

AGRICULTURAL ADVISORY BOARD

415 South Pine Street - Walhalla, SC



TEL (864) 638-4218 FAX (864) 638-4168

AGENDA

6:30 PM, MONDAY, July 9th, 2018
 COUNCIL CHAMBERS
 OCONEE COUNTY ADMINISTRATIVE COMPLEX

1. Call to Order
2. Approval of Minutes
 June 11th, 2018
3. Public Comment
4. Possible Recommendation to Council for an Ex-Officio member
5. Board member discussion on the June 11th Farmer & Rancher Listening Session
6. Protection of Agricultural Lands
7. Discussion on Marketing and Advertising of the AAB
 - a. Agricultural Directory
 - b. Market-to-Table Contest
 - c. Logo
 - d. Agricultural Display
 - e. 150th Celebration Activities
8. Apiary Directory
9. New Business
10. Old Business
11. Adjourn

Anyone wishing to submit written comments to the Agricultural Advisory Board can send their comments to the Planning Department by mail or by emailing them to the email address below. Please Note: If you would like to receive a copy of the agenda via email please contact our office, or email us at achapman@oconeesc.com.



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MINUTES

6:30 PM, Monday, June 11th, 2018

COUNCIL CHAMBERS

OCONEE COUNTY ADMINISTRATIVE COMPLEX

Members Present:

Ms. Sewell District 1
Mr. Hollifield District 2
Dr.Gray District 3
Ms. Willoughby District 5
Ms. Alexander At-Large
Mr. Blanton At-Large
Danny Howard Ex-Officio

Staff Present: Adam Chapman, Zoning Administrator

Media Present: None

1. Call to Order

Mr. Blanton called the meeting to order at 6:30

2. Approval of Minutes

May 14th minutes: Dr.Gray noted that her name was excluded from members in attendance at the previous meeting although she was present. Motion for approval by Mrs. Willoughby, seconded by Ms. Alexander. Unanimous vote for approval.

3. Possibility of future grant funding - Guest Speaker

Sharon DeRitter, the County Grants Administrator, gave a presentation that showcased the various resources for finding grants. She implored those in attendance to work together to help bring grants into the County for Agriculture.

4. Farmer & Rancher Listening Session

Mr. Blanton introduced the AAB to the audience then the individual board members briefly introduced themselves. Mr. Blanton then began the listening session by inviting Richard Belmar to speak.

Richard Belmar, representing the Oconee County Bee Keeper's Association, spoke of the importance of protecting pollinators from poor application of pesticides aimed at

destroying mosquitos. Mr. Belmar noted an incident elsewhere in the State where millions of bees were reported killed due to aerial overspray. Mr. Melmar called on the County to implement protocols related to aerial spraying for mosquitos within the County. Dr. Tim Drake, of Clemson Extension Service and the State Etymologist asked the chair for permission to speak about the noted bee-kill off and Mr. Blanton agreed to it. Dr. Drake noted the facts of the case and that the State had concluded that the aerial spraying may have contributed to some bee-deaths but ultimately it was not responsible for the mass die-off.

Cristiana Calderan Bell, of Callywood Farms, introduced herself as the largest breeder of Gloucestershire Old Spot pigs in the State. She also raises other animals. She spoke that there was too much completion between the Farmer's markets in the County to be beneficial to the Farmers, or consumers. Working together, Mrs. Calderan Bell, stated was a better way to work then working against each other. She finished with stating "keep the farms in farmer's markets". This conversation about farmer's markets in the County inspired Danny Howard, Gwen McPhail, Kerrie Roach, Kim Alexander and the rest of the AAB to engage in a conversation about methods to encourage unity at Farmer's market. Mrs. McPhail of the FARM farmer's market noted that there was an attempt to unify the farmer's markets however the individual cities see benefits from having their own markets. Dr. Drake mentioned that co-ops work, at a national level because financial buy-in is the key to make things work.

Josh McCall, an agriculture teacher with Oconee County, spoke about the statistics involved in being an agricultural teacher in the County. There are currently seven ag. teachers in the County and over 600 ag. students. Mr. McCall believes that additional funds should be put in place to finance more agricultural teachers and programs.

Heather Ramsay, of USDA NRCS, came and spoke of the importance of working together. She spoke of the effectiveness of getting money for on-farm energy. Mrs. Ramsay stated them, the NRCS, work with hundreds of farmers per year and probably have met with every farmer in the County. Mrs. Ramsay stated that we are losing are most fertile soils at an alarming rate and should look to protect them. Utilization of Conversation easements have put more than 3500 acres of farmland into permanent conservation.

Tim Donald, a poultry and beef farmer, who is on the S.C. Farm Bureau and a founding member of the Heritage Fair, spoke about the future of farming needs in the County. He noted that the County should finance the FARM center. Mr. Donald noted that showing the true value of agriculture in the County is the only way to gain notoriety and additional funds. He noted that working together is the only way forward. Mrs. McPhail came up and addressed some FARM center challenges and that Agriculture should be an element in the 202 Comprehensive Plan. Scott Park, of Upstate Forever came and mentioned that there is money available to put land in to Conservation Easements.

Pat Williams, of the Cattleman's Association and owner of Cane Creek Farms noted how sprawl is eating the land and that in 2004 he was leasing 704 acres and this year only 106 acres for his cattle due to availability. Mr. Williams questioned why the County is spending money to take 1000 acres of prime farmland out of production by creating industrial parks that there is not enough employment for.

Les McCall, of Lake Hartwell Country, that manages the Marc Garrison arena and the Century Farms program spoke about the availability of resources and outreach that Lake Hartwell Country can offer.

Stanley Gibson, chairman of the FARM Center, spoke about the need for communication between all entities. He noted about the generosity of the County in regards to the FARM center. He also spoke about needing people and organizations, such as the Cattleman, to reach out to him if they would like to participate.

Mr. Blanton thanked all those in attendance for participating.

5. Discussion on Protecting Agricultural Lands

Mr. Chapman brought up an Ordinance from Santa Barbara County, California, that has created buffers between non-agricultural uses being placed next to agricultural uses. Dr. Drake, spoke in full support of this noting that a buffer would help regarding application of pesticides and herbicides on farms. Mr. Williams noted that some of Santa Barbara's language would not be beneficial to Oconee County. Mr. Hollifield made a motion to send a recommendation to the Planning & Economic Development Committee recommending the creation of buffers between new non-agricultural uses being developed next to existing agricultural uses. Mrs. Alexander seconded the motion, vote was unanimous.

6. Discussion on Marketing and Advertising of the AAB

A brief discussion was held regarding the Agricultural Directory and the Market-To-Table contest.

7. Old Business

None

8. New Business

None

9. Adjourn

Douglas Hollifield made the motion to adjourn, Kim alexander seconded it. 6-0 in favor

"#150 YEARS OF LOCAL FOOD"

Market-to-Table Receipt and Taste contest Entry Form

1. Enter Name and Contact information:

Debbie Sewell [REDACTED]
29676
Email: [REDACTED]@gmail.com

2. Recipe Title/Category: Slumgullion*

3. Written Recipe:

- 3 or 4 cucumbers
- 2 or 3 tomatoes
- 1 medium onion

Slice Cucumbers and tomatoes into thin "bite size" pieces. Slice onions into thin rings and slice. Cut small @ ½ inch pieces of sharp cheddar cheese. Mix. Dress with @ 2 tablespoons of olive oil, a couple of splashes of red wine vinegar, salt, and pepper to taste.

Multiply ingredients for a crowd

Goes great with a local steak or burgers and fresh Bread

** This is a Sewell Family recipe passed down from my mother-in-law Mary Sewell*

4. Describe featured ingredients and Vendor (Farmer's, Roadside, or Certified SC Market and/or grower or producer name):

Ingredient –Vendor

Cucumbers - Mike Loudermilk, Louderbranch Farms

Tomatoes - Marlene Willoughby, A and M Produce, Certified Roadside Market, Fair Play

Onions - Nathan Hall, 3 Oaks Farm, Westminster

Steak - Gwen McPhail, Heritage farmers Market @ the F.A.R.M. Center

Fresh Bread - Cristiana and Connor Calderon Bell – Corva Bella Farms, Ebenezer

5. Submit Photos:

6. Sign and Date Entry form: Oconee County and the Agricultural Advisory Board reserves the right to use recipe entries in all promotional avenues generated from this event.

Debbie Sewell

5-15-2018

Market-to-Table Recipe Contest 2018 - General Information

Four winners each month June, July, and August. "Best Overall Winner" with the highest points over all categories, and one "Category Winner" from each category: Appetizer /Dessert, Side-Dish, and Main Entrée. Recipe Contest winners announced in July, August, and September at the ***Foothills Heritage Market***. Entrants may submit multiple recipes for consideration, only one entry per entrant considered in the Final Taste Contest.

Each entry reviewed and assigned points by members of the AAB according to the following criteria:

- Use of featured local ingredient ... 1- 50pts
- Originality 1- 25 pts
- Presentation 1- 25 pts
- ***Additional Points for Family Heirloom or Local Historical Recipe..... +10 pts***

Market -to-Table Taste Contest 2018 - General Information *South Carolina Foothills Heritage Fair*

One recipe will be "Oconee Grown - Best Tasting Dish 2018". Four recipes from the monthly contest winners: (3) "Best Overall Winners", and (1) "Category Winner" with the highest point total from monthly contests. During the ***South Carolina Foothills Heritage Fair*** September 25-29, a local chef or professional cook will prepare the 4 recipes. Dish receiving the most votes will win the "Market-to- Table" Taste Contest.

Criteria for winning Dish:

- Samples of the 4 dishes served to judges (chosen by the AAB).
- Judges will taste the 4 dishes.
- Vote for their favorite.
- Dish with the most votes win.

CONTEST RULES AND INFORMATION

1. **Submit Contact Information.**
2. **Indicate Category: 3 categories: Appetizer/Dessert, Side Dish, Main Entrée.**
3. **Submit recipe. Include Full recipe, ingredient list, and detailed instructions for preparation. Must be in writing and feature locally grown or produced ingredients.**
4. **List featured ingredient(s), grower/producer, location where obtained.**
5. **75% of ingredients* must be grown or produced in Oconee County.**
***Spices or condiments are excluded from the 75% requirement (i.e. salt, milk, oil)**
6. **Ingredients must be available from growers/producers or at Farmer's, Certified SC Grown Markets, Roadside Stands, or any established location where Oconee County farmers offer their products.**
7. **Submit Photos. Photos will increase point total. Photos should depict you with the Local grower or producer, you at the market or on the farm, raw ingredients, step by step photos, and/or finished dish.**
8. **Complete and Sign entry form.**
9. **Email, or deliver entries, on or before the 15 of July, August or September. Monthly contests end September 15, 2018. Entries received after midnight September 15, 2018 will not be considered.**
10. **Send Entries to: achapman@oconeesc.com with the Subject: Market to Table, OR drop off at *Foothills Heritage Market., located at The FARM Center, 2063 Sandifer BLVD, Westminster, SC. Market Days 2th and 4th Fridays 5:30 -8:30 PM and Saturdays 8AM -noon.***
11. **By entering, Entrant grants Oconee County an irrevocable, perpetual, royalty-free, freely transferable license to use the recipes, photographs, and/or video derived from this event for all purposes, in any and all media, whether now known or hereafter devised. Each entrant releases and agrees to indemnify and hold Oconee County harmless from and against all claims and liability arising from or in connection with participation in this Contest.**

"Oconee Grown: 150 YEARS OF LOCAL FOOD"

Market-to-Table Recipe and Taste contest Entry Form

1. Enter Name and Contact information:

Name: _____

Phone: _____

City, State, Zip Code: _____

Email: _____

2. Recipe Title/Category: Appetizer /Dessert, Side-Dish, or Main Entrée

3. Written Recipe: (Or Attach)

4. Describe featured ingredients and Vendor (Farmer's, Roadside, or Certified SC Market and/or grower or producer name):

Ingredient - Grower/producer - Location grown

5. Submit Photos:

6. Sign and Date Entry form:

A. Publicity; Use of Personal Information. By participating, where allowed by law, all participants and winner(s) grant Oconee County exclusive permission to use their recipes, ingredients, names, characters, photographs, voices, videotape, and likenesses, as derived from this event, in connection with promotions or other activities, including, but not limited to, online and on-air announcements, signage, posters, television, magazine articles, websites, social media sites (including, but not limited to Facebook and Twitter), and any other publication(s) at Oconee County's' sole discretion, worldwide and without limitation, and without additional compensation or consideration, except where prohibited by law.
B. Waiver of Liability. Each entrant releases and agrees to indemnify and hold Oconee County harmless from and against any and all claims and liability arising from or in connection with participation in this contest.

7. Entrant Signature

Date

Parent or Guardian Signature if entrant is a minor

Date

8. Send Entries to: achapman@oconeesc.com with the Subject: Market to Table, OR drop off at **Foothills Heritage Market**, located at The FARM Center; 2063 Sandifer BLVD, Westminster, SC. Market Days 2th and 4th Fridays 5:30 -8:30 PM and Saturdays 8AM -noon.

OCONEE COUNTY AGRICULTURE ADVISORY BOARD'S
"150 YEARS OF LOCAL FOOD" #oconeegrown
2018 Market -To -Table Recipe and Taste Contest

The AAB, approved by Oconee County Council, is launching a Market-to-table recipe and Taste contests promoting the local food movement in Oconee County

Purpose

The purpose of these contests is to both to promote Oconee's local Market-to-food network and to collect information about this network's existing growers, markets, and consumers. Contests also promote local growers and producers by encouraging Local Food shoppers share their favorite recipes featuring local food acquired from local markets.

Objectives

Information we collect from the contest will include: customer contact information, local products available, and location of local growers, producers, markets, and locations of each.

Benefits

Value of information for AAB and Oconee County includes, but not limited to: identification of existing product and markets, Market trends, Needs for future (product, market locations, and organization), Contacts for farmers, markets, and consumers.

Create an interest in local food and markets.

Plan of Action

- Distribute entry forms to: farmers markets, roadside market, growers, producers, grower producer groups, CAFÉ*, and other locations to encourage to enter.
- Have AAB displays and exhibits at local Farmers Markets: Foothills Heritage Market, Seneca Farmers Market, Walhalla Farmers Market, Westminster Farmers Market, Clemson Farmers Market*, Pumpkintown Farmers market*. Distribute entry forms at these venues. 1-7 volunteer needed.
*venues outside county where Oconee growers Market their products
- See time-line for significant dates and volunteer opportunities.
- Ideas for distribution welcome.
- ~~Soft roll-out June 16 at FHM. Volunteers welcome.~~ Delayed for lawyer approval
- Lawyer approval of Entry Form! June 18 ✓
- Soft Kick-off June 23 at FHM. Foothills Heritage Market and Clemson Farmer' Market ✓
- June 29 Begin Email Entry forms to growers, producers, farmers Markets....
- June 30 Farmers Markets (FHM and Walhalla Farmer's Market) **Need Volunteer for Walhalla Farmer's Market June 30!!**
- Order design Marketing Materials (**in Progress**)
- See time-line for dates of other events. Add Events. Add Grower/producer contacts.
- **Contact me** with dates and times you can volunteer.
- **Contact me** if you are interested and are available to review recipes.

LET'S DO THIS!! #OCONEEGROWN

Debbio.sewell@gmail.com; 864-723-3339

OCONEE COUNTY AGRICULTURE ADVISORY BOARD'S

150 YEARS OF LOCAL FOOD #oconeegrown

2018 Market -To -Table Recipe Contest

PROPOSED TIME LINE

"150 YEARS OF LOCAL FOOD" #oconeegrown

Market-to-Table Receipt and Taste contest

Time line includes dates and times, venue, day's event, action of board members, and number of volunteers needed. Venues included: **Foothills Heritage Market FHM, Clemson Farmers Market CFM, Westminster Farmers Market West FM, Seneca Farmers Market SFM, and South Carolina Foothills Heritage Fair SCFHM.** Dates and venues added as time goes on if needed.

MONTH/DATE	VENUE	TIME	EVENT	ACTION	VOLUNTEERS
JUNE					
16	FHM	8AM-12	SOFT KICK OFF	AAB DISIPLAY	1-2
21	CFM	3PM-6	OCONEE	ENTRY FORMS	1-2
	WEST FM?		VENDORS		1-2
	SFM				1-2
23	FHM	8AM-12	SOFT KICK-OFF	ENTRY FORMS	1-7
28	CFM	3-6PM	SOFT KICK-OFF	ENTRY FORMS	
29	FHM	5PM-9	FIREWORKS AT MARKET	AAB EXHIBIT	1-7
30	WA FM	8-12	OPENING	ENTRY FORMS	1-2
	FHM	8-12	MARKET	ENTRY FORMS	1-2
	SFM	8-12	MARKET	ENTRY FORMS	1-2
JULY					
7	FHM	8-12	MARKET	AAB EXHIBIT	1-7
13	FHM	5PM-9	MARKET	AAB EXHIBIT	1-7
14	FHM	8AM-12	MARKET	AAB EXHIBIT	1-7
21	FHM	8AM-12	JUNE WINNER!!	AAB EXHIBIT	1-7
27	FHM	5PM-9	MARKET	AAB EXHIBIT	1-7
28	FHM	8AM-12	MARKET	AAB EXHIBIT	1-7
AUGUST					
19	FHM	8-12	JULY WINNER!!	AAB EXHIBIT	1-7
SEPTEMBER					
22	FHM	8-12	AUGUST WINNER!!	AAB EXHIBIT	1-7
25-29	SCH FAIR		TASTE CONTEST!!	AAB FAIR EXHIBIT	1-7

BREAKING Finding 12 boys, coach in Thai cave not the hard part. See what might happen next

https://thetandd.com/business/local/so-you-want-to-be-a-farmer-program-can-help/article_148f65f9-be2b-5ac0-9668-e56c85db6f68.html

So you want to be a farmer? Program can help you be successful

DENISE ATTAWAY Clemson University Jun 25, 2018

SUBSCRIBE FOR 17¢ / DAY



Participants in the S.C. New and Beginning Farmer program visit agribusinesses.

Clemson Public Service and Agriculture

COLUMBIA — Farmers getting their feet wet in agribusiness have access to comprehensive entrepreneurial education and business training through a public service program offered by Clemson University.

The South Carolina New and Beginning Farmer Program is accepting applications for the 2018-2019 statewide program. Deadline to apply is July 15. An online application is available at www.scnewfarmer.org.

The program is focused on enabling new and beginning farmers to be successful, productive and innovative members of their local agricultural communities. Participants will gain the tools, knowledge and skills necessary to be successful entrepreneurs, sound business managers, exemplary stewards of the natural environment and successful marketers of the unique products they create.

The program is managed by Clemson University Cooperative Extension, under the direction of agribusiness professor R. David Lamie. More than 300 farmers have participated in the program, which is entering its seventh year.

Any legal resident of South Carolina who is at least 18 years old and just beginning to farm or who has actively farmed for less than 10 consecutive years is eligible to apply for the program.

The 2018-19 South Carolina New and Beginning Farmer Program will offer two levels of instruction.

The first level, Exploring Farming as a Business, is for emerging farmers with less than three years' experience.

The second level, Taking Your Farm Business to the Next Level, is for people who have been farming three to nine years.

Core agribusiness workshops will be held centrally in Columbia and will focus on farm business management. Topics will include business concept/plan development, financial and risk management, legal and regulatory issues, marketing strategies, personal assessment, and an introduction to federal, state and local agriculture resources.

Core programming will be complemented by regional workshops to be held throughout the state. These workshops offer opportunities for local peer and resource networking and provide additional instruction on production and advanced agribusiness topics tailored for each region.

Regional workshops are a collaborative effort between Clemson Agribusiness, Clemson Cooperative Extension, the Clemson Sustainable Agriculture Program, the Catawba Farm and Food Coalition, the Richland Soil and Water Conservation District and the South Carolina Coastal Conservation League.

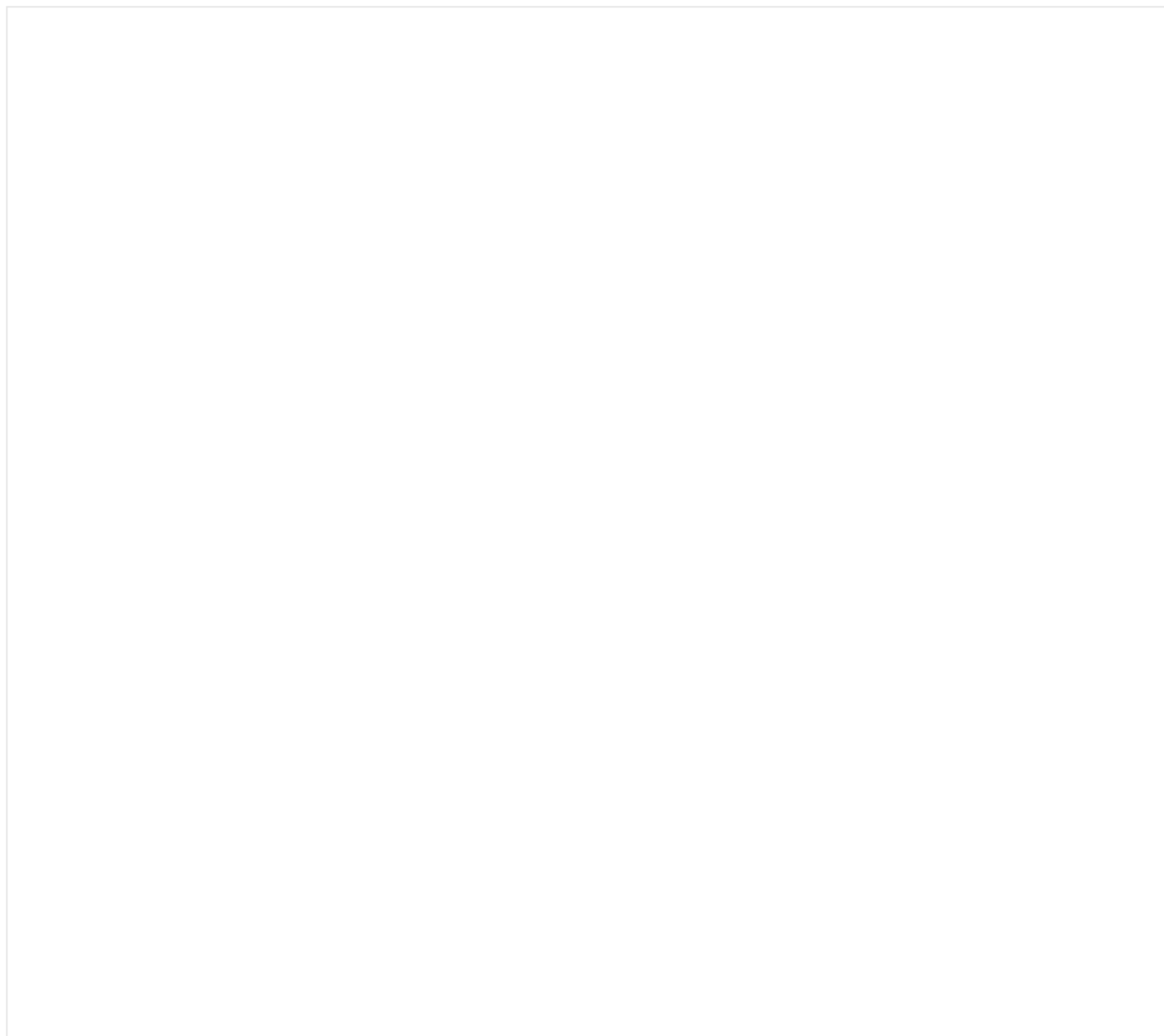
Participants will also benefit from guided farm tours, access to on-farm internships and participation in the South Carolina New and Beginning Farmer Program Alumni Association.

The South Carolina New and Beginning Farmer Program fills a critical need to train emerging farmers in South Carolina, Lamie said.

“With the average age of South Carolina farmers now up to 59 years, we put our state’s largest industry at risk if we do not invest efforts into encouraging and training the next generation of successful agripreneurs,” he said. “At a time when consumer demand for local, high quality, nutritious farm products is on the rise, there is tremendous opportunity for rural economic development through a thriving local farm and food system.”

For more information, go to www.scnewfarmer.org.

MORE INFORMATION





'Making It Grow' wins more awards

- Powdery mildew is threat to watermelons
- Mecca of ag research: Edisto REC focuses on meeting people's needs
- S.C. cotton outlook strong for 2018
- Farmers get new tool against cotton pests
- Grazing on LSD? Popular fescue has fungus that yields compound like the drug

