



On the Calendar

Webinar:

Australian Pecan Assoc. canceled its Oct conf. and will host online webinars. Details at pecangrowers.org.au

Postponed:

Western Pecan Production Short Course is postponed until 2022. More info available from novak555@nmsu.edu

Jan 12, 2022:

California Pecan Growers Conf.; Yuba-Sutter Fairgrounds; Yuba City, CA

Feb 25-26:

Southeastern Pecan Growers Conf.; Sandestin Resort, FL; Info at sepga.com

From your friends at Savage Equipment

The Pecan Marketing Order lives on, but it was a pretty close call.

In early September, the U.S. Department of Agriculture announced that pecan producers had voted to continue their marketing order program. The marketing order applies to pecans grown in Alabama, Arkansas, Arizona, California, Florida, Georgia, Kansas, Louisiana, Missouri, Mississippi, North Carolina, New Mexico, Oklahoma, South Carolina and Texas.

When producers voted on the referendum in June and July, 63% of them (representing 71% of the volume of pecans produced by those voting) were in favor of continuing the program. For the program to continue, two-thirds or more of the producers voting in the referendum, or producers representing the production of two-thirds or more of the volume of pecans produced, had to vote in favor of continuance. Voting came up a bit



short on the first requirement (two-thirds of producers) but passed on the second one (two-thirds of production volume represented by those voting in favor). This was the first continuance referendum for the Pecan Marketing Order, and another will be held every five years.

Change to the way pecan assessments are handled

Closely related to the preceding article, is the announcement that a new assessment scheme was to begin (and did) October first. The following information was provided in an email from the Georgia Pecan Growers to provide some clarification on the changes.

Who pays for the APPB assessment?

Producers and importers who produce and import, on average over the past four years, more than 50,000

pounds of inshell pecans and 25,000 pounds of shelled pecans pay the APPB assessment. Handlers will remit assessments on behalf of the producers. Importers will remit their own assessments.

Did the assessments start on October 1, 2021?

Yes, but the assessments are not due until November 10, 2021.

How do I pay my assessment for the APPB?

Currently the APPB is getting together the pieces necessary to receive payments for assessments. Stay tuned for

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Pecan assessments (continued)

updates on this. Once everything is in place, handlers and importers will fill out a form, and, along with their checks, mail it to the APPB at a provided address.

Will Customs collect assessments on imports?

Customs is not collecting assessments for the APPB at this time. Once the APPB is ready to receive assessments, importers, like domestic producers, will fill out a form and mail it with a check to the APPB.

Where can I get the assessment forms and how will I be notified of updates?

Forms for collections and updates will be posted to the AMS website. A letter to producers, handlers and importers will also be distributed.

Can I pay my APPB assessment through the American Pecan Council's (APC) portal?

No. APPB and APC are different entities with different collection requirements. APC will not collect assessments on behalf of the APPB. You will need to remit the assessments separately.

Will the total that I pay in assessments to the APPB and the APC change?

The APPB's assessment rate is \$.02 per pound for inshell pecans, and \$.04 per pound for shelled pecans. In anticipation of the American Pecan Promotion

Board beginning assessment collections on October 1st, the American Pecan Council (APC) approved a lowering in the assessment rate for handled pecans within the area of production in the September 22, 2021 Council Meeting. The APC lowered the assessment rate to ensure that the US industry will continue to pay the same rate under both programs, while ensuring that marketing programs continue smoothly and seamlessly. The rate change reduces the assessment for improved pecans to \$0.01 and Native/Seedling and Substandard pecans to \$0.00 beginning in the October 2021 monthly reporting forms due on November 10th. The new assessment rate will be reflected in the portal for the October reports. Please see the assessment rates by month outlined below.

September 2021 Handler Reporting Forms -
Due October 10th
Improved - \$0.03
Native/Seedling - \$0.02
Substandard - \$0.02

Beginning October 2021 Handler Reporting Forms -
Due November 10th
Improved - \$0.01
Native/Seedling - \$0.00
Substandard - \$0.00

Pecan industry mourns the passing of Bruce Caris

In September, many of us in the pecan industry were saddened by the news that Bruce Caris had lost his courageous battle with cancer. For the past couple of decades, Bruce served as a leader in the field of pecans. He was always generous with his time and expertise, and today's pecan industry is much stronger for his many contributions and selfless service.

Bruce Caris has been on the leadership team at Farmers Investment Co/Green Valley Pecan since 2000, and most recently served as President and Chief Operating Officer. In addition to his duties there, he was a true

leader throughout the international pecan industry. Bruce was instrumental in getting the American Pecan Council off the ground and served as its Vice Chair and as Chairman of the Marketing committee. He has also served as Chairman on the National Pecan Shellers Association's Board of Directors and gave tirelessly to this and many other pecan organizations.

Bruce Caris' impact on the pecan industry will be a lasting one, and he will be sorely missed by the many folks he helped along the way.

A life celebration is scheduled for November 28 at 3:30 PM, La Mariposa, 1501 North Houghton Road, Tucson. Please RSVP by November 10 to lisafraser52@hotmail.com.



News you can use!

Here's a sampling of pecan-related news available on the internet and some of our favorite pecan publications.

Apparently, fungus isn't always a bad thing.

A July 2021 article entitled "Protecting Pecans with Friendly Fungi" (by Georgia Jiang and available at <https://tellus.ars.usda.gov>) reveals intriguing research into controlling pecan pests without chemical pesticides. As the article explains, the Agricultural Research Service has been helping find solutions for pecan growers since 1930. At their research station in Byron, Georgia, scientists David Shapiro-Ilan, Fernando Vega, Tshima Ramakuwela, and others from Fort Valley State University and the University of Georgia have discovered how certain fungi can be beneficial to protecting pecan trees and crops from some familiar and devastating pests.

According to their research, fungi that can naturally disable or eliminate insects may be key to protecting pecans' future. Shapiro and his team identified two particularly "friendly fungi," *Beauveria bassiana* and *Metarhizium brunneum*.

Although harmless to humans, both fungi have shown an ability to effectively control economically damaging insects like pecan weevils, aphids, and stink bugs. There also appears to be a positive correlation between the presence of those fungi and the growth of the plants they're applied to, leading to increased plant height, number of leaves, and root length.

These fungi occur naturally and are "safe for people and plants." Unlike chemical treatments, these fungi are endophytes, which means they can live within the tissue of the plants. Plants can be "inoculated" in a variety of ways, including through sprays applied by conventional equipment, and the inoculation can last up to three years.

This certainly appears to be an important breakthrough for pecan growers, especially for those wishing to protect their crop in more environmentally friendly ways.

Pecan Propagation History, 101

In the August issue of Pecan South, Dr. Stephen Norman tells the fascinating story of the first-known successful grafting of a pecan tree (The beginning of modern pecan culture). Dr. Norman is a medical pathologist and a Louisiana pecan grower. He currently serves on

the board of the Louisiana Pecan Growers Association and served many years as the Convention Chairman for the TriState ArkLaMiss Pecan Conference. Now we learn that he is also a very capable pecan historian and writer.

Dr. Norman shares a captivating pecan story that begins in the mid-nineteenth century along the banks of the Mississippi, on Louisiana's Oak Alley Plantation. Norman's article includes what he considers "the best and most complete" account available of the history surrounding this event. This source is an article by W.A. Taylor, written for the 1904 Yearbook of the U.S. Department of Agriculture, entitled "Promising New Fruits." We learn from this account, that the parent tree for what would become the "Centennial" variety grew on a plantation across the river from Oak Alley. The owner of Oak Alley Plantation, at that time, was a man with the impressive name, Telesphore J. Roman. It was his enslaved gardener, known only as Antoine, who succeeded in grafting this variety. He first successfully grafted sixteen trees "in the winter of 1846 or 1847." By the Civil War's end in 1865, 126 grafted pecan trees grew on the Oak Alley plantation. These were the first examples of what would eventually be known as the "Centennial" variety.

So far as ascertained, the 'Centennial' is the first variety of pecan that was successfully propagated by grafting. It was also the first variety planted in commercial orchard form, with a definite view to producing nuts for sale, and one of the first three to be cataloged and offered for sale.

How exactly the "Centennial" name came to be is lost to history, but we do know that these pecans were shown at the 1876 "Centennial Exposition" in Philadelphia, and this seems a likely inspiration for the name. At the exposition, the variety was commended for its "remarkably large size, tenderness of shell and very special excellence." In 1904, when W.A. Taylor wrote the USDA article, there were still two surviving Centennial trees on the Oak Alley Plantation from the original grafting. The original parent tree, located across the Mississippi River, had washed away in a catastrophic flood in 1890.

After presenting Taylor's account contained in the 1904 USDA Yearbook, Dr. Norman describes his efforts to discover if the variety still existed and how he might acquire some examples of this storied tree. A couple of

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years back, he learned through Research Horticulturist, Dr. L.J. Grauke, that the USDA Agricultural Research Service Pecan Breeding and Genetics program still had some specimens of Centennial trees. After obtaining the graft wood, Dr. Norman had some trees professionally grafted. He ended up with seven successfully grafted Centennial trees this past winter. Dr. Norman contacted the office of Oak Alley Plantation (now a National Historic Site) and learned that the site no longer held any surviving trees from the Centennial variety. Thanks to Dr. Norman's tenacity and generosity, they now have three. He also donated two trees to Louisiana State University of Alexandria and will plant two of the trees on his own land.

We are truly grateful to Dr. Stephen Norman for researching, presenting and becoming an integral part of this great pecan story.

USDA announces members of the new American Pecan Promotion Board.

Our readers may recall an article that appeared in this space a couple of issues back outlining the approval of the Pecan Research and Promotion Program. Even farther back readers may have seen an article entitled "Sharing the Burden for Pecan Research and Promotion" that outlined the reasons why many pecan folks felt like this move was needed. Basically, many U.S. growers considered it unfair that they were paying assessments to provide funds for pecan research and promotion which benefited pecan businesses that import into the U.S. and do not pay the assessments.

The Pecan Research and Promotion Program, initiated in February of this year, will be able to help address the discrepancy. Now, this new program is even more of a reality with U.S. Department of Agriculture's announcement of the 17 members of the new American Pecan Promotion Board. The initial terms of the members will be staggered two, three and four years with subsequent terms set at three years. The new board consists of ten producers and seven importers. Below are their names and home towns

Producers

- Deborah E. Ralls, Sahuarita, Arizona
- John Lee Turner, Jr., Texarkana, Arkansas
- Trent Mason, Kathleen, Georgia
- Paul A. Quiros, Hawkinsville, Georgia
- Molly Willis, Albany, Georgia

- Mike Adams, Caldwell, Texas
- Jaye Massey, Uvalde, Texas
- Phillip Arnold, Fairacres, New Mexico
- Kortney Chase, Artesia, New Mexico
- Dave Salopek, Las Cruces, New Mexico

Importers

- Sally Arn, Panama City Beach, Florida
- Mark L. Hamilton, Coleman, Oklahoma
- Brittan Bagley, San Saba, Texas
- Romulo Garza, San Antonio, Texas
- Dennis Hardman, San Saba, Texas
- Guillermo Humphrey, San Antonio, Texas
- John A. Hutchens, Corsicana, Texas

This program became effective February 12, 2021, when the Pecan Promotion, Research, and Information Order was implemented. Assessments begin October 1, 2021 (see page 1).

More information about the board is available on the Agricultural Marketing Service (AMS) American Pecan Promotion Board web page.

Economist still optimistic about tree nuts.

An article with the above title appeared on the Western Farm Press website Oct 6, 2021 (by Lee Allen). In this piece, a Specialty Crops Economist (Tanner Ehmke) provides his prognosis for tree nuts—specifically California tree nuts—going forward.

Despite the major operational shifts in the industry over the past six months, Ehmke said that optimism holds up. "When you look at export numbers, we've been solid all the way through the marketing year," he said, adding, "There are a couple of reasons to be concerned going forward however."

He cites logistics as a problem area with the cost of containers hitting new record highs—\$20,000 for a container headed for China. "If we don't see a turnaround in logistics and the cost of moving product, that will be a headwind to exports in the future."

Generally, Ehmke remains optimistic about the profitability of tree nuts over the long haul but cautioned that shipping costs and water availability are concerns in the shorter term. He also advocates for expansion of the export base and more investment in "harvesting machinery, hulling/shelling capacity and processing."

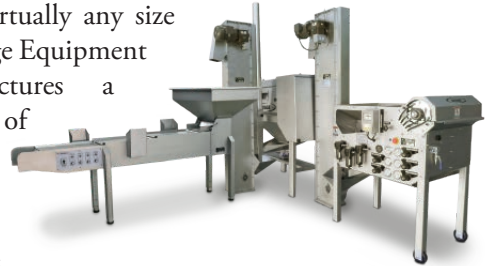


Will 2022 be the year to start processing your own pecans?

Maybe you've been kicking around the idea of processing your own pecans or perhaps just a portion of your crop. If so, you probably already know that Savage has a long history of building the best equipment for the job. The Savage Silverline includes the 238S Cracker, which can crack up to 400 nuts per minute and is the ideal cracker for those wanting to process their own nuts. Hundreds of these are in commercial use in various corners of the world. The 238S produces a very high percentage of complete nut halves and is capable of cracking almost any size of pecan—small natives to the largest varieties. This machine uses precisely controlled air power to “snug up” firmly against the pecan and then shatter the shell.

In a complete shelling operation, the nuts from a

cracker will be delivered to a sheller that will further separate the meat from the shell. The “Silverline” offers shellers in three sizes, and the smallest of these, the 405S, will easily handle the volume from two 238S crackers. All shellers are completely adjustable, allowing high performance with virtually any size of pecan. Savage Equipment also manufactures a complete line of bucket elevators, inspection tables and nut-meat sizers.



You can find out more about the Savage “Silverline” equipment at www.savageequipment.com and you can take a look at videos on our YouTube page www.youtube.com/savageequipmentinc.

Let's be careful out there, especially during harvest time.

Life on the farm gets busy this time of year. In the blur of all that activity, it's easy to lose focus on the importance of maintaining a safe operating environment for our workers and our families. That makes it a good time to remind ourselves that farming can be a very dangerous occupation. Statistics tell us that folks working on a farm face a greater risk to life and limb than a police officer or firefighter.

When you live on a farm, it's easy to get complacent about the everyday risks to safety: large and sometimes unpredictable animals, powerful machinery, dangerous chemicals, and high places to fall from like barn lofts and pruning towers. With that in mind, we would like to offer a few suggestions to help make this harvest season a bit safer, especially when it comes to operating pecan harvesting and cleaning equipment.

- Be familiar with the operation and safety precautions associated with your equipment. If you don't have an operator manual, get one from the manufacturer.
- Make sure everyone who might operate or work around the equipment knows the procedures and precautions associated with it. If you're not sure

everyone has been properly trained, make it happen. If there's a language barrier, get some translation help with the training.

- Ensure all shields and guards on your equipment and PTO shafts are in place and functioning properly. Get everyone into the habit of shutting down that PTO before getting off the tractor or before anyone tries to clear obstructions or investigate problems.
- Perform a preseason checkout and make sure belts, chains, sprockets, bearings, etc. are in good working order. Replace them before they break. Even if it's too late to do this “preseason”, it's still a good idea.
- If you're taking equipment out on the road, ensure you have proper lighting and reflectors (They get dirty and no longer do their job sometimes.)
- Ensure employees wear chemical respirators, eye and ear protection where it's appropriate, and always set a good example. Historically, people who had to work around loud equipment, faced inevitable hearing loss.

It doesn't have to be that way anymore.

- Get your whole team involved in building a culture that keeps everyone alert for hazards and more proactive at correcting a dangerous situation when they see one.

If we all take a little extra time and care this harvest season, we can help make every day on the farm a good one.



Just Plain Nuts

Pecan pie Blizzard anyone?

Oh yes—it's true. As a part of Dairy Queen's fall lineup of yummy ice cream treats, they are offering the all-new Pecan Pie Blizzard. Apart from granny's warm-from-the-oven pecan pie, we can't think of a better way to celebrate the dawn of the holiday season than by slurping down one of these festive ice cream



concoctions. This new treat consists of pecans, brown sugar, pie-crust pieces and caramel swimming in a cup of Dairy Queen's famous soft serve ice cream. For our readers who don't live anywhere near a Dairy Queen, we are truly sorry for the anguish that this announcement must cause. We will think fondly of you as we enjoy our Pecan Pie Blizzard and try to avoid a brain-freeze.



Don't you just love the fall, Stu—all the leaves changing colors.

It's beautiful, Gloria. I wonder what makes them change color like that.



Well, since you're curious,...

...during the months with plenty of daylight, the leaves use green-colored chlorophyll to absorb energy from sunlight in a process called photosynthesis. This process converts solar energy into sugars that feed the whole tree. As temperatures drop and the days get shorter, the chlorophyll breaks down. When this happens, orange and yellow pigments are revealed.

Wait—you mean they were there all along, just hidden underneath all that green?

That's right! But, the deeper red and purple colors that some leaves display are the result of a chemical change caused by sugars that get trapped in the leaves and produce these new pigments.



Interesting! Do you know why the leaves fall off?

Once the trees take in as many nutrients as they can from the leaves, they form a protective seal between the branches and the leaves. This cuts off the leaves from water in the tree and they fall away. Without leaves, the trees are better able to survive the winter in a dormant state.

Wow, Gloria—you're pretty smart. Thanks!



Pecan Cranberry Relish

This might just become a new holiday favorite for your family. It's fresh, colorful, and it comes to us courtesy of the recipe section on the American Pecan Council's website, www.americanpecan.com

Ingredients

- 1 12-ounce bag fresh cranberries (or frozen)
- 1 large apple, core removed and cut into chunks
- 1 large navel orange, cut into chunks
- 1 cup pecan pieces + more for topping
- ¼ cup maple syrup (or to taste)

Instructions

- Place cranberries in the bowl of a food processor.
- Pulse until cranberries are evenly chopped, but not liquid. Transfer to a large bowl.
- Add apple and orange to food processor. Pulse until fruit is uniformly chopped into small pieces, but not liquid. Transfer to cranberry bowl.
- Add pecan pieces and maple syrup. Stir to combine. Chill for about 30 minutes. Top with additional pecan pieces and enjoy.

If you've got a pecan story, a good, clean joke or a pecan recipe you'd like to share, send it along to pecancountry@savageequipment.com. We love to hear from our Pecan Country neighbors.