

# THE HAY STACK

February 2018

## Georgia Fungicide Tour A Success!

28 guests explored agriculture in Georgia February 9-12, 2018. After an early (but direct!) flight from Sioux Falls to Atlanta, we hit the ground running checking out the sights.

**Jarrell Plantation:** “Nestled in the red clay hills of Georgia, this cotton plantation was owned by a single family for more than 140 years. It survived General Sherman’s “March to the Sea,” typhoid fever, the cotton boll weevil, the advent of steam power and a transition from farming to forestry.



In 1847, John Fitz Jarrell built a simple heart pine house typical of most plantations and made many of the furnishings visitors see today. In 1863, the 600-acre plantation was farmed by 42 slaves. After the Civil War, John increased his land to nearly 1,000 acres farmed by former slaves. As John aged, most workers left and the slave houses deteriorated and disappeared.



After John’s death, his son, Dick Jarrell, gave up teaching to return to the farm, and in 1895, he built a small house for his family that grew to 12 children. Dick diversified the farm, adding a sawmill, cotton gin, gristmill, shingle mill, planer, sugar cane press, syrup evaporator, workshop, barn and outbuildings. In 1974, his descendants donated these buildings to establish Jarrell Plantation State Historic Site.” *Jarrell Plan-*

*tation website*

- ◆ **Perdue Chicken Processing Plant:** All we can say is WOW! Due to their regulations, we weren’t able to take pictures inside the plant. But did we see chickens! In this plant, over 400,000 chickens are processed DAILY! We saw the chickens hung on a rack overhead, the breasts and tenderloins removed, nuggets processed, parts marinated for Chik-Fil-A (one of their largest customers), frozen and packaged for Blue Apron (meals shipped directly to your home) and finally white chicken ground for hotdogs.
- ◆ Chicken breasts were cut using high-pressure water.
- ◆ 857 chicken tenders were processed per minute at this facility.



More adventures...

We rested quite comfortably at the 1842 Inn in beautiful Macon, Georgia. It's



a mansion transformed to a bed and breakfast. They served a delightful breakfast for us before our day touring more of Georgia.



Lane Orchards:

Our tour guide, owner David Lane, explained his 4th generation orchard and subsequent retail store.



PECANS: He explained that they owned/farmed 15,000 acres of 1/2 peaches and 1/2 pecans. This equipment is the shaker that attaches to a pecan tree to shake the pecans to the ground, it runs about \$125k but it needs to be repaired often because it literally shakes the dickens out of itself doing its job! Pecans are harvested October-January. Last year due to hurricane winds, their farm lost 700 acres of pecans. It takes 70 employees to harvest approximately 7500 acres of pecans. A pecan tree will yield 400-600 lbs per tree and right now the price is great. The Chinese have found a love of these nuts and subsequently the price and demand is high. However, it takes 10 years to establish a grove of pecans trees- right now land is going for \$3000-\$4000 an acre (bare) and \$6000-\$8000 for an established grove per acre. All their fields were drip irrigated. A pecan tree can last more than 100 years at full production! Last year the farm needed to move 600 pecan trees and it only lost 1 tree and after 2 years the grove was producing again! Each pecan tree is pruned by hand! Fungicide and insecticide are sprayed every ten days in season! At the Lane farm, there's 500 migrant workers living in dorms and in their community there's a laundromat, restaurant, and store.



PEACHES: When harvesting their 7500 acres of peaches it takes more than 700 employees to harvest. Each peach is picked by hand. Every other day a crew



goes out to pick peaches during harvest, allowing a peach to be picked at the perfect time. A peach tree will produce peaches within three years of planting but an orchard only lasts 12-14 years. And after a couple 12-14 year peach cycles, those acres are no longer suitable for peach production. No amount of fertilizer can make a viable crop. It needs to rotate back to pecans for 25-50 years before peaches can be re-introduced. Typically, growers will plant pecan and peach trees in the same field so as the peaches die out, the pecans can be making a farmer money. When the Lane's remove a peach grove, the wood is piled up and burned. There's no market for it! Similarly, when the peach harvest is going strong, workers size and grade peaches (mostly by machine but also by hand). Grade 1 peaches are what we buy fresh in the grocery store, grade 2 for canning and grade 3 (which is basically perfectly ripe THAT DAY with no time for shipping) is taken to the dump! Mr Lane said they've played with different ideas on what to do with the grade 3 peach but so far their ideas were un-feasible. Even though peaches weren't being sorted we were able to tour the warehouse.



The adventure continues...

Mr. David Lane had also opened a retail store at his orchard. He explained that while they were busy harvesting peaches and pecans, tourists and locals would stop by the orchard to try to buy produce. He found it a bit pesky to be interrupted so nearly 30 years ago he set a college gal in front of his farm with a box of peaches on a picnic table. That first year she sold more than \$40,000 of produce. Today, with a beautiful retail store filled with peach jam, peach wine, bulk pecans, fresh bread and a full restaurant, their sales were over \$5 million last year! We ate a delicious lunch in his restaurant and nearly all of us ate the peach cobbler or peach ice cream for dessert.



ANDERSONVILLE:

On a 26 acre valley in southern Georgia this Civil War military prison held more than union 45,000 prisoners from 34 states in its 18 months of operation. Of those men, nearly 13,000 died of



starvation, dehydration or dysentery. As prisoners were unloaded at the camp, they were held within double stockade walls. There were 323 escape attempts but only 33 were successful. The tent is a pitiful example of what the men's



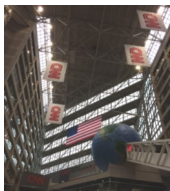
shelter would have been.



Peanut butter processing (Tara Foods (no really, that's its name!))

It takes an hour to roast peanuts for peanut butter at a proprietary temperature (somewhere between 250-350 degrees). The discarded skins are sold for cattle feed and the shells are sold and shredded for ant bait. The plant could use the skins in the peanut butter but it leaves a speck in the peanut butter and while it doesn't affect the taste, makes the visual undesirable. How are peanut butter manufacturing machines lubricated you ask? With peanut butter. This plant processes peanuts and jars peanut butter 24/7 with 160 employees. The peanut market is good for farmers right now so growers in Georgia are enjoying a profitable crop! A typical peanut crop yields 5000-6000 lbs/acre with a market price of \$400/ton now. In 2012 peanuts shot to \$1200/ton (that sounds like a familiar time for a price jump on corn and beans too!) The peanut butter processing tour was fascinating also but due to plant regulations we weren't able to take pictures. All of us were totally covered with lab coat, hair net, boot covers and for the guys, whisker covers!

ATLANTA:



Sunday was our free day in Atlanta. Because we stayed downtown, we were within walking distance to Olympic Park (Atlanta hosted the Olympics in 1996), Coca-Cola museum (could sample more than 100 types of Coca Cola from around the world), the Georgia aquarium and CNN's headquarters! Our entire group split up for the day to explore where we wished. We met for an authentic Southern supper at PittyPats Porch



**Federal Reserve Bank and Bus Tour of Atlanta highlights...**

FEDERAL RESERVE BANK



We toured one of 12 Federal Reserve Banks. They explained the history of currency, fiscal policy and movement of money now and in the past. We saw a 3 foot by 3 foot cube of money that robots were moving into the underground vault. That one cube filled with five dollar bills was valued at \$2.35 million.



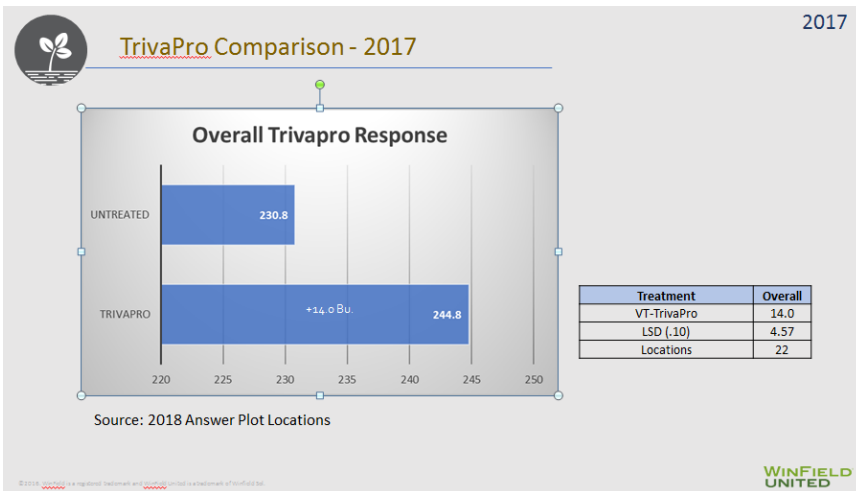
ATLANTA BUS TOUR



Before we left for the airport an Atlanta tour guide was on our bus showing us the sites of the city. We saw the apartment where Margaret Mitchell wrote "Gone With The Wind" (see the shuttered windows in house picture, that was the room she rented). We drove past Martin Luther King's birthplace, the church where he preached and his final resting place. (see photo).

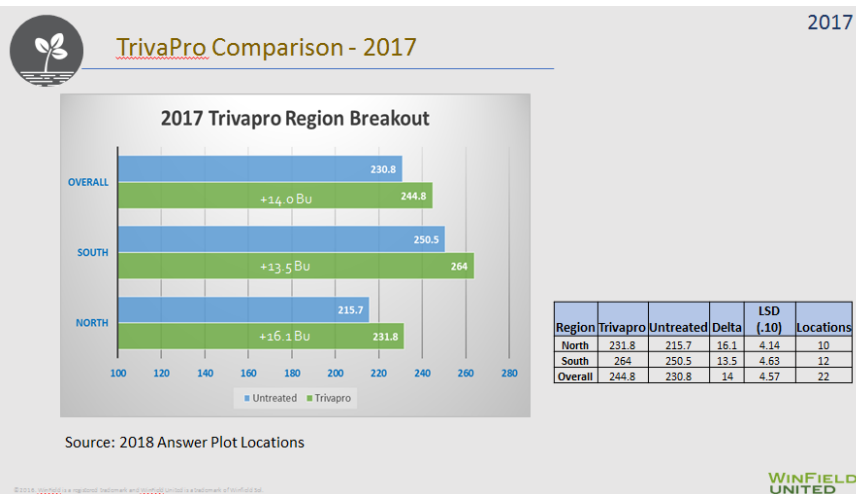


**Why Fungicide?**



We all know that the price of grain is not what we would like it to be. Trivapro from Syngenta has shown improvement over previous fungicides. Our goal is to help you grow a profitable crop. Trivapro is doing that, and the trip is a bonus. We have seen the results last year in our plot. To the left is some independent data from Winfield. Winfield replicates tests and works with all of the basic manufacturers. So, for them to recommend one product over another, it must be good. (They do not want to frustrate any of the manufactures they work with).

This is also backed up by Syngenta's information. It is just nice to see it from an independent source of information.



If you'd like to see pricing vs yield data please give us a call. We can also identify hybrids that respond most to fungicide if you'd like to try product on certain acres.

Applying Trivapro this year? Why not join us on 2019's Ag trip. We're heading to central California. We'll explore the world of cherries, kiwi, a packing house (packing the kiwis and cherries) corn (how do they make any money with astronomically high land prices?), dairy and carrots. With an added stay in Yosemite National Park.

If you're a customer of Valley Ag Supply

you/your family is eligible.



## **SDABA Ag Scholarship Program-Deadline March 1**

### **Six - \$1000 College Scholarships will be awarded!**

Each year, SDABA awards a total of \$6,000 in scholarships to high school and/or undergraduate students majoring in agriculture in South Dakota. Open to customers, employees, or family members of an employee of members of the South Dakota Agri-Business Association, Valley Ag Supply is a member!

### **Scholarship Application Procedure and Rules:**

- Applicant must be a customer, employee, or family member of an employee of a member of the South Dakota Agri-Business Association (SDABA).
- Recipient must major in agriculture.
- Applicant must attend an accredited South Dakota University or Technical School the same year the scholarship is received.
- Applicant may be a high school senior or registered freshman, sophomore, or junior at a South Dakota University or Technical School.
- Applications must be received by March 1 each year.

The scholarship will be sent directly to the South Dakota University or Technical School.

### **To Enter:**

The following seven items will constitute the application. There is no formal application form.

1. Name, address, and phone number.
2. Parents: name, address and phone number.
3. SDABA members: name, address and phone number.
4. Copy of most current high school transcript.
5. Copy of ACT scores.
6. South Dakota University or Technical School to be attended.
7. Personal resume stating achievements, community involvement, and future goals in agriculture.

**Creativity and imagination will be a segment of the judging process.**

Decisions of the judges is final.

### **Mail application to:**

**South Dakota Agri-Business Association**

320 E Capital Ave.

Pierre, SD 57501-2519



PO Box 221  
Gayville, SD 57031

Grower Meeting Soon....Mark your calendars!

Thursday, March 1st

Old Lumber Co, Vermillion~ 6 pm



Mark your calendar!

Join us for all you can eat appetizers and drinks. We'll be hosting a 'Back to Basics' grower meeting at the Old Lumber Company. And by basics we mean fungicide, fertility, seed and planting methods. And we're not looking for basic yields, we're wanting to help you raise 250 bushel corn and 80 bushel beans.

**2019**

**Fungicide**

**Trip....**

**Central**

**California!**

**Cherries**

**Kiwis**

**Dairy**

**Carrots**

**Yosemite**