# The Pecan Grower

OFFICIAL PUBLICATION OF THE GEORGIA PECAN GROWERS ASSOCIATION

Welcome New APC & APPB CEO, Anne Warden

Farewell to GPGA Executive
Director, Samantha McLeod

Addressing Kernel Quality Issues

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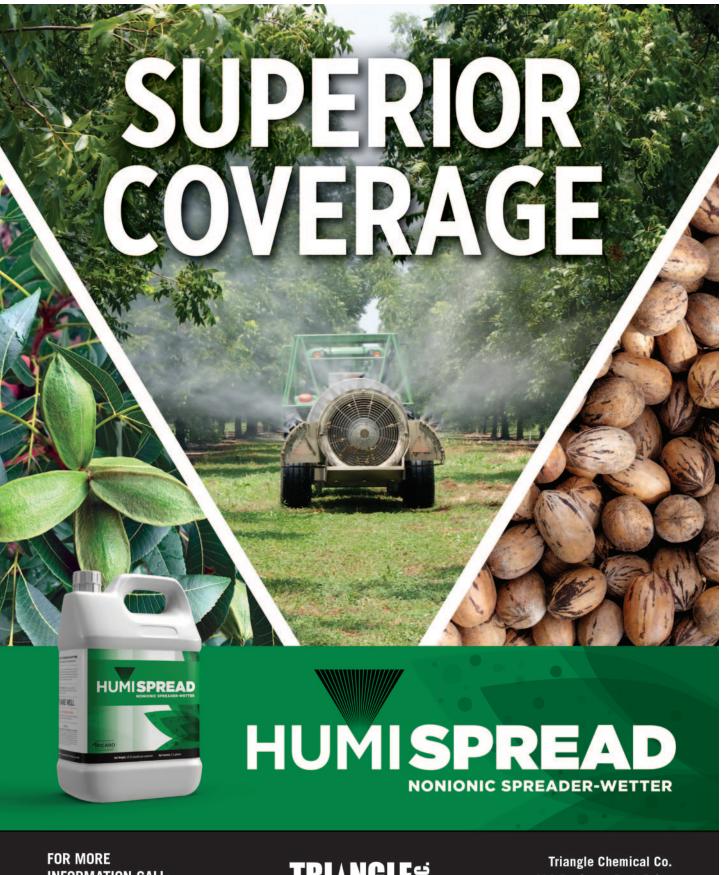
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# CALENDAR OF EVENTS

# February 2024

February 23-24, 2024
Southeastern Pecan Growers Conference
Beau Rivage Resort & Casino, Biloxi, Mississippi
Registration Coming Soon

# March 2024

March 3-5, 2024

Western Pecan Growers Association Conference Las Cruces Convention Center, Las Cruces, NM Registration available on westernpecan.org

March 19-21, 2024

Georgia Pecan Growers Association Conference Georgia National Fairgrounds, Perry, GA Registration available Online

# May-June 2024

May 30 - June 1, 2024
Oklahoma Pecan Growers Association Conference
Ardmore Convention Center, Ardmore, OK
Registration Coming Soon

# July 2024

July 14-17, 2024

Texas Pecan Growers Association Conference Embassy suites Hotel and Conference Center San Marcos, TX Registration Coming Soon

# March 2024

March 19-21, 2024

Georgia Pecan Growers Association Conference Georgia National Fairgrounds, Perry, GA Registration Coming Soon via USPS delivery, downloadable online at georgiapecan.org or by registering directly online.

### Happenings at our 2024 show:

#### **Beginners in Pecan Production Course**

Calling all new pecan growers (or anyone who is looking for a refresher course)! Dr. Lenny Wells, UGA Horticulturalist & Pecan Expert, and the UGA Pecan Extension Team, will be hosting a Beginners in Pecan Production Course on Wednesday, March 20th, in the Miller-Murphy-Howard Building. The course will run in tandem with the other educational sessions presented on the main day of the conference. The course will be hosted in one of the two conference rooms, while the traditional Conference educational sessions will be hosted in the other conference room. Conference registration will now cover this course and all conference educational sessions offered.

#### **Golf Tournament**

This year's golf tournament will be held at Houston Lake Country Club in Perry, GA on Tuesday, March 19th with a shotgun start at 10:00 AM. Lunch and beverages provided.

### Skeet Shoot Tournament

This year's skeet shoot will be held at **Meadows Gun Club in Forsyth, GA on Tuesday, March 19th** with registration and lunch at 11:30 AM and shooting to start at 12:30 PM.

Welcome Reception (Reverse Raffle Drawing & Silent Auction)
Join us for a Welcome Reception following the first day's events for
sponsored cocktails and heavy hors d'oeurves at the Georgia
National Fairgrounds, Miller-Murphy-Howard building, on
Tuesday, March 19th from 5:30 PM to 7:30 PM.

#### **Orchard Tour**

This year's orchard tour will be on Thursday, March 21st.
Location is still to be determined and announced at a later date.

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A beautiful red velvet cake crafted by Cole's Cakery of Tifton, GA, decorated with the Official State Nut of Georgia, Pecans!

Photo By Mary Mikelyn Bruorton, Communications & Events Coordinator GPGA











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### 6 The Pecan Grower

### EDITOR'S LETTER



# A Season of Change for GPGA: Samantha McLeod Announces Resignation as Executive Director

Dear Friends,

After much prayer and consideration, it is with the deepest regrets and heaviest heart that I announce my resignation as Executive Director of the Georgia Pecan Growers Association, effective December 31, 2023.

Since February of 2017, I have had the pleasure and honor of calling the Georgia Pecan Growers Association my work home. This job has been more than a job; it has been a passion, a lifestyle, and an overall blessing in my life. It has led me to build beautiful new friendships that I am proud to call family. With that being said, it is now time for me to take care of my family full time as our newest addition, Freyja, is going to need extra medical care and continued support as she grows. Despite some of our future challenges, she is a perfect blessing and our family is over-joyed with how much love she brings us every day. I look forward to being able to focus all my efforts and energy on her and our two little boys, Arlan (5) and Curtis (4).

The GPGA Board of Directors is actively searching for my replacement as we work to ensure a smooth transition. The next director will be fortunate to have such an amazing, dedicated, and experienced staff on hand to start them off on the right foot.

Thank YOU for all your support to me, my staff, and my family over the past 6 years. I will miss this association dearly.

May God Bless You All,

Samanda Km2d



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# EXPERT ADVICE with Dr. Lenny Wells

**Extension Horticulturist, University of Georgia** 

# **Nut Quality Problems And Their Causes**

A frustrating variety of nut quality issues pop up during harvest from time to time and can create quite a bit of confusion for growers. This season is one of those times.

These problems can cost growers a lot of money and manifest themselves in the form of small nut size, poorly filled kernels, fuzzy kernels, speckled kernels, spotted kernels, pops, embryo rot, sprouting, shuck decline/tuliping (anthracnose), and more. By the time a grower recognizes these issues, it is usually too late to do anything about them.

Many, but not all, can be avoided with proper management. It is important to recognize these issues and understand their causes to try and minimize their appearance in the crop as much as possible in the future. Let's discuss some common quality problems one by one:

### 1) Poor Kernel Fill

The most common cause of poor kernel fill is inadequate soil moisture during the kernel filling stage in August and September. Water is without question THE most important factor for proper kernel filling, which is an extremely high energy-demand process. However, additional factors can lead to



Poor Kernel Fill

kernel filling problems. Some, but not all, of these are indirectly linked to the issue of adequate water for kernel filling.

For example, if you water too much in June and July or we have a wet summer, nut size will sometimes be too large and thus require more energy to fill the ashell volume with kernel. Addi-

**Continued on Page 10, See Causes** 



### Causes, Continued from Page 9

tionally, pollination can influence kernel fill. Non-pollinated nuts will generally fall from the tree and won't make it to maturity. However, those which are self-pollinated or pollinated by a non-compatible cultivar will develop to maturity but result in a much higher percentage of poorly filled or deformed kernels than those that are cross-pollinated with compatible cultivars.

In regions with a high density of pecan trees, there is an enormous amount of pollen floating in the air each Spring from all sorts of cultivars. The chances of getting decent pollination are pretty good most years. However, research has shown that the highest yields and quality are found in orchards where a compatible pollinator is no more than about 150 feet from a main cultivar.

Most years, the loss from inadequate pollinators is negligible. However, there will inevitably be years in which something like a late freeze event occurs and the pollen load will be reduced. Such years tend to reveal pollination inadequacies and these are the years in which the losses are noticeable. 2023 appears to be one of those years. And of course, hurricanes/tropical storms, as we have seen this year, lead to quality losses when the timing of the storm leads to root/stem damage. That damage interferes with the proper transport of water and nutrients to the kernel during the kernel filling process.

### 2) Shuck Decline

This disorder is characterized by shucks that dry

up, turn brown or black and stick to the shell. They fail to open normally, and the ends of the shuck often split open like a tulip flower. Kernel is usually not developed properly.





Shuck Decline
Continued on Page 12, See Causes



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### Causes, Continued from Page 10

results from tree stress, most commonly related to overloaded trees and dry soil conditions after kernel filling is complete. However, an overloaded crop isn't necessary for the appearance of shuck decline. Dry periods during the harvest season, especially combined with warm temperatures, can lead to this condition with or without a heavy crop load.

Many types of stress can lead to the right conditions for shuck decline. Severe winds, which rock the trees around, can damage root systems or the xylem connections between nut and stem. This situation essentially creates a barrier to water and nutrient flow to the nut and causes shuck decline and tuliping as a result, in addition to the poorly developed kernels mentioned above. Fungal organisms that cause anthracnose jump onto these nuts as secondary pathogens after the damage is done.

### 3) Stick Tights

Stick tight is a term used to describe nuts that remain green on the tree, but the shucks fail to open.

There are a number of factors that can lead to stick tights. Some of these appear to be genetic -- as some cultivars like Pawnee, Creek, Stuart, and Zinner are notorious for this. They may produce a good crop and have heavy yields, but there always seems to be



Stick Tights

some percentage of the nuts that simply fail to open. Such cases can also be a kernel fill problem resulting from an incompatible pollinator or self-pollination. As mentioned earlier, self-pollination or an incompatible pollinator can lead to poorly filled kernels. When pecan kernels mature, they release ethylene gas, which stim-

**Continued on Page 14, See Causes** 





















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### Causes, Continued from Page 12

ulates shuck split. Without properly developed, mature kernels inside the shell, you don't get ethylene production and therefore the shucks don't open.

Water is also a key factor for shuck split as it is required for the development of the abscission layer along which the shuck sutures split. If soil moisture is inadequate, the tree can't get enough water for this process to occur as it should. The heavier the crop load and/or the drier the soil, the more stressed for water the trees will be, which can result in a higher percentage of stick-tights on certain varieties.

### 4) Embryo Rot and Vivipary

Embryo rot and vivipary (sprouting) are simply two stages of the same condition. Embryo Rot is characterized by rotting kernels inside the shell. Early stages of this appear as a dark spot in the center of the kernel, usually most visible on the underside of the kernel. The pecan nut is the tree's seed and the tree wants to protect that seed at all cost because that is the tree's offspring.

Embryo rot occurs when the pecan seedling embryo

begins to develop, but for various reasons, it aborts. Usually, this situation curs when the tree can't provide adequate resources the embryo in



**Vivipary** 

the form of water and nutrients. As a result, the tree moves a lot of water to the shucks in an effort to save them. Thus, the shucks become filled with moisture. When this occurs with warm temperatures, the conditions inside the shuck are perfect for germination. The seed attempts to sprout but the embryonic sprout dies and begins to rot before any visible sign of sprouting like the radicle (the embryonic root of the plant) is apparent to the naked eye. Sometimes there is enough en-

Continued on Page 16, See Causes







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### Causes, Continued from Page 14

ergy in the kernel for the radicle to develop and this is what we call vivipary or sprouting.

# 5) Kernel Speckling, Dark Kernel Veins & Fuzzy Kernels

Pecan cultivars often respond to stress in different ways. Pawnee can sometimes exhibit speckled kernels that look like little grey pencil marks all over the kernel. Sometimes the marks are faint and sometimes they are very pronounced. Additionally, Pawnee can sometimes have dark veins running over the kernels. The "veins" are present on healthy kernels; however, because they are the same color as the rest of the kernel



Dark Veins



Kernel Speckling

meat they are not necessarily visible. Both speckling and dark veins occur in Pawnee and some other va-

rieties when the trees become stressed, usually from a heavy crop load or inadequate water during kernel filling. Some varieties respond to similar conditions with the production of fuzzy kernels. While the appearance of these conditions is not desirable and will usually result in a price reduction, it does not affect the taste of the kernel.

#### Conclusion

As I have explained, many factors can affect kernel quality. Some of these factors are under our control and some are not. You can't do anything about hurricanes/storms, drought or late spring freezes, or the genetics of your trees. However, you can provide adequate pollinators in the orchard and you should be able to supply appropriate water during kernel filling via irrigation. In most cases, these actions will alleviate many kernel quality issues.

However, when conditions get extremely dry during kernel filling and through shuck split, irrigation may not be enough -- because irrigation only covers a cer-

**Continued on Page 18, See Causes** 







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### Causes, Continued from Page 16

tain percentage of the tree's entire root system. The tree is simply not physically capable of taking up adequate water to meet its needs from a relatively small percentage of its root system no matter how much is applied.

A good rain or two is the only thing that can completely saturate the entire root system of the pecan tree and provide adequate water to a pecan tree carrying a moderate to full crop load. Without at least one or two good rains during kernel fill it can be tricky. For this reason, crop load management via hedging or mechanical fruit thinning, along with adequate irrigation, are the two most important things growers can do for kernel quality. Hedging itself will go a long way toward improving kernel quality. Hedging simultaneously reduces the amount of tree that root system has to support, as well as reduces the crop load that must be carried by that tree. This action then leads to improved water status and less water stress on hedged trees, which generates increased quality.



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### **Pecan Placement And Promotion In Poland**

Wojciech J. Florkowski, University of Georgia, Griffin Campus

As I reported recently, raw pecans are available in Polish retail outlets, especially in large urban centers, year-round. Pecan halves are found in the health food section and with higher prices than other tree nuts. Pecans are also an ingredient in numerous nutritional bars. The special positioning of pecans attracts a segment of buyers likely to expand as information reaches wider circles of consumers.

The photograph shows yet another processor of raw pecan halves available in a major supermarket chain in Poland found this August. The large picture of pecans on the package is eye-catching. The front of the package includes two graphic logos intended to appeal to separate consumer segments. The symbol in the upper

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Packed raw pecan halves with vegan and responsible packaging (environmentally friendly) sold in selected Polish supermarkets (photo: Tydaisha White).

left portion of the picture indicates this is a vegan product. Vegan foods are trendy in Poland. The message below states that pecans contain a high volume of unsaturated fatty acids and appeal to a health-conscious consumer. The bottom right logo informs the consumer that the product was packaged responsibly to care for resources – an appeal to the environmentally conscious. That logo also shows the package is recyclable. On the back of the package, there is additional information telling consumers that the "weight of the package was reduced by 12% since 2018". Again, the content and number of messages suggest targeting very specific consumer segments and it appears that the way to consume the pecan halves is as a snack.

However, the biggest tree nut consuming season is ahead. The holiday season is still the major tree nut sea-

Continued on Page 22, See Poland



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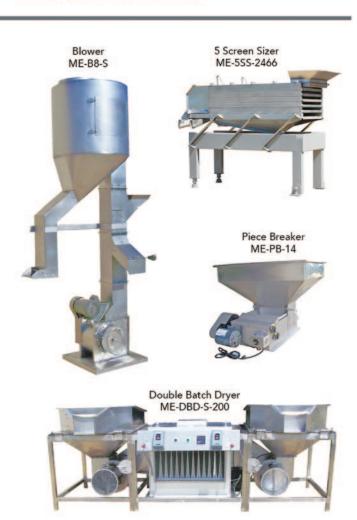
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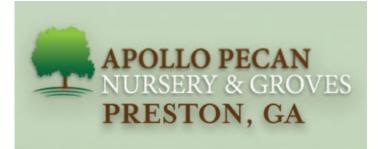


### Poland, Continued from Page 20

son in Poland. Walnuts and hazelnuts in-shell and shelled are eaten raw and as an ingredient in baked goods. Almonds are also traditionally used in baked goods. Pecans have been available in-shell in bulk, but shelled pecan halves or pieces have been sold only packaged. The considerably higher price of pecans limits household penetration. However, news about the health benefits of pecans have now made it to news portals and has spread the information about pecans' nutritional value to thousands of readers. Articles about pecans posted on news websites are new. One, posted in recent weeks, was quite long, well written and provided information supported by scientific studies about the benefits of eating pecans. The timing coincides with the increasing presence of domestically grown walnuts and hazelnuts as the fall advances towards winter holidays. Seasonal changes in weather patterns and colder temperatures affect the types of dishes made at home, creating opportunities for broadening the use of pecans, which again prove their versatility and superior taste.



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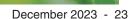
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# Thank You for Your Service

Samantha McLeod began her tenure with the Georgia Pecan Growers Association in February 2017 and would go on to lead the organization through some of the most tumultuous years for pecan growers in our history. Hurricanes Irma, Michael, Idalia, and many weather events would slam our state over the next 6 years, along with almost 3 years of pandemic effects and shutdowns from Covid-19. Along the way, there was a tariff war with China, significant inflation and economic challenges, and supply chain shortages.



Yet, through it all, McLeod led with an energy and grace that she became known for and pushed her staff and the organization to continually strive for improvement. She oversaw a redesign of the website and magazine, launched electronic newsletters and increased use of technology among growers, updated the magazine, increased our social media presence and influence, increased opportunities at the annual conference, developed an E-commerce platform for selling pecans in China, oversaw trade missions both in-country and abroad, and represented Georgia Pecans to lawmakers and key stakeholders in D.C., Atlanta, and abroad.

As she exits her position of Executive Director to dedicate more time to her family in 2024, she will be greatly missed and always appreciated. Farewell, Samantha! We all wish you the very best!













# to GPGA, Samantha McLeod

"She is not just a ray, but a burst of sunshine! Always happy, very professional, and never meets a stranger. Samantha has a true love for the pecan industry and for the growers particularly. To quote a friend, 'She is one of the good nuts.' We are going to miss her and I wish her and her family well." - Chris Clough, Clough Pecan Company & GPGA President

"As President of the GPGA for three of those six years I was always amazed at the knowledge that Samantha had concerning pecans and the workings of the industry. She loved this industry with a passion and was very competitive with other nut industries in making pecans number one. We were all blessed having her as our representative. I will miss her." - Miley Adams, JB Adams & Sons Farm & GPGA Past President

"Samantha has served as a champion for Georgia pecan growers. Her efforts to move the Georgia pecan industry forward in good times and bad are much appreciated and won't be forgotten. Thank you, Samantha!" - Lenny Wells, UGA Horticulturist

"Samantha brought Energy and new ideas with a smile for everyone!" - Mark Hawke, Triangle Chemical Company





"The GPGA has been so fortunate to have such a wonderful ambassador for our industry for the past 6 years. Samantha put her heart into her work and made everyone feel like they were special. She will be greatly missed. Thank you Samantha for a job well done!" - Mike Horne Sr., Horne Pecan Company

"Samantha McLeod was an absolute pleasure to work with.

She came into our industry during some of the most difficult days in history. During her time as executive director she tackled multiple hurricanes, rising tariffs, falling prices, a COVID pandemic and navigated a marketing order. Through all of these circumstances she managed to keep our industry and our livelihoods moving forward. She was our compass and will be sorely missed. We wish you all the best Samantha."

- Scott Hudson, Hudson Pecan Company

"Samantha always made me feel welcomed as a farmer and eventually a board member. She is committed to the pecan industry and can work a room full of people from all types of backgrounds." - Cason Anderson, CCA Pecan



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## Georgia Pecan Tour Hosted in South Georgia

By FEAST Global

orking directly with Georgia Pecan Growers Association, FEAST Global developed and executed a buyers' workshop and trade event called the Georgia Pecan Tour. The inaugural Georgia Pecan Tour took place September 26-27, 2023 in Sylvester, GA and the surrounding areas. This interactive tour was intended to set the stage for an annually occurring event.

During the inaugural tour, 13 buyers had an immersive 2-day experience and 6 Georgia Pecan producers were involved in the tour. Buyers came from 6 U.S. states (TN, VA, GA, CA, MS, AL) and represented 8 different business categories (Restaurant, Ice Cream, Snacks & Candy, Bakery, Production Bakery, Nut Milk Manufacturer, Luxury Hotel, Importer).

During the Georgia Pecan Tour, buyers saw first-hand the safety and health benefits of pecans as a food product. During farm and production tours, they learned about pecan farming, cleaning, shelling and packaging production through on-site tours with 2 Georgia pecan growers, Hudson Pecan Company and Sunnyland Farms.

The first day of the activity culminated in a collaborative cooking experience where 5 savory dishes, 1 dessert, and 1 specialty cocktail were created by participants using 6 different Georgia pecan products including pecan halves, pecan pieces, pecan meal, pecan oil, pecan liquor, and pecanmilk, all intended to showcase the superior flavor and versatility of Georgia Pecans.

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On Day 2, buyers had more opportunities to learn about the Georgia pecan industry, pecan varieties, uses, nutrition, and sustainability from all 6 of the participating pecan growers through educational workshops, a sensory breakout session that included tastings and brainstorming about how to use and promote Georgia Pecans in the future. In addition, each individual company gave presentations, tastings and a tabletop show for 1:1 sales meetings.

Lastly, Dr. Lenny Wells from the University of Georgia taught buyers about the sustainability of Georgia Pecans with a scientific presentation then answered their questions about pecan production methods and economics.

Throughout the two days, buyers and producers were able to network in an ongoing way to build relationships and explore new business opportunities together. At the conclusion of the activity, 100% of buyers surveyed said they were "likely" or "very likely" to increase purchase of Georgia pecan products as a result of the activity. Buyers described the event as "inspiring," "eye-opening," and "an amazingly educational experience."

Overall, this project provided meaningful direct connection to 39 buyers who expressed interest in purchasing Georgia Pecans from Georgia Pecan Growers directly, despite the fact that only 13 buyers were able to attend the event in person.

**Continued on Page 28 for Reports** 





### 2023 PROJECT REPORT











SEPTEMBER 26-27, 2023 FEASTGLOBAL.COM



### 2023 PROJECT REPORT



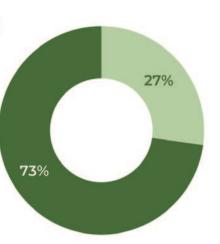


How likely are you to increase purchase of Georgia pecans as a result of this tour?

VERY LIKELY

LIKELY

\*0% of buyers surveyed indicated they were very unlikely, unlikely, or indifferent to increasing purchase of Georgia Pecans.



"An amazingly educational experience!"

Kisha Moore, Founder of Hummingbird

Dessert Boutique

"Very eye opening; provides a new appreciation for pecans, for sure."
Rebecca Ayers, Pastry Chef at Cotton & Rye

"Enlightening and educational.
Also fun too; a great time to network
with other individuals."

Cole Pate, Executive Chef at Bastone



# GPGA Showcases Georgia Pecans At Global Produce And Floral Show In California

By Mary Mikelyn Bruorton, Communications & Events Coordinator, GPGA

he Georgia Pecan Growers Association once again participated in the internationally recognized trade show known as The Global Produce and Floral Show (GPFS) as a part of the Georgia Grown Pavilion in Anaheim, California. Held at the Anaheim Convention Center on October 19th-21st, GPFS is a three-day event held annually. Venue sites rotate around the U.S. with next year's show returning to Atlanta, Georgia.

GPGA has exhibited at the show for over 10 years. Each year we see more and more people who have a greater interest in learning about pecan production and how they can purchase Georgia pecans.

This trade show provides significant opportunity for both wholesale buyers and retail outlets to connect with Georgia pecan growers for purchasing. The event estimates an attendance of 20,000 people from across the globe with about 80% of those attending involved directly with purchasing. Over 60 countries were represented by exhibitors this year.

The International Fresh Produce Association hosts this event as part of their mission, which states, "Our trade association represents companies from every segment of the global fresh produce and floral supply chain. We advocate, connect, and guide to enhance members' prosperity."



Communications & Events Coordinator, Mary Mikelyn Bruorton and Communications & Events Intern, Jacey Pella promoting Georgia Pecans at one of the largest Produce and Floral shows in the U.S.

At the Georgia Pecan booth interested parties could sample the fabulous quality and taste of Georgia pecans

Continued on Page 32, See Floral





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Multiple Georgia Grown companies exhibiting in the Georgia Grown Pavilion at the Global Produce and Floral Show.

### Floral Continued from Page 30

and pick up supplier lists, sourcing brochures and pecan informational pamphlets. GPGA's Communication and Events Coordinator, Mary Mikelyn Bruorton and GPGA's Intern, Jacey Pella, were able to collect contact information and leads for potential buyers and discuss future business opportunities to connect with Georgia pecan growers.

The Georgia Grown Pavilion suite is always a popular destination for attendees and this year was no different. GPFS provided a huge platform to promote Georgia pecans for both domestic and international outreach.

GPGA thanks the Georgia's Agricultural Commodity Commission for Pecans for funding the Georgia pecan exhibit in coordination with Georgia Grown and we look forward to next year's event in our home state in Atlanta, Georgia.

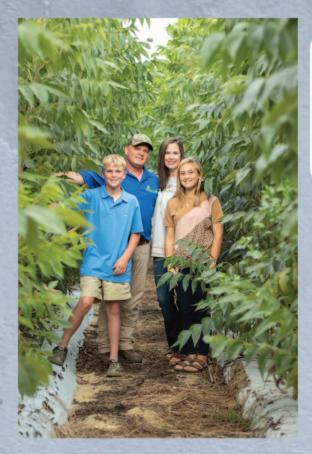
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By Robert L. Redding, Jr., The Redding Firm

### U.S. Representative Mike Johnson (R-LA) Elected Speaker of the House

The U.S. House of Representatives voted to elect U.S. Representative Mike Johnson (R-LA) to Speaker of the House after a 3-week vacancy following the removal of U.S. Representative Kevin McCarthy (R-CA). Rep. Mike Johnson previously served as Vice Chair of the Republican Caucus and has served 6 years in the House of Representatives. After a series of unsuccessful votes with other candidates, including U.S. Representative Jim Jordan (R-OH),

the House Republican caucus voted unanimously to approve Johnson as Speaker, in a 220-209 final vote.

### Farm Bill Delays

House Republicans sent a letter to the newly elected Speaker of the House highlighting "the critical importance of your commitment to prioritizing American farm, ranch, and forester families and the federal policies important to them throughout the remainder of the 118th Congress." The letter urged the Speaker to "be united in ensuring swift passage of a strong Farm Bill that is written by farmers, for farmers, and by rural communities, for rural communities – supporting the farm, ranch, and forester families we represent."

The House Agriculture Committee continues to work on drafting the 2023 Farm Bill legislative text. Recently, reports surfaced of a potential plan to reallocate \$50 billion in funds to the Farm Bill, which included taking funds authorized in the Inflation Reduction Act (IRA). House Agriculture Democrats sent a letter to Agriculture Committee Chairman G.T. Thompson and Ranking Member David Scott strongly opposing the use of these funds in the 2023

Continued on Page 36, See Update



# WECO + MULTISCAN = MORE VALUE FOR PECAN CUSTOMERS





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#### An expanded portfolio for a more complete solution.

The integration of WECO and Multiscan offers pecan processors and packers a complete range of solutions to address their individual requirements for product sorting criteria, capacity, and line layout configuration.

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### **Update, Continued from Page 34**

Farm Bill. The letter stated: "The Inflation Reduction Act was intended to go towards climate-smart conservation, and it would ultimately be a disservice to American farmers should these funds go elsewhere. We implore you to keep the funds for their intended purpose and provide the resources farmers need."

Authorization for Farm Bill programs expired on September 30, 2023. U.S. House and U.S. Senate Agriculture

Committees are busy drafting legislative text for the 2023 Farm Bill. The timeline for the 2023 Farm Bill will likely be delayed due to difficulty passing appropriations bills and the election of a new Speaker of the House.

According to the Congressional Budget Office (CBO), the 2023 Farm Bill could be the first trilliondollar Farm Bill, with expected costs of \$1.51 trillion over 10 years. This estimate is a \$31.5 billion increase over the February 2023 Farm Bill Baseline estimate from CBO. Of this \$1.51 trillion, 81.1 percent of the cost will be for the Supplemental Nutrition Assistance Program (SNAP), while the other 18.9 percent will be split between crop insurance, commodity proconservation, and grams, programs.

U.S. House Agriculture Committee Chairman G.T. Thompson has stated in multiple interviews that he is waiting for Congressional leadership to allot floor time for the Farm Bill before he brings legislation out of committee.

# U.S. House of Representatives Continues Work on Appropriations Legislation

Congress narrowly avoided a government shutdown on September 30

by passing a 45-day continuing resolution bill, which means they still must pass all 12 appropriations bills in order to avoid another shutdown. The U.S. House Appropriations Agriculture and FDA legislation failed to pass at the end of September in a 191-237 vote.

Included in the bill are pecan provisions supported by the pecan industry. The National Pecan Federation's (NPF) supported research initiatives -- pecan processing and

Continued on Page 40, See Update

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36 The Pecan Grower

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#### **Update, Continued from Page 36**

pecan genetic research -- are in their fourth year of funding. Total funding for Fiscal Year 2023 was \$4 million each for pecan processing and pecan genetic research projects.

For Fiscal Year 2024, total proposed funding is \$4.5 million for pecan processing research and \$4.5 million for pecan genetic research.

Additionally, according to draft legislative text "The Committee expects NASS to continue its ongoing activities at the frequency levels assumed in fiscal year 2023, including barley acreage and production estimates; the Bee and Honey Program; the Chemical Use Data Series; the Floriculture Crops Report; and Fruit and Vegetable Re-

ports, including in-season forecasts for noncitrus fruit and tree nut crops such as pecans."

The U.S. House Appropriations Agriculture and FDA legislation will potentially considered again, with amendments, before the end of the 45day continuing resolution period that expires before Thanksgiving. However, it is looking increasingly likely that the U.S. House of Representatives will pass another Continuing Resolution (CR) through early next year to continue working on the appropriations bills.

#### USDA Releases Details for 2022 Emergency Relief Plan (ERP)

On Dec. 29, 2022, President Biden signed into law the Disaster Relief Supplemental Appropriations Act, 2023 that provides about \$3.7 billion in financial assistance for agricultural producers impacted by eligible natural disasters that occurred in calendar year 2022. The U.S. Department of Agriculture recently released 40 *The Pecan Grower* 

the process for producers to begin accessing these disaster funds.

ERP 2022 covers losses to crops, trees, bushes and vines due to qualifying, calendar year 2022 natural disaster events including wildfires, hurricanes, floods, derechos, excessive heat, tornadoes, winter storms, freeze (including a polar vortex), smoke exposure, excessive moisture, qualifying drought and related conditions.

According to USDA, the Farm Service Agency (FSA) is sending pre-filled ERP 2022 Track 1 application forms to producers who have crop insurance and NAP data already on file with USDA. However, effective Oct. 31, Continued on Page 42, See Update

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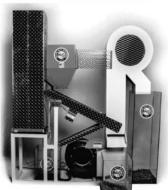


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#### USDA, Continued from Page 40

2023, producers can apply for ERP 2022 benefits whether they have received the pre-filled application or not.

## U.S. House Agriculture Committee Agricultural Labor Working Group Release Interim Report

The U.S. House Agriculture Committee Agricultural Labor Working Group recently released their interim report on the activities of the Working Group and the issues identified from a series of roundtables conducted over the past four months. This interim report covers issues identified with the H-2A agricultural worker program. Over the next several months, Members of the Working Group will meet to discuss potential legislative solutions to the issues identified in the interim report.

Working group co-chair U.S. Representative Rick Crawford (R-AR) stated, "I'm proud to release the Ag Labor Working Group's interim report which lists our initial findings after months of talking and meeting with stakeholders, farmers, and workers. This report describes the unique challenges facing agricultural labor and the H-2A visa program and how it could impact our food supply and those who help produce it. Based on the information available, it is becoming clear that our agricultural visa policies are in desperate need of reforms. I look forward to continuing to work with Chairman Davis and the rest of the Working Group to develop a final report with commonsense, bipartisan solutions".

The Agricultural Labor Working Group was established earlier this year by House Agriculture Committee Chairman Glenn "GT" Thompson (R-PA) and Ranking Member David Scott (D-GA) to address labor issues.

BUYER OF INSHELL PECANS
Contact Chad Selman
Phone: 918-521-9806
Email: Selmanfarms@aol.com

Members of the working group were selected from current Agriculture Committee members and aim to represent every sector and geographic region of American agriculture.

#### National Pecan Federation Requests Section 32 Purchase for Pecans

The National Pecan Federation (NPF) recently sent a letter to the U.S. Department of Agriculture (USDA) Agricultural Marketing Service advocating for a Section 32 Commodity Procurement Solicitation for pecans. Section 32 of the Funds for Strengthening Markets, Income, and Supply Act authorizes USDA to make purchases of commodities experiencing an oversupply situation.

As stated in the letter, the U.S. pecan industry has experienced many challenges in recent years, from retaliatory tariffs in China to rising input prices, labor shortages, and adverse weather. A significant purchase of pecans from USDA would be extremely beneficial to the industry.

USDA will begin considering Section 32 requests in the next fiscal year, which begins on October 1, 2023.







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## Sens. Ossoff, Rev. Warnock Press Biden Administration To Strengthen Agricultural Disaster Assistance For Georgia Farmers

In a press release from October 24, 2023. U.S. Senators Jon Ossoff and Reverend Raphael Warnock urged the Biden Administration to support Georgia's agricultural industry after this year's natural disasters.

In a letter sent to Office of Management and Budget Director Shalanda Young, Sens. Ossoff and Warnock urged the Administration to include funding for agricultural disaster assistance in the Administration's supplemental appropriations requests to Congress, noting the particular impact of Hurricane Idalia and the early freeze in March on Georgia's key agricultural industries.

"This year, Georgia growers have suffered from natural disasters that have devastated crops and communities across our state. Hurricane Idalia spent more time over Georgia than over any other state, flooding vegetable fields and uprooting pecan trees. A freeze in early March destroyed an estimated 90 percent of Georgia's peach crop," Sens. Ossoff and Warnock wrote. "In response to these and other disaster events, we respectfully request that you include funding for the U.S. Department of Agriculture in the Administration's forthcoming supplemental appropriations requests."

In September, Sens. Ossoff and Rev. Warnock surveyed storm damage from Hurricane Idalia and met with local leaders in Valdosta, including key agricultural leaders.

In June, USDA declared a large part of rural Georgia as a natural disaster area after the state's peaches and other crops were hit by freezes earlier this year. According to the AJC, an estimated 90% of Georgia's peach crop was destroyed.

**Continued on Page 45, See Farmers** 



#### Farmers, Continued from Page 44

Sen. Ossoff continues to lead the charge to strengthen the state's agricultural industries and level the playing field for Georgia's farmers.

In August, Sen. Ossoff launched a bipartisan effort to help Georgia farmers compete with imports from Mexico.

Earlier this year, Sen. Ossoff met with Georgia farmers ahead of the 2023 Farm Bill reauthorization to ensure the legislation meets the needs of Georgia farmers and growers.

Senator Warnock, a member of the Senate Agriculture committee, is pushing to strengthen crop safety net programs in the upcoming Farm Bill, including introducing legislation to improve the Tree Assistance Program, which would benefit peach and pecan growers impacted by recent natural disasters.

He and Senator Warnock also recently urged President Biden and the Department of Agriculture to boost funding to protect Georgia's poultry industry from avian flu outbreaks.

## United States Senate

WASHINGTON, DC 20510

October 20, 2023

The Honorable Shalanda Young Director Office of Management and Budget 725 17th Street NW Washington, DC 20503

Dear Director Young,

This year, Georgia growers have suffered from natural disasters that have devastated crops and communities across our state. Hurricane Idalia spent more time over Georgia than over any other state, flooding vegetable fields and uprooting pecan trees. A freeze in early March destroyed an estimated 90 percent of Georgia's peach crop.

In response to these and other disaster events, we respectfully request that you include funding for the U.S. Department of Agriculture in the Administration's forthcoming supplemental appropriations requests. We know that assessments are continuing around the country, but given the scale of the damages, we encourage the Administration to ask for the resources that are sorely needed by growers in our state and across the nation.

As you know, agriculture is the backbone of our state's economy. Thank you for working with us to support Georgia growers

Sincerely,

United States Senator

Raphael Warnock United States Senator

K-,415W-5

## Featured Product:

By Amy Howell, Copy Editor, The Pecan Grower Magazine

Pecans are a part of Kortney Chase's DNA.

"As a third-generation pecan farmer, I've been in and around the pecan industry since I was born. Growing up at Chase Pecan taught me everything I know about hard work and the ins and outs of running a successful business."

Based out of San Saba, Texas, Chase Pecans is a leading manufacturer of American grown pecans and ships wholesale and retail products to over 30 countries worldwide. Kortney serves as President of the company and is now stepping into the world of plant-based milks as the founder of Pecana, a new Pecanmilk made with simple, clean ingredients.

"The idea for Pecana came about about 10 years ago when I first realized there was a gap in the market for all-natural, great-tasting pecanmilks. Then during COVID, I really had the opportunity and time to turn my dream into a reality. I started experimenting with what a flavorful pecanmilk might taste like, and after extensive testing, I couldn't be happier with the final formula we landed on.

She explained, "Pecana features all-natural ingredients with no artificial flavors, chemicals or ingredients you'll need to Google. We're also proud to say we source 100% all-American pecans from Chase Pecan. Every carton of Pecana is truly made with love, a testament to the Chase family legacy."



46 The Pecan Grower

Currently, Pecana offers two formulas: Vanilla and an Unsweetened pecanmilk available for purchase on their website.

"A huge success for us has been nailing down the formula of the product. The pecan flavor really shines through and makes an almost sweet product without any sugar – I am so proud of that. Our primary goal moving into 2024 is to be available in grocery stores to the masses," Chase writes.

Chase credits Don Lindquist, CEO of Chase Pecan, for his help and support of her product development.

Chase explained, "He was a vegan at the time and it was a fun challenge for him to create a product that he would want to buy as a vegan. He also lives and breathes pecans and wants to see success for pecans in the nutmilk world."

To distinguish Pecana from other plant-based milks on the market, Chase highlights the clean ingredients, nutritional value and family-grown pecans as key differentiators.

## Pecana NutMilk





Photo credit to Samantha Marie

She notes, "Pecans are the star of the show when it comes to nuts. They offer so many health benefits and are loaded with nutrients like antioxidants, fiber and protein. Not only that, but they also just taste amazing! Our all-American pecans give Pecana a naturally rich, buttery flavor that is unrivaled to other plant-based options you may find."

When it comes to promoting her products and marketing American pecans, Chase notes, "Traceability is the main differentiator that sets American-grown pecans from the rest. You lose a lot of traceability in your food when you buy from a foreign country. It's important to me that every Pecana customer knows the ingredients are sourced with love and care, right from Chase Pecan!"

Follow Pecana on Instagram @pecanmilk or order online at www.pecanamilk.com

## Student Pecan Growers Find Success From Hard Work

By Mary Mikelyn Bruorton, Communications & Events Coordinator, GPGA

ne Houston County high school agriculture club had a dream to expand their program in 2007.

Fast forward to 2023 and their dream has now come true. The Future Farmers of America (FFA) chapter at Northside High School in Warner Robins began in 2003 and since 2007 has acquired 30 acres of land to develop their agriculture program. The designated land had at one time been intended as a site for construction of a county middle school. However, when those plans fell through, FFA advisor and teacher Virgil Blalock helped secure it for his students. One plus side to acquiring the land for the agriculture program was that there was a pecan orchard located there.

When Blalock first went out to assess the land, the weeds and grass had taken over the orchard. Blalock, Northside FFA students and community members were determined to get this orchard back in production. In 2010 Northside was able to hire a second agriculture teacher, Ryan Talton. Once Talton was on board, the ag team went hard to work, and production started again in the orchard.

There were no structures or equipment that could be used to harvest the pecans, so Blalock and Talton had to find ways to harvest the pecans and start making profits for the FFA chapter. Multiple community members and pecan growers around the area heard about Northside's orchard and jumped in to help. A few of the community members and pecan growers that have helped Northside achieve their goals for this orchard were Mike



48 The Pecan Grower



Back Row L-R:Ryan Talton, Chase Cannon, Emma Kate Broome, Jason Nance, Jairus Montford, Bryson Springle. Front Row L-R: Riley Mitchell, McKayla Kahley, Katey Conley, Skye Blitch, Carter Mitchell, Virgil Blalock

Jarros, Tom Cleveland, Cason Anderson, David Yelton, Tommell Wilcox and Ted Cottrell.

GPGA was able to meet some of the students that help with the orchard. It quickly became obvious that this group of students are determined, hardworking and outgoing to say the least. Each class of Blalock's and Talton's work on the orchard during their class time. This work includes mowing the orchard, harvesting pecans, and general orchard management and upkeep. When talking with the students about the orchard, every one of them seemed grateful for the opportunity to learn more about the pecan industry and valued the hard work that goes into maintaining and harvesting an orchard.

Blalock was able to earn multiple grants to fund a small sweeper, a zero turn lawnmower, and other equip-

Continued on Page 49, See Work



#### Work, Continued from Page 48

ment for the orchard. The profits from the first year of pecan production were used to buy materials for the students to build their first barn in the orchard. This barn allowed the students to house some of their livestock and equipment. Every year the profits that are made from the pecans are put back into the agriculture program for building barns for livestock, helping with greenhouse expenses and maintaining the orchard.

Talton and Blalock decided that they wanted more of the community to know what they were doing, so they decided to package their pecans in a Northside FFA labeled packaging. They sold these pecans at a local grocery store and made around \$3,000 in profits from the 2022 crop.

The two teachers said that they could not have achieved this success without the help and support they received from the administration at Northside High School. They are grateful for the guidance and support from the community members, pecan growers, and pecan industry experts who played such a crucial role as well.



## **Happy 101st Birthday**



It is with great joy that this year we get to say Happy 101st Birthday to St. Elmo Harrison! Mr. Harrison, from Whigham, Georgia, has been a longtime subscriber to The Pecan Grower. When we recognized his 100th birthday last year, he had just finished up harvesting his 71st year of peanut crop from his 35 acres. It is not often that we get to celebrate such a significant birthday milestone and we appreciate Mr. Harrison's continuing support of the magazine.



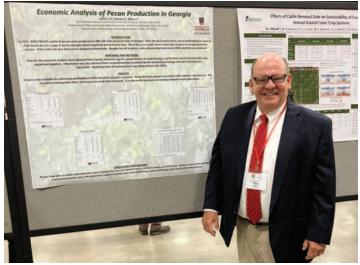
## Pecan Presentations At 2023 State & National Meetings Of County Agricultural Agents



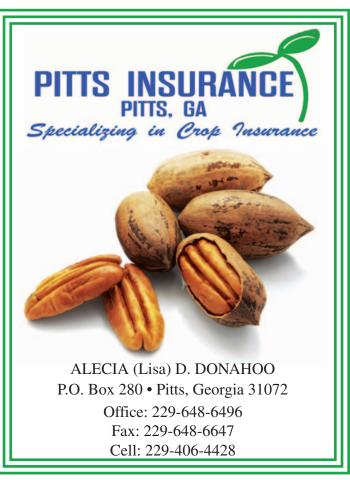
At the annual meeting of the Georgia Association of County Agricultural Agents, which was held in Augusta, Georgia in mid-November, Robyn Stewart of Lincoln County was given the H.C. Ellis Pecan Achievement Award. Stewart was recognized for her education programming in Northeast Georgia that led to the recent Northeast Pecan Field Days of 2022 and 2023.



Andrew Sawyer presented his research on Pre-Emergent Herbicides of Non-Bearing Pecan at the annual meeting. His research is being conducted at the Vidalia Onion Research Center.



Georgia Pecans were well represented at the 2023 National Association of County Agricultural Agents Annual Conference in Des Moines, Iowa, which was held in mid-November this year. Lee County Agent Doug Collins authored a poster on 'Economic Analysis of Pecan Production in Georgia' that presented planting and price data since 2018. Additionally, Southeast Area Pecan Agent Andrew Sawyer (not pictured) presented his four-year research in phosphite on non-bearing pecans.



## Georgia Pecan Month

By Mary Mikelyn Bruorton, Communications & Events Coordinator, GPGA

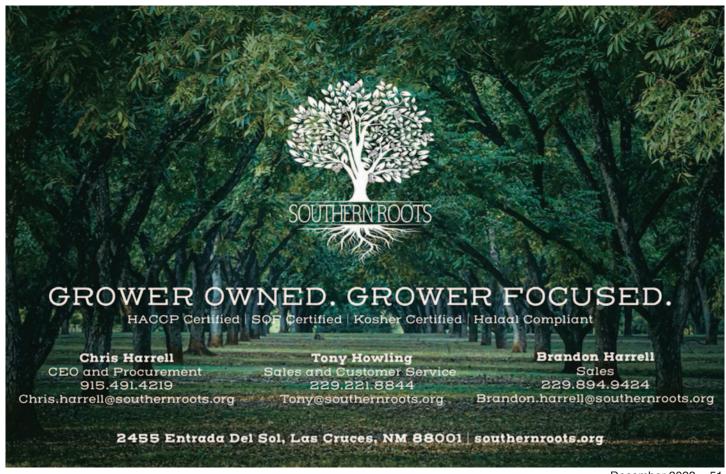
Pecan pies, pecan turtles, pecan logs, and much more is the reason Georgia celebrates our favorite state nut the whole month of November! Georgia Pecan Month presents a unique opportunity to post recipes, nutrition facts, and everything pecan. GPGA utilizes social media to educate consumers to learn more about the health benefits of pecans, where they can purchase them, and the importance of consuming them daily as a part of a balanced diet.

This past November, GPGA created over 40 social media new posts across 4 platforms spotlighting different aspects of the Georgia pecan industry. Special spotlights included Georgia Pecan Suppliers/Retailers, Georgia Pecan Recipes, Georgia Pecan Nurseries, Nutrition Facts, Pecan Production Updates and Georgia Pecan Promotional Items to encourage engagement and raise awareness with the industry. Another effort to in-

crease engagement through social media is our deluxe giveaway basket of GPGA goodies, which always captures a large number of entries.

In addition to the special spotlights campaign throughout the month of November, GPGA also hosts an annual pecan photo contest through Social Media channels, giving our followers' entries a chance to be featured as the cover photo of The Pecan Grower magazine, February 2024 issue. The photo contest is always a great success.

Though Georgia Pecan month may now be over, the social media efforts to showcase what all Georgia pecans have to offer will continue. Keep up with GPGA on Instagram, Facebook, X (formally known as Twitter), and LinkedIn @georgiapecangrowers to see what the rest of this year has in store.



## 9th ANNUAL JACK THOMPSON SCHOLARSHIP

Jack Thompson was a leader in the pecan industry for more than 30 years, who worked tirelessly to promote and advance pecans. Since it launched, the scholarship has assisted 20 students in their college pursuits.

GPGA will award up to (2) scholarships in the amount of \$500 for the 2024 Academic Year to deserving upcoming and/ or college students. (Verification of enrollment will be a pre-requisite for receiving funds.)

#### **Application Specifications:**

- 1.) Applicants should submit a one-page cover page that includes the following information:
  - Name, Mailing Address, County of Permanent residence, Email Address, and Phone Numbers for Contact
  - · Parent/Guardian Name and Phone Numbers for Contact
  - · High School Attended with Anticipated Graduation Date
  - · If the applicant is currently in college, please also list college, as well as declared major
  - List High School or College GPA as of Fall Semester 2023
  - · List High School/College/Community Awards, Activities, Work Experience, and Involvement
- 2.) Applicants should submit an essay describing their educational accomplishments and career goals. (Not to exceed two pages, typed)
- 3.) Applicants should include the name, address, phone number, and email address for two (2) professional references. Such references might include teachers, employers, and school administrators, as examples.
- 4.) Award preference will be given to students who reside or attend high school in pecan-growing regions within the state of Georgia.

#### **Submission Details:**

Deadline for scholarship applications is January 31, 2024

NO late applications will be accepted.

Winners will be notified in early March.

Mail applications to the following address:

Georgia Pecan Growers Association

Attn: Scholarship Committee P.O. Box 1367 Tifton, GA 31793







## PECAN PRODUCTION MANAGEMENT TIPS

### January

Thin overcrowded orchards
Prune, hedge or train trees
Plant/move trees
Lime, zinc, phosphorous and
magnesium may be applied
Clean up limbs/debris
Service/repair equipment
Collect and store graftwood
Dig trees
Plant nuts

### February

Fertilize drland orchards according to leaf and soil analysis Apply potassium to dry and irrigated orchards Lime, zinc and phosphorous and magnesium may be applied (unless previously done) Thin overcrowded orchards Hedge trees Prune/train trees Plant/move trees Apply sethoxydim for rye grass suppression and clover release Service/repair equipment Clean up limbs/debris Collect and store graftwood

> Whip graft Dig trees Plant nuts

### March

Fertilize dryland orchards (if not previously completed)
Apply potassium to dry and irrigated orchards (if not previously completed)
Complete pruning, training, thinning and planting
Plant nuts
Whip graft
Spring bud
Begin fungicide sprays at budbreak
Treat trees with history of phylloxera at budbreak

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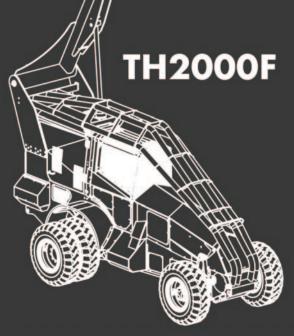
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### **Baking To The Moon**

By Amy Howell, Copy Editor, The Pecan Grower Magazine

Georgia Pecans, as a collaboration between GPGA and funding from the Georgia Commodity Commission for Pecans, launched an E-commerce program in 2018 in China so that our growers had direct access to the world's largest economy. In 2019, the Georgia team contracted with Equus International to use Equus for in-country marketing in China. Specifically, Equus promotes Georgia Pecans across a virtual storefront, across Asia's vast social media networks, and with incountry events developed in culturally appropriate formats and designed around culturally relevant events and holidays.

This marketing program with Equus has generated significant interest and success for Georgia Pecans. Recently, Equus delivered a "Baking to the Moon" campaign centered around China's Mid-Autumn Festival. This festival might be compared to the American version of harvest celebrations/ Thanksgiving. In the Chinese culture, the festival pays homage and appreciation to the bounty of harvest with special recognition to the harvest Moon. "Mooncakes" are a special treat during this time and Georgia Pecans found their place in new mooncake recipes thanks to Equus.

Continued on Page 57, See Baking



## UGA Mid-Autumn Festival Event

University of Georgia, with 700 Chinese students studying in UGA and 200+ Chinese teachers, UGA the Chinese Student & Scholar Association (CSSA) that organizes events for major Chinese festivals including Mid-Autumn, Chinese Lunar New Year and Dragon Boat Festival. This year, Georgia Pecans joined the UGA Mid-Autumn Festival Event on Oct 1st; presenting Georgia Pecans in addition to hosting a traditional game of pitch-pot. The event included sampling Georgia Pecans and prize giveaways, showcasing the state's official nut.







Decans

Chinese Student Studies In the Ivy League

159+ Engagements



Topic: First Time Making Mooncake & Celebrating Midkutumn Festival in Ivy League

Post Link: RED

#### **Key Content:**

- Bake mooncake with my favorite nuts pecans
- Pecans make my mooncakes healthy
- Share my mooncakes with friends celebrating Mid-Autumn Festival



Chinese Student's Cooking In The US

75+ Engagements





4,938+ Views

How Much Do They Cost

Post Link: RED

#### **Key Content:**

Bake egg tarts with pecans and pecan nut butter



## Baking, Continued from Page 56

Throughout this specific campaign, pecans took center stage in both online and offline formats. Online, Pecan To The Moon was the key topic in 9 different "Key Opinion Leaders" channels on 9 different media platforms and over 50 types of blogs from Chinese students, Chinese American



families and Southern families. This activity generated over 1 million views with 1,313 active comments. As a part of the offline, in-person event, Pecan To the Moon was featured at the University of Georgia (and 5 other

Georgia universities) with a lucky draw and Chinese pitch-pot game as part of a Mid-Autumn Festival for students.



### Chinese Student's Life In Georgia

**59,216+** Views **2,737+** Engagements



贝拉公主的日常 Bella's vlog Followers: 101,000+

A Chinese student in Georgia who has solid engagement with followers.

Topic: Overcome Procrastination with A Healthy Breakfast

Post Link: RED

#### **Key Content:**

- Healthy breakfast with Georgia state nut- pecans
- Enjoy pecan roll













## Pecan Pie Mooncake b

## **NON-TRADITIONAL MOONCAKE FLAVORS**

"This recipe is for all of you out there who think you don't like to try making them for the first time. The flavors are delicious and bonus: they're easier to make than any of our other mod





## y The Woks of Life

e mooncakes or who want sly autumnal and familiar, oncake recipes!"







To the pecan mixture, stir in the melted butter, water, bourbon, oil, and vanilla. Then gradually add the toasted sweet rice flour to bind all the ingredients together. The filling should hold together in a ball when finished.





Weigh and divide the mixture into 10 equal pieces (about 60g each). Form each piece into a ball, and set aside for assembling the mooncakes.









#### **Pecan Pie Mooncakes**

This recipe for Pecan Pie Mooncakes combines a traditional Chinese Mid-Autumn Festival treat with classic American fall flavors of pecan pie!

Prep: 3 hours hours • Cook: 20 minutes minutes • Total: 3 hours hours 20 minutes minutes

#### **Ingredients**

#### For the Dough

- 1/2 cup golden syrup
- 1/3 cup pecan, peanut, corn or canola oil
- 1 teaspoon Potassium Carbonate solution
- 2 cups all-purpose flour (spooned into measuring cup)

#### For the Filling

- 2 cups pecans
- 2/3 cup light brown sugar (packed)
- 1/2 tsp salt
- 1 cups sweet rice flour
- tablespoons melted unsalted butter
- 3 tablespoons water
- 2 tablespoons bourbon (can substitute more water if you don't want alcohol in the recipe)
- 2 tablespoons pecan, peanut, corn or canola oil
- 1 teaspoon vanilla extract

#### For Assembly & Baking

- all-purpose flour (for rolling & shaping)
- 1 egg yolk
- 3 tbsp (45 ml) water

#### Preparation

#### Make the Dough

- 1. Start with the mooncake dough. In a mixing bowl, combine the golden syrup, oil, and Potassium Carbonate solution together with a rubber spatula. (If using cups for measuring, make sure you get almost every last drop of syrup/oil from the measuring cups into the bowl!)
- 2. Then add the flour to the mixture, and use the spatula to combine everything into a soft dough. Do not overwork it. This step should only take 1-2 minutes. Cover the dough in an airtight container. Let it rest in the refrigerator for at least 1 hour or overnight. You should have about 470g of dough.

#### Make the Filling

- 1. While the dough is chilling, make the filling. In a clean, dry wok, toast the sweet rice flour for 15-20 minutes over medium low heat until it turns a light brown color. Stir often, and adjust the heat accordingly to prevent burning. Allow to cool.
- 2. Toast the pecans in a preheated oven at 300°F for 10 minutes, until fragrant. Allow to cool, and chop them—no pecan piece should be larger than a pea. Add them to a large mixing bowl, along with the brown sugar and salt. Mix well.

3. To the pecan mixture, stir in the melted butter, water, bourbon, oil, and vanilla. Then gradually add the toasted sweet rice flour to bind all the ingredients to-



gether. Weigh and divide the mixture into 10 equal pieces (about 60g each). Form each piece into a ball, and set aside for assembling the mooncakes.

#### **Assemble the Mooncakes**

- 1. Once the dough has finished resting, divide and weigh the dough into ten equal (47g) pieces, rolling each piece between your hands into a ball. (Weighing them will ensure each mooncake is the same size and weight.) Store the dough balls in a covered container to chill in the fridge—you'll work with a couple at a time.
- 2. Ensure the pattern plate in your mooncake mold is locked in place, and dust the inside of the mold (the pattern plate and the sides) thoroughly with flour. Gently tap out any excess. You will repeat this process for each mooncake.
- 3. Lightly dust a work surface and a dough ball with flour, and use a floured rolling pin to roll the dough into a 4-inch/10cm circle. Use a thin, flat spatula to lift up the dough, and place it on top of a ball of filling. Gently press out the air bubbles around the filling.
- 4. Then turn the opening face-up, and carefully press the dough together to close any gaps, keeping the dough distribution as even as possible. The dough will crack easily, but it's also easy to squish back together or patch with an extra scrap of dough. The chief goal here is to close the dough around the filling without capturing air inside. Roll between your hands to create a smooth ball.
- 5. Lightly dust the assembled ball with additional flour. Place it on a lightly floured work surface, then press the mooncake mold onto the ball until the base of the mold makes contact with the work surface. Firmly press down on the spring until you feel resistance. Lift the mold and gently

Continued on Page 61, See Mookcakes

#### Mooncakes, Continued from Page 60

press the mooncake out of the mold. If any dough gets stuck in the mold or you have areas where the filling is peeking through the dough, get a small piece of the scrap/mending dough to patch up the area. Then clean the mold (a toothpick helps get dough out of any nooks and crannies in the mold) and dust it more thoroughly with flour. Then gently press in on all sides of the mooncake to make it smaller, so it can go back in the mold for reshaping.

6. Place the mooncakes on a baking sheet about 1 inch (2.5cm) apart as you make them. Repeat until you've assembled all the mooncakes. (Note that they will not change size during baking.)

#### **Bake the Mookcakes**

- 1. Preheat the oven to 325°F/160°C when you're almost finished assembling the mooncakes. Right before baking, dip your fingers into a bowl of water, and fling the water on your fingers onto the mooncakes a few times. This gently misting prevents the dough from cracking.
- 2. Immediately put the mooncakes in the oven and bake for 5 minutes. (Remember to set the timer!) Now prepare the egg wash by whisking the egg yolk and 3 tablespoons of water together.
- 3. After the mooncakes have been baking for 5 minutes, take them out of the oven and immediately lower the oven temperature to 300°F/150°C. Very lightly brush each mooncake with egg wash (preferably using a natural bristle pastry brush), being careful not to allow any egg wash pool in the nooks and crannies of the mooncakes. Put them back in the oven, and bake for another 15-17 mins, until the mooncakes are a light golden brown.

#### **Tips & Notes**

When the mooncakes first come out of the oven, the dough will look a bit dry, and not oily like what you are used to when opening packaged mooncakes. This is normal. Cool completely, and then store the cooled mooncakes in an airtight container for 1-2 days, and the outside will get that nice shiny sheen you recognize! Store your mooncakes in an airtight container in the refrigerator for up to 10 days, and enjoy.

Mooncakes are a calorie dense treat. They were made for sharing!

#### **Nutrition Facts**

Calories: 553kcal (28%) Carbohydrates: 60g (20%) Protein: 6g (12%) Fat: 33g (51%) Saturated Fat: 6g (30%) Polyunsaturated Fat: 9g Monounsaturated Fat: 16g Trans Fat: 0.2g Cholesterol: 13mg (4%) Sodium: 160mg (7%) Potassium: 159mg (5%) Fiber: 3g (12%) Sugar: 28g (31%) Vitamin A: 163IU (3%) Vitamin C: 0.3mg Calcium: 37mg (4%) Iron: 2mg (11%)

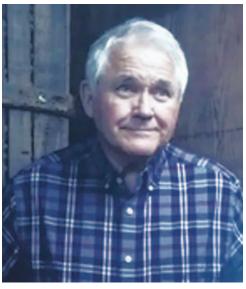


### With Sympathy

ohn W. (Jake) Renfroe, Jr. passed away peacefully at home on Saturday, October 21, 2023. He was 91 and just shy of his birthday on December 19.

Jake spent his childhood in Troy, Alabama. He loved everything outdoors and long walks on the farm with his family on Sunday afternoons. He was a good athlete, enjoyed playing sports and was Captain of the Troy High School football team. After high school he enlisted in the Army National Guard and was stationed at Ft. Rucker. During that time, he was set up on a blind date with Lillian Connally from Red Level, Alabama, and the two fell deeply in love. After his tour of duty, and with the encouragement of Lil's sister they eloped, and shortly afterwards they enrolled in the University of Alabama. Soon after graduation, Jake and Lil left Alabama with a young daughter, a degree in accounting, and a position at what was then Chemstrand in Pensacola. Florida.

Jake joved a busy and varied career. He realized he wasn't comfortable in a small office of a large com-He pany. worked for Goodyear Tire Company for a then time,



opened Renfroe Tire Service, a very successful Pensacola business in the 60's and 70's. His father, J.W. Sr. had been buying pecans in Troy from growers around the Southeast since the 1930's. Jake began purchasing pecans from growers in Northwest Florida and South Al-

Continued on Page 63, See Sympathy



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#### Sympathy, Continued from Page 62

abama to help his father's business and storing them in the back of his tire store.

When his father passed away in the early 70's, Jake sold the tire company and devoted all his efforts to the pecan business. For many years, Renfroe Pecan Company was the largest accumulator of pecans and supplier to commercial pecan shellers and food processors in the country. In the early days, Renfroe's was wholesale only, but today, the two retail stores and mail order business in Pensacola provide many varieties of pecans and nuts to customers around the country. As a business owner, Jake appreciated every person he saw; from the neighborhood teen selling ten pounds of pecans, to a farmer with ten-thousand pounds, he treated each person with the same dignity and respect. As an employer, he never asked someone to do something he wouldn't do. At Christmastime, he loved greeting customers in the store and handing out samples of fudge.

Jake and Lil taught themselves to play tennis on the courts at Pensacola Junior College. Rarely did a day pass when one or both of them weren't playing. They were charter members of the Pensacola Racquet Club where on those courts they met some of their most cherished friends for life. It is told that the Pensacola Ski Club was formed at a changeover on the tennis courts. Jake was a board member and president of the Ski Club, and they enjoyed skiing on beautiful mountains around the world in their younger days.

Jake was active in the community and was chairman of the board of Pensacola Tourism Council and served on the Florida Tourism Board. He was president of the Fiesta of Five Flags, and was later crowned Don Tristan Deluna XLIII where he and Lil represented Pensacola in festivals throughout Florida. He enjoyed many Fiesta and Mardi Gras organizations, especially Rebellaires and the Order of Tristan Clowns. He was a board member of the Pensacola Historical Society, on several bank boards, and he and Lil were Pensacola Chamber of Commerce Pace Award recipients. He was a member of many trade organizations relating to the pecan and tree nut industry.

Jake is survived by his wife of 70 years, Lillian,

**Continued on Page 64, See Sympathy** 

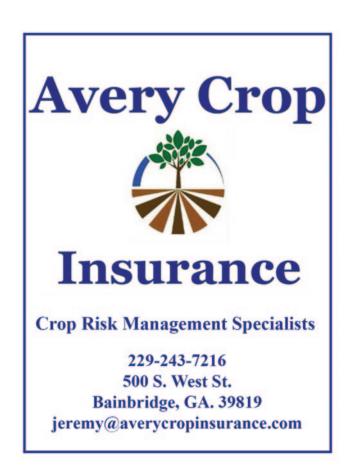


#### Sympathy, Continued from Page 63

daughter Dee Renfroe, and sons Jake III (Jane), and Ben (Tammy). He had eight grandchildren, Margeaux Gibson (Ben), William Renfroe, Mary Kate Northup (Graham), Sarajane Simoneau (David), Maggie Renfroe, Jordan Fox, Skylar Fox, and Mackenzie Fox. He had seven great-grandchildren, Ted and Numa Gibson, Aubrey and Lillian Renfroe, and Carter, Harper, and Penelope Northup. Also surviving Jake are his siblings Betty Albritton (Bill), Gene Renfroe (Jana), and Esther Scherf. He loved all of his family deeply, and we will all miss his jokes and the big smile that lit up a room wherever he went.

The family would like to thank the caregivers who took loving care of Jake; Debra Gould, Sheila Shelby, and Felicia Knight.

A Memorial Service was held Saturday, October 28th at 11:00 at Trinity Presbyterian Church, 3400 Bayou Blvd, Pensacola Fl., 32503, followed by a reception at the Church. Pallbearers were William Renfroe, Ben Gibson, Graham Northup, and Parker Hamil.



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The Georgia Pecan Growers Association is a growing, dynamic organization striving to serve the Georgia Pecan industry and meet the needs of our members. Whether you are a grower, supplier, consumer or industry supporter, GPGA welcomes your support of Georgia's Pecan industry through our membership. The GPGA needs your continued support for research, education, marketing and development for the pecan industry in 2024.

#### Voice of the Industry

GPGA is a founding member of the National Pecan Federation, which houses the Pecan Political Action Committee and allows pecans to lobby in Washington D.C. through one of the agricultural industry's top lobbying firms, The Redding Firm.

GPGA represents your interests at all agriculturallyfocused legislative events, both state and national, in order to affect policy.

#### Education

The Pecan Grower magazine & The Pecan Grower eNewsletter are the official publications of GPGA. They provide both time-sensitive news along with the latest research and production management updates for anyone involved in the pecan industry.

GPGA's Annual Trade Show & Educational Conference provides an outlet for networking, industry updates, and new educational information, aiding growers in pesticide credits for application licensing, and more.

GPGA's Fall Field Day showcases hands-on research outcomes from the nation's leading pecan research teams in unique research-based orchards.

#### **Marketing & Promotions**

GPGA Staff promotes Georgia Pecans at:

- Domestic & regional trade shows
- International trade shows
- Outbound trade missions
- Inbound trade missions
- Ag field days

GPGA markets Georgia Pecans through:

- Chef camps & partnerships
- Georgia's Museum of Agriculture
- Social Media (Facebook, Instagram, Twitter, etc.)
- Traditional Media (TV ads, billboards)
- Samples Distribution program (at Georgia Welcome Centers, expos, trade shows)
- Georgia Pecan Supplier List

#### Member Resources

- Graphic Design assistance for ad development
- Educational Resources through our website
- Free subscription to *The Pecan Grower* magazine & *The Pecan Grower* eNewsletter
- Full time staff ready to assist you with all production and marketing needs
- Free admission to GPGA's Fall Field Day

#### Commercial Membership

Commercial members are critical to the success of the GPGA. Commercial members receive their company contact listing on georgiapecan.org, as well as premium booth placement as an exhibitor at the annual conference, admission for 2 to Fall Field Day, and a year's subscription to *The Pecan Grower* magazine and *The Pecan Grower* eNewsletter.

Please complete the form on the following page and return with payment to GPGA:

By Mail: Georgia Pecan Growers Association; PO Box 1367, Tifton, GA 31793

By Mail: Georgia Pecan Growers Association; PO Box 1367, 11fton, GA 3179

By Email: sheila@georgiapecan.org

By Fax: 404-393-9298 By Phone: 229-382-2187

Information for joining GPGA can also be found on our website www.georgiapecan.org. A 2024 Membership Card will be mailed out to you for admittance to 2024 Fall Field Day upon receipt of membership payment.

#### JOIN USTODAY!

The Georgia Pecan Growers Association (GPGA) needs *your* continued support for research, education, marketing and development for the pecan industry in 2024. You will receive:

- ✓ A one-year subscription to the six-issue *The Pecan Grower* magazine
- √ Voting rights in our Board of Director elections (Grower Members only)
- ✓ Our staff available to assist you
- ✓ Free admission with lunch to Georgia Fall Field Day in September 2024



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## American Pecan Council And American Pecan Promotion Board Together Announce New CEO



Anne Warden brings deep experience in agricultural marketing and building future-ready organizations

#### Submitted by The American Pecan Council

ort Worth, TX – The pecan industry welcomes a new but seasoned leader to grow pecan demand at home and abroad. Anne Warden has been named the CEO of both the American Pecan Council and the American Pecan Promotion Board, signaling another important step these organizations are taking to deepen the industry's unity and further expand the role nutrient-rich pecans can play in the diet.

"The American Pecan Council has helped reawaken many Americans – and increasingly consumers in key global markets – to the incredible versatility and nutrition of pecans," said Larry Don Womack, chair of the APC. "With so many more opportunities to grow our industry, Anne is the leader with the marketing experience and business vision to take us to the next level."

"Over the past two years, we've built a strong foundation for delivering consistent value back to the growers and importers who created the American Pecan Promotion Board," said David Salopek, chair of the APPB. "Anne's track record for unifying the supply chain around shared business opportunities and then delivering results makes her the CEO pecans now needs to accelerate our market share growth."

Anne spent the past four years working for Dairy Management Inc, the organization that oversees the national dairy research and promotion program and its affiliated organizations on behalf of America's nearly 30,000 dairy farmers and importers. In her leadership role as Group Executive Vice President of Marketing, Communication and Affairs, she was responsible for growing consumption of dairy through consumer marketing campaigns, strategies to strengthen U.S. dairy's reputation and efforts to engage customers, thought

leaders and health professionals around dairy's nutrition and sustainability efforts. In addition, she led business planning across more than 20 of Dairy Management's other farmer-funded organizations to collectively position dairy's reputation and relevance with consumers, while also bringing new marketing and technology capabilities to the industry. Prior to dairy, Anne was an Executive Vice President for the agency Edelman and a Chief of Staff for a member of Congress.

"I am honored to bring my experience to an industry so primed for growth and so willing to align against Continued on Page 69, See CEO



#### CEO, Continued from Page 68

shared priorities," said Anne. "The all-natural nutrition and taste of pecans paired with the sustainability as North America's only native nut provides so many ways to win share with today's changing consumer. I'm looking forward to listening closely to the industry and carving a clear path to bring new value and increased usage occasions to this powerful product."

Anne began as CEO on October 1, and as CEO, replaces Executive Director, Alex Ott. Both boards share deep appreciation for Alex's dedicated work on behalf of the pecan industry since 2018 and expect a smooth transition.

#### **About the American Pecan Council**

The American Pecan Council (APC) is a group of passionate pecan growers and shellers whose life work is dedicated to growing, harvesting and processing America's native nut. Founded in 2016 through a Federal Marketing Order, the APC's mission is to promote the many benefits of the American Pecan and help tell

the story of this truly unique nut. With oversight by the USDA, APC aims to build consumer demand, develop markets and establish industry standards. APC is based in Fort Worth, Texas, and funded by pecan handlers in 15 pecan-producing states: Alabama, Arkansas, Arizona, California, Florida, Georgia, Kansas, Louisiana, Missouri, Mississippi, North Carolina, New Mexico, Oklahoma, South Carolina, and Texas.

To learn more visit www.AmericanPecan.com.

#### **About the American Pecan Promotion Board**

The American Pecan Promotion Board (APPB) is comprised of pecan producers and importers dedicated to promoting the benefits of pecans, growing its position in the marketplace, and developing new uses for pecans. Founded in 2021 and operating under the oversight of the USDA, the research and promotion program allows industry to collectively fund and pursue efforts that drive demand for pecans. APPB is based in Fort Worth, Texas. To learn more, visit EatPecans.com.



### **APC & APPB**

### A Word From Anne: Translating Conversations into Meaningful Marketing Initiatives for You

Submitted by The American Pecan Council & The American Pecan Promotion Board

The weeks have flown by since becoming CEO of the American Pecan Promotion Board (APPB) and the American Pecan Council (APC) on October 1. While I hit the ground running with marketing programs working on your behalf to increase the demand and value of pecans, I've also spent much of my first weeks listening intently to the grower community. That included a week spent traveling throughout Georgia and talking to growers across the East. In Georgia, I spoke with dozens of industry members and saw up close the care and passion you put into your operations...and the challenges you face in ensuring Georgia pecans continue to bring joy and nutrition to the world.

During meals, tours and at a meeting of the Georgia Pecan Growers Association, I heard your call to see more meaningful results from your national marketing programs, and how those results support a stronger market for pecans. I heard the importance of key export markets for Georgia, and the need to bring consistency to that global demand. The growers I met were also clear that they believed in the power of a unified industry with a shared voice in the marketplace, but they need to trust the people – like me – who were working hard for you. As I plan to attend conferences in the east after harvest, I believe the same will ring true, however I look forward to the additional insights you will offer.

In the meantime, I am immediately translating this feedback into our work, which you'll begin to see up close when we meet again in the coming weeks. This means marketing efforts that even more clearly drive sales and increase the value consumers place on pecans. And while I am confident we can meet our marketing goals, my most important measure of success is that this industry believes in the value the unified marketing program can provide. I hope you will contact me with any questions or input at awarden@eatpecans.com, and I look forward to meeting you again in person soon.

Until then, here are a few of the marketing highlights and efforts happening now during the holiday season – a time when pecans shine.

## Growing Pecans' Share of the Holiday Table With APPB

Encouraging Americans to pick up an extra bag of pecans for their holiday favorites is a key focus of our efforts for the 2023 season. However, the holidays are a crowded space which makes it imperative for pecans to show up in a variety of channels where consumers are already looking for food inspiration. Channels such as broadcast (TV, newspapers, magazines and radio), search engines, recipe websites and credible and trusted foodie voices across social media.

Through national television on Good Morning America, we not only showed consumers across the U.S. that

pecans are more than a holiday staple with their nutrient-packed benefits, but also drove trial among their live studio audience – because tasting is believing!



Americans also turn to Google<sup>TM</sup> more than three times a day to search topics they're interested in and according to Google Trends<sup>TM</sup>, pecans and pecan recipes have the highest volume of searches in November. This

makes it critical to intercept those searches and serve up pecan recipes to inspire additional purchases. That's why we're using popular pecan recipe search terms to drive



consumers to EatPecans.com during the season. Once there, they can browse a diverse mix of recipes not only suitable for holiday tables, but also for everyday life to encourage the continued purchase of pecans beyond the season.

**Continued on Page 69, See Promoting** 

#### **Promotting, Continued from Page 68**

We're also taking purchase one step further this season and partnering with top-visited recipe sites like The Pioneer Woman, The Kitchn and Delish to show up as shoppable recipes. This means that while people are reviewing the recipe, they can add the recipe ingredients, including pecans, directly to online carts and purchase items through a wide range of retailers based on their zip code.

Finally, we'll take advantage of the latest advent calendar craze and create a digital advent calendar of our own – the Pe-calendar, that includes 12 days to showcase the versatility of pecans through influential voices like

celebrity chef
Richard Blaise —
winner of Bravo's
Top Chef All-Stars.
We'll also partner
with one the world's
largest online food
networks, Tasty, to
reach our consumers
on TikTok, which
has a U.S. audience of



has a U.S. audience of **Richard Blais** approximately 113 million monthly unique users.

#### **APC Focuses on Demand in Key Export Markets**

The American Pecan Council continues efforts to grow demand in key export markets, including ongoing efforts in Germany and China, as well as new programs in the United Kingdom and India. In addition to campaigns to introduce Chinese consumers to the benefits of pecans, APC secured registration of an office in Shanghai, which enables us to support the U.S. industry's trade relations with China. We are continuing a popular program in Germany aimed to increase pecan purchases during the holidays. In addition, we've begun a new program in the UK, aimed at expanding U.S. pecan presence in retail stores. We also are now working in India to educate buyers, chefs and consumers on the uses for pecans, and we're putting plans in place for our industry to meet directly with Indian traders.

#### Find Us On Social Media

You can see these efforts and more by following the American Pecan Promotion Board on social: @Eat-Pecans on Facebook and Instagram and The American Pecan Council @AmericanPecan on Facebook, Instagram and Pinterest.

#### Pecan Color Sorters



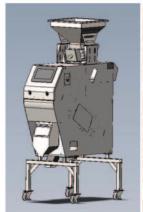
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For almost six decades, the Savage family has grown up alongside the national and international pecan community. As we begin to wrap up the 2023 harvest season, we'd like to say how grateful we are to continue on that journey through another year. It has been our honor to serve this wonderful family of pecan folks. We wish you joy and prosperity in the coming year.

Blessings in 2024, The Savage Family

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