



South Carolina FARMER

The
Magazine
of the
South Carolina
Farm Bureau
Federation

Autumn 2018

INSIDE THIS ISSUE:

Say Cheese

Making cheese in SC

SC Country Roads

*A sneak peak at Author
Tom Poland's new book*



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THE LINCOLN
MOTOR COMPANY

12

FEATURES

12 A PLACE CALLED OBSCURITY

By Tom Poland

A WRITER TRAVELS SOUTH CAROLINA'S BACK ROADS.

18 SAY CHEESE!

By Margaret N. O'Shea

SOUTH CAROLINA'S CHEESE-MAKING CULTURE IS CREATING A REMARKABLE ARRAY OF TASTY PRODUCTS.

COLUMNS

2 MESSAGE FROM THE PRESIDENT

4 GREEN THUMB GARDENING

DEPARTMENTS

6 THE FARMER'S TABLE

8 AG EDUCATION

27 AUTUMN ALMANAC

28 NEWS FROM SC FARM BUREAU

29 LEGISLATIVE AGENDA

30 MEMBER MARKET PLACE



18



OUR COVER IMAGE

Autumn harvests yield a smorgasbord of rich delights. Photo by Lauren Prettyman

CORRECTION

The "Hemp" feature in the Summer 2018 SC Farmer, stated that Neal and Amanda Baxley own and operate Baxley Farms, but the farm is actually a partnership between Neal, his father, Steven and brother, Gene Robert.

MESSAGE FROM THE PRESIDENT

We farmers and ranchers usually have an abundance of hope and expectation during this time of year. Harvest is the end result of many months of planning, expense and labor. We eagerly anticipate bountiful crops and good prices.

But this year, we find ourselves in an uncomfortable, troubling position. Doubts and fears about the looming trade war with China, Mexico, Canada and the EU make each of us question our outcome for this year and our plans for the coming year. What do I plant and how much time, money and energy do I invest?

The billions in tariffs imposed on these countries and the resulting retaliatory tariffs on our commodities have resulted in hardships – both financial and emotional – for farmers, especially soybean producers. Clemson University estimates the tariffs will cost South Carolina farmers \$70 million on corn, soybeans and cotton.

The Trump administration has recognized the financial burden farmers are facing as a result of retaliatory tariffs and has announced \$12 billion in aid. Payments will be made to farmers who grow soybeans, sorghum, corn, wheat, cotton, dairy and hogs. In addition, the U. S. Department of Agriculture will purchase surplus commodities such as fruits, nuts, rice, legumes, beef, pork and dairy for distribution to food banks and other nutrition programs. Payments will be based on the bushels or pounds produced from the crop. The administration has not determined how much it will pay per pound or bushel.

Other questions remain: When and how much will farmers receive? How will the paperwork and verification process take place? What does success look like? How do we end a trade war? Do we maintain our trading partners or do they go somewhere else? Until we have answers to these questions, we cannot evaluate the real impact of this aid.

We are grateful that the Trump administration recognizes agriculture is being targeted by other countries through retaliatory tariffs. We appreciate that the administration understands that we farmers face an unfair portion of the financial burden resulting from these tariffs. But the troubling point for us is that there are still many unanswered questions about the long-term implications of these economic policies. Our future plans for planting next year's crop, not to mention our very way of life, is dependent on the success of these trade decisions.

Farm income dropped nearly 50 percent in the last four years, while the cost of inputs has continued to rise. Tariffs will only continue to drive up those costs. Farmers are accustomed to dealing with storms, but this storm is something entirely different. With no firm trade agreements on the table, uncertainty as to the passage of a Farm Bill that would offer crop price protection, and no relief for our ag labor problem, it's clear that we still have a lot of work to do.

I love farming and I am proud to be part of the community that provides the food, fuel and fiber to keep this country running. So I remain hopeful that our political leaders will make decisions that will be positive for American agriculture now and in the future.

Farmers don't want handouts; they want a free and fair market to buy and sell goods. In the midst of this storm, know that Farm Bureau will continue to work on your behalf to make sure that agriculture remains a priority for our leaders in Washington.

Harry L. Ott, Jr.
President, South Carolina Farm Bureau Federation



South Carolina FARMER

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South Carolina Farmer is the official quarterly publication of the South Carolina Farm Bureau Federation – a federation of county chapters.

We are a family-oriented, active organization led by volunteer, grassroots farmer members. We represent all farmers and farm landowners. We serve the entire agricultural community through education and a unified voice in government for the benefit of everyone, since agriculture is an integral part of our state and of all our lives.

Our mission is to promote agricultural interests in the State of South Carolina and to optimize the lives of those involved in agriculture while being respectful to the needs and concerns of all citizens in our state.

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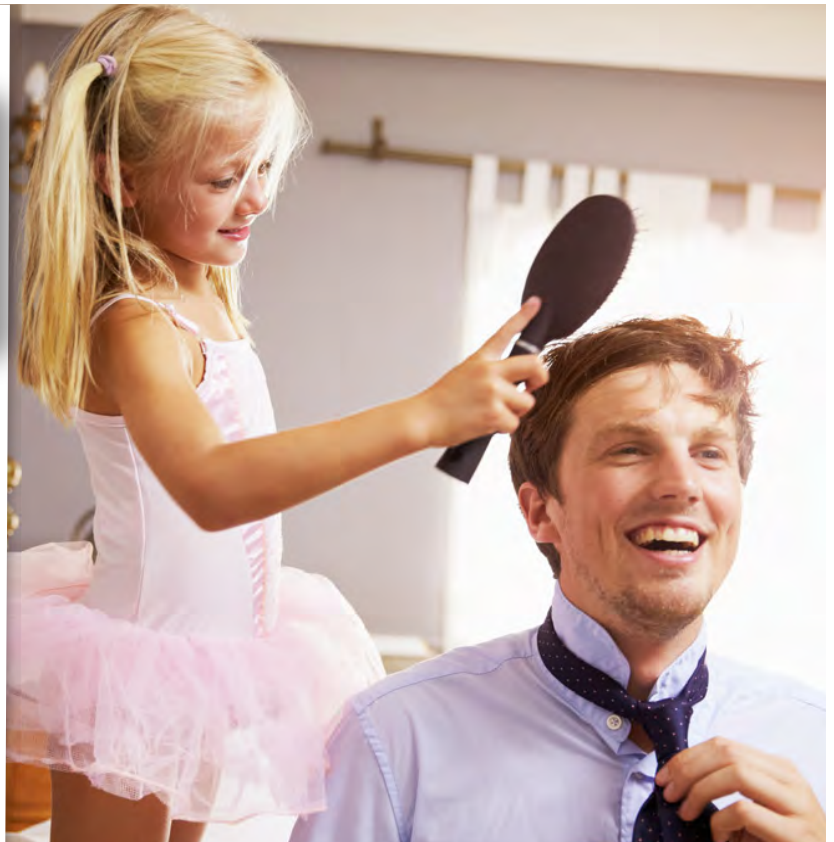
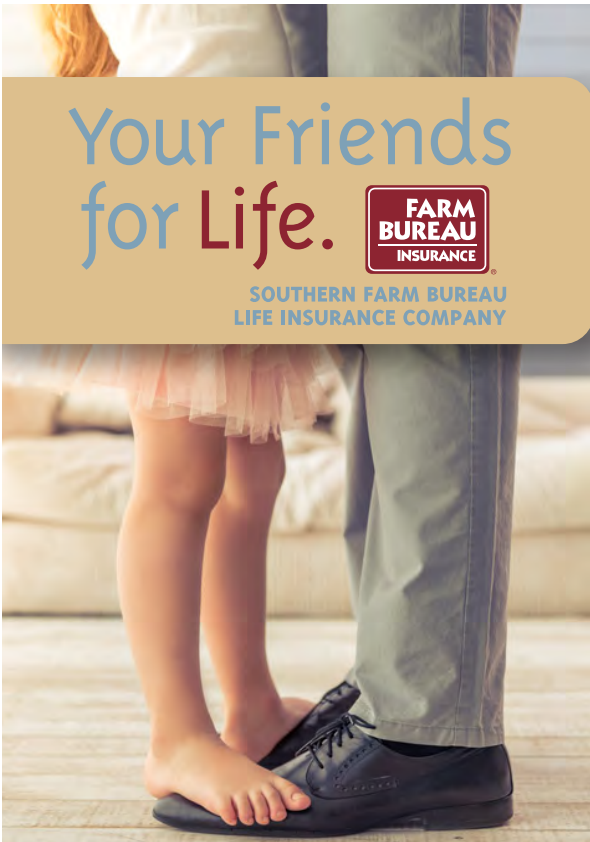
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Look Out For Yellow Jackets.

Heading into late summer and fall, one nuisance that you will continually encounter outside are yellow jackets, especially if there is food involved. Yellow jackets will eat just about anything we do, particularly sweets and proteins. They even like beer (bummer). Football, tailgating and yellow jackets seem inseparable.

This seemed like an appropriate topic since I discovered a yellow jacket nest in the shade garden in front of my office a few weeks ago. It ended up being a fairly small colony, but a lot of population growth occurs in August and September. A mature colony can have several thousand workers by late fall. The good news is that a colony lives less than one year. When the weather gets cold, all the colony dies off, except for any newly mated queens.

New queens mate in the fall after leaving the colony. They overwinter in protected locations such as cracks and crevices and under tree bark. By April, the queens become active, forage for food and look for a location to build their nests. Ninety percent of the time the nest sites are below ground in an old stump hole or rodent burrow. Sometimes they build their nests in a wall void of a house or outbuilding.

A yellow jacket nest looks just like the nest of a paper wasp that you commonly see under the eaves of a house. The difference is that the nests become bigger with time, and multiple levels are attached below the original. This multi-tiered structure is enclosed partially or completely with several layers of paper so that it looks like a hornet's nest. The nest is made from a mix of chewed wood pulp and saliva.

The queen starts the nest by laying a few eggs. Once the brood develops, they join in the nest-building as well as foraging for food for the colony.

Yellow jackets, like other wasp species, are

primarily insect predators and nectar feeders, though they will also scavenge for food. Unlike other wasps, yellow jackets will readily consume meat, whether it's from a rotting animal carcass or a piece of honey-baked ham. They do not just sit on your picnic plate to dine; they use their mandibles to cut off pieces of meat and haul them back home to share with their mother and sisters.

To keep yellow jackets at bay, look for potential nesting sites on your property and fill any holes you might find during the winter months. If you end up with a colony, it's best to contact a pest control company that knows what it is doing. Yellow jackets are highly aggressive and will vigilantly protect their colony. If you choose to do it yourself, you must wear thick clothing and protect every inch of your body. They can be controlled by using a can of wasp and hornet spray to quickly knock down the sentries waiting at the entrance, and then follow up with a dust insecticide such as SEVIN puffed into the entrance. You can use an old dish soap bottle as a good dust puffer.

The workers accidentally pick up the dust as they enter and exit, which should control the colony within a few days. This should be done at night after you have clearly identified the location during the day. Use a flashlight and do not shine directly at the entrance, which could agitate the workers. You also do not need to be holding the light when you

begin treatment, but lay it away from you on the ground or propped on a chair where it will provide the light you need.

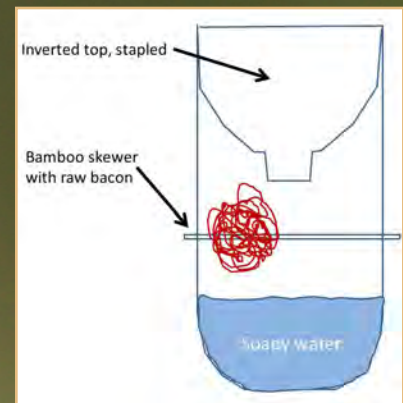
For a non-chemical method of control, in certain circumstances you can use a heavy, clear glass bowl placed upside-down over the entry hole. Do this at night when all of the wasps are home or you might be attacked by workers returning to the nest. You may need to pour dry sand around the outside to fill any voids between the bowl and the ground. The yellow jackets will see light through the bowl and continuously bang themselves against the glass to get out; they will not try to burrow out since they are seeing the light. After two to three weeks, the colony will die off due to lack of food and water.

If you have had a lot of problems in the past, traps can be used to snare the queens in the spring before the colonies get started. They can also be employed throughout the rest of the year to trap foraging workers. Traps should not be located where people congregate, but in out-of-the-way places.



From top: Life stages of the yellow jacket.

- Workers guard the entrance to their nest.
- The remains of a wasp nest dug up from in front of the author's office.
- An eastern yellow jacket dines on a freshly fallen apple.
- Diagram shows a trap made from a two-liter bottle for catching queens in the spring and workers throughout the year.
- This glass bowl placed over the nest will kill off the colony by preventing the yellow jackets from getting food and water.



Commercial traps are available at garden and hardware stores, or you can easily make your own. Traps can be baited with fresh or canned meats or fruit juice. (I prefer meat to avoid trapping honeybees). Soapy water in the bottom of the trap will effectively kill the wasps as they fall in.

You can also locate nearby colonies by tracking the foragers back to their nest. To do this, use light-colored luncheon meat (chicken or turkey works well) cut into one-half-inch squares and put on a paper plate. Set the plate

down and observe from a few feet away. When the yellow jackets pick up the meat and fly away with it, follow their flight as far as you can see them and move the plate to that location. By repeating this process as needed, you can eventually find the colony and eliminate it. This trick was often used to find the nests for fishing bait long ago.

Be on the lookout for these pesky critters when you are outside, and always look down into your soda or beer can before you take a gulp.

THE FARMER'S TABLE

Macaroni and Cheese

(From SC Ladies & Gents Love to Cook)

1/4 stick butter
1 cup macaroni, cooked
1/2 pound sharp cheese, grated (or you can blend various cheeses such as sharp, medium, mozzarella, brick or Monterey Jack)
1 1/2 cups milk
3 eggs
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon garlic powder
1/4 teaspoon oregano
1/2 teaspoon parsley flakes
Parmesan cheese
Paprika

Place butter in 2-quart casserole. Layer half of cooked macaroni, grated cheese and remaining macaroni. Blend together milk, eggs, and seasonings. Pour over layered casserole. Sprinkle with Parmesan and lightly sprinkle with paprika. Bake at 350 degrees for 1 hour or until lightly browned.

Beef Dip

(From SC Ladies & Gents Love to Cook)

1 10- to 14-inch loaf round bread
1 1/2 cups mayonnaise
1 1/2 8-ounce packages cream cheese, softened
8 ounces sour cream
2 bags sliced corned beef, chopped fine
8 ounces shredded mozzarella cheese
8 ounces shredded Swiss cheese

Mix all ingredients. Cut hole in top of bread. Remove enough bread to fill loaf with mixture. Place on greased cookie sheet and make an aluminum foil tent over top. Bake at 350 degrees for 1 1/2 hours.

Cheese Straws

(From The Golden Taste of SC)

1/2 cup butter, softened
4 cups (16 ounces) shredded sharp Cheddar cheese
2 cups all-purpose flour
1 teaspoon salt
Dash of red pepper

Cream butter and cheese together until smooth. Sift flour, salt and red pepper together. Add to cheese mixture and blend thoroughly by hand or using electric mixer with dough beaters. Knead slightly. Press dough through cookie press to form 1-inch wide strips on ungreased baking sheet; cut strips into 2-inch segments. Bake at 350° for 10 to 15 minutes or until lightly browned on top and bottom. Cool on wire racks and store in airtight container.

Yield: 8 dozen

Note: After cutting dough in 2-inch segments, ends of each piece may be pinched with fingers to form rounded shape.

Pimento Cheese

(From SC Ladies & Gents Love to Cook)

3 cups fine shredded mild or sharp Cheddar cheese
1 jar red pimentos
1 tablespoon garlic salt
1 teaspoon black pepper
Mayonnaise

Mix together all ingredients, using enough mayonnaise to hold together. Refrigerate overnight. Serve on sandwich bread or crackers.



From Farm to Label

By Nicole Yon, R.D.

When new products hit the shelf, we sometimes mistake them as being better than their predecessors. As a dietitian, I am often asked: “Shouldn’t I be drinking {insert alternative milk beverage here}.”

As more and more alternative milk beverages have been introduced on the market, it’s easy to believe that these products are somehow better than the cow’s milk they are supposed to be mimicking. The dairy aisle at the grocery store now is stocked with milk made from almonds, soybeans, coconuts, cashews, hemp, rice and peas. Although these beverages share the same name, they do not share the same nutrient content.

Soy Milk – Soy milk is higher in total fat, similar in protein and lower in carbohydrates when compared to cow’s milk. According to the 2015 Dietary Guidelines, soy milk is the only alternative milk beverage that is considered as “dairy.”

Almond Milk – Unsweetened almond milk is lower in carbohydrates, but falls short on protein (only 2 grams per cup vs 8 grams in dairy milk). Almond milk only contains six essential nutrients while dairy milk provides nine (including protein). Sweetened almond milk will have more carbohydrates from added sugars, while all of the carbohydrate/sugar content in cow’s milk comes from naturally occurring lactose.

Rice Milk – Although comparable on calories and total fat content, rice milk falls short on protein content (less than 1 gram per cup) and has more carbohydrates. Rice milk, like many milk alternatives, boasts a longer ingredient list, including added fat to mimic the consistency of milk.

There is a small subset of the population that is unable to digest or is allergic to milk and should avoid all milk byproducts. For the large majority, however, you’ll be spending more for less if you choose an alternative milk beverage. A gallon of cow’s milk costs roughly \$3.50, but alternative milks cost about the same for just half a gallon. No matter which way you pour it, cow’s milk is just a better bang for your buck.

Nicole Yon is a registered dietitian and farmer's wife helping to bridge the gap between farmers and consumers. Follow along at www.fromfarmtolabel.com or on Instagram @fromfarmtolabel.



Youth Learn Leadership and Agriculture at Farm Bureau Conference

The 2018 Youth Leadership Conference took a walk on the wild side this year as 27 rising high school juniors and seniors gathered for a day of learning and fun at Columbia's Riverbanks Zoo and Gardens. Students gained valuable leadership skills and a better understanding of agriculture and the South Carolina legislative process.

"The Youth Leadership Conference, sponsored by our SCFB Women's Leadership program, allows students to explore opportunities within agriculture while developing their skills to be leaders in the industry," said Elizabeth Wood, Ag Literacy director.

During the day-long conference, participants learned more about leadership,



professional development and legislation, and they scaled the high ropes course, fed giraffes and honed their team-building skills.

Wood discussed with participants the process of South Carolina legislation, and how they can become involved in policy-making.

These high school juniors and seniors participated in the Youth Leadership Conference at Columbia's Riverbanks Zoo and Gardens. They learned about leadership and team-building while enjoying a variety of activities at the zoo.

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Stephanie Sox, SCFB's director of Promotion and Education, engaged the participants in building a brand for themselves both personally and professionally.

Devin Moore, the 2018 SCFB Youth, explained: "The Youth Leadership Conference is a great way to meet people from all across South Carolina who share a passion for agriculture. We were able to build leadership skills while expanding our network and agricultural knowledge."

"South Carolina's agricultural industry is a vital

part of the state's economy," said SCFB President Harry Ott. "We advocate so our children and grandchildren can farm long after we are gone. Educating our youth on opportunities available to them within the agriculture industry is the first step in involving students so they can have a lasting voice in today's issues."

For more information on the 2019 Youth Leadership Conference, visit scfb.org or email Elizabeth Wood at ewood@scfb.org.

— By Lauren Prettyman
SCFB Digital Media Director



Medical emergencies can happen anywhere, anytime. That's why we are here! Our network of aircraft can provide fast, safe air ambulance transport to emergency trauma care with your team of expertly trained, highly-skilled flight crew. Emergency air transport can cost you thousands of dollars, BUT with membership, at a discounted rate for South Carolina Farm Bureau members, you and your entire household can have financial peace of mind knowing you'll have no out-of-pocket expense related to your emergent provider flight. As a member of the AirMedCare Network, you will be covered by all AMCN providers – that's over 320 locations across 38 states! Join America's largest air medical membership network today!

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*Multi-year membership is not available in Indiana and California.

NOTICE

Pursuant to Article VI, Section 5 (Notice to Seek Elective Office) of the Constitution and Bylaws of the South Carolina Farm Bureau Federation (as amended and restated December 1, 2012):

"Any person who shall seek the elective office of President, Vice-President or District Director-at-Large shall announce in writing to the Corporate Secretary, not later than October 15th prior to the election date for such office, his or her intent to seek said office; provided, however, that incumbents seeking re-election or seeking election to another office shall provide such notice not later than September 15th prior to said election.

"Upon receipt of such notice, the Corporate Secretary shall cause notice of intent to be published in the ensuing issue of the *South Carolina Farmer*.

"Anyone currently holding office and who has given their intent to seek another office shall resign their current elective office, effective upon the election or appointment, as the case may be, of his or her successor at the Annual Meeting."

Two terms of office expire in 2018:
☒ Vice President, Central District
☒ Vice President, Piedmont District

The deadline for notices of intent is Monday, October 15, 2018. Notices should be mailed to Doug Stewart, Corporate Secretary, SCFB Board of Directors, Post Office Box 754, Columbia, SC 29202-0754.

All intentions to seek elective office will be printed in the Winter 2019 issue of *South Carolina Farmer* magazine, which will be mailed to members in November 2018.





Teachers got an up-close look at farm equipment and a lesson on economics from Cullen Bryant, SC Farm Bureau member in Dillon County.

SC Farm Bureau Teaches Agriculture in the Classroom – to Teachers

Forty-nine educators from across South Carolina recently learned how to bring agriculture into their classrooms during a week-long class held in Florence. The Ag in the Classroom Summer Teacher Institute is open to teachers of grades pre-K through 8th grade in public and private schools. It emphasizes the importance of family farms and farmers, and how to teach agricultural lessons to their students.

“The Ag in the Classroom program has many benefits, because we can educate teachers about the importance of agriculture,” said Harry Ott, SCFB president. “Those teachers are then going to take that back to their own classrooms of sometimes thirty students. The overall outreach of the program is unmatched.”

In addition to instruction about their learning and teaching styles, Institute participants heard from agriculture and education experts from Clemson University’s College Relations/Ag Careers Department, Department of Animal and Veterinary Science, the SC Ag Statistics Department and the SC Department of Agriculture.

Participants also experienced two days of farm tours in the Pee Dee, including Clemson University’s Pee Dee Research and Education Center, the Inland Port in Dillon, the South Carolina Cotton Museum, and industrial hemp, row crop and beef farms.

“It is so important that students learn where their food and resources come from,” said Stephanie Sox, director of Promotion and Education for SCFB. “Providing teachers with not

only the information and lesson plans they need, but also the confidence to teach agriculture makes it easy for them to do just that.

“I never cease to be amazed at the positive impact this course makes in the lives of teachers from across the state during this one week,” Sox noted. “Teachers leave with a greater understanding of and appreciation for agriculture and those who grow their food, fiber and shelter.”

Ag in the Classroom Institute participants received lesson plans aligned to the state curriculum standards to use in their own classrooms this fall. They also left with resources they can use to teach students about agriculture and the benefits farmers add to the economy, the environment and the community.

Participants earned three hours of graduate credit for recertification from Winthrop University, courtesy of SCFB’s Ag in the Classroom Fund. Along with a modest registration fee, which many county Farm Bureau chapters reimburse to participants, sponsorships raised through the Ag in the Classroom Fund cover the cost of tuition, room and board, resource speakers and tours, and materials for the weeklong Institute.

“If agriculture is to maintain its status as South Carolina’s largest business sector – supporting more than 212,000 jobs and nearly a \$42 billion impact on South Carolina’s economy – we’ve got to help people understand the link between their food and fiber and the farm,” said Ott.

“Farm Bureau’s Ag in the Classroom program is a tool to help us accomplish that goal through our

state’s teachers and, in turn, our state’s children.”

The 2018 Summer Teacher Institute was funded through generous support from the SC Ag in the Classroom Fund, SC Farm Bureau Federation, SC Farm Bureau Mutual Insurance Company, the Dairy Alliance, SC Beef Council, SC Soybean Board, SC Peanut Board, SC Advocates for Agriculture, Amick Farms, SC Pork Board, Blue Ridge Electric Co-op, Newberry Electric Co-op, ArborOne Farm Credit, Scouler Grain, First Citizens Bank and SC Greenhouse Growers Association.

SCFB’s Ag in the Classroom program also offers year-round, no-cost in-service workshops to South Carolina pre-kindergarten through middle school teachers, schools and school districts. To make a tax deductible contribution to the 501(c)(3) Ag in the Classroom program, for more information or to schedule an in-service workshop, contact Melanie Moulder at (803) 936-4409 or email mmoulder@scfb.org.

SCFB Foundation Awards \$11,000 in Scholarships

The SC Farm Bureau Foundation recently awarded six SCFB Leadership Scholarships for the 2018-2019 academic year. The recipients were evaluated based on character, demonstrated leadership abilities and dedication to agriculture or related fields. “Agriculture greatly needs the type of

high-caliber leadership these students have exhibited through their studies and extracurricular activities,” said SCFB Foundation President Harry Ott.

“It is our hope that these scholarships will encourage young people to develop the skills necessary to become part of the leadership in South Carolina agriculture.”

The Leadership Awards are designed to provide assistance to young people of South Carolina farm families who are college sophomores, juniors or seniors pursuing degrees in agriculture or agriculture-related majors.

The scholarships honor former SCFB presidents Robert Coker, E. H. Agnew, Harry S. Bell and David M. Winkles, Jr.; in addition to J. W. Wamer, Jr. and C. N. Mitchell, both former members of the SCFB Executive Committee; and Betty J. DeWitt, former chair of the SCFB State Women's Leadership Committee.

The 2018-2019 recipients are:

Robert Castles of Richland County, a Horticulture major at Clemson University.

Austin Cathcart of Lexington County, majoring in Agricultural Education at Clemson University.

Bethany Gochenour of Pickens County, studying Agricultural Education at Clemson University.

Jena Hanna of Florence County, an Agribusiness major at Clemson University.

Kathleen Martin of Anderson County, majoring in Agricultural Education at Clemson University.

Kirkland Burkett of Lexington County, studying Chemistry/Biochemistry Pre-Veterinary Medicine at Newberry College.

For more information about the awards, or to request an application, visit scfb.org/foundation-scholarships. Completed applications for the 2019-2020 academic year must be received no later than April 30, 2019.

Individuals or groups are encouraged to support the future of agriculture in South Carolina by making a tax-deductible contribution to the Foundation. If a contribution is intended as a memorial, please indicate the name of the person for whom the gift is given, as well as the name and address of a family member designated to receive acknowledgement of the gift.

— By Lauren Prettyman
SCFB Digital Media Director



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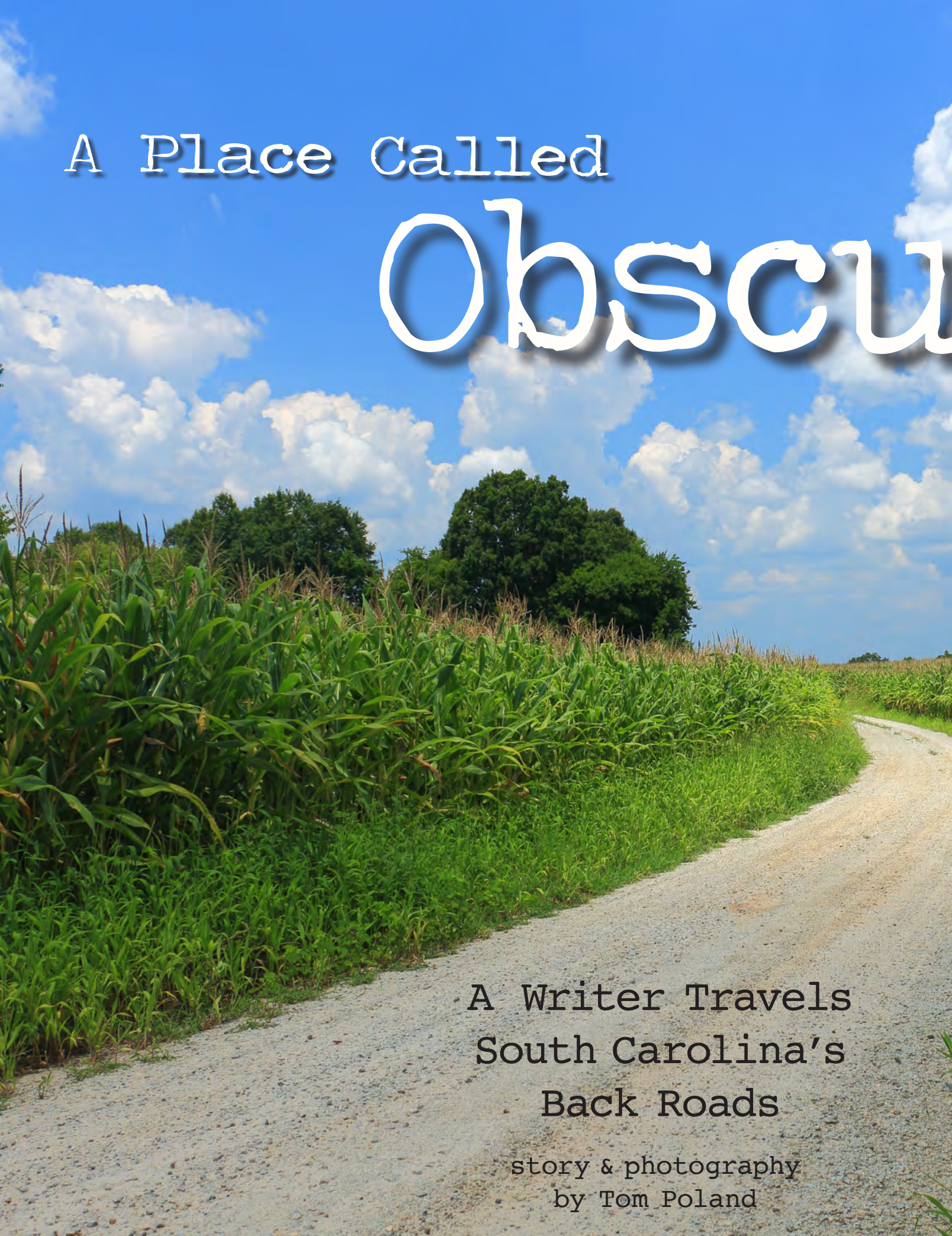
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A Place Called Obscu

A Writer Travels
South Carolina's
Back Roads

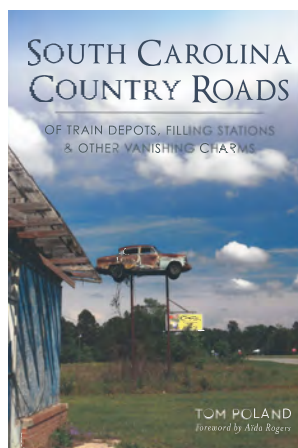
story & photography
by Tom Poland

...rity

Too many people shun back roads for the interstate. Not me. I travel back roads almost exclusively. I take Robert Frost's advice and take my camera along for the ride. That's how *South Carolina Country Roads—A Place Called Obscurity* resulted, and then the book tour began.

One night after I finished speaking, a woman raised her hand. "Just why are you so hung up on the back roads?" I had an instant answer. "Where I grew up back roads were all we had. We were blessed to not be cursed by interstates. When I travel back roads, I am home again."

Aida Rogers, in her fine foreword, sums up the plight of many. "How many times have you seen a side road with a strange name and wanted to turn, go down it, see what's there? How many times did you say not now, no time, I'll come back—only you forgot until you passed that way again? And then you repeated the whole aggravating thing?"



South Carolina Country Roads

is available at your local bookstore, amazon.com or from the publisher.

The History Press
420 Wando Park Blvd.
Mt. Pleasant, SC 29464
1-844-882-1651

About The Author

Tom Poland's work has appeared in magazines throughout the South. He writes a weekly column for newspapers and journals in Georgia and South Carolina about the South, its people, traditions, lifestyle and changing culture. He speaks to groups frequently. He lives in Columbia, where he writes about "Georgialina," his name for eastern Georgia and South Carolina. He writes frequently for **SC Farmer**.



I didn't make that mistake. I lost myself along back roads. So, just what is a back road? A typical dictionary might say: "a little-used secondary road, especially one through a rural or sparsely populated area." I offer a more involved definition. It's a road that has few eighteen-wheelers on it. You won't find fast food joints. You won't end up in a traffic jam but you might find some strawberry jam. You'll see abandoned tractors covered with vines. A bona fide back road will shower you with gifts: classic barns, ruins, forsaken places and things, and country stores with old gas pumps.

Those old pumps had class. They weren't half pump and half robot. My Granddad Poland had a stately old pump down on his farm. It provided the fuel his tractors, trucks and cars needed. It's been gone for decades but I can lead you right to the spot where it stood. To this day, when I spot a lone pump

at a shuttered country store or what was once a farm, I get close and read the price per gallon off those old dials.

The beautiful, sad detritus aside, I love forgotten byways, sleepy lanes, gravel-dinging roads and dusty roads where the past clings to a slender thread called existence. Here you enter the province of historical markers, rusty steel bridges, hand-lettered signs, tin shops, old sheds and fields rife with bales of hay.

On a hot, humid July morning after a back road or two, I arrived at a farmhouse near Lexington County's Boiling Springs community. Two huge blackjack oaks stood out front. Out back a handsome, clapboard smokehouse looked lonely, its fellow outbuildings long gone.

"We tore down the old cow barn in the summer of 2007," said Derrick Gunter, the owner of this sandy and historic acreage.

Derrick grows heirloom tomatoes here in ancient sea bottom sands and he knows his history. Those trees of the Old South, blackjack oaks, never get much size to them, but these did. Derrick believes they may be the oldest blackjacks in the country. About 30 yards past the blackjacks' shadows, a low spot runs along Derrick's property line on across Caulks Ferry Road. The blackjacks were standing when Sherman and his boys came through on the way to Columbia. Right near those trees Sherman and his troops bogged down in a quagmire.

The Union troops offloaded cannon balls and minnie [Minié] balls to lighten their load and better get through the morass.

Consider Derrick a bit of a preservationist. "The benefit of the heirloom is remembering the past and securing the future. The seed will be the same plant next year. When you're dead and gone, your family can enjoy the exact same thing you enjoyed. By preserving our heritage produce in a fast-changing world, we give others a never-changing world. Something that stands the test of time."



Tenant homes still stand but nowhere as many. The back roads are surely losing an attractive part of the past: those stately little shacks that provide one last glimpse of a vanished culture. I used to see them everywhere. Elegant little houses resting on rock piles standing like sentinels over fields. Now they are rare, although a drive into farm country still turns one up now and then. I came across one near Cameron on Highway 176. Something about the fog made the old ruin even more handsome. A mat of pine straw miraculously clung to its rusty tin overhang.

The home itself, with one of its two windows shuttered, looked blind in one eye.

Referred to as saltbox houses, catslides and pole cabins, tenant homes stood with grace and character in pastures and fields. In their heyday, a sea of white cotton surrounded tenant homes every summer, but when the mules, plows and hoes gave way to tractors, the homes were abandoned. Today, nothing but wasps, mice and birds make their homes in them. All that's left of many are chimneys, a pile of bricks and field stones.





Over in McCormick County near an obscure place once called New Bordeaux stands a beautiful cross of granite. New Bordeaux, 1764, was the last of seven French Huguenot colonies founded in South Carolina. The French settlers brought the European model of agriculture here. Fruit trees, olive gardens and vineyards sprang up. The village prospered in the 1760s and early 1770s, but the Revolutionary War ruined things and New Bordeaux faded into oblivion. Looking around, I saw nothing but pine trees, no river, just the lake. Monuments, though, they endure. And thankfully, so do back roads. Long may they lead a few of us to adventure, beauty and tranquility.

Farmers are fortunate to live and work along back roads. Less-fortunate freeway nomads live a self-imposed life bereft of beauty and discovery. Journey through South Carolina Country Roads, and you'll see what I mean. Old cemeteries, primitive barrier islands, authentic BBQ haunts, mill villages, gas stations turned restaurant and a Carolina bay await your discovery. That, and more. Somewhere in A Place Called Obscurity.

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*South Carolina's
cheese-making culture
is creating a remarkable
array of tasty
products.*

Say Cheese!

*by Margaret N. O'Shea
Photos by Larry Kemmerlin*

“A jug of wine, a loaf of bread & thou singing beside me in the wilderness . . .”

One poet’s idea of a picture-perfect life centuries ago sounds today like a passable picnic that would have been better with cheese – if cheese had existed back then.

These days it abounds, and most things are better for it, says Chris “Wishbone” Walker, one of the real people behind South Carolina’s growing production of cheese and all things cheesy. His folksy, poetic concept of picture-perfect is that “the flavors marry together and go on a little honeymoon.”

Walker’s Blue Moon line of 100 or so specialty food products made in Spartanburg includes a lot more than cheese – sauces, rubs and marinades, dips and dressings, salsa, compound butters, ready-made casseroles and meals to heat and eat at home. But when it comes to cheese, Walker can do remarkable things. And he believes in throwing in a lot of it, usually more than one kind. In fact, it’s hard to count all the reasons he’s devised to say cheese and smile.

Walker puts a twist on old Southern favorites like mac and cheese by adding flavors such as blue cheese or lacing in his signature pimiento cheese spread. In fact, he finds lots of uses for his delicious pimiento cheese – incorporating it into dishes such as his heirloom tomato pie, cheese grits and mashed potatoes. And of course, he couldn’t just stop at one flavor – he makes pimiento cheese spreads with fresh jalapenos from his garden, another with blue cheese, and one with mixed olives for a punch of flavor.

Walker’s quiche, which features at least three different cheeses, along with his dessert pies and tomato pies, have quite a following around the South. Specialty food stores, boutiques and even hardware stores are selling them all over the Carolinas and into Georgia. He earned the business in Georgia through a cutting contest featuring every tomato pie recipe the shop owner could find in South Carolina and Georgia. The Blue Moon pie won. Winning another taste test made Blue Moon’s pimiento cheese a house spread for the Fatz restaurant chain.

Walker is a Spartanburg native whose granddaddy won a contest and a \$50 check for coming up with the “Hub City” nickname a century ago. Growing up, he watched his mother cook, but didn’t realize how much he’d learned just watching – or how much he really enjoyed cooking – until a formative year between high school and college when he got a job at a dude ranch in Wyoming. Leading pack trips into the Bighorn Mountains, Walker’s boss discovered he’d hired a young fellow with an innate ability to feed a crowd. As for Walker, he discovered a passion that has never dimmed.



Top: Pimiento Cheese in the making at the Blue Moon in Spartanburg. Above: Blue Moon’s award-winning tomato pie.

It was his first real job and it set the tone for a future with food. Walker also liked the absence of strictures other jobs might impose. He grew a burly beard and “looked like I’d been rode hard and put away wet.” He no longer looked like a Chris and acquired the nickname “Wishbone,” which has followed him close to 50 years. He did go to college off and on, working his way through at restaurants and increasingly certain that industrial management was not a calling. For a while he drifted between the western states and the East Coast. Eventually, he and an English setter named Sparerib set out hitchhiking from Montana to Spartanburg. When they got separated, he thought he’d lost his dog. But Sparerib made it to Atlanta, lucked into a scent he recognized, and hitched a ride back to Spartanburg with a friend of the Walker family.

Wishbone Walker says that might not have much to do with cheese, but it says a lot about good luck. And possibly a penchant for naming critters and other things.

His current pet is a yellow lab and pointer mix named Chili Dog. And his product line includes “Yep!” – the answer to common questions about whether this or that sauce would “go well with” a long list of foods. The word appears on most bottled products, including his most popular seasoning, “Yep!” Shake Original, and Parmesan “Yep!”-Percorn dressing and dip.

The café at Blue Moon’s new flagship store serves a “No Can Do” plate that consists of all fresh produce, nothing canned. A signature sandwich is the “Wishboneless,” ribs slow-roasted until the meat falls off the bone, served on a Brioche bun with “Hail Yeah” slaw.

In some ways, Blue Moon was a long time rising. Back in Spartanburg, Wishbone met and married Mary Pat. They bought a piece of property with enough room for a garden, where they grew their own herbs and vegetables, including lima beans so tall they had to be harvested from a 10-foot ladder.

Their philosophy was “from seed to sauce,” and it has continued into the family business, using local ingredients and homegrown herbs and vegetables as much as possible. But for years, it was simply how the Walkers lived with the best parts of their lives played out around the dinner table. As the family grew, Wishbone supported them with a corporate job in sales. Cooking became a hobby but a serious one indeed.

As a couple, Wishbone and Mary Pat cooked together and fine-

tuned his best ideas, especially the pimiento cheeses. They sold Wishbone’s original sauces and other creations at local farmers markets. They sold well. Really well. But it was the pimiento cheese that fired the future. When all four kinds of pimiento cheese sold out week after week, “I started to see this thing has legs on it,” Wishbone says. “I knew we were going somewhere.” In 2006 he quit his day job.

The business has grown like those giant lima vines. Daughter Molly Cashman is a partner who runs the business end, and the new flagship space includes a bakery, deli, grab ‘n’ go freezer and fridge, gift shop and direct sales space for the sauces and such. Largely as a result of all these improvements, sales have tripled over the previous year.

This is the first year in 40 that the Walkers were too busy to have a garden at home, though they tend six raised boxes in a community garden behind their store. Six people work full time in the Blue Moon kitchen, where “the magic happens” from scratch. Two ice cream machines hum in the background while the baking and bottling and packing goes on.

Life is good. Wishbone doesn’t owe it all to cheese,

but it’s fair to say that cheese has had a lot to do with the taste-good, feel-good reputation of Blue Moon Specialty Foods from its Spartanburg niche, not far from some other key connections to cheese making in South Carolina.



Top: Sue Lansbury makes a variety of ice creams at the Blue Moon.

Middle: Chris Walker and Chef Lou Suquitano make pimiento cheese.

Bottom: Blue Moon’s Becky Toms enjoys a slice of Tomato pie.



Above: Tammy, Ron and Don Lubsen of Forx Farm stand inside the cheese “cave” where temperature, humidity and air flow are constantly regulated.

Ron and Tammy Lubsen make artisan Gouda cheese at Forx Farm in Anderson County, a lush green property they named for Devil’s Forks Creek, which runs nearby. Some other keepers of sheep and goats in the Upstate make goat cheese and yogurt, but making Gouda is a trade not seen too often in these parts. So the Lubsens’ cheeses are attracting attention — so much so that they are in the beginning stages of adding Brie, Colby and a mustard cheese to their line.

While Ron Lubsen would like to have traded his Dutch accent for a Southern drawl, it still hasn’t happened after nearly 40 years in the United States. As a result, before he gets to talk about his family’s passions, it’s often necessary to talk first about the past in response to the standard question, “Y’all aren’t from around here, are you?”

Ron is from the Netherlands, a rural area in Holland near Alkmaar. The next question is usually how his family got here from there, and the answer is, “The long way.” They traveled widely because of his work as an engineer with a company that manufactured greenhouses and prefabricated homes. They lived in Ghana, Saudi Arabia and Iran, where Lubsen was working when the hostage crisis at the American embassy erupted into a long nightmare for the Carter presidency and a tense time for outsiders doing business in Iran. Lubsen’s company was kicked out in 1980 and he was moved to Florida, then in 1992 to Anderson.

When the company eventually went bankrupt and closed, the Lubsens evaluated their lives as parents of four children raised in this country, three of whom live in the Greenville-Anderson area

(the fourth is in Maine). This had become home.

And so an American business was born: a glass-bending company.

You may not have heard of Desman Corp., but you know its work if you have selected doughnuts from behind curved glass counters at Krispy Kreme. Lubsen found the farm property when he couldn’t get a manufacturing space with good parking downtown.

Now, he and Tammy are glad to have 60-plus acres where they can look out the window and see green plants on every side. It’s a place for muscadine vines, fig trees and beehives. They tend their beehives, have chickens and gather the honey and eggs, which they sell along with their cheese and Tammy’s jellies and jams at local markets. During cold weather, they also host an indoor market with other vendors on their property.

With the glass operation up and running under management of the Lubsens’ son, Don, the couple pondered what to do with their own time. Ron considered a motorcycle, fondly recalling one from his younger days.

“I had this vision of riding the motorcycle,” he said. “I was up front, and she was behind me holding on.”

The reality check set in. He was happy and smiling and she was not. “We needed something we could be happy doing together,” he said. “Equals.”

Something more than the beekeeping they planned to continue as a hobby. They wanted something both fulfilling and lucrative. Not exactly retirement and not exactly drudgery either.

They decided on making cheese because good Gouda was something from the Netherlands they had missed. The cheese they purchased from various places never seemed the same as what they had grown up with and loved.



Making artisan cheese wasn't something a person could just wake up and do one day, however. Ron took time to learn the process, including some time back in Holland, where he started writing a book on it – not one for the masses but more than 200 pages of notes on what to do and how to do it, precise temperatures and times. There was also the task of preparing a place in the building they already owned and developing local sources for raw milk – lots of milk, mainly from the Happy Cow Creamery in Pelzer, Milky Way Farm in Starr and Hickory Hill dairy farm in Edgefield.

They created a space for making cheese, forming and pressing the wheels and labeling them, and a separate area for aging. Off to the side of the building, they've attached an ocean shipping container, adapted into an aging room for wheels of cheese spread along wooden shelves in a carefully controlled temperature and humidity environment.

"We started small, not too sure of ourselves and not too sure we were doing everything right," Lubsen says, pointing to a six-gallon container in a corner. The first batch seemed okay. They let it age a couple of months before putting it to the taste test with friends and neighbors. Next, they went to a 14-gallon container.

"It was a big step to get from 14 gallons to 400," he recalled with a wry grin. "We tried 60, 80, 100, and then we decided to go for it."

Now they churn about 700 pounds a cheese each month, most of it in a 400-gallon stainless steel vat the size of a hot tub, giving rise to some fleeting thoughts about what it might be used for if the cheese business failed.

The vat is equipped with stirrers that in one direction blend the contents and in the other, cut through the mix as it thickens. Hot water is pumped into a space between the outside of the vat and the interior. As it mixes, the machine separates curds from whey. Curds become cheese. Whey is a watery liquid that is good for feeding livestock. Pigs love it.

The process is tedious. It takes hours for the mixing and coagulation phase to finish and the cheese is ready to go into forms for another several hours, generally overnight. This forms wheels of cheese that can be easily handled. They get edible labels and are marked with the date of production, a serial number and the source of milk they started from.





Getting from start to finish

is not easy and it leaves a mess to clean up before starting over. Making cheese with raw milk is harder than with pasteurized processed milk, but the result is a more sophisticated texture and taste. Raw milk is complex and makes the cheese both sweet and salty with crystals of flavor throughout. The cheese is dense and retains the raw milk's natural bacteria and flora. Even so, not every wheel of cheese from a single batch will taste the same. Cheese acquires its taste from a combination of cultures, temperature and time. It can be aged for months or years, according to Lubsen.

Aging takes a minimum of two weeks and some wheels of cheese sit on the shelves as long as two years. Aging determines how strong the cheese will be. Two weeks is mild and two years is extra sharp.

Lined on the wooden shelves inside their 54-degree, humidity-controlled cooling space, some wheels look light and others dark. That's an indicator of how long they've been there, which can be confirmed by the labels that designate mild, two to four months; medium, six or seven months; sharp, after 12 months; extra sharp, after 24. Some are smoked. Some have a flecked or speckled look. Those are specialty Gouda, flavored with kale, cumin, herbs de Provence, Italian spice mix or bacon.

Washing all the plastic molds alone takes hours after a batch is finished, Lubsen said. "If you don't like cleaning up and washing dishes, don't make cheese. It's that simple." And there are records to keep. Careful logs that document each ingredient source, each batch, each wheel, each process.

Ron Lubsen is amused that anyone should find it odd that Gouda cheese, a Netherlands signature dish, is made in South Carolina. Other people ask why. He asks why not. After all, Bleu cheese is French, but a wonderful rendition of it is made at Clemson University, only 20 miles from Forx Farms, using one of the same sources of raw milk that the Lubsens use. And like Ron Lubsen, the Clemson folks know their accents. They call their cheese "blue."

From top left: Testing the surface of the milk to make sure it's ready for the next step of processing.

- *Stirring the pot! Don Lubsen stirs deeply into a 400-gallon, stainless-steel vat, working to separate the cheese curds.*
- *Curds are placed in molds to shape the product into marketable cheese wheels.*
- *The molds are pressurized before being transferred to a salt brine.*



Hickory Hill Farm in Edgefield has a double connection to Clemson Blue Cheese. The dairy farm is sole supplier of milk for the icon cheese brand and also for Clemson's Best Ice Cream, a new product made from ingredients grown and raised on South Carolina farms by Clemson graduates. Watson Dorn, head of the third generation to run the family farm since 1764, also handles management, distribution and production of Clemson's icon cheese and new ice cream.

Dorn is a Clemson graduate, class of '84, and glad to be involved with the products that benefit the school and especially its scholarship programs. One of his roles is to get the products on the shelves at more sales outlets. He sees it from both ends — the beginning in the fields where cattle graze, and the dairy barn where they're milked, down to the point of sale.

Dorn likes to tell people it can get boring at Hickory Hill Farm. "There's not much to do from ten at night until two in the morning." That's about when the cows start calling, more than 200 of them ready to be milked. For the cows, it's a sense of urgency. For Dorn, it's also a point of pride.

From cow to container, it all happens there on the farm, and when Hickory Hill bottles milk, it's bottling nostalgia with cream rising to the top. The milk is lightly pasteurized by a low-heat process that keeps the fat molecules intact. It is not homogenized, which would break up those molecules and distribute them throughout the milk. It reminds lots of folks of their childhood. And it's good.

Clemson Blue Cheese is an artisan cheese made the old-fashioned way — 240 pounds at a time in 288-gallon vats, then salted, waxed and aged for six months. The process is supervised by Master Cheese Maker Anthony Pounders, who scrapes and packages the cheese by hand.

A dairy calf gets ready for lunch. Below: Hickory Hill's offerings include whole milk, chocolate milk, buttermilk, Clemson Blue Cheese and Blue Cheese Dressing.



When Dorn was on campus, Clemson Blue Cheese was already a legend and a legacy product. It started as a research project in 1940 when a Clemson dairy professor wondered if blue mold cheese could be aged naturally in the cool interior of an abandoned railroad tunnel the same as Roquefort-style bleu cheese is cured in caves in France. The question didn't pop up out of the blue. There was such a tunnel in Walhalla, 30 miles from Clemson, abandoned mid-construction when the Civil War broke out. Conditions there appeared ideal for aging cheese. The experiment involved making cheese on campus and curing it in the tunnel. Then World War II interrupted production.

From 1953 to 1956, except in summer, blue cheese made from milk produced by the campus herd was cured in the tunnel, as much as 2,500 pounds of cheese at a time, until a characteristic blue streak developed, making the product officially blue cheese. This continued until Newman Hall was built on campus with air-conditioned cheese-ripening rooms designed to duplicate the tunnel.

Dorn didn't learn quite all the skills he's called to use on the University's behalf now. He said it took marketing his own products to realize that deadlines in the retail industry determine way ahead of time what will be in the dairy coolers and freezers months down the road. That's just one of the quirks that come after planting the seed and making it grow – or, in his case, helping to birth the calf, creating the right pasture lands and making the best milk develop in healthy cows.

The expansion of a cheese-making culture in South Carolina is a bonus for dairy farmers, Dorn said. It's a perspective lots of people don't think about. Milk is more than milk. Someday it might be cheese.

And that's something to smile about.

Watson and Lisa Dorn beside their refrigerated delivery truck.



There is a new product taking over the ice cream aisle and it's packed full of fresh South Carolina ingredients. Clemson's Best Ice Cream launched, with the support of SC Farm Bureau, in the spring of 2018.

This flavorful sweet treat is full of milk, fruits, and nuts grown in South Carolina by Clemson University graduates. It's indicative of the university's deep roots as a land-grant institution in supporting local agriculture and better connecting graduates with their alma mater. Ten percent of the proceeds benefit students in the College of Agriculture, Forestry and Life Sciences. Clemson's Best currently has four flavors available for purchase at select Ingles grocery stores across the Carolinas, Georgia and Tennessee, and select specialty stores in South Carolina. For more information, visit clemsonsbest.com.



CULTIVATING CONVERSATIONS

Tips and trips for meaningful conversations about food & farming

By Elizabeth Wood, Director of Agricultural Literacy

Today's consumers have a desire to learn about where their food comes from. About 95 percent of U.S. households have dairy products in their refrigerators, making dairy production a hot topic. As a Farm Bureau member, here are a few talking points you can use to discuss dairy farming with consumers.

• **ORGANIC VS. CONVENTIONAL:** All dairy farmers care about the livelihood of their cows because the happiest and healthiest cows produce the most milk. There is no nutritional difference between organic milk and conventional milk. We are lucky to live in a country that has diverse farms, so we can make informed food choices. Remember, these are farming methods and they do not impact the nutrition or safety of food.

• **HORMONES:** BST (Bovine Somatotropin) is a naturally occurring hormone that helps cows produce milk. rBST (Recombinant Bovine Somatotropin) is an artificial hormonal boost that can help increase milk production in a cow. It is currently used in about 10 percent of dairy cows. The FDA has determined there is no significant difference between milk from rBST treated cows and non-rBST treated cows. So, consumers can rest assured knowing no matter which milk they select, they can feel confident knowing that it's wholesome, safe and nutritious.

• **ANTIBIOTICS:** Cows are treated with antibiotics only when medically necessary and always under veterinary supervision. Farmers take the health of their cattle seriously, much like the concern you show for your own family. If a cow is treated with medicine, she goes through a withdrawal period where all of her milk is dumped until the medicine is out of her system. Then, her milk is tested multiple times to ensure its wholesomeness. Animal health is a top priority for farmers as is the safety of their products.

Let's all raise a glass of cold milk to the men and women who produce our safe food supply!



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SEPTEMBER 15

Aynor Harvest Hoe-Down Festival

Aynor

The 39th annual Aynor Harvest Hoe-Down Festival at the Aynor Town Park features antique tractors, arts and crafts, food vendors, musical entertainment and children's entertainment, all beginning with a parade at 10 a.m. and ending with a free dance featuring The Painted Man Band at 6:30 p.m. For more information, call the Aynor Hoe-Down Hotline at (843) 358-1074.

OCTOBER 1-2

SCFB Women's Leadership Conference

Aiken

The annual SCFB Women's Leadership conference will feature motivational speakers and rotating educational workshops on a variety of interesting topics. Attendees will get an up-close look at agriculture in Aiken County and enjoy some local treats along the way. All women who are Farm Bureau members are encouraged to attend. The event will be held at Hilton Garden Inn in Aiken. For more information on registering, contact your county Farm Bureau office or call (803) 936-4409.

OCTOBER 10-21

South Carolina State Fair

State Fairgrounds, Columbia

The SC State Fair will be held in Columbia beginning Wednesday, October 10, and concluding on Sunday, October 21. The annual event will feature livestock judging, agricultural and commercial exhibits, entertainment, rides and a variety of food vendors.

South Carolina Farm Bureau Federation will be donating scholarships to winners in various youth livestock competitions, including beef, dairy, swine, market goat and equine. For more information on scholarships, visit www.scstatefair.org.

** Thursday, October 11 has been designated as Farm Bureau Day at the fair. On this day, Farm Bureau members receive free admission for two persons with valid membership cards.*

OCTOBER 19-30

Boo at the Zoo

Riverbanks Zoo, Columbia

SCFB is proud to be the title sponsor of Boo at the Zoo, Riverbanks' fastest growing event that attracts more than 32,000 visitors over just a handful of nights! Not only a fun way to celebrate Halloween, it also provides families with a safe environment for trick-or-treating. Activities include the Trick-or-Treat Trail, Frankenstein's Foam Zone where kids of all ages can frolic in a sea of soapy suds, a mysterious maze of friendly ghosts and goblins, and Mummy's Eeky Freaky DJ Dance Party where Boo-goers can boogie the night away.

Boo at the Zoo also features an educational component where guests can learn about some of our creepiest residents. Tickets are \$9 for Riverbanks members, \$11 for general public. Children 2 and under are admitted free. For more information, visit riverbanks.org.

NOVEMBER 2-4

Richland Creek Antique Fall Festival

Ward

The 23rd annual Richland Creek Antique Fall Festival will be held in Saluda County, November 2-4. The festival will feature antique tractors, cars and trucks, demonstrations, food vendors and an antique tractor pull. For more information call (864) 445-2781 or visit richlandcreekantiques.com.

NOVEMBER 17

Bairly Pulling Tractor Pull

St. George

The Bairly Pulling tractor pull will feature antique tractor pulls, pedal pulls for kids, an antique car and truck show, food and craft vendors and an R.C. airplane show. The tractor pull will start at 11 a.m. For more information, visit bairlypulling.com.

NOVEMBER 29-DECEMBER 1

SC Farm Bureau's 75th Annual Meeting

Myrtle Beach

County Farm Bureau leaders from across the state are invited to participate in educational seminars, resolution and policy discussions and election of officers.

Other highlights include the Ag in the Classroom Golf Benefit, Young Farmers & Ranchers Discussion Meet Contest, Talent Contest, SCFB Women's Luncheon and the Distinguished Service Award presentation.

The headquarters hotel will be Embassy Suites at Kingston Plantation, though some events, including the Thursday evening dinner, the Women's Luncheon and the Talent Contest, will be held at Marriott Grande Dunes on 82nd Avenue.

If you have an agricultural event of interest to publish in the Almanac, send it to Lauren Prettyman at lpretty@scfb.org. Include your name and telephone number. Deadline for inclusion in the Winter issue of South Carolina Farmer is October 15.

NEWS

from your County Farm Bureau

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Bone-In Barbeque's Scott Hall Wins Top Chef Honors at Palmetto Palate

Scott Hall and the crew of Bone-In Barbeque were selected for the 2018 Top Chef award by a panel of judges at the South Carolina Farm Bureau Federation's 11th annual Palmetto Palate. The event took place July 19 at the South Carolina State Museum. Hall was among ten local chefs and restaurants participating in the event.

This year's Top Chef was chosen by local celebrity judges Leland Pinder, WIS TV news anchor; Christina O'Conner, Columbia food blogger known as Bit of Delish; and Kirk Litton, managing partner of Midlands Media Group.

Hall and Matthew Pate, kitchen manager/pit master, led the team to the honors. Their menu included brisket-stuffed mac and cheese



SCFB President Harry Ott (right) presents the Top Chef award to Bone-In Barbeque head chef Scott Hall (center) and pit master Matthew Pate at the 11th annual Palmetto Palate, hosted by the South Carolina Farm Bureau Federation.

with Corley Mill Farm roasted tomatoes.

Hall is a Midlands native who, after 10 years in New York City, returned home in 2011 to launch his own signature catering company, Scott Hall Catering, in addition to a food

truck, Bone-In Artisan BBQ on Wheels. He now focuses his time on his Bone-In Barbeque business on Bull Street.

"The Palmetto Palate celebrates local food grown by South Carolina farmers, which Midlands chefs incorporate into tasty dishes," said Harry Ott, SCFB president. "These are some of the best chefs in the country, and the event and excitement continues to grow each year because of that."

Palmetto Palate pairs SC farms with leading chefs from around the state and the result is tapas-sized portions of food that are perfect for sampling. Members from county Farm Bureaus across the state also make donations to a silent auction that showcases South Carolina artisans and appeals to everyone from the home chef to outdoorsmen.

Other participating chefs were from Blue Marlin, Crave Artisan Market, Dupre Catering, Cupcake Downsouth, Hall's Chop House, Pearlz Oyster Bar, Primal Gourmet, Silver Spoon Bakery and Spotted Salamander. Sallie's Greatest served up signature sips.

Money raised from Palmetto Palate helps to support the South Carolina Farm Bureau Foundation, which provides scholarships to deserving students across the state who are involved in agriculture.












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SC Agritourism

Grassroots in Action

Farm Bureau members from around the state gathered at their respective district policy development meetings to discuss challenges that are affecting farmers on the local, state and national levels, along with successes addressing some of those challenges this past year.

The policy development meetings help surface issues and give counties direction heading into annual meetings and culminating at the SCFB Annual Meeting in December.

Counties submit policies for consideration by the voting delegates and, if they pass, the policies become part of the SCFB Policy Book. The Policy Book serves as a roadmap to guide the organization in representing members and their interests. It is truly grassroots in action.

“Your impact is real,” said SCFB President Harry Ott at the Coastal District Policy Development meeting. “Things that happen in Washington and Columbia affect us on a daily basis.”

Several key issues were highlighted during these meetings. They include:

- Proposed support for the SC Brewery Bill, allowing breweries that produce beer with at least 60 percent South Carolina products to distribute directly to the consumer. This bill is similar to a bill passed for wines and ciders.

- Proposed support for the John De La Howe School in McCormick County being converted to an agricultural magnet school and receiving state support.

- Need for action on protecting farms from urban sprawl and encroachment – either from new neighbors moving into the farm or from utilities putting up new lines across fields to meet growing energy needs.

- A call for attention to the significant crop loss caused by deer and feral hogs.

- Raised concerns about the impact of new laws and regulations placed on farms being annexed by towns and municipalities.

- Prioritization of gas tax funds for



rural roads and bridges.

- A continued need to protect valuable sales tax exemptions for agriculture.
- The need for dairy farm assistance.
- Addressing the many questions of the ongoing trade war, increasing tariffs and their impacts on agriculture.

Are there issues that affect your farm? If so, speak up. Attend your county's

President Harry Ott addressed SCFB members at the Piedmont District Policy Development meeting. He emphasized the impact that farmers can have on state and national issues that affect agriculture.

annual meeting and have your ideas heard. It all starts with an idea, and it all starts with you, the grassroots of South Carolina Farm Bureau.



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N. MYRTLE BEACH - Ocean-front condos - studio, 1, 2 & 3 bedroom. Please call (843) 319-9143 for more information or check at vrbo.com #233950 and see other listings for the same property owner.

SANTEE - Lake Marion vacation rental. On sandy 200-foot beach with 20 mile water view. Three bedrooms, sleeps six, fishing pier, good local golf and birdwatching. For more information, call (803) 492-3074.

SURFSIDE BEACH - 4 bedrooms, 15 baths, 2 enclosed outside showers, screened front porch, sleeps 10, one block to beach, approximately 1.5 miles to Garden City Pier. Call (803) 804-1843 or email sherryt@windstream.net.

MINI SUITE - Furnished near Greenville/Spartanburg airport and BMW. All private. Month-to-month, no lease or deposit required. \$800 per month. Call (864) 313-9039.

LAKE MURRAY - 3 bedroom, 2 bath, with dock. Completely furnished with all appliances, linens and cooking utensils. Weekend, weekly or monthly rentals available. Call (803) 413-2677.

MOUNTAIN GETAWAY - 3 bedroom, 2 bath log cabin with screened porch in Westminster, SC. Enjoy hiking and whitewater rafting. Look us up on www.keoweecationrentals.com (Brasstown Road) or call (864) 888-7104.

GARDEN CITY CONDO - Across street from beach. 1 bedroom, sleeps 4. No pets. June - August \$600 per week. May and September \$500 per week. Call (864) 296-5436, (864) 314-3762, (864) 226-2396 or go to www.escapetogardencity.com.

OCEAN LAKES CAMP GROUND - 3 bedrooms, 2 baths, sleeps 8, N section, close to store and waterpark. Call (803) 804-1843 or email sherryt@windstream.net.

CHAUGA RIVER CABIN - 2 bedroom cabin with sleeping loft overlooking river. Located in Westminster, SC, one hour from Greenville. Pictures/details on VRBO listing #243574 or call (864) 444-4693.

EDISTO BEACH - 2 bedroom, 1 bath ocean view apartment, \$800 per week or \$150 per night. Make family memories on beautiful Edisto Beach. For more info, call (757) 817-7343 or email mcilhent@aol.com

GARDEN CITY BEACH - Across street from beach, covered porch with rocking chairs and good ocean views. Living room, dining room, 5 bedrooms, 2 baths. Deck on back of house, plenty of parking, play area underneath house. Call Patsy R. Williams (843) 558-2809 or email jrtyle9@gmail.com.

LAKE MURRAY - 3 bedrooms, 2 baths with a dock and paddle boat for \$645 to \$795 per week. Pictures available at www.lakemurrayrentalhome.com. Call (803) 414-4488 for more information.

EDISTO BEACH - 3 bedroom cottage on front of beach for rent; sleeps 6 people. Available all year. Search for VRBO listing #32109 for information and owner email.

CHAUGA RIVER CABIN - 4 bedroom cabin with 2 bedrooms and a bathroom upstairs. Large living room with fireplace, TV, VCR. Screened porch overlooking Chauga River. Located north of Walhalla, SC, one hour from Greenville/Spartanburg area or two hours from Asheville. Call (864) 472-2591 or (864) 415-2782.

EDISTO BEACH - Oceanside one bedroom apartment for rent, sleeps two people. Call (843) 549-7312 or search for VRBO listing #28954 for more information.

TYBEE ISLAND - Two bedroom, two bath villa for rent. 270 degree view of ocean on Lighthouse Point; sleeps 6; fully furnished with kitchen, cable and AC. Call (864) 878-8457 or email sltraveler@aol.com.

LAKE MURRAY - House on waterfront with dock. One bedroom, sleeps four, fully furnished. Call (803) 663-1455 or (803) 645-3949.

HILTON HEAD - Fully furnished, one bedroom condo, South Forest Beach. Pool, security. \$575 per week. For more information, call (843) 838-0974 or email bettyjo614@yahoo.com.

HILTON HEAD - 3 bedroom condo, fully furnished, walk 3 blocks to the beach. Indoor & outdoor pool & gym. No smoking in the condo or outside in Springwood Villas. \$975/week. (803) 648-0982.

CATAWBA FARM LAND - Farmland for rent in Catawba, SC. Suitable for growing milo, soybeans corn, sugar cane, vegetables. Contact Mary Barber at (803) 324-0045.

TRACK-SIDE PLACE - Kershaw. Cute studio with full kitchen and bath on 7 acres. One mile from Carolina Motor Sports Park. Near historic Camden and Lake Wateree. \$600 per week. VRBO #1016241 or 803-417-7343.

N.C. MOUNTAINS - House in gated community. 14 miles from Boone, N.C. Large private lot with gorgeous views. Sleeps 6, fully furnished, with reasonable rates. VRBO #966824 or call 803-381-3934.

FEI WORLD EQUESTRIAN GAMES HOUSE - For rent 20 miles from Games. 3bdrm/2bath 2,200 square ft. log home with mountain views. Sleeps six. \$550/night, four night minimum. Available September 9th - 24th, 2018. For more information, please email jcmahoney@yahoo.com or call 828-335-7889.

LAKE MURRAY WATERFRONT - Prosperity, dock, 4 bedroom, 2 bath, furnished. Stocked kitchen, linens, cable. Nightly, weekly, monthly. \$125/night. Discounted in off season. Contact floydpm1@gmail.com.

For Sale

3 PLOTS - 1 opening/closing. Greenville Memorial Gardens, Augusta Road, Greenville. \$7000. Call (864) 616-8673.

AIKEN - Nice, country-style home in southeastern Aiken County. 3 bedrooms, 2 bathrooms. Paved road on 11 acres. \$200K. (803) 640-8330.

N. AUGUSTA - For sale by owner. 4.25 acres. 3 bedrooms, 2 baths. Brick ranch. Attached double garage with automatic door. Horse-friendly neighborhood in Sweetwater section. On paved road. \$199K. More info (803) 279-4147.

HORRY COUNTY - 38+ acres approximately 33 miles from N. Myrtle Beach. Highway frontage 421' and rear of property 1,340' that adjoins local airport. Please call (843) 331-4978 for more information.

HORRY COUNTY - 479 acres with 26.41 cleared. Approximately 35 miles from N. Myrtle Beach. Please call (843) 409-5751 after 5 p.m. for more information.

TWO CEMETERY PLOTS - Located at Greenwood Memorial Gardens in Greenwood, S.C. Currently sell for \$1,850 each. Will take \$1,850 for both. Please call (843) 338-1087.

SOUTHLAND MEMORIAL GARDENS - West Columbia, SC. Prime location: Garden of Resurrection, Section A, plot #4. Valued at \$3,495, asking \$3,200. Owner pays transfer fee. Call (803) 796-3170.

CHESTER, SC - 2 cemetery spaces in prime location. Prayer section. Chester Memorial Garden. \$1,000 each. Call (864) 260-9965.

Market Place is intended for the benefit of individual members. South Carolina Farmer offers free space (25-word ad) for personal property and services or farm items only. Your membership number must be included for free advertising. South Carolina Farmer will advertise only those products and services that meet reasonable standards of honesty in advertising and cannot guarantee any product that is advertised. To place your ad, email lpretty@scfb.org or mail to SCFB Promotion & Education, P.O. Box 754, Columbia, SC 29202. Deadline for inclusion in the Winter issue of South Carolina Farmer is October 15.



GREENVILLE MEMORIAL GARDENS – Garden of Gethsemane, prime location. 2 crypts with vaults and 16x24 marble headstone with vase, double depth, \$10K value, negotiable. Call/text (864) 325-0093.

LAKE HARTWELL – Lot at Foxwood Hills subdivision in Westminster, SC. 611 Mulberry Court at Sherando Estates. A little over 1/2 acre in a cove. Never been cleared. \$7,000. Contact (864) 269-5067.

LAURAWOOD CEMETERY – 2 grave sites for sale at Laurawood Cemetery in Rock Hill, SC. Call (803) 366-3829.

Miscellaneous

NORDQUIST HAULING – We have topsoil; deliver or pick up in Laurens County. Fair price. Also do lawn mowing, gravel driveways – repair and new. For more information, call (864) 444-4990.

INSHORE FISHING – Georgetown, Pawley's Island, SC. Winyah Bay area. Safe, comfortable 24 ft. bay boat. Perfect for adults or families with children. Call (843) 520-4812 for details.

YOGA MINDFULNESS RETREATS – October 6 and 7. Yoga For Any Body classes. Overnight accommodations. Near Ninety Six, SC. Call (864) 506-4063 or email yogatorium@gmail.com.

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ART CLASSES – Available in your home or my studio. Four one-hour classes for \$200. Great for home-bound or seniors. Call Sharon Funderburk at (803) 690-4425 or email SharonFunderburk@yahoo.com.

POND STOCKING – Bream, largemouth bass, catfish, sterile grass carp, crappie, hybrid striped bass, fathead minnows and threadfin shad. We deliver. 10% discount to Farm Bureau members. Call (803) 276-2070.

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A project of the SC Farm Bureau Women's Leadership Committee



Farm Bureau Insurance® Sponsors New Teen Driving Initiative

Getting a driver's license is a rite of passage that is both exhilarating and terrifying.

For young teenagers ready to exercise a little independence, the day can't arrive fast enough, and the countdown often begins well ahead of their 15th birthday, the age teens can obtain their learner's permit in South Carolina. For parents, teaching your child the rules of the road can be overwhelmingly scary, but the more experienced your teen becomes behind the wheel while you are at their side, the safer they will be.

A new, free multi-media tool is now available in South Carolina to provide parents with a methodical approach to teach required driving skills. Farm Bureau Insurance® is proud to partner with the Department of Motor Vehicles to make "The Parent's Supervised Driving Program" available to parents and guardians of teen drivers statewide. The Department of Motor Vehicles unveiled the new program during a press conference in July. The printed guide includes a structured curriculum with lessons on how to best teach important driving skills. The program also includes the "Road Ready" free mobile app that can be downloaded for parents or guardians to document the 40 hours of adult supervised driving time required by the state. Printed guides are distributed through driving

education schools. You can also download the guide at www.SCFBIns.com by entering "The Parent's Supervised Driving Program" in the search tool.

Completing 40 hours of adult supervised driving time is the minimum required to obtain a license. Even after your teen obtains a license, you should continue to regularly log practice time with your teen driver to dramatically reduce their risk on the road. Inexperience is the leading cause of teen crashes, and for the youngest drivers, those between 16 and 17 years old, the fatal crash rate per mile driven is nearly twice as high as it is for 18 and 19 year olds. One additional year of driving experience makes a tremendous impact. Also, keep in mind all teenage drivers are inexperienced and vulnerable to the same risks, regardless of behavior, grades or other achievements. A teen who is a straight-A student and makes responsible decisions is still an inexperienced driver and is at the same risk as their peers. Also, set household rules about passengers, nighttime driving and cell phone use to further reduce your teen's risk.

With an inexperienced driver behind the wheel, choosing a safe vehicle is another important decision you must make. A survey conducted by the Insurance Institute for Highway Safety (IIHS) found 83 percent of those who purchased a vehicle for a teen

bought it used. With that in mind, IIHS regularly publishes a list of used vehicles that meet important safety criteria for teen drivers. Prices range from \$2,000 to nearly \$20,000 to fit a variety of budgets. There are 49 "best choices," starting under \$20,000, and 82 "good choices," starting under \$10,000. For the complete list of vehicles, or to see if your vehicle made the grade, visit: <http://www.iihs.org/iihs/ratings/vehicles-for-teens>.

Regularly checking recall information is also something to consider. The National Highway Traffic Safety Administration recommends owners check its database for new recalls every six months. You can enter the Vehicle Identification Number (VIN) to search for vehicle safety recalls conducted by major auto makers, recalls that are incomplete and recalls conducted over the last 15 years. Enter the VIN by visiting <https://www.nhtsa.gov/recalls>.

As a leading auto insurance provider in South Carolina, Farm Bureau Insurance is in the business of taking a little bit of the worry out of life when things don't go as planned on the road. Be sure to talk to your Farm Bureau Insurance agent to make sure your auto insurance policy is up to date. Your agent can review available discounts your teen driver may be eligible to receive, including the Good Student Discount and Youthful Driver Training Discount. To find an agent near you, visit www.SCFBIns.com or you can reach a customer service representative at 1-800-799-7500.

NOTICE

The Annual Meeting of the members of South Carolina Farm Bureau Mutual Insurance Company will be held at 12:00 o'clock noon, upon Thursday, October 25, 2018, in the South Carolina Farm Bureau Mutual Insurance Company's home office at 724 Knox Abbott Drive, Cayce, South Carolina 29033.



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