FFA Entering the real world with SAE

M3 Growing Roots

Milby has sold hundred of dozens of eggs from the

chickens she raises.

Riley Milby GC FFA

One of the best ways to honor your heritage is to share it and over the past year that is exactly what I have been doing with my M3 Growing Roots business.

While it just started out as a way to provide me with a summertime job it

grew into a business that continues to grow and thrive; growing and changing in ways I never could believe.

By offering farm fresh produce from my small quarter acre lot along with farm grown beef and the introduction of chickens I bought, I have now a customer base of over 184 people with more than 200



Riley Milby had a busy summer 2020. From her garden, Milby sold over 143 quarts of homemade salsa, 100 pounds of beets, 20 gallons of leaf lettuce, over 800 pounds of tomatoes, 70 pounds each of squash and cucumbers, 22 heads of cabbage, 12 bushels of green beans, 60 dozen ears of corn and 40 gallons of greens.

following me on my M3 Facebook page that I helped my mother create.

This past summer alone I have sold over 143 quarts of homemade salsa, 100 pounds of beets, 20 gallons of leaf lettuce, over 800 pounds of tomatoes, 70 pounds each of squash and cucumbers, 22 heads of cabbage, 12 bushel of green beans, 60 dozen ears of corn and 40 gallons of greens. I have also been able to sell 2 beef cows for people to butcher and over 128 dozen eggs. While much of this is summer produce, I still have been able to continue selling eggs with over 120 dozen already sold since the beginning of the year.

Thanks to the KY FFA SAE Launch Grant and customer support I was able to purchase a 20 by 24

tunnel that I plan to use to not only extend and jumpstart my produce production, but also to provide me with options of other items to offer my customers. I also obtained my Kentucky Proud certification and enlarged my garden plot to more than half an acre. I have not let any of my produce go to waste either as I was able to donate excess produce to our local food pantry.

foot greenhouse/high

I can't wait to see what the new growing season brings, and what other opportunities will open up to me and my customers with continued hard work and dedication to bringing farm fresh productstonotonlyour local community but those in surrounding areas as well. Sharing my family's traditions from our home to their and growing roots tables.









Cowherd & Parrott **Funeral Home** congratulates GCHS FFA!

We proudly salute the members of the Green County FFA for a succesfful and challenging year. FFA has a positive impact on students as they develop leadership skills.



From left, Bryan Purvis, Walt Parrott, Jr., Matthew Taylor, Olivia Parrott Taylor, Gracie Parrott, Kade Fulkerson, Deana Coffey Parrott and Todd Bloyd.

Cowherd & Parrott Funeral Home

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