

PECAN COUNTRY NEWS

Volume 18

Winter 2017

On the Calendar

Jan 23-26:

Texas Pecan Short-course; College Station, TX

Feb 24-26:

Southeastern Pecan Growers Conv.; Biloxi, MS

Mar 5-7:

Western Pecan Growers Conf.; Las Cruces, NM

Mar 22-24:

National Pecan Shellers Mtg; Tubac, AZ

Mar 28-29:

Georgia Pecan Growers Conf.; Location TBA



We'll see you there!

Future agricultural leaders take stock of Savage Equipment

It's becoming a tradition of sorts. Recently, our Savage Equipment team was again privileged to host participants of the Oklahoma Agricultural Leadership Program (OALP). The program offers two years of wide-ranging, periodic educational opportunities to aspiring leaders who are involved in Oklahoma's diverse agricultural business community.

OALP Class XVIII toured Savage's Madill, Oklahoma facilities on November 11th. The visit was a part of a 3-day seminar for the group, which consisted of 28 agriculture professionals with jobs ranging from farm managers to vice president of an agricultural lending institution. The class goal over those three days was to obtain as much knowledge as possible from a variety of agriculture businesses. During their tour, Class XVIII got to see

each stage of the equipment building process, from the machine shop where we manufacture many of our own parts, to the final assembly and inspection areas. We were honored to once again partner with the Oklahoma Agricultural Leadership Program.

If you would like to learn more about this valuable program visit their website at <http://oalp.okstate.edu/>



Future agricultural leaders learn about the pecan equipment business.

New faces in new places for Savage Equipment, Inc.

As we all look forward to the promise of a brand new year, Savage Equipment would like to introduce a few new employees that will be serving our customers. While only a small percentage of our readers are likely to meet these folks face-to-face, there's a good chance many of you will speak with them on the phone at some point.

Starting out in our home manufacturing facility in Madill, Oklahoma, Kenton Stanley joined up with us a few months ago. He grew up in the area and has a strong background in agriculture and industrial safety. Like many employees at Savage, he wears many different hats including shop safety, sales, service, loading equipment, hauling equipment and probably a few things we haven't thought of yet.

Out in Las Cruces, New Mexico, Nick Carson joined the Savage Team a couple months ago. Nick is a graduate of New Mexico State University and member of a family that's been farming in southern



Kenton Stanley



Nick Carson

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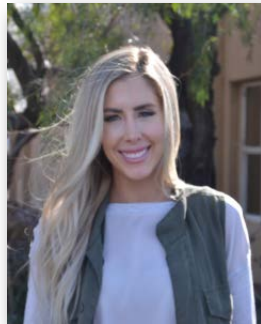
866-572-8243 info@savageequipment.com

Pecan Folks

New faces (continued from page 1)

New Mexico for several generations. Along with pecans, the Carson family grows and processes onions, chili peppers and cotton. Nick has already hit the ground running with Savage, getting familiar with the machines, selling a few and figuring out how best to support pecan farmers and processors in New Mexico and the rest of the southwest.

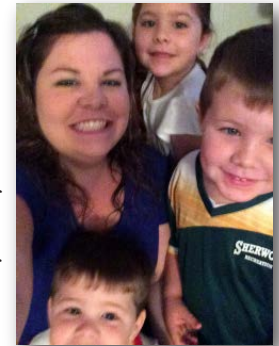
Just coming on board at the Las Cruces office is Jacie Salopek, also a graduate of NM State and also from a New Mexico farming family. Jacie is recently married to Brycen Salopek from yet another local farming family, with a last name many in this industry will recognize. Jacie will be handling administrative responsibilities for



Jacie Salopek

our office in New Mexico, and she'll be the more pleasant voice on the phone when you call us there. (And she writes newsletter articles!)

If you call our Baconton, Georgia facilities, the cheerful voice on the line will likely be that of Ms Brandi Mashburn. She started with Savage of Georgia in December, helping with many of the administrative tasks. Brandi is from the Baconton area, and she's the proud mom of 6-year-old twins (one boy, one girl) and a 3-year-old boy. If you're in the area, drop by and meet Brandi and the team in Baconton.



Brandi Mashburn and crew

Western Pecan Growers Conference just around the corner

A new year is upon us (already?), which means one of the biggest pecan conferences of 2017 will take place soon. It happens in Las Cruces, New Mexico March 5th through the 7th where the Hotel Encanto will once again be the host venue for the Western Pecan Growers Association Conference and Trade Show.

Festivities will begin on Sunday, March 5, with registration and a welcome reception. The educational program will run from 8 a.m. on Monday through about noon on Tuesday, the 7th. You can learn about GMO's, UAV's, converting your irrigation, wild hogs, and lots more. The conference promises to be another great opportunity for learning more about the business and science of growing pecans, building relationships within the pecan community and



Lots of equipment to examine at the Hotel Encanto in Las Cruces

doing research on that next piece of equipment you've been eager to check out (maybe even take it home). A wealth of agricultural equipment and product vendors will be there to showcase their products.

This show is typically a very international affair. Not only is there great participation from across the U.S., but many pecan folks travel from Mexico and other countries to take advantage of this rare opportunity.

Of course, the Savage team will be there, and eager to tell attendees all about our wonderful machines--maybe even let them take a peek under the hood. It will also be a great opportunity to meet the newest members of the Savage family now working in the Las Cruces area that you may have read about in the previous article.

So mark your calendars and make plans to join your *Pecan Country* neighbors at one of the biggest pecan events of the year.

Pecan Pieces

News you can use!

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

New pecan variety showing great promise

In a Dec 19 article on the University of Georgia website, UGA intern Kyle Dawson writes about their newest pecan variety that will be released in the spring. This new pecan, called Avalon, "has shown good resistance against scab disease so far," says Patrick Conner, a horticultural scientist at the UGA Tifton Campus.

We always say 'so far' because the scab pathogen does tend to adapt to trees over time," Conner said. "Currently, this variety has no scab in our sprayed orchards, and only trace scab in our unsprayed orchards.

The University of Georgia has patented the Avalon variety and four nurseries in Georgia will be selling it this spring. Its compelling features are large size, high quality meat and a high level of scab resistance. It is similar in size to the popular "Desirable" pecan that is planted throughout much of Georgia and the southeastern U.S..

Conner said. "Most highly resistant cultivars are either small in size, or they don't have the commercial quality we like to see."

The Avalon variety's biggest benefit is the decreasing number of times growers will have to spray fungicides, which will save a lot of money. Conner said that growers of the Desirable variety, Georgia's most widely grown variety, were spraying 12 to 20 times a season, depending on rainfall.

"This variety would need only a couple of sprays per year," Conner said. "It's more profitable because you're avoiding the expense of the fungicides."

UGA scientists crossbred two scab-resistant varieties that lacked good quality. In field tests without sprays, the Avalon was the only variety that demonstrated both scab resistance and high nut quality. This trait will be critical in the southeastern U.S. where pecan scab is an expensive problem to overcome.

Georgia pecans are an important commodity, accounting for \$361 million in farm gate value in 2015, according to the Georgia Farm Gate Value Report. Farm gate value refers to the net value of an agricultural product

when it leaves the farm, after marketing costs have been subtracted.

Pecans for Soldiers

Shortly after the war in Iraq began, South Georgia Pecan Company wanted to show their appreciation to the brave soldiers fighting for our freedom, and began brainstorming what they could do.

In the Fall of 2009, we launched our "Pecans for Soldiers" program which allowed our customers to purchase pecans at cost." Those pecans would then be shipped out to deployed soldiers, as well as wounded soldiers at VA hospitals.

During the Christmas season of that same year, they joined forces with the Freedom Alliance and have shipped thousands of bags since.

South Georgia Pecan generously pays all shipping charges for pecans purchased. Care packages of pecans are then sent to deployed troops in all branches of the military. Have a particular soldier you'd like to send a package to? Email pjoseph@georgiapecan.com with their name, deployment address, and their approximate expected return date to ensure delivery.

To participate in this innovative way of saying "thank you," visit their website, <https://georgiapecan.com> and find the "Pecans for Soldiers" tab at the bottom of the homepage. Select the quantity you'd like to donate, and follow regular checkout procedures. It's a great opportunity to show gratitude while spreading smiles and the love of pecans!

Update on two invasive pests

In the January 2017 edition of *Pecan South*, Bill Ree of the Texas A&M Agrilife Extension, presents an article entitled "Update on invasive ant and stink bug pests." The article lets us know what Dr. Ree and his fellow entomologists have learned about how these two pests might impact orchard operations. They are both fairly new arrivals to the agricultural radar screen.

The tawny crazy ant (initially called the Raspberry crazy ant) is an invasive species ant species of South American origin that was first detected in Harris County (Houston area) Texas in 2002...

As you might have guessed, the tawny crazy ant (TCA) has spread a lot since then, now detected in at least 30

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More Pecan Pieces

Pests, continued from page 3

Texas counties, as well as southern parts of Louisiana and Mississippi. Dr. Ree explains that this ant nests under objects instead of constructing mounds or digging in the ground. The good news is, it doesn't sting, and it's not interested in pecans for food. Dr. Ree tells us that...

TCA is not attracted to baits used for fire ants;

TCA will infest/damage electrical units; TCA will infest and colonize cracked and hollow nuts in the pop piles

He also mentions that the TCA might be beneficial in its potential to prey upon eggs of the fall webworm and walnut caterpillar.

The other pest discussed in this article is the brown marmorated stink bug. It came from Asia and landed in Pennsylvania in the mid 1990's. It's now found in 40 states which include the southeast U.S. and Texas.

Where this insect is established in the Mid-Atlantic states, it has become a major pest of all types of fruits, vegetables, row crops, and ornamental plants in addition to being a serious household pest where adults seek out overwintering sites.

Both the adult and nymph versions of this pest have been detected feeding on pecans in Georgia. So far no pecan infestations have been reported in Texas.

American Consumers Are Going Nuts for Nuts

According to a December *Washington Post* article, the American diet hasn't changed much in years, with the exclusion of one food group: nuts. Author Caitlin Dewey tells us that between 2000 and 2010 (the most recent year for which complete data is available), the number of calories that the average American got from nuts jumped by 25%. In addition, the amount of nuts that Americans consume has continued to climb.

Research findings from the Food Availability Data System suggest that the broad food groups that make up our diet—dairy, vegetables, grains, etc.—have remained relatively stable over time. However, nut and seed consumption has been slowly increasing since the USDA began tracking it in 1970.

Nut consumption has been on the increase since nutrition science about the importance of plant-based protein and the value of good unsaturated fats has evolved," said Lauren Highfill Williams, a spokesperson for the National Peanut Board.

Once thought to be far too fatty to be a part of a healthy diet, nuts are now linked to an array of health benefits including lower cholesterol and reduced risk of cardiovascular issues.

Over the past two decades, in fact, it's become conventional nutritional wisdom that moderate nut consumption should be encouraged: Currently, the U.S. dietary guidelines recommend that non-vegetarians on a 2000-calorie diet eat 5 servings of nuts and seeds per week.

"Crunchy nuts are petite powerhouses of taste and nutrition," writes the American Heart Association, which has specifically included nuts in its dietary guidelines since 2000.

Of course all of this is great news for all our *Pecan Country* neighbors as we see pecan acreage and production increase around the world. Eat more nuts!

And, speaking of nut production...

INC says tree nut production to increase in 2016/17

2016 was an interesting year for tree nuts across the nation. If you'd like to peer into the near future for tree nuts, check out the article by the above title in January's *Pecan South*. The International Nut and Dried Fruit Council has released its latest Global Statistical Review with production trends for tree nuts and dried fruits for 2016-2017.

In the 2015/2016 season, world tree nut production has been estimated at about 3.80 million metric tons, and the forecast for 2017 is expected to reach 4.02 MT, a 5.77 percent growth in worldwide production.

In case you're not up to speed on metric tons, that's about 2205 pounds.

The results reveal pistachios are forecast to experience the biggest growth increment with 34% production growth and a total of 703,700 MT (x2205). Pecans fall near the middle of the list with a predicted forecast of 121,397 metric tons, which is a 19% increase from 2015/2016's forecast of 101,709 MT.

This report can be found online at <http://www.nutfruit.org/wp-content/uploads/2016/05/Global-Statistical-Review-2015-2016.pdf>

Featured Equipment

The Savage Row-Vac is a winner!

When we first started talking about our Row-Vac in this publication, there weren't many of them out there in the orchards of *Pecan Country*. Now that the first machines have a season or two behind them, reviews are starting to filter back to us, and we're liking what we're hearing. More importantly, pecan growers are impressed with what our Row-Vac is doing for their bottom line.

Even with larger windrows, the Row-Vac is moving and chopping up impressive amounts of leaves and sticks. What's left behind is easily handled by the harvester. We've been hearing comments from growers about how they're saving wear and tear on their expensive harvesters and how the Row-Vac turns their two harvesters into three. We also heard about a grower that was able to speed up his harvesting time-line by about 30% because of the efficiency he achieved with the Row-Vac. After an untimely downpour in New Mexico recently, it did a great job of getting

soggy windrows and muddy ground dried out quicker, so harvesting could get back on track. This is all music to our ears here at Savage Equipment. There's nothing we enjoy more than helping pecan folks improve their profitability.

If you already have one of these handy machines,, here are a few things that will help it help you over the long haul:

1) Operate with the side rubber flaps about 2" above the ground to allow sufficient airflow.

2) Use the hydraulic flow control valve to keep the flapper wheels rotating a little faster than the Row-Vac wheels.

3) Get the Row-Vac level front-to-back by adjusting the lever forward or aft (located under front safety shield).

4) When the Row-Vac is not in use, block it up or use the piston lock to make sure the rubber flaps are not bent out of shape for an extended

period of time.

5) Call or email if you have any questions about your Row-Vac (info@savageequipment.com or 580-795-3394).

If you don't have one, we'd be glad to talk with you about how you can achieve a faster harvest next year and take much of the strain off of your harvester.

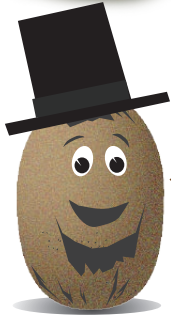


Here you see the Row-Vac in use near Artesia, New Mexico



A picture is worth a thousand words, and this one says quite a bit. This wide-angle shot was taken this past December by Mr. Greg Daviet on his Dixie Ranch pecan orchard in Mesilla, NM., and we thank him for sharing it.

Just Plain Nuts



It's time for the inauguration of our nation's 45th president, so here's a look back into History at some fun facts about inaugurations past. Here's to hoping we don't repeat any of the mishaps on this list come January 20th!

During John F. Kennedy's inauguration in 1961, an electric short caused the podium to catch fire- yikes!

In 1841, William Henry Harrison gave the longest speech to date, (100 minutes) sans hat or coat in the middle of a snowstorm. He died of pneumonia a month later.

George Washington, a man of few words, delivered the shortest inaugural address in history at just 135 words.

At Grant's inaugural ball in 1873, it was a bitter cold night and someone forgot to heat the place. (Major oversight) Everyone and everything, including the food was cold. The caged canaries, meant to add splendor and their merry chirping to the event, did just the opposite as they froze to death.

The first inaugural ball was held in 1809 after James Madison was sworn in. Tickets were \$4.00. Now, there are 19 balls held in just four days with tickets for the festivities ranging from \$150-\$10,000 and upward.

During the cowboy craze of the 50's, Dwight D. Eisenhower was lassoed at the inaugural parade by cowboy star Montie Montana.

Barron Trump, 10, will be the first son to live in the white house since JFK's son in 1963.

Tradition has been that the President-Elect rides to the inaugural ceremony with the current POTUS. The custom is for the current President to sit on the right and the President-Elect to sit on the left side of the limo.

Facts from www.thedailybeast.com 01.20.13 10:45 PM ET

This recipe comes courtesy of our own Kenton Stanley: safety guy, equipment sales & service, and fish griller.

Pecan Crusted Salmon

Ingredients

- 3 Tablespoons Dijon mustard
- 1 teaspoon Worcestershire sauce
- 3 tablespoons butter (melted)
- 5 teaspoons honey
- ½ cup bread crumbs
- ½ cup chopped pecans
- 3 teaspoons chopped parsley
- 6 salmon fillets
- Garlic salt
- Pepper
- 1 squeezed lemon

Directions

1. Preheat the oven to 400 degrees F (200 degree C). In a small bowl, mix together the mustard, Worcestershire, butter and honey like a paste. In another bowl, mix together bread crumbs, pecans, and parsley.
2. Season each salmon fillet with garlic salt and pepper, and place on a lightly greased baking sheet. Brush with the paste made in step one. Cover the top of each fillet with the bread crumb and pecan mixture.
3. Bake for 10 minutes per inch of filet thickness, or until salmon flakes when tested with a fork.



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