

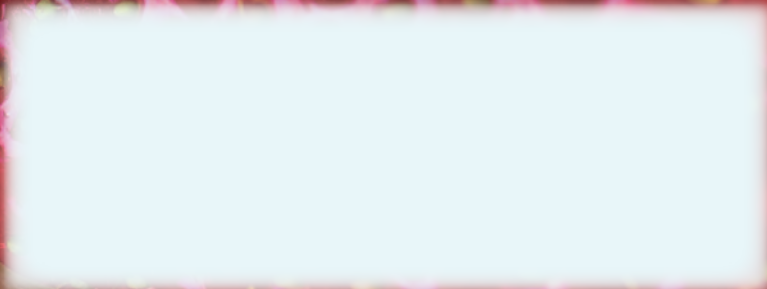




South Carolina **FARMER**

The
Magazine
of the
South Carolina
Farm Bureau
Federation

Summer 2018





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OUR COVER IMAGE

*Summer is here and the strawberries are ripe
and ready for picking.*

MESSAGE FROM THE PRESIDENT

It's summer in the South. That means salty boiled peanuts, sweet watermelons, boiled corn and ice cream churned fresh with local peaches. Summer also means the kids are out of school, so it's a great time for a vacation. I'd like to suggest that this year you explore all that South Carolina agriculture has to offer.

When my boys were younger, summers meant I had some extra hands for pulling pigweeds. After the work was done, they played in the sprinkler and caught lightning bugs as the sun set. Now that our family has grown, Linda and I enjoy spending time with our grandchildren and letting them experience life on the farm. Thank goodness for buddy seats in tractors.

In our fast-paced society, we often need a way to "unplug" from it all, and sometimes search for that quiet place away from home. We are fortunate that our state has adventures right around the corner. Agritourism is one of the fastest growing sectors of agriculture, and there's something for everyone. From alpacas to zinnias, you're sure to make memories on a South Carolina farm.

Summer is also the peak season for enjoying locally grown fruits and vegetables. With U-Picks in every corner of the state, you can get a firsthand look at how these fruits and vegetables are grown and meet the farmers that grow them. And while you're out and about, stop at a Certified Roadside Market and pick up the perfect complement to any backyard cookout. If you ask me, no burger is complete without a tomato fresh from the vine.

While you're busy taking in the sights of our state and soaking up the summer sun, use your Farm Bureau discounts to save money. SCFB offers deals on hotels and rental cars, and experiences like Six Flags and the Riverbanks Zoo and Garden in Columbia. Visit the member benefits section of our website to find codes and more discounts.

An event that has become a premier summer celebration of food and farming is our annual Palmetto Palate. Make plans to attend this year on July 19 at the South Carolina State Museum in Columbia. Some of the state's best chefs will cook up local dishes for guests to taste, and a panel of judges will name the Top Chef of the night. Proceeds from Palmetto Palate and the silent auction will benefit the SCFB Foundation scholarships. An event not to be missed!

May marked the end of the 2018 legislative session, and we are proud of the work we accomplished this year. Through our grassroots advocacy, we helped to ensure the continued sustainability of South Carolina farms while protecting farmers from burdensome regulations.

I hope this summer will provide you with an opportunity to slow down and enjoy the things that are most important—our family, our children and grandchildren. There's truly something special about a summer in South Carolina.



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



South Carolina FARMER

Registered in the U.S. Patent and Trademark Office

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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The inside info on those big silken bags in our trees

Each year as I drive about with my job, I spot a lot of junipers, Leyland cypress and arborvitae plagued by a pest that needs to be dealt with, or run the risk of losing the plants — **bagworms**. Look for evergreens with bare branches and tan bags hanging like Christmas ornaments on the trees.

Bagworms are the larvae of a small, hairy, black male moth and a wingless gray female. Bagworms hatch from eggs in late April or early May to begin several months of ravenous feeding. Their favorite hosts are junipers and other conifers, but they can occasionally be found feeding on maples, oaks, Indian hawthorn, hollies and other plant species where damage is usually minimal.

Bagworms derive their name from their habit of attaching pieces of foliage from the plant on which they are feeding to a silken bag that envelops them. The bag serves both as protection and camouflage. Generally, the caterpillar's head and front legs will protrude from the bag while it's feeding, but it will retract within the bag when disturbed or resting.

By late August, the bagworm has completed

feeding and will attach its bag anywhere that it can hang freely, such as a branch, mailbox, sign or even under the eaves of a house. The bagworm then pupates for about one month and becomes a moth in early fall.

The winged male lives for a few weeks and flies around to locate and mate with a wingless female that remains within her bag. The female lays 500 to 1,000 eggs within the bag and dies shortly thereafter. The eggs overwinter in the bag and hatch the following spring.

Bagworms are especially serious pests of junipers or other needle evergreens, because these plants do not have the ability to generate new growth from branches that have been defoliated. If the entire plant is defoliated, then it will die; therefore, it is essential that these pests are controlled if you wish to save the plant.

Control is not difficult if the caterpillars are detected early. When the young caterpillars first emerge in the spring, they are very small — about one-quarter of an inch long. They can be seen if you look closely, especially because of their sheer numbers. It's often easiest to spot them by



looking blankly at the plant from a few feet away and let their movement catch your eye.

Many insecticides are available for use on junipers that will be effective against young caterpillars. *Bacillus thuringiensis* (sold under many trade names) is an organic, biological control that can be used



Left: A two-year infestation of bagworms killed these cypress trees in the foreground. Above: Close-up view of male and female bagworm pupal cases.



Clockwise from above left: Often mistakenly called bagworms, eastern tent caterpillars created this springtime nest in a cherry tree. • Within this silken nest, webworms can feed on the leaves of a pecan tree unnoticed by avian predators. • This opened bag reveals a dead female bagworm, eggs and newly hatched caterpillars (insert).

within the first few weeks after hatching. This bacterium poisons the caterpillar when it's consumed, but it's harmless to other organisms. As the caterpillars become larger, you can use products containing *bifenthrin* or *spinosad* (organic).

When populations are small and reachable, the bags can be removed by hand through the winter months. The bags containing the eggs can be destroyed to prevent the pest from appearing the following spring. The bags that contained the male moth will have the remains of the pupal case protruding from the bottom, which you do not have to remove.

The silk used to attach the bags to the plant is very tough, and if you just try to pull it off, you will often tear up the twig to which it's attached. Use scissors or pruners to cut through the silk.

Since the female moth cannot fly, the

caterpillars spread the infestation by crawling to adjacent plants, or they can be carried by strong winds when they first hatch. It may take a few years for a population to build high enough to defoliate a large tree. If the infestation is within a hedge of plants, just treat the affected plants and those directly adjacent to them; you do not need to treat the whole planting.

Two other caterpillar pests are often mistakenly referred to as bagworms. Eastern tent caterpillars are commonly found on wild cherry trees in the spring. The caterpillars march down the branches to form a communal tent of silk wrapped around the trunk where several branches come together. They use the tent for protection, but venture out to feed on leaves for a few weeks in early spring. The caterpillars

are not a serious pest of any other tree.

The other so-called bagworm appears mid to late summer and is known as the fall webworm. These caterpillars are also communal, but they make webbing that encompasses the ends of branches where they can feed on the leaves unnoticed by predators. The webs grow larger as they webworms surround more leaves to feed upon.

Some years, when webworm populations are high, they can do some serious defoliating, but usually you just see some ugly nests here and there on the trees. Even in the years of high populations, this pest is not a serious problem for most trees because of the time of year they occur. The exception would be on pecan trees, where nut production could be impacted. Breaking up nests with a long pole is the best way to expose the caterpillars to predators such as birds.

THE COUNTRY KITCHEN

South Carolina grown ingredients are at their peak during the summer. Be sure to look for the Certified SC Grown logo wherever you shop to know you're getting the freshest, tastiest fruits and vegetables, all while supporting local farmers. From The Golden Taste of South Carolina

Strawberry Punch Bowl Dessert

One (18 and one-half ounce) package yellow cake mix

1 (16-ounce) package powdered sugar

1 (16-ounce) package strawberry glaze

1 cup sour cream



1 quart fresh strawberries, stemmed and sliced

1 (8-ounce) carton frozen whipped topping, thawed

1 angel food cake, cut in bite-sized pieces

1 (7-ounce) can evaporated milk

Combine powdered sugar, sour cream, whipped topping and evaporated milk, mixing until smooth. Combine glaze and strawberries. Place ½ of cake pieces in large glass serving bowl, add ½ of whipped topping mixture and top with ½ of strawberries; repeat layers. Chill until ready to serve.

Yield: 12-16 servings

Lindsay Fender, Dorchester County

Broccoli-Green Pea Salad

4 cups chopped broccoli

1 (3-ounce) bottle bacon bits

1 ½ cups frozen green peas

½ cup sunflower seeds



1 small onion, chopped

¼ cup sugar



1 cup Duke's mayonnaise

¼ cup white vinegar

½ teaspoon salt

¼ cup water

¼ teaspoon black pepper

Combine broccoli, peas, onion, bacon bits and sunflower seeds. Prepare dressing by blending mayonnaise, vinegar, water, sugar, salt and black pepper. Pour dressing over vegetable mixture, mixing thoroughly. Chill overnight. Stir before serving.

Yield: 8 – 12 servings

Kathryn Lemmons, Cherokee County

Crispy Baked Chicken

1 ½ cups fresh breadcrumbs

⅔ cup grated Parmesan cheese

1 tablespoon paprika

½ teaspoon onion powder

½ teaspoon garlic powder

1 ½ teaspoons seasoned salt

¼ teaspoon black pepper



1 (2 ½-3 pound) broiler-fryer, skin removed and cut in serving pieces

½ cup milk

Combine breadcrumbs, cheese, paprika, onion powder, garlic powder, seasoned salt and black pepper.

Dip chicken pieces into milk, then in crumbs, pressing to form thick coating. Place, bone side down, in single layer in 13x9x2-inch baking pan prepared with non-stick vegetable spray. Bake at 350° for one hour or until chicken is browned and done.

** Note: Chicken may be assembled in advance and baked just before serving.*

Yield: 3 or 4 servings

Martha Norwood, Oconee County

Tomato Relish



1 gallon tomatoes, peeled and chopped

2 cups sugar



3 hot peppers, chopped

½ cup white vinegar



1 large onion, chopped

Salt and black pepper to taste



5 green bell peppers, chopped

Combine tomatoes, onion, bell peppers and hot peppers in stockpot or kettle. Add other ingredients. Bring to a boil, reduce heat and simmer for 2½ hours, stirring frequently to prevent sticking or until thickened. Pour into hot sterilized jars and seal according to manufacturer's directions.

Yield: 4 pints

Janice Wood, Anderson County



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SweetStats

about strawberries



There are over 40 U-Pick strawberry farms in SC. Most offer pre-picked berries, but picking is half the fun!



Spartanburg County leads the state in strawberry production with 150 acres.



SC strawberries are valued at nearly \$10 million each year.



Strawberries are naturally fat-free and are packed with vital nutrients like Vitamin C, Potassium, Folate, fiber and antioxidants.

Sweet treats...



Choose berries that have a bright red color, a natural shine and fresh looking green caps.



Strawberries should always be refrigerated and kept dry until just before serving.



With green stems still intact, rinse berries under cool water.



After rinsing, gently blot dry. Remove the green caps from the berries with a light twist or with the point of a knife.



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Click on
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NEWS FROM

SC FARM BUREAU

SCFB Women Donate more than \$11,000 to Local Charities

South Carolina Women's Leadership Committees around the state collected \$11,583 in food and money

to commemorate Food Checkout Week in February – a time to celebrate the abundance of fresh, nutritious and affordable food.

Members from local SCFB Women's Chapters made donations to Ronald McDonald House Charities (RMHC) in Charleston, Columbia and Greenville, and the McLeod Guest House in Florence.

"As a grassroots organization, Farm Bureau is committed to enhancing and strengthening the lives of rural Americans," said SCFB State Women's Leadership Chair, Frances Price.

"Supporting Ronald McDonald House Charities and similar charities is a good fit for our local Women's Chapters, because they provide a home away from home to help families maintain the strength

needed to care for seriously ill or injured children undergoing medical treatment."

And with specialized medical care not often available in rural areas, many people, including Farm Bureau members, have often found Ronald McDonald Houses and the McLeod Guest House to be an invaluable resource.

South Carolina farmers give back to their communities every day, and this is another great example of agriculture supporting rural communities.

— By Lauren Prettyman,
SCFB Media Specialist

Our Low Cost for Food

The average American family spends less than 10 percent of its disposable income on food – the lowest of any country in the world.



Piedmont District women raised nearly \$5,400 in food and money for the Ronald McDonald House in Greenville.



In the Pee Dee District, the women donated \$1,186 to the McLeod House in Florence.



Volunteers from the Coastal District presented the Ronald McDonald House in Charleston with \$2,785 in money and food.



Women from the Central District donated \$2,815 in food and money to the Ronald McDonald House in Columbia.



SC's best chefs.
 SC's best locally grown food.
 A great evening of food & fun
 with proceeds benefiting
 SC Farm Bureau
 Foundation scholarships.

JULY 19, 2018
 from 6:00 – 9:00 pm

NEW LOCATION
 The State Museum
 813 Gervais St. • Columbia

*Ticket information
 available at SCFB.org*

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SC Farm Bureau to Offer Six Youth Scholarships at State Fair

The South Carolina Farm Bureau Federation will once again provide youth scholarships during the State Fair, October 10-21, at the fairgrounds in Columbia.

SCFB will donate \$11,500 to sponsor six different youth livestock competitions.

Categories include: two junior beef scholarships at \$2,500 each, junior dairy scholarship for \$2,000, junior swine scholarship for \$1,500, equine youth scholarship for \$2,000 and 4-H meat goat scholarship for \$1,000.

SCFB President Harry Ott is enthusiastic about Farm Bureau's ongoing role as a State Fair scholarship sponsor and about youth involvement in agriculture.

"As a non-profit organization, the SCFB

Federation is continually looking for ways to engage and support youth who promote agriculture," Ott said. "The State Fair scholarships not only do that, but they also show our support for hands-on learning and community involvement."

State Fair manager Nancy Smith added, "The State Fair partnership with SCFB is a great encouragement for youths to be excited about agriculture. I can think of no better relationship to provide educational scholarships and to support our state's young people who show their livestock."

South Carolina youth in grades 10-12 or presently enrolled in a SC college or university four-year program and who have not passed their 20th birthday as of the

date of the show may compete for the scholarship by entering their livestock in the appropriate competition and submitting a scholarship application.

Entry forms and scholarship applications will be available at www.scstatefair.org beginning July 1. The website will also provide details as to where to send completed forms, as well as the application deadline for each livestock competition.

Winners will be announced during each livestock department awards program at the State Fair.

— By Lauren Prettyman
SCFB Media Specialist

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**Public Speaking
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Only \$25 (includes breakfast, lunch & admission to the zoo) Apply online at scfb.org/YLC

sponsored by SCFB Women's Leadership Committee • Deadline to apply is July 2





*Sybil Martin Todd
and Centennial
Event chairman,
Dr. Philip M. Fravel.*

Clemson University Agricultural Education Program Celebrates 100th Anniversary

The Clemson University Agricultural Education Program celebrated its centennial anniversary on March 3. The Clemson University Madren Center ballroom was filled with more than 225 returning alumni, current students, teachers of agriculture and numerous supporters of the program.

Founded in the summer of 1917, the program graduated its first class of teachers the following spring. To review the accomplishments of the past 100 years, a diverse program was delivered to those in attendance.

Sybil Martin Todd, the daughter of James Rutledge Martin, a member of the first Agricultural Education graduating

class of 1918, represented her late father who served as a legendary agricultural educator in Greenville County for decades.

Verd Cunningham of Columbia represented the family of Professor Verd Peterson, the first Agricultural Education professor at Clemson College, who also served for nearly 30 years as the state supervisor for Ag. Ed.

Cunningham reflected on her grandfather's love of agriculture and his accomplishments not only as an administrator, but as a loving family man.

The event was made possible in part by sponsorships from South Carolina Farm Bureau Federation, ArborOne and AgSouth.

— By P. M. Fravel

Ag-tivities for the Summer

Summer has finally arrived and brought with it the peak season to get out and enjoy all that South Carolina agriculture has to offer. From roadside stands and U-Picks to wine tasting and museums, you can find it all at a farm near you. Here's a look at a few:

- Southern Hills Lavender's U-Pick season runs through mid-June. Visit the beautiful blooming fields, book a photography session and bring a picnic lunch. The farm is located at 2132 Edwards Lake Rd., Greer.

- If animals are more your thing, visit The Alpaca Experience located at 3238 Longtown Road in Ridgeway. Get up close and personal with the alpacas, shop local vendors and stock up on fresh eggs, rabbit and chicken from the farm store.

- And for a great way to give back, check out the beautiful sunflowers at the Sl Flowers Good for the Soul Fundraiser. Bundles of precut sunflowers are available for a donation of \$10. All proceeds go to benefit Safe Harbor and Calvary Children's Home. The fields, located on North Highway 81 and Bradley Road in Anderson, are open to the public July 2-3, July 9-10 and July 16-17 from 10:00 a.m. until 5:00 p.m.

Visit scfarmfun.org for a full list of the nearly 600 agritourism destinations around the state.

CO

by Salley M. McInerney
Photography by Larry Kemmerlin



*Ready to be enjoyed...
Delicious food and the outdoor dining
area at Terra Restaurant in West Columbia.*

OKING

with
som



To these master chefs, local foods prepared with love will always taste better.

There's a scrumptious menu of back stories when it comes to three of the Palmetto State's finest chefs – Brandon Velie, Mike Davis and Erin Nobles – who will be among many of their cooking contemporaries at the Palmetto Palate, South Carolina Farm Bureau's annual food fest on July 19 at the South Carolina State Museum.

Here's a sampling of those stories to tempt your taste buds.

As a kid, Davis was a picky eater and, at his grandparents' farm, tamped down just-picked cotton by jumping on top of it; Velie wanted to be a cop when he was a youngster and still has dreams about his father's "amazing" marinara sauce; Nobles grew up working in her mother's peach orchard and baking Christmas cookies with her grandfather.

Tempted?

Then without further ado, open the menu.

Appetizer:

Chef Mike Davis, Terra Restaurant, West Columbia

Davis, the 43-year-old chef of Terra Restaurant, settles on a bar stool. It's mid-morning. The West Columbia restaurant, housed in an old brick building anchoring the corner of State and Meeting streets, is quiet save for a food delivery transpiring in the kitchen. Davis chuckles.

"Believe it or not, but I was a picky eater as a kid. I grew up with my parents in a sleepy little town in Alabama. It was a pretty standard upbringing. My grandparents were farmers – peanuts and cotton. I was around the farm a lot. I remember packing down the cotton by jumping on top of it.

"My grandmother had a garden. I was aware of it. We'd always have butterbeans, but still, I was a picky eater. Food, for me, was a great discovery in college."

Davis earned a bachelor's degree in business management from the University of Alabama, an associate's degree in culinary arts from Johnson & Wales University and, he adds, "a masters degree in the art of fine living I picked up all over the South – Charleston, New Orleans, Birmingham and Tuscaloosa."

After working under the tutelage of some of the country's finest chefs, Davis was drawn home to Columbia



*Chef Mike Davis and his Terra Restaurant,
located at 100 State St. in West Columbia.*

because the city is where his wife, Taje, grew up. Davis opened Terra Restaurant 12 years ago with a goal of providing people with "delicious food and a hospitable experience."

Davis' list of culinary accolades is long, including an invitation to cook his Southern Roots dinner at the esteemed James Beard House in New York City in February, 2010.

Keeping to those Southern roots, Terra's menu changes daily and seasonally, and is testimony to supporting local farmers, using as many locally grown ingredients as possible, including handpicked meats and sustainable seafood.

"We work with the seasons so we can cook what is freshest."

While Terra's catch phrase – "Simple food without pretension" – sounds easy, it's not.

He says the hardest part of his business is "not being complacent. We're always pushing ourselves to evolve our cuisine so that we can continue to exceed our customers' expectations."

Davis and Taje, pronounced "teej," have two daughters: Rosie and Eliza.

"I love hanging out with my girls and fly fishing in the mountains," he notes.

When asked what his most important piece of cooking advice is, Davis considered his response before answering. "That's tough, because it depends on what I'm cooking. But, you can always add more but you can never take away. And don't let a recipe dictate what you are cooking. You need to cook with feeling . . . soul. Something that's made with love is always going to taste better."

Recipe from Chef Mike: Shrimp Remoulade

REMOULADE

1 cup of homemade mayonnaise
1/4 cup of rinsed capers
2 tablespoons of minced cornichons
1 teaspoon of chopped anchovy
2 tablespoons of finely chopped herbs
(parsley, chives and thyme)

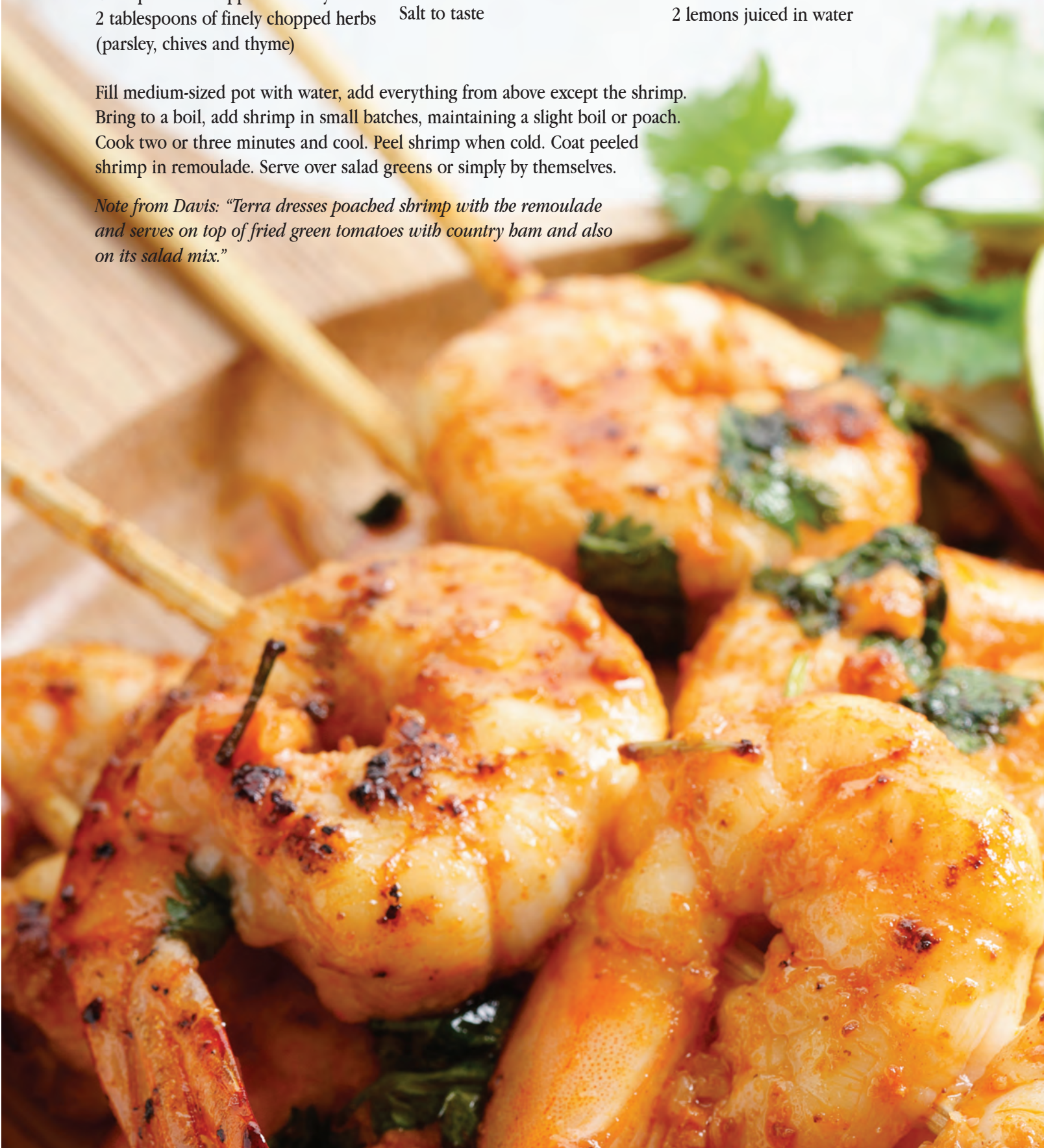
1 teaspoon of minced shallot
1/2 teaspoon of paprika
Dash of hot sauce
Juice of half a lemon
Salt to taste

POACHED SHRIMP

1 pound of white shrimp
1/2 of an onion
1 celery stalk, halved
1/2 carrot
2 lemons juiced in water

Fill medium-sized pot with water, add everything from above except the shrimp. Bring to a boil, add shrimp in small batches, maintaining a slight boil or poach. Cook two or three minutes and cool. Peel shrimp when cold. Coat peeled shrimp in remoulade. Serve over salad greens or simply by themselves.

Note from Davis: "Terra dresses poached shrimp with the remoulade and serves on top of fried green tomatoes with country ham and also on its salad mix."



Main Course:

Chef Brandon Velie, Juniper Restaurant, Ridge Spring

Growing up in Poughkeepsie, New York, Velie wanted to be a police officer. He came close – enlisting in the U.S. Marine Corps – and that choice helped lead him to his passion. Cooking.

At the outset, however, the 44-year-old's love of all things food began with family.

“My dad used to make this amazing marinara sauce that I still have dreams about. For many years, he lived in Manhattan and was a big fan of eating out, so I had a lot of exposure to restaurants. My brother is also a chef and has been a big influence over the years. My wife, Jeanne, has probably been the biggest influence, cooking almost exclusively for our family in the early years of our marriage. I learned a lot from her techniques and her recipe knowledge, most of which she learned from her mom. “I spent four years as a ‘combat cook,’ and I attended the Marine Corps cooking school and also completed a cook’s apprenticeship with the U.S. Department of Labor. Then, I spent many years working in lots of kitchens learning from some great chefs.”

And then, Brandon and Jeanne began looking for a place to house a restaurant of their making. They found it in an old building that once was a hardware store on the community’s East Main Street.

“Jeanne and I had been searching for a while for a place that felt like a good fit for us,” says Velie. “We found the building that Juniper is in for sale on the Internet. As we drove into Ridge Spring, we knew this was the right spot.

“Jeanne and I opened Juniper in July of 2005. At the time, Jeanne had just given birth to our son Owen one month before. Talk about a leap of faith! It was a scary but also very exciting time.

“In an old building in a small farming town, we started Juniper with a small base of about thirty people who quickly became our regulars. Today, we have people travel from all over to eat with us. It has been an incredible experience.”

What you’ll find when you walk in Juniper is a comfortable, back-in-the-day atmosphere. Ball jars full of iced tea, old-school furniture and farm-to-table food. It may sound like a simple place, but what goes into the preparation of dishes is anything but.



Top: There’s nothing like a fresh salad to help you cool off on a hot summer day. Above: Juniper Restaurant is located at 640 East Main Street in Ridge Spring, Right: Chef Brandon Velie.

Velie, who won the Top Chef honor at the Palmetto Palate event in 2015, says he and his staff “spend many hours every day sourcing local ingredients and preparing all the food to feature the best of what South Carolina has to offer.

“I believe the hardest part of what I do is the amount of time and dedication it takes every day to make a great meal,” he explains. “When you sit down to a meal at Juniper, you are seeing the last few minutes of what it took to get that plate in front of you.”

Velie says he is “a firm believer that you are only as good as your last meal, so we have to do this every day to make sure we hit a homerun every time. The single-most important thing to keep in mind is to let the food speak for itself. Buy the best products and don’t hide their flavors under too many ingredients. Have fun and don’t be afraid to be creative.”

Speaking of fun, Velie loves spending time with his family. He and Jeanne – married 25 years – have four children: Madalyn, Emily, Owen and Emma. They also have a grandson, Brandon, who may one day carry the Juniper torch.

“Brandon,” Velie says, “loves to be in the kitchen with his Pop Pop.”



Recipe from Chef Brandon: S.C. Shrimp, Sausage, Asparagus & Tomato Sauté with Creamy Adluh Grits

SAUTÉ

24 S.C. shrimp, 21/25 P&D, tail off
 3 tablespoons of butter
 ½ cup of cooked, diced sausage
 ½ cup of cut asparagus
 ½ cup of diced tomatoes
 1 tablespoon of fresh, minced garlic
 3 tablespoons of Juniper Low Country Seasoning

GRITS

2 cups of whole milk
 ½ cup of white stone ground
 Adluh grits
 1/3 pound of unsalted butter
 Salt and pepper to taste

Heat butter in skillet pan. Add sausage, asparagus, tomatoes and let cook about 4 to 5 minutes, moving around in pan often, then add garlic. Add shrimp and cook about 3 minutes. Sprinkle with Low Country spice blend and saute about 3 or 4 more minutes until shrimp is cooked. Serve over grits.

*Heat milk and butter over medium flame in a saucepot.
 Once the butter is melted, add grits, stirring well for the first four minutes. Turn the flame down and continue cooking for about 60 minutes, stirring often.
 Cook until the grits are soft.
 Salt and pepper to taste.*

CHEF BRANDON'S LOW COUNTRY SEASONING

1 tablespoon paprika
 1 tablespoon dried tarragon
 2 teaspoons granulated garlic
 2 teaspoons kosher salt
 2 teaspoons black pepper
 ¼ teaspoon cayenne pepper

*Mix all ingredients
 in a small bowl.*





Dessert:

Chef Erin Nobles, Silver Spoon Bake Shop, Columbia

Silver Spoon Bake Shop is tucked into a vintage gray and white Shandon home on Devine Street. The front porch is gracious. Inside, the aroma of drip coffee and freshly baked goods draws the customer to a glass-fronted counter full of Silver Spoon's offerings. Biscuits, cookies, cupcakes, bars, muffins and croissants.

Behind the counter and back in the kitchen, 31-year-old Nobles is plying her beloved trade, baking since the wee hours of the morning.

"My mother and my grandfather had a huge impact on my love of cooking," she says.

"Both are fearless in the kitchen and were never scared to try a new recipe. Every Christmas my grandfather makes dozens of varieties of Christmas cookies, and as a child, I would get to help. We would distribute them to neighbors and friends. My mother also inspired my love of baking. She would always make our birthday cakes every year, and her cream cheese pound cake with caramel frosting is legendary in our town."

"Our town" is rural Bennettsville, where Nobles grew up. Some 100 miles east of her Pee Dee hometown, Nobles

graduated in 2009 from the University of South Carolina with a degree in Hotel, Restaurant and Tourism Management. "I then attended the International Culinary Center in New York City and received a degree in Pastry Arts and International Bread Baking. I opened Silver Spoon on December 7, 2013. We are located in a 100-year-old house, so it took almost a year of renovation to get the business open. I had many doubts that it would even happen. Once we got our permit to open, I realized that it was actually going to happen and the real work began.

"On opening day, I woke up several hours earlier to bake than I needed to – I probably didn't sleep at all that night. I had everything baked and prepared as planned, but still some extra time. I made a batch of cheddar bacon biscuits to add to our lineup. It wasn't something that I had planned on putting on the menu, but it seemed like a good idea. (The biscuits) are now one of our best-selling items."

And Nobles' personal favorite?

"Our salted caramel brownie. These are not your typical brownies. They are fudgy and rich and sprinkled with sea salt and coarse sugar. I eat a bite of one almost daily."

Which brings us to what Noble, who is single, does when she's not baking.

"I've started going to the gym regularly. It has been quite helpful for lifting those 50-pound bags of sugar and it's also a great de-stressor."

Stress?

"The hours are long and stressful, but if you are passionate about it, you can't wait to do it all over again the next day. In



From left: Chef Erin Nobles stands behind a display case filled with sweetness!

• Silver Spoon Bake Shop is located at 2507 Devine Street in Columbia.

order to have freshly baked items when we open, we must start early in the morning. It's difficult but it's also very satisfying to accomplish so much before sunrise."

And after the sun comes up?

Nobles, who took home the Top Chef award at the 2016 Palmetto Palate event, says she simply loves "seeing the happiness our baked goods bring to people."

Recipe from Chef Erin: Peach Fluff

Note from the chef: "My mother was a peach farmer for ten years, and I grew up working in the orchard and eating a lot of peaches. We always had cut-up peaches in the freezer. This recipe is one that (my mother) would make when we were children. It is very simple to make and very refreshing on a warm, summer day in SC."

8 ounces or about two cups of frozen South Carolina peaches
2 tablespoons of South Carolina honey or sugar
1 large egg white

Puree frozen peaches in a food processor for about a minute, until they are roughly pureed. Add the honey or sugar and process to combine. Add the egg white and process for 2 to 3 minutes until the mixture has tripled in volume and is light and fluffy. Spoon the mixture into glasses and top with whipped cream or enjoy as is!



Hemp:



From Pilot Project To Profit

The fibrous plant promises great potential



By Tom Poland
Photography by Larry Kemmerlin

Back in the 1960s, Dad would hang refurbished chainsaw blades on hemp rope and spray paint them silver. When he finished, that fibrous rope was striped brown and silver, like some lunger bass lure.

I don't know who grew Dad's hemp, but it'd do any job he had. Most likely Dad's beloved hemp rope came from China for that's where about 90 percent of the hemp in the United States comes from. Well, things change. South Carolina and several other states are approving the growing of industrial hemp.

Hemp's usefulness has been recognized for centuries. It's been around so long, people take it for granted. That useful product that goes into ropes and a lot more seems quite ordinary, but it's not, and we may get to know it much better. Today, parts other than its fiber provide value. The seeds, core, and flowers prove marketable, too. What was once seen as plant waste is now seen as valuable commodities, and hemp could offer farmers new income.

Thanks to a pilot program, 20 South Carolina farmers are about to plant hemp in Palmetto soil. And thanks to South Carolina's temperate climate, these farmers could grow three or four crops of hemp a year.

South Carolina lawmakers approved a pilot program to determine hemp's value to the state's farmers. At this writing, hemp has yet to be planted but that time is close at hand. Beyond the initial research crops, the hemp we grow here will find a number of uses.

For thousands of years, man has found multitudes of uses for durable, strong, long-fibered hemp. Dad used it to paint saw blades. Folks tie up plants with it and the industrial uses are many. Chances are you've used hemp rope.

Khaki-colored hemp has a bit of a nautical look. Hemp rope, known also as jute or manila rope, comes from a cousin to the marijuana plant. It grows fast. Not as fast as kudzu, but fast, and by the time you read this feature, it will be growing in South Carolina soil.



FACT: Thirty-one states have laws to provide for hemp production or pilot programs under the auspices of the federal 2014 Farm Bill.

In May 2017, Governor Henry McMaster signed H.3559 into law, which made it legal for 20 South Carolina farmers to grow up to 20 acres of industrial hemp in 2018 for research purposes. Yes, hemp and the famed marijuana plants are cousins, but that's about it. Don't think that hemp is a drug. It isn't. It can take farming to new highs, however. The decline of tobacco opens the way for new crops and hemp has great potential to work its way into the mix. Its potential is not being overlooked.

"The Industrial Hemp Pilot Program creates a new opportunity for South Carolina farmers to increase crop diversity," said Hugh Weathers, South Carolina Commissioner of Agriculture. "This is a new industry for South Carolina, and we're hopeful that these first twenty growers will lay a strong foundation for an expanded 2019 program. Ultimately, it's about growth and expansion for our farmers and our economy."

Twenty Pilots

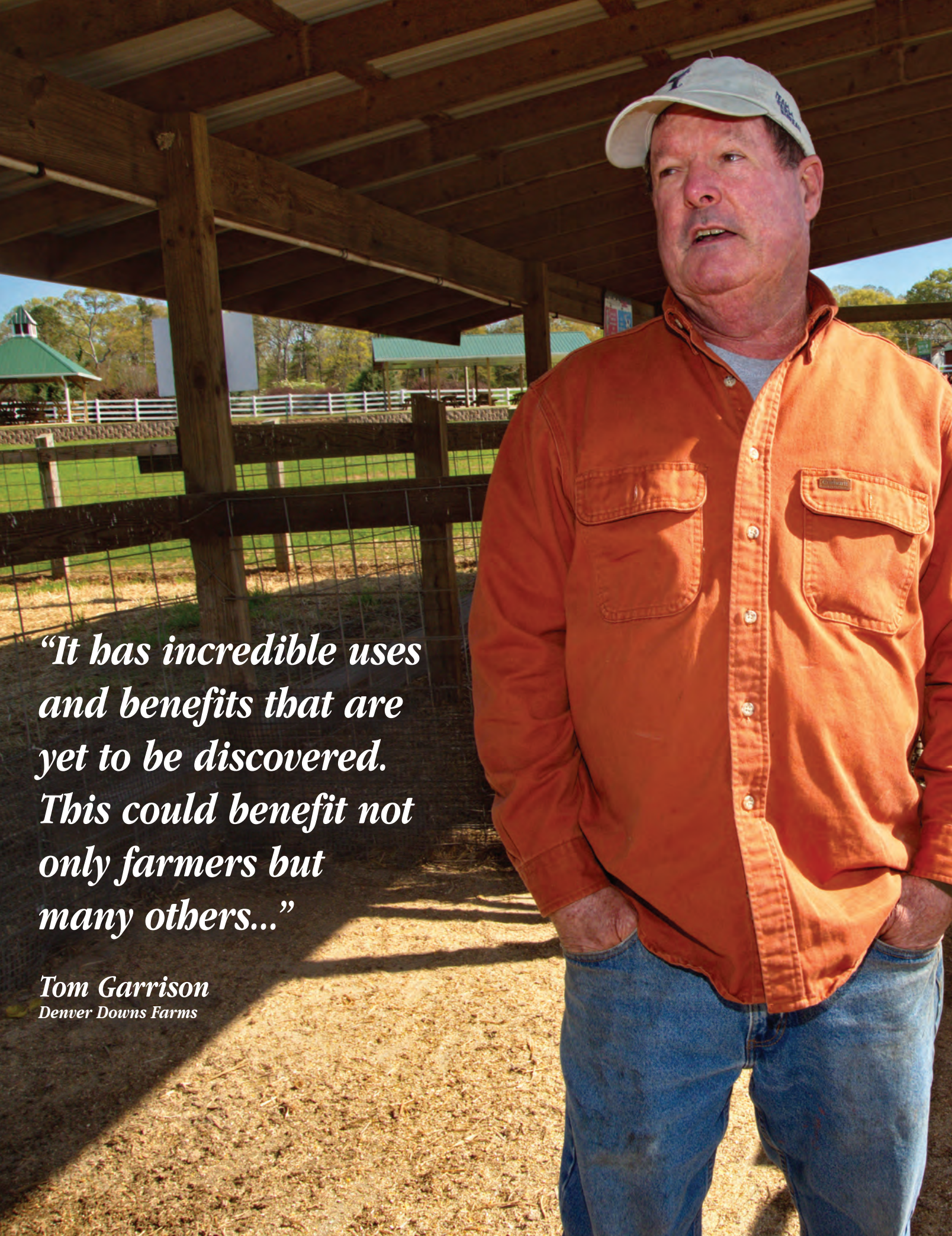
Farmers 131-strong applied to be pilot program participants. Only 20 could be chosen based on selection criteria that included agriculture experience, South Carolina geographic balance, and the ability to secure equipment and financing. Licenses went to growers who passed a State Law Enforcement Division background check. The growers also have to work with an in-state research university to develop products and a market for them. And they must have a contracted buyer for the hemp.

At this writing, 349.35 acres in 15 different counties will be devoted to hemp. Its growth will provide information and insight on how it fares in South Carolina. Five accredited universities are working with pilot program participants: the University of South Carolina, Medical University of SC, SC State University, Clemson University and USC Beaufort.

Two of the participating farms are Denver Downs Farms of Anderson County and Baxley Farms of Marion County.



FACT: Industrial hemp, a variety of *Cannabis sativa*, is of the same plant species as marijuana. However, hemp is genetically different and distinguished by its use and chemical makeup. Industrial hemp refers to cannabis varieties primarily grown as an agricultural crop. Hemp plants are low in THC (marijuana's primary psychoactive chemical). The maximum amount of THC allowed in industrial hemp is .3 percent.

A man with a white baseball cap and an orange long-sleeved button-down shirt stands in a barn. He has his hands in his pockets and is looking off to the side. The barn has a wooden roof and a wire fence in the background. The ground is covered in straw.

*“It has incredible uses
and benefits that are
yet to be discovered.
This could benefit not
only farmers but
many others...”*

Tom Garrison
Denver Downs Farms

Denver Downs Farms

The Garrison family of Anderson County has owned and operated Denver Downs Farm since 1869. That qualifies it as a South Carolina Century Farm. On the National Register of Historic Places, Denver Downs began as a cotton farm, transitioned to dairy, and today is a working farm devoted to agritourism and entertainment. With its history of adapting to changing times, it makes a good fit for the hemp pilot project.

Because hemp grows in all soil types and needs little water or hardly any pesticides or fertilizer, you'd think it would be easy to grow. Not true.

Tom Garrison of Denver Downs said that growing hemp brings a tremendous learning curve into the picture.

"I thought growing pumpkins was difficult, but this crop is nothing compared to that. It is definitely a learn-as-you-go project. The specificity of end result of the production requires tremendous hands-on analysis."

He added: "Having grown vegetables in the past, it's comparable to the intensity of crop management, but also is different than any crop I've ever grown."

Garrison, who testified about hemp in the General Assembly, took on hemp for a simple reason. "Seeking new opportunities to make farming profitable."

Does hemp have a future in South Carolina? Garrison thinks so. "It has incredible uses and benefits that are yet to be discovered. This could benefit not only farmers but many others with its diversified uses."



Tom Garrison of Denver Downs Farms prepares his land before planting his first crop of hemp.

FACT: It's unlikely "pot farmers" will hide illegal plants in legal hemp fields. Industrial hemp pollen can ruin marijuana's THC quantity and quality. Experienced cannabis growers who recognize this actually see hemp as a threat.

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INSULATION



ANIMAL BEDDING



ROPE



“We’re growing a crop we haven’t been allowed to grow for a long time. I want this program to do well. So it’s important that all farmers have permits and do things right.”

Neal Baxley
Baxley Farms



Baxley Farms

Neal and Amanda Baxley own and operate Baxley Farms where they grow peanuts, corn, soybeans, tobacco, cotton and butterbeans. Other crops include flax, canola and now hemp.

Neal Baxley’s interest in hemp had him keeping an eye on Kentucky, one of the country’s leading hemp growers. He went to a symposium on growing hemp and saw it as a real opportunity.

Back in South Carolina, he advocated growing hemp in his testimony before the State Senate. “I saw lots of uses for it,” said Baxley. “My hemp will provide extracts for treating arthritis, epilepsy and other conditions.”

The State newspaper in Columbia recently reported on hemp’s potential for medical uses. According to the article, “Hemp has myriad uses, from food to clothing to composites for car and airplane parts to oils for medicines and dietary supplements.”

Baxley says South Carolina is well-suited for growing hemp, especially in the Pee Dee. “The types of equipment a farmer has in addition to access to labor, are important,” he said. “In my case, I’ll need a lot of labor to more carefully harvest the hemp for its extract, not fiber.”

From top: Neal Baxley at his Marion County farm.

• *Another of Baxley’s non-traditional crops, organic tobacco.*

• *Harvesting corn on the Baxley farm.*

Although he’s excited about growing hemp, Baxley stressed that it’s important to go about it the right way. “We’re growing a crop we haven’t been allowed to grow for a long time. I want this program to do well. So it’s important that all farmers have permits and do things right.”

"The growers are optimistic." So said Sally T. McKay, communications director with the South Carolina Department of Agriculture. "But they also know that this is an experimental year, and that it's a bit early to know how their crops will do."

McKay addressed a change as well. "The law allows up to twenty growers to grow up to twenty acres in this first year. The 2019 season will allow up to forty growers and forty acres, which is the obvious change."

McKay adds that applications for the 2019 program are available on the South Carolina Department of Agriculture website (agriculture.sc.gov) The complete list of farmers approved to grow hemp in 2018 can be seen on the website as well.

Hemp's upside is good. It can contribute to the manufacturing

of commercial and industrial products such as rope, clothes, food, paper, plastics, insulation, biofuel, and textiles. Going forward, the South Carolina Department of Agriculture and South Carolina research universities will determine whether the program will be expanded.

Assuming the state's fledgling hemp industry takes flight, farmers may see a new revenue source, and the state's long-suffering textile industry could come to life again. Abandoned textile mills sit Upstate and along the fall line. Hemp could put them back into operation. If that comes to pass, things will have come full circle for many farmers who abandoned the plow in the 1960s to work in textile mills.

Hemp—from pilot project to profit. That's the plan.



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Applications Available for 2019 Industrial Hemp Pilot Program

The South Carolina Industrial Hemp Pilot Program could double in size during its second year, and applications for the 2019 program are available on the SC Department of Agriculture (SCDA) website (agriculture.sc.gov).

SCDA will select up to 40 farmers to receive permits to grow industrial hemp. Those farmers who receive permits will each be allowed to grow up to 40 acres of the crop. The 2018 pilot program allowed 20 farmers to grow up to 20 acres of industrial hemp.

"Expanding the Industrial Hemp Pilot Program will give us a greater opportunity to assess where and how this crop grows best in South Carolina," said Hugh Weathers, SC Commissioner of Agriculture. "Ultimately, industrial hemp is about crop diversity and new business for our rural farmers."

To qualify for a permit, applicants must:

- be a South Carolina resident;
- pass a state and federal background check administered by the South Carolina Law Enforcement Division;
- have a signed contract with an industrial hemp manufacturer/processor; and
- submit GPS coordinates for the land where industrial hemp will be grown.

Completed applications for the 2019 program must be completed and postmarked by Friday, June 29.



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SUMMER ALMANAC

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JULY 19

Palmetto Palate

State Museum, Columbia

For the 10th year, SCFB is hosting its annual fund-raising event: The Palmetto Palate.

The event, which begins at 6 p.m., will bring in chefs from local restaurants and pair them with farmers from across South Carolina to create tasty tapas as part of the farm-to-table movement. The Palmetto Palate will also have a silent auction with local products donated by Farm Bureau members and County Farm Bureau offices.

Proceeds from the event will go to the SCFB Education Foundation.

Tickets can be purchased by calling (803) 936-4215 or at www.scfb.org.

JULY 26

Farm Bureau Youth Leadership Conference

Riverbanks Zoo & Garden, Columbia

The SCFB Youth Leadership Conference provides leadership training and team-building skills to rising high school juniors and seniors while they have fun and make life-long friendships. The 2018 conference will be a one-day, all-inclusive event.

Highlights of the 2018 conference will include: public speaking training, team-building activities, agriculture issues and advocacy, and a high ropes course.

The deadline to apply is July 2. Applications and more information on the conference can be found at www.scfb.com/YLC.

OCTOBER 1-2

SCFB Women's Leadership Conference

Aiken

The annual SCFB Women's Leadership Conference features guest speakers and educational workshops. All women who are Farm Bureau members are invited to attend.

This year's event will be held at the Hilton Garden Inn in Aiken. For more information on registering, contact your county Farm Bureau office or call (803) 836-4409.

OCTOBER 10-21

South Carolina State Fair

State Fairgrounds, Columbia

The South Carolina State Fair will be held in Columbia from Wednesday, October 10 through Sunday, October 21. It will feature livestock judging, agricultural and commercial exhibits, entertainment, rides and a variety of food vendors.

SCFB will again be donating scholarships to winners in various livestock competitions, including beef, dairy, swine, meat goat and equine.

For more information on the scholarships, visit www.sctestfair.org.

If you have an agricultural event of interest to publish in the Almanac, please email it to Lauren Prettyman at lpretty@scfb.org, or fax it to (803) 936-4452. Include your name and telephone number. Deadline for inclusion in the Fall issue of South Carolina Farmer is July 20.

SCFB Women “Agvocate” at State House on National Ag Day



Farm Bureau women from across South Carolina converged at the State House March 20 in support of National Ag Day, a time to increase public awareness of agriculture’s vital role in our society.

Nearly 80 members of county Farm Bureau chapters donned their South Carolina blue to celebrate agriculture, the largest contributor to our state’s economy.

The women were introduced in the State House Chamber, where they had the opportunity to speak with policymakers regarding legislation that affects agriculture and thank them for their support of farmers.

Peggy McMaster, the First Lady of South Carolina, was the keynote speaker during lunch.

“National Agriculture Day marks a nationwide effort to tell the true story of American agriculture and remind consumers that agriculture is a part of all of us,” said Frances Price, South Carolina Farm Bureau Women’s Leadership Committee chair. “Agriculture is responsible for providing the necessities of life – food, fiber, clothing and shelter. We hope to draw attention to that fact through our presence at the Statehouse.”

“American farmers are working harder

than ever, and it shows,” said Harry Ott, SCFB president. “Today, each American farmer feeds more than 165 people, a dramatic increase from just 25 people in the 1960s. And the demand for food grown in the United States is at an all-time high. Agriculture is this nation’s number one export and vitally important in sustaining a healthy economy.”

The SCFB Women’s Leadership Committee and the Ag in the Classroom Program sponsor an Ag Literacy Week project each year as part of the National Ag Week celebration. In an effort to teach students more about agriculture, SCFB county women’s committee members are encouraged to read agricultural books to classrooms in their communities, such as *Plants Feed Me* by Lizzy Rockwell.

Joined by Peggy McMaster, the First Lady of South Carolina, SCFB Women gathered to thank lawmakers for their continued support of agriculture in South Carolina.

Agribusiness is South Carolina’s largest industry, generating nearly \$42 billion annually and supporting more than 212,000 jobs. National Ag Day recognizes and celebrates the abundance provided by American agriculture.

Volunteers with the SCFB Women’s Leadership Program tell the farm story through education and advocacy with children and youths. The Women’s Leadership program is one of many purpose activities sponsored by the South Carolina Farm Bureau Federation.

— By Lauren Prettyman
SCFB Media Specialist



Women’s Fly-In

York County Young Farmers & Ranchers Chair Tracy Miskelly (left) and SCFB State Women’s Leadership Chair Frances Price participated in the American Farm Bureau’s first-ever women’s fly-in in Washington, D.C. for National Ag Day on March 20. The women met with legislators to discuss the Farm Bill and other important issues facing S.C. farmers.

2018 Session Legislative Priorities Wrap-Up

The 2018 session was productive for SCFB. Here's what we accomplished this year:

Livestock Permitting Reform: The Senate passed H. 3929, the "poultry" bill, with a vote of 41-1. The House passed the bill with the Senate's amendments by a vote of 103-0.

Governor McMaster signed H. 3929 into law on March 12, making the following changes to current animal agricultural facility laws:

- Makes setback distances from property lines and residences standardized as dictated by DHEC regulations, helping our growers determine where to place new livestock houses.
- Defines an "affected person" as a property owner within one mile of the proposed poultry operation.
- Requires that farmers establish an evergreen, vegetative buffer between poultry housing and residences around the farm. This helps eliminate odors and enhance bio-security.
- Allows for a waiver of setback distances from a neighbor to be revoked within three days of signing, but after that point it stands.
- Provides that if farmers choose to place their poultry houses 800 feet or more from their own property line – double what is required by regulation – or 1,000 feet from an adjacent residence, then DHEC's final determination cannot be contested.

Agricultural Water Use: On March 21, the House Agriculture Subcommittee voted 4-0 to adjourn debate on H. 3890. The bill would have eliminated the current agriculture registration process and instead, subjected agricultural users of water to the permitting process. Testimony was provided to the subcommittee about the ongoing activities of both state and federal agencies working to gather scientific data on current surface water and groundwater resources, as well as the development of a State Water Plan. These efforts will lead to a more scientific understanding of how to best

manage our water resources.

We continue to participate in meetings with the regulatory bodies – DHEC and DNR – on both surface water and groundwater matters. DHEC is expected to hold a public hearing on the Proposed Western Capacity Use Area in August. SCFB will continue to work to ensure water policies in South Carolina to provide farmers with a fair and adequate water supply.

Dams and Reservoirs: On April 18, the Senate Agricultural and Natural Resources Subcommittee held a hearing on H. 3218. The bill would have increased the number of dams and reservoirs regulated by DHEC. The subcommittee voted to carry over H. 3218 after determining there was still much work to do on this issue with not enough time to properly address the concerns raised by the testimony of SCFB and others prior to

the end of session. SCFB will participate in a study committee over the summer that will develop comprehensive dam safety reform that best protects lives, while keeping in consideration the importance of farm ponds in rural South Carolina.

Clemson PSA Request: Both the House and Senate passed their versions of the budget for the 2018-2019 fiscal year. In it, Clemson PSA received \$1.5 million recurring funds from the Senate for water research, whereas the House gave them \$2 million recurring funds for water research. Both chambers allocated \$6 million non-recurring for facility renovations. The ultimate amount will be decided when the two bodies go to Conference Committee on the budget.

— By Cassidy Evans
State Legislative Coordinator



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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 jrtyler9@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.

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 jkcmahoney@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 floydpl1@gmail.com.

For Sale

YORK SC - Two cemetery plots in Lakeview Cemetery. Call (843) 689-5858.

EDISTO ISLAND - Wooded corner lot. 0.7 acre. Restricted neighborhood with underground utilities. 3 miles to beach. Close to Charleston, Savannah and Beaufort. \$32,000. Call (803) 335-9333 or (803) 643-7565.

CEMETERY PLOT - Crescent Hill Memorial Gardens, Section B, Lot 8D, single plot, easy access, flat lot, \$400. Please call (803) 794-7390.

SAINT HELENA ISLAND VACATION HOME - 2 bedroom, 1 bath house, fully furnished. Appliances, no washer/dryer. Walking distance to beach and creek. \$169,000. Call (229) 347-3760 or (843) 812-8014.

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.

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.

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.

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HORRY COUNTY – 47.9 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.

Miscellaneous

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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.

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Helpful Tips to Keep your Summer Celebrations Safe

It is hard to imagine the summer months, and especially the Fourth of July, without fireworks. They light up the sky with a cascading array of dazzling colors and bring joy to people of all ages. However, that joy can be quickly followed by disaster if fireworks are not handled properly. The best way to stay safe is to leave fireworks to the professionals. But, if you must include them in your summer celebrations, do so very carefully and take every precaution to protect your family and home.

Farm Bureau Insurance® claims adjusters have seen all too often damage and injuries caused by fireworks. Nationwide, each year fireworks start on average 18,500 fires and cause \$43 million in property damage. Be especially careful when cleaning up debris. Even if it looks like the debris is no longer burning, it is best to leave it until the next morning before sweeping up and placing the debris into a trash bin. Firework debris can reignite after being dumped into a trash bin. If that trash bin is left in the garage or next to your home, it can spark a fire.

In addition to being a fire hazard, fireworks can cause significant injury. In 2016, there were 11,100 fireworks-related injuries and more than half of those took place during June and July. Children are particularly vulnerable to injury, especially when using sparklers. You would never hand a blow torch to a child,



but sparklers can burn at temperatures in excess of 2,000 degrees Fahrenheit. Children's arms are too short to hold sparklers a safe distance from their face and body, and clothing can easily catch on fire.

Despite all of the risks, if you plan to celebrate with fireworks this summer, keep these safety tips in mind:

- Be extremely careful when discarding firework debris. Leave debris on the ground to completely burn out. Wait until morning if possible before sweeping up the debris and then saturate the debris with water. Once properly doused in water, place into a

nonflammable trash bin outside and away from your home and car.

- Risk of injury is more than twice as high for children between 10 and 14. Never allow children to handle fireworks.

- Consider replacing sparklers with red, white and blue glow sticks, confetti poppers or bubbles for young children.

- Never hold lit fireworks in your hand, lean over fireworks, or point fireworks at anyone.

- Avoid purchasing fireworks packaged in brown paper, which typically means they are intended for professional use and could pose a higher level of danger to consumers.

- Keep a bucket of water or garden hose nearby.

- Make sure fireworks are legal in your area before using.

You should also review your homeowner's policy with your Farm Bureau Insurance agent. If fireworks damage another person's property or injure anyone, you may be responsible for damages. You can find a Farm Bureau Insurance agent near you online at www.SCFBIns.com or you can reach a customer service representative at 1-800-799-7500. Farm Bureau Insurance wishes you a safe Fourth of July celebration and a safe summer season!

—By Kristen Coppiano,
Corporate Communications and
Susan Merrill, Director of Marketing



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