Arts & Crafts Fair brings local artisans back

BY CASSIDY ROARK

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This year's Arts & Crafts Fair, part of West Virginia Universien furniture and handwoven the second time. textiles. The event provides an opportunity for both locals and special to me," said Kay. "I worked to the show, including West Vir-roots. "This is a special time for visitors to connect with the re- with the university for over 30 gion's rich cultural heritage years, so this show feels like a rewhile supporting talented arti- union. I love seeing old colleagues sans from the area.

makes the arts and crafts fair find their favorite." so special, not only as a chance

friends and the community.

For Larry Kay, a longtime WVU employee and native of in the past, and I even sold out live in the area. It feels like a of West Virginia-themed art, ty's Mountaineer Week, will be Fairmont, the Arts & Crafts during my first show," he said, real community event." a celebration of Appalachian Fair is a "homecoming" of craftsmanship. Held at the sorts. After retiring from WVU Mountainlair today through Dining Services, Kay started his of product. Sunday, the fair features the own small business, producing work of over 70 talented arti- five varieties of honey mustard Tarala, the Arts & Crafts Fair is work unique to the area. sans selected by a jury. These sauces, including unique flacreators, many of whom hail vors like Sriracha, horseradish from West Virginia, offer a wide and even a Carolina Reaper-inrange of handmade items from fused "Insane Heat" sauce. This mother when she was younger, explained. pottery and jewelry to wood- marks his return to the fair for

> "Mountaineer Week is really and friends. It's also great to see

occasion to reconnect with old them to the Morgantown crowd come back every year. I especial- in Pennsylvania, is thrilled to once again.

> "I've had a great response adding that he will be on hand all weekend unless he runs out

a long-standing tradition. As a WVU alumna, she fondly remem- materials to keep things as bers attending the show with her close to home as possible," she despite her reluctance at the time. Now, as a stained glass artist. Tarala brings her own work ginia-themed pieces and her sig- me to come back and be part of nature gold and blue items, perfect for Mountaineer fans.

"This show is always a high-Three artists shared their expeople come out and try the sauces light for me," said Tarala, who home football game on the same 4 p.m. Sunday. The Quilt Show, citement and insights into what -I give out free samples so they can also features Christmas ornaments and sun catchers in her Kay's sauces are homemade booth. "It's a chance to see old to sell their work but also as an and he is excited to showcase friends and customers who gantown resident now living is free for both events.

graduated from WVU or who Roca, who specializes in a mix

glass sourced from West Vir- ing of fans who appreciate his For Morgantown native Angie ers, which she noted makes her especially those featuring local

"I like to use locally made

In addition to her love of craft, Tarala also enjoys the opportunity to reconnect with her friends, and meeting new peo-Mountaineer Week. I'm proud to be an alum," she added, though she joked that having a and Saturday, and from 11 a.m.weekend means she'll have to located in Elizabeth Moore Hall, miss the game this year.

ly love meeting people who've be back in the area for the fair. pop culture prints and nostalgic Tarala's work is made with posters, has built a loyal followginia based glass manufactur- work. His West Virginia prints, and WVU inspired art are always a hit at the show.

> "Even though we've moved back to Philadelphia, I try to make room in my schedule for this show," he said. "I love coming back to Morgantown, seeing ple. It's always so great to connect with the local community."

The Arts & Craft Fair will run from 11 a.m.-7 p.m. today will also be open to the public Doug Roca, a former Mor- during these times. Admission

PHOTO FRIDAY



Jodi Watson shared this photo of a regal-looking hawk making a visit to her front yard maple tree recently. To show off your photography chops in our Photo Friday feature, send a high-resolution digital image to DPNews@dominionpost.com. Include your name and information about the photo, including where and when it was taken.

MOM'S CORNER

Make Hot Chocolate Rice Krispies Treats with your kids

Now that the colder weather is among us, it is time to start thinking about ways to keep the kids occupied in the house. One of my favorite things to do in fall and winter is bake and try new recipes and I recently found a new one I think my whole family will love.

Rice Krispies treats have always been a fun snack to make with the kids, but now I have found a season-



ANN BURNS

al flavor to add to my repertoire: Hot Chocolate Rice Krispies Treats. This holiday dessert would pair perfectly with a warm mug of hot cocoa.

The recipe calls for salt, vanilla extract, hot cocoa mix, Cocoa Krispies, chocolate chips and marshmallows. You'll also need to line a 9x13-inch baking dish with parchment paper and cooking spray.

First thing you will do is melt 8 cups of mini marshmallows and 1/2 cup of hot cocoa powder mix in a large pot. Then you will add 9 cups of Cocoa Krispies, 1 teaspoon vanilla extract and 2 more cups of mini marshmallows and stir until the cereal is evenly coated. Transfer the mixture to the baking dish. Put another piece of parchment to put on top of the treats and gently press the mixture into the pan. For the last step, sprinkle chocolate chips on top. Allow the treats to cool for about 20 minutes before removing

them from the pan and slices into pieces.

These treats won't last long in my house, but they can be stored in an airtight container at room temperature for up to three days.

Ann Burns is a Morgantown native, raising two young children with her husband, Drake. She writes weekly columns for The Dominion Post. Contact her at Columns@ DominionPost.com

CREATIVITY

WVU, Marshall join a drug prevention effort

BY JIM BISSETT

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Let's go, Mountaineers. We are Marshall.

Two of the Mountain State's marquee universities are now on the same team.

WVU and Marshall are linking up to launch a new drug prevention spin-off effort through GameChanger, the outreach program that does the same for elementary, middle and high schools across the region.

The latest overture is called "One State, One Vision," and GameChanger's founder Joe Boczek said it will make for the most far-reaching work yet in the full-time job of keeping young people away from ill-gotten drugs – be they through prescriptions from a doctor or dealers on the street.

There were plenty of pills from both avenues circulating into the hills and hollows in 2018, the year Boczek launched GameChanger. By then, he had almost lost someone he loved to the scourge of drug abuse.

By then, the nation knew West Virginia had a drug problem.

That was around the same time a Columbia University public health dean and researcher tagged West Virginia "the epicenter of the opioid crisis," during her Capitol Hill testimony on the issue.

Which is a life-or-death label the Mountain State, and the rest of Appalachia, can well do without, Boczek said.

Gov. Jim Justice seconded that.

Justice is leaving Charleston for Washington, D.C., a city of monuments, having just been elected to the

Washington's signature architecture is also an apt descriptor for the latest addition to the GameChanger toolbox, the governor said.

"For our two major universities to team with GameChanger in a program supported by our West Virginia Department of Health and Human Services and state's prevention partners is monumental," he continued.

It's a "clear message," Justice said, "that West Virginia will not stand down to deadly drugs and vaping in our schools and communities.'

Gordon Gee and Brad D. Smith, presidents of WVU and Marshall, respectively, said their two campuses can bring lots of resources in a now-shared mission.

SEE **EFFORT**, A-6

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