



South Carolina Angus Association News
Sharon Furr
July 2016 and August 2016

In my last newsletter to you, I wrote about the pastures looking a little un-kept and needing bushog'd, but how afraid I was that we'd have another period of drought and I would have made a big huge mistake!!! Well, lets' just say I was right, we've had no significant rain, with the exception of 1 inch in four weeks, with almost 25 days of temperatures in the mid to high 90's so yes, now they not only look shabby, but everything is beginning to truly suffer, and before long there will be nothing for the girls to eat! My earnest prayer every night and every day is, "Lord, please send it. You know what we need, and we thank You and praise You in advance"! If you haven't already been praying for rain, might be a good time to start, and ask the Lord to nourish our ground for a plentiful harvest, and for the grasses to just flourish in our fields for our cattle.

The month of June was all about Ag and Art in the state of South Carolina. Each weekend in June, South Carolina celebrates just that with the 2016 Ag + Art Tour. Farms and artist set up all over the state in different counties highlighting what their farm does, or showcasing local artistry. Sheldon and I hit the road for two out of the four weekends, and we had an awesome time. Highlights below:

Art and Ag in the South

Saturday morning, we got up very extra early to get all the chores done and to venture out to all the farms on the 2016 Ag and Art Tour in Fairfield and Kershaw Counties. I could not wait! We were going to be stopping at different farms along the way expo'ing their working farms and visiting with local artist set up, so how wonderful would this day be?! I had been reading up on all the farms along the route to stop at, along with other very interesting sights along our journey, so as you can tell I was stoked! I grabbed the camera and the Ag+ Art Tour Guide and out the door we went.



First thing I did at our first stop - I signed in and got my Ag Passport book, that way I could get it stamped all along the way!

We began our morning at the Painted Picket, the home of artist Christy Buchanan. There were tons of artist set up all over the place, even the Chicken Man out of Columbia, was there, woo-hoo!















Next we met with Toni Chirico a wonderful stained glass artist where we bought beautiful stained glass flowers to put in our yard.....for more about her send her a note to 8petalsdesign@gmail.com or contact her at 843.683.1124.





Next, we met Alyson Wissinger who is a Wellness Advocate with doTerra – Essential Oils - for more info. contact Alyson at 803.517.4611 or visit the website at www.mydoterra.com.









We also bought fresh all natural treats for the dogs, cats and horses from Brenda Tobin-Flood, Certified CN owner of Ruby's Naturals, right there in Winnsboro, S.C. - for more info. visit her website at www.rubysnaturals.com.

Next stop Triple J Farm, where grass fed beef, pasture poultry and fresh eggs were their livelihood.





You do NOT want to know what this is.....well, okay I will tell you anyway. This is a contraption where they stick the chickens one by one down in there and then they cut their heads off, yuck! &^%\$ Then they let them stay there until, yes, well okay.....and then they put them in a contraption that beats all the feathers off of them, OMG!!! I have no doubt, if I had to see this entire working process, that's right, I would never eat chicken again! But it's supposed to be way better than processing plants!



Next we were on to Gorget Distilling Company, and met with owner and distiller, Hugh Thomas. Not only did we get a complete tour, but we also did a complete sampling of the spirits! And let me just say, they burned all the way down – Woo-Hoo! They have tastings on Thursday and Friday's from 1-6:00 pm and on Saturdays from 10-4:00pm. For more info. please visit their website at www.gorgetdistilling.com.







Our next stop.....Hall's Restaurant – for lunch!

Then we made our way, stopping all along the way should I say, down through Ridgeway, which might I add is just a beautiful little town, I would love to go and spend the entire day their one Saturday!

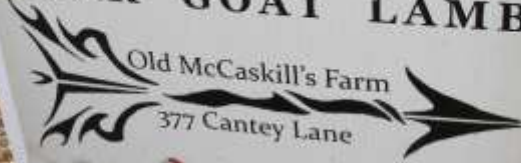
On into Lugoff and into Camden, next stop, Old McCaskill's Farm, home of Kathy and Lee McCaskill Bed and Breakfast. Which might I add was just beautiful! They have everything from lambs, to goats, to beef, to free range chickens and eggs, to pork. They are a B & B, they have a Woolen Farm Store, with local made throws and hats and gloves and socks, along with a Country Store with fresh milks, and meats, and cheeses. Not only that but they have a Farm to Table Meal which is served every Friday – beginning at noon, on a first come first serve basis.....for more info on Old McCaskill's Farm visit their farm in Rembert S.C., or send them a note at oldmccaskillsfarm@gmail.com, or call them at 803.432.9537.



FARM-FRESH MEATS



PORK GOAT LAMB



Old McCaskill's Farm
377 Cantey Lane



CHICKEN

BEEF









We met local potter, Anne Schultz, who creates oh such exquisite pieces, along with Margaret Bass and her husband who create folk art, from gourds and corn husk, we also bought soaps and shea butter and just had an awesome time.











Last stop for the day would be Pear Tree Farm, a beautiful horse farm. Artisans on sight were, Alice Brooks, who is making me some one of a kind beautiful watercolor note cards, Patti Johnstone, who is a Water Colorist whom I bought a beautiful watercolor from, Geri DeSousa, who is a Fine Art Photographer, and I just fell in love with her work, because is it with horses! I purchased many of her stills in black and white of the horses, just beautiful!

www.imagesbygeridesousa.com







And then we met Sallie Porth, an herbal fruit jams, jellies, and syrups kinda girl, who has been featured on Oprah as one of her favorites, along with being featured in Guns and Garden Magazine with their annual “Made in the South” award for her Strawberry - Basil Jam, and of course you know I had to buy some of each!!!! For more on her and her products visit her at www.salliesgreatest.com.





The very next Saturday morning we did the exact same thing, the only difference, we were going to be in Chester County and Union County. First stop on the tour, Watson Farms.



We drove up to Watson Farms, here they specialize in grass feed beef, pastured pork, and pastured chicken. As we got out of the Tahoe, the smell was just wonderful. They were grilling some of their fresh beef and sausages, yum-yum! If you'd like more info on the farm and their product visit their website at www.watsonfarmsbeef.com or contact them at 803.581.8926. Next we visited with fine artist Holly Glasscock, an exquisite artist specializing in oils, her work is just beautiful. For more on her visit her website at www.hollyglasscock.com. Next we moved over to potter Penelope Winslow's pottery table and chatted with her on her art and her classes. Contact her at pennzoe@gmail.com at 803.374.3519 if you'd like more information, on her pottery!







We listened to the wonderful Ukulele Blues performed by none other than Michael Johnson, awesome, I felt like I was back in Hawaii! If you'd like more info on his music or having him come out and play for an event, visit his Facebook page at Firebox Johnson, or email him at mrjtcu@gmail.com.

Next onto Mr. Billy Powell's Farm where I just could not wait to get to. We would also be touring the historic Osborne home (c.1853), while there. I love Mr. Billy, and think oh so much of him, and so I could not wait to get to his farm and just chat with him about all kind of things! We drove by the vineyards first and they were just beautiful. Than onto the Osborne home where we talked and laughed and met folks and met Mr. Billy's children and grandchildren, spent time talking with them, and having wine tastings, and eating hotdogs, and having fresh fruits and cheeses, seeing the bee hives and buying fresh honey, and getting to see the beautiful Ms. Phylcia Rashād and her mother, and meeting with the local artist husband and wife team, Marianne and Joey Neal, Musician and Crafters. Joey plays the music and Marianne hand looms tradition hook rugs, so awesome. I commissioned her to make me one with a black cow on it!! Yeah!! For more info on each of them just call them at 803.482.4292.









Our time here had been wonderful, we had overstayed our visit but had just so enjoyed the comradery with Mr. Billy and with the children, just all of it was wonderful. Last but not least, I got one of Mr. Billy's books signed, and just was beside myself knowing I was going to love reading every word of it. (Our Red Hills, Our Red Gullies and Me – Memoirs of Billy James Powell)

Thank you Mr. Billy for our time with you!

Next stop Hereford Hills Farm, where they specialize in raising grass fed beef and breeding mini Hereford for their unique breeding program.

Hereford Hills Ranch

Grass Fed Beef

- Ground Beef @ \$8.00 per lb.
- Cube Steak @ \$7.50 per lb.
- Beef Ribs @ \$8.00 per lb.

Steaks

- Sirloin @ \$10.00 per lb.
- NY Strip @ \$14.00 per lb.
- Rib Eye @ \$14.00 per lb.
- Filet Mignon @ \$25.00 lb.

Pastured Pork

- Bulk Sausage (Hot + Mild) @ \$7.00 per lb.
- Bone in Pork Chops @ \$8.00 per lb.
- Ham Roast @ \$8.00 per lb.
- Fat Back skin on @ \$3.00 per lb.



- Side meat skin on @ \$3.00 per lb.
- Pork Ribs @ \$7.00 per lb.
- Picnic Roasts @ \$7.00 per lb.
- Ground Pork @ \$7.00 per lb.

Have a Great Day ▲▲▲
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Next stops Cross Key House (c.1812) (a historic plantation house), Jackson Farm (located on the early 1900 Nicholas Estate) and Rose Hill Plantation (c.1811-1830). Of my gosh, the homes were just exquisite, magnificent, just beautiful, and with oh so much history, overwhelming really!







Artist on site at the locations were, Kevin Thompson a Traditional Blacksmith - ECF, which was so cool to see, but oh my gosh was it HOT!! For more on him contact him at Electric City Forge - 864.221.7353.



Next artist was Unforgettable Creations where they specialize in word products, with iron workings or hand paintings, very cool – I bought several of these! For more on them Facebook at Unforgettable or contact them at 864.969.9774.



Last but most important was artist and baker Kimberly Billman owner of K's Cupcake and Catering, let me just say au, la, la.....wonderful baker and cupcake maker. I of course bought one of each, and oh my gosh, to die for! *&^%\$* For more on Kimberly visit her website at www.kscupcakesandcatering.com, or www.facebook.com/kscupcakescatering, oh so wonderful, I gobbled up one in just one bite, never touched my lips!



Once again, our Saturday had been an awesomely wonderful day. I know the South Carolina Ag and Art Tours are over for the year, but for me, my travels on the road are NOT! I found out oh so many events going on in the next weeks to come all around our area; I will be on the road doing the Union County B.B.Q Festival, and the Strawberry Festival, and the Peach Festival in Gaffney, just can't wait!!!

I definitely will be stopping in at many of these farms and places again, and I just can't wait. For more information on artist and agriculture in our beautiful state of South Carolina, please visit www.agandarttour.com.

PEACE – LOVE – AG+ART

WOO – HOO
It's all about the Juniors!

Southern Nationals Angus Show

The Southern National Angus Show was held in Perry, Georgia at the Georgia National Fair Grounds & Agricenter June 3-4, 2016. Kaylen and Madilyn Ryan of Fair Play, SC attended and showed at this event. Kaylen placed 3rd overall in her showmanship division and then later won Grand Champion Bred and Owned heifer with Stillwater Rose B44, a November calf by PVF Insight 0129 (Reg. AAA+1843828). Corey Wilkins, Cullman, Alabama evaluated the junior show. Madilyn won calf champion in the open show with Stillwater Rose B60, a December calf by PVF Insight 0129 (Reg. AAA+1843826). The open show was evaluated by Ty Bayer of Ringle, Wisconsin.

Eastern Regional Junior Angus Show

The South Carolina Junior Angus Association traveled close to 650 miles to Harrisburg, Pennsylvania to attend the Eastern Regional Junior Angus show June 17-19. This event was held at the Pennsylvania Farm Show Complex. There were eight junior members that traveled with their families and 14 head of Angus cattle. The exhibitors from South Carolina were Carly Watt, Iva; Breann Steadman, Greenwood; Jared Carnes, Iva; Kaylen and Madilyn Ryan; both of Fair Play. The other members were Tripp Bourne of Donalds and Dustin Collier of Iva, Sc. Showmanship was the first event and Carly, Kaylen and Madilyn all made the cut to compete for the top showman for their divisions. Carly Watt won the top five showmanship honors. All of the juniors did an excellent job in showmanship.

The Angus show began with the cow/calf show on June 18. Carly Watt exhibited CWF Pride B104, a January 2014 daughter of SAV Brilliance 8077, and won first in class with this outstanding heifer calf pair. Following the cow/calf show was the bull show. Breann Steadman won first in class with her bred & owned bull, Cedar Creek 1101 1551, a November 2015 son of Cedar Creek 826T 1101. The last show of the day was the bred & owned heifer show. Both Breann and Madilyn Ryan exhibited December heifer calves in the same class. Breann took home second place honors with Cedar Creek Black Cap 1553 and Madilyn won third place in the same class with Stillwater Rose B60. Following the December class was the November heifer calf class. Carly Watt won first place with CWF Lady Power C116 and Kaylen Ryan stood in second with Stillwater Rose B44. Kaylen also won 2nd place honors in the October heifer class with Stillwater Burgess B27. South Carolina represented the calf champion division well with four animals standing in contention for calf champion.

On Sunday, June 19, the owned heifer show took place. Carly, Breann and Jared showed in the owned show on Sunday. Carly won first in class with One Day Enamel 517, a September heifer calf out of PVF Insight 0129 and Rosewood Georgina 504, January daughter by SAV Brilliance 8077. With 4 first place honors, Carly received the Premier Junior Exhibitor Award. Breann claimed third in class with Buchanan's Georgina 384U. Jared Carnes also showed in the owned heifer show. He received third in class with his November heifer, Stillwater Rose B52 and later claimed fifth in class with his bred heifer CWF Elba W118 B110.

Jonathan Perry of Fayetteville, Tennessee evaluated 260 head of Angus cattle during the 2016 Eastern Regional Junior Angus Show, June 17-19 in Harrisburg, Pa.

Aside of the show ring, Carly Watt and Kaylen Ryan are members of the Angus royalty. Carly is the SC Junior Angus Queen and Kaylen is the SC Junior Angus Princess. As a member of the Angus royalty, Carly and Kaylen attended a luncheon with other royalty members from other states where they listened to keynote speakers. One of the speakers was Miss American Angus, Jera Pipkin of Missouri. As an Angus ambassador each of these young ladies acquired valuable knowledge on how to be an advocate for agriculture and of course themselves.

The next show stop will be the South Carolina Junior Beef Round-Up. This event is held August 6-7, 2016 at the T. Ed Garrison Livestock Arena in Clemson, SC. Thank you Kelley for being such a great advisor, and for getting us such awesome highlights! If you'd like to get involved with our Juniors or know more, contact Kelley Ryan at kryan3575@gmail.com.

JUNIOR EVENTS:

Jr. Beef Round Up – Clemson, S.C. August 6-7 (all SC juniors will be here) **Please come out and support our Juniors!**

Mark your Calendar:

Yon Family Farms - Fall Bull & Female Sale - Saturday, October 29, 2016 - at 11 am Eastern time . Ridge Spring, SC.

Angus, SimAngus & Ultrablack Cattle- Coming Two-Year-Old Bulls, Yearling Bulls, Fall Pairs, Spring Pairs, Bred Heifers and Cows, Open Heifers. Over 350 head will sell!

For more information or catalogs contact Kevin & Lydia Yon at (803)685-5048, lydia@yonfamilyfarms.com or PO Box 737, Ridge Spring, SC 29129.
www.yonfamilyfarms.com

Remember you can always go to our website www.scangus.org and read the article as they are happening, you don't have to wait!

Also, we now have a CLASSIFIED tab on our website! So if you'd like to post an ad, please give me a call or email me your request. Just go to our website www.scangus.org and click on our Classified tab to see what's out there.

If you need to reach me, or if you have something cool to share with me, or if you have any great pictures from any event you have been to, please don't hesitate to call me, or text me, or email me – I'd love to hook up with you.

Don't forget too, if you haven't paid already for your SCAA dues, they are \$20 for one year, also if you haven't sent in your Directory Ad attachment and your check they are due NOW! Please send both to me at: SCAA, c/o Sharon Furr - Secretary, 2049 Boyd Road, Blackstock, SC 29014.

Contact information: home: 803-385-6958/cell: 704.577.3639 – spanishoaks@truvista.net

I can't wait to see you on the road, but until then.....



PEACE



LOVE



COW

Sharon