regardless of the reason, Better Days Farmville is here to help and they talk with Abigail about what they need from local residents to do that.

Then we shift gears a bit, going into the kitchen. Alexa Massey details a recipe on how to make some breakfast burritos good enough to lure in even those who are "breakfast skippers", the folks with either too little time or too little interest in starting the morning with a meal.

And finally this month, we take a trip back into Farmville's history, detailing how the Prince Edward County Courthouse came to be and how it's changed through the years.

Again, spring is a season of hope and a season of change. We hope you enjoy reading about some of that in this month's edition.

*Brian Carlton is editor of Farmville the Magazine.  
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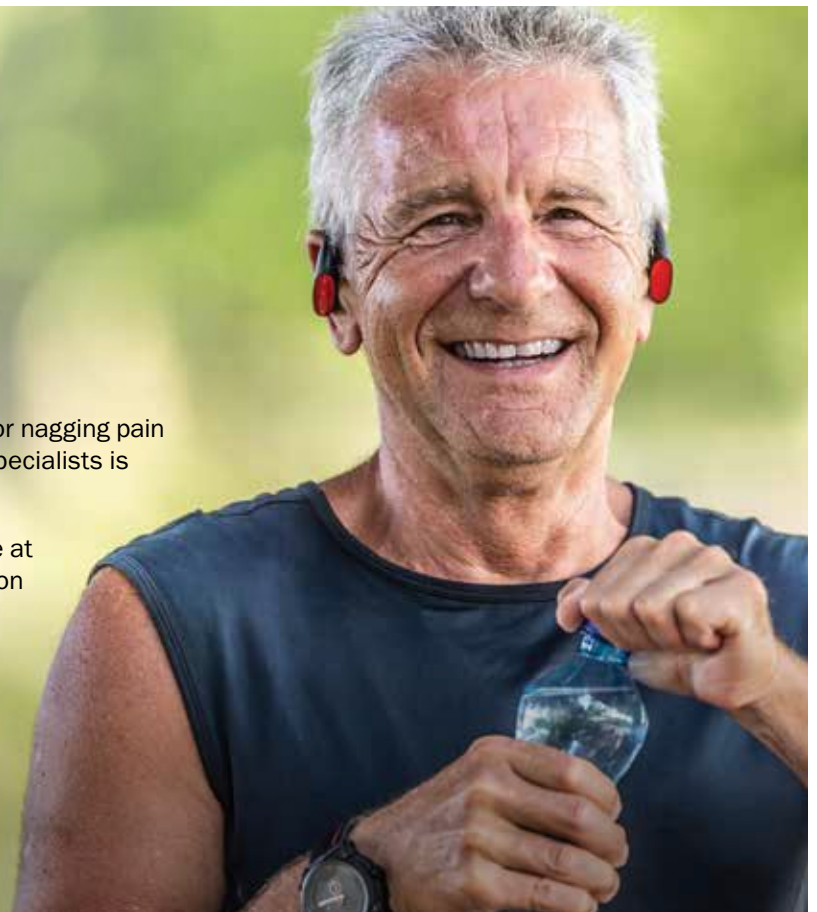
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**Wayne Davis**



**6 Better Days Farmville**

**11**

On the cover: Wayne Davis the owner of Davis GMC.



**From the Ground Up**

**14**



**Courthouse**

**20**

### Also...

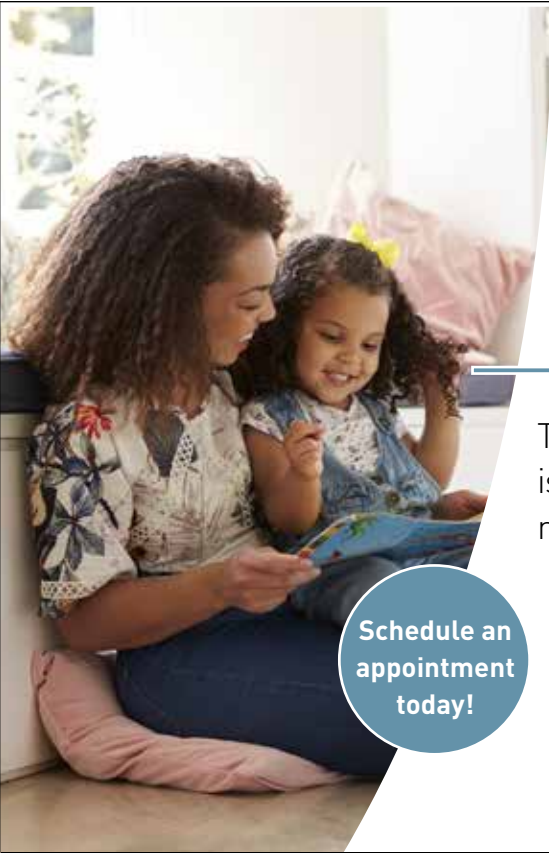
Where Am I?

**10**

Recipes

**18**





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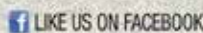


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# Meet the man behind Davis GMC WAYNE DAVIS



**Story by Abigail Grifno**  
**Photos by Connor Thompson**

Wayne Davis and his family have been a staple in Farmville for generations, providing reliable vehicles at Davis GMC and running a cattle farm. In the last year, Davis has stepped up as owner and CEO of the business. He's excited to continue bringing great cars, trucks and more to people in the area, while also working hard to balance the dealership with the responsibilities of his farm.

Farmville the Magazine got a chance to chat with Davis to learn a bit about his life and what he loves about Farmville.

## **JOINING THE FAMILY BUSINESS**

Davis GMC has been in the Davis family since the 1950s, and Wayne Davis himself has been working there in some capacity for the last 45 years. While he hasn't been CEO for too long, it's safe to say he's incredibly experienced at the car dealership. He explained that over time, the company has grown in great ways. He said, "It's changed completely. Everything's all computerized. When I first started doing it, it was all on paper and then you'd mail any information to them."

When Davis was growing up, he wasn't sure if he was ready to take on the business, but in his 20s he realized that he wanted to carry it on and began learning everything that he could, "I decided not to go to college and said, 'I'll learn from my dad.' And that's what I did." Davis is now proud to say those





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years of training and hard work paid off, and Davis GMC is in a great spot.

Davis said the reason he's loved and been part of the business for so long is "the people... and getting to take care of (the community)."

#### **PART OF A GROWING TOWN**

Along with Davis GMC, Davis said he thinks Farmville has "changed for the better" over the years, "There's a lot of new businesses and restaurants... it's grown quite a bit."

All the time, Davis will see people's kids, or even their grandkids, coming in looking for cars. Serving generations over time has created a real sense of community at Davis GMC. In fact, his entire business is run through referrals and "word of mouth," showcasing the trust the community has built in him over the years. He works in different areas too, with people ordering vehicles all the way from Pennsylvania and other states.

While Davis loves selling quality cars and working with all of his loyal customers, it's not the only thing that keeps Davis busy. He is also proud to be a farmer.

#### **FINDING PEACE IN THE COUNTRYSIDE**

Davis picked up on farming from his dad, who sadly passed away in 2009. Since then, Davis' love for the hobby has only grown. While he wasn't born into the farming world, over time he has learned quite a bit, "A lot of our customers (at Davis GMC) are farmers, loggers, and construction guys. On a rainy day, they just talk because they can't work. That's where I picked up on it, and I've enjoyed it. It's rewarding."

He loves the slow-paced nature of the farm and enjoys the tranquility of working with his own two hands. In recent years, though, they've decided to go computerized. They plan to be fully operating on computers in the next month. He said, "It'll be a big transition, but we'll get through it."

Davis explained that, even though he operates in two very different industries, a lot of the skills he uses are the same. Learning good communication skills has helped him in many ways and is one of the reasons his business, and his farm, flourishes.

Both jobs, he explained, are "quite rewarding."

He loves how his jobs are different too, allowing him to take a break from the office and enjoy nature.



**Wayne Davis, Owner of Davis GMC, stands in the dealership his family has put many years into making a success.**

Over time, he's loved being in Farmville and experiencing every part of it. From the great people to the slow-paced lifestyle he chose, he wouldn't change a thing. "It's a great place for kids, especially the farm," he said.

His goal in working with the community is to "help people the most he can" by providing

fair service and cars, so that people feel like the quality matches what they paid for. Frequently, Davis GMC will also work with people who have trouble financing the vehicle they want.

Many years ago, Davis' parents decided to settle into Farmville, and now, Davis could not be more grateful to call this town his home.



This is a photo of Wayne Davis' farm on Farmville Road just past Worsham.



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# Where Am I?

**LAST ISSUE'S WINNER:** Jeffree Hudson, is the winner for the December edition of *Where Am I?* She knew that the last photo was the number 5 sign on the Green Front building. Hudson wins a free subscription to *Farmville the Magazine*.

The Heart of Virginia offers beautiful scenery and architecture throughout downtown Farmville. "Where Am I?" offers residents a chance to identify one of our hidden gems across town. If you think you know where this photo was taken, email your answer to [WhereAmI@FarmvilletheMag.com](mailto:WhereAmI@FarmvilletheMag.com). We'll draw one lucky name from among the correct answers for an annual subscription to *Farmville the Magazine*.







# From tough times to Better Days:

*An organization ready to do the 'Big Give' in Farmville*

Story by Abigail Grifno

Better Days Farmville has supported families and individuals in crisis since January 2022, and they have no plans to stop. With a high level of need driven by rising house prices and personal crises, Better Days works hard to help people who are “starting over” receive all of the home necessities they need to get back on their feet.

*Farmville the Magazine* spoke with Sarah Mullins-Spears, the founder of Better Days, who helps meet the needs and advocate for families facing a crisis in Virginia. Mullins-Spears explained that Better Days is “designed to remove the obstacles of furnishing a new home” by providing furniture and other basic home supplies.

**CRAFTING A VISION**

Mullins-Spears first got the idea from her now-mentor, Teri Crawford Brown, who founded the organization Blackberry Winter in Richland, Virginia, with a similar mission. The



idea touched Mullins-Spears deeply, and when she saw a need in Farmville, she realized it was time to step up.

She started by collecting furniture from people who no longer needed what they had, but since then, the organization has grown rapidly. Mullins-Spears said, “we have a core base of about 10 volunteers, but over the course of the last year, we’ve had 60-75 different people volunteer.”

It’s frequently labor-intensive, involving moving furniture and assisting families, but there are other ways people can volunteer with Better Days. Sarah is always looking for furniture goods and can use additional help with organizing and coordinating projects.

Mullins-Spears was proud to say that, so far, they’ve helped 39 families in the area.

**DOING “THE BIG GIVE”**

The organization prides itself on being able to do “the big give” by donating larger, bulky items that are harder to get from other places. Mullins-Spears explained they wanted to fill a hole they saw in the Farmville community, “[other organizations] do a great job if somebody needs a couch or a washing machine or a bed, but when you lose your whole house to a fire or you’ve been in a hotel for 6-9 months, you really just have your clothes.” For situations like that, Better Days steps in to provide all of the furnishings a





family may need.

Mullins-Spears stressed that the organization is available for anyone who is going through a crisis. Better Days has helped individuals coming out of homelessness or rehabilitation treatments, as well as families who may have lost their homes due to a natural disaster. Whatever the reason, if someone is in need, Better Days works hard to get people and their families help.

For those who need assistance, Better Days has a process outlined on its Facebook page to receive help. Mullins-Spears explained, "What we ask is that someone other than the family reach out on behalf of the family." Whoever reaches out to Better Days becomes the person of contact, and the organization will ask that person to provide a list of needs and assist with the transportation of items.

Once Better Days has a list of the family's

needs, they can usually fulfill the requests within 48 hours as long as the family can transport the items.

Better Days also helps connect individuals to other resources, like social services, FACES Food Pantry, senior services, and other organizations that work hard to fulfill community needs.

#### **AN ORGANIZATION BUILT FOR EVERYONE**

Mullins-Spears wants the Farmville community to understand that "life happens... anyone could need this service at some point." She loves having built this organization and explained, "it's an honor and a privilege to watch people give things and people receive them, and I'm the conduit in-between. You know people gave it with love and people receive it with love."

For some, it can be a relief to donate items they have no use for, and it can make people feel

happy to know it's going to a neighbor in the area.

The work Better Days does isn't always easy; Mullins-Spears explained that it can be a heavy burden both emotionally and physically to help struggling families in this way, but it's always worth it.

Mullins-Spears is grateful for how much the Farmville community is able to rally around the organization's efforts, "Farmville's really special in how much love there is and how when people decide to do something, it gets done...There's a tremendous amount of love here."

Mullins-Spears is excited to keep growing Better Days. The organization looks forward to helping more families and serving the community. You can keep up with their work or learn more about the application process by heading to their Facebook page.



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# From the Ground Up


## ORCHIDS:

*Exotic plants to  
grow at home*

**Story and photos by Dr. Cynthia Wood**

People either love or hate orchids. Some consider them too gaudy, while others are fascinated by their odd shapes, ingenuity in attracting pollinators, and ability to grow in a wide range of habitats. There are orchids blooms shaped like bees and wooden shoes, parasitic orchids, and orchids that grow in relatively cold climates.

The Chinese have grown orchids for more than 2,000 years and revere them for their beauty and ability to thrive in areas where other plants



The nun's orchid (*Phaius tankervilleae*) is a large terrestrial orchid with pleated leaves and indeterminate bloom spikes that are often at least four feet tall.



This *Laeliocattleya* (cross of *Laelia* and *Cattleya* orchids) was named for First Lady Betty Ford and is considered one of the best deep purples with a scarlet lip. The bloom is about six inches across.



can't. In Europe, people have been similarly fascinated by orchids for hundreds of years, and, yes, it's even been said that orchids have the ability to drive people mad. Orchid-mania was a real thing during the 1800s, and some people still suffer from it today.

During the eighteenth and nineteenth centuries, plant collectors slogged through nearly impenetrable jungles, as well as other wild places, to collect orchids for shipment to enthusiasts in Europe. Unfortunately, most of these plants died because no one knew how to care for them. The conventional wisdom was that orchids required lots of strong light, plenty of moisture, high temperatures, and heavy, rich soil. A greenhouse was considered essential. It wasn't until Joseph Banks started growing orchids in hanging baskets filled with a loose growing medium of moss and twigs that even serious collectors

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had any luck in keeping their plants alive. A few years later, Benjamin Williams published *The Orchid Grower's Manual*, which provided recommendations for easy to grow species, as well as new, practical information for novice orchid growers. Growing orchids became open to a much larger group of orchid fanciers.

Orchids are the second largest family of plants, with only the Aster/Composite Family having more species. There are three times as many orchid species as there are bird species alive today. One of the reasons orchids are such a successful plant family is that they use a variety of tricks to ensure they are pollinated. Some orchids regulate their bloom time to improve chances of pollination. The length of time a bloom is open can vary from just a few hours to many months. Other orchids use lures to attract pollinators – color, shape, fragrance, mimicry, and nectar. Members of the *Bulbophyllum* genus have reddish-brown blooms and emit an unpleasant odor so that they can attract carrion-feeding beetles, their pollinators. Still other orchids have flowers that mimic the shape of bees.

The orchid-mania that infected nineteenth century plant enthusiasts may have subsided, but the plants are still very popular. They comprise about 10 percent of the worldwide demand for cut flowers and are used to make vanilla flavoring. They're also used as an ingredient in body building supplements, as religious offerings, and as ingredients in traditional medicine. It's possible to purchase orchid plants at the neighborhood garden center, big box stores, and even the supermarket. There is an orchid for every enthusiast.

Phalaenopsis orchids, also known as moth orchids because of the shape of the blooms, have flowers that usually last two to three months. They are easy to grow as house plants and are readily available in supermarkets, and just about everywhere else plants are grown. Some have been injected with a dye to make the blooms bright blue or even green, colors that aren't natural. Phalaenopsis are great beginner orchids.



**The slipper orchid (*Paphiopedilum*) is mostly terrestrial.**

Oncidium or dancing lady orchids are native to the New World and can be found in the Andes, as well as at low altitudes. They can produce sprays of small blooms several times per year. To grow them at home, provide bright but filtered light and cool nighttime temperatures.

The *Cattleya* orchids what consumers think of as the special occasion corsage orchid. The blooms are large, fragrant, and available in many colors. *Cattleyas* are epiphytic, meaning they grow in trees. They are a good choice for intermediate growers because they're sturdy and can tolerate a fair amount of abuse. They bloom once a year, usually at roughly the same time.

*Dendrobiums* are one of the largest groups of orchids. They are native to Asia and Australia where they grow in a variety of habitats – high in the Himalayas, tropical rain forests, and the Australian desert. They're known for canes with tightly packed, fragrant, pastel blooms. They can be finicky about light and temperature and are good choices for enthusiasts with some experience.





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These make-ahead breakfast burritos can be stored in the freezer for up to three months and reheated in the morning for a quick and delicious homemade breakfast.

# FREEZER-FRIENDLY BREAKFAST BURRITOS

A delicious, make ahead breakfast

Story and photos by Alexa Massey

I've been a self-proclaimed breakfast skipper for a while now. When given the choice between eating breakfast or an extra 20 minutes of sleep, I will usually pick sleep. Of course, nothing beats a nice home cooked breakfast, but it's so hard to pull myself out of bed on a Monday morning to hover over a frying pan as I monitor the doneness of an egg yolk, and Pop Tarts, while convenient, don't give me the substance needed to make it to lunch.

Luckily, I've got a recipe up my sleeve that blends the convenience of a toaster pastry with the satisfaction of a home cooked meal. Designed precisely for those difficult weekday

mornings, my freezer-friendly breakfast burrito recipe allows any home cook to make a dozen breakfast burritos ahead of time which can easily be reheated in the microwave right before you head off to work or send the kids to school. They're delicious, they stick to your ribs, and best of all, they can be stored in the freezer for up to three months!

Packed with bacon, eggs, cheese, tomatoes, green chilies and crispy hash browns, these burritos are everything you want for breakfast rolled into a warm tortilla. Slather them with hot sauce and sour cream for an Alexa-style treat.

## FREEZER-FRIENDLY BREAKFAST BURRITOS

**Prep time: 20 minutes**

**Cook time: approximately 40 minutes**

**Total time: approximately 1 hour**

**Servings: 12**

**Ingredients:**

**14 eggs, large**

**6 frozen hash brown patties**

**1 16 oz. package uncured bacon**

**8 oz. Mexican-style shredded cheese**

**1 10 oz. can original RO\*TEL Tomatoes and Green Chilies, drained**

**12 large flour tortillas**

**\*optional\* 1/4 cup heavy cream or sour cream**

**2 tbsp. Butter, salted**

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## RECIPE

Making these breakfast burritos couldn't be easier. To start, preheat your oven to the temperature provided on the package instructions of your frozen hash brown patties. While the oven is heating up, crack your eggs into a large bowl and dice up your entire package of uncured bacon.

In my opinion, one of the easiest and fastest ways to cook a large amount of bacon for any recipe is to dice the bacon and add it to a large pot. For this recipe, place the diced bacon in a pot over medium heat and cook, stirring regularly, until the fat has almost completely rendered but the bacon is not quite crispy, approximately ten minutes. The bacon will fry nicely in its own fat, and this process will allow all of the bacon to cook more evenly than flipping whole slices in a pan.

Once the bacon is just a minute or two from becoming crisp, drain the grease from the pan and place the bacon on a paper towel-lined plate to cool. My favorite method of draining a large amount of grease from a pan is to take a large sheet of tin foil and place the foil in my sink with a small indent that allows the foil to fit snugly against the drain. You can then use a metal colander to drain the bacon, allowing the grease to collect in the indent of the tin foil. Once the grease has hardened, you can then dispose of the tinfoil without a drop of grease having made its way down your drain.

Place your frozen hash brown patties on a baking sheet and cook according to package directions. To the pot you cooked your bacon in, add your eggs and butter.

I like to follow Gordon Ramsay's recipe for perfect scrambled eggs. Ramsay's recipe, which you can find on YouTube or with a quick Google search, involves heating the eggs slowly over a generous flame while stirring constantly. Ramsay will alternate leaving the pan on the burner and taking it off the burner every 30 seconds or so. He also avoids seasoning the eggs until the last moment to prevent the eggs from going watery, and just before the eggs are fully solidified, he takes them off the burner for good and adds a dollop of crème fraîche (fancy people sour cream).

Feel free to cook the scrambled eggs to your liking, but for best results, I recommend



cooking the eggs just as Ramsey does. Stir them constantly over medium heat and alternate having the pot on and off the burner every minute or so, keeping in mind that such a large pot of eggs will take longer to cook, approximately 20 minutes. Watch the eggs carefully, and just as they begin to change texture and solidify, add in your cooked bacon, cheese, RO\*TEL, salt, pepper, parsley and heavy cream or sour cream. Cooking the eggs low and slow like this will create a beautiful, creamy texture that will reheat wonderfully, even in the microwave. Continue cooking your eggs until they are done to your liking, keeping in mind they will continue to cook and solidify even after the burner has been turned off thanks to any residual heat left in the pot.

Now, it's time to assemble these little bundles of goodness! To make the burritos, place your tortillas on a flat surface and add a generous scoop of your cheesy-eggy-bacony mixture right in the middle. Cut each of your hash browns in half (or leave them whole if you really like potatoes!) and place the halved hash brown on top of the egg mixture. Feel free to add in any other items like jalapenos, sausage, cooked vegetables, etc. at this time.

There's plenty of great tutorials online on how to tightly wrap a burrito, but if you don't feel like looking those up, I can just describe it for you! To wrap your burrito, grab the edge of the tortilla (I like to use low-carb tortillas) that is closest to you and fold it over the filling, dragging your



**While this breakfast burrito recipe calls for bacon, cheese, tomatoes and green chilies, feel free to customize your burrito with whatever ingredients you like. Sausage, peppers, ham and spinach all make for great additions to a breakfast burrito.**

hands backward to tighten the tortilla around the filling. Fold the left and right edges of the tortilla in toward the center, maintaining a tight grip so as not to let any filling escape. From there, just roll, roll, roll until you've made yourself a lil' burrito!

Continue this process until you have wrapped up each burrito. The amount of filling we prepared should make approximately a dozen generously-stuffed breakfast burritos.

To seal the deal, literally, the last step is to grill your burritos on either side in a frying pan. This cooks the tortilla, adding flavor and warmth, and it also helps to seal the edges of the burrito. To do this, spray down a large pan with PAM cooking spray or any butter/oil. Place 2-3 burritos in the pan with their edges facing the bottom, allowing the oil to seal the burrito up as it cooks. Cook the burritos over medium heat for approximately one minute or until golden brown. Flip and cook for an additional minute or until the opposite side of the burrito has achieved the same golden color.

And there you have it! From there you can eat as many delicious breakfast burritos as your little heart desires. Or, wrap the burritos tightly in foil and freeze for up to three months.

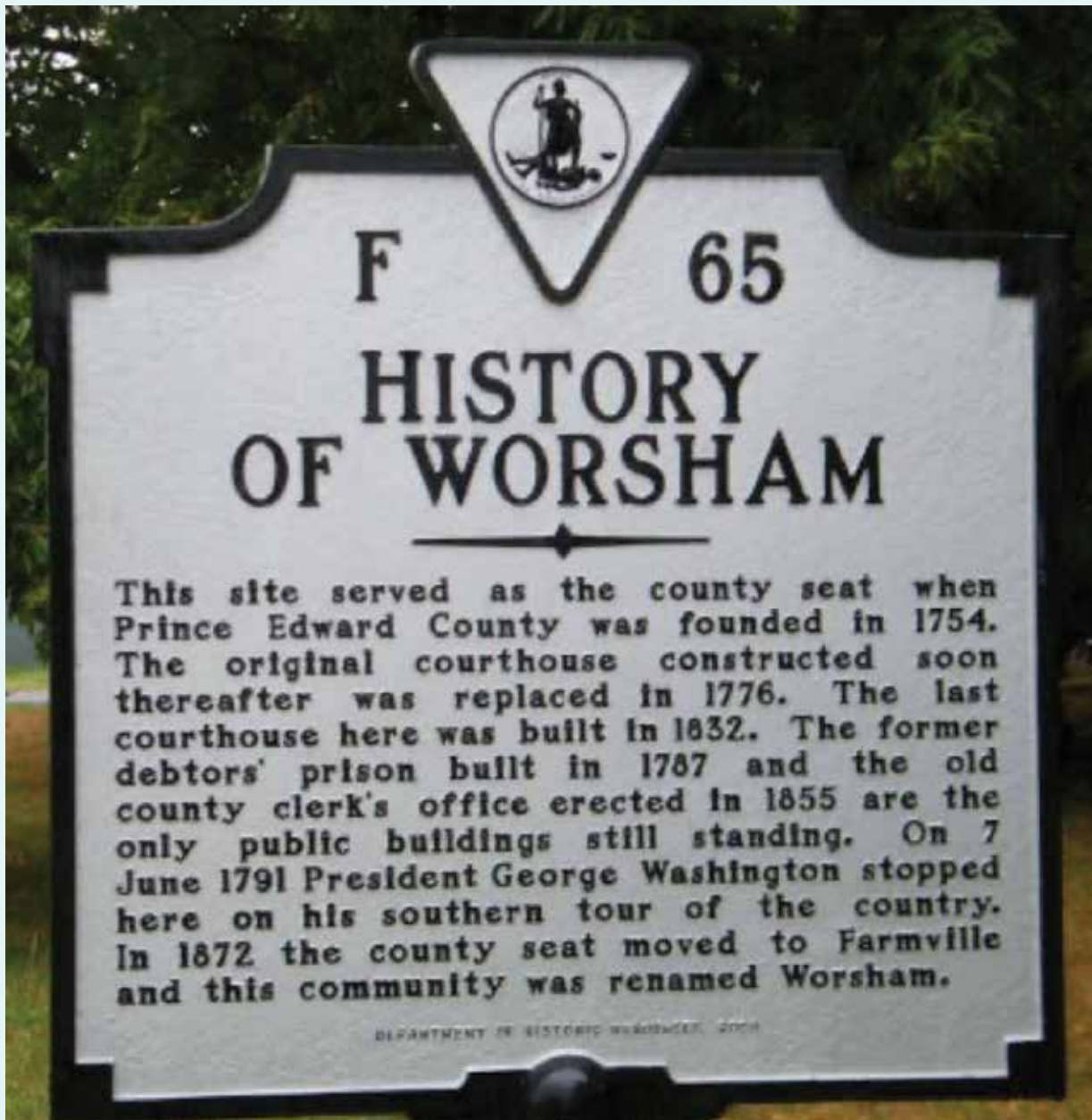
To reheat your burritos, simply remove the foil and wrap your burrito in a damp paper towel, microwaving for 4-5 minutes or until heated through. Or, toss the foil-lined burrito directly in the oven and bake at 400 degrees F° for approximately 30 minutes.



# THE HISTORY OF PRINCE EDWARD COUNTY COURTHOUSE

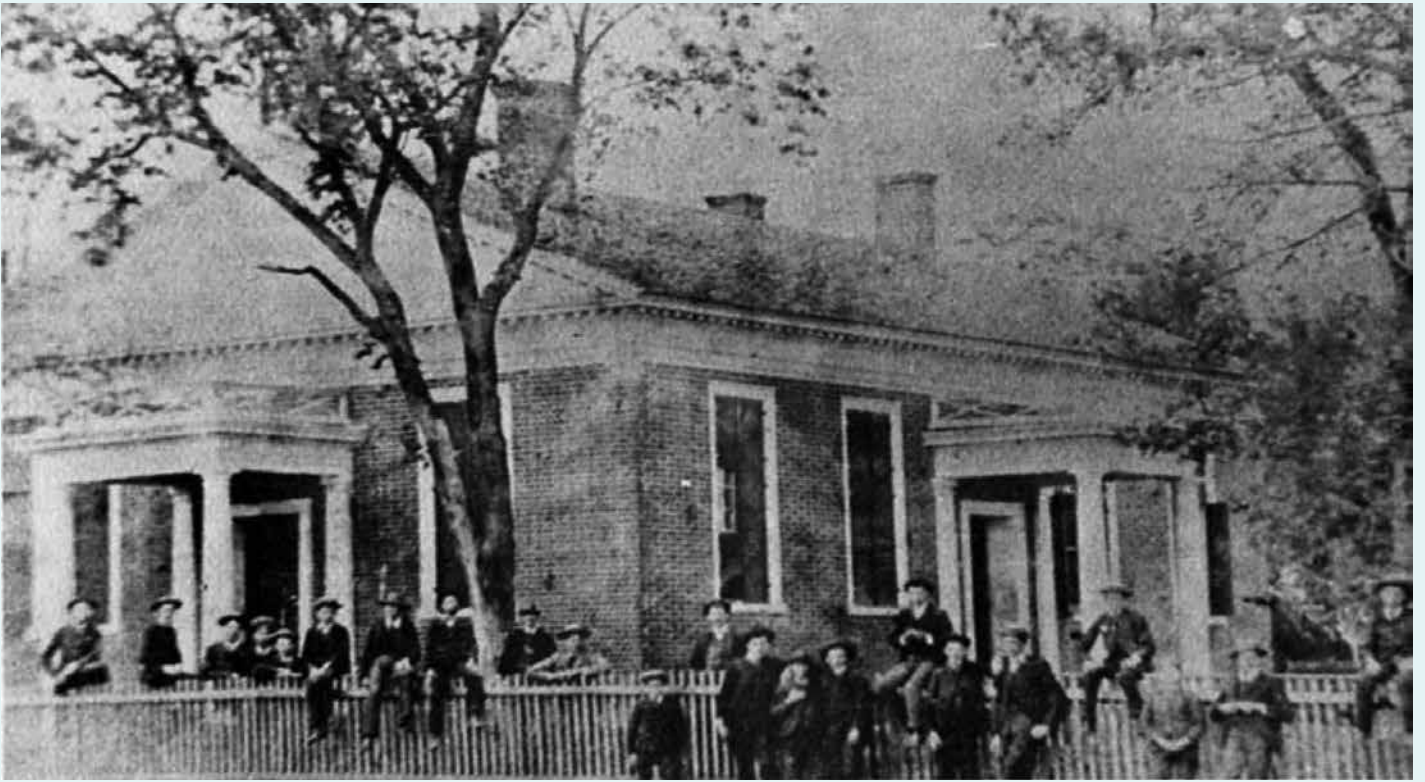
*Editor's note: Farmville-Prince Edward Historical Society President Jimmy Hurt presented a program on the history of the Prince Edward County Courthouse and graciously agreed to share it with the community and readers of Farmville the Magazine.*

The original courthouse was built in 1832 in what is now known as Worsham. In 1872 the courthouse was moved to Farmville as Farmville was the hub of activity at the time. In 1939 the county constructed a new courthouse in Farmville directly behind the 1872 building. A health-agriculture addition was added around 1967 followed by another renovation in the 1990s. The latest renovation included improvements to the lawn in front of the courthouse.



The History of Worsham sign explains that the area of Worsham was the Prince Edward County seat when Prince Edward was founded in 1754.





The old courthouse at Worsham was turned into a preparatory school for boys in 1874 after being abandoned by the county in 1872.



Pictured is the Prince Edward County courthouse in 1915 located in Farmville.





The courthouse of 1939 being torn down.

This photo shows the courthouse used from 1872 to 1939 being torn down as the new one is being constructed behind it.







This is a before and after of the courthouse lawn renovation of 2022. The lawn was improved to be more inviting and to be better suited for events to be held there.





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Centra Medical Group Orthopedics welcomes William Andrews, MD, FCCP, and William Fluker, PA-C. They join John Kona, MD, in the practice located at Centra Southside Medical Center.

Dr. Andrews earned his medical degree from Duke University. He completed his internship and surgery residency at University of Virginia Hospital and served his orthopedic residency at Duke University.

William Fluker, holds bachelor of science degrees in biology from the University of Kentucky and from the physician assistant program at James Madison University.



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