



South Carolina FARMER

The
Magazine
of the
South Carolina
Farm Bureau
Federation

Winter 2020

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*Homegrown Cotton
from the Pee Dee*

Farming In the Sea



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OUR COVER IMAGE

Sun sets over rows of cotton awaiting harvest.

MESSAGE FROM THE PRESIDENT

Greetings to everyone, and happy harvest! For the first time in years, South Carolina farmers were able to get their crops in without interference from a flood or hurricane. Although prices aren't where we would all like, we are still thankful for bountiful yields and the chance to harvest our crops for another year.

I always look forward to this season because it's also the time to gather in Myrtle Beach with a thousand other farmers from across the state. We'll discuss the business of the organization and set our policies for the coming year, all while catching up with old friends.

If you ask any member of South Carolina Farm Bureau, they'll tell you that in this organization, we're family. And that applies to more than just our members – our staff is like a family, too. I think it speaks volumes that we have so many longtime employees who have made their careers working for the farmers of South Carolina.

As some of these employees get ready for retirement, we have the tall task of finding someone to take on the next 20 years. We've recently welcomed three new employees to the Farm Bureau family, and I would like to take a moment to introduce them to you.

Caleb Orr joined us on August 12 as our new membership manager. He is tasked with overseeing our membership-related functions, such as member benefits, and helping to give our members a valuable experience. Caleb holds a master's degree in applied economics and statistics and a bachelor's degree in agribusiness from Clemson University. He grew up in New Jersey where he worked on his uncle's farm before moving south. Caleb is well connected within the agricultural community and will be a great asset in growing and improving our offerings to members.

In the finance division, Yvette Kell started October 21 as our new account services specialist. Not new to the Farm Bureau family, Yvette has worked for SCFB Insurance for the past six years in the Policy Services Department. When she started her career with Farm Bureau, she was an agribusiness analyst before being promoted to a supervisor role. We are excited to have someone with Yvette's knowledge and experience to join our finance team. They are the ones who make sure the lights stay on!

One of the longest-serving teams within Farm Bureau is our field staff. All four have worked here for almost 39 years and have served this organization well. We have selected Amanda Croft to take over for Woody Dantzler as the Coastal District director. Amanda joined us on staff on November 18 and will have the opportunity to learn the ins and outs of the organization from the state office before heading out into the counties. Amanda has a long history of agricultural leadership as she has served as president of the SC 4-H State Council and president of the SC FFA. She was recently elected as the first woman to chair the SCFB State YF&R committee. Amanda has also grown membership and involvement in her district and her enthusiasm will certainly help her in this new role.

As we close out the celebrations of our 75th year, I am confident that we are planting seeds that will lead to continued growth and success for South Carolina Farm Bureau. We have a team in place that will work hard to amplify the voices of farmers every day because they are passionate about agriculture and the way of life it represents. I hope everyone has a blessed Thanksgiving and Christmas season filled with family, and I look forward to seeing my Farm Bureau family in Myrtle Beach!



Harry L. Ott, Jr.
President, South Carolina
Farm Bureau Federation

South Carolina FARMER

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South Carolina Farmer is the official quarterly publication of the South Carolina Farm Bureau Federation – a federation of county chapters. We are a family-oriented, active organization led by volunteer, grassroots farmer members. We represent all farmers and farm landowners. We serve the entire agricultural community through education and a unified voice in government for the benefit of everyone, since agriculture is an integral part of our state and of all our lives.

Our mission is to promote agricultural interests in the State of South Carolina and to optimize the lives of those involved in agriculture while being respectful to the needs and concerns of all citizens in our state.

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Confederate Rose – A Pass-along Symbol of the South

Some plants are given to us by friends or relatives; these are pass-along plants that we can grow from cuttings, divisions or seeds.

Although in recent years one of these plants has become increasingly more available in garden centers, many of us still rely on other gardeners to share it with us, because it is extremely easy to root from cuttings.

The plant in question is one that generates many calls from September through November – the Confederate Rose, *Hibiscus mutabilis*. It's not a rose at all but a hibiscus native to China. Another name for it is Cotton Rosemallow, because the leaves look like very large cotton leaves. This makes sense because cotton is another species in the same plant family *Malvaceae*. Another common member of this family is okra.

It is easy to identify plants within this family because of its flower structure. The female flower part, called the pistil, is very long and the male stamens are fused to the neck of the pistil a little farther down.

Confederate Rose has been cultivated in the United States since the late 1600s. How it got its name is still a bit of a mystery. One legend has it that the flowers were given to wounded Confederate soldiers returning home during the Civil War. Another tale is that it quickly regrew around some of the homes destroyed during General Sherman's march. Whatever the origin, the plant seems a symbol of the Deep South.

Confederate Rose is an extremely fast-growing woody plant that blooms each fall. The six-inch blossoms only last a few days, but are in constant production. The large, double or single flowers open white, turn pink and then red over the course of one day before falling from the plant after a few more days. Over time,



however, selections have been made that start out pink.

In South Carolina, except along the coast, winter temperatures will typically kill the plants to the ground, but the roots survive and new shoots emerge in the spring that will grow to a height of six to ten feet over the summer. If you want to control the height of the plant, prune back the shoots by one-third to one-half by late June so you do not delay flowering. This will also cause the shoots to send out lateral branches that will increase the number of flowers.

Confederate Rose is easy to propagate for your own use or to give plants to friends. Simply cut back the plant before the first hard freeze. Cut stem sections into 12-inch pieces and place in a bucket

of water. Make sure the cuttings are right side up. Keep the bucket in the garage or house over the winter and basically leave it alone until the following spring. You probably want to change the water three or four times over the winter. After all chances of frost have past, you can plant your now rooted cuttings in the spring or pot them up and share with friends.

With its rate of growth, Confederate Rose is a heavy feeder, so give it ample water and nutrients. Make sure you plant it where it receives full to half-day sun and give it plenty of room to grow.

Confederate Rose is fairly pest free, although it is possible to get whiteflies, aphids or mites. These can be managed by insecticidal soaps or other pesticides until it begins to flower. Since it dies to the

ground each winter and sprouts from the root system, over time the plant may become very crowded. In that case, you might want to thin out some of the stems by cutting back to the ground to improve air circulation.

Give Confederate Rose a try. Your neighbors will want to know what that beautiful plant is and will be pleasantly surprised when you share some rooted cuttings with them the next spring.

A profusion of flowers and green flower buds. Below: The flowers of this variety start off light pink and darken to rose pink within a day of opening.

Opposite: Confederate rose can reach six to ten feet during the growing season.



THE FARMER'S TABLE

Apple Pie

(From SC Ladies & Gents Love to Cook)

8 large cooking apples
3/4 cup sugar
1/8 teaspoon salt
2 teaspoons cinnamon
1/2 teaspoon nutmeg
3 tablespoons water
2 tablespoons clear gel
Pie crust for 9-inch double crust pie

Peel and slice apples; place in dutch oven on medium heat. Sprinkle with sugar, salt and spices. Add 3 tablespoons water. Cook and stir gently until apples soften, but are not broken up. Mix clear gel with 3 tablespoons water and pour over apples to thicken. Put in pie shell; top with crust. Bake at 375 degrees for 30 minutes or until crust is brown and filling is bubbly.

Beef Dip

(From SC Ladies & Gents Love to Cook)

1 10 to 14-inch loaf round bread
1 1/2 cups mayonnaise
1 1/2 8-ounce packages cream cheese, softened
8 ounces sour cream
2 bags sliced corned beef, chopped fine
8 ounces shredded mozzarella cheese
8 ounces shredded Swiss cheese

Mix all ingredients. Cut hole in top of bread. Remove enough bread to fill loaf with mixture. Place on greased cookie sheet and make an aluminum foil tent over top. Bake at 350 degrees for 1 1/2 hours.

Broccoli Rice Casserole

(From SC Ladies & Gents Love to Cook)

1 small onion, chopped
1/2 cup celery, chopped
1 10-ounce package frozen chopped broccoli, thawed
1 tablespoon butter or margarine
1 8-ounce jar process cheese spread
1 10 3/4-ounce can condensed cream of mushroom soup, undiluted
1 5-ounce can evaporated milk
3 cups cooked rice

In a large skillet over medium heat, sauté onion, celery and broccoli in butter for 3 to 5 minutes. Stir in cheese, soup and milk until smooth. Place rice in a greased 8-inch square baking dish. Pour cheese mixture over this; do not stir. Bake uncovered at 325 degrees for 25 to 30 minutes or until hot and bubbly.

Yield: 8 to 10 servings

These recipes can be found in South Carolina Ladies and Gents Love to Cook, a collection of over 600 recipes from Farm Bureau members throughout the state made possible by the SC Farm Bureau Women's Leadership Committee.

A second cookbook, The Golden Taste of South Carolina, is also available. It is a reprint of Farm Bureau's 50th anniversary cookbook first published in April of 1994. The price per cookbook is \$25.00, which includes shipping and handling.

To purchase, send name, address, and check (made payable to SC Farm Bureau) to Cookbook, P O Box 754, Columbia, SC, 29202. Be sure to specify the name of the cookbook with your order.



From Farm to Label

By Nicole Yon, R.D.

Preparing for the holiday season is stressful enough as you design the perfect menu, clean up your home, and prepare to host guests. Shopping for the main entree - whether a traditional turkey or dressed ham - shouldn't be stressful. Food labels ranging from organic to natural to hormone free can be confusing and even invoke fear among the most experienced of shoppers. Understanding the following terms enforced by the USDA's Food Safety and Inspection Service can help you better understand food labels and shop with confidence this holiday season.

NATURAL: Used to specify that a product is minimally processed and has no artificial ingredients or added color. If 'natural' is used on the label, it must also include such statements to further explain that it is minimally processed, free from artificial ingredients and added color.

FRESH: Poultry can be considered 'fresh' if it has never been below 26°F, as this is the temperature that poultry freezes at.

NO ANTIBIOTICS ADMINISTERED, RAISED WITHOUT ANTIBIOTICS, OR NO ANTIBIOTICS EVER: Some growers choose to forgo antibiotics or designate which animals have been raised without. In order to use this label, animals must have never received antibiotics in their feed, water or by injections, and the grower must carry documentation of such. It's important to note that *all* meat and poultry available for purchase in the grocery store is antibiotic free. *If* antibiotics are used to treat a sick animal, this animal wouldn't enter the food chain until it has gone through a withdrawal period and is antibiotic free.

NO HORMONES: All pork and poultry products for sale in the grocery store have no added hormones. For this reason, the labeling term "no hormones added" must be accompanied by another statement explaining that federal regulations prohibit the use of added hormones.

HEN OR TOM TURKEY: Optional label to designate sex of the turkey (hen = female, tom = male). This typically impacts the size of the turkey.

FRYER-ROASTER TURKEY: Can be a hen or tom turkey, but is typically less than 16 weeks of age and considered young or immature. For comparison, a young turkey is less than 8 months of age.

ORGANIC: Poultry and pork products can be considered organic after going through an extensive certification program that covers how animals are raised, fed and cared for in regards to health and living conditions. Growers are expected to maintain records of organic practices and undergo ongoing surveillance for compliance.

We are fortunate as American consumers to have so many choices when selecting something as simple as a turkey or ham. Regardless of what you decide to purchase, buy with confidence that all poultry and pork products raised in the US are wholesome and safe to feed your family.



Nicole Yon is a registered dietitian and farmer's wife helping to bridge the gap between farmers and consumers. Follow along at www.fromfarmtolabel.com or on Instagram @fromfarmtolabel.

SCFB Celebrates Farm Bureau Day and Awards Youth Scholarships at State Fair

Farm Bureau members were treated to free admission to the State Fair on Thursday, October 10, designated as Farm Bureau Day by the fair. On this day, SCFB members received free admission for two persons with their valid membership card.

“The partnership between the Farm Bureau and the State Fair is vital for preserving agriculture in South Carolina,” said Harry Ott, SCFB President. “It is very important for Farm Bureau to participate in the State Fair because it brings together people from all walks of life. At the fair, Farm Bureau gets the opportunity to share with a broad spectrum of people what agriculture is all about and the role that Farm Bureau plays in advocating for agriculture.”

SC Farm Bureau presented a total of \$11,500 in agricultural scholarships to six livestock competition winners during the fair.

The purpose of these scholarships is to prepare youth to become part of the leadership in agriculture, a key industry in South Carolina.

The winners were:

- Beef: Morgan Marlett (Laurens); Emily Lynn Wilson (Anderson)
- Dairy: Katelyn McCarter (York)
- Swine: Tabitha Swygert (Lexington)
- Meat goat: Dallas Nivens (York)
- Equine: Anna Crittendon (Greenwood)

“The scholarships are important because the program gets young people involved in livestock production at an early age, which we hope will carry over into their adult lives,” said Ott.

To be eligible for the scholarships, participants must be South Carolina youth in grades 10-12, or presently enrolled in a SC college or university four-year program, who have not passed their 20th birthday as of the date of the show.

Entry forms and scholarship applications for the 2020 Livestock Competition will be available at www.scstatefair.org beginning July 1.





In every season SC Agritourism offers you a new experience, from choose n' cut Christmas trees to farm & culinary tours, trail rides, wineries, botanical gardens, farm stores, other year-round family friendly activities, and so much more!



CULTIVATING CONVERSATIONS

Tips and tricks for meaningful conversations about food & farming

By Elizabeth Wood, Director of Agricultural Literacy

Spotting Bad Science

Did you know the average person has an attention span of seven seconds? That is less than a goldfish. Due to our lack of focus, media outlets rely on dramatic headlines to quickly grab the attention of their readers.

I did a google search on a few agriculture topics and found these headlines: “*Alarming study on chemicals in baby food,*” “*How farmers fatten up their cattle with hormones,*” and “*Stop using antibiotics in healthy animals to prevent the spread of antibiotic resistance.*”

While we might be able to see between the lines, the average person will believe what they read. Being able to recognize bad science or faults in scientific studies is important. As Farm Bureau members, here are a few tips you can pass along to help others differentiate the science from the pseudoscience.

DON'T LET HEADLINES AFFECT THE BOTTOM LINE.

Article headlines are strategically designed to entice viewers into reading the article. They can easily sensationalize and misrepresent the topic at hand.

WATCH OUT FOR “CHERRY PICKING” Writers can selectively report research data, also known as cherry picking, to support the conclusion they want and ignore results that do not. If an article draws a conclusion based on research, it could be guilty of not reporting all findings.

BWARE OF CORRELATION AND CAUSATION.

Watch out for confusion between correlation and causation. A correlation between variables doesn't always mean one causes the other. Global warming started to increase around the 1800s while the number of pirates decreased at this time, but this doesn't mean the lack of pirates caused global warming.

DON'T FALL FOR MISINTERPRETED RESULTS.

News articles can skew the findings of research for the sake of a good story. If possible, read the original research, rather than rely on the article for the entire research and conclusion.

WATCH OUT FOR UNREPLICABLE RESULTS.

Peer review is an important part of the scientific process. Having other scientists evaluate and critique studies is critical before results are published. Research that has not gone through this process is not reputable and may not be accurate.

IGNORE UNSUPPORTED CONCLUSIONS. Speculation is not bad because it can drive science. However, study results should be clear on the facts their study proves. A statement framed by speculation will need further evidence to confirm.

The next time you read an article about agriculture and you aren't sure about the accuracy of the content, don't forget the above steps, or the most important step: Ask a farmer!

Why did the chicken go to the beach?



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No Horse Required!

By Katie Shaw, Clemson University 4-H Specialist

The South Carolina 4-H Horse Project, one of the Animals & Agriculture Projects, is an independent or club project that engages youth (ages 5-18) interested in learning about horses. The project focuses on equine selection, nutrition, management, riding, recreation, fun and horsemanship. Young people are encouraged to recognize the value of horseback riding as a healthy recreational activity, but are not required to own or lease a horse to participate. Seventy-five percent of the project's state activities and events do not require ownership of a horse.

The South Carolina 4-H Horse Project Kick Off, a one-day event focusing on everything the 4-H Horse Project has to offer, is an excellent way to get started. The Kick Off event includes workshops, hands-on lessons, project updates, mock contests and more for both new and experienced members, parents



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and volunteers. This event will be held Saturday, January 4 from 10 a.m. to 4 p.m. in Columbia.

The South Carolina 4-H Horse Project Creative Contests allow members to express their love of horses in a variety of creative formats. Contest options may include poster, drawing, painting, photography, craft, woodworking, sewing, poetry and essay. This year, art will be displayed on February 15 at the 26th South Carolina Horse Expo at T. Ed Garrison Arena in Pendleton.

Members interested in building confidence and developing public speaking skills will enjoy the Presentation Contest as an excellent way to learn about horses. This contest gives participants the opportunity to research more about horses while they develop and present a public speech, individual demonstration or team demonstration. Youth can compete on the regional or state level. Senior 4-H members (ages 14-18) have the opportunity to qualify to represent the state at a multi-state and/or national contest.

The South Carolina 4-H Horse Bowl Contest is a favorite for many 4-H members. Horse Bowl is a quiz bowl contest in which participants are asked questions about horses and horse-related topics. Quick thinking is a must as you activate your electronic buzzer before your opponent in order to answer the question and score points.

The Hippology contest has nothing to do with hippos; it is, in fact, the study of horses. This contest tests the participants' knowledge of horses and horse-related items from any aspect of the horse industry. Contest elements include a written exam, horse judging, identification of items and/or their uses, and solving a problem and presenting the solution.

Many young horse enthusiasts are interested in why a horse show judge places one horse over another. The South Carolina 4-H Horse Judging Contest turns the tables as youths try to match the experts in deciding how a particular group of horses should be ranked if they were competing in a show. Participants place various types of classes (in hand and under saddle), then give an oral

presentation, or reasons, explaining how they ranked the class and why.

Finally, there is the new South Carolina 4-H Horse Project Video Contest. It's a creative way for youth to tell their 4-H story, the story of how your 4-H horse project/club made a difference in your life or community, a story about the past, the present or the future. The best stories are about 4-H members — the topics they believe in and are passionate about.

The project still offers the opportunities for participants that can borrow, lease or own a horse. These opportunities include the Record Book Contest, Horsemanship Camp and the State 4-H Horse Show. The good news is that none of these are required to participate in the project.

For more information about the South Carolina 4-H Horse Project and related events, check out www.clemson.edu/4h/horse, join our Facebook group South Carolina 4-H Horse Program or visit your local Cooperative Extension Office. We hope to see you at our next event!



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Ag in the Classroom Selected For Whole Foods Giving Day

As part of their quarterly Giving Day program, Whole Foods Markets chooses one day each quarter to present 5 percent of its daily profits to a charitable organization.

Ag in the Classroom was selected as the fall quarter's recipient.

The October Community Giving Day initiative was Community Food Systems and focused on organizations, partnerships, projects and events that leverage food to strengthen communities through education, sustainable sourcing, environmental stewardship and powerful collaborations.

In just one day, \$13,477 was raised that will be donated to SC Ag in the Classroom. These funds will help create more resources and opportunities for students to learn about where their food and fiber comes from.





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COTTON

By Salley McInerney • Photography by Larry Kemmerlin

Because of a little boy who fell ill and a young man who wanted to keep his harvest close, cotton is coming full circle in the Pee Dee region of northeastern South Carolina.

From cotton seeds sown in rich soil in the springtime, farmers Ty and Tracy Woodard in Darlington County and At McIntosh in Williamsburg County are bringing their cotton home by way of producing soft blankets and equally fine polo shirts.

It's a story that starts on Harry Byrd Highway, where the towering Darlington Raceway grows smaller in the rearview mirror, while up ahead, working farmland spreads out on either side of the road.



The Woodards stand in a field of cotton that will soon become cotton throws. The happy family includes Tracy and Ty and their children (l to r) Tobin, Tyson and Tate.

A left turn onto a gravel driveway leads to a collection of large sheds sheltering massive farming equipment. A small house serves as an office where Tracy and Ty Woodard tell the story of their blankets, beginning with their little boy, four-year-old Tobin.

In 2015, shortly before Christmas, Tobin and his twin sister, Tyson, were just three months old. Tracy and Ty were out of town. Tracy's mother was keeping the twins and their big brother, Tate, at her home in Lexington when Tobin began running a fever.

While still out of town, Tracy consulted several times with the family's pediatrician who said to watch the fever.

"But something didn't feel right," Tracy said.

The couple decided to return to Lexington where Tobin suddenly grew more ill.

"He was lethargic and sensitive to the touch," Tracy said.

"He really felt kind of lifeless," Ty said. "It was pretty scary."

Tracy and Ty took Tobin to Palmetto Health Children's Hospital (now Prisma Health) in Columbia.

Like many young parents, Tracy wondered if she was overreacting.

"You don't know what you don't know. We were questioning what we were doing. I wondered if I was being crazy."

She was not.

Doctors quickly performed a spinal tap on Tobin. It revealed

that he had bacterial meningitis, a potentially disabling and deadly infection that attacks the membranes surrounding the brain.

"It was Type E," Tracy said, "a rare type of bacteria."

Tobin was given steroids and antibiotics.

"There was so much uncertainty," Tracy said.

"DHEC (the state Department of Health and Environmental Control) got involved. Every day was something new and then the infection went further into Tobin's brain, not just the outer covering. Tobin started having seizures on December 23. The doctors told us they needed to do a double craniotomy (two openings in the skull) to relieve pressure on his brain."

At 1 a.m., on Christmas Eve, the craniotomy was performed. Doctors pulled fluid from Tobin's brain and injected antibiotics directly into his brain.

"It happened so fast, we really didn't have time to think about it," Tracy said. "We couldn't freak out. We had to help Tobin."

"At the end of the day," Ty said, "if we didn't hold ourselves together, we knew that wasn't going to help Tobin."

About five hours after the surgery, Tracy said, "Tobin was acting like a three-month-old little boy should," but the child's future

remained uncertain. Because Tobin was so young, Tracy explained, it was hard to know what damage had been done by the infection.

Doctors told Tracy and Ty that the meningitis could affect Tobin's hearing and vision because those are the particular nerves that the bacteria attacks.

"Doctors also told us that Tobin might not advance from where he was (at three months old)," Tracy said. "There might be dead tissue and holes in his brain."

But there weren't.

Tobin spent 35 days in the hospital. On the day before he was released, an MRI showed that Tobin's brain was normal.

"So much of the emotion we were holding back we could finally let go," Tracy said.

"There's really no other explanation other than the Lord," Ty said.

"You know, we're just so grateful."

Holding onto that gratefulness, but still not sure how to express it, fast forward two years. On a Sunday morning in 2017, Tracy woke up from a vivid dream.

"The dream was Covered in Cotton," Tracy said. "It told me everything. The name, the logo, what we were supposed to do."

What they were supposed to do was use a small portion of their cotton harvest to make blankets – some which they would sell and some which they would donate to children's hospitals. The cottage industry would be called Covered in Cotton and would be part of the larger Woodard farming operation. Ty, his father and brother farm cotton, corn, soybeans and raise beef cattle on some 4,000 acres in Darlington County. Much of their produce is bound for world markets.

Covered in Cotton, however, is all about home and helping others through difficult times.

"When we were in the hospital with Tobin," Tracy said, "we were given a blanket by a pediatric nurse in the PICU. It was sea foam green and it was polyester, but it kept us warm."

Covered in Cotton blankets are now keeping others warm.

The project was born the day after Tracy's Sunday dream. On the following Monday morning, Tracy and Ty bought back 10 bales of their cotton which they had sold to a nearby gin.

Tracy researched how to have blankets made out of Woodard cotton while keeping the production process as local as possible. The cotton is not only grown in South Carolina, but is ginned, spun, plied and woven in the Carolinas as well.





At McIntosh, an eighth-generation farmer, has brought new purpose to his cotton crop. Below: From field to finish, his polo shirts are made of homegrown cotton.



From the initial 10 bales, 1,674 blankets were produced. In the small farm office, a cardboard box is full of creamy-colored blankets woven with the softest of cotton. Darlington County cotton.

“People are hungry for transparency,” Ty said.

“They want to know what they buy means something. We can show people a product from the seed all the way to the product. The fact that these blankets are made in their backyard, that matters to people.”

And cotton with a cause.

“When you go through trials,” Tracy said, “it is terrible at the moment. The Lord, though, can use anything to bring hope to people and that is essentially what we are trying to do – bring hope. We’ve sold about 1,200 blankets since November, 2018, and we’ve donated 120 to hospitals in Charleston, Florence, Columbia and Greenville.”

Covered in Cotton blankets, which come in several designs and are 50 by 70 inches, can be purchased online at coveredincotton.com.

Downy white remnants of cotton that have escaped trucks bound for gins grace the side of a two-lane road in Williamsburg County. Along the way, the sign in front of a small brick church thanks a pastor and his wife for many years of service.

A left turn leads down McIntosh Road. A right turn into a driveway ends in front of a gracious old one-story farm home built on brick piers and shaded by magnificent live oak trees.

At McIntosh (“At” is short for Atwood) stood in front of the home. He pushed his hands deep in the front pockets of his thick, utilitarian pants.

He’s been restoring the house for some time now. Clearly, it’s a labor of love.

“It’s the old family home,” he said.

McIntosh, 39, is soft-spoken, not one for idle chatter.

He looked across the fields beyond the house. He farms about 1,000 acres – “cotton, peanuts and corn.

“It’s the Lord’s land,” he said. “You’re just the caretaker for the time being.”

Then, after a moment, he added: “Farmers are the original conservationists.”

At should know. He’s an 8th-generation cotton farmer who’s been working the McIntosh land in Williamsburg County since he was a little boy.

“I remember walking along behind the harvester, picking up tobacco leaves that got left behind.”

Later he would say, “As far as living in a city? No, that’s not me.”

At can trace his ancestors back to the Revolutionary War. They fought at the Battle of Kingstree on an August night in 1780, sent to scout out the strength of the British troops for General Francis Marion.

At was named for his great grandfather who bought the first Atwood farm in the Kingstree area in 1919.

“My parents live on that farm now.”

At said most of the cotton he grows winds up in Hanes and Fruit of the Loom products.

“Underwear, undershirts, socks.”

But it's a small portion of his cotton harvest that he is most adamant about.

“I got the idea for making my own polo shirts in 2014.”

Part of his inspiration came by way of a John Deere dealership where he noticed that the employees were wearing polyester shirts.

“You think they'd be wearing cotton shirts. I decided I wanted something that cotton farmers would be proud to wear and should be wearing. Now I've seen some expensive cotton shirts. Ninety dollars and made in Bangladesh. U.S.-grown cotton is far superior to cotton grown everywhere else.”

Enter Homegrown Cotton, a cottage industry within the larger McIntosh farming operation that produces “homegrown” polo shirts for men.

“I wanted my shirts made right here in the Carolinas,” At said.

At started with six bales of cotton. Because of that relatively small amount, he said, “No major place was going to deal with that.” He researched the Internet and cobbled together a process that kept McIntosh cotton from venturing beyond the borders of the Carolinas.

It is ginned in Salters, S.C. The lint is spun in Thomasville, N.C. The yarn is knitted in Jefferson, S.C. The fabric is dyed in Lincolnton, N.C. and the shirts are embroidered, cut and sewn in Lamar, S.C.

“I'm real proud of my shirts,” At said.

The shirts are soft. One is a deep blue, dyed by way of South Carolina indigo. Another, which At calls his “Natural” shirt, has no dye or bleach. It is made of pure raw cotton and has a soft, off-white color.

At began selling his shirts online (homegrowncotton.com) in June, 2015. Since that time, he has sold about 8,000 shirts.

At looked out over the fields behind the old home he is steadily renovating. The afternoon sun shed warm light across a back porch.

“I could devote a lot more time to my shirts,” he said. “They need more time, but I'm proud of them. Knowing where they come from is kind of a special thing. It might make people more aware of farming, where things come from.”

Indeed, whether they are Tracy and Ty's blankets or At's polo shirts, they come from the same place.

That place is a cotton field in the Pee Dee.

That place is South Carolina.

That place is home.



A decorative cotton bale and an antique spinning wheel adorn the porch of the farm office.



marin



culture: farming in the sea

by *Stephanie Sox* • Photography by *Lauren Prettyman*

Farming is a labor of love, whether you plant your seeds in the ocean or in the soil.

It's one of those places that you can't get to from here; so many great places in South Carolina are like that. Situated off Highway 17, just north of Mount Pleasant sits this sleepy fishing town. The town lines are drawn by borders of marshy sea grass along the edges of Jeremy Creek, and the roads dodge Palmetto trees that spring up wildly on the shoulders, and sometimes in the middle of the narrow streets. Here, farmers plant seeds, nurture natural resources and bargain with Mother Nature – their landscape just looks a little different from a “traditional” farm.

Once a vacation destination for wealthy indigo and rice plantation owners, McClellanville is now home to several fishing docks where purveyors of fresh-from-the-ocean seafood can find their fill. Down a gravel drive, you'll arrive at the unassuming Livingston's Bulls Bay Seafood, a third-generation seafood business specializing in farm-raised oysters and clams, wild-caught shrimp and soft-shell crabs. Owner Jeff Massey joined his in-laws in the business in 1998.

“My wife and I moved down, and I started coming in to do the books for them. All they did then were shrimp and oysters,” Jeff remembers. “They dabbled in soft crabs.”

Jeff's father-in-law encouraged him to take on a larger role in the business. Jeff saw the importance of diversifying their portfolio and suggested they look into adding clams to their offerings. The two enrolled in a weeklong intensive training held at Harbor Branch Oceanographic Institute in Florida. There, they learned the many aspects of farming clams, including hatching and spawning as well as growing algae and other conservation techniques. In 1999, Bulls Bay Seafood planted its first crop of clams and harvested them in 2001.

Jeff Massey, owner of Livingston's Bulls Bay Seafood, brings fresh seafood to the small fishing town of McClellanville. Opposite: Shrimp boats at dock await the return of shrimp that left to find cooler water.





Clams start as a “seed” that’s between four and six millimeters in length. Four feet by four feet mesh bags are filled with roughly 10,000 clam seeds per bag, then daisy-chained together and anchored in the mud with pipes. After about three to six months, the bags are brought in and clams counted by weight. They are returned to the water in groups of 1,000 inside grow-out bags. Clams are planted in cycles so they can be harvested year-round.

Now, for the wait. Up to a year-and-a-half. Then four million clams will be lifted from their muddy homes, triple-washed, sorted and bagged.

Jeff recommends sautéing the clams in butter, garlic and white wine and serving them over angel hair pasta topped with the sauce from the pan.

Speaking of sumptuous seafood, each spring Southerners await the arrival of soft-shell crab season, that few weeks window between March and May, or the “big shed,” when female blue crabs are molting and are perfect for eating whole. Battered and deep-fried, of course.

Crabs actually shed with each cycle of the moon, but the local

“big shed” only happens once a year. During this time, female crabs in their terminal molt are selected for harvest. These crabs have already laid eggs, enabling the population to continue to thrive. Males have usually moved out to sea during this molt, so the rare male crab is used as bait.

“We look at it like this: everyone wants to go to the prom. And everyone wants a date,” says Jeff.

Bulls Bay constructed a greenhouse to be used as a shed house. The inside is lined with tanks, each of which will be filled with 300-500 blue crabs. The crabs stay in the tank until they “bust” or get a hairline crack in their shell. Once they’re busted, they’re moved to buster tanks, then on to a soft tank. Crabs have to be kept isolated because if they’re different from the others, they will kill each other.

According to Jeff, “Georgetown crabs are crazy.”

Similar to clams, oysters are also planted as seeds. Jeff works with a neighbor who starts the seed in a pond in floating cages. When they’re ready, the oysters are transferred to bottom cages where a strong water flow prevents barnacles from growing on the shells.

Some oyster farmers along the coast use floating cages. As with



Clockwise: These colorful, select-grade oysters are bound for a restaurant on the South Carolina coast. • Past this sign, at the end of a gravel drive, you'll find Bulls Bay fishing docks. • This flat-bottomed boat has been outfitted for use in clam and oyster farming.

Opposite from left: Clam shell markings like this were once bred out of the industry but are slowly making a comeback. • A perfectly steamed clam, ready to enjoy.



other types of agriculture, practices depend largely on the area in which you are cultivating, as well as access to land – water in this case – and workers.

When the oysters are harvested, food safety regulations require that they be cooled to 50 degrees within two hours. They are rinsed and then run through an oyster cleaner, which Jeff likens to their version of a cotton gin. The spinning pipe tosses the oysters as they are sprayed with cool water to clean them while simultaneously lowering their temperature. Barnacles and empty shells bounce off the clusters where they are collected and will be returned to the creek as nourishment for oyster beds.

Bulls Bay runs with a small workforce. This particular sunny October day, just three men were handling the business of cleaning, sorting and bagging.

“I’ve done my time on the boat,” quips Jeff. “Now it’s their turn.”

The team of three works in tandem. Jamie shovels the clusters into the pipe; Kenzie scrapes them out the other end into a basket; Caesar dumps the full baskets into woven bushel bags. They follow

a similar process for sorting clams. Jamie feeds the clams down the chute while Kenzie fills the mesh bags – 200 clams in each. Caesar does quality control and checks for broken shells, then clasps the bags together before moving them onto a pallet, ready for sale.

The oysters and clams are headed for restaurants up the South Carolina coast. Or if you’re in the area, you can buy directly from the shop.

One crop that Bulls Bay has very little control over is shrimp.

“It’s like farming where you didn’t do any of the planting. You just have to hope for the best,” Jeff says. “The shrimpers left yesterday – the heatwave we had about two weeks ago drove the shrimp out to cooler waters – but they’ll be back tomorrow to try again.”

Because farmers work in partnership with Mother Nature, conservation is always a core component of a good farm plan. Farming in the sea is no different.

Bulls Bay takes great care to leave habitats undisturbed and replenished. In the case of clams, the water is actually left cleaner thanks to their natural filtration abilities. They use compostable materials so if something is accidentally left behind, it won’t be of



Clams are carefully washed and sorted by Jamie Owens before being bagged for sale.

- Caesar Graham fills bushel bags with freshly cleaned oysters.



any danger to sea life. Burying the clam bags has allowed them to avoid using lines so turtles do not get tangled and trapped.

The water where they farm is owned by the state of South Carolina and they lease each area by a five-year permit. The permitting process is rigorous and requires detailed documentation about harvest practices, amounts harvested and conservation efforts. Additionally, they must pass inspection by the Department of Natural Resources, the Department of Health and Environmental Control, the Army Corp of Engineers and the Department of Agriculture to be able grow, harvest and sell seafood.

Jeff says that for his harvesters, selecting the finest seafood to pass along to their customers becomes a matter of pride.

“I tell them: if you wouldn’t serve it to your friends and family, don’t bring it to me.”

All farmers deal with the weather. All farmers deal with regulations. All farmers want to deliver a safe and nutritious crop to their customers. All farmers want to leave a legacy for future generations. Farming is a labor of love, no matter where you plant your seeds.

Jeff summed it up: “We’re dirt farmers, too. Our dirt is just under water.”

Women's Leadership Conference

More than 100 women from across the state gathered in North Charleston October 14-15 for the annual Women's Leadership Conference. The women learned how to bridge the knowledge gap those in agriculture face as well as participated in workshops that showcased local agriculture. They were also involved in discussions focusing on personal development and provided tools to promote agriculture in their counties.

Farm Bureau Women at county, state and national levels coordinate agricultural education and promotional activities. Their work includes supporting important family and agricultural legislation, youth programs, educational activities, leadership development and commodity promotions.



Phil Britton named SCFB 2019 Distinguished Service Award Recipient

One of the highlights of the SCFB Annual Meeting is the presentation of the Distinguished Service Award.

Please join us on Friday evening, December 6, for the Awards and Recognition Program in the Kensington Ballroom at Embassy Suites Hotel when we will honor Phil Britton for his outstanding service to the South Carolina Farm Bureau Federation and agriculture.

Important Reminder

You (or your county secretary) must complete the online registration process if you and/or any of your family members 18 years or older plan on attending.



**SC Farm Bureau's
76th Annual Meeting**
December 5-7, 2019

Myrtle Beach, SC
Register Online at
www.SCFB.org/events

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DECEMBER 5-7

SCFB's 76th Annual Meeting and Big Farm Show

Myrtle Beach

County Farm Bureau leaders from across the state are invited to participate in educational seminars, resolution and policy discussions, and election of officers.

Other highlights include the Ag in the Classroom Golf Benefit, Young Farmers & Ranchers Discussion Meet Contest, Talent Contest, SCFB Women's Luncheon and the Distinguished Service Award presentation.

Stop by the 12th Annual Big Farm Show in the Lakeside Pavilion at Kingston Plantation to visit with vendors and a special Q&A session with Amanda McNulty, host of Making it Grow.

The headquarters hotel will be Embassy Suites at Kingston Plantation, with some events, including the Thursday evening dinner, the Women's Luncheon and the Talent Contest, to be held at the Marriott Grande Dunes on 82nd Avenue.

For more information and to register, visit scfb.org/annualmeeting.

DECEMBER 7

AG Leaders Advocacy and Leadership Forum

Myrtle Beach

This overnight, family-friendly experience aims to accomplish the following objectives: relationship building; legislative advocacy & grassroots engagement education; service & leadership team sessions; and AG Leaders program district social planning. This forum will take place on Saturday afternoon after the SCFB voting delegates session at the SCFB Annual Convention.

For more information and to register, visit scfb.org/AGadvocacy.

If you have an agricultural event of interest to publish in the Almanac, please send to Lauren Prettyman at lpretty@scfb.org. Include your name and telephone number. Deadline for inclusion in the Spring issue of South Carolina Farmer is January 15.

JANUARY 17-22

AFBF's 101st Annual Convention & IDEAg Trade Show

Austin, Texas

Join the American Farm Bureau Federation in Austin and add your voice to the united chorus of the premiere general agriculture organization. Participate in educational workshops to expand your leadership skills, business expertise, impactful policy discussions and more.

Celebrate the accomplishments of leaders in agriculture, witness powerful keynote speakers in the general sessions, AFBF women's meeting, a trade show and numerous commodity and issue-specific seminars. Young Farmers & Ranchers activities include the AFBF Discussion Meet, AFBF Excellence in Agriculture Contest and AFBF Achievement Award Contest. For more information, visit scfb.org/AFBFconvention.

JANUARY 23-24

SC AgriBiz & Farm Expo

Florence Civic Center, Florence

The 7th Annual SC AgriBiz & Farm Expo is a great opportunity to interact with top agricultural companies, get updates on the latest innovations and learn from educational sessions and exhibitor demonstrations. The two-day event will be held at the Florence Civic Center on Wednesday, January 23 and Thursday, January 24. The SCFB Federation is again participating as a title sponsor. For more information, visit www.SCAgriBizExpo.com.

FEBRUARY 7-9

SCFB Young Farmers & Ranchers Conference

Charleston

The annual SCFB Young Farmers & Ranchers Leadership Conference features educational workshops and speakers. Farmers, ranchers, agribusiness professionals and ag enthusiasts between the age of 18-35 are encouraged to attend.

Visit www.scfb.org/YFR for more information.



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Leading Acid Reflux Pill Becomes an Anti-Aging Phenomenon

Clinical studies show breakthrough acid reflux treatment also helps maintain vital health and helps protect users from the serious conditions that accompany aging such as fatigue and poor cardiovascular health

by **David Waxman**
Seattle Washington:

A clinical study on a leading acid reflux pill shows that its key ingredient relieves digestive symptoms while suppressing the inflammation that contributes to premature aging in men and women.

And, if consumer sales are any indication of a product's effectiveness, this 'acid reflux pill turned anti-aging phenomenon' is nothing short of a miracle.

Sold under the brand name AloeCure, it was already backed by clinical data documenting its ability to provide all day and night relief from heartburn, acid reflux, constipation, irritable bowel, gas, bloating, and more.

But soon doctors started reporting some incredible results...

"With AloeCure, my patients started reporting less joint pain, more energy, better sleep, stronger immune systems... even less stress and better skin, hair, and nails" explains Dr. Liza Leal; a leading integrative health specialist and company spokesperson.

AloeCure contains an active ingredient that helps improve digestion by acting as a natural acid-buffer that improves the pH balance of your stomach.

Scientists now believe that this acid imbalance is what contributes to painful inflammation throughout the rest of the body.

The daily allowance of AloeCure has shown to calm this inflammation which is why AloeCure is so effective.

Relieving other stressful symptoms related to GI health like pain, bloating, fatigue, cramping, constipation, diarrhea, heartburn, and nausea.

Now, backed with new clinical studies, AloeCure is being recommended by doctors everywhere to help improve digestion, calm painful inflammation, soothe joint pain, and even reduce the appearance of wrinkles – helping patients to look and feel decades younger.

FIX YOUR GUT & FIGHT INFLAMMATION

Since hitting the market, sales for AloeCure have taken off and there are some very good reasons why.

To start, the clinical studies have been impressive. Participants taking the active ingredient in AloeCure saw a stunning 100% improvement in digestive symptoms, which includes fast and lasting relief from reflux.

Users also experienced higher energy levels and endurance, relief from chronic discomfort and better sleep. Some even reported healthier

looking skin, hair, and nails.

A healthy gut is the key to a reducing swelling and inflammation that can wreak havoc on the human body. Doctors say this is why AloeCure works on so many aspects of your health.

AloeCure's active ingredient is made from the healing compound found in Aloe vera. It is both safe and healthy. There are also no known side effects.

Scientists believe that it helps improve digestive and immune health by acting as a natural acid-buffer that improves the pH balance of your stomach.

Research has shown that this acid imbalance contributes to painful inflammation throughout your entire body and is why AloeCure seems to be so effective.

EXCITING RESULTS FROM PATIENTS

To date over 5 million bottles of AloeCure have been sold, and the community seeking non-pharma therapy for their GI health continues to grow.

According to Dr. Leal, her patients are absolutely thrilled with their results and are often shocked by how fast it works.

"For the first time in years, they are free from concerns about their digestion and almost every other aspect of their health," says Dr. Leal, "and I recommend it to everyone who wants to improve GI health without resorting to drugs, surgery, or OTC medications."

"I was always in 'indigestion hell.' Doctors put me on all sorts of antacid remedies. Nothing worked. Dr. Leal recommended I try AloeCure. And something remarkable happened... Not only were all the issues I had with my stomach gone - completely gone - but I felt less joint pain and I was able to actually sleep through the night."

With so much positive feedback, it's easy to see why the community of believers is growing and sales for the new pill are soaring.

THE SCIENCE BEHIND ALOECURE

AloeCure is a pill that's taken just once daily. The pill is small. Easy to swallow. There are no harmful side effects and it does not require a prescription.

The active ingredient is a rare Aloe Vera component known as acemannan.

Made from of 100% organic Aloe Vera, AloeCure uses a proprietary process that results in the highest quality, most bio-available levels of acemannan known to exist.

According to Dr. Leal and several of her colleagues, improving the pH balance of your stomach



and restoring gut health is the key to revitalizing your entire body.

When your digestive system isn't healthy, it causes unwanted stress on your immune system, which results in inflammation in the rest of the body.

The recommended daily allowance of acemannan in AloeCure has been proven to support digestive health, and calm painful inflammation without side effects or drugs.

This would explain why so many users are experiencing impressive results so quickly.

REVITALIZE YOUR ENTIRE BODY

With daily use, AloeCure helps users look and feel decades younger and defend against some of the painful inflammation that accompanies aging and can make life hard.

By buffering stomach acid and restoring gut health, AloeCure calms painful inflammation and will help improve digestion... soothe aching joints... reduce the appearance of wrinkles and help restore hair and nails ... manage cholesterol and oxidative stress... and improve sleep and brain function... without side effects or expense.

Readers can now reclaim their energy, vitality, and youth regardless of age or current level of health.

One AloeCure Capsule Daily

- Helps End Digestion Nightmares
- Helps Calm Painful Inflammation
- Soothes Stiff & Aching Joints
- Reduces appearance of Wrinkles & Increases Elasticity
- Manages Cholesterol & Oxidative Stress
- Supports Healthy Immune System
- Improves Sleep & Brain Function

HOW TO GET ALOECURE

Due to the enormous interest consumers have shown in AloeCure, the company has decided to extend their nationwide savings event for a little while longer. Here's how it works...

Call the AloeCure number and speak to a live person in the US. Callers will be greeted by a knowledgeable and friendly person approved to offer up to 3 FREE bottles of AloeCure with your order. AloeCure's Toll-Free number is **1-800-748-4119**. Only a limited discounted supply of AloeCure is currently available.

Consumers who miss out on the current product inventory will have to wait until more becomes available and that could take weeks. They will also not be guaranteed any additional savings. The company advises not to wait. Call **1-800-748-4119** today.

What's New at the 8th Annual SC AgriBiz Expo

The management team of the SC AgriBiz & Farm Expo looks forward to its 8th annual farm expo at the Florence Civic Center in Florence on January 15-16.

SC Farm Bureau has been an esteemed "Title Sponsor" since the inception of the Expo. We are appreciative of the support from SC Farm Bureau and proud to call them a partner.

The Expo promises to be another excellent event with some established events, such as the Farmer Appreciation Breakfast, outstanding keynote speakers, informative educational classes, the Taste of SC and the Commissioner's Breakfast. So, what's new this year?

For the first time, there will be a two-day Carolina Hemp Conference that will feature key local and national speakers discussing such topics as:

- Updates on Industry Expansion, Regulations and Insurance
- Production and Economic Insights
- Uses of Hemp and Its Bright Future
- Regenerative Agriculture and Soil Health: How they Benefit the Production of Hemp and other Crops.
- From Flower to Shelf: Building a Successful Integrated Hemp Company
- Much more!

Also new this year will be forestry educational classes and an expanded CAMM Conference with a focus on poultry.

Make plans to connect with others in the industry and take advantage of this opportunity to see key farmers and leaders all during this two-day Expo. For more information, visit the Expo website at www.scagribizexpo.com. Make plans to attend and connect at the 2020 SC AgriBiz & Farm Expo, January 15-16.



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NOTICE

Pursuant to Article VI, Section 5, (Notice to Seek Elective Office) of the Constitution and Bylaws of the South Carolina Farm Bureau Federation (as amended and restated December 5, 2015), those persons who have filed written intent to seek elective office (Vice Presidents) on Saturday, December 7, 2019, during the Voting Delegate Session of the annual meeting of the South Carolina Farm Bureau are listed below:
 Three terms of office expire in 2019:

- Harry Ott, President
- Timmy Benton, Coastal District
- Keith Allen, Pee Dee District

CONVENTION SCHEDULE

Thursday, December 5, 2019

10:00 am	Ag in the Classroom Golf Tournament Registration	Arcadian Shores
11:00 am	Ag in the Classroom Golf Tournament	Arcadian Shores
1:30 pm – 5:30 pm	Receiving Items for Farmers Market & Craft Fair	Embassy Suites —Hampton
1:30 pm – 5:30 pm	Receiving Items for Silent Auction	Embassy Suites —Hampton
2:00 pm – 6:30 pm	Convention/Voting Delegate Registration	Embassy Suites —Cambridge Hall
3:00 pm – 5:00 pm	Dairy Bar	Embassy Suites – Somerset
6:30 pm	Welcome Dinner	Marriott Resort—Atlantic Ballroom
8:00 pm – 10:00 pm	Farmers Market & Craft Fair	Embassy Suites —Windsor BC
8:00 pm – 10:00 pm	Silent Auction	Embassy Suites —Windsor A
8:00 pm – 10:00 pm	Big Farm Show	Embassy Suites – Lakeside Pavilion
8:00 pm – 10:00 pm	Dairy Bar	Embassy Suites – Somerset
8:30 pm – 10:00 pm	Convention/Voting Delegate Registration	Embassy Suites —Cambridge Hall

Friday, December 6, 2019

8:00 am – noon	Convention/Voting Delegate Registration	Embassy Suites —Cambridge Hall
8:00 am – noon	Dairy Bar	Embassy Suites – Somerset
7:15 am – 8:15 am	Continental Breakfast	Embassy Suites – Kensington ABC
9:00 pm – 5:00 pm	Big Farm Show	Embassy Suites – Lakeside Pavilion
8:30 am – 10:30 am	General Session	Embassy Suites —Kensington DEFG
10:45 am – 12:00 pm	Making it Grow – Q&A	Big Farm Show – Lakeside Pavilion
9:00 am – 11:00 am	Farmers Market & Craft Fair	Embassy Suites —Windsor BC
9:00 am – 11:00 am	Silent Auction	Embassy Suites —Windsor A
11:00 am – 12:00 pm	Mental Health Awareness	Embassy Suites – Kensington DEFG
11:00 am – 12:00 pm	CAMM Training (1-hour credit - \$15)	Embassy Suites – Winchester
12:00 pm – 1:00 pm	Legislative Luncheon (Sandwich Buffet)	Embassy Suites – Kensington ABC
12:30 pm – 2:00 pm	Women's Luncheon (ticket required)	Marriott Resort—Atlantic Ballroom
1:15 pm – 2:15 pm	County Purpose Activity Panel	Big Farm Show – Lakeside Pavilion
1:15 pm – 2:15 pm	Feed Safety Update	Embassy Suites — Pembroke
1:15 pm – 2:15 pm	Pesticide Applicator Training	Embassy Suites —Kensington DEFG
1:15 pm – 2:15 pm	SCFB Marketing Assn, LLC Annual Meeting	Embassy Suites —Winchester
1:30 pm – 3:00 pm	YF&R Excellence in Agriculture Presentations	Embassy Suites —Eton
2:00 pm – 3:00 pm	Experience Ag in the Classroom	Marriott Resort – Tides 1 & 2

Friday, December 6, 2019

2:30 pm – 3:30 pm	Pesticide Applicator Training	Embassy Suites Kensington DEFG
2:30 pm – 3:30 pm	Navigating the SC Tax Code	Embassy Suites –Pembroke
2:30 pm – 3:30 pm	Farm Succession Planning	Embassy Suites – Oxford
3:30 pm – 4:30 pm	County FB Investment Board, LLC	Embassy Suites – Winchester
4:00 pm	Young Farmer & Rancher Discussion Meet (Semi-Final Rounds)	Embassy Suites –Kensington A & B
5:15 pm	Young Farmer & Rancher Discussion Meet (Final Round)	Embassy Suites –Kensington A
6:00 pm – 7:15 pm	Farmers Market & Craft Fair	Embassy Suites –Windsor BC
6:00 pm – 7:15 pm	Silent Auction	Embassy Suites –Windsor A
6:00 pm – 7:15 pm	Convention/Voting Delegate Registration	Embassy Suites –Cambridge Hall
7:15 pm	Silent Auction bidding ends	Embassy Suites –Windsor A
7:30 pm – 8:30 pm	Awards & Recognition Program Reception	Embassy Suites –Kensington D/E/F/G Kensington A/B/C
8:30 pm – 10:00 pm	Farmers Market & Craft Fair	Embassy Suites –Windsor BC
8:30 pm – 10:00 pm	Silent Auction item pick-up	Embassy Suites –Windsor A

Saturday, December 7, 2019

7:30 am – 11:00 am	Convention/Voting Delegate Registration	Embassy Suites –Cambridge Hall
8:30 am – until adjournment	Voting Delegate Session Election of Officers Organizational Meeting of the 2020 SCFB Board of Directors	Embassy Suites –Kensington DEFG
9:00 am – 10:30 am	Farmers Market & Craft Fair	Embassy Suites –Windsor BC
9:30 am	Talent Registration	Marriott Resort–East Hall
11:00 am	Talent Rehearsal	Marriott Resort–Atlantic Ballroom
11:00 am – 11:30 am	Farmers Market & Craft Fair closed; Counties pick up unsold items. Any items not picked up by 11:30 am will be donated to charity	Embassy Suites –Windsor BC
To be determined	Pee Dee District Caucus	Embassy Suites –Kensington A
To be determined	Piedmont District Caucus	Embassy Suites –Kensington B
To be determined	Central District Caucus	Embassy Suites –Kensington C
To be determined	Coastal District Caucus	Embassy Suites –Eton
Following adjournment of State Board meeting	Annual and/or Board meetings of Affiliate Companies: SC Ag-in-the-Classroom Fund Board SCFB Foundation SCFB Holding Co. Pro-Ag, LLC SCFB Management, LLC	Embassy Suites –Winchester Embassy Suites –Winchester Embassy Suites –Winchester Embassy Suites –Winchester Embassy Suites –Winchester
1:30 pm	SCFB Financial Services, LLC	Embassy Suites –Eton
2:00 pm	Talent Contest	Marriott Resort–Atlantic Ballroom



76th Annual Meeting of the SC Farm Bureau Federation

For Rent

SURFSIDE BEACH— 2 bedrooms, 2 baths, enclosed outdoor shower, front deck partially covered. Sleeps 8. Oceanfront. 3 TVs, Wi-Fi, dishwasher, washer and dryer. Call (843) 862-1117.

N. MYRTLE BEACH— Ocean-front condos — studio, 1, 2 & 3 bedroom. Please call (843) 319-9143 for more information or check at vrbo.com #233950 and see other listings for the same property owner.

SANTEE— Lake Marion vacation rental. On sandy 200-foot beach with 20-mile water view. Three bedrooms, sleeps six, fishing pier, good local golf and birdwatching. For more information, call (803) 492-3074.

SURFSIDE BEACH— 4 bedrooms, 15 baths, 2 enclosed outside showers, screened front porch, sleeps 10, one block to beach, approximately 15 miles to Garden City Pier. Call (803) 804-1843 or email sherry@windstream.net.

MINI SUITE — Furnished near Greenville/Spartanburg airport and BMW. All private. Month-to-month, no lease or deposit required. \$800 per month. Call (864) 313-9039.

LAKE MURRAY— 3 bedroom, 2 bath, with dock. Completely furnished with all appliances, linens and cooking utensils. Weekend, weekly or monthly rentals available. Call (803) 413-2677.

GARDEN CITY CONDO— Across street from beach. 1 bedroom, sleeps 4. No pets. June – August \$700 per week. May and September \$500 per week. Call (864) 296-5436, (864) 314-3762, or go to www.escapetogardencity.com.

OCEAN LAKES CAMP GROUND— 3 bedrooms, 2 baths, sleeps 8, N section, close to store and waterpark. Call (803) 804-1843 or email sherry@windstream.net.

EDISTO BEACH— 2 bedroom, 1 bath ocean view apartment, \$800 per week or \$150 per night. Make family memories on beautiful Edisto Beach. For more info, call (757) 817-7343 or email mclihent@aol.com.

GARDEN CITY BEACH — Across street from beach, covered porch with rocking chairs and good ocean views. Living room, dining room, 5 bedrooms, 2 baths. Deck on back of house, plenty of parking, play area underneath house. Call Patsy R. Williams (843) 558-2809 or email jrtyler9@gmail.com.

LAKE MURRAY— 3 bedrooms, 2 baths with a dock and paddle boat for \$645 to \$795 per week. Pictures available at www.lakemurrayrentalhome.com. Call (803) 414-4488 for more information.

EDISTO BEACH— 3 bedroom cottage on front of beach for rent; sleeps 6 people. Available all year. Search for VRBO listing #32109 for information and owner email.

CHAUGA RIVER CABIN— 4 bedrooms. 2 bedrooms, 1 bathroom upstairs. Large living room, fireplace, TV, VCR. Screened porch overlooking Chauga River. North of Walhalla, SC, 1 hour from Greenville/Spartanburg, 2 hours from Asheville. Call (864) 472-2591 or (864) 415-2782.

EDISTO BEACH— Oceanside one bedroom apartment for rent, sleeps two people. Call (843) 549-7312 or search for VRBO listing #28954 for more information.

TYBEE ISLAND— Two bedroom, two bath villa for rent. 270-degree view of ocean on Lighthouse Point; sleeps 6; fully furnished with kitchen, cable and AC. Call (864) 878-8457 or email sltraveler@aol.com.

LAKE MURRAY— House on waterfront with dock. One bedroom, sleeps four, fully furnished. Call (803) 663-1455 or (803) 645-3949.

HILTON HEAD— Fully furnished, one bedroom condo, South Forest Beach. Pool, security. \$575 per week. For more information, call (843) 838-0974 or email bettyjo614@yahoo.com.

CATAWBA FARM LAND— Farmland for rent in Catawba, SC. Suitable for growing milo, soybeans corn, sugar cane, vegetables. Contact Mary Barber at (803) 324-0045.

N.C. MOUNTAINS— House in gated community. 14 miles from Boone, NC. Large private lot with gorgeous views. Sleeps 6, fully furnished, with reasonable rates. VRBO #966824 or call 803-381-3934.

LAKE MURRAY WATERFRONT— Prosperity, dock, 4 bedrooms, 2 baths, furnished, stocked kitchen, linens, cable, 4 night minimum. Check us out at <https://www.airbnb.com/rooms/21548731>.

HILTON HEAD— Seascape Villas #3004. Near Coligny. 1 bedroom condo, sleeps 4. Pool. No smoking. Pictures/details at Vacation Time Hilton Head. Call (843) 785-5151.

MYRTLE BEACH— Near Surfside - at the ocean, 2 BR/2Ba, sleeps 6. Washer & dryer. Please call 843-238-1559 or check out pictures for unit B554 at www.mb4fun.com.

OCEAN LAKES CAMPGROUND— 5 bedroom, 3.5 baths, stilt house. Parking underneath. Located on Dolphin Drive. Call/text (864) 978-2894; 2 bedroom, 2 bath located on Mermaid. Call/text (864) 590-0682; 3 bedroom, 2 baths located on Ibis Drive. Call/text (864) 384-1252.

For Sale

AIKEN COUNTY— Southeastern Aiken County, quiet, secluded, 6.0 acres of partially-cleared land. Deer, turkey, fox, etc. \$30,000 firm. For information, call (803) 640-8330.

MAUSOLEUMS— Two for sale. Springhill Memorial Gardens. 1011 S. Alabama Ave. Chesnee, Spartanburg, SC 29323. Graves 37 & 38. \$5,000 for both. Call (864) 578-3438.

HONEY EXTRACTING WAX UNCAPPER— Retail \$1,660; asking \$800. Excellent condition. Used twice. (843) 719-4146. Berkeley Soil & Water Conservation District, info@berkeleysoilandwater.com.

BELTON, SC— 86.7 acres on Wright School Road. \$4,200 acre. 44.4 acres on Canfield Road. \$5,000 acre. Call (864) 338-7559 or (864) 847-7691.

SOUTHLAND MEMORIAL GARDENS— West Columbia, SC. Garden of Prayer, Lot 71 – 2 spaces. Valued at \$3,195 each; asking \$2,500 for total \$5,000. Seller pays transfer fee. Call (803) 605-1325.

CEMETERY PLOT— Crescent Hill Memorial Gardens, Section B, Lot 8D, single plot, easy access, flat lot, \$500. Please call 803-794-7390.

MASSEY FERGUSON— Model 300 1979 self-propelled combine with grain head. Ser. #16737. Runs when parked. Could be used for parts. Best offer. For information, call (864) 833-5309.

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Miscellaneous

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FREE WILD HOG REMOVAL – Protect your land, crops and livestock. Apex Hog Removal, LLC. Please call (843) 696-7022.

BLYTHEWOOD HORSE BOARDING – Up to 3 horses. Two stalls, dry hay storage area, wash area, weather protection, electricity, new well, private, secure, owner on site and access 24/7. No annual lease. Five miles from Blythewood and two feed stores. For more information, please call (803) 429-3911.

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