

MARKET BULLETIN

Vol. 99 | Num. 23

December 4, 2025

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NEW GRANT WILL OFFER UP TO \$30K TO AGRIBUSINESSES

APPLICATIONS OPEN NOW FOR CULTIVATING INNOVATION IN SC AGRIBUSINESS GRANT PROGRAM

BY SC SMALL BUSINESS DEVELOPMENT CENTERS AND SC RESEARCH AUTHORITY

The Cultivating Innovation in SC Agribusiness Grant Program, made possible by Wells Fargo, is a strategic initiative designed to foster innovation and accelerate growth within small agribusinesses across South Carolina. This program produced by the SC Research Authority (SCRA), SC Small Business Development Centers (SBDC) and other key collaborators, will provide intensive training, mentorship, and significant financial awards to enable agribusinesses to develop and implement innovative solutions.

The program will select competitively chosen small agribusinesses to take part in an agribusiness innovation cohort. One-time grants are awarded in the amounts of up to \$30,000 to selected participants.

- Application Launch: December 1, 2025
- Application Deadline: February 2, 2026
- Cohort Notification: February 5, 2026
- Program Start: February 12, 2026

Applicants must submit an online form, a detailed innovation proposal, business needs and goals, a financial snapshot, letters of commitment, and a crucial 5-minute video.

WHO IS ELIGIBLE?

- Must be a for-profit business operating in the agricultural industry
- Must be currently operating in South Carolina for at least one tax year.
- Must be considered a Small Business based on SBA size standards.

HOW CAN YOU USE THESE FUNDS? (PROJECT SPECIFIC)

- Labor and Personnel
- Working Capital

- Research & Development
- Supplies and Materials
- Equipment and Technology
- Professional and Technical Services
- Marketing and Commercial Readiness

For the **Cultivating Innovation in SC Agribusiness Program**, "innovation" is defined as the successful development or implementation of a novel or significantly improved idea that creates tangible value for a South Carolina agribusiness.

- **Product Innovation:** The creation or significant improvement of new agricultural products
- **Service Innovation:** The development of new or enhanced services offered by agribusinesses
- **Process Innovation:** Improvements to the methods and workflows used in agricultural production, processing, or distribution that lead to increased efficiency, reduced costs, enhanced quality, or improved sustainability.
- **Practice Innovation:** The adoption of new or significantly altered farming or business practices that deliver novel benefits.
- **Technology Adoption Innovation:** The innovative integration and application of existing or emerging technologies

Cohort members participate in Five Webinars that cover critical topics: Innovation Landscape & Utilizing AI Tools, Validating Your Innovation & Market Fit, Building a Business Case & Financial Projections, Protecting Your Innovation, and Scaling, Strategic Partnerships & Sharpening Your Vision.

Each agribusiness receives support from SC SBDC consultants and an Expert Mentorship Pool.

Apply and learn more at scaginnovation.com.



COMMISSIONER'S CORNER

HUGH E. WEATHERS

SOUTH CAROLINA COMMISSIONER OF AGRICULTURE

COMING SOON TO YOUR SCHOOL CAFETERIA

Recently, I had the opportunity to visit the elementary school that two of my granddaughters attend. It was Career Day, so I spoke about farming and what the Commissioner of Agriculture does for our state. Seeing those bright, interested young people was a real joy – and a reminder that what we do matters.

To assure a future for South Carolina agriculture, we have to stay engaged with young people.

That's one reason I'm so thrilled that we will be launching a new program in 2026 called **Certified SC Cafeteria**.

Earlier this year, the South Carolina General Assembly invested in our schools and our farmers by appropriating funds for a program to bring more South Carolina-grown products into public school cafeterias. With an annual budget of \$1 million, the program will support schools in purchasing local products while strengthening South Carolina farms and communities. Participating cafeterias have signed contracts pledging to prioritize local food purchasing as much as possible. Districts will be reimbursed directly for buying additional South Carolina grown fruits and vegetables starting in January 2026.

For growers, this represents an opportunity to expand or break into a new market. To support and facilitate purchases, we created an

online portal, the Local Food Connector, where farmers can list their crop availability, certifications, and contact information. Schools will use this tool to find farmers that can supply their needs.

We also continue to offer support for farmers looking to meet requirements of new buyers, including cost-share grants to help offset a Good Agricultural Practices (GAP) audit and on-farm improvement costs, water quality analysis, value-added packaging, organic certification, and to help producers attend educational conferences and trade shows.

Farmers can visit scfarmtoschool.com/farmers to learn more and connect with school cafeterias.

Parents and schools can learn more at certifiedsc cafeteria.com.

The tagline of the new Certified SC Cafeteria program is "Investing in our future, one meal at a time," and I think that's a great summary of what this means for South Carolina schoolchildren – and farmers. The 3rd graders at Brennen Elementary seemed excited about it.

I look forward to spending some time with each of my eight grandchildren over the coming holidays. Christmas is a special season for me. It's the time to reflect on my many blessings. Thanks for your continued support of the Department of Agriculture and South Carolina's farmers.

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:

December 16 Ad Deadline
for the January 1, 2026 Issue

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

Market Bulletin Office

Monday – Friday • 8 AM – 4:30 PM

803-734-2536 • marketbulletin@scda.sc.gov

agriculture.sc.gov/market-bulletin

EDITOR Eva Moore

ADS & CIRCULATION
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South Carolina Department of Agriculture Contacts

Commissioner's Office
803-734-2190

Certified SC Program
803-734-2207

Metrology Laboratory
803-253-4052

Consumer Protection
803-737-9700

Milk Safety
803-667-1161

Fruit & Vegetable Inspection
803-737-4588

Produce Safety
803-753-7267

Market News—Fruit & Vegetable
803-737-4671

Retail Food Safety
803-896-0640

Market News—Livestock & Grain
803-737-4491

SCATE Card
803-734-2185

Market News Recording
803-737-5900

Wholesale Food Safety
803-737-0147

The South Carolina Market Bulletin

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POLICIES FOR ADVERTISING

For our full policies, please visit:
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. 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. 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
DECEMBER 16 • 12:00 PM

GIVE THE GIFT OF MARKET BULLETIN

Share the *Market Bulletin*
through a gift subscription.

Business Friends Family
contacts

To subscribe, visit
agriculture.sc.gov/market-bulletin

CERTIFIED
SOUTH CAROLINA

**What's
In Season**
DECEMBER

APPLES	MICROGREENS
ARUGULA	MUSHROOMS
BEETS	MUSTARD GREENS
BROCCOLI	NAPA CABBAGE
CAULIFLOWER	PARSLEY
CILANTRO	PECANS
COLLARDS	RADISHES
FENNEL	RUTABAGAS
KALE	SWEET POTATOES
LEEKs	TURNIP GREENS
LETTUCES	TURNIPS

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**
Click on the State Farmers Markets
button for more information about
each location

See page 8 for information about an upcoming change to Market Bulletin subscriptions

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, 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

12/4/25

UPCOMING EVENTS



**SATURDAY
DECEMBER 6**
9 AM – 4 PM

- Local arts & crafts vendors
- Large selection of Christmas trees
- Photos with Santa from 9 AM – 12 PM
- Faux snow storms at 10 & 11 AM and 12, 2, & 3 PM
- Choir and Bell Choir performance at 1 PM by the First Baptist Church of Florence
- Cookies and hot chocolate
- Food trucks on-site and Aloha Kitchen open
- Christmas music spreading cheer all day
- Free parking, admission, and EV charging

FOR MORE INFO, CONTACT

Bob Sager or Mia Marshall
bsager@sceda.sc.gov | mmarshall@sceda.sc.gov
843-665-5154



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



Organic Sugar Cane Syrup

December
Syrup made from sugar cane grown on Freewoods Farm. No preservatives, no additives. Made at the farm from pure sugar cane juice. Cooked in an open kettle.

Freewoods Farm
9515 Freewoods Road, Myrtle Beach (Burgess)
843-650-9139
[facebook.com/freewoodsfarm](https://www.facebook.com/freewoodsfarm)

2025 Bulb Planting

December 6, 7, 13, & 14 • 10 am – 3 pm
Flower farming in Zone 7b is all about timing—wrapping up the blooming season in the fall, planting hardy annuals before the first frost, and getting spring bulbs in the ground before year's end! Please email us to let us know you're coming so we can plan accordingly.

Five Blossoms Farm
1121 Crossland Road, Clover
angelica@fiveblossomsfarm.com • 803-610-5809
[facebook.com/fiveblossomsfarm](https://www.facebook.com/fiveblossomsfarm)

A Gullah Christmas Concert

December 10 • 7 – 8:30 pm
This event features special Gullah Christmas stories by a number of presenters and Christmas songs performed by the Plantation Singers.

Boone Hall Plantation
1235 Long Point Road, Mt. Pleasant
843-884-4371

Live Nativity

December 12 & 13 • 6 – 9 pm
Experience the story of Christmas come to life at The FARM Center's Live Nativity! Enjoy hourly reenactments of the nativity story with live actors, readings, and carols by local choirs and madrigal singers. Families can also enjoy free horse-drawn hayrides, cookies, and hot cocoa as they stroll through beautifully decorated grounds.

The FARM Center Seneca
2063 Sandifer Blvd, Seneca
farmcenterseneca@gmail.com • 864-539-2221

Breakfast with Santa

December 13 • 9 – 11 am
Don't miss this holly jolly event filled with food, fun, and Christmas magic! Tickets \$20, only 125 available! Get yours now.

McRae Family Farms
719 Virginia Drive, Mullins
mcrfamilyfarms@gmail.com • 843-464-6415
mullinschamber.com

Christmas Market

December 13 • 9 am – 2 pm
Christmas shopping just got more fun!

Bush-N-Vine
1650 Filbert Hwy, York
info@bushvinefarm.com • 803-684-2732
bushvinefarm.com

Hometown Christmas Festival

December 13 • 10 am – 2 pm
Join us for a Farmers Market + Vendor Fair! Farmers, artists, live music, and food trucks on site.

Boondock Farms
755 Foreman Street, Jackson
hello@boondockfarms.com • 706-589-4920
boondockfarms.com

Grinchmas at the Vineyard

December 13 • 10 am – 4 pm
Get ready to grow your heart three sizes! Join us for a festive day of holiday cheer, wine, and Whoville fun. Admission is free. Wine & food available for purchase.

Laurel Haven Estate
3341 Taxahaw Road, Lancaster
info@laurelhavenestate.com • 803-203-7565
[facebook.com/LaurelHavenEstate](https://www.facebook.com/LaurelHavenEstate)

Christmas on the Farm 2025

December 13 • 11 am
A fun day filled with local craft vendors, lunch, shopping, hot cocoa bar, and a special visit from Santa!

Chattooga Belle Farm
54 Damascus Church Road, Longcreek
864-647-9768
chattoogabellefarm.com
[facebook.com/ChattoogaBelleFarm](https://www.facebook.com/ChattoogaBelleFarm)

Farm Tour

December 18 • 2 pm
Join us for a fun and informative journey through the intriguing world of fungi! During your visit, you will learn about mushroom biology and ecology—how mushrooms work in and for our environment—as well as how they can be used for medicinal uses and many other innovations. We will also briefly discuss foraging for mushrooms and cultivating mushrooms. There will be a demonstration for inoculating logs with plug spawn. Your tour will last approximately 90 minutes and will include a walk on our wooded mushroom trail.

Mushroom Mountain
200 Finley Road, Easley
hello@mushroommountain.com • 864-859-3080
shop.mushroommountain.com/products/copy-of-mm-farm-tour-apr-18-2022
[facebook.com/MushroomMountainFarm](https://www.facebook.com/MushroomMountainFarm)

Coffee & Cookies with Santa

December 20 • 10 am – 12 pm
Need a last-minute party gift? Got you. Forgot to take the kids to the mall to see Santa? Got you. Just want to stop by and drink coffee? Got you. Last minute gifts, photos with Santa, reading of the Christmas story, coffee, fellowship, and more!

A Thrasher's Farm
727 Garrison Road, Pelzer
athrashersfarm@gmail.com • 864-201-3172

The Animal Experience Tour

December 20 • 2 pm
\$25 per guest, and only 25 spots are available! The tour will stay together throughout the event, and we will not only visit every sanctuary resident, from Abu the camel to Norris the cow, but also visit the farm's dairy goats and try our hand at milking a goat! We will also have a tasting session with our delicious flavors of goat cheese before touring our goat dairy! There will be a photo shoot session for anyone who wants the perfect profile photo cuddling some goats or kissing a pig!

Goat Daddy's Farm
144 Tomahawk Trail, Elgin
goatdaddys@gmail.com
[facebook.com/goatdaddys](https://www.facebook.com/goatdaddys)

Christmas at the Farm

December 20 • 9 am – 12 pm
Join us to see how the farm family would have prepared for the Christmas season. Visit the farmhouse to see seasonal activities including cooking on the wood burning stove and decorating the Christmas tree. We'll also have activities for children, Christmas music in the Church, and a variety of demonstrations throughout the Farm!

The L.W. Paul Living History Farm
2279 Harris Short Cut Road, Conway
843-915-7861 • hcgmuseum@horrycounty.org
horrycountymuseum.org

Paint & Sip Class

December 27 • 1 – 4 pm
Learn to paint winter cardinals on your own set of stemless wine glasses in the gardens of Magnolia. Join us in the Magnolia Workshop for a class with local artist Kristen Cauble-Morse for a class with refreshments, art, and fun!

Magnolia Plantation and Gardens
3550 Ashley River Road, Charleston
info@magnoliaplantation.com • 843-571-1266
magnoliaplantation.com/magnolia-events/paint-sip

New Year's Eve Party

December 31 • 8 pm – 12:30 am
Get ready for a night of live music from Lola Grace & the Night, food, drinks, and dancing at the Stable View Pavilion. After attending a New Year's Eve party, enjoy the convenience of staying just steps away in professionally designed accommodations — from 1-bedroom studios to charming cottages. Accommodations packages are available.

Stable View
149 Stable Drive, Aiken
info@stableviewfarm.com • 484-356-3173





South Carolina Specialty Food Association Members

It's clear that South Carolina takes immense pride in its culinary offerings and rich food history. With cities like Greenville, Columbia, and Charleston, it's no surprise that the state has become a top culinary destination, offering both delicious food and stunning views.

Our chefs and food entrepreneurs create delightful recipes and products for all to enjoy. These companies and products represent some of the best food companies in our state. From simple syrups, to boiled peanuts, to barbecue sauces, and many more awesome items, the products here are meant to be enjoyed at your home with friends and family or in your restaurant to delight your guests.

The South Carolina Specialty Food Association (SCSFA) is the only statewide organization dedicated to supporting and promoting the specialty food products available in the Palmetto State. We support our members through networking events, educational seminars, peer support and mentoring, digital marketing promotion, and in-person selling opportunities. We enjoy working with the talented entrepreneurs that create and strengthen our state's food culture and experiences.

For those new to these South Carolina specialty foods, this listing could be an excellent introduction to the state's delicious offerings. Exploring the stories behind these products and learning about the local food entrepreneurs who create them can add an extra layer of appreciation to the culinary experience. We hope that you enjoy these creative, tasty Certified SC products.



View the catalog at
SHOPLOCALSC.ORG/CATALOG

Beverages

COASTAL COFFEE ROASTERS

Summerville
Coffee roasting kitchen, co-op kitchen
coastalcoffee.roasters.com | 843-376-4559

GRAASI

Fort Mill
Plant-based immune boost beverages
graasi.com | 803-517-4085

IRON BREW COFFEE

Columbia
Roasted coffee
ironbrewcoffee.com | 803-529-1192

MAMA K'S HOMEMADE, LLC

Greenville
Elderberry syrup, herbal lemonades & tea blends, and tallow balms
mamakshomemade.com | 407-443-3562

SEA ISLAND ORGANICS

Charleston
Elderberry products
seaislandorganics.com | 678-907-9073

SALLIE'S GREATEST

Cameron
Herbal jams and simple syrups
salliesgreatest.com | 803-823-9075

Flour, Rice, & Grits

AUNTIES WAFFLE MIXES

Hopkins
Buttermilk waffle mixes
auntieswafflemixes.com | 803-240-9375

CONGAREE MILLING COMPANY

Columbia
Stone-ground grits, hominy grits, polenta, cornmeal, corn flour, and oats
thecongarreamillingcompany.com | 803-269-3833

FAITHFUL FOODS INC

West Columbia
Southern gourmet mixes, rices, soups, dips, salsas, fudge, pralines, gift baskets
faithfulfoods.com | 803-957-3602

MARSH HEN MILL

Edisto Island
Grits and cornmeal
marshhenmill.com | 843-603-0074

WHITE HOUSE FARMS

Georgetown
Heirloom rice
whitehousefarms.com | 303-929-0941

Jam & Honey

CANEBRAKE FARMS

Saluda
Salsa, relish, pickled vegetables, jams, jellies, preserves, and fruit butters
803-275-7237

SALLIE'S GREATEST

Cameron
Herbal jams and simple syrups
salliesgreatest.com | 803-823-9075

Meat & Dairy

ANGEL OAK SMOKEHOUSE

Charleston
Smoked salmon
angeloaksmokehouse.com | 786-473-8247

PIERCE'S MEAT MARKET

Aiken
Meat market and general store
piercesmeatmarket.com | 803-226-0462

SCOOPS N CUPS CAFE

Greenwood
Ice cream
scoopsncups.com | 803-443-5857

SPLIT CREEK FARM, LLC

Anderson
Artisan goat cheeses, raw goat milk, yogurt
splitcreek.com | 864-287-3921

Pet Food & Treats

LOWCOUNTRY DOG TREATS

Charleston
Dog treats
lowcountrydogtreats.com | 843-830-8172

PAVLODOH

Mt. Pleasant
Take and bake dog treats
pavlodoh.com | 210-325-3176

Sauces & Seasonings

APASTIOLI

Hanahan
Pasta sauces, salsa and marinated veggies
apastioli.com | 843-471-7025

BLUE WREN SPICE & CONDIMENT, LLC

Taylors
Red Head Rub & All-Purpose Seasoning
bluewrenspice.com | 864-484-3949

scspecialtyfood.org



Find a Local Gift this Holiday Season!

CHIPPER DOG BBQ

Charleston
Gourmet BBQ sauces
chipperdogbbq.com | 309-798-7773

FEELIN' SAUCY SIGNATURE SAUCES

Pawleys Island
Sauces
feelinsaucy.com | 843-314-3041

JUMBS QUALITY BRANDS, LLC

Murrells Inlet
Specialty Sauces
jumbsequalitybrands.com | 843-421-6008

LILLIE'S OF CHARLESTON, LLC

Charleston
Hot sauces, mustard BBQ sauces, spice mixes, and gourmet seasoned popcorn
lilliesofcharleston.com | 843-402-9787

MOTHER SHUCKER'S COCKTAIL SAUCE

Columbia
Cocktail sauce
mothershuckersauce.com | 803-261-3802

POPPA D'S FARM LLC

North Augusta
Peach chutneys and sauces
803-341-5723

PORCH AND PIT, LLC

Columbia
Brines, sauces and rubs
porchandpit.com | 803-767-2018

SOBREMESA MOLE & SALSAS

Johns Island
Mole and salsa
experiencesobremesa.com | 843-514-3196

SPLINTERED SAUCE

Fort Mill
Hot sauces
splinteredsauce.com | 803-280-4409

WINGARD'S GOODDADDY SAUCE RMW OF LEXINGTON)

Lexington
Barbecue sauce
gooddaddysauce.com | 803-622-0084

Services

CREATIVE FOODS, INC.

Hanahan
Co-Packing Services for Sauces and Drink Mixes
creativefoodinc.com | 843-747-5102

GROWTHSPRING GROUP

Atlanta, GA
Growth consulting services
growthspringgroup.com | 803-756-3515

MIDDLESTREET GRAPHICS & DISPLAY

Reynoldsburg, OH
Print Solutions
middlestreetdisplay.com | 614-908-6751

TA-DAH! BGE

Chapin
Gift baskets
tadahbge.com | 803-339-9970

Sweets & Snacks

AMANDA'S CONFECTIONS

Florence
Artisanal sweets and sugar cubes
amandasconfectionsandcatering.com | 843-610-6362

BERT & T'S DESSERTS

North Charleston
Southern and Gullah desserts and small-batch ice cream
bertandtsdesserts.com | 843-619-3635

ELJAY PRETZELS

Pawleys Island
Artisanal pretzel products
eljaypretzels.com | 843-314-3212

GOLDEN KERNEL PECAN COMPANY, INC.

Cameron
Pecans
goldenkernel.com | 803-823-2311

HOLMES SWEET HOME

Simpsonville
Dessert sauces, nut brittles, dessert mixes and customized experience kits.
holmessweets.com | 864-380-1790

MARTHA'S MENNA CHEESE LLC

Columbia
Pimento cheese
marthasmennacheese.com | 803-238-8652

MR. POPPER'S KETTLE KORN & GOURMET POPCORN

North Charleston
Gourmet popcorn
mrpopperskettlekorn.com | 843-732-4288

SWEET BAY FOODS

Spartanburg
Nut brittles
sweetbayfoods.com | 912-531-2213

THE ROBINHOOD GROUP'S FARMERS MARKET FLAVORS FRU-GE-LEY

Union
Frozen treats
veggie-icecream.com | 864-427-1530

VILLAGE BAKES

Greenville
Mini cake kits
villagebakes.com

The Carolina Charcuterie Board

There's no wrong way to make a charcuterie board — especially when you fill it with South Carolina-made favorites. Whether you lean sweet, savory, or somewhere in between, these locally crafted goodies turn any table into a celebration of Carolina flavor.

Start with the Savory

- Local meats, smoked sausages, or jerky
- Creamy feta or traditional pimento cheese
- Pretzel chips, artisan crackers, or toasted breads
- Small-batch sauces or chutneys for dipping

Add a Little Sweetness

- Local honey, jams, and jellies
- Caramel sauces, pralines, or handcrafted confections
- Candied or roasted pecans for crunch
- Gourmet or kettle popcorn for a playful touch
- Mini waffles, cake bites, or dessert mixes baked fresh

Finish with a Southern Touch

- Pickled okra, carrots, or other garden vegetables
- Olives or relishes for brightness
- Fresh fruits: grapes, peaches, apples, or berries
- A drizzle of sweet or savory sauce to tie it all together
- Locally roasted coffee or classic sweet tea to sip alongside

scspecialtyfood.org

Reminder to Advertisers

Ads are due by noon (12 pm) on the Tuesday after the latest published issue. Any ads received after the deadline will be considered for a subsequent issue.

AQUACULTURE

GRASS CARP

\$12; Bluegill, 1-3", 65¢; Redbreast, 75¢; Chan Catfish, 3-5", 65¢; Gambusia, 40¢ Clay Chappell Richland 803-776-4923

BLUEGILL

50¢; Bass, \$2.50; Catfish & Redear, \$1; Trout & Crappie, \$2; Grass Carp, \$10; Minnows, \$25 Derek Long Newberry 803-944-3058

CATTLE

CORRIENTE/LNGHN STEER

\$1800; 2 Braunvieh/Lim hefrs, B-2/24, \$2000 James A Langston Pickens 864-859-6794

2 REG MINI HRFRD BULLS

sire on site, handled often, gentle, B-5/2/24, \$1500; B-5/22, \$1000 Tiffany Craft Greenville 864-263-8266

2 FB CHAR HEFRS

no papers, B-4 & 5/25, both for \$2600 Boyd Caldwell Kershaw 803-438-3455

BUCKING BULLS

& calves, Code Blue & Panhandle Slim b'lines, \$800-6500 Phillip Hutchins Lexington 803-422-1329

4-6 M/O ANG HEFRS

weaned, wormed, on feed, \$850+ Casey McCarty Newberry 803-924-5239

2 Y/O BULLS

reg SimAng & horned Hfrfd, \$5000+; Sim hefrs, \$4000+ Wayne Garber Laurens 864-923-0581

2 OPEN BLK ANG HEFRS

2 y/o, 800 lbs, \$2250 ea Mike Gainey Greenville 864-616-3205

LINE ONE HRFRD BULLS

PB, \$2750+ Jimmy Drake Anderson 864-933-2790

REG DEXTER CATTLE

(1) hefr B-8/24, (2) hefrs B-5/25, \$1700 ea; (1) bull calf B-5/25, \$1500 ea Stephan Vernet Spartanburg 864-363-5800

EQUINE

THE SELLER MUST PROVIDE A COPY OF A CURRENT NEGATIVE COGGINS TEST WITH THE AD. SCANNED COPIES ARE ACCEPTABLE.

17 Y/O 13H QH MARE

12 y/o 15h QH geld, both for \$6000 incl tack Joseph Dyches Allendale 843-812-2138

FARM EQUIPMENT

ADS MAY NOT BE SUBMITTED BY COMMERCIAL DEALERS. A CURRENT FARM TAG ISSUED BY THE SCDMV IS REQUIRED ON ALL FARM VEHICLES.

16' STOLL CATTLE TRL

older, FC, \$4600 James A Langston Pickens 864-859-6794

JD 4230

\$18,000; JD 3020, \$15,000; IHC 385, \$5500 Ronnie Judy Dorchester 843-701-6394

13' ROUNDUP WICK BAR

4r, \$400 Otto Williamson Williamsburg 843-372-2692

ABI ARENA GROOMER

6' Rascal Pro, powers up/down, scarifies, profile boards, right side rail for arena edge, more, \$4000 Faye Boyd York 803-372-4403

HARDEE TRL

\$300 Willis Jolley Dillon 843-774-4885

20'x7' ENCL TRL

Tandem axles, loading ramp, new tires, EC, \$7000 Jerry Comeaux Spartanburg 864-992-3869

L-210 FRT END LDR

GC, off a MF 240, w/ mounting hdwe & hyd, \$3800; Livestock trl, \$475 William Shealy Lexington 803-513-3485

5' BHB GROOMING MWR

antiq/vintage '60-64, cuts well, \$300 Bob White Spartanburg 864-457-2293

'06 CHEV 3500 DUMP TRUCK

Allison trans, Duramax innovative 6.6 dsl, LN, 96,400 mi, \$28,500 John Lyons Chester 803-899-4308

6' JCT BRUSH HOG

quick attach, high or low flow, new, \$1500; Kubota LA1353 frt end ldr, GC, \$2500 obo Jeremy Shealy Lexington 803-351-1283

8N FORD

new tires, wiring, gauges, \$3000; 1r cult, \$250; 6' scrape blade, \$500; 5' box scrap, \$750; all obo Otis Hembree Spartanburg 864-316-1222

JD 850

25 hp, 2 wd, 3ph, PTO, shed kept, \$4900 Mike Buck Saluda 864-445-7399

OAK TRL

& small metal trl, \$100 ea; 3ph carry all, \$250; all cash only Randy Orr Anderson 864-201-5666

20 BLADE DISC

\$1200; (2) 1r cults, \$300; 7' boom pole, \$125; call/text Franklin Brown Charleston 843-224-4711

VAIL BRUSH CUTTER

42 1/2", for mini excavator, EC, used 1x, \$7500 Al Bryan Edgefield 803-480-4107

14' PONDEROSA LIVESTOCK TRL

GN, GC, good tires, clear title, \$3500 Wayne Krause Greenville 864-385-4583

JD 4020

\$13,500; MF 1105, \$15,000; Cat D7E, \$27,000; Ford 3930, \$13,500 Ronald McGraw Lancaster 980-255-8584

9600 FORD TRACTOR

VGRC, 135 hp, dual remotes, \$12,000, call/text Toney Farr Union 864-251-4046

3000 FORD TRACTOR

\$6000; btm plow, \$300; 20 disc harrow, \$100; more Gary Seay Spartanburg 864-578-8214

'07 NH 565 BALER

shed kept, LT 10000 bales, last used '14, 3ph rake & tedder, \$9000; more Charles Fairchild Anderson 864-617-1010

CASE IH 245 W/LDR

4x4, key doesn't work, starts w/push button, 4 wd doesn't shift out, \$6200 Gary Price Saluda 803-605-6544

FARM LABOR

NOTICES ARE ACCEPTED FOR AGRICULTURAL WORK ONLY AND NOT FOR HOUSEWORK, NURSING, OR COMPANIONSHIP NEEDS.

DOZER/TRACKHOE WORK

build & repair ponds, demo, tree removal, land clearing, roads, free est James Hughes Greenwood 864-227-8257

PASTURE MGMT SERV

spray weeds, treat fire ants, fert & lime, plant pastures, Fescue, Ryegrass, Bermuda, Bahia Kenny Mullis Richland 803-331-6612

BEAVER TRAPPING

& exclusion, Aiken Co & surrounding area Joe Leonard Aiken 803-507-4940

TREE LIMB TRIMMING

for roads, fence lines, field edges, up to 26', all surrounding cos Damon Archie Chester 803-517-7436

MOBILE SAWMILLING

30"+ dia & 21'L, drop off up to 52"; land clearing, excavator work, Veteran owned/insured John Smith Pickens 864-982-2249

DOZER/TRACKHOE WORK

land clearing, ditching, ponds, roads, trackhoe, bush hog, bldg pads Fred Morris Florence 843-621-8647

FORESTRY MULCHING

land clearing, wildlife mgmt, ditches, grading, pond digging Jay Lowder Clarendon 803-473-0646

LIME SPREADING

specialize in TN valley lime, call for prices Drake Kinley Anderson 864-353-9628

HERBICIDE/PESTICIDE APPLS

& seeding by ground or UAV, Ag, forestry & aquatic Joel Cox Spartanburg 864-706-1495

LIGHT TRACTOR WORK

incl bush hogging, discing, cut up & removal of downed trees, light landscaping John Tanner Lexington 803-422-4714

FORESTRY MULCHING

& mini X brush cutting up to 8" clearing/dozer/Deere work, pond maint, bldg pads, etc Phillip Hutchins Lexington 803-422-1329

FARM LAND

FARM LAND MUST BE OFFERED FOR SALE BY THE OWNER, NOT AN AGENT. TRACTS MUST BE AT LEAST 5 ACRES UNDER CULTIVATION, TIMBER, OR PASTURE. OUT-OF-STATE OWNERS—NOT REAL ESTATE AGENTS—MAY SUBMIT ADS FOR LAND IN SC.

132A SUMTER CO

timber, Pocatigo Swamp, w/gov easement, duck & deer hunting, \$975/A Horace Roberson Sumter 803-972-4800

WANT LAND TO LEASE

for hunting, have equip for repair and/or help w/other needs, QDMA Deer Stewart II Ray Sealey Darlington 843-409-1717

80.2A EDGEFIELD CO

timber w/small creek, tax #024-00-00-003-000, \$4200/A John Rhodes Hampton 803-346-9473

WOULD LIKE TO BUY

10+A clear or timber, Lexington Co only Elmer Fuller Lexington 803-629-0416

HOGS / PIGS

5 M/O MINI PIGS

50 lbs, not pot bellies, \$50 ea Joseph Smith Calhoun 803-878-1337

KUNEKUNES

1M, 2F, 4 y/o & (1) 2 y/o, take all 3, \$100; pls text Leo Nettles Florence 843-687-3065

YORK/DUROC/HAMP CROSSES

#1 grade hogs, 220 +/- lbs, barrows & gilts, \$1.50/lb Phil Carter Colleton 843-909-0984

GOATS / LLAMAS / SHEEP

NL DWARF GOATS

5 does, 2 yng bucks, blue eyes, \$700 for all Jeff Adams Lexington 803-606-6053

HIGH % BOAR/BRIAR MIXED

nannies & billies, \$75-150 Ken Evans Lee 803-464-1370

KATAHDIN RAMS

gentle, hand raised, vac & wormed, \$200+ Tammy Hodge Sumter 803-983-5041

2 BOAR BILLY GOATS

\$175 ea Gordon Hill Anderson 864-617-5413

GARDEN

ADS ARE NOT ACCEPTED FROM COMMERCIAL NURSERIES, WHICH HAVE ANNUAL SALES OF \$5,000.

BLUEBERRY PLANTS

3/20; Figs, Pomegranate, Elder berry plants, \$20; grapevines, \$10; Mulberry trees, \$30 Freeman Noles Barnwell 803-383-4066

Happy Holidays!
from the
Market Bulletin

HAY & GRAIN

'25 HQ COASTAL

net wrap, rnd, \$70, shed stored; \$60, field stored
David Fulmer
Orangeburg
803-917-0467

BERMUDA GRASS

18"×36" sq, baled 9/17, \$6 ea; p-up or del avail for bulk for addl fee
Nicholas Mosher
Marion
912-289-5575

'25 CB

HQ, \$7/sq; 4×5 rnd HQ, \$50; CQ, outside \$40 ea
Anthony Carroll
Anderson
864-314-2111

'25 CRABGRASS

& mixed grasses, net wrap, \$40 ea; Bahia & Johnsongrass, \$35 ea; sq Crabgrass, \$7.50 ea
Jacob Boozer
Saluda
803-687-3682

'25 4×5 RND HQ CB

barn kept, \$75; field kept, \$65; CQ, \$55; net wrap, will del for fee
Tyler Sanderlin
Barnwell
803-709-2626

'25 4×4 FESCUE MIX

stored off-ground on racks, \$30, please text
Waitman Dixon
Laurens
864-684-4641

'25 4×5 RND MIXED GRASS

fert Bahai/Bermuda, net wrap, \$45/bale, call/text
Jason Sandifer
Richland
803-606-3596

4×5 RND BALES

net wrap, CQ, \$50/bale, HQ \$65/bale, can del for fee, can load if p-up
Allen Kellett
Greenville
864-607-7444

DEER COB CORN

\$7.50/bag for pallet of 40 bags, \$9/bag for indiv bags, call to schedule p-up
J Painter
Spartanburg
864-641-9855

SQ BALE STRAW

\$4: Grain Sorghum, \$60, in your 55 gal drum, or \$9 in 50 lb bags; also avail in bulk bags
Jeffrey Gilmore
Chesterfield
843-517-0315

HQ FESCUE MIX

in barn, \$50/bale; CQ, outside, \$30/bale; both 4×5 rnd
Terry Blakely
Greenville
864-483-1920

SQ FESCUE

barn kept, \$7 ea; sq mixed grass, \$5 ea; both NR
Jerry Butler
Laurens
864-697-6343

'25 OAT STRAW

4000 bales avail, \$6/bale; '25 Oats, \$12/bag
Victor Smith
Berkeley
843-870-8522

'25 HQ 4×54 CB

net wrap, shed kept, \$70 ea; CQ, \$60; no del
Rickey Meetze
Lexington
803-667-0285

DEER CORN

cob & shelled, \$10/bag
Drake Kinley
Anderson
864-353-9628

SUMMER MIX

4×5 rnd, \$35
Mary Riddle
Saluda
803-727-5844

'25 MIXED GRASS

4×5 rnd, net wrap, fert, \$50 ea, disc on lrg quant
Danny Leitner
Fairfield
843-200-0887

'25 SQ HQ CB

shed kept, \$8/bale, del avail for fee
Nathan Oswald
Lexington
803-317-3090

4×5 RND FESCUE MIX

CQ, fert, net wrap, \$45/bale
Quinton Whitener
Union
803-923-2036

4×5 MIXED HAY

net wrap, \$35/bale
Billy Burton
Oconee
864-903-1815

4×5 MIX GRASS

\$45/bale; HQ CB, NR, no weeds, \$65/bale
Paul Kicidis
Union
864-429-6112

'25 4×5 RND BALES

net wrap, CQ, \$45/bale, can del for fee
Nathan Aldrick
Abbeville
864-391-1359

'25 FESCUE/MIXED GRASS

4×5 rnd, baled w/o rain, barn stored, no manure put on land, fert only, \$50/bale
Billy Gallman
Newberry
803-276-7171

HQ SQ CB

no litter used, \$8; rnd, \$65/field, \$75/barn; CQ, 16 old bales, outside, \$30, take all, \$25; more, CQ
George Mccoy
Chesterfield
843-307-8866

'25 4×5 RND

HQ, CB, net wrap, shed kept, \$80/bale
Carlisle Kinard
Bamberg
803-824-9247

HIGH QUAL CB

\$8/sq, \$70/4×5 rnd
Wallace Wood
Anderson
864-993-5012

'25 COASTAL

limed & fert, shed kept, HQ, \$70/bale; CQ, \$60/bale; sq, \$8/bale, del avail
Eddie Phillips
Sumter
803-486-0081

'25 4×5 VOLUNTEER GRASS

string wrap, \$30 ea
Harroll Stockman
Newberry
803-924-7878

4×5 COASTAL

net wrap, fert & lime, NR, \$60/bale
Bruce Berret
Aiken
803-640-3076

CRABGRASS/BEMUDA MIX

clean, 4×5 rnd bales, net wrap, 9/25 production, EQ, \$40
Joel Barker
Anderson
706-338-7435

'25 TIFTON 44 & COASTAL

4×5 net wrap, in barn, \$50; outside barn, \$40; local del for 5 or more
William Shealy
Lexington
803-513-3485

'25 HQ 4×5 RND CB

net wrap, limed & fert, NR, stored outside on individual pallets, \$70 ea
Eddie West
Aiken
803-507-8205

MISCELLANEOUS

SHOP HEATER

nvr used, \$150, call after 5 pm
Dan Coward
Dillon
843-472-8122

COMP TURBO KIT

for JD 4020, \$2500
Ronnie Judy
Dorchester
843-701-6394

3 SAWMILL BLADE

6' W, \$225 ea; Blkhawk corn sheller, \$75
R Long
Newberry
803-924-9039

LIVE EDGE SLABS

var species & sizes, \$50-200
Becky Elliott
Hampton
843-368-5158

WORM CASTINGS FERT

100% organic, Certified SC, no fillers, 30 lb bags, \$20/bag, \$120 for 10 bags
Maryann Little
Lexington
803-530-9219

BREWSTER BRUNSON WAGON

late mod 1900, bearing whls, lamps, near orig cond, \$3500
Otto Williamson
Williamsburg
843-372-2692

HDWD LUMBER

boards 1"×12"×8'L, \$4/bdft, 300 bdft min/del, will custom cut for lrg dls
Ryan Anderson
Greenville
864-234-2918

TROY BILT CHIPPER

8 hp, \$250; poly tanks, w/12v pumps, \$125
Willis Jolley
Dillon
843-774-4885

GALVALUME TIN

24 sheets, 3'×14', unused, \$650; hdwd trees, on the ground, \$5/load
Clyde Bridges
Greenville
864-354-7619

OLD COMP FARM BELL

old, #3, \$350; xl farm bell, w/wheel, comp, \$1200; #20 hash pots, \$200 ea; #15, \$150; more
Perry Masters
Greenville
864-561-4792

4' TUBE GATE

\$45; 7"×3/8" chain, hook on one end, \$25
Russell Goings
Union
864-426-2309

WHT OAK TRL FLOORING

1-2"D×6-10"W × 8-21'L, \$2.50/bdft; Red Oak barn siding, 1"D×6-12W×8-12L, \$2/bdft
Otis Hembree
Spartanburg
864-316-1222

HDWD TIMBER

on +/-3A, mostly 60-80" T Oaks, thick, \$1000
James Littlefield
Spartanburg
964-978-2374

HDWD

air dried 2-5 yrs, wide boards 1"-3" thick, 8'-16'L, \$2-3/bdft; Walnut & Cherry, \$3-7/bdft
Luther Wilson
Lancaster
803-448-4477

OAK FIREWOOD

long/bed p/up, cut to size, del & stack, \$150
Ronald Wright
Richland
803-606-1616

GRAIN BOX

that fits in back of p-up or on trl, holds 40 bu, \$40
Carroll Stockman
Newberry
803-727-8101

55 GAL FG DRUMS

metal & plastic open top w/top & rings, \$20+; solid top 55 gal, \$20 ea; 275 gal portow tanks, \$60 ea
Philip Poole
Union
864-427-1589

GAS IRRIG/TRASH PUMP

pipe & fittings, needs tune up, \$250; oil & skid tanks, \$225 ea
Randy Orr
Anderson
864-201-5666

POULTRY

RACING HOMERS

proven flyers, yng blue checks & bars, \$5 ea; y/o wht racers, \$10 ea; y/o blk eagles, \$20 ea; more
Smittie Smith
Pickens
864-561-5534

GROWN GEESE

wht & gray, \$40 ea; Turkeys, \$50 ea; pls text
Leo Nettles
Florence
843-687-3065

SEX LINK

lavender Orp, Black Copper Marans & jumbo Coturnix quail chicks, \$2-5 ea
Brian Motley
Kershaw
803-315-7598

TURKEYS

\$75 ea; Runt pigeons, Guineas, Cornish Bantams, & colored Homers, \$20 ea
Thomas Waters
Colleton
843-696-6627

HENS & ROOS

Golden Laced, Silver Laced, Red Laced, Blue Wyandotte, \$25 ea
Kirby Bearden
Pickens
864-505-8566

WATERFOWL

Ringed Teal, \$100/pr; extra drakes, \$50 ea; Mandarin ducks, \$120/pair
Dan Geddings
Sumter
803-938-2793

3 ROOS

(2) 8 m/o, (1) 2 y/o, \$15 ea
Ted Tallman
Pickens
864-918-2075

GROWN GUINEAS

\$20 ea; yng, \$7+; Cochin bantams, \$10+
Philip Poole
Union
864-427-1589

PEACOCKS

\$150 ea
Ernie Redmond
Orangeburg
803-535-8038

BOBWHIT QUAIL

full grown birds, \$6
Billy Gallman
Newberry
803-276-7171

WHT LEGHORN ROO

28 w/o, needs rehoming, \$5
Patrick Wood
Richland
803-704-4444

FLIGHT COND QUAIL

Bob Wht & TN Red, \$6 ea
Dwight Gilliland
Saluda
864-941-0958

YNG RIR ROO

\$10
Dennis Childs
Richland
803-429-9054

PIGEONS

Indian Fantail, Jacobin, \$50 ea, all show quality
James Malphrus
Dorchester
843-821-8172

PLANTS & FLOWERS

ADS ARE NOT ACCEPTED FROM COMMERCIAL NURSERIES, WHICH HAVE ANNUAL SALES OF \$5,000.

AZALEAS

Gardenia, Boxwoods, \$7; Tea Olives, \$8; Banana Shrub, Camellias, Carolina Sapphire, \$20
Freeman Noles
Barnwell
803-383-4066

MONKEY GRASS

aka Liriope, Hosta, \$4 ea; Iris, Daylily, \$5 ea; Hydrangea, Gardenia, \$10 ea
Woody Ellenburg
Pickens
864-855-2565

RABBITS

TAMUK RABBITS

doe, \$25; 7 w/o, \$20
Robert Felker
Laurens
864-923-5240

TAMUK RABBITS

various ages, \$75 ea
Courtney Terry
Laurens
814-876-2127

REX

all colors, yng, \$15-20 ea; grown bucks, \$20 ea; does, \$25 ea
Philip Poole
Union
864-427-1589

WANT - FARM EQUIPMENT

ANTIQU CAT PARTS

Andrew Shealy
Spartanburg
864-621-6001

2R BURCH PLNTR

must have fert hoppers, would consider other brands
Joe Meetze
Lexington
803-917-5302

JD 3020-4020

dsl; JD 158/ldr
Ronnie Judy
Dorchester
843-701-6394

6-7' ROTOTILLER

3ph, in GC
Randy Orr
Anderson
864-201-5666

WANT-LIVESTOCK

GOAT

Saanen buck
Roger Barnes
Lexington
803-606-3335

BILLY GOAT

Nubian or Saanen
Joseph Smith
Calhoun
803-878-1337

HORSE

well broke for buggy, must be safe & sound
Harry Isbell
Anderson
864-617-2627

WANT - MISCELLANEOUS

ANY SIZE FARM BELLS

& blksmith anvils, syrup kettles, cradles & stands for bells
R Long
Newberry
803-924-9039

3' BACKHOE BUCKET

for a CASE 580K
Ken Hicks
Anderson
864-940-4000

FIBERGLASS COVER

for pump/well, resembles big stone
Otto Williamson
Williamsburg
843-372-2692

PULPWOOD SAW TIMBER

hdwd pine, all types of thinning or clear cut, Upstate cos
Tim Morgan
Greenville
864-420-0251

ANY SIZE WASH POTS

syrup kettle, anvils, lrg coffee grinder, old lighting rod w/balls & weathervane, more
Perry Masters
Greenville
864-561-4792

PESTICIDE REGULATORS EXTEND RESTRICTIONS ON CERTAIN RODENTICIDES

BY JONATHAN VEIT, CLEMSON UNIVERSITY

CLEMSON, S.C. — Clemson University pesticide regulators are extending a statewide restriction on the use of second-generation anticoagulant rodenticides, known as SGARs.

The original one-year restriction was enacted on February 1, 2025, under state pesticide regulation, Chapter 27-1075, Section B. The restriction will be extended indefinitely.

Clemson's Department of Pesticide Regulation (DPR) restricted the use of SGARs after research showed evidence that the chemicals are affecting non-target wildlife. In some cases, wildlife that feed on rodents have died from exposure to the chemicals. Under the continued restrictions:

- A dealer license will be required to sell SGARs.
- Dealers must maintain records of all SGAR sales.
- Sales of SGARs will be limited to certified applicators, including commercial, noncommercial and private users.
- Verifiably trained technicians may apply SGARs commercially under the supervision of a certified applicator.

In 2025, 30% of pesticide retailer inspections and less than 10% of pesticide dealer inspections resulted in enforcement actions.

The restriction of SGARs followed efforts that began in 2020 to reduce their use in sensitive ecological areas through public education and voluntary programs, and came after an extended public comment period, which included dialogue with state and national pesticide industry members.

DPR is redoubling efforts to communicate the restrictions to industry stakeholders through meetings with trade associations and monthly email communications, and will organize an industry working group to closely monitor sales and applications of SGARs.

“We have designed these restrictions so that certified pest control applicators and the agricultural industry will be minimally impacted, and we will continue to do our best to engage with industry and communicate the new regulations,” said Ryan Okey, assistant director of the Department of Pesticide Regulation.

The restrictions come as the U.S. Environmental Protection Agency announced Nov. 29, 2022, that it will propose new mitigation measures to rodenticides due to environmental concerns. The EPA is expected to release an amended proposed interim decision and final interim decision in 2026.

Researchers with Clemson University's Department of Forestry and Environmental Conservation, along with other published and unpublished scientific data, show that active ingredients in SGARs have a high potential to cause adverse effects to non-target wildlife, even when used correctly under current pesticide label directions. These ingredients include: brodifacoum, bromadiolone, difethialone, and difenacoum.

“Based on the research and coupled with the pending EPA restrictions on similar SGAR products, Clemson DPR believes it makes sense to extend these restrictions,” said Steve Cole, executive director of Clemson Regulatory and Public Service Programs.

WE'RE EXPANDING MARKET BULLETIN ACCESS

ANYONE CAN READ THE BULLETIN ONLINE STARTING FEB. 5, 2026

BY EVA MOORE, SCDA

Beginning February 5, 2026, the *South Carolina Market Bulletin* will be accessible online without a subscription.

We will continue to print and mail the *Bulletin* to print subscribers for \$15 a year.

This change will support the continued viability and relevance of the *South Carolina Market Bulletin*.

If you are a print-only subscriber: You will continue to receive the print *Bulletin* in the mail, and can renew at the same \$15 annual rate.

If you are an electronic-only subscriber: Closer to Feb. 5, 2026, we will email you an optional link to sign up for email notifications when a new *Bulletin* issue is published. We will also post the email sign-up link on the *Market Bulletin* website. After Feb. 5, no login/privacy code will be required to view the *Bulletin* online, and you will not need to maintain a subscription.

If you are a combo subscriber (both print and online access): Your print subscription will continue as before. When you reach your renewal date, you can renew at the print rate of \$15 per year. Closer to Feb. 5, 2026, we will email you an optional link to sign up for email notifications when a new *Bulletin* issue is published. After Feb. 5, no login/privacy code will be required to view the *Bulletin* online.



CLEMSON SOIL SPECIALIST SEEKS FARMER INPUT TO SHAPE FUTURE RESEARCH PRIORITIES

BY DENISE ATTAWAY, CLEMSON UNIVERSITY

After three years of groundbreaking research that reveal how South Carolina farmers can significantly reduce fertilizer costs through conservation practices, Clemson University Extension Soil Fertility Specialist Bhupinder Farmaha is turning to the state's agricultural community to help set research priorities for the coming years.

Farmaha is planning soil fertility research and Extension programming across South Carolina for 2026 and beyond. Direct input is needed from farmers regarding their primary challenges with crop nutrition, cover crops, manure management and soil health.

“Farmer feedback is absolutely critical to ensuring our research addresses real-world challenges in South Carolina fields,” said Farmaha, who is housed at the Edisto Research and Education Center in Blackville, South Carolina. “Their input will significantly influence soil fertility research for South Carolina cropping systems over the next 5 to 7 years.”

A brief 5-minute survey has been created to gather feedback on topics including field days, county meetings and on-farm trials. The survey is available at bit.ly/4rko3HY. The survey deadline is Dec. 12. Research planning sessions will begin in early 2026.

Farmaha emphasizes that input is needed from farmers across all major cropping systems in the

state – including cotton, corn, soybeans, wheat and specialty crops. This feedback will help his research team prioritize studies that can deliver immediate, practical benefits for South Carolina's farmers while addressing long-term sustainability goals.

“We've seen firsthand how conservation practices can reduce input costs while maintaining productivity,” Farmaha noted. “Now we need to hear directly from farmers about what challenges they're facing and what research would be most valuable for their operations.”



Farmers unable to complete the online survey can share their input through their Clemson Cooperative Extension Service county agent or by emailing Farmaha at bfarmah@clemson.edu or by calling 217-778-5170.

The request comes on the heels of Farmaha's recent cotton

nitrogen research across 50 sites statewide from 2021 to 2023. The research found that 56% of fields responded to nitrogen fertilizer while 44% did not. This shows farmers using conservation practices could substantially reduce their fertilizer needs without sacrificing yields.

“This work has revealed soil cation exchange capacity as a key predictor of nitrogen needs, offering practical applications that could save farmers thousands of dollars annually,” Farmaha said.

CLEMSON AND SENEGAL CULTIVATE GLOBAL AGRICULTURAL PARTNERSHIP

BY DENISE ATTAWAY, CLEMSON UNIVERSITY

CLEMSON, S.C. — In a world increasingly shaped by environmental change, food insecurity and the need for sustainable agriculture, Clemson University and the Senegal Agricultural Research Institute (ISRA) are sowing the seeds of a transformative partnership.

This collaboration, rooted in shared ecological challenges and cultural ties, aims to foster innovation, empower farmers and strengthen food systems across continents. Farmers in the U.S. and Senegal, a country in western Africa, will benefit.

Climate and agricultural commonalities form the foundation of this partnership focused on developing practical farming technologies, enhancing crop and livestock resilience and improving food security.

During a recent ISRA-funded visit to Clemson, Aliou Faye, the head of partnerships, met with University researchers and administrators to explore joint research and capacity-building efforts. Faye, who is also ISRA's technical and scientific advisor, toured the University's Research and Education Centers and met with Gullah farmers.

"This partnership is not just about helping Senegal," Faye said. "It's about Clemson scientists working with us to solve problems that affect South Carolina farmers, too. It's a win-win for everyone."

SHARED CHALLENGES, SHARED SOLUTIONS

Senegal and South Carolina share similarities in climate and agricultural production. Both regions grow peanuts, rice, cowpeas, leafy greens, corn, and produce poultry, among other crops. In addition, both face challenges such as soil salinity, drought and food safety concerns.

"I was impressed by the geographical and population similarities between some parts of South Carolina and the River Valley of Senegal," Faye said. "I cannot wait to start a fruitful collaboration with Clemson, South Carolina farmers and the Gullah community."

"Senegal is a very welcoming and safe country, with strong agricultural research capacity as a leader on the African continent," Harvey said. "It's a place

where meaningful collaboration can thrive. With such a strong partner, we're co-creating solutions that benefit farmers on both sides of the Atlantic."

BUILDING CAPACITY AND COMMUNITY

The partnership reflects Clemson's land-grant mission: advancing science through collaboration, education and community engagement. Plans include faculty and student exchanges, joint research projects and shared training programs.

One of the first steps in this partnership will be an ISRA-funded visit from Mame Penda Sarr, a plant pathologist, to Clemson's Coastal Research and Education Center in Charleston, South Carolina. Sarr will team up with center director Pat Wechter and Clemson scientist Sandra Branham to work on vegetable diseases, many of which threaten crop production in both locations.

In addition, Branham teaches an online bioinformatics class that Senegalese students and researchers will take to help them improve crops faster and combat diseases affecting crops and livestock in Senegal.

CULTURAL CONNECTIONS AND FARMER ENGAGEMENT

The partnership has resonated with the Gullah Farmers Cooperative Association. Gullah farmers, whose heritage traces back to West Africa, strongly support the partnership and view the collaboration as a means to reconnect with their roots while addressing modern agricultural challenges.

"We are pleased to collaborate with the Clemson Global Research Initiative to discover ways to enhance our farming practices," said Vernita Dore, general manager for the association. "Tremendous benefits will be gained through workshops, training sessions, field demonstrations and one-on-one technical assistance.

"In addition, we are looking forward to providing our youth with compelling reasons to become new farmers and entrepreneurs by giving them a vision, pathway and tools in the field of agriculture as well as making the best use of available land and natural resources in this region."

A VISION FOR THE FUTURE

This new venture is not the first time Clemson and ISRA scientists have worked together. The two institutions have been collaborating for more than five years through Clemson's Crop Improvement Innovation Lab, as well as an ongoing partnership through the Climate Resilient Cereals Innovation Lab.

"We are seeking to build a much broader partnership on that foundation, multiplying the positive impact for farmers," Harvey said.

Others from the two institutions collaborating on this project include Aby Sène-Harper, a Clemson associate professor for parks and conservation area management, who is originally from Senegal. Sène-Harper is working to protect land in both the U.S. and Africa, which will help improve the lives of people in both countries.

With Faye's assistance, she is speaking with the head of Senegal's Macroeconomic Analysis Bureau about collaborating on projects that could benefit both countries.

In addition, Denise Attaway with Clemson University Marketing and Communications is working with Nani Dramé, an ISRA research officer, to share collaboration-related news with African and U.S. residents.

"This is about building capacity for scientists, students and farmers," Harvey said. "We're looking at how we can learn from each other, share knowledge and create technologies that are demand-driven and locally relevant."

As Clemson and ISRA move forward, Harvey stresses their shared vision is to create agricultural solutions rooted in mutual respect and scientific excellence.

"This is not just a research collaboration – it's an evolved model for partnership to cultivate mutual benefits for years to come," Harvey said. "We're building something that has the potential to transform agriculture, empower farmers and improve lives across continents."

SECRETARY ROLLINS ANNOUNCES AVAILABILITY OF \$7 MILLION FOR ADVANCED BIOFUEL PRODUCTION

BY USDA

U.S. Secretary of Agriculture Brooke L. Rollins announced the U.S. Department of Agriculture is making \$7 million in payments available to advanced biofuel producers nationwide through the Advanced Biofuel Producer Payment Program, which is a provision of the One Big Beautiful Bill. The funding is aimed at increasing the production of American grown biofuels.

"President Trump is supporting and expanding American biofuel production through bold programs like this one, securing our Nation's energy dominance by investing in producers," said Secretary Rollins. "This home-grown biofuel

production results in lower prices at the pumps, creates jobs, and puts Farmers First."

The Advanced Biofuel Production Payment Program supports expanding the production of advanced biofuels by paying advanced biofuel producers for finished advanced biofuel products. Eligible producers are paid on a quarterly basis for the actual quantity of eligible advanced biofuel produced during the quarter. Advanced biofuels are defined in 7 CFR Part 4288 and 102. The Program Enrollment Period for this opportunity is October 1, 2025, through December 15, 2025.

To learn more about the Advanced Biofuels Producer Payment Program, contact your state's Rural Development Energy Coordinator.

For more information on USDA Rural Development investments in rural America, visit the Rural Data Gateway. The Rural Data Gateway is an online tool that strengthens USDA Rural Development partnerships with rural people, entrepreneurs, government officials and Congress by making RD's investment data accessible to the public.

USDA LAUNCHES SCREWWORM.GOV, CENTRALIZING NEW WORLD SCREWWORM INFORMATION ACROSS THE FEDERAL GOVERNMENT

BY USDA

(Washington, D.C., November 21, 2025) – Today, the U.S. Department of Agriculture (USDA) is excited to highlight the launch of the NEW Unified New World screwworm (NWS) website, screwworm.gov. This dynamic new site centralizes NWS information available across the federal government and reflects our whole-of-government effort to fight this pest through implementation of Secretary Rollins’ comprehensive five-pronged plan.

“The Trump Administration is leading a whole of government effort to protect our nation’s cattle industry from the New World Screwworm. To ensure timely and effective communications, this new unified website will be a one stop shop for all screwworm related information and will help our stakeholders be better informed as new information comes available,” said Secretary Brooke Rollins. “We are grateful for the robust interagency collaboration, and we continue to work every day with our state and industry

partners to implement our screwworm plan. This is a national security priority and it has the full attention of our team.”

[Screwworm.gov](https://screwworm.gov) has targeted resources for a wide range of stakeholders including livestock producers, veterinarians, animal health officials, wildlife professionals, healthcare providers, pet owners, researchers, drug manufacturers, and the general public. It also has the latest USDA-verified information on cases and response activities in Mexico and U.S. preparedness efforts.

Under the decisive leadership of Secretary Rollins, USDA is leading an aggressive, whole-of-government response to protect the Nation’s livestock, wildlife, and public health from NWS. The U.S. One Health Coordination Unit for NWS, co-led by USDA, the Centers for Disease Control and Prevention, and the Department of the Interior, is actively working to ensure the United States is prepared, should NWS be detected here.

[Screwworm.gov](https://screwworm.gov) includes information from these partner agencies as well as the following collaborating agencies: the Food and Drug Administration, the Department of Energy, the Department of Homeland Security, the Environmental Protection Agency, and Department of State.

This new site was built with customers in mind and will help all visitors to the screwworm.gov website, whether they are protecting their herds, traveling internationally with or without pets, endorsing health certificates, conducting research, seeking answers to questions, or looking for other ways to help. USDA will continue to work with our partners to update and enhance this site to ensure it has the latest information and updates.

Visit screwworm.gov today!

MEASURING UP

A LOOK INSIDE SOUTH CAROLINA'S METROLOGY LAB

BY EVA MOORE | PHOTOS BY STEPHANIE FINNEGAN

Tim Jones uses a pair of tweezers to carefully pick up a tiny metal weight smaller than a hummingbird’s eye. He opens a glass-walled chamber containing a scale, and places the weight on the pad. Digital numbers flicker as the scale settles on the right mass, stretched out to four positions after the decimal point.

Jones is the director of the South Carolina Department of Agriculture’s Metrology Lab. Metrology is the science of measurement. At this state-of-the-art facility, which opened in March 2019, SCDA staff test and certify weights and equipment used by industries and governments across the Southeast.

When calibrating a tiny weight set, the smallest thing can throw off the process. Jones uses tweezers because oils from his fingers could leave deposits that affect the calibration.

A stray hair could spell trouble, or a cross breeze in the lab, or any static electrical charge, so the Precision Mass Lab section of the Metrology facility is built to protect against all of these, with special air handling and anti-static furniture.

Vibrations — from aircraft overhead, from passing trucks on I-26 — could also mean trouble. In fact, one of the most important features of the Precision Mass Lab is buried underground. The foundation is sunk 12 feet down into the earth, lodged in the bedrock. It was built without rebar or other metal, just fiberglass, so it won’t become magnetized and interfere with measurement. The lab is outfitted with massive, custom-cut marble tables that serve as lab benches.

Why does it matter? A pharmacist might use one

of these tiny weight sets to measure quantities of a powerful medicine. A Columbia Police Department crime lab technician might use them to weigh forensic evidence. A correctly calibrated weight ensures accuracy in ways that extend far beyond the Metrology Lab.

SCDA’s own staff when they certify the pumps at gas stations.

“We’re behind the scenes,” Jones explains. “We calibrate that equipment that people use to make sure that you’re not getting cheated out of anything at the store or gas station.”



Metrology Lab director Tim Jones calibrates a weight in the Precision Mass Lab.



Jones unloads a 1,000-pound weight using a crane.

For Derek Underwood, Assistant Commissioner of Consumer Protection, the Metrology Lab is one of many ways the South Carolina Department of Agriculture serves the public.

“Along with traceability, our Metrology Lab provides accurate and precise calibration that are universal throughout the entire world,” said Underwood. “Our work allows consumers to be confident in the amount they purchase, which is a key part of our consumer protection mandate.”

“If we don’t do our job correctly, it’s going to affect somebody’s business,” Jones says.

The Lab handles heavy weights, too. The South Carolina Department of Agriculture certifies the scales used to weigh tractor-trailers, and calibrates large weights used by a variety of industries. Lab staff use a massive hook suspended from a built-in crane to move weights weighing thousands of pounds. If the weights aren’t correct, a lab technician will use a hammer and chisel to pry open a capped adjustment cavity in the weight, and add or remove some tiny lead buckshot.

The lab certifies equipment that measures volume, too, such as the large metal containers called provers used to measure fuel. Airport staff use provers to test fuel-dispensing equipment, as do

The lab is currently seeking accreditation by the National Voluntary Laboratory Accreditation Program, a goal set by Underwood when he returned to SCDA as assistant commissioner in 2013. Constructing a new Metrology Laboratory was critical to achieve the prerequisites and begin the NVLAP accreditation process.

NVLAP certification would be an additional stamp of approval on an already well-respected facility. The lab attracts customers from as far north as Virginia, as far south as Miami, and as far west as Louisiana.

Whether you’re weighing some peaches at the grocery store or filling your car with gas, the South Carolina Department of Agriculture’s Metrology Lab is working in the background to assure a fair, safe transaction.

FEEDING SOUTH CAROLINA'S FUTURE: DIL THAVARAJAH'S RESEARCH IS IMPROVING OUTCOMES FOR STATE AGRICULTURE

BY CLEMSON UNIVERSITY

Growing up in Sri Lanka, Dil Thavarajah learned of the nutritional value of pulse crops by eating them three times a day. Then, as a University of Saskatchewan graduate student in Canada, she studied how to grow pulse crops.

Today, she uses this experience and knowledge as a Clemson University researcher to benefit South Carolina growers and students.

A Jefferson Fellow and Clemson University professor, Thavarajah leads the Pulse Quality and Nutritional Breeding Program in the College of Agriculture, Forestry and Life Sciences. Her research — to develop nutritionally enriched, also known as “biofortified,” pulse crops — focuses on feeding and sustaining South Carolina communities and beyond.

She is exploring biofortified pulse crops (think: lentils, chickpeas and dry peas) that are rich in protein and essential nutrients and working to better understand how they benefit both consumers and the farmers who bring food to their dinner tables. And her findings are helping organic growers diversify their land with winter cash crops.

“Pulse crops aren’t just good for people; they’re good for the planet,” says Thavarajah.

WHAT ARE PULSES?

Pulses are the edible seeds of legume plants, harvested dry and used in dishes around the world. Everyday types include lentils, dry peas, chickpeas and common beans. Pulses are naturally rich in protein, prebiotics and micronutrients, low in fat, and affordable. More than just a superfood, pulses are also a regenerative crop. Their unique ability to “fix” atmospheric nitrogen improves soil health, reduces the need for synthetic nitrogen fertilizers and supports sustainable agriculture.

LAB TO LAND: MAKING AN IMPACT FOR SOUTH CAROLINA FARMERS

The two principal growing regions for pulse crops in the U.S. have been the Northern Plains (Montana, North Dakota and South Dakota) and the Palouse (includes eastern Washington, northern Idaho and northeastern Oregon).

Thavarajah is working to make pulses a winter cash crop for South Carolina’s farmers.

She’s fulfilling a lifelong mission — deploying the power of food to strengthen communities — that’s now benefiting those living in South Carolina.

To help achieve success, Thavarajah’s research is funded by institutions such as the South Carolina Department of Agriculture, the United States Department of Agriculture National Institute of Food and Agriculture Organic Agriculture Research and Extension Initiative, USDA Agriculture Research Services, and Food Shot Global.

Her focus on organic pulse crops production uniquely benefits East Coast growers, but her findings have a national impact. By blending plant science with food systems innovation, her research has made Clemson one of the country’s leading publicly funded institutions in organic pulse breeding. Thavarajah’s breeding program focuses

on on-farm research with South Carolina organic growers.

She recently received major USDA-NIFA grants to fund her research. Thavarajah and her team are working to grow opportunities in South Carolina by developing organic cultivars of chickpeas and dry peas that are specifically suited for Southeastern climates.

These crops, adapted to production in sandy coastal and clay-heavy soils, will be designed to thrive in winter, offering farmers a valuable USDA-certified organic option that requires no irrigation and no chemical inputs. Field trials are occurring across South Carolina in Clemson, Columbia, Pelion and Hardeeville.



“These are brand-new cash crops for the Southeast,” Thavarajah explains. “We’re creating profitable options for organic growers and building the infrastructure to support them from seed to harvest.”

While the breeding pipeline focuses on South Carolina, scientists expect to expand future testing to other Southeastern states with similar climates. And the work is already reshaping crop rotation strategies, creating new market potential for the state’s agriculture-based economy.

CLEMSON'S PULSE QUALITY AND NUTRITIONAL BREEDING PROGRAM

Housed within Clemson’s College of Agriculture, Forestry and Life Sciences, the Pulse Quality and Nutritional Breeding Program is just one of a growing group of signature initiatives focused on 21st-century competencies. The group consists of doctoral and undergraduate students, research scientists, and field and lab technicians.

Advanced Plant Technology and Precision Agriculture are additional programs that reflect Clemson’s land-grant mission to transform lives through science, innovation and education.

The Pulse Quality program develops short-season, high-protein legumes tailored for organic systems. Through collaborations with the USDA, local farmers and industry partners from South Carolina, including Anson Mills, WP Rawl and Rollen’s RAW Grains, the team is making strides in genomic prediction systems, sensory evaluations and on-farm breeding pipelines.

New dry pea cultivars, scheduled for release in 2026, have already demonstrated:

- Winter adaptation: planted in January, harvested in May
- Early maturity: 90- to 95-day growing cycle

- High yield: comparable to chemically supported crops
- Nutritional value: high in protein, sulfur-containing amino acids, resistant starch and total starch
- Organic breeding capability: developed through on-farm trials tailored to organic practices managed by farmers
- Disease tolerance: fungal and bacterial disease tolerance

Best of all, these efforts are backed by a strong partnership with agricultural experimental stations and Clemson Extension, which helps farmers implement this research in real-world, real-farm settings.

CULTIVATING CURIOSITY WITH STUDENTS

In addition to South Carolina’s growers, Clemson students are also key players in Thavarajah’s mission. To mark the 10th anniversary of Tiger Gardens, Clemson’s student-run educational garden, students compiled the “Tiger Gardens: Pulse Cookbook” in 2024 as a creative response to hidden hunger. The cookbook offers pulse-based recipes from around the world, along with preparation tips, nutrition facts and cost-per-serving insights. Featured dishes range from Sri Lankan Red Lentil Curry and Hazzardly Nutritious Pesto Pasta to Garbanzomole and Cherokee Bean Cakes.

Students in the Pulse Quality program prepared dishes from the cookbook, strengthening their understanding of the research, nutrition and real-world impact of the crops they study.

“It’s about helping people eat better, affordably,” said agribusiness major Dillan Hazzard ’24, who graduated shortly after the cookbook was completed. “The more people know about pulses, the more likely they are to use them.”

Working with a doctoral student in the Pulse Quality and Nutritional Breeding program, the pulse breeding research has even included opportunities for students to explore the taste, texture, smell and overall sensory experience of eating South Carolina-grown organic pulses. The Sensory Evaluation Study, funded by NIFA, provides valuable insights into the sensory attributes and consumer perception of pulse crops. Findings will contribute directly to the ongoing advancement of Clemson’s breeding program as they develop new cultivars that have high consumer acceptance.

Through coursework, fieldwork and community engagement, these students are gaining the tools to grow pulses and their economic footprint on South Carolina.

THE CLEMSON DIFFERENCE

Thavarajah’s work reflects the very heart of Clemson’s mission: growing knowledge and supporting agricultural communities by pursuing sustainable farming practices.

“Being part of this Clemson Family of experts, I know we can make a difference,” she says.

With every seed sown, student mentored and recipe inspired, her work and her research move Clemson and South Carolina Fiercely Forward.

GROWING TOGETHER

AT MORNING GLORY HOMESTEAD, SHARING AND SELF-SUFFICIENCY GO HAND IN HAND

BY STEPHANIE BURT | PHOTOS BY JARED BRAMBLETT

The South Carolina sea island of St. Helena has an embarrassment of riches when it comes to dappled two-lane roads arched over by live oak trees decorated with Spanish moss. They wind through the rural parts of the island, slicing through marshes, fields, and maritime forests. Off one of these roads is a sandy lane, and where the lane ends you'll find Morning Glory Homestead.

It doesn't look like a conventional farm — all organized rows to the horizon, adorned by an irrigation machine or two — and that's because it's not. The modern-day Morning Glory Homestead didn't grow out of a formal agribusiness plan. It grew organically out of home and family and homeschool education, winding its tendrils in and around the raising of five children, stretching and blooming then slowly becoming a central feature of Tony and Belinda Jones' life, much like the farm's namesake vine does when left to its own devices along a fence line.

And just like that vine is wont to do, the work and impact of Morning Glory Homestead reaches far beyond its 12 acres. From turkeys grown for Thanksgiving tables to demonstration gardens for elementary school students or Gullah Campfire dinners under twinkly lights next to the seed starting tables, the work of this farm feeds the St. Helena community in numerous ways.

"We'd always had gardens, if we could, whenever, wherever we were," Belinda says. Tony, a native of Poppy Hill in Beaufort, was in the military, and the family moved every few years. When they could, they planted a garden with what would grow well in their temporary home, amended often by collards and occasionally field peas from home. "We started introducing the kids to gardening because that was something that we grew up with as well."

After Tony's retirement, they moved back to the island in 2002 on family land purchased during Reconstruction, and their focus on becoming self-sufficient really increased. They began growing a few rows of things they liked: cucumbers, squash, and of course, collards, and okra, but it was their children who became the catalyst for growing things commercially.

"Our kids were participating in 4H projects, and there was a melon project, and the extension agent at Clemson Extension encouraged them to have a table at the Port Royal Farmers Market," she recalls. "People became interested in what

was on the table, and wanted to know if we would be interested in doing it beyond just the 4H project."

Morning Glory's focus on sustainability began in much the same way. Belinda got interested in taking some workshops at the Extension office, and although they'd always gardened with traditional

crafts, foodways, music, and language. And that culture ran deep in the Jones' childhoods, including cultivation of the land, something that the couple didn't really actively acknowledge until later in life.

It was an education through doing, and although their own children are all off the farm living their lives now, that cycle of education then action

remains a practice at Morning Glory. And there is always something to learn. They're looking for ways to use the sour oranges from their prolific tree, improving a greenhouse design after it was damaged by a tropical storm, and always observing how nature responds to their efforts.

Essentially, education is the fertilizer that helps the vine of sustainability contribute to the family and the land on which they live and the larger community. What the couple learn, they share, from inviting school classes onto the homestead to learn various aspects of science to Gullah storytelling and history for all ages. The latter is a newer initiative, since working with the seasons and nature has brought them closer to their own culture, and they realize it's also been the silent bedrock on which the farm rests. It's a connection they feel is vital to share.



Belinda and Tony Jones raise a variety of animals and crops on their St. Helena Island property.



methods including tilling, she distinctly remembers one lending library video on vermicomposting that opened her eyes to the role soil health plays on the farm. She became interested in learning more, then implementing practices as experiments on the property.

The couple learned and leaned into farming alongside their children; projects brought layer hens onto the farm, and Morning Glory Homestead became known for its eggs; Tony started keeping bees and added heritage hogs in a pen, which then led him to build a smokehouse for the meat; ducks and geese joined the chickens; Belinda started making occasional baked goods to sell. And the homestead evolved piece by piece into a working farm.

Although Belinda and Tony learned gardening by trial and error through their military years, they remember their grandparents, too, and the rhythm of days after school spending time with them doing chores such as collecting pecans or picking figs. They were Gullah Geechee, descendants of Africans who were enslaved on the plantations of the lower Atlantic coast. Many came from the rice-growing region of West Africa, and in isolation they retained some African culture which led to building a unique new culture with distinctive arts,

One of their most popular farm offerings isn't eggs or sweet potatoes, but their one-of-a-kind Gullah Tours and Meals. They begin the adventure by touring various Gullah historical sites with guests, including a traditional praise house, buildings at the Penn Center, and a Gullah cemetery. Then guests gather under the oak trees back at the farm for a traditional fried fish and grits meal, served with made-to-order eggs from the farm. There's plenty of storytelling along the way, meant to celebrate a throughline of Gullah culture on St. Helena (of which Morning Glory is a modern part), and bring farm visitors to a deeper sense of connection to the island beyond just the products growing on it.

The purpose is "regenerative," which Belinda stresses they aim for rather than just "sustainable." That word encompasses the idea of giving back to the place more than you take over time, so that the growing becomes a collaboration with nature and neighbor.

"I think that being able to grow things is a survival skill," Tony says. "But it's grown into our way of life." And it's a life that has bloomed on St. Helena, at the end of a sandy road, reaching far beyond it to feed an island.