

South Carolina MARKET BULLETIN

South Carolina Department of Agriculture

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Market Bulletin Office: 803-734-2536



Veterans Day Ad Deadline Change

Due to the upcoming Veterans Day Holiday the ad deadline for the November 20 issue has been changed from Tuesday, November 11 to Monday, November 10 at Noon.

State Farmers Markets Availability Listing

Seasonal In-State Featured Products

South Carolina SFM
3483 Charleston Hwy.
West Columbia, SC 29172
803-737-4664

mums, pumpkins, squash,
scuppernongs, tomatoes

Greenville SFM
1354 Rutherford Rd.
Greenville, SC 29609
864-244-4023

dairy products, mums,
pansies, pumpkins

Pee Dee SFM
2513 W. Lucas St.
Florence, SC 29501
843-665-5154

apples, butterbeans, cabbage,
honey, mums, pumpkins

Log on to
agriculture.sc.gov
and click on
Daily Market News Reports

Lancing Tournament Tops Fall Horse Events

The shouted instructions "Ride fast, ride hard, and may the best rider win!" send a thrill through the hearts of observers as the Cedar Swamp Lancers prepare to compete. Once a popular sport among the southern states, today's lancers are represented exclusively by the Cedar Swamp Lancers of Williamsburg County.



Staff photo

Wells Hanna, the winner of last year's tournament, demonstrates a steady hand at great speed.

Lancing, sometimes called riding to rings, has been practiced in farm fields, on portions of racetracks, in small venues, and at grand tournaments over the past two centuries. A common practice in the early 1900s was for farm families to gather on Saturday or Sunday afternoons to socialize and practice lancing.



Staff photo

A salute to the Ladies of the Court celebrates the pageantry of lancing.

Today's group includes riders with the same surnames as those who rode a hundred years ago.

During the tournament, riders gallop at full speed down a straight track, skewering a set of hanging 2-inch rings onto an 8-foot lance. They have six seconds to complete the course. Each rider is given three runs, and a perfect score is nine rings. Junior and senior divisions compete separately. A handicap system of scoring is used to allow less skillful riders a chance to capture a prize.

The most important element of the competition is the capability and training of the horse. Next is the ability of the rider, who must have a keen eye and a steady hand. The quality of the lance is also of primary concern, since it must be balanced perfectly.

The lancers and the ladies of the court dress in period costumes, making this a colorful event. The first place winner will crown his Lady Faire. If the winner is a woman, she will crown her favorite gentleman. The pageantry of centuries is observed in the parade of riders, the presentation of awards, and the crowning of the queen.

See **Fall Horse Events**, continued on page 5

S.C. AgriBiz & Farm Expo Stresses Innovation

The third annual S.C. AgriBiz & Farm Expo, set for Jan. 14 and 15 at the Florence Civic Center, aims to bring all aspects of the agricultural community under one roof.

Educational clinics, demonstrations and vendors ranging from ag lenders to equipment suppliers, will be featured. New this year are vendor demonstrations, where each exhibitor

will have specific times to demonstrate his product.

The Expo will also include two mini conferences, a Youth AgriBiz Day, and S.C. Commodity catered lunches. More education and opportunities for connection will be available, while innovative technology will be featured.

Daily admission is \$5. There will also be two ticketed events, the Taste of South Carolina reception showcasing South Carolina grown foods, and the Commissioner's Breakfast that benefits the S.C. Commissioner's School for Agriculture.

For more information, please visit scagribizexpo.com



SouthCarolinaDepartmentOfAgriculture
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SCFarmersMarket



@certified_sc



Hugh E. Weathers
Commissioner

Breakfast with the Farmers

I was excited to be invited to a unique program recently held at Howard Middle School in Orangeburg. Called "Breakfast with the Farmers," its purpose was to establish a relationship between schools in Orangeburg County and local farmers. It was just one of the examples around the state where local officials are reaching out to the farming community to help put a better meal in front of the school children.

Based on an idea by the S.C. Farm to School program to involve local farmers in what school children eat, Robert E. Howard Middle and Holly Hill Elementary schools each received \$4,000 grants from Farm to School to implement the program for this school year. The program is also in Bamberg County. Our other partners include the S.C. Department of Education, DHEC, and the Youth Learning Institute at Clemson.

The Farm to School folks invited farmers to breakfast, along with food authorities from Orangeburg Consolidated School District 5. A few other leaders were on hand too, like District 5 Board Chairman Mary Ulmer and Food Service Supervisor Jackie Harris.

The school nurse who applied for the Farm to School Program, Michelle Craven, presented plans for the school gardens, taste tests, field trips, and other activities the students will be

See **Breakfast with the Farmers**, continued on page 8



Staff photo

Fall Flowers for Fun

Several thousand people from all over the state attended recent Plant and Flower Festivals at the three Farmers Markets. Shoppers browsed dozens of exhibits and bought plants to beautify their yards at the West Columbia market in September.

Spartanburg School District Ditches Pre-cooked Food in Favor of Freshly Prepared Meals

Spartanburg School District 6 cafeteria workers have participated in a culinary boot camp designed to teach them the proper method of making fresh meals from scratch. The district ended its contract with a food service contractor last year so they could make their own meals with locally grown fruits and vegetables.

Superintendent Darryl Owings said the district is not willing to sacrifice the health of its children to pad the pockets of big food-service companies.

Cafeteria workers recently received training from District 6 Executive Chef Drew Morgan and two other chefs from Spartanburg Community College and Greenville Technical College. They were contracted through grants from the Mary Black Foundation and BlueCross BlueShield.

Together, the group made Asian slaw with oven-seared chicken, couscous salad, and black bean hummus. They have become proficient at cooking homemade soups like chicken tortilla, broccoli and cheddar, and chicken gumbo.

Beginning the first day of school, all elementary and middle school students are being offered a hot meal and salad bar with made-from-scratch dressings. In addition to those options, high school students can select Subway sandwiches made with whole-grain bread or Papa John's pizza made with whole-grain crust, low-sodium pepperoni, and low-fat cheese. Subway and Papa John's food meets new U.S. Department of Agriculture guidelines for school meals. Milk and 100 percent fruit juice are offered to students.

The district realizes it will take a hit on its bottom line for food service, since buying in bulk is often cheaper than buying fresh produce. The cost to parents is slight. For example, it costs \$2.10 for an elementary student to eat lunch.

Wanted - Hay

FREE HAY, good, no mold, Fescue, rye, wheat, oat straw, or mixed hay, feed & wood shavings, to help rescued horses. Trecia Brown; York; 803-230-6778

FREE HAY, for horse. Florence Nobles; Spartanburg; 864-541-8362

Wanted - Livestock

BEEF CATTLE, cows, calves, bulls, whole herds. Brian Gibert; Greenwood; 864-980-6408

WILL PICK UP FREE, unwanted livestock, goats, hogs, poultry, sm animals. William Claxton; Colleton; 843-909-4285

FREE GOATS, or sheep, in upstate. Ned Johnson; Greenwood; 864-543-3435

FREE LIVESTOCK, goats, cattle, pigs, mules, no horses, chickens or jacks, can p/up. William Knopf; Chester; 803-482-3891

WHOLE HERDS, cows, calves or bulls. Josh Brown; Saluda; 864-910-5378

BRN CHINESE GEESSE PR, also pair or trio of black East Indies ducks. Lloyd Gerhart; Kershaw; 803-425-8796

19 Specialty Crop Block Grant Winners Announced

The S.C. Department of Agriculture will receive \$601,985.85 to fund 19 projects that are geared towards the increased production of fruits and vegetables. These funds are made available through the Specialty Crop Block Grant Program through the Farm Bill.

The program is designed to strengthen the market place for locally grown fruits, vegetables, and nursery crops. The USDA Agricultural Marketing Service, which oversees the program, uses a formula to determine the amount of funding each state receives.

Each March, SCDA encourages research scientists, extension agents, specialty crop commodity boards, and non-profit organizations to apply for funding. Applicants must propose projects that enhance the competitiveness of specialty crops, sustain the livelihood of fruit and vegetable farmers, and/or strengthen local

economies through the increased production of specialty crops. Special consideration is given to proposals that increase nutritional knowledge, enhance food safety, minimize food insecurity, develop new conservation standards, and support research in new and improved seed varieties in specialty crops.

The majority of this award will flow through SCDA to other organizations throughout the state. The project organizations included in this fiscal year's funding include Lowcountry Local First, the People's Farmer Cooperative, Hub City Farmers Market, Freewoods Farm Foundation, Carolina Farm Stewardship Association, Palmetto Agribusiness Council, the S.C. Coastal Conservation League, the Catawba Food Coalition, the S.C. Nursery and Landscape Association, and Clemson University.

'Between Farm & Fork' Topic of Local Foods Conference

The South Carolina Food Policy Council hosts state-wide conferences each year on current farm and food topics. Past topics included sustainable agriculture, farm-to-school, and food deserts.

The 2014 conference, "Between Farm & Fork," takes a look at local foods infrastructure. Food hubs, food nodes, and incubator farms engaged in processing, warehousing, distribution, or training, all serve local markets and provide opportunities to thousands of small

farms. They help put local food on plates that may not have access through traditional sources.

The conference will be held from 9 a.m. – 4 p.m. on Oct. 22 at the Phillips Market Center at the State Farmers Market. To register go to www.scfoodpolicy.com/workshops. The conference is open to food project developers, buyers, farmers, community and economic developers, and local food advocates.

Conservation Program Protects Soil, Water, Wildlife on Private Lands

South Carolina farmers interested in reducing soil erosion, improving water quality, and creating wildlife habitat on their land have until Dec. 19 to be considered for funding through USDA's Environmental Quality Incentives Program for fiscal year 2015.

The USDA's Natural Resources Conservation Service provides financial and technical assistance in installing conservation practices such as nutrient management, heavy use areas, grassed waterways, cover crops, manure management facilities, and pasture management.

The Environmental Quality Incentives Program, one of USDA's most popular conservation programs, is offered through a continuous signup, but the conservation service periodically makes application selections as funding allows. Last year they provided \$13 million in financial assistance to South Carolina farmers.

Jack Lewis, acting State Conservationist, says it is important for farmers to get program

applications in early. "Conservation plans must be developed for the area that is included in an EQIP contract," he said. "When farmers develop a complete conservation plan for their farm, it speeds up the application process and oftentimes practices are applied more strategically."

There are several EQIP initiatives included in the signup, with financial assistance designated for specific practices and producers. Examples include practices that improve on-farm energy, assist in the organic transition process, add wildlife habitat, and target certain practices such as seasonal high tunnels.

Ten percent of the financial assistance program is set aside for Special Emphasis applicants, which include beginning farmers, socially disadvantaged farmers, limited resource producers, and veterans.

Visit your local NRCS office for more information about conservation planning and financial assistance to fund conservation practices, or go to www.sc.nrcs.usda.gov.

Important Farm Bill Dates Announced

The U.S. Department of Agriculture has announced dates associated with new farm programs authorized by the 2014 Farm Bill. Farm owners and producers need to be aware of these dates.

(1) From Sept. 29, 2014 to Feb. 27, 2015, land owners may visit their local Farm Service Agency office to update yield history and/or reallocate base acres;

(2) From Nov. 17, 2014 to March 31, 2015, producers make a one-time election of either ARC or PLC for the 2014 through 2018 crop years;

(3) From mid-April 2015 through summer 2015, producers will sign contracts for the 2014 and 2015 crop years; and

(4) In Oct. 2015, payments for 2014 crop year will be made, if needed.

USDA helped create online tools to assist in the decision process, allowing farm owners and producers to enter information about their operation and see projections that show what ARC and/or PLC will mean for them under possible future scenarios.

The new tools are available at www.fsa.usda.gov/arc-plc. USDA provided \$3 million to the Food and Agricultural Policy Research Institute at the University of Missouri and the Agricultural and Food Policy Center at Texas A&M, along with the University of Illinois to develop these online tools.

Breakfast with the Farmers

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participating in. The school is planning to have three gardens. Not only that, but Ms. Craven reported that the kids are thrilled about it. Letting the kids help produce their own food, especially real juice, will be a terrific incentive for them to make better food choices.

Mrs. Ulmer said the issue of healthy foods in schools is crucial. Knowing where their food is grown, and in many cases knowing the farmer who produced it, is a great way to connect kids with agriculture. Maybe the kids will be so excited about the taste of fresh food that they will mention it to their parents. If even a few kids get interested in growing their own vegetables at home, that's a huge step forward.

One of the farmers in attendance was my neighbor, Henry Houser of Bowman. Henry is thinking about retiring, but he doesn't want to completely quit farming. He plans to switch gears so he can have another outlet for his produce. Henry, who grows collards, peanuts, and okra, said the breakfast at the school was a great idea. He is excited about the potential of selling his produce to the school, and Mrs. Ulmer said the district will be happy to talk with him and other farmers about getting their products in the schools.

Another farmer, and even closer neighbor, Louis Berry, is excited about new business opportunities, even at age 84. He farms soybeans and corn and raises a few beef cattle, pigs, and goats. While he doesn't know that much about vegetable farming, he wants to learn. Louis has lived just down the road from Blanche and me for our thirty plus years living on our farm. I have always appreciated his positive outlook on life, and his interest to learn more is no surprise.

The farmers at the breakfast wanted to know how to get involved, what they have to do, and how they can help the schools. For instance, we are stressing Good Agricultural Practices, or GAP, and our department can help them get that certificate. Marc Nettles, from the 1890 Extension Program, told farmers about the services in their area and let them know that a GAP certification is required for them to sell food to the schools.

In my remarks to the group, I simply said that all progress requires a commitment and willingness to work together. I firmly believe, as I told the folks, that we owe it to our children to give them the best chance to succeed in their learning. Good nutritious food that excites these youngsters is a vital component of success on that front.

After the presentations were complete, the food service professionals and local farmers talked about putting local produce in schools, keying in on delivery, packaging, and fruit and vegetable preference.

If you know of a farm to school initiative in your area, please give us a call at the department to make certain we are aware of it, and we'll reach out to support them.



Staff photo

Boonanza

Crowds line up for treats at last year's Boonanza. This year's event includes face painting, balloon artistry, giveaways, food trucks, bouncy houses, and so much more.

Boonanza Is Spook-tacular Attraction for Kids at Farmers Market

Boonanza, a popular family event held prior to Halloween at the State Farmers Market, will run from 5 pm – 8 pm on Oct. 24 at the South Shed of the market.

Several new activities are scheduled this year, including bouncy houses, face painting for kids, lots of games for all ages, balloon animals made on site, and pumpkin painting.

"Instead of just giving out lots of candy, we wanted activities that kids could enjoy with the whole family," said coordinator Elizabeth Shuler. "There will also be several food trucks and live music. The bluegrass band Blue Iguanas will be playing."

Families are encouraged to shop for pumpkins, mums, gourds, and other holiday decora-

tions. In addition, the Five Rivers Market will be open in the Corbett Building. They offer specialty food items, gifts shops with everything from autumn and holiday decorations to gifts, boutique shops, and a woodworker.

Vendors at the North Shed will also be open, so families can stock up on fresh produce and get a jump on their Christmas shopping.

"This year Boonanza will have more of a carnival feel," Ms. Shuler said. "There will be several give-a-ways throughout the event, and we will have other fun offerings throughout the evening."

The State Farmers Market is located at 3483 Charleston Hwy, West Columbia.

DIAMOND DOVES. Wayne Hahn; Charleston; 843-693-2006

FREE LIVESTOCK, chickens, ducks, cows, goose, geese, etc, will p/up. Mozelle Jones; Richland; 803-403-4292

1 BB RED OE, 1st yr bantam hen or pullet. Doug Stephens; Pickens; 864-843-9452

FREE LIVESTOCK, goats, cows, sheep, emus, pigs, chickens, donkeys, etc, will p-up. Joe Calwise; Laurens; 864-998-3405

Wanted - Miscellaneous

'14 PECANS. Wade ten Bensel; Lancaster; 803-283-4631

RADIATOR GRILL, for Case 580D, loader backhoe. Charlie Luquire; Georgetown; 843-344-3594

700LB HANGING COTTON SCALES, w/16lb wght, blacksmith anvils, wash pots, farm/brass bells. R Long; Newberry; 803-924-9039

PINE SAW TIMBER, pine pulpwood, hdwd, cut sm or lrg tracts, 8A or more. H Yonce; Edgefield; 803-275-2091

SC MILK BOTTLES, must have dairy name, city & state on the bottle. Daryl Workman; Spartanburg; 864-921-3206

100LB ANVIL, or larger, old farm bell, hand crank corn sheller. L Gunter; Lexington; 803-532-7394

GREENHOUSE, 20ftx70ft or lrg, galv or alum frame, will remove. V Felkel; Orangeburg; 912-682-5813

PUPLWOOD SAW TIMBER, hdwd, pine, all types of thinning or clear cut, pay top prices, upstate counties. Tim Morgan; Greenville; 864-420-0251

TIMBER/PULPWOOD, timber procurement, forestry services for upstate co, top \$ paid for your forest products, more. Steven Smith; Greenville; 864-517-3620

WOODEN PRODUCE CRATES, w/Gibson or Johnston SC, printed on end. Bill Gibson; Edgefield; 803-480-1104

FREE RND PEN PANELS, stall mats, gates, concrete mix, 2x4, 2x6 wood, posts, split rail fence, plywood, to help rescued horses. Trecia Brown; York; 803-230-6778

HORSE/LIVESTOCK TRL, 16ft, BP, used. Harry Cameron; Williamsburg; 843-221-7614

RIFE RAM PUMP, model 15 or base to the pump or model 20; also any vintage hyd ram pumps, Davies, etc, reasonably priced. John Johnson; Pickens; 864-616-0011

RED SPIDER LILIES, old timey, bloom on stub, right out of ground, need bulbs, will pick-up. Linda Knight; Chesterfield; 843-672-7489

OATS, in bulk or bag; rye grass, good germ. Ronnie Judy; Dorchester; 843-563-3630

WANT RABBIT CAGES, or pens that are free or reasonable, will pickup w/in reasonable distance of Newberry. Charles Cromer; Newberry; 803-944-9681



Agritourism Venues

Upstate

Fisher's Orchard
650 Fisher Rd.
Greer
864-895-2892
www.fishersorchard.com

Leader in fresh produce for Greer; open 8-7, 7 days a week. Fall Festival runs throughout October. Saturday is family and friends day. Educational center, wagon ride, maze, farm animals, apples, pumpkins. School groups welcome. \$4.

Midlands

Doko Farm
2101 Cedar Creek Rd.
Blythewood
803-873-7739
www.dokofarm.org

Doko Farm, specializing in heritage breeds, pasture-raised meats and eggs, pork, lamb, turkeys, goats, poultry and hatching eggs. This is a working farm, so please call first. Visitors welcome.

Lowcountry

Blue Pearl Farms
9760 Randal Rd.
McClellanville
843-387-3554
www.bluepearlfarms.com

Specializing in blueberries and bee keeping. Pure, raw, wild honey, blueberry compote, blueberry chipotle savory barbecue sauce, beeswax products, young Lowcountry olive trees and heritage variety blueberry plants. Farm tours, workshops available. Certified Roadside Market, all maintenance done by hand. No smoking, no pets.

For more information, contact SCDA Agritourism Director Jackie Moore at jmoore@sca.sc.gov.