

# MARKET BULLETIN

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## CHANGESC WILL HELP SOUTH CAROLINIANS ACCESS FOOD, LEARN ABOUT HEALTHY EATING

BY SCDA

COLUMBIA—A new statewide initiative called ChangeSC will connect South Carolinians living in food deserts with fresh, locally grown food while working to improve their eating habits and health outcomes.



A pilot program for the initiative launched Nov. 1 in the Pee Dee region of South Carolina, focused on four counties with high food-insecurity rates: Marlboro, Dillon, Marion, and Williamsburg.

ChangeSC is led by the South Carolina Department of Agriculture (SCDA) in partnership with the South Carolina Department of Health and Environmental Control (DHEC). For the three-month pilot, SCDA is working with Pick 42 Foundation, a Mullins-based nonprofit food aggregator that runs the Eat Local Pee Dee program. Pick 42 Foundation will increase fresh food distribution while working with SCDA to create targeted education and outreach, helping Pee Dee residents learn how to access and prepare fresh fruits, vegetables and meats and the benefits of healthy eating.

“We’re working together to bring fresh, nutritious food grown by South Carolina farmers directly to people in communities that lack food access, while also working to create generational change in eating habits,” said Commissioner of Agriculture Hugh Weathers. “This initiative has the potential to transform our state.”

“Food insecurity is associated with poorer health outcomes, including diabetes, high blood pressure, and obesity. In addition, in children it is also associated with lower school achievement,” said DHEC Director Dr. Edward Simmer. “DHEC is excited to partner with SCDA and Pick 42 Foundation on this innovative pilot which allows South Carolinians to help South Carolinians. We are very hopeful it will improve the health and well-being of our citizens.”

“We are honored to partner with SCDA and DHEC to highlight the efforts of our South Carolina farmer and rancher heroes and the tremendous volunteer network in the Pee Dee,” said Miko Pickett, executive director of Pick 42 Foundation. “We are confident that at the conclusion of the pilot, the results will demonstrate the strong desire for our communities to have access to fresh local food grown and raised in the state.”

A new report from the US Department of Agriculture ranks South Carolina among the most food-insecure states, with 14.5 percent of those surveyed lacking reliable access to sufficient affordable, nutritious food. More than 80% of South Carolina’s counties have food deserts—areas in which fresh food is difficult to access.

Poor eating habits can contribute to health problems like obesity and diabetes, that, if left untreated, can be deadly.

Research conducted for the ChangeSC project has found that 94 percent of rural South Carolinians understand that eating fresh, healthy foods is somewhat to very important for their health, but the biggest barriers are price (60%) and availability (27%) in rural communities. ChangeSC aims to address that disparity.

Based on the success of the pilot program, SCDA and DHEC will roll out ChangeSC statewide, expanding coverage to at least 24 counties and implementing a comprehensive, statewide education and awareness campaign. The partners will work with existing South Carolina aggregators and food hubs to buy food from South Carolina farmers and distribute it in targeted areas.

For more information, visit [changesc.com](http://changesc.com).

## COMMISSIONER'S CORNER



HUGH E. WEATHERS

SOUTH CAROLINA  
COMMISSIONER OF AGRICULTURE

## GIVE THANKS

One of my favorite holidays, Thanksgiving, is just around the corner. I cherish the opportunity to spend time with family, relaxing, eating, and reflecting on how fortunate we are.

We’ve been especially fortunate in recent months to develop and roll out a new program called ChangeSC. This statewide initiative will connect South Carolinians living in food deserts with fresh, locally grown food while working to improve their eating habits and health. Living in a food desert in Bowman, this is a cause close to my heart. I was pleased that DHEC was willing to partner with us on it. And when I met Miko Pickett, executive director of Pick 42 Foundation in Mullins, I knew we had found the perfect person to help us with a pilot project. With funding and support from ChangeSC, Miko is building on her already impressive work in the Pee Dee region to distribute fresh food, provide health education, and extend volunteer opportunities.

Of course, thinking about our food-insecure neighbors is part of the whole point of Thanksgiving. I hope this year’s spread is more affordable for everyone.

Last year’s Thanksgiving was affected by the highly pathogenic avian influenza outbreak that meant fewer turkeys and higher prices. (South Carolina was largely spared from commercial cases, but as we know, the food market is national and global.) The 2023 winter migration has caused some new outbreaks in recent weeks, from Minnesota to Alabama, but we’re hoping overall to go into Thanksgiving in a better situation than last year.

Inflation was also a huge problem last year. It remains a problem, though the rate of inflation has come down some. The latest data from the Bureau of Labor Statistics shows the price of food eaten at home rose 2.4 percent over the past year.

It’s always a good year to choose Certified South Carolina foods for your Thanksgiving table. Flip to page 10 for some recipe ideas, and keep an eye out for the Certified SC logo at the grocery store or farm stand.

Thanks for all your support of Certified SC and South Carolina farmers over the years. When we work together, we can help solve problems that seem insurmountable. Happy Thanksgiving.

# MARKET BULLETIN DECEMBER SCHEDULE

Please note:

**There will only be one issue in December.**

Due to the holidays, the deadline schedule has been adjusted to the following:

**November 21 Ad Deadline**  
for the December 7 Issue

**December 19 Ad Deadline**  
for the January 4, 2024 Issue

Ads must be received by noon (12 pm) on the deadline dates to be included.

## GIVE THE GIFT OF

South Carolina Department of Agriculture

# MARKET BULLETIN

Business contacts    Friends    Family

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CERTIFIED  
SOUTH CAROLINA  
GROWN

**What's  
In Season  
NOVEMBER**

APPLES	GINGER	PEAS
ARUGULA	KALE	PECANS
BEETS	LEEKs	PEPPERS (VARIETY)
BROCCOLI	LETTUCES	RADISHES
CABBAGE	MUSTARD & TURNIP GREENS	RUTABAGAS
CAULIFLOWER	MICROGREENS	SQUASH (VARIETY)
CILANTRO	MUSCADINE GRAPES	SUN CHOKES
COLLARDS	MUSHROOMS	SWEET POTATOES
CUCUMBERS	ONIONS	TURMERIC
EGGPLANT	PARSLEY	TURNIPS
FENNEL		

## SCDA State Farmers Markets

**SOUTH CAROLINA  
STATE FARMERS MARKET**  
3483 Charleston Highway  
West Columbia, SC 29172  
803-737-4664

**GREENVILLE  
STATE FARMERS MARKET**  
1354 Rutherford Road  
Greenville, SC 29609  
864-244-4023

**PEE DEE  
STATE FARMERS MARKET**  
2513 W. Lucas Street  
Florence, SC 29501  
843-665-5154

**VISIT  
[AGRICULTURE.SC.GOV](http://AGRICULTURE.SC.GOV)**  
Click on the State Farmers Markets  
button for more information about  
each location

## SC Market Bulletin Subscription & Renewal Form

Mail completed form with check or money order payable to the SC Department of Agriculture to: SC Market Bulletin, PO Box 11280, Columbia, SC 29211  
To subscribe with a credit card online, visit [agriculture.sc.gov](http://agriculture.sc.gov), click on Market Bulletin, select Subscribe to the Market Bulletin, then follow the prompts.  
Do not send cash in the mail. Non-refundable. Allow 6 – 8 weeks for processing. Subscriptions may only be purchased for up to 2 years.

Name \_\_\_\_\_  Paper: \$15 / 1 year    Electronic: \$10 / 1 year  
\*Active email address required

Address \_\_\_\_\_  Paper & Electronic: \$20 / 1 year  
\*Active email address required

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  New    Renewal

Phone \_\_\_\_\_ Check # \_\_\_\_\_ Renewal ID # \_\_\_\_\_

Email \_\_\_\_\_  This is a gift

11/16/23

## Market Bulletin Office

Monday – Friday • 8 AM – 4:30 PM  
803-734-2536 • [marketbulletin@scda.sc.gov](mailto:marketbulletin@scda.sc.gov)  
[agriculture.sc.gov/market-bulletin](http://agriculture.sc.gov/market-bulletin)

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## South Carolina Department of Agriculture Contacts

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803-734-2190

Certified SC Program  
803-734-2207

Hemp Farming Program  
803-734-8339

Consumer Protection  
803-737-9700

Livestock & Grain  
Market News  
803-737-4491

Fruit & Vegetable Inspection  
803-737-4588

Market News Recording  
803-737-5900

Fruit & Vegetable  
Market News  
803-737-4671

Metrology Laboratory  
803-253-4052

## The South Carolina Market Bulletin

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SC Market Bulletin, PO Box 11280, Columbia, SC 29211

### POLICIES FOR ADVERTISING

For our full policies, please visit:  
[agriculture.sc.gov/market-bulletin-policies](http://agriculture.sc.gov/market-bulletin-policies)

Only ads pertaining to the production of agricultural products and related items are published. Ads are accepted for South Carolina items, even if the seller lives out of state, provided the item is in state at the time the ad is published and at the time of sale.

Ads are published free of charge and in good faith. The *Market Bulletin* reserves the right to edit and verify ads but assumes no responsibility for their content.

Ads cannot be accepted from agents, dealers, or commercial businesses, including real estate. Sealed bids, legal notices, or consignment sales are not accepted.

### SUBMITTING ADS

No matter the submission method, submissions must include the advertiser's name, complete address with zip code and county, and phone number with area code. While we don't publish the address, we need this information for our records. Do not use all capital letters.

- **Online:** Go to [agriculture.sc.gov/market-bulletin](http://agriculture.sc.gov/market-bulletin). Select "Submit Market Bulletin Ad" and complete the form. If you include your email address, you will receive an automated reminder for a renewal.

- **Mail:** SC Market Bulletin, PO Box 11280, Columbia, SC 29211. You must use 8.5 × 11 inch paper.

- **Email:** Send ads to [marketbulletin@scda.sc.gov](mailto:marketbulletin@scda.sc.gov). Put the words "Market Bulletin ad" in the subject line.

- **Fax:** 803-734-0659

The deadline for submitting ads and notices is noon on Tuesday of the week **before** the publication date.

**NEXT AD DEADLINE**  
**NOVEMBER 21 • 12:00 PM**



**Country Christmas Celebration**

**SUNDAY, NOVEMBER 26**

1:00 - 5:00 PM

*Activities Include*

- Christmas Tree Shopping
- Craft Vendors
- DIY Children's Crafts
- Letters to Santa
- Photos with Santa
- Music
- Food Trucks

**SOUTH CAROLINA State Farmers Market**

3483 Charleston Highway, West Columbia, SC

SCSTATEFARMERSMARKET.COM



**THIRD ANNUAL Christmas Market**

featuring Arts, Crafts, & Gifts

**SATURDAY DECEMBER 2** 10 AM - 5 PM

**SUNDAY DECEMBER 3** 10 AM - 4 PM

Join us for local arts & crafts vendors, gifts, and a large selection of Christmas trees! Two food trucks will be on site. On Sunday, enjoy photos with Santa 11 AM - 3 PM and a complimentary Christmas cookie with \$5+ food purchase.

Free parking & admission  
Complimentary EV charging

Event is under cover in our open-air market

**FARMER'S MARKET**

FOR MORE INFO, CONTACT  
Bob Seger or Diane Guilfoil  
bsager@scsda.sc.gov | dguilfoil@scsda.sc.gov  
843-665-5154

**PEE DEE State Farmers Market**  
2513 West Lucas Street, Florence, SC



**CHRISTMAS SATURDAYS AT THE MARKET**

**DECEMBER 2 / 9 / 16**

8 AM - 1 PM

The Market will come alive with the sounds and smells of Christmas. Trees, wreaths, greenery, and specialty gifts items will be available along with our regular seasonal products such as pecans, fruits, and holiday vegetables.

**GREENVILLE State Farmers Market**  
1354 Rutherford Road, Greenville, SC

GREENVILLESTATEFARMERSMARKET.COM

**Christmas Tree Festival At Boone Hall Farms**

November 18 & 19 • 10 am - 8 pm

This celebration of festivities on the farm is perfect for families and children of all ages. Browse our huge selection of fresh-cut trees, handmade wreaths, and other Christmas decorations. Step inside the festival where the holidays come to life with cheerful holiday tunes, our classic Ferris Wheel, holiday cookie decorating, crafts, letters to Saint Nick, bow and wreath-making demonstrations, and marshmallow roasting. Savor a sweet treat with a collection of food trucks and vendors including fresh hot chocolate and warm apple cider. Make memories that last a lifetime with our Festive Photo Booth, vintage truck display, Winter Queen Character Meet and Greets, and, of course, create memories for a lifetime with Santa himself. Santa Hours: 12 - 6 pm. \$10 fee will be applied at purchase for delivery. This fee will be matched by Starling Chevrolet and funds will go towards providing Christmas gifts and a celebration for neglected and abused children.

**Boone Hall Farms**

2434 N Highway 17, Mount Pleasant

843-856-5366

[boonehallfarms.com/who-we-are/were-local](http://boonehallfarms.com/who-we-are/were-local)

[facebook.com/bestlocalfarm](https://facebook.com/bestlocalfarm)

**Fairfield Farmers and Artisans Market**

November 18 & 25 • 9 am - 1 pm

We had our ups and downs this year, but we as a community came together and keep our little market running! Thank you to all that supported us this year. The vendors that stuck through the bumps, the community that came out and supported these vendors and the members of our community that went above and beyond to support the market, you all have shown what a community is all about and we hope that you know how much it has meant to us! The market is closed for the season, but we will sponsor 4 holiday markets. We hope to see you there! Thank you again from the bottom of our hearts!

**Fairfield Farmers and Artisans Market**

117 E Washington Street, Winnsboro

843-252-1253

[fairfieldfarmersandartisansmkt@gmail.com](mailto:fairfieldfarmersandartisansmkt@gmail.com)

[facebook.com/FairfieldFarmersAndArtisansMkt](https://facebook.com/FairfieldFarmersAndArtisansMkt)

**Homeschool at the Barn 2023**

November 21 & 28 • 9 am - 12 pm

Join us for a fun hands-on horse experience. Each visit will include: an hour long horseback riding lesson or trail ride; Equine Assisted Learning about life on a working horse farm including healthcare, grooming & saddling, equine anatomy, feeding, and more; a horse themed craft, Bible study, snack, and time to play on our newly renovated playground! Ages 7 and up are welcome. Our covered riding arena allows us to ride rain or shine. Sessions are limited to 8 students. Cost is \$320 per session.

**Eden Farms**

4700 Dacusville Hwy, Marietta

864-898-0043 • [edenfarmssc@aol.com](mailto:edenfarmssc@aol.com)

[edenfarms.net/homeschool-registration.html](http://edenfarms.net/homeschool-registration.html)

**Cherry Place Farm for Christmas**

November 24+

Friday-Saturday • 10 am - dark

Sunday • 1 pm - dark

The day after Thanksgiving, we open selling premium-graded, fresh Fraser Fir Christmas trees and wreaths. The trees are cut fresh in NC, brought to our farm, and displayed for you to pick out. We will trim, bale, and load your tree. We only get one shipment of trees in, so when we're sold out that's all we will have for the season.

**Cherry Place Farm**

1922 Oakdale Road, Rock Hill

803-207-5624 • [bailey@cherryplacefarm.com](mailto:bailey@cherryplacefarm.com)

[cherryplacefarm.com](http://cherryplacefarm.com)

**4<sup>th</sup> Annual Open House Holiday Market**

November 25 • 11 am - 4 pm

Spend Small Business Saturday on a working alpaca farm. Learn about alpacas and their amazing fleece, watch artisan demonstrate the art of spinning, weaving, needle felting, and get a start on your Christmas shopping. There will be alpacas to hand feed. Take a picture or two—they are very photogenic. Buy local—many of our products are made from fiber from our own herd. There is something for everyone on your list. All are welcome but please leave your furry friends at home.

**OnAgain OffAgain Farm**

262 Hollis Drive, Spartanburg

Contact: Karen Kopp

[oazalpacas@gmail.com](mailto:oazalpacas@gmail.com) • 864-680-9845

[oazalpacas.com](http://oazalpacas.com)

**Celebrate Christmas with Us**

November 25+

Merry Christmas and Happy Holidays to everyone. We celebrate from Thanksgiving weekend through December with Christmas trees, handmade wreaths, warm cider, and all-around holiday spirit. We would love to see you at the farm. Visit us to find: Fresh, Pre-cut NC Fraser Fir Christmas trees, our home-grown Virginia Pine trees, handmade bows and wreaths, handmade arrangements, fresh garland, warm apple cider, and ice cream (for the bold).

**Black's Peaches**

800 Black Hwy, York

803-684-2333 • [blackspeaches@aol.com](mailto:blackspeaches@aol.com)

[blackspeaches.com](http://blackspeaches.com)

**Farm Market Christmas**

November 25, December 2, 9, & 16 • 11 am - 6 pm

Fresh from The Bakery at Stewart Farms! Including cookies, cakes, pies, and more great for gifting, holiday parties/dinners, and treats for yourself! Farm Grown Poinsettias just choose your plant color, plant size, wrap, and bow—we will wrap it right in the store for you! Shop our Christmas home decor including ornaments, flags, wreaths, and more! Create your own gift basket or box from our Farm Market items! Choose your mix, of jams, jellies, pickles, etc. and we'll make it into the perfect gift for your loved one. Keep a check on our Facebook for weekly samples and surprises!

**Stewart Farms**

6600 Highway 92, Enoree

864-969-7270

[stewartfarms.net](http://stewartfarms.net)

**Educational Farm Tours**

Looking to learn about regenerative farming? Marissa Paykos, the brain power and visionary behind Whippoorwill Farms will take you up close and personal! She will extensively cover how they began farming in 2015, how the big farm came to be, and what the land was like when they started developing it in 2019. You'll see how far they've come and what their hopes and dreams are for the future and how they work to achieve progress towards those goals every day. Farm tours begin at a minimum of \$225. For groups over 15 people, the farm tour is bookable at \$15/person. Tours are best for ages 7+. For more information, to inquire about availability, or to book your Farm Tour, contact us.

**Whippoorwill Farms**

870 Tillman Road, Ridgeland

843-473-5231

[assistantinoveralls@whippoorwillfarms.com](mailto:assistantinoveralls@whippoorwillfarms.com)

[whippoorwillfarmssc.com/farmtours](http://whippoorwillfarmssc.com/farmtours)

[facebook.com/WWFSC](https://facebook.com/WWFSC)

# South Carolina

## SOUTH CAROLINA CHRISTMAS TREE ASSOCIATION MEMBERS

### AIKEN COUNTY

#### GURLEY'S CHRISTMAS TREE FARM

65 Williston Road, Beech Island

**Choose & Cut – Tree Varieties:** Red Cedar, Leyland Cypress, Fresh Cut Fraser Fir, Virginia Pine

**Opens:** Fri after Thanksgiving Day at 10 am

**Hours:** Mon–Wed by appointment / Thurs–Fri 2 pm–dark / Sat 10 am–dark / Sun 1 pm–dark

706-829-5904

#### STILL CREEK TREE FARM

442 Pine Log Road, Beech Island

**Choose & Cut – Tree Varieties:** Virginia Pine, White Pine, Leyland Cypress, Murray Cypress, Eastern Red Cedar, Blue Ice, Carolina Cypress & Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving

**Hours:** Sat–Sun 12–5 pm / Weekdays by appointment

706-951-2324

#### TOM SAWYER'S CHRISTMAS TREES

402 Uncle Duck Road, Monetta

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Eastern Red Cedar, White Pine, Carolina Sapphire, Blue Ice, Murray Cypress, Fresh Cut Fraser Fir

**Opens:** Sun before Thanksgiving

**Hours:** Fri after Thanksgiving 10 am–5:30 pm / Sun–Fri 1 pm–5:30 pm / Sat 10 am–5:30 pm

803-685-7604 / 803-673-4520

### BEAUFORT COUNTY

#### A & A CHRISTMAS TREES

42 Old Cooler Circle, Okatie

**Choose & Cut – Tree Varieties:** Leyland Cypress, White Pine, Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving Day

**Hours:** Mon–Sun 10 am–5:30 pm

843-304-4485 • [aachristmastrees.com](http://aachristmastrees.com)

### BERKELEY COUNTY

#### LEBANON CHRISTMAS TREE FARM

253 Needle Lane, Ridgeville

**Choose & Cut – Tree Varieties:** Carolina Sapphire, Leyland Cypress, Virginia Pine, Fresh Cut Fraser Fir, Spruce Pine

**Opens:** Sat before Thanksgiving Day at 1 pm

**Hours:** Mon–Fri 10 am–6 pm / Sat–Sun 9 am–6 pm

843-688-5088 • [lebanonchristmastree.com](http://lebanonchristmastree.com)

### COLLETON COUNTY

#### SMILING BEAR CHRISTMAS TREE FARM

126 Burlington Road, Walterboro

**Choose & Cut – Tree Varieties:** Leyland Cypress, Carolina Sapphire, Fresh Cut Fraser Fir, Murray Cypress

**Opens:** Thanksgiving Day 2–5 pm by appointment only

**Hours:** Black Fri 10 am–5 pm / Weekends 10 am–5 pm thru Dec 10

703-722-1979 • [info@smiling-bear.net](mailto:info@smiling-bear.net)

### DORCHESTER COUNTY

#### CENTER BEND FARM

236 Center Bend Lane, Harleyville

**Choose & Cut – Tree Varieties:** Leyland Cypress, Carolina Sapphire, Eastern Red Cedar, Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving

**Hours:** Mon–Thurs by appointment only / Fri–Sat 9 am–5:30 pm / Sun 12–5:30 pm

843-462-7466 / 843-830-8837 / 843-560-6654

### EDGEFIELD COUNTY

#### TURKEY CREEK CHRISTMAS TREE FARM

211 Wade Morgan Road, McCormick

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Eastern Red Cedar, White Pine, Carolina Sapphire, Fresh Cut Fraser Fir, Blue Ice, Murray Cypress

**Opens:** Fri after Thanksgiving Day

**Hours:** Fri–Sat 10 am–dark / Sun 1 pm–dark

803-637-3930 / 803-640-3930

[turkeycreekchristmastreefarm.com](http://turkeycreekchristmastreefarm.com)

### FAIRFIELD COUNTY

#### AISLES OF CHRISTMAS TREE FARM

6253 Newberry Road, Winnsboro

**Retail Lot – Tree Varieties:** Murray Cypress, Carolina Sapphire, Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving Day

**Hours:** Fri–Sat 9 am–5 pm / Sun 1–4 pm / Mon–Thurs by appointment

803-718-2800

#### CALDWELL TREE FARM

3227 US Hwy 321 N, Winnsboro

**Retail Lot – Tree Varieties:** Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving Day

**Hours:** Fri after Thanksgiving 10 am–5 pm / Sat 10 am–5 pm / Mon–Fri 2–5 pm

803-402-0493 • [caldwelltreefarm.com](http://caldwelltreefarm.com)

### GEORGETOWN COUNTY

#### CABANA CHRISTMAS TREES

27 Coachman Drive, Pawleys Island

**Retail Lot – Tree Varieties:** Fresh Cut Fraser Fir

**Opens:** November 22

**Hours:** Sun–Sat 9 am–7 pm

843-237-8733 • [cabanachristmastrees.com](http://cabanachristmastrees.com)

### GREENVILLE COUNTY

#### ELVE'S CHRISTMAS TREE FARM

925 Old Vinland School Road, Easley

**Choose & Cut – Tree Varieties:** Leyland Cypress, Murray Cypress, Blue Sapphire, Green Giant, Fresh Cut Fraser Fir

**Opens:** November 17

**Hours:** Sun–Fri 1–6 pm / Sat 9 am–6 pm

864-354-0002 / 864-246-6750 • [elveschristmastrees.com](http://elveschristmastrees.com)

#### JIM SMITH CHRISTMAS TREES

9381 Augusta Road, Pelzer, SC

**Retail lot – Tree Varieties:** Fresh Cut Fraser Fir

**Opens:** Thanksgiving Day – December 16

**Hours:** Sun–Fri 10 am–8 pm

864-903-3303 • [jsmithchristmastrees.com](http://jsmithchristmastrees.com)

#### MAY-LAN TREE PLANTATION

156 Cooley Bridge Road, Pelzer

**Choose & Cut – Tree Varieties:** Fresh Cut NC Frazier Fir

**Opens:** Thanksgiving Day at 12 pm

**Hours:** Sun–Thurs 1–5:30 pm / Fri–Sat 10 am–5:30 pm

864-243-3092 • [maylanfarms.com](http://maylanfarms.com)

#### MYSTIC FARM

9029 Old White Horse Road, Greenville

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, White Pine, Carolina Sapphire, Fresh Cut Fraser Fir, Blue Ice

**Opens:** Weekend before Thanksgiving Day

**Hours:** Mon–Sat 10 am–7 pm / Sun 12–6 pm

864-380-7636 • [mystictreefarm.com](http://mystictreefarm.com)

### GREENWOOD COUNTY

#### CEDAR POST TREE FARM

2715 Sam Hodges Road, Donalds

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, White Pine, Carolina Sapphire, Murry Cypress, Fresh Cut Fraser Fir

**Opens:** Thanksgiving Day or by appointment

**Hours:** Mon–Sat 10 am–5 pm / Sun 2–5 pm

864-992-1142 / 864-377-4256

[cedarposttreefarm.weebly.com](http://cedarposttreefarm.weebly.com)

#### DAVENPORT'S CHRISTMAS TREE FARM

120 W. Deadfall Road, Greenwood

**Choose & Cut – Tree Varieties:** Leyland Cypress, Carolina Sapphire

**Opens:** Wed before Thanksgiving Day

**Hours:** Mon–Fri 12:30 pm–dark / Sat 9 am–dark / Sun 1 pm–dark

864-229-2202 • [davenportfarm.com](http://davenportfarm.com)

### HORRY COUNTY

#### BOOTH'S CHRISTMAS TREE FARM

5268 Adrian Hwy, Conway

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Eastern Red Cedar, White Pine, Carolina Sapphire, Fresh Cut Fraser Fir, Clemson Greenspire

**Opens:** Sat before Thanksgiving Day

**Hours:** Mon–Sat 8 am–6 pm / Sun 1–5 pm

843-365-3633 • [boothschristmastreefarm.com](http://boothschristmastreefarm.com)

### LANCASTER COUNTY

#### MOSELY OLD TIME CHRISTMAS TREE FARM

2042 Moseley Private Drive, Lancaster

**Choose & Cut – Tree Varieties:**

Virginia Pine, Leyland Cypress, Murry Cypress, White Pine, Blue Ice & Carolina Sapphire

**Opens:** Fri after Thanksgiving Day

**Hours:** Fri–Sat 9 am–5 pm

803-289-1683

### LAURENS COUNTY

#### HIDDEN TRAILS CHRISTMAS TREE FARM

331 Forget Me Not Drive, Ware Shoals

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Carolina Sapphire, Deodar Cedar, & Fresh Cut Fraser Fir. Trees with roots (B&B) for replanting and table top trees also available.

**Opens:** Thanksgiving Day at 2 pm

**Hours:** Thurs–Fri 3:30–5:30 pm / Sat 9 am–5:30 pm / Sun 12–5:30 pm

864-980-3474 / 864-980-3682

### LEXINGTON COUNTY

#### BEAR CREEK TREE FARM

564 Amick's Ferry Road, Chapin

**Choose & Cut – Tree Varieties:** Leyland Cypress, Carolina Sapphire, Blue Ice, Virginia Pine, Eastern Red Cedar, Deodar Cedar, Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving Day

**Hours:** Thurs–Fri 3–5:30 pm / Sat 9 am–5:30 pm / Sun 1–5:30 pm

803-528-7295

# Christmas Trees

## SOUTH CAROLINA CHRISTMAS TREE ASSOCIATION MEMBERS

### CEDAR RIDGE TREE FARM

2300 Priceville Road, Gilbert

**Choose & Cut – Tree Varieties:** Virginia Pine, White Pine, Carolina Sapphire, Deodar Cedar, Leyland Cypress, Fresh Cut Fraser Fir

**Opens:** Sat before Thanksgiving Day

**Hours:** Fri–Sat 9 am–5 pm / Sun 1–5 pm

803-730-2569 • [cedarridgetreefarm.com](http://cedarridgetreefarm.com)

### HOLLOW CREEK TREE FARM

228 Windmill Road, Gilbert

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Murray Cypress, Jingles Cypress, Carolina Sapphire, Blue Ice Cypress, White Pine, Thuja Green Giant, Red Cedar, Deodar Cedar, Fresh Cut Fraser Fir

**Opens:** Sun before Thanksgiving Day at 1–5:30 pm

**Hours:** Mon–Sat 9 am–5:30 pm / Sun 1–5:30 pm

803-892-3662 • [realtreemakescents.com](http://realtreemakescents.com)

### PRICE'S TREE FARM

228 Maple Road, Lexington

**Choose & Cut – Tree Varieties:** Leyland Cypress, Eastern Red Cedar, Carolina Sapphire, Murry Cypress, Fresh Cut Fraser Fir

**Opens:** Sat before Thanksgiving Day

**Hours:** Closed Thanksgiving Day / Mon–Thurs 3–6:30 pm / Fri–Sat 9 am–6:30 pm / Sun 12–6 pm

803-356-4005

### NEWBERRY COUNTY

#### SHINE AND LEE'S CHRISTMAS TREES

20670 US Hwy. 76, Newberry

**Choose & Cut – Tree Varieties:** Leyland Cypress, Carolina Sapphire, Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving Day from 9 am–5:30 pm

**Hours:** After opening day, Fri–Sat 9 am–5:30 pm / Sun 1:30–5:30 pm, Mon–Thurs closed but may call to place orders for wreaths & garland

803-276-0161 / 803-924-8542

[shineandleeschristmastrees.com](http://shineandleeschristmastrees.com)

#### WICKER'S CHRISTMAS TREE FARM

940 Mud Creek Road, Newberry

**Choose & Cut – Tree Varieties:** Leyland Cypress, Carolina Sapphire, Blue Ice, Murray Cypress

**Opens:** Fri after Thanksgiving Day 9:30 am–dark

**Hours:** Closed Mon–Thurs / Fri 1:30 pm–dark / Sat 9:30 am–dark / Sun 1:30 pm–dark

803-924-0362 / 803-924-0662

[wickerschristmastreefarm.com](http://wickerschristmastreefarm.com)

### OCONEE COUNTY

#### FRIENDSHIP VALLEY CHRISTMAS TREE FARM

130 Friendship Valley Road, Seneca

**Choose & Cut – Tree Varieties:** Leyland Cypress, Eastern Red Cedar, White Pine, Carolina Sapphire, Fresh Cut Fraser Fir

**Opens:** Sat before Thanksgiving Day

**Hours:** Sun, Thurs–Fri 12–6 pm / Sat 9 am–6 pm

864-903-0751

#### SORRELLS CHRISTMAS TREE FARM

156 Radisson Road, Seneca

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Eastern Red Cedar, White Pine, Carolina Sapphire, Murray Cypress

**Opens:** Weekend before Thanksgiving Day until sold out

**Hours:** Mon–Sun 10 am–6 pm, we stop cutting in the field at 5:30 pm

864-882-5054

### PICKENS COUNTY

#### MERRY CHRISTMAS TREE FARM

244 Lay Bridge Road, Central

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Eastern Red Cedar, White Pine, Carolina Sapphire, Fresh Cut Fraser Fir, Blue Ice, Clemson Greenspire

**Opens:** Thanksgiving Day

**Hours:** Mon–Sun 9 am–dark

864-639-5888 • [merrychristmastreefarm.net](http://merrychristmastreefarm.net)

### RICHLAND COUNTY

#### LAKWOOD TREE FARM

196 Sid Bickley Road, Chapin

**Choose & Cut- Tree Varieties:** Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving

**Hours:** Mon–Sat 9 am–5:30 pm / Sun 1 pm–5:30 pm

803-260-1836

### SALUDA COUNTY

#### MATTHEWS CHRISTMAS TREE FARM

1458 Spann Road, Batesburg

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Eastern Red Cedar, White Pine, Carolina Sapphire, Fresh Cut Fraser Fir, Murray Cypress, Clemson Greenspire

**Opens:** Thanksgiving Day thru Sat 9 am–5:30 pm

**Hours:** Starting Sun after Thanksgiving, Sun–Fri 2–5:30 pm / Sat 9 am–5:30 pm

803-924-0642 / 803-622-7570 / 803-422-1411

#### ST. NICK CHRISTMAS TREE FARM

1663 Old Chappells Ferry Road, Saluda

**Choose & Cut – Tree Varieties:** Leyland Cypress, Eastern Red Cedar, Carolina Sapphire, Fresh Cut Fraser Fir, Murray Cypress, Thuja Green Giant

**Opens:** Wed before Thanksgiving Day

**Hours:** Mon–Sat 8 am–5:30 pm / Sun 1–5:30 pm

864-910-0110 / 864-910-5233

#### WRIGHT'S TREE FARM

255 Christmas Tree Lane, Ward

**Choose & Cut – Tree Varieties:**

Virginia Pine, Leyland Cypress, Eastern Red Cedar, White Pine, Carolina Sapphire, Fresh Cut Fraser Fir, Blue Ice, Clemson Greenspire, Deodar Cedar

**Opens:** Fri after Thanksgiving Day

**Hours:** Mon–Wed 3–5:30 pm / Thurs–Sat 10 am–5:30 pm / Sun 1–5:30 pm

803-685-7860 / 803-275-7333 • [wrightstreefarm.com](http://wrightstreefarm.com)

### SPARTANBURG COUNTY

#### CHRISTMAS HILL

150 Riverside Drive, Chesnee

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, White Pine, Carolina Sapphire, Fresh Cut Fraser Fir, Ball & Burlap or Container Trees

**Opens:** Thanksgiving Day

**Hours:** 9 am–dark

864-592-2764 / 864-590-3451 • [christmashilltreefarm.com](http://christmashilltreefarm.com)

### SUMTER COUNTY

#### COLEMAN FAMILY FARMS

2155 Lloyd Drive, Sumter

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Carolina Sapphire, Fresh Cut Fraser Fir

**Opens:** Fri after Thanksgiving 11 am

**Hours:** Mon–Sun 11 am–5:30 pm

843-364-1637

### YORK COUNTY

#### LUTZ CHRISTMAS TREE FARM

756 Neelands Road, Clover

**Choose & Cut – Tree Varieties:** Virginia Pine, Leyland Cypress, Trees with roots (B&B) available for replanting

**Opens:** Thanksgiving Day at 9 am

**Hours:** Mon–Thurs 3 pm–dark / Fri–Sun 10 am–dark

704-860-5604 / 803-627-2392

#### PENLAND CHRISTMAS TREE FARM

6457 Campbell Road, York

**Choose & Cut – Tree Varieties:** Virginia Pine (Southern Scotch), Leyland Cypress, Murray Cypress (Christmas Mint), Eastern Red Cedar, White Pine, Carolina Sapphire, Blue Ice, Fresh Cut Fraser Fir (maintained in water), Trees with roots (B&B) available for replanting

**Opens:** Fri after Thanksgiving Day

**Hours:** Mon–Sat 9 am–5:30 pm / Sun 1–5:30 pm

803-366-7605 / 803-684-2064

[penlandchristmastreefarm.com](http://penlandchristmastreefarm.com)

### NORTH CAROLINA MEMBERS

#### HELMS CHRISTMAS TREE FARM

6345 Christmas Tree Lane, Vale, NC

**Choose & Cut – Tree Varieties:** Leyland Cypress, White Pine, Carolina Sapphire, Colorado Blue Spruce, Fresh Cut Fraser Fir, Virginia Pine, Green Giant

**Opens:** Sat before Thanksgiving Day

**Hours:** Closed Mon–Tues / Wed–Sun 9 am–6 pm

704-276-1835 / 980-241-7736 • [helmschristmastreefarm.com](http://helmschristmastreefarm.com)

#### SANDY HOLLAR FARMS

63 Sandy Hollar Lane, Leicester, NC

**Choose & Cut – Tree Varieties:** Fraser Fir, Turkish Fir, Canaan Fir, White Pine

**Opens:** Weekend before Thanksgiving Day at 9 am

**Hours:** Sat–Sun 9 am–4 pm

828-683-3645 • [sandyhollarfarms.com](http://sandyhollarfarms.com)



### TREE CARE INSTRUCTIONS

- ✎ Cut at least ¼ inch off the tree trunk.
- ✎ Display in stand with at least one gallon of water. (Fresh trees will drink a gallon or two per day!)
- ✎ Check water daily.
- ✎ Do not place tree near a heat source.









# SEA TURTLE SEASON MARKED BY HIGH NEST NUMBERS BUT ALSO HIGH TIDES, PREDATION

BY SCDNR

South Carolina's sea turtle nesting season officially concluded with a total of 6,628 nests for the state – a higher than average year that was tempered by losses from tropical storm Idalia, high tides and predators.

Two loggerhead sea turtle nests kicked off the season on May 2, 2023, and nesting peaked in the first full week of July. Loggerheads lay the vast majority of nests in South Carolina, but 2023 also saw 19 green and two Kemp's ridley sea turtle nests.

In late August, Idalia moved into South Carolina as a tropical storm and grazed the southern coastline.

"Idalia was a trifecta of water issues," said South Carolina Department of Natural Resources (SCDNR) biologist Michelle Pate, who oversees the agency's nest protection program. "We had a supermoon, king tide and tropical storm all at once."

The tide, rain and storm surge flooded many coastal beaches, washing away sea turtle nests and habitat in the process. The storm took a particularly heavy toll on Edisto Island and the Cape Romain National Wildlife Refuge, where significant nest losses occurred. All told, SCDNR biologists estimate 600 nests drowned or washed away due to Idalia.

Idalia and king tides (unusually high tides that occur around new and full moons) accounted for two-thirds of 2023's nest losses, with coyotes, raccoons and armadillos responsible for much of the remainder. Sea turtles have evolved to take

some losses in stride; loggerheads nest along a vast stretch of coastline over a long season, limiting the impact of individual storms and predators. But combined with continually eroding beach habitat, these individual threats can become a 'real issue,' Pate said.

"The increased number of false crawls showed that nesting mothers had to make multiple attempts to find a good spot on the beach," Pate said. "Then, water issues and increased coyote and armadillo depredation took a toll."

As usual, two islands in the Cape Romain National Wildlife Refuge – Cape and Lighthouse Islands – saw the highest nest density, comprising nearly half (43%) of the state's total nests. This undeveloped, dark part of the coastline typically sees the greatest nesting activity and is monitored by a small and dedicated team of U.S. Fish and Wildlife Service staff and volunteers.

Teams of SCDNR-permitted and trained volunteers surveyed the rest of South Carolina's populated coast, daily monitoring nests, collecting important data and serving as educational ambassadors to curious beachgoers. This volunteer force of 1,300 South Carolinians has been at work for over 40 years and plays an invaluable role in sea turtle conservation.

Sea turtle nest numbers have been trending upward not just in South Carolina but across the southeastern coast in the past decade. The 2019 season marked an all-time high for our state with

8,792 nests, followed by 5,562 (2020), 5,638 (2021) and 7,968 (2022) nests. High nest numbers are good news, but they're only part of the equation – the federally threatened loggerhead still has significant milestones to meet before federal officials consider them 'recovered.'

"If we can't get hatchlings to emerge and make it to the ocean, then an increase in nest numbers doesn't help," Pate said.

A tentative estimate of 387,608 hatchlings made it to the ocean from South Carolina beaches in 2023. Only a fraction of sea turtle hatchlings survive to adulthood, but every survivor makes a difference in this protected population.

## HOW TO HELP SEA TURTLES IN THE OFF-SEASON

Sea turtles don't disappear from our coast after nesting season – some use South Carolina's coastal waters year-round. Here's how you can help in the off-season:

- Boat carefully! Keep an eye out for wildlife while boating, particularly in small tidal creeks where young sea turtles like to feed.
- Report any stranded or dead sea turtles to our 24-hour hotline at 1-800-922-5431.
- Check-Off for Wildlife when completing your state tax returns. Help SCDNR keep wildlife in your life by checking off your contribution to the Endangered Wildlife Fund during the tax season.

# CLEMSON SCIENTISTS WORK WITH GLOBAL PARTNERS TO DEVELOP CLIMATE-RESILIENT CEREAL CROPS

BY DENISE ATTAWAY, CLEMSON UNIVERSITY

Hunger affects millions of people worldwide and Clemson University scientists are working with global partners to help at-risk populations.

This collaboration focuses on developing climate-resilient cereal crops—sorghum, millet, wheat, and rice—funded by a \$22 million grant from the United States Agency for International Development (USAID).

Clemson research will take place at the Pee Dee Research and Education Center near Florence, South Carolina, as part of the Feed the Future Climate Resilient Cereals Innovation Lab (CRCIL) headquartered at Kansas State University.

"CRCIL was conceived to be integrated with the Innovation Lab for Crop Improvement," said Stephen Kresovich, director of Clemson's Advanced Plant Technology Program. "Our strategy is to develop a synergy between the two programs so that innovative genetic tools, technologies and methods can be shared and enhanced.

"This coordination will allow us to create a foundation for future programs with USAID that build on the unique capabilities, environments, and infrastructure at Clemson that will be important for developing climate-resilient, nutritious cereals."

More than 50% of the world's caloric intake comes from cereals.

Richard Boyles, Clemson plant breeder and geneticist, will work with project partners to set specific crop improvement goals and a plan to meet these goals.

"This strategy will be versatile to support programs with very different needs to address climate-related challenges in cereal crop agriculture," Boyles said.

Jenna Hershberger, Clemson vegetable breeding and genetics, and Trevor Rife, Clemson plant phenomics and crop improvement, will develop low-cost methods for accurate data analysis, spectroscopy (absorption and emission of light) and trait selection.

"Plant breeders are unable to make measurable progress without access to robust tools for data collection," Rife said. "I will train breeders how to integrate new technology into their existing workflows while laying a foundation to support adoption of the next generation of tools, technologies and methods for crop improvement."

Hershberger said this collaboration offers opportunities to help people across the globe grow food to feed their families.

"This is an enormous project that brings together researchers from dozens of institutions in an effort to promote the development of improved cultivars," Hershberger said.

Climate is just one crisis affecting food security. Jagger Harvey, CRCIL lab director, said conflicts

and geopolitical instability are further eroding global food security by reducing the availability of cereals to developing countries.

"CRCIL unleashes the strength of the United States' land-grant university system and our global partner network to better climate-proof cereal germplasm, bolstering future food and nutritional security," Harvey said. "Thanks to USAID's generous support, we have assembled a top-tier, diverse consortium of scientists to collaborate with front-line cereal improvement experts leading efforts in partner countries."

People across the globe go hungry every day. In The State of Food Security and Nutrition in the World 2023, the United Nations Food and Agriculture Organization reports about 735 million people worldwide faced hunger in 2022.

In addition to Clemson and Kansas State, other CRCIL partners are Cornell University, Delaware State University, Louisiana State University, the University of Florida and international partners in South Asia, Eastern and Western Africa and Latin America. Additional support provided by RTI International, the African Women in Agricultural Research for Development program and Seeds2B.



Jenna Hershberger, Clemson vegetable breeding and genetics, and collaborators use portable spectrometers to analyze samples.



# Thanksgiving Sides

## Apple Coleslaw

A light, refreshing counterpart to the many creamy and warm dishes on most Thanksgiving tables.

- 1 apple (chopped)
- 2 cups cabbage
- 1 cup shredded carrots
- ½ green pepper (chopped)
- 5 Tbsp. yogurt, non-fat
- 1 tsp. lemon juice
- Season to taste (salt, pepper, dill)

Wash the cabbage and cut into fine shreds. Chop half a green pepper into small pieces. Remove the core, and chop apple into small pieces. Put the cabbage, carrots, green pepper and apple in a large mixing bowl and stir. Put the yogurt, lemon juice and seasonings in a small bowl and stir to make the dressing. Pour the dressing over the slaw mixture and toss to mix.

## Beef Meatballs

Meatballs are a great Thanksgiving table addition to satisfy people who don't love turkey. This recipe is simple and gravy-free so you can use the gravy of your choice.

- 1 lb. beef ground chuck
- 1 small onion, diced
- 2 tsp. Worcestershire sauce
- ½ cup seasoned bread crumbs
- ¼ cup grated Parmesan cheese
- 2 tsp. Italian seasoning
- 1 tsp. sea salt
- ⅓ cup milk

Preheat oven to 400°F. Place beef in a mixing bowl and add diced onion, salt, Italian seasoning, and Worcestershire sauce; mix well. Add milk, Parmesan cheese, and bread crumbs. Mix until evenly blended, then form into 1 oz. meatballs and place on a cookie sheet. Bake for 20–25 minutes, until nicely browned and evenly cooked. If your oven is too full of other holiday dishes, you can also cook these on a grill outside.

## Butterbeans with Butter, Mint, and Lime

A slight twist on a classic dish. Butterbeans freeze well, so buy a big fresh bag at the farmers market each summer to use through the year.

- Kosher salt
- 6 cups fresh or frozen shelled butter beans
- 3 Tbsp. unsalted butter, cut into small pieces
- Juice of 2 large limes
- 1 cup loosely-packed mint leaves, chopped
- Freshly ground black pepper
- 1 tsp. grated lime zest, for garnish

In a medium saucepan, bring 6 cups of water and 1 tablespoon salt to a boil over high heat. Add the butter beans and let cook until tender, 9–12 minutes, depending on the size of the beans. Drain in a colander, and shake the colander several times to shed as much water from the beans as possible. Place the butter in a large serving bowl, and pour the warm butterbeans on top. Toss the beans with the butter until all the butter is melted. Add the lime juice and toss again to distribute. Fold in the chopped mint, season with salt and black pepper, and scatter lime zest over the top. Serve.

## Classic Cornbread

Southern skillet cornbread, appropriate for serving as-is or turning into cornbread dressing. Used with permission of Will Altman of Altman Farm and Mill.

- 1 bag of Altman Farm Cornbread Mix
- 1 large egg
- ¾ cup milk
- 3 Tbsp. butter

Pre heat oven to 425°F and place your 8–9" skillet in the oven while you prep the rest of the recipe. Melt 3 tablespoons of butter and allow to cool for about 2 minutes. Empty cornbread mix into mixing bowl. Add milk, butter, and egg to mixing bowl and whisk until uniformly mixed. Let rest for 5 minutes. Remove the hot skillet and coat the inside with cooking spray, bacon grease or butter. Pour the batter into the hot skillet and bake for 14–16 minutes until golden brown on top and edges pull away from the pan.

## Deviled Dijon Collard Eggs

Deviled eggs are always a Thanksgiving buffet favorite. Use some seasonal collards to liven them up. Used with permission from WP Rawl.

- 2 whole large eggs, hard boiled
- 2 tsp. Dijon mustard
- 2 tsp. fresh squeezed lemon juice
- 1 tsp. minced garlic
- ⅓ tsp. cayenne pepper
- ½ cup Nature's Greens® Collard Greens

Slice eggs in half lengthwise. Remove yolks. In a small bowl mash the yolks and fold in mustard, lemon juice, garlic, cayenne, and greens and mix thoroughly. Scoop yolk mixture onto eggs.

## Momie's Creamed Onions

First Lady of Agriculture Blanche Weathers contributed this recipe to Market Bulletin a few years ago. She said, "This is not exactly Momie's recipe, but this one is close, and it is good. I am absolutely certain Momie's recipe did not include the wine."

- 14 oz. frozen petite whole onions or 2 jars (not pickled)
- 2 Tbsp. butter
- 2 tsp. flour
- ⅓ cup dry white wine
- ¼ tsp. minced fresh thyme
- ⅓ cup cream or half and half
- ¼ tsp. dry mustard
- 1 pinch freshly grated nutmeg
- 1 pinch white pepper
- Salt to taste
- ½ cup graded sharp cheese
- ½ tsp. snipped fresh chives to garnish

In a large sauté pan melt butter and stir in flour to make a roux. Pour in cream and whisk to remove any lumps. Add wine and spices and simmer until thick. Add cheese to melt and toss in the onions. Place in a 9×13 casserole and top with more cheese. Bake for 30 minutes at 350°F until bubbly hot.

HAPPY



# Thanksgiving





## FOOD SAFETY FAILS THAT CAN FOWL UP YOUR FUN

### HOW TO SAFELY HANDLE YOUR HOLIDAY TURKEY

BY CHASE MCINTOSH BAILLIE, CLEMSON COOPERATIVE EXTENSION

The CDC estimates that each year, 48 million people (that's 1 in 6 Americans) get sick, 128,000 are hospitalized, and 3,000 die as a result of foodborne illness in this country. As the holidays approach and people gather with friends and family for fellowship and food, the following strategies can help ensure that food safety failures and a foul fowl don't foil your fun!

#### FOOD SAFETY AND FOWL FAILS

##### FAILURE TO ESTABLISH A FOOD SAFE ENVIRONMENT.

- Always start with clean hands, equipment, utensils and surfaces.
- Make sanitizer by mixing a solution of 1 tablespoon liquid unscented chlorine bleach per gallon of warm, not hot, water and leave on surfaces for several minutes; do not use on food.
- Use a separate cutting board for raw proteins and ready-to-eat foods like fruits and vegetables.

##### FAILURE TO HANDLE RAW MEAT/POULTRY SAFELY.

- Never wash raw meat or poultry prior to cooking. Instead, the food can be wiped with a disposable towel.
- Food cooked to proper temperatures will kill harmful pathogens on the inside and outside of the food and prevent the spread of bacteria in your kitchen.
- Clean and sanitize (see recipe above) any areas that come into contact with raw proteins before and after cooking.

##### FAILURE TO HANDLE RAW PRODUCE SAFELY.

- Always wash produce under cool running water prior to eating raw, or before preparing and cooking.

##### FAILURE TO THAW PROPERLY.

- Best practice is that foods including the turkey are thawed in the refrigerator on a tray (to catch any juices).
- Never thaw food at room temperature.
- Turkeys need 24 hours for every 4-5 pounds. A 15 pound turkey needs at least 72 hours to thaw, prior to cooking.

##### FAILURE TO COOK FOOD TO PROPER TEMPERATURES.

- Poultry should be cooked at a minimum temperature of 325°F and reach a minimum internal temperature of 165°F as checked in the thickest part with a clean, properly functioning, and calibrated food thermometer.
- It is safe to roast a turkey from the frozen state; however, the cooking time will take **at least 50 percent longer** than recommended for a fully thawed turkey. Do not rely on the pop-up indicator. Never fry a frozen turkey.
- For optimum safety, it is not recommended to stuff a turkey. Instead, make dressing, cook it outside the bird in a casserole dish to 165°F. If you do choose to stuff your turkey, prepare and keep wet and dry ingredients separate. Chill all wet ingredients, (butter/margarine, cooked celery and onions, broth, etc.) mix together with the dry just before filling the turkey cavity and fill loosely. Cook the turkey immediately. No matter whether you call it dressing or stuffing, use a food thermometer to check the internal temperature and ensure it reaches a safe minimum internal temperature of 165°F. ([fsis.usda.gov/food-safety](https://fsis.usda.gov/food-safety))

##### FAILURE TO HANDLE FOODS AND LEFTOVERS PROPERLY.

- Do not leave food on the counter at room temperature more than two hours (one hour if the ambient temperature of the environment is 90°F or higher).

- Set the refrigerator between 34°F and 36°F to ensure it maintains a temperature below 40°F, and verify with an appliance thermometer.
- Within two hours after cooking, remove the stuffing from the turkey if applicable, carve the meat off the bones, wrap and freeze the carcass for soup or stock, and place leftovers in shallow containers no more than 2 inches deep to allow for quick cooling.
- Never place a big pot of hot food in the refrigerator — it will take too long to cool down to safe temperatures.
- Eat or freeze leftovers within four days.

The USDA also provides guidance through The Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854), email [MPHotline@usda.gov](mailto:MPHotline@usda.gov) or chat live at [ask.usda.gov](https://ask.usda.gov) from 10 a.m. to 6 p.m. EST Monday- Friday and will operate special holiday hours on Thanksgiving day to answer your last minute questions from 8am- 2pm EST.

If you have further questions, the Clemson Extension Home and Garden Information Center is your local source for unbiased, evidence-based, information by phone at 888-656-9988 or on the web at [clemson.edu/hgic](https://clemson.edu/hgic).

The Food Systems and Safety Team can be reached through the team website [clemson.edu/food](https://clemson.edu/food). We invite you to tag us in your holiday food adventures using the hashtag #carolinacanning and engage with us on our Facebook page, [facebook.com/carolinacanning](https://facebook.com/carolinacanning).

These food safety lessons are not just for holidays but best practices for daily use that can help ensure that you don't become one of the 1 in 6 people impacted by preventable foodborne illness that can foul up your fun.

*Chase McIntosh Baillie is Clemson Cooperative Extension's Food Systems and Safety Area Agent for Horry, Georgetown, and Florence Counties.*



# SC DEPARTMENT OF AGRICULTURE TO TAKE OVER RESTAURANT INSPECTIONS, OTHER DHEC FOOD SAFETY RESPONSIBILITIES

BY SCDA

COLUMBIA – The South Carolina Department of Agriculture is preparing to take on some important regulatory duties that are currently handled by the Department of Health and Environmental Control, better known as DHEC.

Starting July 1, 2024, the South Carolina Department of Agriculture (SCDA) will handle all retail food safety inspection, including restaurant kitchens, school cafeterias, caterers, grocery stores, some convenience stores and more. SCDA is also taking over DHEC’s Manufactured Food Programs, including soft drinks, cheese and dairy, bottled water, and ice; as well as the Milk Inspection Program and Laboratory.

The South Carolina General Assembly entrusted SCDA with these new responsibilities as part of S.399, a bill that restructures DHEC and divides its oversight among new and existing agencies.

This food safety transfer is a natural fit. SCDA has regulated wholesale food manufacturing for nearly 50 years. The agency also regulates animal feed safety, specialty food producers, and produce farming, and has well-equipped specialized labs that conduct a variety of regulatory testing.

“The South Carolina Department of Agriculture has a great reputation for protecting the public and working with South Carolina businesses,” said Commissioner of Agriculture Hugh Weathers. “These new duties will strengthen our ability to

assure food safety while also streamlining services for businesses, some of which are currently regulated by both SCDA and DHEC. This is good news for farmers, too: We’ll have even more involvement in every step of the food system, from when it’s grown to where it’s eaten. We look forward to serving our state in new ways as we affirm our longstanding commitment to food safety and a strong agriculture industry.”

SCDA and DHEC are working together with the SC Department of Administration to assure a smooth transition for customers, employees and the public. SCDA will roughly double in size, with about 115 positions transferring over from DHEC. DHEC food safety staff will join SCDA’s existing Consumer Protection Division, which includes all the agency’s regulatory departments.

“The food safety regulations aren’t changing, but the public will see some changes — and not just a new logo on the restaurant door,” said Assistant Commissioner for Consumer Protection Derek Underwood. “South Carolina consumers and the businesses we inspect can expect a responsive team dedicated to helping improve food safety. We look forward to continuing to earn public trust with these new responsibilities.”

Over the next eight months, SCDA will post regular updates on the transfer at [agriculture.sc.gov/dhectransfer](http://agriculture.sc.gov/dhectransfer).

# BROAD RIVER BASIN PLAN MEETING SET

BY SCDNR

The SC Department of Natural Resources (SCDNR) has announced a public meeting to introduce the draft Broad River Basin Plan to the basin’s stakeholders.

The public meeting will be held from 6–8 pm Wednesday, Nov. 29 at the Spartanburg County Office of Emergency Services, 175 Community College Drive in Spartanburg.

The draft plan was developed over a two-year period by the Broad River Basin Council, a working group of stakeholders with water interests in the basin, under the guidance of the South Carolina State Water Planning Framework published in 2019. The plan is the second of eight river basin plans scheduled to be completed over the next several years for each of the eight planning basins in the state. The draft Broad River Basin Plan includes an assessment of current and future water availability in the basin and documents water management strategies that can help ensure water is available for all future uses in the basin for the next 50 years.

The draft Broad River Basin Plan is available at [hydrology.dnr.sc.gov/broad-basin-planning.html](http://hydrology.dnr.sc.gov/broad-basin-planning.html).

The public meeting will serve as a venue for presenting the draft plan to the basin’s stakeholders and for soliciting public comments on the plan. Public comments will be accepted from Nov. 29 through Jan. 2, 2024, with submission instructions found at the website noted above. Public involvement is critical to the goal of ensuring that future generations of South Carolinians have secure, well-managed supplies of our most critical natural resource—water.

## A SOUTH CAROLINA CHICKPEA VARIETY? CLEMSON SCIENTISTS DISCOVER PLANT GENES TO HELP GROW S.C. ECONOMY

BY DENISE ATTAWAY, CLEMSON UNIVERSITY

Clemson University plant scientists are making discoveries that could lead to South Carolina growing its own chickpea variety, benefiting consumers, growers and the state’s economy.

Clemson doctoral student Sonia Salaria and professor Dil Thavarajah recently discovered genes responsible for fatty acid production in chickpea while breeding for varieties to grow in South Carolina.

Fatty acids provide texture and flavor in chickpea. They also control blood cholesterols, obesity and cardiovascular diseases in humans. In addition, fatty acids help chickpea plants cope with environmental conditions such as cold and drought stress.

“Our goal is to grow chickpea that will allow for the creation of a better-quality hummus,” said Thavarajah, who leads the Clemson Pulse Quality and Nutritional Breeding Program.

Chickpeas are produced in Idaho, Washington, Oregon, Montana, North Dakota, South Dakota, Nebraska, Colorado and California. In this study, the researchers aim to identify cultivars that can

adapt to South Carolina’s hot, humid climate so that chickpea can be grown as a cash crop, replacing cover crops during the winter.

market acceptance, including seed shape, large seed size and beige seed coats,” Vandemark said. “Using these materials as parents will contribute desirable market traits to Dr. Thavarajah’s breeding program.”



Chickpeas planted at the Edisto REC in Blackville, S.C. are helping Clemson scientists determine how to grow chickpea as a winter cash crop in South Carolina.



Clemson graduate students Sonia Salaria and Tristan Lawrence assist in research that could lead to South Carolina growing its own chickpea.

After a cultivar has been developed for South Carolina, Clemson Cooperative Extension Service agents will provide growers with information needed to include chickpea as a winter cash crop.

Chickpea must be processed soon after it is harvested. Included in the project are plans for

building local processing facilities.

Funding for this project includes a grant from the United States Agency for International Development (USAID). The grant is related to USAID’s Feed the Future Innovation Lab Crop Improvement Program, created to encourage the development of global crop improvement research-for-development activities.

Additional funding is provided through the USDA-ARS, the South Carolina Department of Agriculture and Clemson University Public Service and Agriculture.