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BATS: Those Amazing Fly-By-Night Creatures
Farm Bureau Bonus Cash is exclusively for active Farm Bureau members who are residents of the United States. This incentive is not available on Shelby GT350®, Shelby® GT350R, Mustang BULLITT, Ford GT, Focus RS and F-150 Raptor. This offer may not be used in conjunction with most other Ford Motor Company and Lincoln Motor Company private incentives or AXZD-Plans. Some customer and purchase eligibility restrictions apply. Must be a Farm Bureau member for 30 consecutive days prior to purchase. Visit FordFarmBureauAdvantage.com or LincolnFarmBureauAdvantage.com or see your authorized Ford or Lincoln Dealer for qualifications and complete details.
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OUR COVER IMAGE
The colors of autumn—from our fields and gardens.
Cover photo by Lauren Prettyman
Greetings South Carolina Farm Bureau family. I hope everyone has had a restful summer and has taken time to enjoy the beauty of the Palmetto State. As summer comes to an end, we anticipate the arrival of the harvest, which means long hours in the field doing what we love the most.

We also anticipate setting our policies for the upcoming year. I always look forward to our Policy Development meetings. We have just wrapped up this year’s meetings and have identified many issues that our members are facing. These meetings are truly grassroots in action as they help us set our priorities for future legislative sessions.

Last year, as part of this process, we adopted a new resolution to focus on farm safety. So often our farm activities become second nature and we tend to get careless or find ourselves in a hurry. Farming has one of the highest numbers of accidents of any occupation with nearly one-third of the farm population involved in some type of accident each year.

It is often necessary for farm machinery to use public roads to perform farm operations. We encourage farm machinery operators to share the road and exit the road when safe to relieve traffic congestion. On the other hand, accidents between the motoring public and farm equipment demonstrate the need for SC Department of Transportation and the Department of Public Safety to create programs that make drivers aware they must share the road. We will continue to work with SCDOT to develop safety recommendations for motorists to use when they encounter farm equipment.

National Farm Safety and Health Week is September 15-21. Many national organizations offer training and resources to help you implement a safety program on your farm. Here are a few tips to consider to help shift farm safety into high gear this harvest season:

- Always maintain a “safety first” attitude.
- Protect your skin from the sun with wide-brimmed hats, long sleeves and sunscreen.
- Wear eye and ear protection.
- Children working on the farm should be given age-appropriate tasks and should be under constant supervision.
- Always turn equipment off, lower hydraulics, wait for all moving parts to stop and remove the key before leaving it unattended.
- Before driving on public roads, be sure tractors are fitted with “Slow Moving Vehicle” signs.
- Long hours in the field can lead to fatigue; take breaks, get proper nutrition and drink plenty of water.

I encourage you to visit our Facebook page during Farm Safety Week — we'll be giving away Farm First Aid Kits packed full of essentials for staying safe and healthy while working outside. I wish everyone a safe and bountiful harvest in 2019!

Harry L. Ott, Jr.  
President, South Carolina Farm Bureau Federation
This year’s Palmetto Palate was a huge success thanks to our sponsors, contributors and guests.
After a long, hot summer, we move into a welcome time of cooler nights and days and the musty odor of fallen leaves. As the asters begin to fade, we welcome the sasanqua’s cool-weather cheer.

*Camellia sasanqua* is an old-fashioned favorite of the South, but still possesses plenty of pizzazz with new varieties becoming available all the time. Camellias are native to southern and eastern Asia and were introduced to American gardens in the early 1800s. The showier cousin of sasanqua is the *Camellia japonica*, but sasanqua is certainly a more durable and versatile plant.

*Camellia sasanqua* hails from the high altitudes of the Southern Japanese islands. Because of this, sasanquas have good cold tolerance and are well adapted to the climate of the Piedmont, but perform just as well near the coast. Sasanquas tolerate the red clay soils very well and because of this, it is a common practice to graft *C. japonica* onto *C. sasanqua* rootstocks. Sasanquas can also tolerate more sun and do not get sun scorch like *C. japonica*.

Sasanquas primarily bloom anywhere from late September into December, but there are several varieties that can flower in January or February. While sasanqua is a rugged and beautiful landscape plant, it is not suited for cut flowers because they shatter very easily.

There are nearly 100 named cultivars of sasanqua. Many of the newer cultivars are grown for their increased cold hardiness or compact growth habit. On the flip side, there has been a recent revival of some of the older varieties that have stood the test of time. Some commonly available varieties include:

- **Bonanza** – a smaller growing variety with dark red flowers. Blooms early season.
- **Cleopatra** – a tall, upright habit to 15 feet. The flowers are soft pale pink and are semi-double. Blooms midseason.
- **Leslie Ann** – a narrow upright form to 10 feet. The flower petals are white with narrow pink margins. Blooms midseason.
- **Apple Blossom** – very similar to Leslie Ann to 15 feet. Blooms midseason.
- **Mine-no-yuki** – a broad-spreading habit to 10 feet with double white flowers. Blooms midseason.
- **Plantation Pink** – a vigorous older pale pink variety that grows to 15 feet. Blooms early to midseason.
- **Kanjiro** – a compact form with rose-pink flowers. Blooms late season.
- **Chansonette** – a low weeping form with double pink flowers. Blooms midseason.

*Mine-no-yuki sasanqua is a mid-season bloomer with double white flowers. Right: Plantation Pink can grow to 15 feet in height. It blooms in midseason.*
• Jean May – spreading form with semi-double pink flowers. Blooms midseason.
• Yuletide – a low-growing and compact form with deep red flowers and bright yellow stamens. Blooms late season.

Sasanquas have great versatility, especially since they can grow in filtered shade to full sun and still flower profusely. Large older sasanquas can be limbed up into small tree forms. I have always loved these plants trained this way. The multi-trunked habit and smooth bark make for an attractive flowering tree. They can be planted as specimens, hedges or even espaliers. Espaliers are an especially useful method of training plants for narrow spaces and adding interest to expanses of blank wall.

Plant in well-drained, acidic soils in full sun to part shade. I prefer to give them late-afternoon shade, which is a blessing on hot summer days. Fall is a great time for planting, with the added benefit that you can see the flowers while you are picking them out and enjoy the landscape addition immediately. Fertilize in early spring based on soil analysis results, and water during establishment and dry periods during the growing season. If your sasanquas need any pruning, do this in early spring so that flower bud formation can occur during the summer months.

Sasanquas have few pest problems. You may occasionally have tea scale, but they typically are not as bad as they are on C. japonica. Camellia leaf gall is a fungal disease that you might see in the early spring. The disease affects the new growth, creating fleshy, distorted leaves. These can be hand-picked and removed from the site for control of future outbreaks. Leaf gall is not life-threatening and is more of a cosmetic concern.

Give these garden beauties a try. They bloom their heads off and are a surprisingly durable and carefree plant.
# The Farmer's Table

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Ingredients</th>
<th>Method</th>
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<tbody>
<tr>
<td><strong>Chocolate Oatmeal Cookies</strong></td>
<td>2 cups granulated sugar, 1/4 cup baking cocoa, 1/2 cup whole milk, 1/2 cup margarine, 2 1/2 cups quick cooking oatmeal, 1/2 cup creamy peanut butter, 1 1/2 teaspoons vanilla extract</td>
<td>Combine sugar, cocoa, milk and margarine in a saucepan, stirring constantly over medium heat. Bring mixture to a boil and continue to cook for about 1 1/2 minutes. Remove from heat and add oatmeal, peanut butter and vanilla. Drop by spoonfuls onto waxed paper. Allow to cool and cookies will harden.</td>
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<tr>
<td><strong>Mom’s Sausage Balls</strong></td>
<td>1 pound mild bulk sausage (room temperature), 3 cups buttermilk biscuit baking mix, 1 pound grated sharp Cheddar cheese, 2 - 3 tablespoons water</td>
<td>Mix all ingredients. Roll into small (1-inch) balls. Bake on cookie sheet at 375 degrees for 25 minutes.</td>
</tr>
<tr>
<td><strong>Herbed Pecans</strong></td>
<td>3 tablespoons butter, 3 tablespoons Worcestershire sauce, 1 teaspoon salt, 1/2 teaspoon ground cinnamon, 1/8 teaspoon garlic powder, 1/8 teaspoon cayenne pepper, Dash hot sauce (optional), 1 pound pecan halves</td>
<td>Melt butter in skillet. Stir in Worcestershire sauce, salt, cinnamon, garlic powder, cayenne pepper and hot sauce. Add pecans, toss until well coated. Place pecans in single layer in baking pan. Toast at 300 degrees until nuts are brown and crisp, about 15 minutes. Turn over once or twice during baking.</td>
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</tbody>
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**Yield:** 10 to 12 servings

### Chili and Beans

**From SC Ladies & Gents Love to Cook**

<table>
<thead>
<tr>
<th>Ingredients</th>
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</tr>
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<tbody>
<tr>
<td>2 pounds ground chuck, 1 cup chopped onion, 1 cup chopped green pepper, 1 tablespoon minced garlic, 1 16-ounce can tomato puree, 1 8-ounce can chopped tomatoes, 1/4 cup chili powder or to taste, Cayenne pepper to taste, 1/2 teaspoon oregano, 1 teaspoon cumin, 1 16-ounce can kidney beans, Salt and pepper to taste</td>
<td>Brown meat in a stockpot; drain well. Add the onions and green pepper. Sauté until the vegetables are tender. Add the garlic, tomato puree, tomatoes, chili powder, cayenne, oregano and cumin and mix well. Simmer for 30 minutes. Add the beans, salt and pepper. Simmer one hour or until desired consistency.</td>
</tr>
</tbody>
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Trick or Treat! Have you ever read about a diet for weight loss, jumped in head first, only to be disappointed by the results? You’re not alone. With a promise of “treating” you to quick results, it’s no surprise that these diets have gained popularity. In most cases, trendy diets work initially, but are not sustainable long term due to the strict avoidance of certain foods and lack of flexibility. Two diets, the ketogenic diet and the gluten free diet, were both originally formulated for specific medical conditions but have recently gained popularity as methods for weight loss.

KETO: Also known as the ketogenic diet, this low carb/very high fat diet was originally prescribed to patients to treat epilepsy. When done correctly, your body enters “ketosis” and burns stored fat for energy, leading to weight loss.

TREAT: While followers of this diet are limited by the low carb restriction, high fat foods such as bacon and butter are encouraged along with plant-based fats such as nuts, seeds, avocados and oils.

TRICK: True ketosis is difficult to achieve and maintain. Any weight loss achieved is not usually maintained after stopping the keto diet. Restricting carbohydrates can also lead to headaches, fatigue, nausea and lightheadedness.

GLUTEN FREE: Following a gluten free diet is the only known treatment for the autoimmune disorder, celiac disease. By following this diet, you eliminate all sources of gluten, a protein found in wheat, barley and rye. Many people that follow a gluten free diet experience some weight loss because of increased consumption of naturally gluten free foods such as fruits, vegetables, proteins and legumes.

TREAT: Gluten free products are readily available on restaurant menus and in grocery store shelves, making it easy to identify “safe” products. And yes, bacon and ice cream are typically gluten free!

TRICK: Restricting entire subsets of food can lead to feelings of deprivation and gluten free versions of bread, bagels, pop tarts, cakes, donuts, etc. often contain additional sugar and lack the same protein as their counterparts.

As a registered dietitian I advocate that all foods fit and focus on moderation when giving advice about weight loss. Nutrition is highly individualized and what works for your neighbor may not work for you. Be sure to consult with your physician or registered dietitian before starting any weight loss plan - but a good rule of thumb to follow is if it sounds too good to be true, it probably is!

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.
Teachers Learn Agriculture for Their Classrooms

Thirty-six educators from across South Carolina learned how to bring agriculture into their classrooms. The South Carolina Farm Bureau Federation hosted its annual Ag in the Classroom Summer Teacher Institute June 10-14 in Columbia, where teachers of grades pre-K through 8th grade in public and private schools learned the importance of family farms and farmers, and how to teach agricultural lessons to their students.

“The Ag in the Classroom program has many benefits because through hands-on learning, we can help teachers understand the importance of agriculture,” said Harry Ott, SCFB President. “Those teachers are then going to take that back to their own classrooms of sometimes thirty students. The overall outreach of the program is unmatched.”

In addition to learning strategies for bringing agriculture into their daily lessons, Institute participants heard from agriculture and education experts from Clemson University Extension, the SC Ag Statistics Department and the SC Department of Agriculture, among others. Participants also experienced two days of farm tours in the Midlands, including the State Farmers Market, the Governor’s mansion grounds, Saluda Shoals, Williams Brice stadium, and several fruit, vegetable, rowcrop, beef and dairy farms.

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

“It is so important that students learn where their food and resources come from,” said Stephanie Sox, director of Promotion and Education for SCFB. “Providing teachers with not only the information and lesson plans they need, but also the confidence to teach agriculture, makes it easy for them to do just that.”

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

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

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

“Farm Bureau’s Ag in the Classroom program is a tool to help us accomplish that goal through our state’s teachers, and in turn, to our state’s children.”

The 2019 SCFB Ag in the Classroom Summer Teacher Institute was funded through generous support from the SC Ag in the Classroom Fund, the Dairy Alliance, SC Cattlemen’s Association, SC Beef Council, SC Soybean Board, SC Cotton Board, SC Peanut Board, SC Advocates for Agriculture, Amick Farms, SC Pork Board, Newberry Electric Co-op, York Electric Co-op, Ag South, ArborOne, Chester County Farm Bureau, Richland County Farm Bureau and York County Farm Bureau.

SCFB’s Ag in the Classroom program also offers year-round, no-cost in-service workshops to South Carolina pre-kindergarten through middle school teachers, schools and school districts. To make a tax deductible contribution to the 501(c)(3) Ag in the Classroom program, for more information or to schedule an in-service workshop, call Tracy Miskelly at (803) 936-4237 or email tmiskelly@scfb.org.
Down. Set. Hike! There are many reasons to love fall, but in South Carolina, I think many agree that the highlight of the season is college football. Is there anything better than cheering on your team on a crisp fall afternoon? No matter what colors you wear on Saturdays, we can all join together to show our appreciation for the real men and women behind the sport: farmers. As you toast friends at tailgates and high five buddies after touchdowns, it is worth pausing to remind those around you of the many ways agriculture makes football possible. Without farmers, we would not have . . .

**FOOTBALLS.** Today’s footballs are made of leather from cowhides – up to 20 footballs from one hide. Around 11,520 footballs are used during regular season games – that’s 576 cow hides! Footballs are sometimes called pigskins because they used to be made from pig bladders.

**FIELDS.** Turf grass or synthetic ag products provide the perfect grounds for football. Stadiums that have grass have knowledgeable staffers who grow and care for the turf year-round, so it’s perfect on game day.

**TICKETS.** Game tickets are printed on paper from trees and sometimes are also made from cornstarch. The tickets could be printed with soy ink derived from soybeans. What a great use of ag products!

**TAILGATE FOOD.** From chicken, pork and beef to peanuts, popcorn and chips, we would not have any of our favorite dishes to enjoy before the big game without farmers. After eating lots of great food, you need something to wash it down with. Your favorite soda is sweetened with corn syrup, and beer is brewed using hops, barley and wheat. Another touchdown for agriculture!

**UNIFORMS.** The colorful jerseys your team’s players wear are made with cotton grown in the United States. And, do not forget, there is cotton in the t-shirt and jeans you might wear to the game.

**TAPE AND BANDAGES.** We hope football players don’t ever need bandages, but when they do, they’ll stay put thanks to corn dextrin and cattle gelatin that create the adhesives and binding agents.

While each of us hopes our team will take home the big trophy, I think it’s safe to say farmers are the real champions.
The South Carolina Farm Bureau Educational Foundation recently awarded six SCFB Leadership Scholarships for the 2019-2020 academic year.

Recipients were evaluated based on character, demonstrated leadership abilities and dedication to agriculture or related fields. “Agriculture greatly needs the type of high-caliber leadership these students have exhibited through their studies and extracurricular activities,” said SCFB Educational Foundation President Harry Ott. “It is our hope that these scholarships will encourage young people to develop the skills necessary to become part of the leadership in South Carolina agriculture.”

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

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

The 2019-2020 recipients are:

- Jessica Comer of York County, majoring in agricultural education at Clemson University.
- Robert Hunter of Greenville County, an agricultural mechanization and business major at Clemson University.
- William Hunter of Greenville County, studying agricultural mechanization and business at Clemson University.
- Kathleen Martin of Anderson County, majoring in agricultural education at Clemson University.
- Sarah Shore of Saluda County, an animal and veterinary science major at Clemson University.
- Juliana Corbin of Hampton County, studying biosystems engineering at Clemson University.

For more information about the awards, or to request an application, visit scfb.org/scholarships. Completed applications for the 2020-2021 academic year must be received no later than April 30, 2020.

Individuals or groups are encouraged to support the future of agriculture in South Carolina by making a tax-deductible contribution to the Foundation.

If a contribution is intended as a memorial, please indicate the name of the person for whom the gift is given, as well as the name and address of a family member designated to receive acknowledgement of the gift.
Thank you to all the sponsors shown above for their sponsorship of SC Farm Bureau’s 2019 Ag in the Classroom Teacher Institute.
4-H Grows True Leaders

South Carolina 4-H is a constantly growing community of young people who are learning about leadership and civic engagement while building life skills.

You may have heard of us because you see us everywhere. We’ve pretty much got our hands in a little bit of everything, from the farm and college campuses to computer labs and summer camp. You’ll see 4-Hers at the State Fair showing their animals and at the State House talking to their representatives about their concerns. They participate in competitions on local, state and national levels, and they travel to other states for learning experiences. They also win awards and college scholarships.

The 4-H organization appeals to young people from all backgrounds and interests through clubs, short-term projects, camping and school enrichment programs. It’s a non-formal, experiential learning education program where there is fun in learning and learning in fun! We don’t just sit in classrooms. We learn by doing, whether it’s out in nature, in front of a computer, at home in a kitchen or at an engineering competition.

South Carolina 4-Hers are involved in six fascinating, high-quality program areas, each with something that appeals to everyone. These areas include Science, Technology and Engineering; Natural Resources; Agriculture and Livestock; Healthy Lifestyles; Leadership and Civic Engagement and Personal Development. And we are backed by educators and professionals from the Clemson University Cooperative Extension Service.

We’re not just bragging about how great we think this program is in the community. Research has actually shown that children involved in 4-H far outperform their non-4-H peers in positive behaviors, such as community service, constructive use of their time and peer relations. Studies have found that when compared to their peers, 4-H members are:

• 3x more likely to give back to their communities
• 2x more likely to go to college
• 2x more likely to pursue careers in science
• 2x more likely to engage in science, engineering, technology and math during out-of-school times
• More likely to make healthier choices, be physically active and avoid risky behaviors

Our 4-H programs across the country help kids grow into confident, capable and caring adults. And locally, we depend on our communities’ adults to help us reach potential members. As a volunteer, you could serve in a number of capacities that fit your skills and schedule. We need adults to:

• Lead members in community, in-school or after-school clubs in a variety of project areas and activities
• Serve as chaperones, board members, competition judges or camp counselors
• Develop and support local community service opportunities
• Teach using research-based university curricula
• Work with other adults to create fun and exciting programs in both indoor and outdoor settings

Are you interested in joining 4-H with your children? Families involved in 4-H report that they work better together by scheduling time to focus on developing communication skills, setting goals and experiencing family-wide learning opportunities.

Our club calendar begins on September 1 of each year, and we would love to see you and your children involved in any areas of interest. Read more about us online at www.clemson.edu/extension/4h and then contact your county Cooperative Extension 4-H agent to sign up for membership in this dynamic organization.

We hope to meet you soon.
Seventeen rising high school juniors and seniors from across South Carolina participated in the SCFB Federation’s 2019 Youth Leadership Conference in Aiken.

The conference, held at Camp Long from June 23 to 27, allowed students to gain valuable leadership skills and a better understanding of South Carolina agriculture. Students were addressed by industry professionals on leadership, team building and goal setting.

“Our Youth Leadership Conference, sponsored by the SCFB Women's Leadership program, allows students to explore opportunities in agriculture while developing their skills to be leaders in the industry,” said Elizabeth Wood, SCFB Director of Agricultural Literacy, Women and Youth Programs.

2019 SCFB Youth Ambassador Hunter Dove said, “Youth Leadership Conference is a great way to meet people from all across South Carolina who share a passion for agriculture. We were able to build leadership skills while expanding our network and agricultural knowledge.”

Participants spent a day touring the Midlands, including stops at Walther Farms, Yon Family Farms and the National Wild Turkey Federation. The Aiken and Lexington County Young Farmers and Ranchers also hosted an Ag Olympics competition.

“South Carolina's agricultural industry is a vital part of the state’s economy,” said Harry Ott, SCFB President. “Inviting young people to take part in and learn about opportunities available to them within the agriculture industry is an important step in advocating for the future of agriculture and giving them the confidence to have a voice in today’s issues.”

Ready. Set. EngAGE.
SC Farm Bureau Day at the Fair

Thursday October 10
Free admission for two persons to the SC State Fair with your valid SC Farm Bureau membership.

SC Farm Bureau thanks the SC State Fair for 150 years of supporting agriculture in our state! We’re proud to have been there for the last 75 years.

SC Farm Bureau will award more than $10,000 in livestock scholarships at this year’s fair. It’s one more way we’re promoting the future of agriculture in SC.

Want to know something pretty spud-tacular? The potato is one of the few commodities that’s grown in all 50 states. So, thank a farmer as you grab an order of French fries.

Did you know around 64,000 pounds of apples are sold at the State Fair each year? Oconee County is the largest apple producing county in the state. How ‘bout them apples?

Got a turkey leg on your mind? This poultry commodity ranks #2 in SC and farmers grow 335 million pounds annually. About 4 tons are sold at the State Fair each year.
Grassroots Traditions Continue in 2019

For 75 years, South Carolina Farm Bureau has used grassroots policy development to surface issues affecting farmers. These issues direct policy that is set during the Annual Meeting. This year, more than 200 members from 41 counties attended Policy Development meetings held in each district. They heard about progress made during the past legislative session and had the chance to share challenges they are facing on their farm.

Here are some highlights from the 2019 Policy Development Meetings:

In the Central District meeting, members discussed the opportunity for South Carolina to create a program offering funding for farmers through grants similar to programs in place in Pennsylvania, Florida and Mississippi. County-level issues identified included increasing the stormwater run-off fee and the institution of a business registration fee.

During the Coastal District meeting, mariculturists, or “farmers of the ocean,” raised the issue of the ongoing efforts by some to seek a ban of floating oyster cages in Charleston. Issues like this highlight the diversity of agriculture in South Carolina and the importance of working together to protect farmers’ freedom to operate.

In the Pee Dee District meeting, members discussed the success Farm Bureau had in stopping a dramatic rate increase by Duke Progress and Duke Carolinas. These efforts also set a precedent for Farm Bureau’s involvement in future cases to continue to protect agricultural interests. Hemp was another popular topic as the industry continues to grow. Members agreed that a unified voice is important to ensure long-term success of the commodity.

During the Piedmont District meeting, Vice President Tim Donald discussed how the creation of “reciprocal setbacks” could help protect farms from urban encroachment. Laurens County members shared their success of partnering with their county Chamber of Commerce to host candidate forums during special elections. Their work highlight the impact Farm Bureau can have during an election cycle and the importance of engaging with local politics.

From hemp to taxes to maintaining access to water, South Carolina Farm Bureau stands ready to fight for farmers at all levels of government. If you have other issues that are affecting you and your farm, contact your county Farm Bureau so those topics can be considered during the SCFB Annual Meeting this December.

NOTICE
***************
Pursuant to Article VI, Section 5 (Notice to Seek Elective Office) of the Constitution and Bylaws of the South Carolina Farm Bureau Federation (as amended and restated December 1, 2018):

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

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

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

Three terms of office expire in 2019:

President
Vice President, Pee Dee District
Vice President, Coastal District

The deadline for notices of intent is Tuesday, October 15, 2019. Notices should be mailed to Doug Stewart, Corporate Secretary, SCFB Board of Directors, Post Office Box 754, Columbia, SC 29202-0754.

All intentions to seek elective office will be printed in the Winter 2020 issue of SC Farmer magazine, which will be mailed to members in November 2019.
Legend has it that a young Indian maiden, Issaqueena, was captured by the Cherokee Indians. Issaqueena was in love with a frontier trader named Allan Francis. While in captivity, she overheard a plan by the Cherokee to attack the settlements on the frontier – where Allan lived. She rode out ahead of the braves to warn her lover and along the way she named the marks of Mile Creek: Six Mile, Twelve Mile, Eighteen Mile, Three and Twenty, Six and Twenty and, finally, Ninety Six.

Allan and Issaqueena eventually married, had a child and settled on Stumphouse Mountain. But they hadn't reached their happy ending yet. The Cherokee were still seeking retribution for the foiled attack, and the chief sent warriors to capture Issaqueena. The Cherokee believed evil spirits lived in waterfalls, so Issaqueena leapt into the falls, leaving the warriors to think that she was dead. She hid on a ledge below the waterfall until they were gone. Then she and her family lived happily ever after . . .

Inspired by Issaqueena and Allan's love story, David Raad mixed his principal passion of love and his experiences to create “the most beautiful expression of South Carolina in a bottle.” From that, Six & Twenty Distillery was born.
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Six & Twenty’s cornerstone offerings are also accompanied by other seasonal specialties such as a Bradford Watermelon Brandy, two kinds of gin and a malted rye whiskey. Each spirit is created through testing and tasting until the flavor is perfect. Though folks buy what’s inside, everything that goes into making it truly sets Six & Twenty apart from the rest.

A “grain to glass” distillery, all fermenting, distilling and bottling is done in-house with sustainability in mind. Empty bottles are shipped to the stillhouse, then once filled and sealed, are returned to those same boxes for distribution. A tank holds reservoir water that is used for cooling. The water is recycled and returned to the tank.

David notes: “There aren’t any by-products; only co-products.” Leftover protein, for example, is a co-product of the distilling process that goes to make feed for livestock. The feints, or higher and lower weight alcohols, are recycled back into subsequent runs.

Nothing is left to chance and David is constantly looking to improve the supplies he uses in the distilling process. But arguably, the most important aspect of Six & Twenty’s model are the ingredients. “There’s a constant, on-going effort to maintain – not just the quality – but the process of improving quality. We struggle sometimes with suppliers that aren’t as invested as we are in the product. We work with a number of suppliers on things, but we have only one supplier of grain: South Carolina Farm Bureau. We have no supplier of their quality, to be frank. They are our best and most trusted partner in our supply chain.”

Fermenting for the Future

Nestled along Six and Twenty Creek in Powdersville, David built Six & Twenty Distillery with a goal of being different from the rest. And he’s done just that.

“When we started in 2012, we were the third distillery to open in South Carolina,” he says. “Now there are over thirty. So we had to find our niche and a way to set ourselves apart from everyone else. First and foremost, I wanted to make things that are different.”

Their signature whiskey, “Old Money,” is made from soft red winter wheat grown in Anderson County. David’s wife asked him to make a whiskey they could drink together, so was born this variety that is approachable with a smooth finish.

Six & Twenty’s product portfolio includes a five-grain bourbon — the only five-grain bourbon on the market — made with corn, wheat, rye, malted barley and rice. Slightly longer in flavor than “Old Money,” the five-grain still finishes smooth, with hints of vanilla and black pepper.

Their heirloom rye vodka is made from Edisto Island black seashore rye and was recently awarded a Gold Medal in the World Spirits Competition — one of only four vodkas in the world to ever receive the honor.

When his mother-in-law asked him for a specific Irish cream on Christmas, David wanted to make something better. Nearly eight months later, David unveiled what is now their most popular product: Carolina Cream, rum blended with real cream and bourbon whiskey. Sweet and rich, Carolina Cream is wonderful in coffee or even on its own over ice.
Six & Twenty’s cornerstone offerings are also accompanied by other seasonal specialties such as a Bradford Watermelon Brandy, two kinds of gin and a malted rye whiskey. Each spirit is created through testing and tasting until the flavor is perfect. Though folks buy what’s inside, everything that goes into making it truly sets Six & Twenty apart from the rest.

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David Raad, founder of Six & Twenty Distillery in Powdersville.

Opposite: Award-winning Heirloom Rye Vodka made with Edisto Island black seashore rye.
The Perfect Pairing

Six & Twenty began buying grain from South Carolina Farm Bureau in 2012. The Anderson elevator sold them grain in one-ton tote bags that had to be taken elsewhere for milling. Josh Simpson, manager of Anderson Grain, says that after getting to know David, he saw potential for farmers. “I realized this would be a great niche market for us and for the farmers in the Upstate.”

A few years later, David approached Josh and asked if the elevator would be interested in purchasing equipment to mill grain.

“I was given the go-ahead to purchase the hammer mill,” says Josh. “The mill takes whole grains and turns them into a fine powder. The millings are then soaked in water as part of the fermentation process.”

As Anderson Grain increased its capabilities, Six & Twenty also decided to expand. To meet their needs, Anderson Grain installed a system to mix the batches for the distillery’s production schedule, allowing them to meet the production goals Six & Twenty will have once expansion is complete. Josh sees even more potential for the partnership.

“I envision it evolving with more specialty grains to malt,” Josh notes. “If we had more specialty grains, we could have higher value options for farmers in the Upstate to grow.”

Today, Six & Twenty buys grain exclusively from South Carolina Farm Bureau. And nearly all of the grain used at Six & Twenty is grown right here in South Carolina. Those high-quality ingredients blend together to form a unique, unmatched grain palate.

While much of the grain grown in South Carolina goes on to feed livestock, this partnership gives the grain growers new gumption.

“Farmers never really see the end products that their commodities become,” Josh says. “When they see us getting the batches ready, delivering to the distillery, then taking a tour of the place and tasting it – it really brings home that they grew this.”

South Carolina agriculture is constantly changing and growing and blossoming with new opportunities. Thanks to farmers’ constant pursuit of perfection, businesses like Six & Twenty are able to thrive.

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Distinctly Distilled

On September 18, 1967, the SCFB Marketing Association assumed management of the Anderson Grain elevator. The move came after the Association was successful in building an elevator at the port in Charleston that led to higher grain prices for South Carolina farmers. W. Parker Bowie of Iva was named chairman of a special committee of Farm Bureau presidents from the nine surrounding counties with the charge to secure the necessary operating capital for the new elevator. Farm Bureau members and area farmers responded and, in only one week, they raised more than double the amount needed for operating expenses.

Today, Anderson Grain purchases 323,000 bushels of grain from Upstate farmers and still helps carry out Farm Bureau’s mission to support farmers in the Palmetto State.
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South Carolina agriculture is constantly changing and growing and blossoming with new opportunities. Thanks to farmers' constant pursuit of perfection, businesses like Six & Twenty are able to thrive.

“Here at Six & Twenty, we want to make things that are different, things that are premium and gourmet,” says David. “Thanks to the product I get from Farm Bureau, we are able to do that. I hope South Carolina farmers are proud to see their crops turned into something so beautiful and so different.”

We'll drink to that.
It’s a mild January afternoon. The sky is a mix of blue light and white clouds. A band of heavy, gray clouds is pushing in from the east. On Highway 1, several miles west of Lexington, South Carolina, hundreds of white Styrofoam cups have fallen from a vehicle; they are rolling across the asphalt, settling in roadside ditches. Fast-food joints, churches, homes and businesses – even the escaped cups – soon give way to rich farmland. Fields stretch for as far as the eye can see. Some are already planted, bearing the bright green color of young bounty. Most others offer meticulous signs of readiness. Ditches cleared. Soil well-turned. Leveled and conditioned. Even small bags of rocks are at the ready, situated along planting rows, to secure plastic covers over future new plantings in case of bad weather.

An old white peach stand, called “The Peach Place,” sits empty and boarded up on the left-hand side of the road. A driveway just past it leads to a large, open utility building where every manner of farm equipment is parked and where a steady clink, clink, clink can be heard.

“Working on a piece of equipment,” says a kindly fellow in a pair of coveralls.

Clink, clink, clink.

BATS
Those Amazing Fly-By-Night Creatures

By Larry Chesney

Farmers benefit greatly from the presence of bats. But these highly effective insect-eaters are facing some new and deadly threats.

For many South Carolinians, a very relaxing way to enjoy a summertime sunset is to sit outside and watch the acrobatic maneuvers of bats in flight. What makes the show even more entertaining is knowing they’re gobbling up half their weight in insects.

If you’ve noticed a decrease in the number of bats over the past few years, then you’re seeing the result of habitat encroachment, changing climate and, most recently, white-nose syndrome (WNS).

It’s estimated that more than six million bats in this country have disappeared since 2006, and more than 50 percent of bat species in the U.S. are either in severe decline or are on the endangered list.

According to Bat Conservation International (BCI), there are 47 species of bats in North America. South Carolina has 14 species, including the big brown bat, Mexican free-tailed bat, tri-colored bat, eastern red bat, eastern small-footed bat, evening bat, hoary bat, little brown bat, northern long-eared bat, northern yellow bat, Rafinesque’s big-eared bat, Seminole bat, silver-haired bat and southeastern bat.

Sorry kids, no vampire bats in these parts.
“It ain’t much to show now but it will be.”

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For thought

For thought

...and planting

...and planting

Lexington County farmer Mike Keisler “outstanding in his field” of collards.

by Salley McInerney

Photos by Larry Kemmerlin

BATS

Those Amazing by-night creatures

While bats in the Palmetto State face many threats, the newest danger is a seemingly harmless fungus that causes a fatal disease called white-nose syndrome.

WNS is caused by a fungus that appears as a white fuzz on a bat’s face and other exposed skin. The fungus, *Pseudogymnoascus destructans* (PD), attacks the bare skin of bats while they’re in hibernation. Infected bats grow uncomfortable and become more active than normal, burning fat they need to survive the winter. You could almost say they go stir-crazy as stricken ones are often seen flying aimlessly during midday hours. Unfortunately, starvation followed by death are usually the final results. At some roosting sites, 90 to 100 percent of bats have died from the disease.

If you raise row crops or timber, you may have noticed the decrease in bat populations in a monetary way. Bats play a key role in pest control, which can be a major expense for farmers. They also help with pollination, seed dispersal, soil fertility and nutrient distribution.
“Blind as a bat”
Bats not only see just as well as most other mammals, but most bats also use a unique biological sonar system called echolocation, which lets them navigate and hunt fast-flying insects in total darkness. Basically, the bat emits beep-like sounds into its path, then collects and analyzes the echoes that come bouncing back. Using sound alone, bats can see everything but color and detect obstacles as fine as a human hair.

Bats are flying mice
Bats are mammals, but they are not rodents. In fact, they are more closely related to humans than to rats and mice. They’re also the only true flying mammals.

Bats are blood-suckers
There are only three vampire bat species (out of more than 1,300 species) that feed on blood, but only one targets mammals. All vampire bats are limited to Latin America. Oh, and they don’t suck blood, they lap it like kittens with milk. And a powerful anticoagulant found in vampire saliva, which the bats use to keep blood from clotting, is used in a medication that helps prevent strokes in humans.

All bats are rabid
Nope. Bats, like other mammals, can carry the rabies virus, but the vast majority are not infected. However, a bat that can be easily approached by humans is likely to be sick and may bite if handled. Simply do not touch or handle a bat or any other wild animal, and there is little chance of being bitten.

A Tequila Toast to Bats

Long-nosed bats, which inhabit the North American tropics from El Salvador to northern Mexico, are the primary pollinators of the agave plant, from which tequila is derived. It’s believed the association between long-nosed bats and agave is so strong that the bats’ demise would threaten the survival of the agave plant and the tequila industry. Better make that margarita a double.
recently spoke with Susan Loeb, Research Ecologist for the USDA Forest Service Southern Research Station at Clemson. Susan has studied bats for more than 20 years. While she concentrates on South Carolina, she is in contact with bat specialists around the country.

“There have been several estimates in an eight-county area in Texas that the free-tail bat can provide several million dollars of pest control services per year,” Loeb said. “That’s based on the number of insects they consume as well as the reduction in the amount of pesticides farmers have to apply to their fields.

“So, someone has extrapolated those numbers from that eight-county area and has come up with an estimate that across the U.S., bats provide more than 23 billion dollars in pest control services every year.”

Loeb qualifies that statement by reiterating that it’s an extrapolated number, so it should be taken with a grain of salt. Nevertheless, it’s clear that bats are an extremely valuable part of modern agribusiness.

That’s one reason Clemson has taken such an interest in white-nose syndrome. First discovered near Albany, New York in 2006, the disease spread northward into Canada then down into the Midwest before turning south along the Appalachian Mountain chain.

In 2013, WNS was discovered at Table Rock State Park. Today, it is primarily found in the Upstate of South Carolina, where a mountain tunnel provides Loeb and her team an ideal laboratory to study its effects on bats.

“To give you an idea of what kind of mortality we’ve had, there is a tunnel in the Upstate called Stumphouse Tunnel. In 2014, it was home to 321 tri-colored bats. This year we had 31. So, we’ve had about a 90 percent decline,” said Loeb.

“Similar numbers have occurred over in Georgia by Clayton. They went from about 5,000 bats down to 200. We are seeing huge mortality in some of our species.”

Loeb explained that some species are not being affected. Common species such as the big brown bat, the red bat, the free-tailed bat, the evening bat—those species are still doing relatively well in terms of white-nose syndrome.

“But of course, other things do affect them,” she noted, “like loss of habitat. It’s a big problem for our tree-roosting bats when we lose forests.”

Loeb said climate change may enhance the numbers of some species and negatively impact others. For example, the free-tail bat has been moving farther north.

“When I came to Clemson, there were very few free-tail bats. Now, there are tens of thousands of them living in places like Death Valley and a number of other areas on campus and throughout the Upstate.

“This is a species that likes to live in human dwellings, like schools and churches. They seem to be doing well and seem to be moving north due to a warming climate, but we’re not really sure why. Other species may be moving north as well, resulting in fewer of that species here in South Carolina.”
Loeb went on to say that trees are affected as much as other agricultural products by white-nose syndrome. “Bats eat a number of insects that affect both pines and hardwoods. Also, in terms of recycling nutrients, their feces are high in nitrogen and phosphorus, so they distribute those nutrients throughout the forests.”

**Build Your Own Bat Hotel**

There are several ways you can help protect bat populations, even in your own back yard. While most of us can’t cure white-nose syndrome, stop habitat loss or slow climate change, we can protect caves and roosts that harbor them. Even dead trees are favorite hangouts.

Another way we can help is by installing bat houses. You can purchase a pre-built bat house online for $15 to $50. Bat Conservation International provides guidelines for a proper bat house on their website, batcon.org. They also offer a list of manufacturered houses that meet their specifications.

If you’re the DIY type, there are a number of blueprints and how-to YouTube videos to assist you. You can find an instructional video on batcon.org that takes you through the process. Just as important as its structure is its location.

So, next time you see a bat, tip your hat. Despite their spooky reputation around Halloween, there’s absolutely nothing to fear. That is, unless you happen to be a flying insect.
Russell Kerman and the crew of Primal Gourmet was named the 2019 Top Chef by a panel of judges at the South Carolina Farm Bureau Federation’s annual Palmetto Palate.

The event took place Thursday, July 18 at the South Carolina State Museum. Kerman was among ten local chefs and restaurants participating in the event.

This year’s Top Chef was chosen by local celebrity judges: Leland Pinder, WIS TV news anchor; April Blake, Columbia food writer; and Ron McHugh, founding member of Edible Columbia and Edible Charleston.

Kerman led the team to the honors with a menu of coffee-rubbed short rib with Clemson blue cheese grits. Kerman earned his first executive chef position at Main Course Restaurant and Caterers in the Hudson Valley region of New York before becoming a specialty chef-to-chef marketing associate for Sysco Foodservice Corporation in Boston, Charleston and then Columbia, where he became a Corporate Executive Chef. Primal Gourmet boasts high-quality, fresh, local ingredients.

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

Palmetto Palate pairs SC farms with leading chefs from around the state and the result is tapas-sized portions of food that are perfect for sampling. Members from county Farm Bureaus also make donations to a silent auction that features items unique to South Carolina, the outdoors, cooking and local artwork.

In addition to Primal Gourmet, other chefs participated from 1801 Grille, Blue Marlin, Bone-In Barbeque, Crave Artisan Market, Dupre Classic Catering, The Grand, Hall’s Chophouse, Pearlz Oyster Bar and Spotted Salamander.

Palmetto Palate has become a highly anticipated celebration of locally grown food, the area’s culinary artistry and fellowship. The money raised will go toward SCFB’s Educational Foundation to provide scholarships to deserving students across the state who are involved in agriculture.
NEW for SC’s 2019 Deer Season

For the 2019 deer hunting season, the eight date specific antlerless tags have been eliminated and replaced with two antlerless tags that may be used any day beginning September 15 in Game Zones 2, 3, and 4 and October 1 in Game Zone 1. Hunters will need to purchase three antlered deer tags to be eligible for the antlerless tags.

Additionally, hunters can purchase up to an additional four antlerless tags for $5 each. With the purchase of four tags, South Carolina DNR is offering two bonus antlerless tags at no additional cost.

These changes allow for up to eight antlerless deer to be harvested leading to better deer herd management.

We encourage hunters to take advantage of this opportunity to improve the quality of the deer herd in South Carolina.

Find out more at WWW.dnr.sc.gov
SEPTEMBER 40th Annual Aynor Harvest Hoe-Down Festival Aynor The 40th annual Aynor Harvest Hoe-Down Festival at the Aynor Town Park features antique tractors, arts and crafts, food vendors, musical entertainment and children’s entertainment, all beginning with a parade at 10 a.m. For more information, call the Aynor Hoe-Down Hotline at (843) 358-1074.

OCTOBER 9-20 South Carolina State Fair State Fairgrounds, Columbia Now in its 150th year, the fair will feature livestock judging, agricultural and commercial exhibits, entertainment, rides and a variety of food vendors. South Carolina Farm Bureau Federation will be donating scholarships to winners in various youth livestock competitions, including beef, dairy, swine, market goat and equine. For more information on scholarships, visit www.scstatefair.org. Thursday, October 10 has been designated as Farm Bureau Day at the SC State Fair. On this day, Farm Bureau members receive free admission for two persons with a valid membership card.

OCTOBER 14-15 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 encouraged to attend. This year’s event will be held at Hilton Garden Inn Airport Hotel in North Charleston. For more information on registering, contact your county Farm Bureau office or call (803) 936-4409.

NOVEMBER 1-3 24th Richland Creek Antique Fall Festival Ward The 24th annual Richland Creek Antique Fall Festival will be held in Saluda County November 1-3. The festival will feature antique tractors, cars and trucks, demonstrations, food vendors and an antique tractor pull. For more information, call (864) 445-2781, or visit www.richlandcreekantiques.com.

DECEMBER 5-7 SC Farm Bureau’s 76th Annual Meeting Myrtle Beach County FB leaders from across the state will participate in educational seminars, resolution and policy discussions, and election of officers. Other highlights include the Ag in the Classroom Golf Benefit, Young Farmers & Ranchers Discussion Meet Contest, Talent Contest, SCFB Women’s Luncheon and the Distinguished Service Award presentation. Headquarters hotel will be Embassy Suites at Kingston Plantation, with some events, including the Thursday evening dinner, the Women’s Luncheon and the Talent Contest, to be held at Marriott Grande Dunes on 82nd Avenue.

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

If you have an agricultural event of interest to publish in the Almanac, send it to Lauren Prettyman at lprettyt@scfb.org. Include your name and phone number. Deadline for inclusion in the Winter issue of South Carolina Farmer is October 15.
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)339-9143 for more information or check at vrbo.com #238950 and see other listings for the same property owner.

SANTIEE - 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, 1.5 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.

MINISUITES - 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) 413-2077.


LAKE MURRAY - House on waterfront with dock. One bedroom, sleeps four, fully furnished. Call (803) 664-1444 or (803) 664-3949.

HILTON HEAD - Fully furnished, one bedroom condo, South Forest Beach. Pool, security. $75 per week. For more information, call (843) 838-0974 or email bettyyp041@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, NC. Large private lot with gorgeous views. Sleeps 6, fully furnished, with reasonable rates. VRBO #596624 or call 803-581-3934.

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/2154873).


OCEAN LAKES CAMPGROUND - 5 bedroom, 35 baths, stilt house. Parking underneath. Located on Dolphin Drive. Call/text (843) 987-2894; 2 bedroom, 2 bath located on Marion. Call/text (843) 990-0682; 3 bedroom, 2 baths located on Ibis Drive. Call/text (864) 384-1252.

LAKE MARION - High lot. Cleared, good drainage. For sale by owner. Five minutes from Taw Caw Landing and State Park. Call (843) 687-7062.

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.

AIKEN COUNTY - Southeastern Aiken County, quiet, secluded, 6.0 acres of partially-cleared land. Deer, turkey, fox, etc. $50,000 farm. For information, call (803) 640-8830.

MAUSOLEUMS - Two for sale. Springhill Memorial Gardens. 1011 S. Alabama Ave. Chesnee, Spartanburg, SC 29323, Graves 37 & 38. $5,000 for both. Call (864) 578-3438.

HONEY EXTRACTING WAX UNCAPPER - Retails $1,600; asking $800. Excellent condition. Used twice. (843) 719-4146. Berkeley Soil & Water Conservation District, info@berkeleysoilandwater.com.

BELTON, SC - 86.7 acres on Wight School Road. $4,200 acre. 44.4 acres on Canfield Road. $5,000 acre. Call (864) 388-7589 or (864) 847-7691.

SOUTHLAND MEMORIAL GARDENS - West Columbia, SC. Garden of Prayer, Lot 71 - 2 spaces. Valued at $3,895 each; asking $2,500 for total $5,000. Seller pays transfer fee. Call (803) 605-1325.
MARK GOSS HORSEMANNSHIP – Take the fear out of riding. Learn gentle, effective communications. References. Near Camden but travel the state. On Facebook. Call Mark at (406) 360-6355.

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

INSHORE FISHING – Georgetown, Pawley’s Island, SC. Winyah Bay area. Safe, comfortable 24 ft. bay boat. Perfect for adults or families with children. Call (843) 506-4063 or email yogatorium@gmail.com.

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

FREE WILD HOG REMOVAL – Protect your land, crops and livestock. Apex Hog Removal, LLC. Please call (843) 696-7022.

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) 429-911.

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.


RAT SNIPER – Avid air gun rat sniper for hire. No damage to buildings or livestock. Very quiet and accurate. No poison left behind to endanger friends. Call Robert at (843) 343-1507.

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

Ten years ago this year, a massive wildfire swept across Eastern Horry County near Myrtle Beach. It burned 19,000 acres, destroyed 76 homes, forced the evacuation of more than 4,000 residents, and resulted in $25 million in property damage and $17 million in agricultural damage. The 2009 fire serves as a powerful reminder that wildfires don't just happen in western states like California; South Carolina is also vulnerable.

Researchers at the Insurance Institute for Business & Home Safety (IBHS) have been conducting important research on how to prevent and reduce property damage caused by wildfires. As a member company of IBHS, Farm Bureau Insurance® is proud to support this research so that we can provide the most up-to-date information to our member-policyholders on how to best protect homes from wildfires and other severe weather events.

In March at the IBHS Research Center in Chester County, researchers demonstrated how simple building methods and fire resistant materials can make the difference in whether a home is ignited by a wildfire's wind-borne embers. Inside the test chamber, more than 100 fans blew embers toward a full-size duplex that was built using different materials and construction methods. One side was deemed high-risk for fire due to the materials used: cedar-shingle siding, vinyl gutters, single-pane windows and wood chip mulch around the foundation. The other side was built using fire-resistant materials like fiber-cement siding, metal gutters, multi-pane windows and rock mulch around the foundation.

“It’s all about the embers and making sure they have nothing combustible to land on,” said Daniel Gorham, P.E., wildfire researcher at IBHS. “Embers can fly for miles ahead of the wildfire front. If they get inside a home through vents or an open or broken window, or if they land on dead vegetation, dry wood, or combustible materials near the home, they can ignite a new fire which can then consume that home and start a chain of fires within a neighborhood or community.”

Within ten minutes of starting the test, the wood chip mulch on the high-risk side ignited as embers landed on combustible landscaping. Flames spread up the side of the building and into the open eaves. The high-risk side was engulfed by flames, while on the other side, the wildfire resistant portion of the structure did not burn at all.

The lessons learned from this IBHS demonstration reinforce practical, affordable steps a homeowner can take to defend their home against wildfire. It boils down to two things: maintenance and materials.

Ten Ways to Protect Against Wildfire

1. Maintain a 5-foot Noncombustible Zone - Use noncombustible materials such as gravel, brick or concrete in this critical area including under decks.
2. Reduce Siding Risks—Maintain 6-inch ground-to-siding clearance and consider noncombustible siding.
3. Clean Debris from Roof—Regularly remove debris from your roof, since debris can be ignited by wind-blown embers.
4. Class A Roof Covering—Class A fire-rated roofing products offer the best protection for homes.
5. Clean Out Gutters Regularly—Keep debris out of gutters since debris can be ignited by wind-blown embers. If used, gutter covers should be noncombustible.
6. Reduce Fence Risks—Burning fencing can generate embers and cause direct flame contact to your home. Use noncombustible fences and gates.
7. Keep Embers out of Eaves and Vents—Use 1/8-inch mesh to cover vents and box-in open eaves to create a closed eave with soffits.
8. Protect Windows—Use multi-pane, tempered glass windows and close them whenever a wildfire threatens.
9. Reduce Deck Risks—At a minimum, use deck boards that comply with California requirements for new construction in wildfire-prone areas, remove combustibles under a deck and maintain effective defensible space.
10. Maintain Defensible Space within 5-30 feet of your home—Remove shrubs under trees, prune branches hanging over your roof, thin trees and remove dead vegetation. Move trailers/RVs and storage sheds from the area, or build defensible space around these items.

For more tips on how to create a disaster resistant home, visit the Catastrophe Planning section of our website at www.SCFBIns.com as well as the IBHS website at www.DisasterSafety.org. Also, be sure to sit down with your local Farm Bureau Insurance agent to review your homeowner’s policy. While we hope disaster never strikes close to home, it’s always a good idea to review your coverage periodically. Find a local agent near you at www.SCFBIns.com or call 1-800-799-7500.
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<tr>
<td>FREE</td>
<td>Charleston Southern University (Sept. 7)</td>
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<td>Wofford College (Nov. 2)</td>
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<td>University of North Carolina</td>
<td>Vanderbilt University (Nov. 2)</td>
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<td>Charlotte (Sept. 21)</td>
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<tr>
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<td>Boston College (Oct. 26)</td>
<td>University of Kentucky (Sept. 28)</td>
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<td>Wake Forest University (Nov. 16)</td>
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<td>University of Florida (Oct. 19)</td>
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