

FARMERS AND CONSUMERS

700th Anniversary 1917 - 2017

MARKET BULLETIN

GEORGIA DEPARTMENT OF AGRICULTURE • GARY W. BLACK, COMMISSIONER • WEDNESDAY, SEPTEMBER 13, 2017 • VOL. 100, NO. 19 • © COPYRIGHT 2017

GDA, UGA Extension push to educate farmers about Produce Safety Rule before compliance dates

By Kendall McWilliams
kendall.mcwilliams@agr.georgia.gov

A study by the Centers for Disease Control and Prevention found that 1 in 6 Americans become sick due to foodborne illness each year. In the same study, CDC attributed 46 percent of foodborne illness to produce consumption.

The U.S. Food and Drug Administration is making strides to ensure that the supply of U.S. grown produce is of expected quality by implementing the Food Safety Modernization Act Produce Safety Rule. The rule is set to be effective for compliance by farms growing covered produce as soon as Jan. 26, 2018.

The Produce Safety Rule seeks to curtail the risk of microbial contamination that is likely to occur during the production, harvesting, packing and holding of produce commodities. The final rule is the first of its kind, pioneering the mandatory federal standards for the production of fruits and vegetables in the U.S. The key requirements include regulation in six categories: agricultural water; soil amendments; sprouts; domesticated and wild animals; worker training and hygiene; and equipment, tools and buildings.

With this monumental shift in regulation, the need to educate and assist farmers as they make necessary changes to meet compliance standards is imperative.

"Farmers are doing what they know how to do and in comes this new rule," said Maggie Hart, farm safety education and outreach coordinator for the Georgia Department of Agriculture. "Change, in general, can be scary to them."

Because the rule only applies to ready-to-eat produce commodities, the new standards are accompanied by a level of ambiguity about which farms and commodities are covered. This has the potential to be a source of confusion for farmers as they make efforts to comply. As a result, communication and outreach are important

prior to enforcement of the rule.

The FDA is working cooperatively with the National Agriculture State Departments Association, state departments of agriculture, produce industry groups and state extension services to approach upcoming on-farm changes with an "educate before you regulate" attitude.

"The 'educate before you regulate' approach provides farmers the opportunity to gain the information they need and training that is required," said Judy Harrison, a food safety specialist with the University of Georgia Extension Service. "This gives them time to make the changes they need to make on their farms and packing facilities before actual inspections begin."

Produce farmers whose operations are covered by the Produce Safety Rule are required to attend a day-long training session in order to obtain certification that is necessary to comply. Producers who attend the Produce Safety Alliance Grower Training are able to develop a better understanding of produce safety and how it impacts their farm.

According to NASDA, approximately 575 Georgia farms have been identified as operations that will be required to comply. The Georgia Department of Agriculture and UGA Cooperative Extension aim to serve these farms as a resource for compliance assistance.

"It is my goal to ensure that as many growers as possible are getting education and training as soon as possible," said Hart.

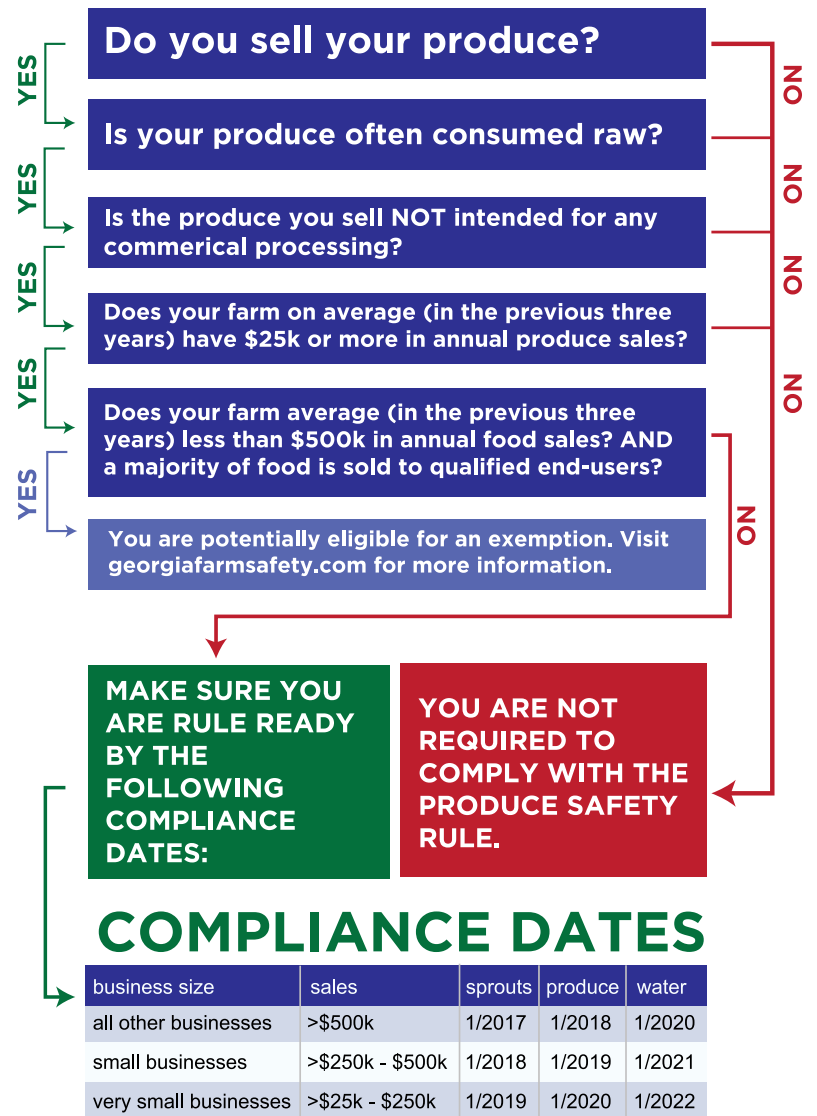
The GDA Farm Safety team hopes to make training as convenient as possible for growers by hosting trainings outside of production season, thus allowing farmers to step away from their roles on the farm long enough to receive mandatory certification. Additionally, the department is using grant funds to provide training manuals and certificates at no cost to farmers.

Despite significant changes in production practices, farmers will reap the benefits of compliance. Positive attributes of compliance include increased marketability among buyers,

See **PRODUCE SAFETY RULE**, page 14

Are you rule ready?

visit georgiafarmsafety.com for more information



Infographic by Erin Burnett/GDA

Georgia Ag Hall of Fame will induct new members Sept. 22

By Merritt Melancon
UGA College of Agricultural and Environmental Sciences

Athens – From the north Georgia chicken houses that put food on the table to the booming highway system that keeps the state moving, this year's Georgia Agricultural Hall of Fame inductees have impacted all Georgians.

On Sept. 22, the University of Georgia College of Agricultural and Environmental Sciences will induct former Georgia Department of Transportation Commissioner Wayne Shackelford and pioneering poultryman Bill Baisley into the Georgia Agricultural Hall of Fame.

The inductions will be part of the college's Alumni Association Awards Banquet at the Classic Center in downtown Athens.

"We are excited about the 2017 Georgia Agricultural Hall of Fame honorees. Both

inductees are well-deserving of the honor," said CAES Alumni Association President Joel McKie. "They are outstanding additions and have made noteworthy contributions to agriculture in Georgia and beyond."

The Georgia Agricultural Hall of Fame was established in 1972 to recognize individuals who made extraordinary contributions to agriculture and agribusiness in Georgia.

Inductees are nominated by members of the public and selected by the CAES Alumni Association's award committee. Those nominated must possess the following characteristics: impeccable character, outstanding leadership, noteworthy contributions to Georgia's



Shackelford



Baisley

agricultural landscape, and recognition for achievements in agriculture as well as other areas.

Former inductees include agricultural history-makers such as D.W. Brooks, founder of Gold Kist; J.W. Fanning, former UGA vice president for services; and J. Phil Campbell Sr., founding director of Cooperative Extension in Georgia.

This year's recipients – Shackelford and Baisley – have their own long lists of accolades.

Baisley started his career in the poultry industry in 1959 and retired in 2003. During his almost 50 years in the business, he helped to
See **HALL OF FAME**, page 9



FARMLAND SECTIONS AND COUNTIES

Northwest	Bryan Bulloch Camden Candler Charlton Chatham Clineh Coffee Echols Effingham Evans Glynn Jeff Davis Lanier Liberty Long McIntosh Montgomery Pierce Screven Tattnall Telfair Toombs Ware Wayne Wheeler	Stephens Townes Union White	East Central	Brooks Calhoun Chattahoochee Clay Colquitt Cook Crisp Decatur Dooly Dougherty Early Grady Irwin Lee Lowndes Marion Miller Mitchell Pulaski Quitman Randolph Schley Seminole Stewart Sumter Terrell Thomas Tift Turner Webster Wilcox Worth	West Central	Clayton Cobb DeKalb Douglas Fayette Forsyth Fulton Gwinnett Henry Newton Rockdale Spalding
Northeast Central	Barrow Clarke Elbert Franklin Greene Hart Jackson Madison Morgan Oconee Walton	Jefferson Burke Columbia Dodge Emanuel Glascoc Hancock Jasper Jefferson Jenkins Johnson Jones Laurens Lincoln McDuffie Putnam Richmond Taliaferro Treutlen				
Southeast	Appling Atkinson Bacon Brantley	Banks Dawson Fannin Gilmer Habersham Hall Lumpkin Pickens Rabun	Northeast	Baldwin Bleckley Burke Columbia Dodge Emanuel Glascoc Hancock Jasper Jefferson Jenkins Johnson Jones Laurens Lincoln McDuffie Putnam Richmond Taliaferro Treutlen Twiggs Warren Washington Wilkes Wilkinson	Southwest	Baker Ben Hill Berrien Cherokee
			Greater Atlanta			

Pike 106 acre farm/hunt retreat, beautiful mix of pasture and woods, pond, stream, fenced, shed, well, electricity, private, paved road frontage; \$4500/acre. Michael Schooley Tucker fcrfamily@bellsouth.net 770-414-1018 770-344-7170

Pike 60-100 acres on Concord Rd; \$5,000/acre. Reid Hutchings Concord 770-884-3463

Pike 70 Acres pasture and wooded. 100 ft. road frontage, secluded. Great for cattle, horses, hunting, building site. \$206,500. Next to 297 Lawrence Mill Road. Thomas Morton Molena 770-884-5954

Pike 94 acre pasture, 90% open, fenced w/ hogwire, bermuda/fescue, 2000ft. road frontage, 3 barns, 3 wells, 2.5 acre lake on Old Zebulon Rd. \$6000/acre. Will owner finance. Charles Harp Fayetteville 404-597-2433

Talbot 127 acres of timberland, 22y/o planted pines; stream, paved road frontage, county water, good hunting, near Waverly Hall: \$1799/acre. Paul Bulloch Woodland 706-975-9136

Taylor 17 acres of pines, mostly 20 y/o pines, with deep well, US Hwy 19 road frontage, located 3 miles north of town; \$51,000. Charles Hart Butler 912-367-6812 912-288-4871

Upson 141 acres total. 77 acre tract and 64 acre tract. Waymanville Rd. 20 year pines and large oaks. 3700 feet paved frontage. \$3,100 per acre. Alec Nations Acworth 678-619-6560

Upson Approx 28 acres of farm/timberland (pine/hardwoods) overlooking the Flint river. Excellent location for rustic farm house. Boat access to river included. Leave message if no answer. Jim Butts Thomaston 706-975-8266

Farmland East Central

For information regarding ads in this category, call 404-656-3722.

Baldwin 43 acres; two ponds, house, shop, store, three car sheds, four utility houses. Call for more details. Joel Adams Milledgeville 478-453-7260 478-363-4203

Dodge 64.51 acres: house, three buildings, three wells. Pecans, peaches, and other fruits. Hay land. \$275,000. Tom Sawyer 890 Empire Chester Hwy Cochran 31014 478-230-7330

Emanuel 223+ acres: planted pine, mature pine, cultivated land, old house and outbuildings; \$2250 per acre. Paved road frontage near Twin City. 50 acres in CRP. Jimmy Lanier Brooklet 912-682-3209

Glascoc 45 acres; 35 acres pasture, 10 acres pine, pecan and fruit trees, and 3 bedroom house; \$128,000. Also, 70 acres pine and 40 acres pasture. Steve Echols Mitchell 706-962-7296

Jasper 1652 Goolsby Road, Monticello. 64+ acres. Half pines/half pasture, 2 ponds, 2 barns, 1700 sq. ft. cabin, generator. \$289,000. David Wilbanks Covington 404-787-4301

Jasper 184 acre w/ lake, several streams, some planted pine; 3,500 per acre. Owner financing. A.A. Brittain Jackson abrittain@mindspring.com 770-775-7727 404-328-5756

Johnson House and 37.5 acres including 4 acre stocked pond; \$179,000. Michael Brown 1383 Mount Olive Church Rd Wrightsville 31096 478-575-8010

Laurens 33.86 acres. Pine and hardwood. Ralph Keen Rd. in East Dublin. Good home site or mobile home park site. \$70,000. Victor Thomas Dublin 478-697-4077

Laurens 54.17 acres; 1 br/1 bath house. 4 acre pond, pine/hardwood. Good hunting site. Taylor Grocery Road. \$200,000. Victor Thomas Dublin 478-697-4077

McDuffie 116 acres, 30x50 shop, 20x30 ap, deep well, pastures, creek, fenced woodlands; \$325,000. Hugh Gourley Warrenton 706-597-0106 904-757-1252

Warren 51 acres in very nice area. Paved frontage, creek, small pond, good timber. Recently built cabin, used as full time residence. Ready to hunt. \$185K. Jeff Walls Warrenton 706-465-2924

Washington 30 acres fenced in w/ pecan trees, 2 wells, 3 grain bins & old corn crib. Henry Bussell Warthen 478-232-2491

Washington 33.365 acres, 14.5 miles east of Sandersville; \$1395 per acre. Clear cut in 2016, 2 creeks, 1000' paved frontage, 1000' dirt frontage, great hunting tract. Bob Bailey Social Circle 678-772-0674

Wilkes 244 acres of cut over timberland, paved road and creek frontage. \$965 per acre. M. Durham Union Point 706-486-4250

Farmland Southeast

For information regarding ads in this category, call 404-656-3722.

Telfair 46 acres, good hunting for deer and turkey, large timber, will sell with timber or without, owner finance with 1/3-down; \$110,000 in three payments. Frances Spires Sandersville 478-552-3428

Ware 15.56 acres with 6 year old slash pines; \$45,000. Jenny Mciver Wray 912-383-5924

Wayne 60 acres, pasture, marketable timber, generous amount of equipment, 2 ponds and 2 homes. Brennon Johnson Odum 912-294-0948

Farmland Southwest

If you have questions regarding ads in this category, call 404-656-3722.

Calhoun 45.5 acres, half-open spring, stream present, fronts on State Hwy. 37 near Morgan. Call 6-8 p.m. Jim Andrews Edison 229-835-2483

Dooly 100 acre cattle ranch, improved pasture land, fenced and cross-fenced includes 58 acres, irrigated hayfield, wooded shaded areas, perfect for livestock. 2 wells, 2 ponds, road frontage. Charles Crawley Unadilla 229-942-0243

Pulaski 70 acres - 57 dry, cultivated, 13 wooded. Terrell Edalgo Finleyson edalgot2000@yahoo.com 229-938-9571

Randolph Ranchland: 110.5 acres, five cross fences, water wells, hay fields, pond, septic system, house, storage buildings, open pole barn; great for living, hunting and livestock. Ernie Anderson Shellman 229-679-2105

Schley 295 acre farm, vintage buildings at historic Concord community crossroads, eight miles of trails, four creeks, managed timber, mature hardwood forests, lush bottom lands, fronts two roads. Steve Saunders Decatur se.saunders@comcast.net 404-323-5459

Sumter Farm and/or hunt on 67+ open and wooded acres one mile south of Pres. Carter's boyhood farm, deep well/springs, deer, turkey, \$2200/acre. Tom Allen Plains 706-400-9124

Terrell WANTED: farmland wanted in Southwest Georgia. 100-200 acres. Mail information. Larry Odom 868 Maerick Rd Dawson 39842 229-537-0744

Thomas 20 acres w/ 15 acres cultivation, wooded with creek; \$3500 per acre. Selling as complete package. Vanice Cahoon North Augusta 706-373-3199

Tift For Sale: +/- 68 acre farm w/ 1 1/2 acre pond and 2,319 sq. ft. brick 3 BR house in Brookfield: \$460,000. A.C. Merritt Asheville 615-598-0548 828-337-5913

Wilcox 319 acres. 67 acres planted pines, 8 years old. 110 acres open land, large pond, good deer and turkey hunting, 3.5 miles NW of Abbeville. S.D. & Gloria Williamson Fitzgerald 229-425-0400

Wilcox 38 ac, cattle land, pond, barn, 1/4-mile from Ocmulgee River Boat Landing/Recreation Park; not suitable hunting land, no pine trees. Appraised value \$76,000. Asking \$70,000. David & Elaine Sheppard 116 Pine Street Abbeville 31001 229-425-7659 229-425-8109

Wilcox 90.9 acres of timber located corner of Pierce Road and Old Cordele-Rochelle Road across from Union Church; \$1980/acre. Ann Youngblood Unadilla 478-957-0454

Wilcox 92 acres with 65 acres planted pine, 30 yrs. old. Balance in cutover & hardwood fenced on three sides, railroad frontage; \$3200 per acre. Danny Hawkins Rochelle 229-365-3097 229-365-2456

FARM SERVICES

If you have questions regarding ads in this category, call 404-656-3722.

Farm Services and Services Wanted ads must be related to agriculture. Wanted services must be performed on the farm of the individual desiring the service. Commercial contractors are not allowed to advertise services in this category. Farm Services and Farm Services Wanted ads are limited to 30 words.

18 years of experience: Bobcat, no-till grain drill, bush-hogging, clearing, light grading, tree removal, fences, on/off-site welding. Chris Wilkie Commerce 706-335-7538

GUEST COLUMN: Sunbelt Ag Expo celebrates 40 years



By Chip Blalock
Executive Director, Sunbelt
Agricultural Expo

The 40th Anniversary Sunbelt Ag Expo is shaping up to be the best ever. As “North America’s Premier Farm Show”™, we offer something for everyone involved in or interested in agriculture. Our first show in 1978 featured 410 exhibitors. Twenty-three of those original exhibitors have participated in all 40 expos.

It is our honor this year to host 1,200 commercial exhibitors with more than 4,000 product lines featuring the latest technological advances, goods and services that the Ag marketplace has to offer. Unique to the Expo is our 600-acre working research farm where manufacturers and dealers can demonstrate their newest equipment. We invite you to take a front row seat and see how these innovative products and cutting-edge technologies might fit into your operation.

On Tuesday, we will announce the 28th Annual Swisher Sweets/Sunbelt Expo Southeastern Farmer of the Year. This is always an exciting event, and we again have 10 outstanding nominees from across the Southeast. Everett and Carol Williams from the Madison area are your 2017 Georgia State winners.

Much more than an opportunity to just kick the tires on new farm equipment, Expo offers our guests an up close and personal driving experience during test rides on specially

designed tracks inside the exhibit grounds and in the field demo area. Company representatives will be available to answer questions and review the unique features of their equipment. Located inside the exhibit grounds on the east side will be Chevy, RAM Commercial and Toyota Truck test tracks.

We’ll host harvesting and tillage equipment demonstrations for cotton, peanuts, soybeans and hay. For the first time this year, we’ll also be digging peanuts while harvesting them. At the Go Gator Ride and Drive Test track, visitors can drive the new John Deere Gator Full-Size Crossover Vehicles. Companies showcasing new equipment this year will be AGCO/Massey, Brown Mfg., Bush Hog, KMC, John Deere, Kubota, KIOTI, Worksaver and many more.

Returning for the third year is the compact tractor driving range, where visitors can test drive and learn more about smaller tractors in the 20-40 horsepower range. Stop by and take a test drive on a variety of models. If you are interested in purchasing a smaller tractor, this is a great opportunity to do a side-by-side comparison.

The Hoss Tools Sustainable Living Center is where you can learn about growing fruits, vegetables and flowers, along with other aspects of sustainable living. The Georgia Metals Pavilion at the Hoss Tools Sustainable Living Center will be full of exhibitors showcasing the tools of the trade.

We also offer some great edutainment opportunities, including stock dog trials and horsemanship demonstrations sponsored by the Georgia Agricultural Commodity Commission for Equine. These demos will be led by renowned Equine Clinician Cal Middleton. You can also meet our 2017 Sunbelt Ag Expo Rodeo Queen, Brianna

Littrell, and her court, and even take a walk back in time at the antique tractor section and parade.

More than 300 interactive educational exhibits, guided tours and demonstrations will showcase how agricultural researchers and educators are addressing important issues, safeguarding and improving our food supply and the environment, and helping to enhance the efficiency and profitability of agriculture and its related industries.

We owe our continued success to the hard work and dedication of many, but most especially to our farmers and the agricultural community. You are why we do what we do.

We wouldn’t be here without you, so come join the fun and fellowship and leave with a renewed sense of community and confidence in our future as the agricultural leader of the world.

The Expo is located on Georgia Hwy. 133, southeast of Moultrie. The gates open at 8:30 a.m. each day of the show. The Expo closes at 5 p.m. Tuesday and Wednesday, and at 4 p.m. on Thursday.

You can purchase advance tickets online. Complete a brief survey for the opportunity to purchase a discounted advance ticket. Discounted tickets will be on sale until midnight Oct. 13. Admission at the gate is \$10 per person. Children 10 and under are admitted free with an adult. A three-day pass is available for \$20. For assistance with ticket purchases, contact Mary Beth Watson at 229.985.1968 or email marybeth@sunbeltexpo.com. Parking is free.

Download our free mobile App “Sunbelt Ag Expo” to plan your trip to the Expo. For more information, visit www.sunbeltexpo.com, like us on Facebook, and follow us on Twitter and Instagram.

Farm-to-school fun makes fruits and veggies cool

Georgia-grown fruits and vegetables were well represented at the Commerce Elementary and Primary schools and Clarke County schools Sept. 5. Watermelon growers Anthony Holland of Holland Produce in Clarkesville and James Franklin of Wide Bottom Farms in Cornelia delivered fresh, sweet melons to Commerce for 700 students participating in Farm Field Day. In Athens, 150 pre-k students shucked fresh-picked corn from Green Circles Farm in Bainbridge. The corn was prepared and served at lunch in the cafeteria the following day. They

were assisted by students enrolled in University of Georgia Food and Nutrition Professor Caree Cotwright’s classes on the Athens campus. (Amy Carter/GDA)



UGA student Megan Houston offers a high-five to a young student who completed the first leg of an Indian corn relay at the Early Learning Center in Athens.



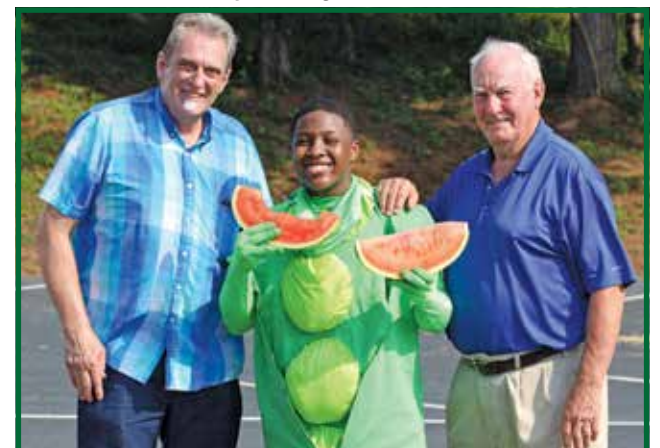
UGA student Taylor Morris admires the handiwork of a pre-k student enrolled in Clarke County schools.



UGA student JD Felt assists two young boys learning to shuck corn for the first time at the Early Learning Center in Athens.



UGA students Rachel Swanson, Summer Shaw and Lauren Smir shuck corn for the first time at “Aw Shucks! Day” at the Early Learning Center in Athens.



Commerce high school student Harriunte Browner enjoys a taste of watermelon grown by Anthony Holland (left) and James Franklin (right) after helping out at a Farm Field Day event for Commerce Elementary and Primary school students.

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COOK GEORGIA GROWN: Better than fair food

When your belly gets to grumbling at the Georgia National Fair this year, bypass the deep-fried everything and the bacon-wrapped-what-ever-on-a-stick and go straight for the Georgia Grown Building. That's where a talented parade of Georgia Grown Executive Chefs will be sharing delicious recipes using wholesome ingredients grown and made right here in Georgia. The Georgia Grown marketing team works double hard throughout the month of October to win the hearts and minds of consumers on behalf of Georgia's farmers and value-added producers. The path of least resistance to both places is over the palate, and that's where our partner chefs shine. Working with Georgia-grown and Georgia-made food products, the chefs stage cooking demos at the Georgia National Fair in Perry and the Sunbelt Agricultural Expo in Moultrie. We offer you here a sneak peak of the tasty recipes in store for fair-goers Oct. 5-15, and Expo visitors Oct. 17-19. You're welcome.



Apple Cheese Casserole

Ingredients:

½ cup all-purpose flour
½ cup sugar
¼ tsp. salt
¼ cup butter
7 medium apples, peeled, cored and sliced
¼ cup plus 2 Tbsps. water
1 Tbsp. lemon juice
1 cup shredded Cheddar cheese

Preparation:

Combine flour, sugar and salt. Cut in butter until it resembles coarse meal. Set aside.

Toss apples with water and lemon juice, spoon into a greased 8" casserole. Sprinkle with flour mixture.

Bake covered at 350 degrees for 30 minutes. Uncover and top with cheese and bake an additional 5 minutes or until cheese is melted.

Serves 6

This is a great side dish for any meal: breakfast, lunch or dinner.



Apple Pecan Slaw

Ingredients:

1 ½ cups chopped Georgia Apples
1 ½ cups chopped Georgia Pecans
3 Tbsps. chopped onion
10 oz. bag Angel Hair Cabbage
½ cup mayonnaise
2 Tbsps. honey
1 Tbsp. lemon juice
Salt and pepper to taste

Preparation:

In a large bowl combine apples, pecans, onion and cabbage. In a small bowl combine mayonnaise, honey, lemon juice, salt and pepper. Stir until smooth. Stir into cabbage mixture. Cover and chill until ready to serve.



Black-Eyed Pea Salsa

Ingredients:

2 (15 oz.) cans black-eyed peas, drained
1 (15 oz.) can white shoe peg corn, drained
1 cup chopped red bell pepper
1/2 cup chopped parsley
¼ cup chopped onion

1 (10 oz.) can spicy canned tomatoes, drained
1 (4 oz.) jar chopped pimentos, drained
1 tsp. chopped garlic
Salt and pepper to taste
¾ to 1 cup good Italian Dressing
Corn Chips

Ingredients:

Combine all ingredients except corn chips in a large bowl. Refrigerate for several hours, serve with corn chips.
Makes 20 servings



Georgia Apple Sausage Dressing

Ingredients:

1 Tbsp. butter
1 cup chopped onion or green onions
1 lb. hot sausage
3 cups cubed French bread
1 egg, beaten
1 ½ cups chopped Georgia apple
1 cup chicken broth
Salt and pepper to taste

Preparation:

Melt butter in a large skillet and sauté onions, place in a large bowl. Cook sausage until done, drain and place in bowl. Add bread, beaten egg and apples. Place in an 8 x 8 inch casserole dish, pour chicken broth over dressing. Bake at 350 for 30 minutes or until golden brown.

Serve with chicken or turkey.

Pecan Blue Cheese Ball

Ingredients:

2 (8 oz.) packages cream cheese
2 (5 oz.) jars sharp cheddar cheese spread
1 (8 oz.) bottle creamy blue cheese salad dressing
1 Tbsp. minced onion
Dash Worcestershire sauce
Garlic to taste
Dash hot sauce
1 ½ cups chopped Georgia Pecans

Preparation:

Combine all ingredients except chopped pe-



cans and beat until smooth.

Divide mixture in half and shape into 2 balls. Wrap in plastic wrap and refrigerate for 2 hours.

While cold roll cheese balls in pecans and serve with crackers.



Georgia Chicken Cups

Ingredients:

1 ½ lbs. cooked chicken, shredded (rotisserie chicken works well)
1 cup ranch style dressing
2 cups shredded Monterey Jack cheese
2 Tbsps. taco seasoning mix
1 package wonton wrappers, 24 to the package
Salsa, optional

Preparation:

Combine chicken and dressing in a bowl and set aside. Combine cheese and taco seasoning in a bowl and set aside.

Place wonton wrappers in muffin cups and brown lightly in a 350 degree oven for 5 minutes or until lightly browned. Spoon approximately 1 tablespoon of the chicken mixture in each wonton cup and sprinkle with cheese mixture. Return to oven and bake 5 to 10 minutes or until heated through.

Makes 24 chicken cups.

HALL OF FAME: Ceremony will also recognize CAES alumni

Continued From Page 1

shepherd the rise of broilers as they became the state's most valuable commodity.

He worked his way up the ranks at Peterson Farms over 36 years, eventually becoming vice president of the company's Southeast District.

He was a dedicated advocate for the poultry industry, but his advocacy never stopped at the door of the chicken house. He worked tirelessly with the Georgia Agribusiness Council. He served on the council's board for 35 years and acted as chairman in 2003.

"People are passionate about their own success. Bill is passionate about everyone's success in agriculture. That sets him apart," said Mike Lacy, former head of the UGA Department of Poultry Science and a longtime colleague of Baisley.

While Baisley advocated for better business conditions for farmers, Shackelford helped to create a better business infrastruc-

ture for metro Atlanta.

Shackelford, a native of Carrollton, served as commissioner the Georgia Department of Transportation from 1991 to 2000. He oversaw the completion of Georgia Hwy. 316 and the preparation of transportation plans for the 1996 Atlanta Olympics, all while managing the overall growth of metro Atlanta traffic through the 1990s.

Shackelford interchanges on Georgia highways are named in his honor in every corner of the state, but his most lasting legacy may be his work for UGA Extension in Gwinnett County and his lifelong support of Georgia 4-H.

"This morning I drove to work on Hwy. 316. I cannot drive to Burton 4-H Center or Rock Eagle 4-H Center without seeing Wayne Shackelford's influence. When I attend a state livestock show, I see Mrs. Anna, his daughter, and his granddaughter," said

Arch Smith, state 4-H leader. "These are but a few of the ways I know the Wayne Shackelford legacy will continue for decades. Most importantly, he pledged his life to support agriculture, 4-H and the citizens of Georgia."

Before beginning his career in transportation planning, Shackelford served as the UGA Extension agent in Gwinnett County for 12 years between 1960 and 1972. Through Georgia 4-H, he impacted thousands of young people in the quickly suburbanizing county. Many of "Shack's Boys," as the students on his award-winning judging teams were known, have gone on to become leaders in business and agriculture across the state.

After leaving UGA Extension, he was a dedicated booster for Georgia 4-H, reaching out to raise funds for the program and helping wherever he could.

In addition to recognizing Shackelford

and Baisley, the ceremony will honor CAES alumni award winners. This year, recipients of CAES Alumni Awards of Excellence include: Jimmy Hill, retired Georgia Power engineer and agriculture advocate; Keith Kelly, agricultural entrepreneur; and D.J. Sheppard, recruitment and retention coordinator for Georgia FFA and the Georgia Agricultural Education program.

CAES Young Alumni awards will be presented to Matt Coley, co-owner and manager of Coley Farms in Vienna; Trey Cutts III, assistant professor and Cooperative Extension System specialist at Auburn University; Farrah Hegwood Newberry, executive director for Georgia Milk Producers; and Tracey Troutman, outreach and recruitment branch chief for the Office of Outreach, Diversity and Equal Opportunity within the U.S. Department of Agriculture's Agricultural Research Service.

Bulletin Calendar

Sept. 14

Agricultural Field Day
Ag Technology Conference
Center
46 Camp John Hope Rd.
Fort Valley, Ga. 31030
478.235.7091
gracec@fvsu.edu
<http://ag.fvsu.edu/>

Sept. 14-16

Master Gardener Volunteers of
Central Georgia
Fall Garden & Landscape Sale
Macon Farmers Market
2055 Eisenhower Parkway
Macon, Ga. 31206
www.mgcg.org

Sept. 15-17

21st Annual Inman Farm
Heritage Days
Minter's Farm
283 Hill's Bridge Road
Fayetteville, Ga. 30215
770.461.2840
www.mintersfarm.com

Sept. 16

Georgia's Spirit of Appalachia
Food, Wine & Art Festival
Hardman Farm Historic Site
143 Highway 17
Santee Nacoochee, Ga. 30571
706.865.5356
www.whitecountychamber.org
info@whitecountychamber.org

Sept. 19-20

Georgia Grazing School
UGA Livestock Instructional
Arena
2600 S. Milledge Ave
Athens, Ga. 30606
706.310.3545
dhancock@uga.edu

Sept. 23

Ga. Native Plant Society
Fall Plant Sale
Stone Mountain Park
1000 Robert E. Lee Drive
Stone Mountain Ga. 30083
770.343.6000
info@gnps.org

Kel-Mac Saddle Club
Open Horse Show
Morgan County Ag Center
2268 Athens Hwy. (441N)
Madison, Ga. 30650
706.342.3775
bcumming@bellsouth.net

Sept. 23-24

Dahlia Society of Georgia Annual
Show
Atlanta Botanical Garden
1345 Piedmont Ave. NE
Atlanta, Ga. 30309
<http://www.dahliasocietyofgeorgia.com/>

Sept. 26

Walton County Soil and Water
Conservation District
Firewise on the Farm Day
William Harris Homestead
3636 Ga. Hwy. 11
Monroe, Ga. 30656
706.894.1591

Sept. 28

Miniature Gardening
VIP Building, Clayton County
International Park
2300 Highway 138
Jonesboro, Ga. 30236
770.473.5437

Sept. 29-30

Hall County Master Gardener
Fall Garden Expo
Chicopee Woods Agricultural
Center
1855 Calvary Church Road
Gainesville, Ga. 30507
770.535.8291
www.hallmastergardeners.com

Sept. 30-Oct. 1

Forestry Field Day
Thompson Mills Forest & State
Arboretum
8755 Highway 53
Braselton, GA 30517
706.542.5667
cfhudson@uga.edu

Oct. 5-15

Georgia National Fair
401 Golden Isles Parkway
Perry, Ga. 31069
478.987.3247
www.georgianationalfair.com

Oct. 6

Georgia Master Gardener
Workshops
Bogan Park Community Center
2723 N. Bogan Road
Buford, Ga. 30519
<http://georgiamastergardeners.org/conference>

Oct. 7

2017 Georgia Master
Gardener Association
Annual Conference
Gwinnett Environmental &
Heritage Center
2020 Clean Water Drive
Buford, Ga. 30519
<http://georgiamastergardeners.org/conference>

Oct. 12

Georgia Department of
Agriculture
Egg Candling Class
Berry College, Krannert Bldg.
2277 Martha Berry Hwy.
Mt. Berry, Ga. 30149
770.535.5955

Oct. 14

Kel-Mac Saddle Club
Open Horse Show
Morgan County Ag Center
2268 Athens Hwy. (441N)
Madison, Ga. 30650
706.342.3775
bcumming@bellsouth.net

Rural America Festival
Marion County Courthouse
Square
Buena Vista, Ga. 31803
229.649.8118

Oct. 17-19

Sunbelt Agricultural Expo
Spence Field
Moultrie, Ga. 31788
229.985.1968
www.sunbeltexpo.com

Oct. 28

Henry County Beekeepers Club
Beginner Beekeeping Course
Heritage Park
97 Lake Dow Rd.
McDonough, Ga. 30252
770.461.6686 | 678.983.7698
jchayg1@attglobal.net
tombonnell@bellsouth.net

Nov. 5

51st Annual Deer Festival
"On the Square"
Monticello, GA 31064
706.468.8994
<http://jaspercountycoc.com/events/deer-festival-2/>
<https://www.facebook.com/deerfestival/>
jasperchamber@bellsouth.net

Nov. 18

Holiday Gift Bazaar & Farmers
Market
Cotton Mill Farmers Market
East Carrollton Rec Center
410 Northlake Drive
Carrollton, Ga. 30117
770.537.3720
www.cottonmillfarmersmarket.org

Have an event to put on our calendar? Contact Amy Carter at 404.656.3722 or amy.carter@agr.georgia.gov

We accept calendar submissions for food, craft and agriculture festivals and events. Submissions for festivals that do not specifically promote those industries will not be printed.

Additional pesticide recertification training notices are available on the department website under the Plant Industry Division tab.

Wanted: Approximately 100 lbs of clean chicken manure. Will load. Bill Daly **Jonesboro** 404-822-3659

Pine Shavings, kiln dried, small in size, easy to pick, bulk delivers, call for pricing. Joel Gibbs **Douglasville** 404-375-4900

Poultry Litter/Compost

Bulk chicken litter delivered! 25 ton+. JJ Sargent **Dawsonville** 678-245-1700

Oddities

Beautiful Emerald Green Emu Eggs, cleaned and blown, excellent for carving etching scrimshaw or painting. Jacquelyn Paul **Conyers** 770-761-1284

Gourds: Close-out sale due to health, call before coming, any size/number; \$2. Thelma Moon 3226 Hoot Owl Rd **Royston** 30662 706-245-4218

The Gourd Pile: come shop or we ship. Pamela Morrison 874 Morrison Road **Barney** 31625 407-538-4700 229-775-2123

Notices

Farming Business Workshop: 9/29/17, 10 am-12:30 pm at FSA Office: 111E. Spring St. Monroe 30655. Musa Hasan **Athens** 404-435-2935

Firewood

Firewood must be cut from the advertiser's personal property. Ads for firewood must use the cord when specifying the amount of firewood for sale.

4 premium oak trees (long trunks), 1 pine tree, you cut/haul, must be experienced: \$500 to you. Gerry Gibson **Atlanta** 678-595-2790

All hardwood ready for pickup. 20" lengths. \$150/cord. Dennis Irwin **Canon** 770-720-1263

Fat lighter kindling, approx. 1/2 cord, \$100. Jimmy Walton **Fort Valley** 478-825-2053

FREE Oak Firewood. You cut and haul. It's in the pasture. Ken Hatley **Barnesville** 770-358-1300

Large fallen oak tree. Free when you cut and remove. Push limbs aside. Wilma Smith **Fairburn** 770-964-7530

Lighter/Fatwood. Truck load/various lengths. Sun bleached; \$50. Will text pics. Pick up in Locust Grove. Sandra Butterworth **Locust Grove** 770-365-4486

Pecan barbecue wood, won 65 trophies, seasoned, cut and ready; \$200/full-cord. Dixie Arnett **Tifton** 229-392-3921

Seasoned oak, \$200/cord; \$100/half cord. Hickory/pecan BBQ wood \$75/quarter cord. Delivery available. Bob Lewis **Fayetteville** 770-461-4083

Seasoned red and white oak. Cut and ready; \$140 a cord. Shane Kitchens **Covington** 770-464-0056

Smokerwoods/firewood: Pecan, Hickory, Cherry, Oak; year-round service, delivery available. Tommy Phillips **Jefferson** 706-362-4874

CORRECTIONS

18HP Briggs or 20HP Onan engine from craftsman lawn/garden tractor. Pulley on flywheel side of engine. Gene Austin **Mcdonough** 770-957-5238

Allis Chalmers C for parts or running. Ford 740 or 741 for parts or running. Harris Ertzberger **Jacksonville** 912-278-0464

Chore-Time Ultraflo grills: 5 ft., 1 11/16 x 2 7/8; \$2.50 ea., 1000 pcs. Barry Ayers **Royston** 706-498-1907

Multiplying onions; \$24/gallon. When you call, say you are calling about onions. Eugene White **Lithonia** 770-987-9790

Yanmar YM186 2WD 18 hp diesel tractor, all new tires, re-built engine, dirt scoop, \$3000. Gail Ruppensburg **Fayetteville** garuppensburg@bellsouth.net 678-817-9339 770-318-9991

PRODUCE SAFETY RULE: Compliance keeps consumers safe

Continued From Page 1

better consumer satisfaction and a safer operational structure. The Produce Safety Rule will likely be a large adjustment for produce growers across the state of Georgia, but the Georgia Department of Agriculture and UGA Extension are committed to communicating the importance of compliance.

"My goals are to protect public health, keep consumers safe and help Georgia farmers be successful in their businesses," said UGA's Harrison. "One way for me to do that is to help producers learn about human pathogens that can contaminate produce and cause illness; learn how this contamination can occur on their farms, in their packing facilities and even during transport to market; and learn the best practices to prevent this from happening and keep their products safe. This helps to keep consumers safe and to keep Georgia agriculture strong."

Upcoming Training Dates

Sept. 19

Training for Alma Pak Growers
Bacon County Extension Office
203 N Dixon St # 3, Alma, GA 31510
Contact Becky Arrington to register
912-632-8524

Sept. 20

Training open to all growers
Bacon County Extension Office
203 N Dixon St # 3, Alma, GA 31510
Contact Bacon County Extension office by Sept. 13 to register
912-632-5601

Oct. 3

Training for Michigan Blueberry Growers (MBG)
Sarah's Country Kitchen
901 N Pierce St, Alma, GA 31510
To register, contact Leah via phone or email by Sept. 15
912-632-6406 or lmccarty@blueberries.com

Oct. 4

Training for Michigan Blueberry Growers (MBG)
Sarah's Country Kitchen
901 N Pierce St, Alma, GA 31510
To register, contact Leah via phone or email by Sept. 15
912-632-6406 or lmccarty@blueberries.com

South Georgia FFA members pitch in to grade bumper peanut crop

Predicted record harvest will require more helpers

By Kendall McWilliams
kendall.mcwilliams@agr.georgia.gov

The state of Georgia is known for much more than its sweet, Southern peaches. It may come as a surprise to some that “The Peach State” doesn’t lead the nation in peach production. Georgia does, however, take the title for being the U.S. leader in the production of a number of other commodities, including broilers, pecans, spring onions, quail and peanuts.

Also recognized as the “Peanut Capital of the World,” Georgia grows more than 45 percent of U.S.-produced peanuts. With such an established level of contribution to the nation’s peanut supply, it is important that the Georgia agriculture industry uphold its reputation as the hallmark for superior commodity production by ensuring the quality of Georgia-grown peanuts.

Few organizations, if any, have a more direct influence on the quality of Georgia produced and marketed products than the Georgia Federal-State Inspection Service. This institution functions to provide honest, impartial and accurate inspections of Georgia products. The inspections determine grade, size, quality and net weight.

Peanut harvesting season is upon us, which means that soon the farmers’ stock buying locations will be operating at peak capacity in preparation to grade this year’s peanut crop, which is estimated to be a record-breaking harvest. Approximately 1,000 to 1,200 seasonal employees have been trained to perform inspections at various locations throughout the state. In past years, some veteran graders have returned for seasonal employment, but FSIS has found it increasingly difficult to continue to fill a large volume of temporary positions with qualified applicants.

“Years ago it wasn’t as difficult to find help. We had a lot more housewives that did not work full-time jobs and would work seasonally inspecting peanuts,” said Debra Richardson, Georgia FSIS financial director. “Now it seems in this economy it takes both spouses working year-round to support their family.”



Peanuts are separated to show different stages of maturity during the Georgia Peanut Tour’s stop in Midville in 2014. (Clint Thompson/UGA)

With a high volume of peanuts coming through for inspection each harvesting season, it is imperative that the Georgia FSIS find reliable employees that are dedicated to the producers and consumers of our state. This year, the Albany-based organization has teamed up with several FFA chapters in South Georgia counties in hopes of filling some of the part-time grading positions by employing student workers.

“It all started with an FFA teacher in Early County,” said T.E. Moye Jr., president and chief financial officer for Georgia FSIS. “I told him, ‘I’ve been thinking about it and I would really like to see if you’ve got some students that you would recommend to grade peanuts in the afternoons and on the weekends.’ He said, ‘Yeah, I believe I do.’”

Moye and his team have also reached out to team up with chapters in Colquitt County.

Being former FFA students themselves, some of the Georgia FSIS management team recognized this as an opportuni-

ty for students who have an interest in agriculture to obtain experience in the state’s top industry. Georgia FSIS believes that these students will make good, dependable employees, especially since they are being hired at the recommendation of their FFA advisor.

Because the majority of students involved in FFA have an existing interest in agricultural careers and occupations, this is a mutually beneficial arrangement for both the students and Georgia FSIS. This employment opportunity will allow young people the opportunity to earn financial compensation for their time, and gain invaluable experience from working hands-on with Georgia agriculture. While working with Georgia FSIS, these young people will be afforded the opportunity to network and explore the possibility of a potential long-term career in agriculture.

“I think it will show them good work habits and get them in the workforce,” said Moye. “And I don’t know that we wouldn’t use them for full time employees if they were interested.”

This year’s Georgia peanut crop is nuts!

Georgia is expecting its largest peanut crop in more than 20 years this harvesting season.

There are 828,000 certified acres of peanuts planted in Georgia this year, the highest acreage since the 1990s.

Georgia FSIS anticipates that this year’s crop will be in excess of 1,630,000 tons, which is about 27 percent more tonnage than the 2016 crop.

USDA statistics show that Georgia’s 2017 crop will be approximately 1,900,000 tons, the largest crop to date.

Booking it with Georgia Grown



Margaret Amos of Southern Straws

The AJC Decatur Book Festival took place over Labor Day Weekend, Sept. 1-3. Authors, readers and even our Georgia Grown vendors set up shop in the downtown Decatur square for a weekend filled with live music, cooking demonstrations and book signings. The Georgia Grown marketing team pitched its tent in the culinary section, and members from around the state sold their wares to the Decatur locals. Representatives from the Georgia Department of Agriculture passed out copies of the 2016-2017 Georgia Grown Magazine, the Farmers and Consumers Market Bulletin and other important agricultural information. This was a way to educate thousands of people in the Metro Atlanta area about the importance of agriculture within the State of Georgia. (Leslie Davis/GDA)



Clay and Valerie Oliver of Oliver Farm



David and Drew Goodson of Goodson Pecans



Festival-goers collect Ag info from the GDA



Georgia Grown Deputy Director Matthew Kulinski and Senior Georgia Grown Executive Chef Holly Chute

Find Georgia Agriculture Online! www.agr.georgia.gov  www.facebook.com/georgiangrown
 @GeorgiaGrown: [https://twitter.com/](https://twitter.com/GeorgiaGrown)  @GaPoultry
 @lamgeorgiagrown  Georgia Grown: <https://www.pinterest.com/GaDepAg/>

Notice
 Ads for the Oct. 11 issue – including Farm Services and Handicrafts – are due by noon, Sept. 27.