



*From your friends at Savage Equipment*

## On the Calendar

### Oct 12:

OK Native Pecan Harvest Field Day; Okfuskee County; [okpecans.okstate.edu](http://okpecans.okstate.edu)

### Nov 11:

Oklahoma Pecan Festival; Ardmore, OK; Details at [okpecanfestival.com](http://okpecanfestival.com).

### Feb 24-25:

Southeastern Pecan Growers Conf.; Sandestin Resort, FL; Info at [sepga.com](http://sepga.com)

### Mar 5-7:

Western Pecan Growers Conf.; Las Cruces Convention Center

### Mar 28-30:

Georgia Pecan Growers Conf.; Perry, GA; More info at [georgiapecan.org](http://georgiapecan.org)

## Georgia pecan crop takes a hit from Hurricane Idalia.

Pecan orchards in Georgia were wrecked by Hurricane Idalia in late August. Hardest hit were growers in the southern and especially southeastern counties who suffered significant tree loss along with pecans being stripped from the trees left standing. After crossing northern Florida just east of Tallahassee, the storm entered into Georgia south of Valdosta and exited near Savannah.

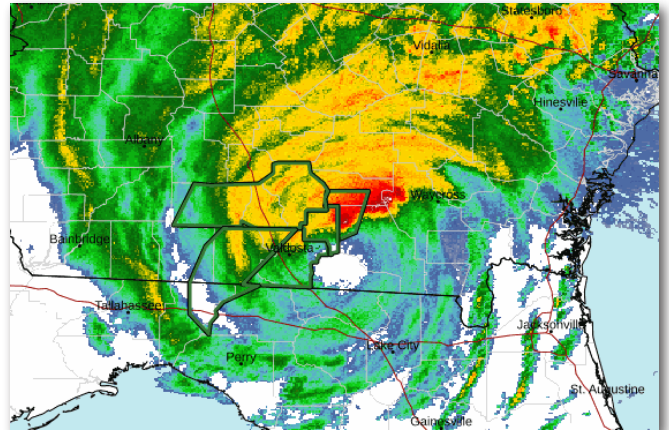
According to an article by Lenny Wells on the University of Georgia Extension website, the overall crop loss will not be as severe as the losses from Hurricane Michael just five years ago.

In the hardest hit areas, it is approaching Michael scale. Those that got hit, got hit bad, but from a state perspective the damage is far less than Michael.

Thousands of trees have been lost from the state

line up to Berrien and Cook counties. Several large growers have reported an estimated 10,000-15,000 trees down from their orchards. Percentage of downed trees in this most severely impacted area range from 30%-80%. Most of these are in the form

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## Meet pecan expert, Dr. Charles Graham.

Charles J. Graham serves as the Senior Pecan Specialist at the Noble Research Institute in Ardmore, Oklahoma. Charlie, as most folks know him, grew up in rural Texas, experiencing the joys and challenges of showing livestock and hauling hay as a youngster. Charlie's parents, Gerald and Hilda Graham, enjoyed growing and preserving a wide variety of fruits and vegetables, so Charlie and his two older brothers were treated to a diverse menu at the dinner table along with the extra chores involved in

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Spreading the good word on crop load management



### Charlie Graham (continued)

helping to grow and harvest much of those same foods. A true renaissance man, even as a youngster, he also stayed busy with multiple team sports, Future Farmers of America, Future Teachers of American and band.

Dr. Graham has held his PhD in Plant Physiology for almost thirty years, but he took a rather circuitous educational route getting there, including studies in education (while on a junior-college baseball scholarship), architecture/building construction and physical education before settling on a horticultural path for post-graduate study. While working toward his Master of Science degree, he studied under Texas A&M University pecan stalwarts, Dr. J. Benton Storey and Dr. George Ray McEachern. From Aggieland, Charlie travelled east for more agricultural studies at Clemson University in South Carolina. There, he met and married his wife, Heather and completed his doctoral program.

As a family man, it would be tough to beat Charlie's example of dedication. While rearing their five children, Charlie and Heather poured much of themselves into

scouting programs. He coached his kids and many other scouts through a variety of merit badge pursuits including Plant Science, Wilderness Survival, Search and Rescue, Cooking, Painting, Woodworking and more. He also served as Assistant Scoutmaster, Scoutmaster, Eagle Scout advisor, District Advancement Chair, and Order of the Arrow Lodge Advisor. For his selfless service, Charlie received significant awards from the scouting organizations. It's no wonder his family was named as their Louisiana scouting district's Family of the Year in 2012.

Dr. Graham says he really appreciates how members of the pecan community are willing to lend a hand and mentor new growers. "I know I can refer a new grower to an established grower that lives close to them, and they will go out of their way to help the new grower be successful. That doesn't occur in every industry." He also says, "I am blessed to be able to do what I love for a living and look forward to helping more pecan producers in Oklahoma and across the U.S."

It is a blessing having folks like Charlie Graham doing just that for our industry.

## Oklahoma field day held at the Savage family's orchards on Hauani Creek .

On a warm July afternoon a group of pecan growers from Oklahoma and north Texas gathered at the Savage family's pecan farm. They were there to learn from several pecan-growing experts who came to share their expertise on the important subject of summertime crop



A COE Shaker shaking out part of a loaded pecan tree at the Savage's Hauani Creek Pecan Farm.

thinning for improved-variety pecans.

Becky Carrol, ag extension specialist from OSU kicked off the instructional session, accompanied by Dr Charles Rohla and Dr Charlie Graham from Oklahoma's Noble Research Institute. These three taught us all how to determine whether thinning is needed, which is accomplished by counting nut clusters. Of course there's a technique to doing that. Next, we were instructed how to examine the immature nuts so we know the optimum time to do the tree shaking. Then, it was time for a little demonstration. Savage Equipment's own Kenton Stanley climbed aboard a COE S7 Pro+ shaker and shook a few trees. It was hard not to groan at the sight of hundreds of green nuts scattered across the ground. However, there's a definite method to the seeming madness, and that was the ultimate point of the lesson.

For a more thorough explanation on the reasons for nut thinning in mid-summer and how it's done, watch this space. We will have a timely article on the subject in the summer, 2024 issue of *Pecan Country News*. If you're one of those curious types who just can't wait that long, the website, [extension.okstate.edu](http://extension.okstate.edu) has a fact sheet called *Pecan Crop Load Management*, that explains it all.



**Hurricane Idalia (continued)**

of younger trees (20 yrs and under) that just uprooted and blew down or leaned over. There is also much limb breakage of older trees as the limbs were heavy at this time of year. In addition there is crop loss from nuts blowing out of the trees.

Wells also says that the full extent of the loss won't be known until the crop is harvested and evaluated because "even the nuts that remain on the trees can incur some damage as the xylem connections between the stem and nut can be damaged and as a result, the flow of nutrients and water may not be sufficient to develop and mature the kernel properly." He concludes the article by encouraging growers in storm-prone areas to avoid "pushing" their trees for rapid growth in the first few years.

We have been growing these young trees too fast and are producing trees with tops too large to be supported by their root systems. Even trees that were planted

at the appropriate depth and had good lateral roots near the surface were blown over in this storm.

This seems like something worth considering. Our hearts go out to the many pecan growers in the southeastern region struggling to cope with so much of their hard work being decimated by yet another hurricane.



**Pecan trees laid flat by Hurricane Idalia (photo courtesy of grower, Buck Paulk)**

**News you can use!**

Here's a sampling of pecan-related news we found on the internet, in our favorite pecan publications and from our own sources and experience.

**So, what is the pecan crop going to look like this year?**

Each year, a variety of great minds and seekers of "ground-truth" in the pecan industry spend a lot of time on the phone and making some educated guessing to attempt to figure out the total poundage of pecans to be harvested in each state and for the U.S. as a whole. It's difficult, to say the least, and then along comes a hurricane to throw a wrench into the process. The National Pecan Shellers met in Austin recently and provided the most recent guess and the last one we'll get for this year's pecan crop.

The following chart contains the three "best guesses" on the 2023 pecan crop at the time these assessments were made earlier this year. For comparison's sake, the USDA's actual total U.S. "Utilized Production" (in millions of pounds) for the last few years were as follows. For 2019, 255.6; 2020, 304; 2021, 255.3 and for 2022, 278.

State	Ben Littlepage Memorial Guesstimate (TriState, June)	TPGA Estimate 2023 (July)	NPSA Crop Forecast (September)
Alabama	2	3	4
Arizona	32	35	30
Arkansas	4	4	3.75
California	3	3	4.1
Florida	2	2	1
Georgia	110	85	100
Kansas/Missouri	4	2	2.5
Louisiana	8	10	6
Mississippi	2	4	2.75
New Mexico	90	90	90
Oklahoma	22	17	22
South Carolina	2.5	1	1
Texas	38	38	35
Other States	2.5	1	
U.S. Total	322	295	303

**First-ever Oklahoma Pecan Festival scheduled for November!**

Ardmore, Oklahoma will be the site for the inaugural Oklahoma Pecan Festival, scheduled for November 11 this year. If that date sounds familiar, it's because the festival will coincide with the day we honor our military veterans (formerly Armistice Day to commemorate the end of World War I). So that we don't let that important occasion slip by, the festival will kick off with a veteran

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**OK Pecan Festival (continued)**

parade and a brief ceremony to remember our veterans.

If you live in this area, the Oklahoma Pecan Festival will be a great excuse for a fall family outing with food, drink, and some fun activities planned. It's also a great time to stock up on a bag or two of those delicious in-season pecans we love so much. Go to [okpecanfestival.com](http://okpecanfestival.com) for more info.



**A new leader steps forward for the pecan industry.**

The American Pecan Council and the American Pecan Promotion Board issued a joint press release welcoming Anne Warden as the new CEO of both organizations.

Anne Warden 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.

The two boards expressed their deep appreciation for outgoing APC Executive Director, Alex Ott's dedication to the industry since 2018. Anne Warden started serving as Executive Director on October 1.



**There's more good news for pecan lovers.**

An encouraging article in October's Pecan South magazine (by Adam Russel of Texas A&M Agrilife) outlines more evidence for the nutritional impact of our

favorite nut. The piece presents the results of a study "conducted by an interdisciplinary collaborative team, including Claudia Delgadillo-Puga, Ph.D., and Ivan Torre-Villalvazo, Ph.D., at the National Institute of Medical Sciences and Nutrition Salvador Zubiran, Mexico." And the bottom line?

Daily consumption of pecans has been shown to prevent obesity and a host of related health issues like fatty liver disease and diabetes, according to a collaborative study by Texas A&M AgriLife scientists.

**Can AI help with nut thinning?**

In September's Pecan South magazine there is a forward-looking article on how artificial intelligence might overcome difficulties involved in thinning pecans for crop-load management. The title of the piece is a mouthful: "Addressing Alternate Bearing with AI Technology for Enhanced Nut Thinning in Oklahoma". It's written by Lu Zhang, Yuting Zhou and Shengfang Ma—all from Oklahoma State University.

After describing the alternate-bearing issue that is prevalent in pecans and the reasons mechanical pruning is used to help alleviate this tendency, the authors get into the crux of the problem: the difficulty in being able to determine if an individual tree is overloaded and to what extent it is overloaded. Does this tree need thinning and how much? Although pecan experts can help answer those questions, these experts cannot be available in individual orchards at the time they are needed. And so... "Developing a system that can provide growers with real-time suggestions on load management in the orchard is necessary."

The thesis of the article is that employing AI to process digital imagery might be a workable solution.

Our research team plans to develop object-based image analysis and build a near real-time suggestion on nut thinning management. The object-based image analysis can help differentiate pecan fruits from leaves/branches on trees to determine the leaf-to-fruit ratio. It can then evaluate crop loads and decide if they are overloaded.

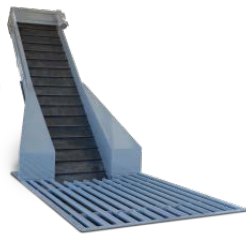
Maybe you'd like to help out with this worthy endeavor? These technology pioneers are looking for grower volunteers to participate in the study. Just email Dr. Lu Zhang at [luzhang@okstate.edu](mailto:luzhang@okstate.edu).



## Step up to the quality and convenience of a Savage Grayline Cleaning Plant.

Savage Equipment manufactures a complete line of rugged machines designed to efficiently clean your harvested nut crop. Our nut-cleaning machines are part of what we call the Grayline. More than a collection of individual machines, Savage's engineers will design a complete, integrated solution to your nut-cleaning requirements. We strive to make our plants the most efficient and reliable cleaning systems available. Specifically engineered for pecans, from the smallest natives to the largest improved varieties, our machines help pecan grow-

ers and processors throughout the U.S. and in several other countries. The Grayline includes aspirators, belt and bucket elevators, in-shell sizers, conveyors, de-hullers, inspection tables, pre-vacs, stick removers, and stone removers. Visit our website to see Grayline equipment in action. You can also find us at [youtube.com/savageequipmentinc](http://youtube.com/savageequipmentinc). If you're interested in putting the latest innovations in pecan-cleaning to work for you, please give us a call at 866-572-8243 or you can send an email to [info@savageequipment.com](mailto:info@savageequipment.com).



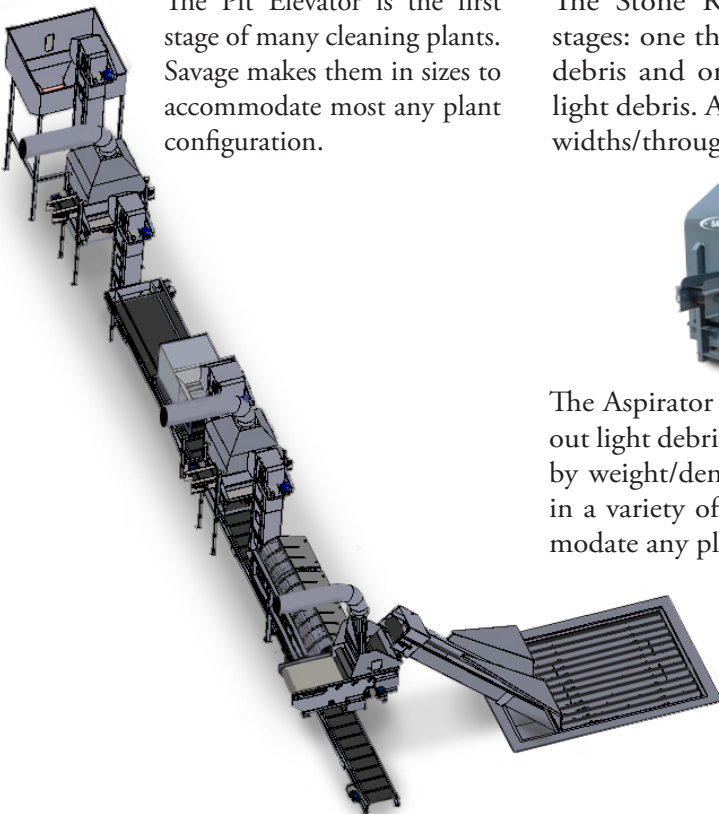
The Pit Elevator is the first stage of many cleaning plants. Savage makes them in sizes to accommodate most any plant configuration.



The Stone Remover has two stages: one that removes heavy debris and one that takes out light debris. Available in several widths/throughput sizes.



The Stick Remover uses a rotating sizing chain to remove sticks and large debris from the nut product. It is available in 36", 48" and 60" widths.



Example of a complete Grayline cleaning plant



The Aspirator is used to separate out light debris and to grade nuts by weight/density. It is available in a variety of widths to accommodate any plant scale.



The Sizer can be used to size macadamias and as a cleaning reel to virtually eliminate dirt and small rocks. It is available with 36", 48" and 60" diameter reels.



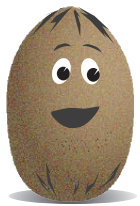
Savage makes a wide variety of belt and bucket elevators along with conveyors and bins of all sizes.



## Want to join the Savage team?

Savage Equipment is looking to add someone with human resources and payroll experience to their great team in Madill, Oklahoma. If that sounds like something that interests you, let's talk.

Also, we're always on the lookout for experienced welders, machinists and other manufacturing specialists. If you're interested, apply in person or go to the "Careers" page of our website, [www.savageequipment.com](http://www.savageequipment.com).



*I've been feeling really old lately, Gloria. It's starting to get me down.*

*It's not so bad, Dez. Getting old is a heck of a lot better than the alternative.*



*Now that I'm getting older, everything is really starting to click--my knees, my neck, my back...*

*I thought I'd keep getting older and wiser, but it seems like I just get older and wider.*

*But, I try not to think of it as getting older. I prefer to say I'm becoming a classic.*

*As Bette Davis once said, "Old age is no place for sissies." And, here's a few more quotes to help ease the pain:*

*Life is like a roll of toilet paper. The closer it gets to the end, the faster it goes. Andy Rooney*

*Age is an issue of mind over matter. If you don't mind, it doesn't matter. Mark Twain*

*By the time a man is wise enough to watch his step, he's too old to go anywhere. Billy Crystal*

*You know you're getting older when you're told to slow down by your doctor, instead of by the police. Joan Rivers*

*Growing old is mandatory; growing up is optional. Chili Davis*

## Thai Red Curry Pecan Soup



*It's the time of year for slurping a steamy bowl of soup, and this exotic dish has a bit of extra heat. We found it on the bountiful recipe pages of [ilovepecans.org](http://ilovepecans.org), and it was created by Chef, Keith Schroeder.*

### Ingredients

- 1 TBSP + 1 TBSP pecan oil or clarified butter
- 1/4 cup pecan pieces
- 1/2 cup red onion, minced
- 4 cloves garlic
- 1 jalapeño or Serrano green chile, minced
- 3 TBSP young ginger, minced
- 1 1/2 TBSP + 1 TBSP Sriracha
- 1 1/2 cups coconut milk
- 1 1/2 cups chicken broth
- 1/2 cup butternut squash, minced and seeded
- 6 head-on 16/20 count shrimp, chopped
- 1 lime, halved

### Instructions

1. Heat pecan oil or clarified butter over medium heat.
2. Add onions, garlic, chile, ginger and pecan pieces. Sweat, stirring until tender.
3. Add 1 1/2 tablespoons Sriracha to vegetables. Toast and stir.
4. Add coconut milk & chicken broth. Bring to simmer.
5. Add butternut squash. Simmer 20 minutes.
6. Puree in batches in blender and return to pot.
7. Return to simmer, then turn off heat.
8. Add shrimp. Let sit for five minutes.
9. Stir in juice of one lime half.
10. Serve into individual bowls.
11. In another bowl, combine 1 tablespoon Sriracha, 1 tablespoon pecan oil or clarified butter and the juice from the other lime half.
12. Stir until well combined, and use to garnish individual bowls of soup.