



On the Calendar

Apr 14:
National Pecan Day!

May 30-Jun 1:
OK Pecan Growers Conf.; Ardmore Convention Center; okpecangrowers.com

Jul 14-17:
Texas Pecan Growers Conf.; San Marcos; More info at tpga.org

Aug 23-25:
Arizona Pecan Growers Conf.; Double Tree, Tucson; more info at arizonapecan.com

From your friends at Savage Equipment

Pecan research takes a giant step into the future in Texas.

In a late-March press release, the USDA announced the opening of the newly modernized Research Building at the Southern Plains Agricultural Research Center in Somerville, Texas.

The Pecan Breeding and Genetics Program of the U.S. Department of Agriculture's Agricultural Research Service (USDA-ARS) recently completed a 2.5 million dollars laboratory modernization to accelerate pecan breeding through innovations in genetics and plant disease research. A ribbon-cutting ceremony was held on March 26 to commemorate the completion of the project.

This upgraded facility will allow researchers to greatly accelerate the historically lengthy process of evaluating and releasing new cultivars. It has typically taken "an average of 28 years from planting a new seedling to releasing a new pecan cultivar with traditional methods of pecan breeding." The new building has "dedicated research spaces for plant genetics, microscopy, tissue culture, controlled-environment growth chambers, and plant disease research."

The March ribbon-cutting ceremony was hosted by USDA's Agricultural Research Service and the Texas Pecan Grower's Association.



Something amazing is roaming through orchards this year.

Engineers at Nelson Manufacturing have been busy this year, creating innovative equipment for the orchard and turning out an ingenious new machine. Nelson Manufacturing and Savage Equipment now offer a new self-propelled sprayer called the **Super 40SP**. It comes with a John Deere engine, a 40" heavy-duty aluminum fan, auto-rate spray control, reversible cooling fan and a pressurized cab with heating and cooling. This amazing machine has separate drive modes for spray and travel, and operators are able to use a large color display to control and monitor the spraying operations. As an added bonus, it looks cool.



The Neslon Hardie Super 40SP features 4-wheel steering and drive.
(photo courtesy of Nelson Mfg.)

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Pecan growers of Georgia have a new leader.

In the April 2024 issue of *The Pecan Grower* we learned that Mary Mikelyn Bruorton has been selected by the Georgia Pecan Growers Association (GPGA) Board of Directors and the Georgia Commodity Commission for Pecans as the Executive Director for the GPGA. (article by Amy Howell). Following a couple years as the GPGA Communications and Events Coordinator, Mary has been serving as the Interim Executive Director since Samantha McLeod had to leave the position at the end of 2023.

In the *Pecan Grower* article, we also found out that Mary grew up in a very agricultural family, the daughter of a Georgia blueberry farmer. She earned a degree in Agriculture and Agribusiness from the University of Georgia and has worked in the agricultural business since she graduated.

Mary has hit the ground running, leading the GPGA through their recent annual conference and preparing for a major pecan trade mission to India this month (April). The team at Savage Equipment joins the rest of the pecan

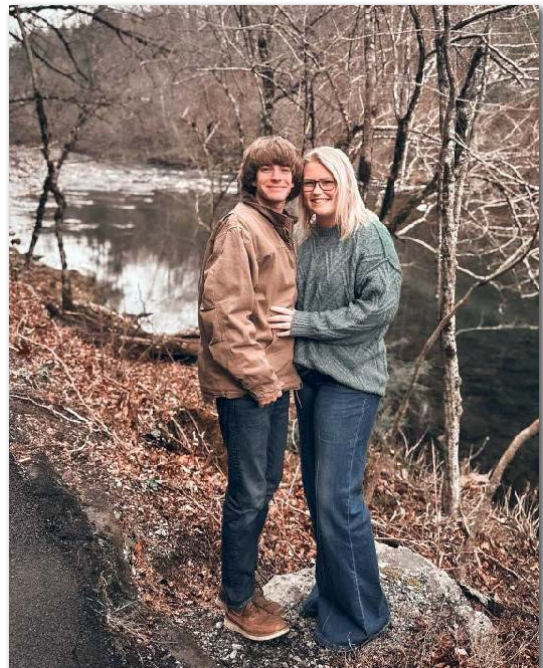


Photo courtesy of *The Pecan Grower*.

community in wishing her a fruitful trip to a new pecan marketing frontier in south Asia and a flourishing career at the helm of the Georgia Pecan Growers Association.

The (sort of) new guy in Georgia

We'd like to introduce our readers (especially the ones in Georgia) to Ryan Addison, our new field technician at our Savage of Georgia facility in Baconton. Ryan grew up a little east of there, in Wilcox County Georgia. He's the type of guy that enjoys learning something new and working with his hands. Ryan can also get pretty enthusiastic about cooking and spending time with his girlfriend, Madison. He has been into farming for most of his life and foresees a future doing some of that on land of his own. Some Georgia folks might recognize the Addison name being connected to wild hog hunting. It turns out that Ryan is part of the Addison clan that operates Addison Wild Boar Hunting, Inc. along the Ocmulgee River near Abbeville. We bet Ryan has some terrific stories about his adventures in hog hunting. You probably should drop by our Savage of Georgia location and ask him about that. We are looking forward to all Ryan will accomplish in the wonderful world of pecan machines.



Ryan and Madison



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.

Get registered for the upcoming Oklahoma and Texas pecan conferences!

If you haven't already done so, it's time to get yourself registered for the 2024 edition of the Oklahoma Pecan Growers Association's annual gathering. This year's event will be close to home for the Savage Equipment gang—just a half-hour or so down the road at the Ardmore Convention Center. It takes place May 30th through Jun 1st, and Savage Equipment is proud to be the primary sponsor. You can get registered for this conference at the okpecangrowers.com website.

The Texas Pecan Growers Association is holding their annual gathering at the Embassy Suites Hotel and Conference Center in San Marcos this year. All the fun, camaraderie and educational opportunities take place July 14th through the 17th. There is a link on the tpga.org website on the "Events" page that allows you to make hotel reservations and register.

These two events are well worth attending if you would like to learn more about growing and processing pecans or you want to see the latest in pecan equipment. Don't wait too long!

You can help select the new crop of APC members this spring.

Nominations for new members of the American Pecan Council were due at the beginning of April this year. There are seats opening up for the four-year terms that will begin in October, 2024: five growers, three shellers, one accumulator and one public member (along with their respective alternates). Those eligible to vote should be looking for ballots that will be mailed out in May. These need to be received back by June 15, 2024.

Pecan outreach to India's nut importers

In an article by The American Pecan Council in February's Pecan Grower and the March Pecan South magazines, we learned of the recent visit to Georgia by a delegation from India. The group of nut importers were hosted by the APC and the Georgia Pecan Growers Association.

The goal was to provide an "educational look at the U.S. pecan industry and how the value chain can offer a high-value, nutritious product for Indian consumers."

During their visit, the delegation met with more than a dozen pecan growers in Georgia, then traveled west to El Paso, Texas and Las Cruces, New Mexico where they toured pecan facilities and attended a luncheon hosted by the APC and the Western Pecan Growers Association. As their visit drew to a close, the delegates were treated to a "culinary dinner experience in Dallas where pecans stole the show from appetizer to desert."

After the experience, importers were impressed by the industry and believe there is "true potential" for American pecans in India. They believe their Indian consumers are hungry for wholesome, nutritious snack options and the taste and health benefits of pecans will make it a unique and sought after exotic nut and are excited to grow the American pecan presence in India.

India is a significant potential export destination for pecans. Their enormous population (the largest in the world, expected to reach 1.5 billion by the end of the decade) is heavily vegetarian and "interest in nuts, especially U.S. nuts is high."

Southern Roots Nut Co. set to open pecan processing facility in Alabama.

A March 19 article on the National Nut Grower website (www.nationalnutgrower.com) announces that Southern Roots Nut Company will establish a new pecan processing facility in Dothan, Alabama.

Southern Roots is a pecan grower and processor that specializes in delivering high-quality pecans and pecan products to customers worldwide. The company focuses on sustainable farming practices and advanced technology to ensure efficiency and quality in its operations.

Alabama's governor, Kay Ivey, was more than pleased to herald the expected boost to her state's diverse economy. "Southern Roots Nut Co. is a welcome addition to the business community in Sweet Home Alabama, and I know that its planned facility in Dothan will



Continued on page 4



Southern Roots Facility (continued)

find success thanks to a dedicated and skilled workforce.”

As part of the growth project in Dothan, Southern Roots is committed to creating 120 jobs with an annual payroll exceeding \$4.1 million, according to the Alabama Department of Commerce. The job creation is projected to take place over a two-year time frame.

Southern Roots Nut Company’s chief operating officer and president of sales, Brandon Harrell, says “We are truly excited to partner with business-friendly state, county and city officials who truly want the best opportunities for their respective areas.”

And, by the way, their grand opening is scheduled for May 17. Would you like to attend? You can RSVP to brandon.harrell@southernroots.org by April 15.

Pieces of Pecan, 2024 Edition

April 14th is National Pecan Day, and that means the folks at Pecan South Magazine will be rolling out the shiny new edition of their publication *Pieces of Pecan*.

If you’re not familiar, *Pieces of Pecan* is deployed to “showcase our favorite nut to foodies, pecan enthusiasts, dietitians, chefs, and consumers. Using industry resources and original content, the magazine highlights pecan recipes, the latest nutritional findings, and lifestyle features.” This year’s will be the fourth edition of this beautifully produced publication. One great thing about it: it’s advertisement free. Take a look at it on the pecansouthmagazine.com website. If you like what you see, you can order a bunch of copies to share with customers and friends. It’s filled with interesting facts and history about pecans and loaded with delicious recipes that include some truly mouth-watering photographs.



The 2023 Edition

What to expect in 2024

The April, 2024 issue of *The Pecan Grower* contains an article by the above title authored by Extension Horticulturist, Dr. Lenny Wells. This piece provides pecan growers with a look at the history of pecan crops in the southeastern U.S. and the longer-term effects that hurricanes have had on production. It also gives a glimpse of what this

year might bring if the weather cooperates. Based on recent plantings coming into production and how strong production was even in the “off” years, the 2024 outlook for a good crop is positive.

We are due for a big “on” year based on how our “off” year crops have increased, such a year would put us north of 150 million lbs. in a good “on” year when the weather smiles on us.

That statement is followed by a big caveat based on the “lingering effects of Hurricane Idalia on the extreme southern and southeastern portions of our production area.” That 2023 storm left much of the state unscathed but was pretty brutal on certain areas.

Dr. Wells goes on to describe how such weather events can have lingering effects for years after the immediate damage to orchards. He uses research from years past that tracked pecan production before and after Hurricane Camille devastated Mississippi in 1969 to build his case.

Wells then lays out some very specific guidance to help growers control input costs regarding water and fertilizer. Although, the 2024 crop could be large, the precarious nature of the market dictates that growers take great care to provide the best chance for a viable bottom line.

The APC and the APPB

The American Pecan Council has been in operation since 2016 and the American Pecan Promotion Board, since 2022. Since many folks still aren’t quite sure of the roles of each organization, there is a helpful 2-page ad in both of our favorite pecan magazines to help everyone figure it out. Along with some interesting statistics on the promising potential in pecan markets domestically and internationally, the giant ad provides a short-and-sweet description of their “key priorities” and “purpose”. For the American Pecan Conference, its priorities are listed as export marketing, quality assurance and industry alignment. Its stated purpose is to “grow value and exports of American Pecans”. The American Pecan Promotion Board’s priorities are domestic marketing, nutrition research and consumer intelligence. Its purpose is to “drive consumer demand, sales and scientific research”. There it is in a nutshell (as pecan folks like to say). If you want to learn more about the APC and APPB, check out their websites: americanpecan.com and eatpecans.com, respectively. They are both full of useful information.



A new chapter for Savage Equipment

A couple of months back, Savage Equipment and Flory Industries launched a new relationship that enables Savage to offer Flory's exceptional orchard machinery to pecan folks throughout most of the U.S. pecan belt along with Mexico and South Africa. We are excited to be working with a great company like Flory Industries and look forward to a long and mutually beneficial relationship.

Like Savage Equipment, Flory has been a family-run agricultural machinery manufacturer for several decades. After many years of making and

operating bean harvesters, the first Flory pickup harvester went to work in 1961. Flory became a dominant force in nut-harvesting equipment over the decades since. Flory machines are now in operation around the world helping to bring in crops of almonds, walnuts, chestnuts, hazelnuts, macadamias, pecans and more.

The Savage team is honored and grateful to be associated with such a well respected organization. We anticipate great things ahead for both companies!



860 Harvester with Conveyor Cart



ST14 Shuttle Truk



VR700 VECTOR Side-Shaker



M700 Boom Shaker



8772 Self-propelled Harvester



34-Series Sweeper



860 PTO Harvester

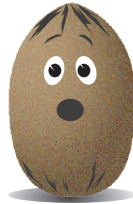


4000-Series Flail Mower



Hey Dez, did you know a total eclipse is going to cross parts of the U.S. this month, including a big swath of pecan country?

Oh my gosh, Gloria! Sounds awesome. What can you tell me about it? And, do I need to get ready for it?



Well, the answer to “what” is pretty easy. On April 8th, our Moon is going to come between the Sun and part of the Earth and the shadow of the Moon will move across the land totally blanking out the Sun along that path.

This shadow, or “path of totality,” is going to move across North America, starting on the west coast of Mexico and exiting through northern Maine and on out to Newfoundland. Parts of fourteen U.S states will get to experience this amazing phenomenon. All of the contiguous 48 states will get to see at least a partial eclipse. Along the path of totality, the period of a completely blocked sun will be fairly brief—ranging from mere seconds at the edges to over four minutes in the center of the path.

What’s it like? I’m told that the experience is truly remarkable—unforgettable even. The sky will turn dark, sort of like dusk. The Sun’s outer atmosphere—the corona—will be visible as a ring around the darkened moon. The temperature will drop dramatically –10 degrees or more—in a matter of seconds. Animals sometimes get a little weird.

Be safe! Make sure you’re looking through a sun-safe filter if any part of the sun is visible. You can do real damage to your eyes looking at the sun without safe solar viewing glasses (“eclipse glasses”).

It should be interesting! It’s the last one we’ll see in the “Lower 48” until August 23, 2044, and even then, only in Montana and the Dakotas.

JERK-SPICED PECANS

This yummy-looking snack recipe is borrowed from the recipe pages of the American Pecan website. It was created by Liz Moody. She hosts the Liz Moody podcast and is a “longtime writer, editor and healthy recipe developer.”



Ingredients

- 2 cups raw, halved pecans
- ¾ teaspoon smoked paprika
- ¾ teaspoon ground allspice
- ½ teaspoon cinnamon
- ¼ teaspoon ground cumin
- Pinch nutmeg
- Pinch cayenne
- ¾ cup maple syrup
- ½ teaspoon dried thyme
- ¾ teaspoon fine grain mineral salt
- ½ teaspoon onion powder
- ¼ teaspoon garlic powder

Process

1. Add the pecans, smoked paprika, allspice, cinnamon, cumin, nutmeg, and cayenne to a skillet.
2. Turn heat to medium and toast for 1-2 minutes, until the spices are fragrant.
3. Add the maple syrup, thyme, salt, onion powder, and garlic powder and stir well to coat, then cook for 2-3 more minutes, until the maple syrup has thickened.
4. Pour onto parchment paper and space out so they’re not touching each other. They’ll harden as they cool.
5. Store in a tightly sealed container at room temp for up to 5 days. Makes 2 cups.

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.