

On the Calendar

Jul 18-21: TX Pecan Growers Conf.; San Marcos, TX

Aug 25-26: National Pecan Shellers Assoc. meeting; Denver

Aug 25: SE Georgia Fall Field Day; Baxley, GA; 912-367-8130

Aug 26-27: Arizona Pecan Growers Conf.; Tucson

Sep 9: **GA** Pecan Growers Fall Field Day; TBD

Sep 16: AL Pecan Growers Conf.: TBD

Sep 19: **OK Pecan Growers Field** Day; TBD

Sep 22-24: Dia del Nogalero; Delicias, Chih., Mexico

Finally! Pecan folks are gathering again.

In an email sent out May 20th, the new president of the Western Pecan Growers Association, Jacob Arnold, announced several new developments for the organization. Firstly, Arnold said the WPGA board will be meeting in person for the first time in over a year July 27 in Sunland Park, NM. One major topic will be planning the next big event, the 2022 WPGA Pecan Conference in Las Cruces. It will be held at its traditional home, the Hotel Encanto, in March.

Also in the "live event" category this summer, is the Texas Pecan Growers Conference (see page two.), marking the 100th anniversary of the event. The National Pecan Shellers Convention will likewise take place for the first time in a couple of years, Aug. 25 and 26 at the Brown Palace Hotel in downtown Denver, Colorado. The Arizona Pecan Growers will gather Aug. 26 and 27 at the Desert Diamond Resort in Tucson.

And, that's not all. Georgia pecan growers held their delayed annual conference in June and will gather for Field Days August 18th and September 9th. There is also a "Small Pecan Producers Workshop" scheduled for

Jesse Diaz talks pecan crackers at the Georgia Pecan Conference, June 2021.

July 14th at the Heritage Farm and Forest in Lincolnton, Georgia. We're pretty sure they're talking about small pecan acreage and not about how to produce small pecans or a workshop for pecan producers who are not very tall (joke). The Alabama pecan family will meet September 16th and Oklahoma growers have a Field Day on tap for September 19th. The pecan folks in Mexico will gather as well for the annual "Dia del Nogalero" in Delicias Chihuahua Mexico, September 22-24.

It is certainly refreshing to see so many pecan folks getting together again.



The heritage of an Oklahoma pecan man

While the Texas Pecan Growers Association is celebrating its 100th birthday this summer, Oklahoma pecan grower and processor, Joe Ihle, will be celebrating his 99th. It is probably safe to say that Joe ("Nobody calls me Mr. Ihle.") has been in the pecan business longer than just about anyone you know. He's still at it.

Joe, the son of a lumber company manager, grew up in the small Oklahoma town he still lives in today. When he was a young man attending the University of Oklahoma, Japan attacked Pearl Harbor. Afterwards, he and a college buddy decided they would serve their country by joining the U.S. Marine Corps. After training as an infantry officer, Joe shipped out to the Pacific where he would participate in the bloody,

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loe Ihle at "deer camp" with son, Bill and grandsons, Thad and Zach 866-572-8243 info@savageequipment.com

Pecan Folks

Heritage (cont. from page 1)

month-long battle to capture the strategic island of Iwo Jima. There is a statue in Arlington National Cemetery of men raising an American flag atop Iwo Jima's Mount Suribachi to commemorate the lives lost in that costly struggle and others. Joe Ihle rejects even the suggestion that he could be considered a hero. He insists on reserving that honor for the thousands of men that are memorialized by that bronze sculpture in Arlington.

Joe finished out the war and its aftermath as part of the occupying force on mainland Japan. He then returned stateside to get reacquainted with his bride and his home state, and to start a career in pecans. While still serving as a Marine Reservist, he worked with his brother-in-law



establishing a pecan processing operation. After getting to know some of the growers he bought pecans from, Joe started working on a pecangrowing operation of his own. He bought a section of land that was "mostly jungle" and began turning it into a working native

Once a Marine... always a Marine.

The 100th Anniversary Texas Show is going to be a big one!

Pecan folks in Texas are thrilled to have the COVID season (more or less) behind them. Among many other reasons, is the significant anniversary coming up soon that calls for an equally significant celebration. No remote gathering over the internet could do this unique 100-year commemoration justice.

Festivities kick off Sunday afternoon at the Embassy Suites Hotel and Conference Center in San Marcos. There is a "Pecan Pairing" meeting available at 4 p.m. This program connects pecan growers within specific regions—experienced and novice—to provide avenues for a friendly transfer of pecan expertise among participants. At five o'clock, things heat up with the Grand Opening Reception. This event will feature heavy hors d'oeuvres, a silent auction for some great donated gifts and a raffle. This year's raffle grand prize is a commemorative

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Henry "Golden Boy" 22LR. This magnificent rifle has the TPGA anniversary logo beautifully engraved into the walnut stock, and a ticket is just twenty dollars. As always, there will be an abundance of educational opportunities, both structured and informal. Monday evening, all are invited to Casino Night at the AquaBrew Brewery and Beer Garden in downtown San Marcos. Tickets for Casino Night and Wednesday's orchard tour at Comal Pecan Farms (including lunch) will be available at the conference. There is also a special event for spouses, Tuesday 10-to-3 p.m. involving a trip to the quaint, historical town of Wimberley.

pecan operation. He had no farming background and gives credit to extension agent, Eddie Whitehead and horticulture professor, Herman Heinrich for helping him learn the ropes. His growing family became part of the farm workforce, and this team effort would eventually involve four generations. His natural leadership abilities and knowledge of the business would lead to serving as president of the National Pecan Shellers Association for three terms, even as he continued to expand and improve his own pecan business.

Along the way, back in the 1960's, Joe and several buddies started getting together for an annual "deer camp" on the property. Half a century later, the tradition of gathering

each deer season lives on with three more generations enjoying hunting, the the campfires and the best dang hot wings you ever tasted. It's a legacy and great another mark of Joe Ihle's lasting impact on his local community and the larger pecan community.



Joe Ihle: combat veteran, pecan man, pretty good fisherman.

News you can use!

Pecan Pieces

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

Pecan Bud Moth reaches Arizona.

In early May, The University of Arizona, College of Agriculture and Life Sciences (W. Eugene Hall, Joshua D. Sherman, Wendy Moore, Peter C. Ellsworth, Naomi Pier) released an informational publication (they call it an "IPM Short") that warns western pecan growers of the recent discovery of the Pecan Bud Moth in Arizona orchards. This moth pest is familiar to more easterly growers but was previously unknown in Arizona.

Observations first began in mid-to-late August when signs of leaf roll on the pecan leaflet margins first appeared. Caterpillars were found feeding on the inside shucks in the fall on 'Pawnee' (San Simon area) and 'Western' (Bowie area) pecan varieties in southeastern Arizona. They were observed during suture split and shucks opening during the final kernel ripening stage, the final stage before leaf drop and harvest.

In other regions of the United States, the adult moths overwinter between tree bark crevices. As conditions warm, they become active and lay eggs in the spring on pecan trees. After hatching, the larvae feed on the expanding pecan leaves, developing buds and young nuts. The larvae are known to feed on shucks during the fall, as was observed this past fall in Arizona. Larvae will most notably pupate in rolled leaves.



Pecan Bud Moths have a wingspan of about two-thirds of and inch

The larvae, which emerge in early spring, are tiny and difficult to detect. "However, careful observation of tiny black necrotic lesions can be visible with the naked eye at the base of developing vegetative shoots." These pests appear to be more of a threat to young transplants and 1st-to-3rd leaf trees. "Developing pecan buds in newly transplanted trees can be completely destroyed by pecan bud moth." If you need to know more about this threat, you can find this very informative IPM Short on the *Pecan South* website, www.pecansouthmagazine.com and the University of Arizona's web page, https://acis.cals.arizona.edu.

U.S. pecan production very mixed in 2020.

2020 was a tough year for many people and for a multitude of reasons. The pecan community was certainly not spared from enduring many difficulties. So, it comes as no surprise that the USDA's Noncitrus Fruits and Nuts 2020 Summary (produced by the National Agricultural Statistics Service) paints a pretty gloomy picture of last year's pecan performance. It's not ALL bad news–just mostly. The short version of the report goes like this: Growers, across much of the U.S., produced significantly more pecans than they did in the previous two years, BUT prices were so low, all that production was not helpful to the industry's bottom line.

Utilized production in 2020 totaled 305 million pounds, up 19 percent from 2019. Bearing acreage was estimated at 413,000, up 5 percent from the previous year. The average yield per acre was 739 pounds per acre, up 92 pounds from the previous year. Of the total utilized production, 265 million pounds were sold shelled and 40.1 million pounds were sold in shell. The value of the crop totaled \$435 million, down 8 percent from the previous season, with an average annual price of \$1.43 per pound.

As bad as that was, some other nuts—especially walnuts—did even worse. Walnut production rose 20 percent over the previous year, while the crop value fell by 23 percent. All six tree-nut types that are tracked by USDA showed higher bearing acreage over previous years. Apart from Macadamias, all U.S. tree nuts also showed higher levels of utilized production. Once again, almonds overshadow all the rest. Utilized almond production rose



U.S. Pecan Production (cont. from page 3)

to over 5 BILLION pounds (in-shell equivalent), more than three times its nearest rival, walnuts.

Breaking the pecan data down geographically, we learn that some states fared well while others endured significant production losses. Notably, Georgia regained its top spot among pecan-producing states. After a couple years of disappointing crops due to hurricanes and such, Georgia growers almost doubled their yield per acre from 2019 to 2020, and they more than doubled 2019's utilized production. In 2020, Georgia enjoyed relatively good weather (for a welcomed change) while many growers in Oklahoma, New Mexico and Arizona suffered losses from bad weather. Despite some weather challenges, Texas growers had a pretty strong year-their best since 2017. Although the western growers of New Mexico and Arizona had somewhat less yield-per-acre than the previous couple of years, it was still impressive compared to most other states. Arizona averaged 1405 pounds per acre and New Mexico brought in 1750 pounds per acre. The average per-acre yield for the U.S. was 739 pounds.

Clearly, it was a strange year for pecan growing as it was for almost everything else. It's no wonder many of us are happy to have 2020 in the rear-view mirror. Better days are surely ahead for pecans. Surely?

American Farm Bureau President disappointed by EPA move on U.S. Waters Protection Rule.

On June 9th of this year, the Environmental Protection Agency (EPA) announced its intention to reverse the Navigable Waters Protection Rule that has been in effect since January of 2020. Back then, the EPA finalized the Navigable Waters Protection Rule to better define what are considered "waters of the United States" under the 1972 Clean Water Act. The rule streamlined the definition among federal agencies so that it "includes four simple categories of jurisdictional waters, provides clear exclusions for many water features that traditionally have not been regulated, and defines terms in the regulatory text that have never been defined before. Congress, in the Clean Water Act, explicitly directed the Agencies to protect "navigable waters." The Navigable Waters Protection Rule regulates these waters and the core tributary systems that provide perennial or intermittent flow into them."



Just after the EPA's recent announcement, American Farm Bureau Federation President, Zippy Duvall, published the following statement.

The American Farm Bureau Federation is extremely disappointed in the Environmental Protection Agency's announcement of its intention to reverse the environmentally conscious Navigable Waters Protection Rule, which finally brought clarity and certainty to clean water efforts. Farmers and ranchers care about clean water and preserving the land, and they support the Navigable Waters Protection Rule.

Administrator Regan recently recognized the flaws in the 2015 Waters of the U.S. Rule and pledged not to return to those overreaching regulations. We are deeply concerned that the EPA plans to reverse the Navigable Waters Protection Rule, which puts the future of responsible protections at risk. We expected extensive outreach, but today's announcement fails to recognize the concerns of farmers and ranchers.

This is an important moment for Administrator Regan and will be pivotal to his ability to earn the trust of farmers on this and other administration priorities. He must keep his word to recognize the efforts of agriculture and not return to flawed, overly complicated and excessive regulations.

We call on EPA to respect the statute, recognize the burden that overreaching regulation places on farmers and ranchers, and not write the term 'navigable' out of the Clean Water Act. On this issue, and particularly prior converted croplands and ephemerals, we also urge Secretary Vilsack to ensure that we don't return to the regulatory land grab that was the 2015 WOTUS Rule.

Clean water and clarity are paramount, and that is why farmers shouldn't need a team of lawyers and consultants to farm.

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Introducing Savage Equipment's latest innovation.

The LEGACY Pecan Cracker

Savage Equipment is proud to present the newest member of the Silverline pecan-processing team, the 252S LEGACY Cracker. This new cracker is becoming the essential innovation for state-of-the-art pecan processing facilities. The LEGACY Cracker has a small footprint, but a huge impact on production of complete halves. Operators can achieve at least 87.5% more nuts cracked in an 18% smaller footprint (compared to the 238S Cracker). It is also much simpler to operate and requires far less maintenance. To find out more about this new engineering marvel, call Savage Equipment at 866-572-8243, send an email to info@savageequipment.com or just drop by for a visit.







The LEGACY Cracker's control panel and user-friendly design makes it simple to operate, even for those who have not previously operated pecan crackers. Operators will appreciate the ingenious turret design that allows for fewer parts and a lighter maintenance schedule. They will especially like the higher percentage of complete pecan halves. The unique leg and wheel design allows the machine to be rolled off the cracker line and back on quickly and easily.

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Does eating nuts make old folks smarter?

A study conducted by a team of researchers from the Institute for Physical Activity and Nutrition (IPAN), Deakin University, Australia and financed by the International Nut & Fruit Council found that consuming nuts has a positive effect on cognitive performance among older adults. The study involved over 1800 participants over 60 years old. The cognitive tests included immediate and delayed recall, verbal fluency, and processing speed and attention. Results showed "the lowest cognitive performance was found in older adults who did not consume any nuts and the highest scores were found in those who consumed between 15.1 grams per day and 30.0 grams per day. Sounds pretty smart to us.



Man, it's hot out, Dez.

It really is, Stewart. How hot do think it is?



It's so hot, I can wash and dry my clothes at the same time.

It's so hot, ALL my pants are sweat pants.

It's so hot, the cows are giving evaporated milk.

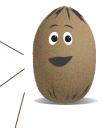
It's so hot, my kite crashed and burned.

It's so hot, the car overheated before I started it.

It's so hot, you can catch pre-cooked fish.

It's so hot, you can't make a chili dog.

Okay-not that funny? Try these.



Why did it get so hot at the baseball game? All the fans left. No?

What's hot and cold at the same time? A frozen jalapeño. Well-we tried.



Everyone needs a simple, fresh salad recipe to take along to the family reunion–right? This promising recipe comes to us courtesy of the National Pecan Shellers website, ILOVEPECANS.ORG.

Romaine, Pecan and Pear Salad

Ingredients

- 6 cups Romaine lettuce, washed and torn
- 1 cup radicchio, washed and torn [sort of like red cabbage]
- ¹/₄ cup parsley, chopped
- 2 shallots, thinly sliced
- 2 Bosc pears, thinly sliced
- 1 cup pecans
- ³/₄ cup dried cherries
- ¹/₄ cup raspberry or red wine vinaigrette dressing
- ¹/₃ cup feta cheese, optional

Instructions

Place Romaine, radicchio, parsley and shallots in large bowl and toss gently. Arrange pears, pecans and dried cherries on greens. Pour dressing over salad and toss. Top with feta cheese, if desired. Dressing may be passed separately.

If you'd like a copy of Pecan Country News delivered to your email in-box each quarter, send an email to pecancountry@savageequipment.com. Feel free to pass this little newsletter along to friends and family.

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