

# FARMERS AND CONSUMERS

## MARKET BULLETIN

GEORGIA DEPARTMENT OF AGRICULTURE • GARY W. BLACK, COMMISSIONER • WEDNESDAY, OCTOBER 28, 2015 • VOL. 98, NO. 22 • © COPYRIGHT 2015



A White County Elementary School student gets to know a Georgia dairy cow on World Milk Day.

### Department of Agriculture's Feed-My-School program is gaining momentum statewide

Folklore holds that the six-week summer break before school years is a vestige of Georgia's agrarian past, a throw-back to the era when harvest time on the family farm required all hands in the field. Nowadays, summer vacation is just that – a recreational break from reading, writing and arithmetic – while school itself is the place where most children learn to reap what is sowed in the dirt.

Farm-to-school initiatives like the Georgia Department of Agriculture's Feed-My-School program are introducing the art and science of farming to children who might never experience it otherwise. Modern life has become so city-centric that few children have ever seen the food they eat in its natural state.

"You say tomato to a child, they automatically envision ketchup," said Debra Morris, nutrition director for Jackson County schools. "They need to know where their food comes from. The definition

of a potato is not French fry."

Jackson County northeast of Atlanta is the embodiment of the widening chasm between urban and rural life. On its eastern side, the county is heavily rural with many farms, while the western side of the county backs up to the urban sprawl of metro Atlanta. Children can be just that close to the source of their food and never realize that the proteins, vegetables and starches on their dinner plates came from the farm down the road, not the grocery store uptown.

Relinda Walker's 125-acre farm in Sylvania has begun supplying certified organic fruits and vegetables to the Effingham County school system this year.

"So far we've provided sweet potatoes and radishes," Walker said. "We expect to do kale and collards in November and carrots in December."

See **FEED-MY-SCHOOL**, page 6

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#### Notice

The deadline to submit ads for the Nov. 25 issue – including Farmland Rent/Lease – is noon Nov. 11.

### It's the Great Pumpkin Display!

Charlie Stokes started selling flowers at the Savannah State Farmers Market in 1996, four years after suffering a debilitating stroke. He learned produce buying and reselling by watching other vendors on the market and kept moving up as others departed. He now occupies the first stall on the market, and boasts the biggest display in Savannah of pumpkins, hay, gourds, corn stalks and cotton for decorating. Stokes and his family are present at the market year-round selling fresh produce in season as well as landscape and bedding plants, boiled and raw peanuts, fresh flowers and Christmas trees.



### GEORGIA GROWN PROFILE: Quality crops grow from seed verified by the GSD

By Emani Odumosu

Georgia Seed Development Commission is a non-profit organization that oversees plant material production within the State of Georgia. In 1959, GSD was established to ensure the development of plant material that is true to type and to guarantee producers equal opportunity to obtain new varieties.

Roger Boerma worked at the University of Georgia for 40 years developing soybean varieties and is now the executive director of the Georgia Seed Development program.

"Our goal is to make certain that these new varieties developed by UGA College of Agricultural

and Environmental Sciences plant breeders are provided in adequate quantities to the organizations that want to commercialize them," said Boerma. "We insure the quality control aspect but we also assist

the University of Georgia Research Foundation in terms of licensing material to seed groups, nurseries or turf organizations."

When a UGA plant breeder develops a new seed variety – referred to as "breeder seed" – GSD works with the Georgia Crop Im-

provement Association to verify that it is true to type and increases it under strict quality standards. That material is then distributed to local seed growers who produce even larger amounts for commercial use.

GSD works with about 25 different crops including peanuts, soybeans, cotton and blueberries. They are also working with the horticultural industry to help get new varieties into the marketplace.

Georgia Seed Development works closely with the Georgia Department of Agriculture, as GSD was previously an agency within the department before becoming a non-profit corporation in 2008.

Commissioner Gary Black serves on the GSD Board of Directors.

Providing quality material and advancing Georgia agriculture is the primary goal for GSD. The organization continues to support the efforts of those who share that vision and strive to help move things forward.

In keeping with that trend, Georgia Seed Development Commission is also a proud Georgia Grown member because it benefits those the commission serves.

"We joined Georgia Grown because we believe in the concept and the positive things that are going for the many people that use Georgia seed," Boerma said.

To learn more about the organization, visit [www.gsdc.com](http://www.gsdc.com)











# Do Be a Responsible Beekeeper: Tips for Establishing and Maintaining Healthy Hives

By Mike Evans

Here at the Georgia Department of Agriculture, we often receive calls from individuals who are interested in beekeeping. Many potential new beekeepers wisely want to learn more information about this fascinating hobby. For technical or “how to” questions, your local county extension office is likely your best resource (they’re online at [extension.uga.edu](http://extension.uga.edu)).

Generally, the Georgia Department of Agriculture should be contacted for questions related to laws or regulations associated with queen and packaged bee producers or the interstate movement of honey bees. For inquiries regarding grant programs related to beekeeping, contact your local USDA Farm Service Agency office (they’re online at [fsa.usda.gov/FSA/](http://fsa.usda.gov/FSA/)).

Contact the Georgia Department of Agriculture for questions that pertain to:

- Bringing bees into Georgia from another state (Plant Protection office, 229.386.3464),
- Taking bees to another state. Most states require an inspection by a state apiary inspector to ensure the bees are free from American Foul Brood (Plant Protection office, 229.386.3464),
- A pesticide application is suspected to have affected your bees (Agricultural Inputs office, 404.656.4958 or 404.656.9371)
- Seeking information on selling honey. Honey must be processed in a sanitary environment focusing on food safety and following labeling requirements. In general, beekeepers selling honey are not required to obtain a Food Sales Establishment License if they process and sell their own honey to the end user. For more information, please call our Food Safety Division at 404.657.4801.

Beekeeping can be an enjoyable hobby and provide delicious honey to share or sell. However, there are a few things to consider before purchasing a hive of bees.

First, are you willing to get stung? Veils, bee suits and jackets are widely available and help limit stings, but eventually every beekeeper gets stung. Beekeepers with only a few hives can choose the best days to inspect their hives which will help them to avoid stings. Occasionally, we receive calls from new beekeepers who are concerned that their hive has been taken over by Africanized Honey Bees. Africanized bees are of concern because of their aggressive nature.

None of the hives we have inspected from these calls have been Africanized. It is likely the person got stung and may have panicked a little, which resulted in more stings. Remember, each time a bee stings, an alarm pheromone is released which attracts other guard bees to the sting site.

Second, where will you keep your bees? For many beekeepers, the backyard is fine. However, don’t take bees, backyards, zoning, neighbors or your family for granted. Check them all out first. Although Georgia law prohibits local governments from banning beekeeping, local zoning boards are still able to adopt ordinances that may limit beekeeping to lots that have a minimum square footage or are away from schools and other public buildings.

You may be fascinated with your hive but your neighbors may not be. In fact, the second most common call we receive is complaints about bees in a neighborhood. So, take the time to provide sufficient water for your bees and locate them away from sidewalks and your neighbors, if possible.

Third, are you able (and willing) to manage a bee hive? Prior to the 1980s, there were few pests of bees in the U.S. Now, varroa mites (*Varroa destructor*), tracheal mites (*Acarapis woodi*), small hive beetles (*Aethina tumida*), and other pests are common. The days of “bee-havers” are gone. A “bee-haver,” as opposed to a beekeeper, is someone who “has” bees but does not want to spend the time managing and making sure the bees are healthy. Although beekeeping can be an enjoyable hobby, it will require time and effort to learn about bee pests and diseases and manage the hive to keep it healthy.

—Mike Evans is director of the Plant Protection Program for the Georgia Department of Agriculture.

## All the BUZZ About Bees

**University of Georgia** ([www.ent.uga.edu/bees/index.html](http://www.ent.uga.edu/bees/index.html))  
**Georgia Beekeepers Association** ([www.gabeekeeping.com/](http://www.gabeekeeping.com/))  
**University of Florida** ([edis.ifas.ufl.edu/topic\\_beekeeping](http://edis.ifas.ufl.edu/topic_beekeeping))  
**Backyard Beekeeping, Auburn University** ([www.aces.edu](http://www.aces.edu))  
**Florida Beekeepers Association** ([floridabeekeepers.org](http://floridabeekeepers.org))  
**University of Missouri** ([extension.missouri.edu/p/g7600](http://extension.missouri.edu/p/g7600))  
**Mid-Atlantic Apiculture Research and Extension Consortium** ([agdev.anr.udel.edu/maarec](http://agdev.anr.udel.edu/maarec))

## Feed-My-School: Lessons will sustain students for life

Continued From Page 1



Teaching students to make healthy food choices is the goal of the Georgia Department of Agriculture’s Feed-My-School program.

Walker, a board member of Georgia Organics, which started a farm-to-school program of its own in 2007, says such programs are beneficial for everyone involved.

“It’s a really important movement, giving kids healthier food, teaching them about the food system and hopefully educating them so that as adults they’ll think it’s normal to purchase real food from farmers rather than processed food from supermarkets.”

With gardens at every school and lessons in “putting up” fruits and vegetables in season for later consumption a part of the regular curriculum, students at schools like South Jackson Elementary in Jackson County and Waldo Pafford Elementary in Liberty County may very well end up adding to the ranks of future Georgia farmers. And they’ll be healthy ones, at that.

“When people take this home and start raising their own produce, improving their dietary intake, increasing their activity, we’ll see a decrease in heart disease, diabetes,” said Dr. Linda Holland, director of nutrition for Liberty County Schools. “That’s the exciting part. It’s a ripple on a lake.”

In a community like Liberty County, home to the largest military installation east of the Mississippi River, those ripples could potentially change the world. The U.S. Army’s 3rd Infantry (Mechanized) Division is based on Fort Stewart, which means a large percentage of the county’s student body will transfer to other military installations, taking what they’ve learned in Georgia with them.

“Hinesville and Liberty County is kind of like a dandelion,” Holland said. “If we do it right, it goes across the nation and the world. Kids are going to talk.”

Since its inception in 2011, the department’s Feed-My-School program has enjoyed growing popularity, spreading to all corners of the state with the full backing of the state Department of Education.

“This has been a true success,” said Dr. Nancy Rice, director of School Nutrition for the Georgia Department of Education. “My gratitude goes to those school systems that have been selected for this project and worked so diligently to serve the freshest, highest quality meals, Georgia Grown.”

Georgia Department of Agriculture Commissioner Gary W. Black is looking forward to the day when farm fresh school nutrition gets as much support as academics, athletics and the arts; without good nutrition, none of those things are possible.

“We are fueling academics. We are fueling arts. We are fueling athletics,” Black said. “We are fueling every little heartbeat in our school systems.”



Students at South Jackson Elementary School shell peas to freeze for consumption during an upcoming Feed-My-School-for-a-Week observance in the spring.

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One of the best species of toad lilies for Georgia is *Tricyrtis hirta*, which has the unflattering common name of “hairy toad lily” due to the fine hairs covering its leaves, stems and buds. Despite the name, toad lilies possess an intriguing beauty and deserve to be more widely planted.

## Arty’s Garden: A toad lily by any other name would still be wonderful

By Arty Schronce

Many flowers have poetically beautiful names. “Toad lily” is not one of them.

The most probable explanation for the name is due to the spotting on the flowers and leaves of some specimens. We can be sure no horticultural Don Draper was involved in branding the flower; the name is not one that entices brides to include it in their bouquets or people in general to rush to buy and plant it in their gardens. It definitely predates the age of marketing and advertising.

Despite the name, however, toad lilies (*Tricyrtis* spp.) possess an intriguing beauty and deserve to be more widely planted. Many people say the flowers remind them of orchids. Colors range from purple to white and yellow. There are some with variegated leaves.

They are also excellent perennials for shady gardens. Besides being beautiful and durable, they bloom in the fall while most woodland flowers bloom in spring.

Toad lilies combine well with hostas,

rohdea, ferns, Lenten rose, Solomon’s seal, Eastern columbine, heuchera, little pigs/wild ginger (*Asarum* spp.), epimedium, meadow rue, celandine poppy and green-and-gold (*Chrysogonum virginianum*). They are also a good choice to include with spring-blooming bulbs such as daffodils planted in woodland settings. One of the best companion plants is hardy begonia (*Begonia grandis*) as it also blooms in the fall with pink flowers.

Visiting Georgia nurseries and public gardens in the fall gives you the opportunity to see plants you may have missed in the spring. Late-bloomers such as toad lilies and native asters that didn’t look like much in April are now in full glory. Seeing them may convince you to aim for having a garden that is as filled with flowers in autumn as it is in spring and summer.

—Arty Schronce is the department’s resident gardening expert. He encourages everyone to discover the pleasures of plants and gardening. He can be reached at [arty.schronce@agr.georgia.gov](mailto:arty.schronce@agr.georgia.gov) or by writing the Market Bulletin office.

## Home Cooking: Pumpkin Time

### Pumpkin Pie

Cut pumpkin in half; remove seeds. Place in pan, lay foil on top loosely and bake until tender to mash. This eliminates excess water.

Ingredients:  
2 cups pumpkin  
2 eggs  
1 tsp. cinnamon  
1 tsp. ginger  
¼ tsp. cloves  
¾ cup sugar  
Dash of salt

Preparation:  
Preheat oven to 425°. Beat eggs slightly with rotary beater. Beat in remaining ingredients. Pour into pie crust. Bake for 15 minutes. Reduce heat to 350°. Bake for 45 minutes longer or until inserted knife comes out clean.

Topping:  
¼ cup honey  
½ tsp. ginger  
Mix together, spread on top of pie after it cools for ½ hour.

—From *Georgia Mountain Heritage*, published by employees of the Levi-Strauss Co. plant in Blue Ridge, 1981.



### Pumpkin Bread

Ingredients:  
2 cups sugar  
1 cup flour  
3 eggs  
1 can (13 oz.) evaporated milk  
1 Tbsp. vanilla  
1 small pumpkin

Preparation:  
Blend all ingredients except pumpkin and set aside. Peel pumpkin, remove seeds and slice in small pieces. Cover with water and boil until tender; drain. Mash pumpkin and mix with other ingredients. Melt one stick of butter in baking pan or dish. Pour pumpkin mixture over butter. Bake in 275° to 300° oven until brown, about 45 to 60 minutes.

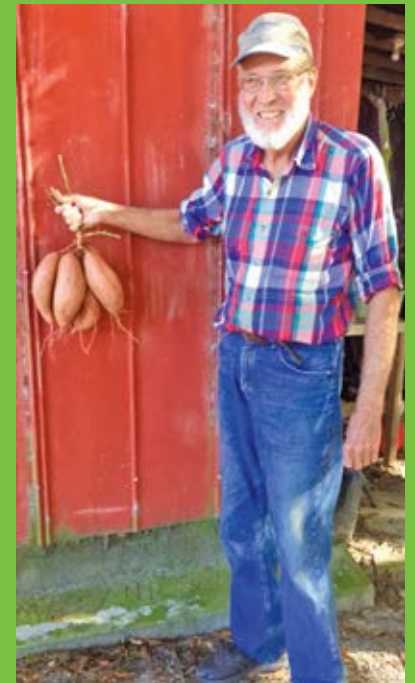
—Recipe by Mrs. W.B. Tomlinson of Quitman, Ga. Published in the Oct. 20, 1971 issue of the *Farmers & Consumers Market Bulletin*.

All recipes have been tested for accuracy in our Georgia Grown Test Kitchen unless otherwise noted. For more recipes and to watch cooking in action, find our “Pick, Cook, Keep” series at [www.gpb.org/pick-cook-keep/](http://www.gpb.org/pick-cook-keep/)



### A Bountiful Harvest in Georgia

We’ve been hearing a lot lately from farmers and gardeners whose harvests have been more plentiful than usual. Take, for example, Fred Barnes of Tifton (at right) who pulled a bounty of sweet potatoes off a single vine. His soil must be super sweet! And Henry L. Turpin of Fayetteville (near left), who saw the sun shine especially bright on his sunflower row. That’s 16 blooms on one bush! Ditto for Wayne L. Brown (far left) of Newnan, whose sunflowers grew nine feet tall and produced 12 blossoms on one bush. And then there’s Brandon and Butch Ray of Columbus, who harvested this mess of “mammoth” jalapeños (below) off one plant that stands 9 feet tall and measures 4 feet in diameter. Send us photos of your exceptional harvests and we’ll share them as space allows. Mail your photos to: Market Bulletin, ATT: Amy Carter, 19 Martin Luther King Jr. Dr. SW, Atlanta, GA 30334-4250. Or email them to [amy.carter@agr.georgia.gov](mailto:amy.carter@agr.georgia.gov)





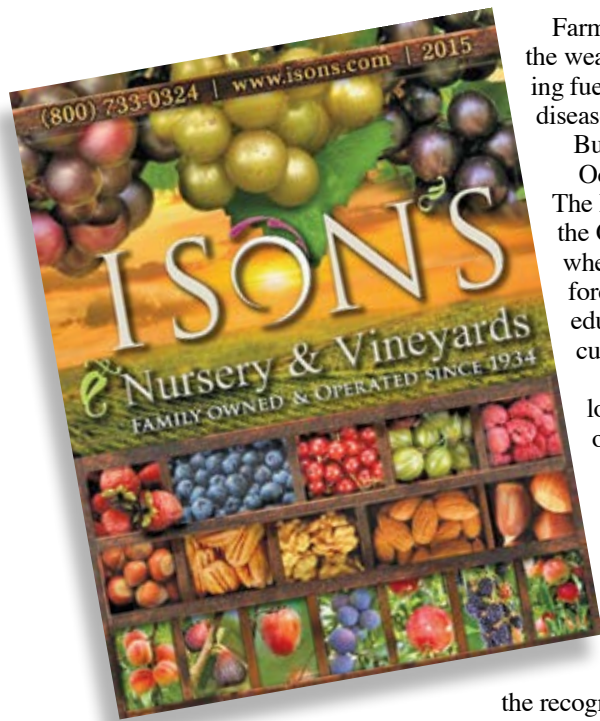








# The Ison's Catalog: Offering Expert Advice on Muscadines Since 1964



Farming is an unpredictable business. If it's not one thing, like the weather, it's a whole host of other things: lagging markets, soaring fuel prices, limited labor availability and opportunistic pests and diseases.

But then there are the good days.

Oct. 8 was one of those days for Ison's Nursery & Vineyards. The Ison family traveled from Brooks to Perry to work a booth in the Georgia Grown Building at the Georgia National Fair. That's where Gov. Nathan Deal snagged their newest plant catalog before participating in opening ceremonies for the building, which educated fair-goers about the growing business of Georgia agriculture for the run of the fair Oct. 8-18.

The catalog, according to Deal, is as inspiring to muscadine lovers like himself as Sears & Roebuck's Christmas Wishbook once was to toy-loving children preparing for Santa's arrival.

"You can see all you need in there," Deal said.

Agriculture is a \$71.1 billion business in the state and growing, Deal said, and it's largely due to the persistence and ingenuity of farm families like the Isons.

"Knowing that Gov. Deal is a fan solidifies that we are doing the right thing in our business," said Janet Ison, third-generation owner of Ison's Nursery & Vineyards along with her siblings. "It was an honor and we are humbled by the recognition that he gave us."

Ison's was founded on her grandfather's love for Georgia muscadine grapes. Grady Ison planted his first vines in 1934. Bill Ison, Grady's son and Janet's father, decided to make a business of muscadines in 1964, and expanded the market for Ison's muscadines beyond Georgia with a four-page, black-and-white leaflet.

"All we advertised was muscadines because we only offered muscadines," Janet Ison said.

Today, the Ison's catalog is available as a full-color, glossy magazine featuring some 30 pages of fruit and nut trees and all the advice and supplies a gardener needs to grow them. The catalog and the Ison's inventory have had several prominent fans over the years. Grady Ison delivered muscadines to President Jimmy Carter during his campaign for the White House, and Govs. Roy Barnes and Sonny Perdue both planted Ison's fruit trees in their gardens, Janet Ison said.

"We help you plant what you can eat and enjoy for years. Flowers and ornamentals don't do that," she said.

The catalog can be viewed online, but in deference to its original customer base, Ison's Nursery still produces a print version.

"A lot of our customers are old-timers. They don't even have computers. They love spending hours flipping through the book and planning their orchards," Janet Ison said.

Order your copy of the Ison's Catalog online at [www.isons.com](http://www.isons.com) or by calling them at 800.733.0324.

## Celebrating Agriculture at the Georgia National Fair

Georgia's No. 1 industry was the topic of discussion on the opening day of the Georgia National Fair in Perry Oct. 8. Gov. Nathan Deal joined Georgia Agriculture Commissioner Gary W. Black in officially dedicating the newest feature of the Georgia Grown Building, the Farm Families Theater. The theater made its debut with a feature film titled "Milk Makers," which offered fair-goers a "behind-the-fence" glimpse at the life of the dairy farming Rodgers Family of Dearing. A second debut was held for the latest issue of the department's "Georgia Grown" magazine, featuring farmer Gerald Long and his granddaughter, Addie, on the cover. The two were present for the unveiling. A host of new family farms were officially inducted into the Georgia Centennial Farm Program at the fair, as well. The next fair is scheduled for Oct. 6-16, 2016 at the Georgia National Fairgrounds and Agricenter.



Gerald Long and granddaughter Addie with Commissioner Gary Black and Gov. Nathan Deal.



Georgia's 2016 Centennial Farm families.



The Rodgers Family of Dearing, stars of "Milk Makers."



Macon State Farmers Market Manager Happy Wyatt with Agriculture First Lady Lydia Black and Georgia's First Lady Sandra Deal.