



Newsletter provided by the
SC Department of Agriculture

<i>Field to Fair</i>	1
<i>Photo Contest</i>	2
<i>Legare Farm Update</i>	3
<i>School Gardens Workshop</i>	4
<i>Field to Fair Continue</i>	4
<i>York Tech Update</i>	5

Innovative SC State Fair Program

The South Carolina State Fair has introduced a wide-ranging program called "From Field to Fair®" designed to educate, entertain and motivate consumers about the wonders – and the real importance – of agriculture in America.

The State Fair created the "From Field to Fair®" program to continue and expand its historic tradition of promoting and uplifting agriculture in South Carolina, bringing together ag-related resources around the state and educational tools from the American Farm Bureau Foundation for Agriculture.

Working with the South Carolina Radio Network, the State Fair is airing a 26-week series of "fun facts" radio spots and live on-air presentations featuring the "real people" of the state's agriculture industry discussing the path their products take from where they're pro-

duced to where they're consumed.

But the strongest emphasis of the "From Field to Fair®" program is on education for young people. The program's section on the State Fair website (www.SCStateFair.org) fea-



tures "My American Farm," an interactive experience of 15 games with names like "Harvest This!" "Amazing Grains," and "That's Life, Let's Grow" specifically designed for Pre-K -5th Grade. The games teach children about farming and sustainability in a fun, participatory, age-appropriate fashion, while adhering to key curriculum standards for math, science, social science, Eng-

lish language skills, and health.

Each completed game awards participants with a "stamp" to be placed in their personal My American Farm "Passport to Sustainability." (Both the passport and the stamps are downloaded from the game site.) Every youngster who completes the series of challenges will be recognized as an official "Ambassador of Agriculture" and will be eligible to collect a commemorative photo and his or her own blue ribbon at the 2012 South Carolina State Fair in October.

"We're excited to work with the American Farm Bureau Foundation to give children a reason to play these games and get excited about agriculture," said Gary Goodman, SC State Fair General Manager. "The fair's roots are in agriculture and this initiative helps us bring a new generation to that understanding."

Continue on page 4...

Upcoming Events

- **Food Desert**
Sept. 25
8:30-4:30
- **Midlands Plant & Flower show**
Sept. 28-30
- **Fall Festival @ Clemson Sandhill Research Center**
Sept. 24-Nov 2
Corn Maze, Hay Rides, Pumpkin Patch and more!
- **SC State Fair**
Oct. 10-21
- **Farmers Market Spooktacular**
Oct. 26
5:00-7:00

Farm to School Photo Contest Winners 2012

UPSTATE



**St. Anthony's
Elementary School**



**Prosperity Rikard
Elementary**



MIDLANDS



Doby's Mill



Fairfield Magnet



Gilbert Primary

LOWCOUNTRY



J.K. Gourdin

**Black Street Early
Childhood Center**



**Black Street Early Childhood
Center**

Farming Update from Legare Farms *by Helen Legare-Floyd*

Every month, Helen writes a monthly update talking about all of the going-ons at her family farm, Legare Farms in Johns Island, SC. Check out these excerpts from her monthly newsletter.

JUNE

I have a love/hate relationship with June. I hate it because it's really the beginning of the Low country heat but I love it because it's the peak of vegetable harvest. I can't wait every year for the corn and squash and all the other wonderful vegetables that we grow. I find nothing more satisfying than knowing everything, except for the sweet tea that I'm having for dinner, was grown here on our farm. We've had a lot of dinners like that over the past couple of weeks. I've been busy putting vegetables in the freezer and canning a few things so we can enjoy vegetables all year. One of my favorite things to do when the squash is ready is to make squash casseroles and freeze them. The vegetable season is starting to wind down now. Squash and cucumbers are about done. Corn and green beans have a few more days and tomatoes should last at least another couple of weeks.

Linda just finished the first week of summer camp. I think they had a good week besides a few summer showers, the weather cooperated and the children had fun. The children got a bonus last week when the sheep shearer arrived. Wish we could schedule that for every week of camp. I always find it fasci-

nating to watch the sheep being sheared. The wool looks like they unzipped it and stepped out. The most amazing part is how different the sheep look after. The children got to do lots of farm things like pick vegetables and gather eggs. They rode the horse and fed the cows. They also get lots of time to play and do crafts.



JULY

I always say June is a slow month on the farm but the truth is there is very little money coming in but there is still lots of work to do. We hosted a farm tour and lunch in July of County Extension agents from all over the United States. We might not want to get out and do the work because of the heat but there is a plenty of it. We have been busy finishing up the last of the tomatoes. We are still picking a little bit of okra, didn't get very much planted this year. We are making okra pickles with the little bit we have. My husband Rick has become the king of okra pickle making. We are still picking a few peppers and eggplant.

They should get a second burst of growth for the fall. We may get enough to make some pepper relish or pepper pickles. We have almost finished cleaning up the field from spring/summer vegetables. We have a moveable pig pen that we put in the vegetable field after we finish harvesting.

We are really getting busy for pumpkin time. We're trying to grow pumpkins, booking school field trips, and sprucing up everything. We're also planting fall vegetables for the Fall CSA deliveries. We're trying to get chickens, pigs, and calves to the processor since we won't have much time in October. We also want to have plenty of sausage, hamburgers, and Barbecue to serve at the concession stand in October. We'll also be serving our meats at the concession stand at the Monster Mega Mud run the last weekend in September. We need inventory in the freezer to sell thru the busy time.

We're trying to finish up with all the canning for the season even though we will do some more when the fall vegetables are ready. We are still making okra pickles to try out this year. We're also looking for a good recipe for pickles made from bell peppers. In the fall we will be working on the Pumpkin butter and our newest Sweet Potato Butter. Since we can't grow apples here we improvise with pumpkins and sweet potatoes.

CALENDAR

- September 29– Monster Mud Run
- October– Pumpkin Patch and Maze
- November– Thanksgiving on the Farm
- November 4– Fall Harvest Dinner
- December 8– Open House

It will be time for the pumpkin patch to open before we know it. We already have our first school field trip reservation at the patch in October. These people are way more organized than me. The fall is a really busy time for us with so many events and activities going on.

AUGUST

Wow, August has been a wild month. First we were too dry then we were too wet. Growing pumpkins under ideal conditions on the coast is difficult at best. We've even had cool days and while pumpkins need some cooler weather, once they actually have pumpkins on the vine, in the earlier stages we need to be hot.

School Gardens Workshop

By: Elizabeth Shuler

The South Carolina Department of Agriculture recently hosted a school gardens workshop at the Phillips Market Center at the State Farmers Market.

Participants spent the morning rotating between interactive stations to gain ideas to help improve the programs at their schools. After lunch, everyone visited the impressive school garden at Heathwood Hall Epis-

copal School in Columbia, SC. The staff at Heathwood gave the group a tour of their gardens and greenhouse. The participants especially enjoyed seeing their Medicine Wheel. The group had a great day and were able to take lots of new ideas and activities back to their schools. Keep an eye out for future educational opportunities that could benefit your school garden program.



Heathwood Hall
EPISCOPAL SCHOOL
Inspiring Generations One Life at a Time

Fall Plant Sale

Friday, September 28
8:00- 5:00

Saturday, September 29
9:00- 12:00

All plants grown on campus by Heathwood Students

Robert Clark Greenhouse at Heathwood Hall

Innovative SC State Fair Program

Continued from Cover Page...

The development of "From Field to Fair®" grew out of real concerns about the future of farming in America. The Farm Bureau reports that farm families account for only two percent of the U.S. population, and that the number of young people going into farming is declining.

"Many children today think that their food simply comes from grocery stores," said Goodman. "The 'From Field to Fair®' project works to promote children's interest in agriculture and

teach children where food comes from."

The "From Field to Fair®" link on SCStateFair.org also includes entertaining and educational facts about the products of South Carolina agriculture and an informative list of related festivals and celebrations around the state. A "From Field to Fair®" exhibit in partnership with the SC Farm Bureau will debut at the Fair in October, and fairgoers will also be treated to dozens of signs that explain the "mysteries" behind winning those iconic blue ribbons.

"From Field to Fair®" is a trademark of the South Carolina State Fair. "My American Farm" is funded through generous support of title sponsor Pioneer Hi-Bred, a DuPont Company as a special project of the American Farm Bureau Foundation for Agriculture. The South Carolina State Fair is a self-supporting charitable organization dedicated to educating South Carolina's young adults.

For more information about "From Field to Fair®" and the South Carolina State Fair, contact :

Nancy Smith

803-799-3387, ext. 16 or nancys@scstatefair.org.



South Carolina Department of Agriculture



Wade Hampton Building
PO Box 11280

We're on the Web!

www.scfarmtoschool.com

www.scschoolgardens.blogspot.com

www.facebook.com/scfarmtoschool

www.twitter.com/scfarmtoschool

School Gardens Program

The South Carolina Department of Agriculture started the School Garden initiative to provide schools and communities alike with the opportunity to learn healthy eating habits, as well as providing an effective and fun way to instill the appreciation for local agriculture and food production in our children and everyone else involved in the garden. Incorporating the health benefits of gardening activity with the educational process of development reinforces the Department of Agriculture's goals related to promoting the consumption of locally grown products.



For more information about the S.C. School Gardens program and to share information about your school garden program, contact:

Beth Crocker, (803) 734-2193, bcrocker@scda.sc.gov.

York Technical College

One College. Many Opportunities.

By: Vivian Meyer

The students at York Technical College are working hard on their garden. This summer they harvested radishes, zucchini, squash, cucumbers and tomatillas. The children sampled all of their goodies and sold them to our Child Development Parents. These funds will help begin our fall garden!

