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Don’t forget about the Built Ford Tough F-150 Sweepstakes!!!
Text the word SWEEPS to 46786*** to enter!

Members get $500 Bonus Cash* toward the purchase or lease of an eligible new 2017/2018/2019 Ford vehicle!

Program 36365: $750 Bonus Cash offer exclusively for active AL, AR, AZ, CA, FL, GA, IL, IN, IA, KS, KY, LA, MI, MS, MO, NE, NJ, NY, OH, PA, SC, TN, TX, VA Farm Bureau members who are residents of the United States. Offer is valid through 1/2/2019 for the purchase or lease of an eligible new 2017/2018/2019 model year Lincoln vehicle. This offer may not be used in conjunction with most other Lincoln Motor Company private incentives or AXZD-Plans. Some customer and purchase eligibility restrictions apply. Must be a member for 30 consecutive days prior to purchase. Limit one Bonus Cash offer per vehicle purchase or lease. Limit of five new eligible vehicle purchases or leases per Farm Bureau member during program period. See your Lincoln Dealer for complete details and qualifications.

Don’t miss out on this offer. Visit LincolnFarmBureauAdvantage.com today!

Members get $750 Bonus Cash* toward the purchase or lease of an eligible new 2017/2018/2019 Lincoln vehicle!
Our Cover Image

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

South Carolina Farmer | Summer 2018
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 pigweed. 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 for buddy seats in tractors. 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.
Congratulations

2018 MAPS Award Recipients

Wayne McKenzie
Clarendon

Jason Woodall
Oconee and Pickens

It’s the people behind our policies and the service provided after the sale that make Farm Bureau Insurance® unique.

The MAPS Award recognizes agents who represent the very best of what a Farm Bureau Insurance agent should be. Recipients demonstrate an unwavering commitment to growing Farm Bureau Membership including an Auto book-of-business that generates Profitable growth to enhance the company’s overall financial strength while delivering a second-to-none customer Service experience.

Please help us congratulate these agents on their outstanding work!
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...
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.

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.
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
½ cup white vinegar
¼ teaspoon salt
¼ cup water
½ 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
½ 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 2 ½ 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
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.

ENJOY!
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.
Palmetto Palate

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

The SC Farm Bureau Foundation is a 501(c)3 organization. Contributions are tax deductible.
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

YOUTH LEADERSHIP 1-DAY CRASH COURSE

A Barrel of Fun!

High Ropes Course  Public Speaking Training
Team-Building Activities  Ag Issues & Advocacy
plus WILDLIFE ENCOUNTERS & more!

JULY 26, 2018 @ RIVERBANKS ZOO

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
South Carolina Farmer / Summer 2018                              11

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 Sōl Flowers Go South for the Sunflower Fundraiser. Bundles of precut sunflowers are available for a donation of $10. All proceeds go to benefit Safford 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.

Ag-tivities for the Summer

The Clemson University Agricultural Education Program celebrates 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

Clemson University Agricultural Education Program Celebrates 100th Anniversary

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– By P. M. Fravel
Ready to be enjoyed...

Delicious food and the outdoor dining area at Terra Restaurant in West Columbia.
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.

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

**POACHED SHRIMP**
- 1 teaspoon of minced shallot
- 1/2 teaspoon of paprika
- Dash of hot sauce
- Juice of half a lemon
- Salt to taste
- 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.”
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

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 sauté 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.

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
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
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.”

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**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:
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 lunker 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.

By Tom Poland
Photography by Larry Kemmerlin
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: Thirty-one states have laws to provide for hemp production or pilot programs under the auspices of the federal 2014 Farm Bill.

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.
McNulty finds a quiet corner in preparation for going "on the air." 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.”

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.

INDUSTRIAL HEMP

HEMP STALKS AND SEEDS USES

- Cooking/Seasoning Oil
- Flour
- Milk/Dairy
- Dietary Supplement
- Beer
- Bakery
- Body Care Products
- Animal Feed
- Granola
- Fuel
- Medicine
- Protein Powder
- Paint
- Organic Compost
- Mulch/Compost
- Textiles
- Paper
- Fiber Board
- Insulation
- Animal Bedding
- Rope
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.”

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

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.”
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.
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.scstatefair.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.
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.”

“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.

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 $15 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
N. MYRTLE BEACH – Ocean-front condo – studio, 1, 2 & 3 bedroom. Please call (843) 339-9145 for more information or check at vrbo.com #253950 and see other listings for the same property owner.

SANTIE – 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 screened porch, sleeps 10, one block to beach, approximately 15 miles to Garden City Pier. Call (803) 804-3843 or email sherry@windstream.net.

MINI SUITE – Furnished near Greenville/Spartanburg airport and BMW. All private. Month-to-month, no lease or deposit required. $600 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) 413-2877.

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


OCEAN LAKES CAMP GROUND – 3 bedrooms, 2 baths, sleeps 8, N section, close to store and waterpark. Call (803) 804-8843 or email sherry@windstream.net.

CHAUJA 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) 444-6093.

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 (770) 817-7345 or email mcilhent@aol.com.

GARDEN CITY BEACH – Across street from beach, covered porch with rocking chairs and good ocean views. Listing room, dining room, 5 bedrooms, 2 baths. Deck on back of house, plenty of parking, play area underneath house. Call Patsy R. Williams (843) 558-2899 or email jtryle9@gmail.com.


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.

CHAUJA RIVER CABIN – 4 bedroom caban with 2 bedrooms and a bathroom upstairs. Large living room with fireplace, TV, VCR. Screened porch overlooking Chauja River. Located north of Wallahalla, SC, one hour from Asheville to Spartanburg area or two hours from Charleston. 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 #32954 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 s1traveler@aol.com.

LAKE MURRAY – House on waterfront with dock. One bedroom, sleeps four, fully furnished. Call (803) 663-1495 or (803) 645-3940.

HILTON HEAD – Fully furnished, one bedroom condo, South Forest Beach. Pool, security. $575 per week. For more information, call (843) 838-9974 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) 324-0049.

TRACK-SIDE PLACE – Kershaw. Gate studio with full kitchen and bath on 0.4 acres. One mile from Carolina Motor Sports Park. Near historic Camden and Lake Wateree. $600 per week. VRBO #1101241 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) 581-9394.

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.

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) 355-9333 or (803) 643-7655.

CEMETERY PLOT – Crescent Hill Memorial Gardens, Section B. Lot 8D, single plot, easy access, flat lot, $400. Please call (803) 794-7300.

SAINT HELENA ISLAND VACATION HOME – 2 bedroom, 1 bath house, fully furnished. Appliances, no washer/dryer. Walking distance to beach and creek. $160/week. Call (229) 547-5760 or (843) 812-8014.

3 PLOTS – 1 opening/closing, Greenville Memorial Gardens, Augusta Road, Greenville. $600. Call (864) 646-9673.

Aiken – Nice, country-style home in southeastern Aiken County. 3 bedrooms, 2 bathrooms. Paved road on 11 acres. $200K. (803) 640-8830.


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. (843) 648-0982.

HORRY COUNTY – 38+ acres approximately 33 miles from N. Myrtle Beach. Highway frontage 421’ and rear of property 1,350’ that adjoins local airport. Please call (843) 331-8778 for more information.
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

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.


Yoga Retreat at the Pond — Yoga classes. Spiritual mentoring. Overnight accommodations. 53 acres where you can just be. Near Ninety Six, S.C. Call (864) 506-4063 or email jhymnd@clemson.edu.


Blythewood Horse Boarding — Up to 3 horses. Two stalls, dry hay storage area, wash area, weather protection, electricity, new well, private, secure, owner on site and access 24/7. No annual lease. Five miles from Blythewood and two feed stores. For more information, please call (803) 429-3911.

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.


Here’s what’s Cookin’

The Golden Taste of South Carolina

A reprint of SC Farm Bureau’s 50th Anniversary Cookbook

Send $25 for each book to Cookbooks, PO Box 754, Columbia, SC 29202 or buy online at www.scfb.org/media-publications/cookbooks

A project of the SC Farm Bureau Women’s Leadership Committee
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
TAKE A CLOSER LOOK
At Your Member Benefits

farm vehicles

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Call your County Farm Bureau or go to www.SCFB.org

John Deere
Call your County Farm Bureau or go to www.SCFB.org

Caterpillar
Call your County Farm Bureau or go to www.SCFB.org

home & family

ADT Security Systems
www.powerlinkllc.com or call (877) 289-4070

Grasshopper Zero Turn Lawn Mowers
www.grasshoppermower.com or call (620) 345-8621

automotive discounts

Ford & Lincoln
Call your County Farm Bureau or go to www.SCFB.org

Avis
www.avis.com/scfb or (800) 331-1212 (savings code: A298840)

Budget
www.budget.com/scfb or (800) 527-0700 (savings code: Y775740)

travel discounts

Choice Hotels
Go to www.choicehotels.com.Click on “Select Rate,” then click on “Special Rate/Corp ID,” and enter the SCFB account number 00209800, or call (800) 258-2847.

Wyndham Hotels
Call (877) 670-7088 and use discount ID number 1000000510 or go to www.wyndhamhotelandgroup.com

TripBeat Endless Vacations
Go to www.tripbeat.com/scfb or call your County Farm Bureau

Six Flags over Georgia
Call your County Farm Bureau or go to www.SCFB.org

Riverbanks Zoo & Garden
Call your County Farm Bureau or go to www.SCFB.org

Benefits subject to change without notice. For details, go to www.scfb.org

merchandise

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www.SCBFproducts.com or call (803) 822-8636 or (800) 849-3778

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Office Depot
Call your County Farm Bureau or go to www.SCFB.org

financial

SC Farm Bureau Insurance Services
Call your County Farm Bureau or (800) 799-7500

Farm Bureau Bank
www.farmbureaubank.com or call (800) 492-FARM (492-3276)

eLegacyConnect
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Accidental Death & Dismemberment Benefit
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health & well being

Agility Discount Prescription Drug Plan
Go to www.SCFB.org, click on Member Benefits, then Health Care

QualSight Lasik Surgery
www.qualsight.com - SCFB or call (866) 979-9212

ClearValue Hearing
(888) 497-7447 or visit www.clearvaluehearing.com

LifeStation Medical Alert System
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Use code FB103

LifeLine Screening
(888) 787-2873 or visit www.lifelinescreening.com/scfb

AirMedCare
Go to www.airmedcarenetwork.com or call your County Farm Bureau

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