



South Carolina **FARMER**

The
Magazine
of the
South Carolina
Farm Bureau
Federation

Summer 2019



INSIDE THIS ISSUE

Seaside Tomatoes

*The Green, Green
Grass of "Home"*



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FEATURES

12 TWO SEASONS OF GRASS

By Tom Poland

THE CHALLENGE IN GROWING AND MAINTAINING TURFGRASS

14 FROM WASTE TO WINNER

By Stephanie Sox

THE SANDERS FAMILY HAS TURNED MILLIONS OF POUNDS OF WASTED TOMATOES INTO A VALUE-ADDED NICHE MARKET.

12



COLUMNS

2 MESSAGE FROM THE PRESIDENT

4 GREEN THUMB GARDENING

DEPARTMENTS

6 THE FARMER'S TABLE

8 AG EDUCATION

26 NEWS FROM SC FARM BUREAU

28 LEGISLATIVE AGENDA

29 SUMMER ALMANAC

30 MEMBER MARKET PLACE

32 MEMBER BENEFITS

14



OUR COVER IMAGE

Tastes like summer!

Cover photo by Lauren Prettyman

MESSAGE FROM THE PRESIDENT

Greetings to our Farm Bureau family throughout our great state. Spring and planting: the two just go together. The soil is ripe. The sweat is real. The days are long. But the anticipated rewards of our labor keep us going.

As Charles Dickens once said, "It was the best of times, it was the worst of times, it was the age of wisdom, it was the age of foolishness."

We farmers and ranchers currently find ourselves in a similar way. Such was, and is, life. From Matthew and Irma, to Florence and Michael, the damage done on farms and ranches across the state over the past several years due to storms and flooding has left many farm families struggling.

South Carolina farmers are not alone. Across the nation farmers have dealt with wildfires, a volcanic eruption, two Category 4 hurricanes, an earthquake, tornadoes and major flooding. Similar to South Carolina, agriculture is a major contributor to the economy in most of the affected states and vital to sustaining rural communities.

I'm proud of the grassroots effort of our Young Farmers and Ranchers as they've raised more than \$10,000 in hay for farmers in Nebraska that have been impacted by flooding. Through their network, they've also collaborated to arrange transportation for the hay. So far, six loads of hay have made their way out west.

Last year, SC Farm Bureau established the South Carolina Agricultural Aid Foundation, a 501(C)(3) organization to help farmers who have been affected by natural disaster. We have just completed the first application and award process and were able to make 234 awards to farmers from 25 counties. These farmers grew corn, cotton, peanuts, soybeans, tobacco, peas, cucumbers, squash, mustard greens, turnip greens, collards, cabbage, broccoli, watermelon, hay, rye, oats, pasture, pinkeye peas, sweet potatoes, turf, honey bees, hemp, sorghum, fruit trees, blueberries, butter beans, cow peas, beets, wheat, cattle, hogs, pumpkins and timber.

With the funds remaining in our Agricultural Aid Foundation, we plan to invest in programs that provide mental health counseling for farmers. American Farm Bureau recently did a survey about stress in rural communities and 73 percent of those surveyed listed financial issues as their top contributor to stress levels. The survey also revealed that one-third of farmers agree they would be uncomfortable talking to a friend about a mental health condition.

We farmers and ranchers must lead the way in refusing to condemn those who suffer from depression, anxiety and despair. Although we sometimes get wrapped up in our own struggles to survive, we must watch out for our friends, neighbors and family members who may need a helping hand or a word of encouragement.

Following the historic flooding in 2015, the South Carolina General Assembly created South Carolina Farm Aid, giving many farmers the means to complete another planting season. This year, the SC Senate and House have once again listened to the needs of the agricultural community and included \$25 million in relief funding for our farmers. The aid will only cover a portion of the damage accrued over the past four years, but it will help. Thank your legislators for understanding the role of agriculture and recognizing the needs of farmers.

We are in the planting season. Farmers are optimistic people. When we put seed into the ground, we believe there will be life, growth and sustenance coming from those seeds.

Life itself is challenging, filled with happenings that none of us can explain or understand. Yet, we push on. We trust in our God and we stand on His promises. With that, we meet each new day. May God continue to bless each of you and your families and Farm Bureau.



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



South Carolina FARMER

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

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

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

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S. C. FARM BUREAU PROMOTION AND EDUCATION DIVISION

STEPHANIE SOX – Editor

BILL JOHNS – Assistant Editor/Creative Director

LARRY KEMMERLIN – Contributing Editor

MELANIE MOULDER – Administrative Assistant

LAUREN PRETTYMAN – Digital Media Director

ELIZABETH WOOD – Director of Agricultural Literacy

TRACY MISKELLY – Director of Ag in the Classroom

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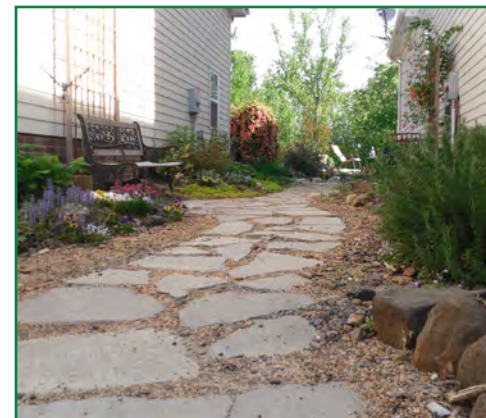
AUTO • HOME • LIFE



Recycled Landscape Ideas

From some of my past writings, you can probably tell I am miserly. If I can get something for free that fills a need and looks good too, I am all over it. I have the smallest yard I have ever owned and yet have more of a landscape than ever before. Privacy is certainly an issue in a high-density neighborhood and outdoor living space is at a premium. To create outdoor spaces takes money, or just a little time, hard work and a sharp eye to spot recyclables.

My biggest recycling project to date was the use of broken concrete slab pieces to make a walkway for myself and my next-door neighbor to use between the houses. This narrow 15-foot-wide alley had been a challenge and an eyesore – mostly just remnants of a fescue lawn area that did not do well. One of the big problems is that when it rained, the alley was inundated with water from four downspouts off the two houses. Instead of me doing something to my 75 feet of space, and the neighbors doing their thing on the other



A patch of sedum ventures into the pea gravel and slabs of concrete that serve as a walkway between Thompson's house and that of his neighbor. • Below: He helped his neighbor fashion these steps and a patio from concrete slabs.

half, I suggested a coordinated effort to provide a pleasant space that could take care of the drainage as well.

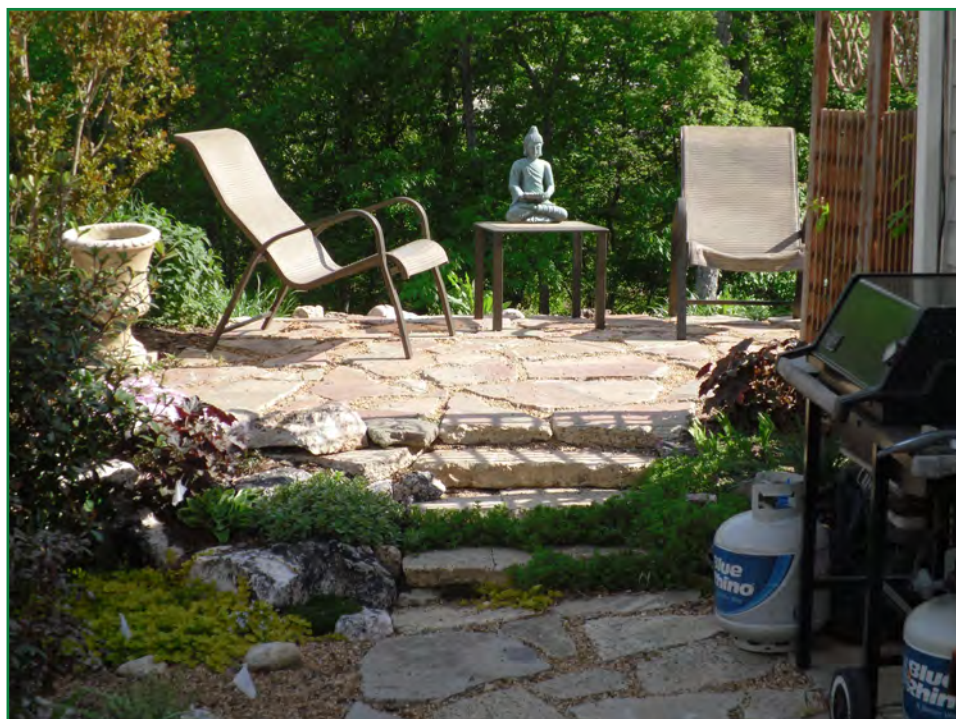
I had bought some flagstone a year or two before to use in a different area and had paid about \$135 for a coverage of about 12 square feet, and I knew I didn't want to spend that kind of money for a 70-foot-long walkway. Another neighbor two doors down was having a new patio

installed, and had the old concrete patio laying in the front yard in pieces. Why not use the concrete pieces instead of flagstone.

To take care of the drainage issue, I dug out the area for the walk about six inches deep. I made sure my "ditch" was sloped towards the front and back of the house to take the water away. I next filled the "ditch" with two inches of gravel. The gravel worked as the perfect base for the concrete slab because the underside of the slab pieces were uneven and the thickness was not consistent. A packed base of sand would not have worked as well. In addition, the gravel was the area that would convey the water from the downspouts.

Although the slabs were heavy, once you set them on the bed of gravel, slid and wiggled them in place, the gravel would work up into the uneven cavities underneath and the slab would then be very stable and immovable. After placing the slab pieces, which took a lot of measuring and staring at the pieces to mentally fit them in place before deciding which piece was next, the cracks and sides of the walkway were filled with pea gravel.

After created the walkway, the planting beds were built up with soil from the "ditch" and some store-bought compost. I used moss covered stones collected from a



friend's property to add interest along the bed edges and give the landscape a sense of age.

All in all, the project took several months to complete, mainly because of having to find more sources of broken concrete to go the length of the walkway.

The results have been both beautiful and effective, and each year the landscape has matured to fill in the spaces. The drainage works well and many of my creeping border plants have flowed between the stones and have become quite happy venturing into the pea gravel. This project led to putting in steps and a small patio made from concrete slabs for my neighbor who shares the walkway.

Old metal headboards can make great garden trellises. You can give them a fresh coat of bright paint or leave them aged and rusty. Bamboo can be used to make fences or trellises and, if not in contact with the ground, will last for many years. A broken cast iron pot can become a planter. Colored glass bottles can create focal points in the landscape if artfully placed.

I've seen old wheelbarrows or bathtubs played over with masses of colorful annuals. There was a garden center near Charleston at one time that had an old rusty pickup truck with petunias flowing out from under the propped-up hood. The new river walk along the Catawba River in Rock Hill has some really nice and creative seats carved from big logs with a chainsaw.

The point is, discarded items can be used in the landscape to serve a particular function or for aesthetic appeal. Keep in mind that overuse could land you a spot on *Hoarders*, a weekly show on cable TV.

From top: Thompson used bamboo to create this trellis which is still standing after 14 years.

• Oak logs were converted into chairs along a walking trail. • Now a colorful planter, this broken concrete pot had been discarded by a garden center.



Blueberry Jam*(From SC Ladies & Gents Love to Cook)*

4 cups blueberries
 1 box powdered fruit pectin
 1/2 teaspoon butter or margarine
 1/8 cup water
 4 cups sugar, measured into a bowl
 3 pint jars with lid and rings

Wash blueberries and place in tall pot. Add pectin, butter and water. Stir and bring to a boil. Add sugar all at once. Continue stirring until it reaches a good boil. Cook 2 minutes, still stirring. Place lids in boiling water. Fill jars with jam. Wipe rim of jar with clean dishcloth. Place lid and ring on jar and tighten.

Squash Pickles*(From SC Ladies & Gents Love to Cook)*

8 cups thinly sliced squash
 2 cups thinly sliced onions
 2 tablespoons salt
 2 cups vinegar
 2 cups sugar
 2 teaspoons celery seed
 2 teaspoons mustard seed

Place squash and onions in layers sprinkled with salt. Let stand 1 hour. Drain off water. Heat vinegar and sugar and add celery seed and mustard seeds. Have pint jars hot. Fill jars with squash and onions. Pour hot vinegar mixture over them and seal.

Yield: 4 pints (if not packed too full)**Fruit Pie***(From SC Ladies & Gents Love to Cook)*

3 cups fresh fruit, sliced - strawberry or peaches
 1/2 6-ounce shortbread pie crust
 2 3-ounce package sugar-free (strawberry or peach) gelatin mix
 1/2 small package sugar-free vanilla cook and serve pudding mix
 1/2 cup water
 1/2 cup lite frozen non-dairy whipped topping

Place sliced strawberries or peaches in pie crust. Combine dry gelatin and dry pudding mix with 1/2 cups water. Cook over low heat until mixture begins to boil, stirring constantly. Pour hot mixture over fruit. Refrigerate for two hours. Spread light whipped topping over set filling. May add red food colored coconut on top for strawberry pie or sprinkle orange flavored drink mix powder on top of peach pie for color. Keep refrigerated.

Yield: 1 pie**Southern Fried Okra***(From SC Ladies & Gents Love to Cook)*

3 pounds fresh okra
 1/2 egg, beaten
 2 cups self-rising cornmeal
 1/2 teaspoon salt
 1/2 teaspoon black pepper
 Vegetable oil

Wash okra and drain well. Remove tip and stem end, then cut okra into 1/2-inch slices. Heat oil to 375 degrees. Beat egg and place okra slices in egg, toss to coat. In a separate bowl, combine cornmeal, salt and pepper. Remove okra slices from egg and dredge in cornmeal mixture. Drop battered okra in hot oil and fry until golden brown. Drain on paper towels and serve hot! You may also heat a small amount of oil in the bottom of an iron frying pan, place battered okra in oil and stir-fry until okra is golden brown. Delicious!



From Farm to Label

By Nicole Yon, R.D.

We've all been there: pulling a forgotten container of last week's dinner leftovers out of the fridge or having to toss half a bunch of bananas that looked great at the store and then sat on your counter all week untouched.

Food waste is a real concern, and it impacts the environment and our wallets. With a few simple tricks you can easily reduce food waste in your home.

PLAN AHEAD: Cut back on unused ingredients and spoiled leftovers by creating a rough meal plan for your week. If it's unrealistic for you to prepare dinner every night due to a hectic schedule, take note of that when meal planning and create your grocery list accordingly.

SHOP YOUR PANTRY, REFRIGERATOR AND FREEZER FIRST:

Before creating your meal plan and grocery list, take inventory of what you already have on hand in your pantry, refrigerator and freezer. Create your meal plan based on these items and shop for what you need.

REPURPOSE LEFTOVERS: Leftovers don't have to be boring! Repurpose leftovers into a completely different meal: leftover grilled steak can easily become a "Black & Blue" salad, steak quesadilla or a Philly cheesesteak sandwich. Extra steamed or roasted vegetables can be worked into an omelette, stir-fry or soup.

THINK OUTSIDE THE BOX (OR BAG): When possible, reduce single use plastics in your home by replacing ziplock bags with reusable glass or plastic containers, opt for traditional cutlery and tableware over disposable cups and paper plates, and cut back on paper towel usage by utilizing a microfiber towel for hands and dishes.

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



4-H Engineering Challenge Helps STEM Students Find Their Passion

Like many people, Jeffery Feaster once had a perception that 4-H was all about agriculture – sows, cows and plows, so to speak – but soon after learning about the program during a tour of Clemson University as a 14-year-old, he realized it could also stoke his passion for math and science.

“4-H guided me to learn more about math and science, and how can I take math and science into other fields like agriculture or health and wellness,” says Feaster, who volunteered at the event. “My passion is engineering. I like math and science; those are the two things that I’ve just liked doing since I was a child. I’m here to show kids and inspire kids in the ways of learning STEM.”

Now in its seventh year, the SC 4-H Engineering Challenge aims to raise student interest in science, technology, engineering and math – or STEM subjects – and allow them to experience STEM disciplines while competing against other students in the state.

The youth development arm of Clemson Cooperative Extension, South Carolina 4-H offers the Engineering Challenge to enable students to compete in six different challenges: Bridge Building, Lego Robotics, Mystery, Rocketry, Coding and Photography.

For Clemson senior genetics major Morgan Nichols, better known to many as Miss Clemson, the event was a chance to expose South Carolina’s young people to what’s possible through developing their skills in life sciences.

“I think this is where it all starts for students,” Nichols says. “Going to these competitions and showcasing your skills allows you to see parts of engineering and science that you might have never thought were out there. It allows students to diversify what they think of when they think of STEM. It allows them to have hope for the future with their skills.”

The goals of the 4-H Engineering Challenge are to provide a safe learning environment where youths can try, fail and try again, gain valuable life skills, increase their interest, confidence and knowledge in science and encourage futures in STEM-related careers.

Above: The Bridge Building Challenge at the SC 4-H Engineering Challenge asked each team to design, construct and test their bridge to determine which can support the greatest suspended mass. • Right: Miss Clemson, senior genetics major Morgan Nichols, speaks to South Carolina youth about the possibilities and importance of developing their skills in life sciences.



Image Credits: Clemson University Relations

Ag in the Classroom Book of the Month

Ag-curate Books Sent Straight to You



Sponsored by the SC Farm Bureau Women’s Leadership Committee, Book of the Month is a literacy outreach program for anyone looking for a valid ag-related resource to use in a classroom.

Every month a new book will be available for purchase with accompanying activities that are aligned with SC State Learning Standards. Target age groups will vary; however, many of the activities can be adapted for age appropriateness.

Books are available for \$5 each while supplies last. Want to guarantee the receipt of a book each month? Subscribe for the year at only \$60!

Visit scfb.org/Book-of-the-month for more information.



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CULTIVATING CONVERSATIONS

Tips and tricks for meaningful conversations about food & farming

By Elizabeth Wood, Director of Agricultural Literacy

Waste not, want not. This well-known phrase is sometimes easier said than done. Farmers across the state are always exploring new ways they can reduce food waste on their farms. From storage and transportation to processing and packaging, farmers have implemented new technologies to reduce the amount of on-farm food waste. But it's not just farmers who have to be mindful of this problem. Americans waste nearly 150,000 tons of food every day.

As Farm Bureau members, here are a few storage and shelf-life tips you can encourage consumers to follow to reduce food waste at home.

Storing fruits and vegetables properly is key to ensure they stay fresh longer. Following is an easy temperature guide:

ROOM TEMPERATURE: Bananas, Citrus Fruit, Cucumber, Eggplant, Onions, Peppers, Pineapple, Potatoes, Squash, Sweet Potatoes, Tomatoes, Watermelon, Zucchini

WAIT UNTIL RIPE, THEN REFRIGERATE:

Avocados, Kiwi, Peaches, Pears

REFRIGERATE: Apples, Apricots, Asparagus, Beans, Beets, Broccoli, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Cherries, Corn, Cut Fruits and Vegetables, Grapes, Greens, Lettuce, Mushrooms, Okra, Peas, Radishes, Strawberries, Turnips

Using your fruits and vegetables in a timely manner can keep them from going bad and having to be tossed out. Here is a quick reference guide:

USE QUICKLY (3-5 DAYS): Asparagus, Bananas, Corn, Cucumbers, Cut Fruits and Vegetables, Greens, Lettuce, Okra, Peaches, Peas, Strawberries, Tomatoes

USE SOON (5-7 DAYS): Apricots, Avocados, Beans, Broccoli, Brussels Sprouts, Cauliflower, Cherries, Eggplant, Grapes, Kiwi, Mushrooms, Peppers, Pineapple, Radishes, Summer Squash, Zucchini

NO RUSH (2+ WEEKS): Apples, Beets, Cabbage, Carrots, Celery, Citrus Fruit, Onions, Potatoes, Sweet Potatoes, Turnips, Watermelon, Winter Squash

SC Farm Bureau Offers Youth Scholarships at State Fair

The South Carolina Farm Bureau Federation will once again provide youth scholarships during the South Carolina State Fair.

The 2019 SC State Fair is set for October 9-20 at the fairgrounds in Columbia.

SCFB will be donating \$11,500 to sponsor six different youth livestock competitions. The six categories include two junior beef scholarships at \$2,500 each, a junior dairy scholarship for \$2,000, a junior swine scholarship for \$1,500, an equine youth scholarship for \$2,000 and a 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 our youths 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."

Added State Fair Manager Nancy Smith: "The State Fair partnership with SCFB is a great encouragement for youths to be enthusiastic about agriculture. I can think of no better relationship to provide educational scholarships and support our state's young people showing their livestock."

South Carolina youths 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 Digital Media Director



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Two Seasons of
Grass

By Tom Poland
Photos by Larry Kemmerlin



Most homeowners don't consider grass a crop, but those preoccupied with growing the perfect turf should. If you walk among the obsessed, chances are your livelihood isn't tied to grass. Mike Echols' is. He's the supervisor of Athletic Grounds at Clemson University, which has 80 acres of turf. So is Don Garrett's, Certified Golf Course Superintendent who oversees the Walker Course. Same goes for Bert McCarty, professor of Turfgrass Science and Management, who authored *Golf Turf Management*.

These men understand that growing and maintaining turfgrass depends on a process, windows of opportunity, hard work and cooperation from the weather.

The next time you head out for a round of golf or settle into your stadium seat, thank the experts who manage turf. Without them, sports wouldn't be as enjoyable nor their grassy stages as beautiful. They'll tell you that the growing and managing that beautiful turf is big business, which like grass, is growing.



This golf course in Myrtle Beach is one of more than 100 courses in the Grand Strand and more than 300 in South Carolina.

Consider this: In 1955, the Grand Strand had four golf courses. Today it has about 100. Overall, the state has more than 300 golf courses.

Now think of all the playing fields in South Carolina. From little league baseball to minor league baseball and high school sports to collegiate baseball, professional soccer and football, green turf brightens the state's economy.

"The depth and width of the sod industry in our state surprises people," says Bert McCarty. "It's an economic driving force."

McCarty reels off some impressive statistics. "South Carolina has approximately 300 golf courses. Eleven percent of the state's population plays golf. South Carolina holds a nine percent share as a golf-vacation destination (second behind Florida). Golf contributes \$650 million to the state's economy.

"More than 50,000 acres devoted to golf courses translates to 15,000 jobs. More than 15,000 acres are devoted to sod farming in South Carolina. More than a million private yards exist in South Carolina."

Someone has to grow turf. If you think sod exudes appeal, you're right.

"The grass is always greener," said McCarty. "When times get bad, the row crop farmer sees the sod farmer up the street cutting away. A good sod farmer can get almost a total acre of sod out of that acre, unlike row crops, and then they see the price sod commands per square foot and do some calculations and go, 'Wow.' I see a lot of row crop farmers who want to go into sod."

McCarty tries to caution them. "In many instances, they don't have the unique equipment to grow and harvest sod, plus marketing is a problem," he noted. "Farmers generally deal with a co-op, so they don't have to market crops. With turf, you have to go out and sell it, and that's another thing many traditional farmers just aren't in tune with. I'm not saying they can't grow turf, but can they market it and sell it at a profit?"

The Process & Two Seasons

It's easy to take turf for granted, but we shouldn't. "We're surrounded by trees, shrubs and grass," said Mike Echols. "They're not only vital to our economy but their photosynthesis is essential to our survival. Grass is a tremendous plant."

This tremendous plant demands expert management, and Echols credits his colleagues across the state for their management of "the process."

"Whether it's high school, college or professional, it's a process for all of us," he says. "All farmers would recognize what I'm saying. That field you see at Memorial Stadium—Frank Howard Field—that didn't happen overnight. In turfgrass management, it's all about windows of opportunity. And as long as you execute within those windows of opportunity, you can have success."

Echols provides an example of a window of opportunity. "Proper timing of weed control. If you miss that application within that window, down the road you may have an outbreak of annual bluegrass, *Poa annua*, or an outbreak of crabgrass, which on a putting green or fairway can affect the way the course plays."

The same applies to an athletic field.

"You want to have a clean, weed-free playing surface because, with the exception of football, the ball is played on the ground—soccer and baseball, for example," said Echols.

"What's exciting about growing grass in South Carolina from an athletic standpoint is that we have two main growing seasons. We're just coming into a season: the spring transition when soil temperatures are rising. Our bermudagrass, the primary athletic field grass you'll find in South Carolina, is just now beginning to break dormancy. A lot of people see that brown grass in winter and think it's dead. It's not. It's just dormant.

"At Augusta National and Doug Kingsmore Stadium at Death Valley, we overseed with perennial ryegrass to give grass that

green, awe-inspiring look. But we're in a window of opportunity now where all of a sudden perennial ryegrass is a weed. So now, we're actually removing the ryegrass and, by removing the ryegrass, we are in this transition period. A playing surface can go through a period where it's ugly because that ryegrass is going to turn brown and it's going to die."

The desired effect? A seamless transition where ryegrass dies and bermuda fills in.

Echols says it's a real art to pull that off. Ways to achieve the seamless transition include changing the height of the cut and increasing nitrogen fertility.

"You hope," says Echols, "that it gets hot because bermuda-grass, as the name implies, likes hot weather. It doesn't really begin to grow until nighttime temperatures are in the mid to high 60s and low 70s—May, June, July and August.

"And so this process I'm referring to is what makes the industry so much fun and so challenging because it is a plant that requires not constant care, but almost," he adds.

"Proper watering, proper fungicides and pesticide applications are all part of that process, and what you hope is that when you get into August when football season cranks back up, that all these things you have done from April to that first game (August 28 this season) come together."

If you get the feeling Echols and his fellow turf managers face busy days, you're right.

"Our gamefields are mowed almost every day," he says. Echols laughs and says that his wife, whom he's been married to for more than 30 years, still can't understand why it needs mowing on the weekends when there's no game.

"Honey," says Echols, "that plant depends on me or somebody else in order to survive."

Micke Echols takes a closer look at the newest innovation in sod production, "ready to play" sod. • Below: Echols shows different layers of native soil with an impressive root system.





At Weather's Mercy

Don Garrett, like all who manage turfgrass, faces challenges. One is tough—the weather.

“My crop is grass. We’re basically a glorified farmer, if you will, and we’re just at the mercy of the weather. I don’t think golfers understand that. Golfers can turn on the TV 52 weeks a year and see a perfect golf course, and they don’t understand why their golf course can’t look like the ones on TV.”

It’s what they don’t see. Garrett points out Augusta National as an example.

“It doesn’t look like that twelve months a year. There’s a reason they hold the Masters the first or second weekend in April, because that’s when they can have it at its peak. They close the course in the summer and do a lot of things. It’s hard to keep a golf course in what golfers perceive as top shape year-round.”

Garrett says a pretty good job can be done year-round but untimely, rain, a lack of rain or a late cold snap, like what would affect a peach farmer, can affect him too.

“Golfers don’t understand that this job is about being at the mercy of the weather,” says Garrett.

Keeping golfers happy proves challenging, but what keeps Garrett happy?

“After a day’s worth of good work and coming in and seeing the course and seeing you’ve done your best, that’s really appealing. I had a man who played the course stop me today and said, ‘I don’t think I’ve ever seen the course look better.’ Having people say they appreciate what you do, boy, that will keep will keep you going for a while.”

A challenge for many golf courses that’s almost as bad as weather is labor. Not for Garrett.

“There are only six of us who are permanent full-time employees and the rest are Clemson students and a few Tri-County Tech students in the Bridge program.”



Clockwise from top left: Matthew Dutton works to maintain the turf inside Clemson University’s Death Valley. • Huge rolls of sod ready to be laid. • Bert McCarty and Don Garrett take a minute to “talk turf” prior to a Clemson baseball game. The men, along with a number of students, prepare the field before each game.



The Transition Zone

Garrett says South Carolina sits in the transition zone and that determines much of what turf managers do.

“We transition from the cool season grasses grown in the state’s northern tier to the warm season grasses grown here and south of us . . . like bermudagrass. We’ve got it most everywhere—tees, fairways and roughs. Of course, it goes dormant in the winter months. Turns brown.”

Garrett says the greens are unique.

“We have Diamond zoysiagrass for our greens. It’s a new thing, but it’s heat tolerant and shade tolerant. Bermudagrass has been the trend, but it needs a lot of sunlight and the Walker Course has some unique shade situations. We’ve got about four green sites that are very shady, and we didn’t feel bermuda would survive there. Zoysia is more tolerant of low sunlight. We’ve had it about four years now, and it’s been pretty successful.”

You’d expect the turf on a football field to be more resilient than fairways and putting greens, right? Wrong.

“Most stadiums you see in the Southeast,” says Garrett, “be it high school or college versus the fairways and roughs will be Tifway 419 bermudagrass. It’s been the standard for many, many years. It’s a bermuda hybrid that will withstand traffic, like linemen running around out there with spikes. On the golf course, we have a hundred carts running across it a day. It’s tough.”

Yes, it’s tough but goes dormant in winter and some folks miss its bright green appearance. To keep that green look, golf courses, just like football field managers, overseed with ryegrass. However, “a lot of golf courses have moved away from overseeding because we have done a pretty good job of convincing golfers that green isn’t always good,” said Garrett. “A dormant bermuda fairway is a great surface to play golf off of in the winter. Overseeding is very expensive when you add up the cost of seed and labor, mowing it and fertilizing it all winter long versus just letting it go dormant. And, as the spring transition zone approaches, that rye becomes a weed competing for sunlight, water and nutrients.”

Garrett notes that in the Myrtle Beach area where they’re trying to attract snowbirds, they’re painting the turf. In fact, he says, a lot of golf courses are staining fairways green.

“We’ve got some really good turf colors. We paint our greens in the winter months. The pigments are safe and they don’t build up in the soil.”

So, what’s trending?

“A lot of work is going on to breed a more cold-tolerant version of Tifway,” says Garrett. “As you get a little north of here in that transition zone, a cold winter can kill Tifway. A lot of work’s going on, especially at Oklahoma State, on more cold-hardy varieties of bermuda that will rival Tifway’s qualities. They want to bring some more cold weather hardiness into Tifway, so they can move it a little farther north in North Carolina and Virginia where it’s colder.”

Sod, turf, transition zones, windows of opportunity, the art of rye, research and more prove vital to South Carolina as the economy and quality of life go. Some cooperative weather helps and so do standards. Echols credits South Carolina’s sod certification program for the accuracy it assures, and says he derives great joy from supporting local sod growers and others vital to the turfgrass industry.

He adds, too, that it’s soothing and spiritual to see well-maintained turf. McCarty and Garrett would agree with something else Echols says.

“The greatest thing in turf growing and farming is that it’s a community of people who want to see each other be successful. It’s much like a fraternity.”



from

WASTE

to

WINNER

By Stephanie Sox
Photography by Lauren Prettyman

The Sanders family has turned millions of pounds of wasted tomatoes into a value-added niche market.



The Low Country of South Carolina is laced with folklore. History veiled with tall tales like gauzy Spanish moss draped on the crooked branches of live oaks.

The story of Seaside Farm is no different – a story so colorful and juicy, it has to be true.

Just off Highway 21 a few miles out of Beaufort, a shaded gravel drive opens to reveal Frogmore Manor, a two-story, quintessential antebellum home whose welcoming front porch overlooks the marsh surrounding St. Helena Island. You may recognize this house as the home of Forrest Gump. Directly behind the house sits an old barn that is the oldest known tabby structure standing today. Tabby is a type of concrete made from oyster shells, sand and ash.

Frogmore Manor was home to Augustof Sanders, referred to by the family as “Old Man Gus.” Sanders settled in Beaufort and served as the county’s tax collector. He was a wealthy man and buried his money in jars around Frogmore for safe keeping. Finally convinced mason jars weren’t a good savings plan, he opened an account at the bank. Shortly after, the Great Depression wreaked havoc on the Nation’s economy – and on Gus’s savings. Legend has it that Old Man Gus would go down to the bank with his Parker shotgun and fire at the bank, demanding they hand over his cash.

Ed Sanders, Old Man Gus’ grandson, established Seaside Farm and pioneered the tomato business in the Low Country. He was the first commercial truck farmer on the East Coast, and spearheaded the local food movement before it was trendy.



Above: Rows of tomato plants are staked and ready to grow. • Right: There’s nothing like a red-ripe, juicy tomato grown in South Carolina.

Opposite: Frogmore Manor, “the home of Forrest Gump” and home to the Sanders family of Seaside Farms.



Ed's tomatoes were sent to England aboard the *Queen England 2*, a British ship that stopped by St. Helena on its way from New York before making its trek back across the pond. A walk around the farm still shows remnants of the loading dock where tomatoes were moved directly from the field across the harbor, then loaded onto a barge to Savannah.

Six generations and 115 years later, the Sanders family still lives in Frogmore Manor and on the surrounding property, and tomatoes are still their pride and joy. Today, Seaside Farm comprises around 1,200 acres, of which 350 to 400 acres are planted to tomatoes in the spring, followed by a crop of watermelons in the fall.

Cousins Ross Taylor and Graham Sanders, fifth-generation farmers, offer an overview of the planting and harvest process. Preparation for spring planting begins in December.

"We prepare the rows, lay drip tape for irrigation, then cover each row with plastic," says Graham. The plastic is shiny, which reflects light, helping the plants stay cool in the hot sun, and it also naturally repel insects.

Transplanting begins the first week of March and runs through mid-April. "Chisholm field" is always first to be planted each year, and has been since the early 1900s.

Above: Setting out tomato plugs like those at left is a labor-intensive process.

“It’s always been that way, and we’re not taking a chance on changing that now,” explains Ross.

Tomato plugs arrive at Seaside from Louis Taylor Farms in trays. Two GPS-guided tractors pull setters across the perfectly symmetrical rows, each section six rows wide. Workers ride the back of the setters, some feeding the plugs down a chute to be mechanically planted, others placing the plugs by hand. Two more workers follow behind for quality control. As the young plants get adjusted to their new sandy-loam soil, they’re fed “setter water,” a mixture of molasses and water, to help them get off to a healthy start.

“The whole process only takes about ninety days,” notes Ross. “We plant in March and begin harvesting in June.”

During the harvest, workers pick buckets of giant green tomatoes that will ripen on their way to market.

Though tomatoes are a bit of a specialty crop, the production challenges are no different than other commodities. “Weather,” Taylor and Sanders answer in unison. They also deal with depredation by deer and have installed an eight-foot fence around some of the hardest hit fields to deter the white-tailed nuisance.

Like many farms, Seaside has found sustainability in diversification. Ross saw an opportunity to add to his family’s legacy.

“The pieces of the pie weren’t getting any bigger, but we had more mouths to feed. We had to find a way to grow and evolve the family business.



Cousins Ross Taylor and Graham Sanders oversee spring planting at Seaside Farms.

“One thing I’ve wondered about since I was knee-high to a duck, is: Why are we throwing away all these red, ripe tomatoes?” he says. “Those are the ones you want on your BLTs; these are the tomato sandwiches everyone loves and craves during the summer.”

Ross set out to find a purpose for these tomatoes.

In a conversation with college friend Will Collins, the men were reminiscing on over-imbibing, which led down the path of transforming the tomatoes once headed for the trash into a hearty, full-flavored bloody Mary mix.

“We knew we had a great back-story and great tomatoes, and if we could get a great product to go along with that, we could really have a winner. We made a batch in a blender, then started with 300 bottles and haven’t looked back.”

And so, Seaside Grown was born.

The mix sets itself apart from others by using the whole tomato, skin-on, rather than just tomato puree and water. And if you’re not into consuming before noon, it also makes a great base for vegetable soup and gumbo.

The Seaside Grown product portfolio currently consists of an original mix and Gus’ spicy mix – aptly named after a very spicy, shotgun-brandishing Old Man Gus. There’s also a seasoning blend that works as well as a rim garnish as on chicken, shrimp and pork. Seaside Grown salsa, both regular and hot, will hit shelves later this year. Ross says they are hoping to add fried green tomatoes to their offerings as well.

Additionally, the business is adding a bottling facility to further expand their market. “We’re adding this bottling facility to allow us to take cull fruits and vegetables from other farms and turn it into value-added products,” Ross says.

Though fresh to the cocktail mixer scene, Seaside Grown has already been lauded with high praise and awards, recently named the Wine and Spirits Wholesalers Brand Battle winner. It also won the People’s Choice award at the 2019 Bloody Mary Festival, was a recipient of the Drunken Tomato Award and was included in VIP gift baskets at Super Bowl LIII in Atlanta.

“I know what it feels like to be the pretty girl at the prom right now,” Ross laughs.

He credits the product’s instant success to the care that goes into each tomato plant, resulting in a superior product. Also, the family is intimately connected to all phases of production with a focus on quality over quantity.

“We have unmatched traceability,” says Ross. “We can show you the exact acre the tomatoes in the bottle came from. It’s all about the tomato.”

While Seaside Farm and its brands are unique, the driving force behind it all is the same as farms across the state. Rich in history and woven tightly by family bond, farmers want their hard work to pay off for the next generation. And through creative problem-solving, these businesses find a way to grow.

“Sustainable farming is something that all farmers are genuinely interested in,” Ross notes. “We wouldn’t be in farming if we didn’t care about our farm and the land and our livelihood. That’s the whole point.

“We can continue doing what we love to do; we can help new generations further our process and carry on the legacy that started five generations ago. I’m extremely proud that we can fully utilize what this farm is capable of doing.

“Now we have the farm and two more companies that all feed off each other. That’s sustainable farming today.”

You can find the Seaside Grown products at Macdonald Market Place, the third piece of the Seaside Farm business, and at stores across South Carolina.

The Sanders family has been a pioneer in many areas. Their ingenuity has taken millions of pounds of what would have been wasted produce and transformed it into a value-added niche market. This farm brings sustainability to life while honoring the cast of characters and their captivating story that set it all in motion six generations ago.

Opposite, clockwise from top: The fruit of the Sanders’ labors include Bloody Mary mix, good old-fashioned tomato sandwiches and a seasoning blend.





Seaside Island
**FROGMORE
STEW**

Seaside Island Pure tomatoes
3 each, cored and coarsely chopped

Seaside Grown Original Bloody Mary Mix
3 cups

Unsalted butter – ½ stick

Extra virgin olive oil – 1 tablespoon

Celery stalks – 2 each, 1/4" diced

Garlic – 3 cloves, minced

Shallots – 3 tablespoons, finely chopped

Fresh lemon zest – 1 tablespoon

Fresh thyme leaves – 2 teaspoons

Fresh Italian parsley – 2 tablespoons

Fresh Silver Queen corn ears
4 ears, each ear cut into 1/3

New potatoes, small – 16 each

Shrimp stock – 5 cups

Chef Paul Prudhomme's Blackened Redfish Magic
1 tablespoon

Old Bay – 1 tablespoon

Fresh South Carolina Wild Caught White Shrimp
(21-25ct) – 4 pounds

Rogerwood Spicy Lumberjack Sausage –
3 pounds (3/8" bias cut)

Lemons – 2 each, sliced thin

Lime – 1 each, sliced thin

Sea salt – 1 teaspoon

Fresh ground pepper – to taste

Place a 7-quart cast iron Dutch Oven over medium heat.

Add butter & olive oil.

Once the butter and olive oil has melted and merged, add celery, shallots & garlic.

Stir with a wooden spoon. Cover and cook until al dente (3-4 minutes).

Place shrimp, sausage, potatoes, lemon and lime slices to the side for later use.

Add all remaining ingredients and fold together with a wooden spoon.

Cover and simmer for 12-15 minutes, stirring occasionally.

Add potatoes & sausage. Mix well to evenly coat.

Cover and cook for an additional 8-10 minutes.

Add shrimp & lemon/lime slices. Stir well to incorporate all ingredients.

Cover and simmer for an additional 1 minute.

Remove from heat. Uncover and stir once more.

Place cover back on for 3-4 minutes.

Ladle stew into bowls and serve with fresh French bread

Certified SC Grown

SCFB Women Donate More Than \$11,000 to Local Charities

The South Carolina Women's Leadership Committees around the state collected more than \$11,500 in food and donations from a drive conducted to raise funds for local charities in the state. Members from county SCFB Women's Chapters organized to collect food and money for Ronald McDonald House Charities (RMHC) in Charleston, Columbia and Greenville, in addition to 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 SCFB Women's Chapters, because they help families maintain the strength needed to care for seriously ill or injured children undergoing medical treatment by providing them with a 'home away from home.'" Specialized medical care is often not available in rural areas, so many people, including Farm Bureau members, have found Ronald McDonald Houses and the McLeod Guest House to be invaluable resources.

Food Check-Out is a year-round program that county and state Farm Bureaus use to provide information about today's agriculture to consumers of all ages and backgrounds. This includes connecting people with sources of clothing, food, shelter and energy in their communities. Activities range from outreach at supermarkets or farmers markets, to hosting interactive booths at community events, speaking with lawmakers and neighbors about food, or visiting classrooms to help students understand agricultural topics.

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Women from the Central District donated \$3,220 in food and money to the Ronald McDonald house in Columbia.



Volunteers from the Coastal District presented the Ronald McDonald House in Charleston with \$1,600 in money and food.



Piedmont District women raised \$5,043 in food and money for the Ronald McDonald House in Greenville.



Ladies in the Pee Dee District donated \$1,474 to the McLeod House in Florence.

South Carolina Young Farmers and Ranchers Help Nebraska Farmers in Need

Natural disasters have plagued farmers nationwide. After a recent devastating flood in Nebraska, South Carolina Young Farmers and Ranchers organized a grassroots effort to offer assistance.

Farm Bureau members from across the state donated more than \$10,000 in hay and have worked to identify truck drivers willing to take the loads to Nebraska. So far, six tractor-trailer loads of hay have made their way to the Heartland.

To see how you can get involved in this effort, visit scfb.org/Nebraska or contact Jessica Cabrera at jcabrera@scfb.org; (803) 936-4244.



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SCFB Women & Young Farmers “Advocate” at Statehouse

Farm Bureau women and young farmers and ranchers from across South Carolina converged at the State House on March 26 and April 9 to celebrate agriculture, the largest contributor to our state’s economy, and to advocate for the future of the industry.

Both groups were introduced in the Senate and House Chambers where they had the opportunity to speak with policymakers regarding legislation that affects agriculture and thank them for their support.

“Farm Bureau is made up of a strong grassroots network and provides many opportunities, like the YF&R Day at the Statehouse and Women’s Legislative Appreciation Day, to make sure farmers’ concerns are heard and successes celebrated,” said SCFB President Harry Ott.

“Visiting with lawmakers is not only a way to do that, but to also thank legislators who have supported agriculture throughout the year.”



2019 Session Legislative Wrap-Up

The 2019 Session was a productive one for SCFB. Here’s a look at what we accomplished this year:

Issue 1 – Disaster Relief: With the Governor declaring a state of emergency in certain counties devastated by Hurricane Florence and Hurricane Michael this year, GR staff began conversations early with key legislators about the idea of setting up disaster relief for farmers. Both versions of the budget added a proviso that would provide \$25 million in direct relief for farmers affected by the

hurricanes last fall. Should federal assistance become available, Farmers will have to sign an affidavit stating they will return any state money if federal assistance is received. The program will be similar to Farm Aid, administered by the SC Department of Agriculture following the 2015 flood.

Issue 2 – Water: Sen. Campbell, chair of Senate Agriculture, pre-filed legislation (S. 107) to make the dam safety program more efficient and effective. The bill also included a provision for a refundable tax credit to help

dam owners with the financial burden of making repairs/modifications to a dam that has been reclassified because of development below the dam. S. 107 received a favorable report out of the committee and was placed on the Senate Calendar. However, members of Senate Finance have concerns about the financial effect of the refundable tax credit, so S. 107 was sent to the Finance Committee, while maintaining its place on the calendar for further review.

GR staff will continue to work this priority issue next session.

Issue 3 – Tax Reform: The House Tax Reform Committee met this year to discuss how to reform South Carolina's tax code. From those conversations, the House introduced three pieces of legislation affecting income tax (H. 4334), sales tax (H. 4532) and the business license tax (H. 4431). The House is expected to begin discussing these bills in subcommittee next legislative session.

Issue 4 – Cell-based “meat”: H. 4245 – a bill that would make it illegal to represent or label any cell-cultured protein as “meat” in South Carolina – made it out of both the House and the Senate in the final week of the 2019 Legislative Session. The Governor will need to sign this bill before it becomes law.

Issue 5 – Deer Tag System: With a big game license, hunters will now receive two antlerless deer tags that can be used at any time with the option of purchasing four more additional antlerless deer tags. If a hunter purchases the four additional antlerless deer tags, then SCDNR will provide two additional

antlerless deer tags to be used in game zones 3 and 4 free of charge. The bill was signed into law on April 3 and should be effective for the 2019 hunting season.

Issue 6 – Hemp: The Senate and House both approved the SC Department of Agriculture's plan to regulate hemp in South Carolina. The Senate amended the bill and the House concurred, to remove the 40-acre limit and to allow SCDA to issue additional hemp licenses to applicants who applied for the 2019 growing season but were denied because the department had already awarded licenses to the maximum of 40 farmers. This bill will help the hemp industry grow in South Carolina. The Governor signed this bill into law on March 28.

– By Cassidy Evans
State Legislative Coordinator

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OUR EXPERTISE

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For more agricultural events, go to agriculture.sc.gov/calendar-of-events

JULY 18
Palmetto Palate
State Museum, Columbia
For the 11th 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 that brings the farm-to-table movement to life. The Palmetto Palate will also have a silent auction with 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.

OCTOBER 9-20
South Carolina State Fair
State Fairgrounds, Columbia
The South Carolina State Fair will be held in Columbia from Wednesday, October 9 through Sunday, October 20. 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 about the scholarships, visit www.scstatefair.org.

OCTOBER 13-15
SCFB Women's Leadership Conference
Charleston
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 Airport in Charleston. For more information, contact your county Farm Bureau office or call (803) 936-4409.

If you have an agricultural event of interest to publish in the Almanac, please email it to Lauren Prettyman, 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 15.

For Rent

SURFSIDE BEACH - 2 bedrooms, 2 baths, enclosed outdoor shower, front deck partially covered. Sleeps 8. Oceanfront. 3 TVs, Wi-Fi, dishwasher, washer and dryer. Call (843) 862-1117.

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

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

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

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

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

GARDEN CITY CONDO – Across street from beach. 1 bedroom, sleeps 4. No pets. June – August \$700 per week. May and September \$500 per week. Call (864) 296-5436, (864) 314-3762, or go to www.escapetogardencity.com.

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

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.

CHAUGAR RIVER CABIN – 4 bedrooms. 2 bedrooms, 1 bathroom upstairs. Large living room, fireplace, TV, VCR. Screened porch overlooking Chauga River. North of Walhalla, SC, 1 hour from Greenville/Spartanburg, 2 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.

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.

LAKE MURRAY WATERFRONT – Prosperity, dock, 4 bedrooms, 2 baths, furnished, stocked kitchen, linens, cable, 4 night minimum. Check us out at https://www.airbnb.com/rooms/21548731.

HILTON HEAD – Seascape Villas #3004. Near Coligny. 1 bedroom condo, sleeps 4. Pool. No smoking. Pictures/details at Vacation Time Hilton Head. Call (843) 785-5151.

BEAUFORT VACATION HOME – St. Helena Island. Marsh view. 2 bedrooms, 1 bath. Walking distance to beach and creek. 4 miles from hunting island light house with yearly pass to state park. Weekend & weekly rates. By owner – reservations call Ronald Connelly (803) 645-8181.

MYRTLE BEACH – Near Surfside - at the ocean, 2 BR/2Ba, sleeps 6. Washer & dryer. Please call 843-238-1559 or check out pictures for unit B554 at www.mb4fun.com.

OCEAN LAKES CAMPGROUND – 5 bedroom, 35 baths, stilt house. Parking underneath. Located on Dolphin Drive. Call/text (864) 978-2894; 2 bedroom, 2 bath located on Mermaid. Call/text (864) 590-0682; 3 bedroom, 2 baths located on Ibis Drive. Call/text (864) 384-1252.

For Sale

CEMETERY PLOT – Crescent Hill Memorial Gardens, Section B, Lot 8D. Level lot. \$800 or best offer. Please call (803) 794-7390.

TRANSIT LEVEL – CST/Berger N series SAL 24x automatic level. Like new, used only for 5 days. \$200. Call (843) 318-6031 for information.

SOUTHLAND MEMORIAL GARDENS – West Columbia, SC. Location: Garden of Prayer, Lot 71 - 2 spaces. Valued at \$3,195 asking \$2,500 each for total sale \$5,000. Seller pays transfer fee. Call (803) 605-1325.

GREENVILLE MEMORIAL GARDENS – Garden of Jesus in the Temple. Three burial plots, one opening/closing. \$7,000. Call or text (864) 616-8673.

LAKEFRONT PROPERTY – Three acres on Lake Hartwell. 300 ft. waterfrontage near Big Water Marina. Dock permit. For sale or lease; possible owner financing. Ideal for mini-farm or campground. Contact hatlo@aol.com or (864) 268-0567.

SALUDA COUNTY – 100.85 acres. 1 barn, 56 ft. X 40 ft. 1 pond, 1 acre. 34 acres of set out pines, 19 years old. Call (864) 445-2220.

CEMETERY PLOTS FOR FAMILY – Crescent Hill Memorial Gardens in Columbia, perpetual care. Half price on five adjoining plots. \$800 each or best offer. Call (843) 810-3643 or nancyvinson@gmail.com.

BIRD CAGE – Walk-in Stainless-steel bird cage, 35 ft by 6 ft x 6 ft. Feeder feed trays and perches for birds. \$1500. Call (864) 246-4963.

LAKE RUSSELL PROPERTY – Abbeville County, 21 acres with 871 feet of Lake Corps frontage. Mostly wooded, excellent hunting and fishing. \$109,000. Call or text (864) 941-7164.

GREENWOOD MEMORIAL GARDENS – 2 plots, section 2, Garden of Grace. Currently \$1895 each. Will sell both lots for \$1,895, cash only. Call (843) 338-1087.

SOUTHERN PALMS MEMORIAL GARDENS – Highway 17 North Myrtle Beach, 2 crypts in mausoleum, includes entombment rights/professional services. \$5,000 each or \$9,000 for both. Call (910) 217-2400.

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LIVE OAK MEMORIAL GARDENS – Charleston. 2 lots. Masonic section. Sec. 63-B, lots 3 & 4. \$1,000 each or both for \$1,800. Serious inquiries only. Call (843) 835-8138.

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Farm Bureau Cares: Donations at Work in Our Communities



From feeding needy families holiday meals to helping a 16-year-old recently diagnosed with cystic fibrosis, local Farm Bureau offices and Farm Bureau Insurance® are helping those in need as part of a company-sponsored holiday community outreach program called Farm Bureau Cares.

Last December marked the program's fourth anniversary helping spread holiday cheer across the state for those facing financial, medical or other hardships. Since its inception, nearly \$150,000 has been donated and distributed statewide to local charities and countless individuals in need. Farm Bureau Cares continues to grow and 2018 marked its biggest year yet with donations totaling more than \$42,000.

The program was first started in 2015 by Bill Courtney, CEO of South Carolina Farm Bureau Mutual Insurance Company, with the support of the South Carolina Farm Bureau Federation. Courtney pledged to each local office that the insurance company would match up to \$500 in donations made by each local office to assist a local charity or individual in need over the holidays. Each local office decides how to best put their Farm Bureau Cares donation to work in their own community.

With first-hand knowledge of personal situations and needs in their communities, agents and local offices have generously given to the program over the last four years.

"As an insurance company, we are here when people need us most and the Farm Bureau Cares program is no exception," Scott Hill, Pickens County Agency Manager, said.

In December, Hill and his team presented their local Farm Bureau Cares donation to a Farm Bureau member who was recently diagnosed with a brain tumor. The young man and his wife have four young children. A \$1,000 check was given to the family to assist with medical bills and surgery to remove the tumor.

"When we presented the check, he told us he had just finished adding up the numerous medical bills that had already accumulated prior to his surgery. He said we had no idea how much it meant to him and his family or how much it would help financially," Hill said. "Knowing we made a small difference in someone's life really makes you stop and remember how fortunate we are. Farm Bureau truly cares about our members, and I am proud we help our local communities with the Farm Bureau Cares program each year."

While many offices selected an individual



or family to assist with their 2018 Farm Bureau Cares donations, other offices opted to support local charities. Charities that received a 2018 donation included the Calhoun County Sheriff's Department's "No-Shave November" campaign, Callen-Lacey Center for abused and abandoned children in Berkeley County, United Christian Ministries of Abbeville County, and Charleston County's Windwood Farms for boys, along with many more.

Farm Bureau Cares upholds our company's core values of supporting our members and communities. We're proud to support local charities and individuals in need across the state each year and would like to thank all of the offices that participated in the 2018 Farm Bureau Cares holiday outreach program!

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