

# Agricultural REVIEW

Volume: 100 - No. 7

July 2025

Raleigh, N.C.

## Upcoming Field Days

**July 31** – Northeast Ag Expo  
Summer Field Day, 8 a.m. to 2 p.m.,  
James Brothers Inc., Elizabeth City

**Aug. 14** – Mountain Horticulture  
Field Day, 8 a.m. to 5 p.m.,  
Mountain Horticulture Research  
Station, Mills River

## Upcoming Ag Review ad deadlines

The following are deadlines  
to submit ads for the Agricultural  
Review newspaper.

July 1 for the August issue  
Aug. 1 for the September issue  
Sept. 1 for the October issue  
Oct. 1 for the November issue  
Nov. 3 for the December issue  
Dec. 1 for the January 2026 issue

**Reminder:** Advertisements  
for the Ag Review may now be  
submitted through an online portal.  
Sellers and buyers can visit  
[https://apps.ncagr.gov/agreview/  
Pages/SubmitAnAd](https://apps.ncagr.gov/agreview/Pages/SubmitAnAd) and fill out  
the form with details of the item  
they are selling or seeking.

## Laurel wilt found in Beaufort, Greene counties

The N.C. Forest Service has confirmed that laurel wilt, a devastating disease of redbay and other plants in the laurel family, has been detected on private property in Beaufort and Greene counties, bringing the number of counties where the tree-killing disease has been detected to 21.

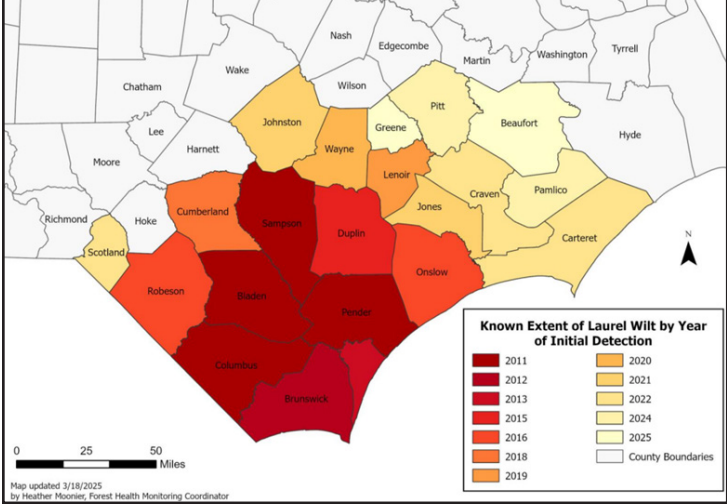
Sassafras, redbay, swampbay, pondberry, pondspice and spicebush are in the laurel family and can be affected by this disease. Redbay trees infected with laurel wilt retain their leaves even after the tree has died allowing for easier detection during the winter months.

“This winter, we surveyed more than 1,700 miles across 11 counties, spanning more than 43,000 acres, looking for signs of laurel wilt,” said Jim Moeller, forest health specialist with the N.C. Forest Service. “We

detected the destructive disease in western Greene County, coming out of Wayne County, and in Beaufort County along the Bay City Highway near the Pamlico County line. So, we’ll be keeping an eye on its progression.”

Trees are infected with the fungus that causes laurel wilt disease by the invasive redbay ambrosia beetle. Native to southeastern Asia, the beetle was first detected in the U.S. in 2004 near Savannah, GA. It has since spread to 12 states, from Texas to Virginia. Redbay ambrosia beetles are known to cover short distances flying tree to tree but humans aid in spreading the pest over long distances when transported in firewood.

Redbay ambrosia beetles do not feed on the trees themselves but rather on the laurel wilt fungus. Female beetles bore into trees, carrying the fungus



This map shows counties where laurel wilt has been detected in N.C.

with them. Once inside the tree, she makes tunnels and lays eggs. Fungal spores begin to grow in these tunnels, blocking the movement of water and causing the tree to wilt and eventually

die. Trees typically die within weeks or months of infection.

Symptoms of laurel wilt disease

(See Laurel wilt, pg. 2)

## Two stores fined for price scanner errors

The N.C. Department of Agriculture and Consumer Services’ Standards Division fined two stores for price scanning errors during the first quarter of 2025.

“We inspect stores to ensure their pricing is accurate and the price at the register matches the price on the shelf,” said Agriculture Commissioner Steve Troxler. “While most stores pass inspection, the ones that do not will face fines until they come into compliance.”

The department conducts periodic, unannounced inspections of price-scanner systems in businesses to check for accuracy between the prices advertised and the prices that ring up at the register. If a store has more than a 2% error rate on overcharges, inspectors discuss the findings with the store manager and conduct a more intensive follow-up inspection later. Undercharges are also reported, but do not count against a store. Consumers who would like to file a complaint about scanner errors they encounter can call the Standards Division at 984-236-4750.

Penalties are assessed if a store fails a follow-up inspection. In addition to

the penalties paid, the store will be subject to reinspection every 60 days from the last inspection until it meets the 2%-or-less error rate. Additional penalties may be assessed if a store fails reinspection.

Following are civil penalties recorded in the first quarter of 2025:

(Davidson) Speedway at 19 Cotton Grove Road in Lexington paid \$405 after failing two inspections in 2024. An inspection in April 2024 found an error rate of 16% for eight overcharges on a 50-item lot. A follow-up inspection in June 2024 found an error rate of 3% for three overcharges on a 100-item lot, resulting in the \$405 fine. The store passed inspection in August 2024. The store paid the fine in March.

(Watauga) Staples at 1275 Blowing Rock Road in Boone paid a \$1,005 fine after failing two inspections in 2024. An initial inspection in February 2024 found seven overcharges on a 50-item lot – a 14% error rate. A follow-up inspection in April 2024 found a 6.33% error rate for 19 overcharges on 300 items, resulting in a \$1,005 fine. The store passed inspection in June 2024. The store paid the fine in February.

## From the tractor



Commissioner Troxler

One of the things I love about our state is just how green it is. Whether you are driving down the highways or backroads or flying out of or into an airport, it is easy to see that we are a lush state.

The state of North Carolina is 31.4 million acres, with about 18.7 million acres being forestland. About 83% of forestland is privately owned. These forest resources make

*by Agriculture Commissioner Steve Troxler*

our state a beautiful state and they also contribute to our economy and environment.

I recently saw that N.C. State University released the latest economic impact numbers from the state’s forestry sector which indicated the industry employs over 143,600 people statewide and contributes \$40.5 billion to the economy.

Those numbers show the importance of our forestry industry and how it remains a significant economic contributor.

The forest sector includes forestry and logging operations, sawmills, furniture mills, and pulp and paper industries.

North Carolina has a rich forestry history, and the state is often recognized as being the birthplace of forestry in America in part because of efforts by George Vanderbilt, including the

first forestry school in the United States – Biltmore Forest School – and the Vanderbilt estate being the first property in the U.S. using scientific forest management.

The school was created by George Vanderbilt’s chief forester Carl Schenck to provide training in practical forestry skills. Graduates of the program made significant contributions to forest management throughout the United States.

In 1916, some of the Biltmore land was sold to the federal government to create Pisgah National Forest.

N.C. State alumni might recognize Schenck’s name – the 245-acre Schenck Memorial Forest associated with the school is named for him.

It makes sense that we have maintained a strong forestry presence given our roots in the industry. In

2023 (the latest data available), full- and part-time employment in forestry generated a payroll of \$9.8 billion. Those numbers were down 5% from an industry record high in 2022.

Despite that dip, international exports were up nearly half a percent to \$1.73 billion. Exports remain significant to both North Carolina’s forestry and agricultural sector.

The impact of forestry exports can especially be seen at our Wilmington port, where many of our forest products are shipped from. It is a busy hub with raw lumber, wood chips and cut wood loaded on boats headed to foreign markets.

We are fortunate to have a dynamic and renewable forestry industry in North Carolina.



# Agricultural Review

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Steve Troxler  
Commissioner

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# Department employees recognized with teamwork awards

For each quarter of the year, the N.C. Department of Agriculture and Consumer Services recognizes a group of employees with an award for teamwork. The “Excellence in Team Accomplishment Award” goes to employees who have shown service-oriented teamwork as they worked together on projects that further efficiency, demonstrate good stewardship of taxpayer dollars and/or benefit the citizens of North Carolina.

Each team is recognized as part of the Department’s regular meeting of division directors. The following is a look at all four teams recognized last year.

## Digital Commons Web Management Team

The Digital Commons website management team took on the ambitious goal of completely overhauling the department’s website. The change involved moving all of the content at ncagr.gov and all the web pages linked within it from an old platform to the new Digital Commons platform. The update has also aimed to



Several dedicated NCDA&CS employees earned team awards in 2024.

make the site more user friendly and more accessible to those with physical disabilities or other restrictions.

In addition to the IT employees who were involved, each division of the department designated a web manager to oversee the work of transitioning content to the new platform. That means 27 employees were honored with the Excellence in Team Accomplishment award. They were:

Herman Honeycutt, Kathy Turner, Adam Kracht, Shirley Nicholson, Stuart Medlin, Kenyatta Daniel,

Susan Marcks, Christie Adams, Josh Shepherd, Sarah Ray, Sherry Teachey, Amanda Hubbard, Sandra Carpenter Aiello, Nasrin Sumee, Andy McKinney, Heather Overton, Christian Vose, Anthony Thomas, Corey Hoilman, Julie Henshaw, Shannon Redd, Stephen Benjamin, Sanjay Patel, Don Daley, Amy Summerlin, David Hill and Derek Allred.

“As you probably know, this was

(See Team awards, pg.5)

# Canary melon research offers new prospects for farmers

Could North Carolina farmers soon add a sunny new fruit to their fields and their bottom lines? That’s a question Dr. Jonathan Schultheis is trying to answer with an agricultural research project currently underway. As a professor of horticultural science at N.C. State University, Schultheis is exploring the potential that canary melons might be the next big thing in local agriculture.

The vibrant yellow melons, with their smooth rind and sweet, refreshing flesh, are popular in places like Brazil, Morocco and Spain, but here in the U.S., they’re still considered a specialty crop that’s not commonly grown or eaten. Schultheis and his team are working to change that.

“People don’t know what they are,” Schultheis said during a presentation about his work with the melons. “So you’ve got to get up in front of them.”

## Backed by State Support

This research is made possible through the New and Emerging Crops Program, an initiative of the N.C. Department of Agriculture and Consumer Services (NCDA&CS). The program supports efforts to identify new crops that North Carolina farmers can grow profitably, which is especially important as traditional crops face challenges from market



This cultivar of canary melon is part of the research.

shifts, warmer seasons or consumer trends.

“We’re thankful for the funding to be able to do this. You don’t really get to work with such a specialty crop unless you have these kind of funding opportunities, because it’s not a big enough crop,” Schultheis noted. “So kudos to the program.”

## What Are Canary Melons?

Canary melons are classified as Cucumis melo var. inodorus — a variety known for lacking the musky flavor typical of cantaloupes. They store better, thanks to their thicker rind and require around 80 to 90 days from seeding to harvest. They thrive in warm, temperate climates with well-drained soil. The inside can range from ivory to pale green, and some varieties even offer a unique orange flesh.

## From Field Trials to Flavor Panels

Schultheis’s team has evaluated 20 different varieties of canary melons over the past year at the Central Crops Research Station. Their goal is to find out which varieties grow best in North Carolina’s climate and which ones people actually want to eat.

The work included:

- Field trials to measure yield, disease resistance and growth characteristics
- Sensory evaluations (a.k.a. taste tests) to assess sweetness, texture and overall appeal
- Lab analyses to examine internal qualities like sugar content and flesh firmness

(See Research, pg.5)

# Laurel wilt

(Continued from pg. 1)

include drooping reddish-purple foliage. Evidence of a redbay ambrosia beetle attack may be found in the main stem; often threads of chewed wood, called frass toothpicks, can be seen sticking out of entry holes. Removal of tree bark reveals black streaking in the outer wood.

Laurel wilt has been found in the following North Carolina counties: Beaufort, Bladen, Brunswick, Carteret, Columbus, Craven, Cumberland, Duplin, Greene, Johnston, Jones, Lenoir, New Hanover, Onslow, Pamlico, Pender, Pitt, Robeson, Sampson, Scotland and Wayne.

Currently, there is not a reliable method of treating laurel wilt and insecticides have been ineffective at stopping beetle attacks. Fungicides may be used to prevent infection by the fungus, but they are costly and require reapplication. The best defense continues to be slowing the spread by using local or treated firewood and by notifying the local NCFS county ranger if laurel wilt is suspected.

Homeowners with dead redbay trees are encouraged to keep cut trees on their property. Dead trees should not be moved to a landfill or off-site. Proper disposal of redbay trees includes leaving wood on-site, cutting or chipping wood on-site, or burning wood on-site in compliance with local and state ordinances. You can obtain a burn permit at any authorized permitting agent or online at <https://apps.ncagr.gov/burnpermits/>.

Recent laurel wilt detections in Beaufort and Greene counties have been confirmed by pathologists at N.C. State University’s Plant Disease and Insect Clinic.

The N.C. Forest Service Forest Health Branch monitors the spread of invasive pests. People who suspect there is an infected tree in an area near them should contact their county ranger. Contact information can be found online at [www.ncforestservice.gov/contacts](http://www.ncforestservice.gov/contacts).

# Horse Events

Southeastern Ag Center, Lumberton 910-618-5699

- July 7 ..... Horse and Tack Auction. Contact Brad Stephens, 828-390-0878.  
Aug. 2..... Carolina Paint Horse Association. Contact Lori Smith, 336-309-9470.  
Aug. 4..... Horse and Tack Auction. Contact Brad Stephens, 828-390-0878.  
Aug. 16 & 17 ... Cowboy Mounted Shooting. Contact Pamela Lohery, 540-570-8785.  
Aug. 30 ..... Shaun McMillian Memorial Barrel. Contact D. McMillian, 910-374-1483.  
Sept. 1..... Horse and Tack Auction. Contact Brad Stephens, 828-390-0878.  
Sept. 13..... BBHA Open Show. Contact Jerry King, 910-237-4525.  
Sept. 20..... Da Bomb Barrel Racing. Contact Josh Smith, 910-639-6387.  
Sept. 26..... Carolina Cutting Horse Association Show. Contact Nic Johnson, 919-782-8001.

Sen. Bob Martin Agricultural Center, Williamston, 252-792-5111

- July 7-13 ..... SERHA Main Event Hosting the North America Reining Stakes. Contact Jesse Chase, 919-961-0440.  
Aug. 16 & 17 ... Just Horsin’ Round Open Horse Show. Contact Elizabeth Tew, btew2@nc.rr.com.  
Sept. 27 & 28... United Horsemen of The Carolinas Open Horse Show. Contact Ronnie Pope, pope-spaints@outlook.com.

Gov. James B. Hunt Jr. Horse Complex, State Fairgrounds, Raleigh, 919-821-7400

- July 9-13 ..... State 4-H Horse Show. Contact Lori Stroud, 919-515-5788.  
July 18-20..... Triangle Farms Summer Indoors I C. Contact Joan Petty, 919-556-7321.  
July 19 & 20 .... TWHHA Show. Contact Dana Coste, 919-390-8126.

\*Show dates are subject to change. Call ahead to confirm.



# Soil and Water Conservation Division explores "water storage"

Storing water on farmland may sound like a pretty normal practice, but a division of the North Carolina Department of Agriculture is looking for land to store water in an uncommon way.

The ultimate goal is to reduce flooding after storms, and the idea goes well beyond what you may normally expect like farm ponds or water tanks for irrigation, livestock or maintaining natural geography. Instead, the Division of Soil and Water Conservation is looking for land that could be intentionally flooded.

Yes, the idea is to flood certain areas in an effort to reduce flooding elsewhere.

The concept involves designating plots of land where – during or just after a storm – water could be diverted from nearby waterways and held temporarily on those plots of land. That stored water would no longer be in the waterway, reducing how much water is part of the unwelcomed flooding.

The concept has sometimes been called water parking because of how the water would be moved out of the waterway and “parked” on some land designated to hold it. Sometimes the concept is referred to as water farming to reflect the idea



Pitt County landowner Lawrence Davenport explains some of the history of a waterway through part of his farm.

opportunities for storing water to try to reduce the downstream flooding,” Williams said during the trip. “We’ve had just recurring flooding issues, and so the more we can do to find places that we can store water, reduce the peak flood and delay it, that’s all beneficial to downstream residents and communities. So we were looking at sites and opportunities where we might be able to store some water and contribute to the protection downstream.”

Ultimately, the two sites that were visited in Pitt County may or may not be a good fit for the water storage effort. As the search continues, the land that’s needed would have to fit some pretty specific criteria.

“The sites need to be able to be adapted, at a low cost, to be able to hold water and be able to manage the water, but it also has to be on a site that would not already be flooded,” Williams said.

After all, a site that already floods wouldn’t have much effect on pulling floodwater from the surrounding area. So sites would need to be outside of the 100-year floodplain and maybe outside of the 250-year floodplain.

The vision involves building a low dike at any suitable site and adding a control structure to be able to hold water there and then release it when the right time comes after the peak flooding.

Willing landowners will be the key. Land that doesn’t flood despite its proximity to a nearby waterway could often be fertile and valuable farm or forest land. So Williams mentioned that incentives may be developed. Figuring out those incentives, the ideal landowner and the ideal land situation is an effort in the works.

“Then we have to find funding sources and find an organizational structure to begin to offer these types of things,” Williams said. “Because

scenario as an example.

“It comes down to where there’s a landowner who’s willing to contribute. Maybe their crops flood one year out of four, and so they’re already recognizing that ‘I’m vulnerable. Maybe I can do better by selling an opportunity to allow flood water to be stored here temporarily, and that would overcome the potential loss that I have in my crops on a pretty frequent basis.’ The years we would want to use it for storage would be the year their crops are likely to flood anyway. So that’s kind of the sites that we’re looking for.”

There’s no doubt many questions remain as the effort gets off the ground. As potential sites come up there will be many questions specific to each site as well.

“We don’t know how much it’s going to take to really move the needle – how many acres is it going to take? What percentage of the watershed will we need to be able to have some opportunity to control, to really make a difference for downstream residents and landowners? And I’m sure that’s going to be more site-specific than anything else is what’s the nature of that particular watershed, and how vulnerable are the downstream communities – how likely are they to be flooded? And then can we make enough difference in that watershed to protect those downstream farmlands, downstream residents, downstream businesses, whatever. So that’s where every site’s going to have to be evaluated on its own merits.”



Rachel Smith explains some of the complexities of the site’s water flow and other dynamics.

that land may be set aside specifically to “grow” or accept flood waters.

The effort to find suitable land took division director David Williams and others from the Division of Soil and Water Conservation to eastern North Carolina earlier this year.

“What we were trying to accomplish today is evaluate

## N.C. A&T research is helping farmers grow mushrooms

North Carolina has proven to be a great place to successfully farm mushrooms outdoors. But the state’s diverse forests, soils, temperatures and climates can make it difficult to determine which varieties or strains to grow where and when.

Students and researchers at Dr. Omon Isikhuemhen’s lab at North Carolina Agriculture & Technical State University have been working to help farmers from the mountains to the piedmont to the beach answer those questions for decades.

“The research about mushrooms in North Carolina is happening here,” Isikhuemhen said.

Isikhuemhen joined the university in 2002 and is a professor in the College of Agriculture and Environmental Sciences. Undergraduate and graduate students work in his lab to study and develop new strains of mushrooms and determine which varieties do best in different areas in the state.

Isikhuemhen helped start shitake log production in North Carolina. Soon after he joined the staff, N.C. A&T began an initiative to show farmers how simple it could be for

them to start growing mushrooms on their land. The university worked with the county extension offices across the state to reach farmers.

In a six-year period, over 1,000 farmers in North Carolina were trained in outdoor production of shitake mushrooms. N.C. A&T provided each of them with the seeds they needed to get started. At the height of that effort, over 400 farmers were actively producing shitake mushrooms outdoors across the state, and North Carolina became one of the largest producers of shitake mushrooms outdoors.

Producing shitake mushrooms outdoors is much simpler and cheaper than indoor production, he said. First, many farmers in North Carolina already had the main resource they would need: a forest. Then, he said, they would need about \$200 worth of tools to get started. The university was providing the seeds and training.

“So, for less than \$200, a farmer could be a mushroom producer,” Isikhuemhen said.

Not only is it cheaper and more effective to produce shitake mushrooms outdoors, Isikhuemhen said that process also produced a more beautiful, robust

and profitable mushroom. But shitake mushrooms respond to climatic conditions, Isikhuemhen said. Which means outdoor production is seasonal, while indoor production can happen year-round.

Interested in how to make this endeavor successful for North Carolina farmers, Isikhuemhen and his students began studying mushrooms and ways to help them thrive in our climatically diverse state. Students at N.C. A&T monitored the success of different strains across the state, with farmers helping by reporting back their production. Researchers were able to study the results and determine how the climate in the various parts of North Carolina were impacting mushroom production.

“Up in the mountains was colder, and down at the coast was warmer,” Isikhuemhen said. “So once we had an idea of the strain that does better in each region, we distributed them to farmers accordingly.”

In addition to that research, Isikhuemhen said the lab has been home to some breeding research as well. A graduate student working on his master’s degree at N.C. A&T was interested in breeding, and ultimately



Haw River Mushrooms is one producer the lab works with.

developed over 600 new strains of mushrooms, each targeted for use in different temperatures and climates.

“As we speak, North Carolina A&T State University has the largest culture collection of shitake strains in the American continent,” Isikhuemhen said.

Researchers are working to breed strains to be more resilient against high and low temperatures, wind, and other climatic conditions.

for us to make a difference, it’s going to take a lot of land to be brought to bear to address these needs because the amount of water we’re talking about are just enormous amounts of water.”

Williams and his Soil and Water Conservation Division team will be looking for other opportunities with just the right land and just the right landowner, and again, hoping to find lots of willing landowners to combine efforts.

“Not every landowner is going to have the same motivation, and so we’re looking at what is it going to take to make it attractive to a landowner, and every landowner’s not going to be the same,” Williams said before sharing one possible

Isikhuemhen’s lab also conducts studies about different varieties of mushrooms and works to determine how to make their production more successful in North Carolina. While shitake is the most common variety grown in North Carolina, the lab is studying varieties like oyster, reishi and lion’s mane mushrooms for production indoors and outdoors across the state.

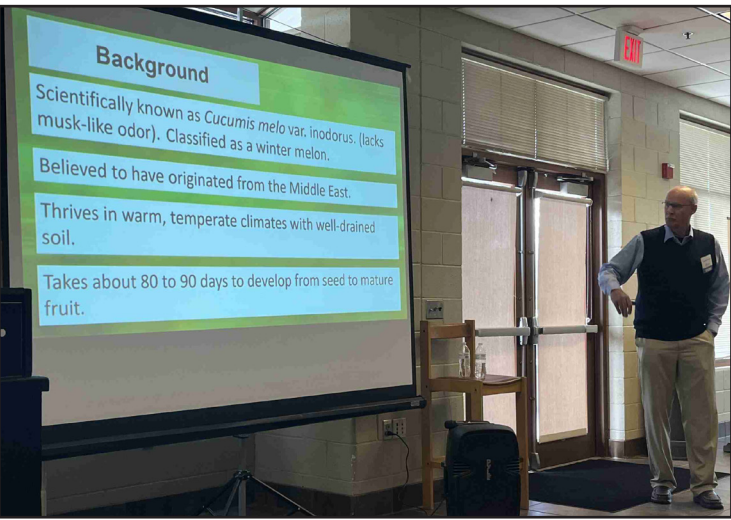


Williams mentioned that as the effort continues to find suitable water storage sites, willing landowners will be important. For now, the forest remains a proving ground for trees, water control structures and big ideas that could one day make a big difference.



## Research

(Continued from pg. 2)



Dr. Jonathan Schultheis presents information about his canary melon research.

Some of the standout varieties for further exploration included Gladial, Brilliant, Ruguso and UG 716. Gladial, for example, performed well in both yield and taste.

“I gave that one to the dean the first year we grew them, and I was glad I picked that one and picked the right one,” Schultheis joked. “You know, I’m still learning this stuff and how to pick them.”

The sensory testing yielded some surprising results. In descriptive panels, participants came up with nearly 800 different flavor descriptors from “caramel” and “peppery” to “mineral water.” While sweetness was the most commonly mentioned trait — a good sign — some varieties were also described as “bland” or “medicinal.” The feedback helped determine which varieties would be the best candidates for further field work and eventual introduction to customers.

**From Research Plot to Farmer’s Market**

Beyond the lab, the project is engaging real farmers and real consumers. This summer, shoppers at the State Farmers Market in Raleigh may have a chance to taste test several of the top canary melon candidates. Schultheis hopes to have a tasting event there in July when this year’s crop of melons is ripe. The team is also partnering with some of the state’s melon growers to test selected varieties in a commercial setting.

“If they have success and want

to grow it in 2026, that’d be a good indicator that, hey, somebody’s making money; maybe I need to look at that,” said Schultheis.

Among the collaborators is Jackson Farm, which ships melons nationally, along with growers who sell directly to local markets. Their input will help determine not only which melons grow well, but which ones can succeed in the marketplace.

**Lessons from the Past**

Schultheis sees this project as part of a larger effort to diversify crop options in the state. He recalls previous work with sprite melons, which enjoyed some commercial success for about 15 years, even shipping from North Carolina to as far as California.

“That’s pretty unusual,” he said. “They were making extra money for a period of time.”

But consistency is key. If consumers don’t have a reliable, high-quality experience, they’re unlikely to return.

**The Road Ahead**

The research is still ongoing, with more sensory testing and grower feedback planned for 2025. But the early results are promising.

By identifying the best-performing varieties and building a better understanding of consumer preferences, Schultheis and his team are laying the groundwork for canary melons to become a viable new crop for North Carolina agriculture.

“We’re still learning this stuff ourselves,” he said. “But we’re excited about the possibilities.”

## Team awards

(Continued from pg. 2)

a big time commitment, and normal jobs had to continue too,” said Commissioner Steve Troxler during the award presentation. “Regulatory activities and large events like the State Fair demand attention, but these employees also carved out time to keep this project rolling.”

Ultimately, the people of North Carolina now benefit from an updated website that lays out information in a logical way on webpages that can be more quickly and easily be updated without delays.

**Emergency Programs – Information Support Services**

The Information Support Services team in the Emergency Programs Division completed two big projects to help the Department of Agriculture with operations and decision making during disaster responses. That work earned the following employees the Excellence in Team Accomplishment award: Daniel Pennell, Nicole Atalla, Robert Hilton and Hannah Kyung.

Together, they tackled the process of getting the ASAP portal and the ARROW application up and running. Both of those programs consolidate information that is normally widely distributed, and each one helps the department in a different way.

ASAP stands for Agriculture Situational Awareness Portal. It was developed to provide information about emergency situations to top levels of leadership and response partners within the department.

“The team worked extra hard and sped up their efforts to get ASAP ready before Hurricane Idalia hit the Gulf Coast last August,” said Chief Deputy Commissioner David Smith. “The project was really just in its early stages then, but the team jumped into overdrive to be sure ASAP was available in time.”

ARROW stands for Agriculture Regional Response and Organizational Workgroups. It is a web mapping application used as a quick tool to spatially represent important emergency response locations for quick reference during an agriculture emergency.

Thanks to the team’s work, each division of the department has benefitted from better emergency communications. That ultimately helps the department serve the citizens of North Carolina – particularly in the agricultural community – during emergencies.

**Pesticide Disposal Assistance Program**

In July 2024, the Pesticide Disposal Assistance Program hit a major milestone and collected its five-millionth pound of pesticides. Since the program began in 1980, continuous effort over 44 years brought the program to that mark.

Every year, the program holds dozens of events where North Carolina farmers or any other residents can bring their unwanted, banned or outdated pesticides for proper disposal at no cost to them.

“To give you a sense of how busy they’ve been, think about the fact that it took about 39 years to hit the four million mark in 2019. Then, they collected another million pounds in just the past five years,” Troxler said. “To make those collection events happen, they coordinated

with county extension agents, other county leaders and a hazardous waste contractor to conduct pesticide collections across the state.”

The team helped counties identify local needs and scheduled and hosted regular collections and special collection events. They even provided technical expertise for local waste programs. They also have taken calls when there’s an unexpected drop-off at local garbage facility or when a location needed special attention to remove pesticides.

“Their work has prevented potential harm to human health or the environment from improper disposal, leaks, spills or illegal dumping,” Troxler said. “Thanks to them, the program continues to make our state healthier and safer by reducing the amount of pesticides that, without this program, could potentially reach our drinking water, groundwater, streams, rivers, land and air across the state.”

In recent years, the program has operated with three very dedicated employees in the Structural Pest Control and Pesticides Division: Derrick Bell, Jeremy Maciejewski and Ken Crabtree. Unfortunately, Ken passed away in late September before he could be part of receiving the award. His wife Darlene was at the award presentation on his behalf.

**Technical Training Team of the Food Program**

The technical training team of the Food Program is made up of two women often referred to as a dynamic duo. Martha Osborne and Je’Velle Leavens earned the Excellence in Team Accomplishment Award thanks to a new training system they started developing in 2020, when inspection activities were halted.

That work continues to show results today with every new food inspector hired for the Food Program in the Food and Drug Protection Division.

“Going back to March of 2020, these trainers didn’t see a setback. Instead, they saw an opportunity to provide food inspectors needed training on the latest food processing methods and regulatory science,” Troxler said. “While some training was previously available, it came in the field or during FDA training events, and it wasn’t everything it could be. So these ladies took their 37 years of combined experience and created a training system that would serve as the foundation for all newly hired inspectors.”

During the pandemic, they created and trained employees on various subjects that amounted to more than 130 continuing education hours. Many of the presentations and resources they created are still used with new hires.

“From time the new training began to this year, they have ushered nine new food inspectors into the program – all with excellent results using their training tools,” Troxler said. “We can all be grateful for the work of these trainers because North Carolina has safe food thanks to the well-trained, intelligent and careful inspectors.”

## From the archives: Fresh North Carolina peach ice cream

There is something unmistakable about the scent of ripe peaches lingering in the summertime air that just screams “North Carolina.”

Georgia might be known as the Peach State, but I’m convinced there’s nothing like a sweet, juicy North Carolina peach.

In the June 15, 1979, issue of the Agricultural Review, then-home economist E. York Kiker wrote, “Summertime and peach ice cream seem to go together.”

One of my fondest summer memories was when my family and I would stop at Johnson’s Peaches in Candor during the trips back home from the beach.

I didn’t even dread the end of

the vacation because I knew the ride home would be blissfully interrupted by a cone of peach ice cream. That sweet, perfectly light treat marked the end of another sun-kissed summer trip to the beach. I can almost taste it as I write this.

As of the 2022 Census of Agriculture, North Carolina had 356 peach farms on a total of 1,273 acres.

Whether you prefer your North Carolina peaches in ice cream, pie or just standing over the kitchen sink with juice running down your



Homemade ice cream made with North Carolina peaches.

chin and arms, take time to enjoy some this summer.

Fresh North Carolina peaches can be found at farmers markets,

roadside stands and pick-your-own orchards across the state from June to September.

If you’re craving peach ice cream and the adventure of making it on your own, here’s a recipe from that 1979 issue of the Agricultural Review.

**ELEGANT NORTH CAROLINA PEACH ICE CREAM**

Ingredients:

- 3 cups peach pulp
- 1 tablespoon lemon juice
- 2 cups sugar
- ¼ teaspoon salt
- 4 eggs, slightly beaten
- 2 quarts North Carolina milk
- 1 pint whipping cream
- ¼ teaspoon almond flavoring
- Ice & ice cream salt

**Directions:**

To the peach pulp add the lemon juice and one cup of the sugar. Allow to stand one hour.

Add the other cup of sugar & salt to the beaten eggs, then blend in half of the milk.

Cook this sugar, egg & milk mixture in top of double boiler over hot water to make thick custard. Cool.

Add remainder of milk, the cream that has been partially whipped, the flavoring & sweetened peach pulp.

Freeze using 1 part salt to six parts ice. Makes 1 gallon.



## July AgroTips

### Mulch to prevent blossom-end rot of tomatoes.

If garden soils have adequate moisture and a pH in the range of 6.3 to 6.5, tomatoes are not likely to have blossom-end rot. Although this common problem is largely due to calcium deficiency, fertilization is not usually the answer. Any soil with a pH of 6.3 to 6.5 will contain enough calcium. However, during dry periods, plants cannot take up the calcium that is there. If your soil pH is good, you can optimize calcium availability by managing soil moisture. Make sure your plants get an inch of water each week, but be careful not to overwater! Apply 2 to 4 inches of mulch (pine bark, straw, leaf compost or other organic material) to help the soil retain moisture.

### Collect cotton tissue samples.

Collect tissue samples (MRMLs + detached petioles) weekly beginning at early growth (at least by matchhead square or one week before first bloom) and continuing for three to four weeks after first bloom. Follow current NCDA&CS cotton tissue sampling protocol: [www.ncagr.gov/agronomi/pdf/files/14cotton.pdf](http://www.ncagr.gov/agronomi/pdf/files/14cotton.pdf).

### Collect other agronomic samples as needed.

Forages

Note: Forage samples for animal feed analysis should be sent to

the NCDA&CS Food & Drug Protection Division. The plant tissue analysis service offered through the NCDA&CS Agronomic Division provides nutrient information relevant to crop fertilization not animal nutrition.

### Home & Garden

Take soil samples now to prepare for fall planting projects such as vegetable gardens, tree and shrub installation and renovation/maintenance of cool-season lawns. Remember: 1) Do not wait until fall to submit soil samples for home landscape projects. There is a fee for soil tests in late fall and winter. 2) You can submit your soil sample information online through PALS all year!

### Nursery Crops

Collect pour-thru leachate solution samples to monitor pH, electrical conductivity (EC) and nutrient levels.

### Tobacco

Collect tissue samples five to ten days before each anticipated leaf harvest to determine ripeness. An appropriate sample consists of 10 to 12 leaves from the appropriate stalk position.

# Classified Advertising

## General rules for advertising in the Ag Review

- Advertising is a free service to North Carolina residents only. A North Carolina address and phone number are required for submitting ads.
- The editor or advertising manager reserves the right to accept or reject any ad and to edit ads to meet requirements or space limitations.
- Priority will be given to ads that are strictly related to agriculture.
- Advertisements are limited to 30 words or less. This includes first & last name of advertiser (NOT farm name), complete address and phone number w/area code.
- Ads will be published in one issue only. Ads that are to be repeated must be submitted for each issue.
- Only two ads per family per issue will be accepted. Family refers to all individual sharing the same residence, mailing address or home telephone number. These ads must be under separate classifications.
- All "For Sale" and "For Rent" ads must have a price or price range. Stud service must also include a fee.
- The ad deadline is the first working day of the month prior to publication at noon.



### Bees, Supplies & Services For Sale

#### NOTICE

N.C. law requires a permit to sell honey bees in the state, with the following exceptions: sale of less than 10 hives in a calendar year, a one-time going-out-of-business sale of less than 50 hives, or the renting of bees for pollination purposes or to gather honey.

Contact Don Hopkins, state apiarist, NCDA&CS, 1060 Mail Service Center, Raleigh, NC 27699-1001.

**Entrance feeders** for bee-hives/nucs, 32-oz. capacity, GC, 1-24, \$2; 25+, \$1.50, cash only. Alan Cannady, Newton Grove 910-990-3057, text.

**Pure & natural** honey, wildflower, \$16/qt.; sourwood, \$20/qt. Johnny Carwile, Lincolnton 704-748-3258.

**5-frame nucs**, new frames full of bees/honey, ready for larger box, treated for mites, transfer to your box, \$170. Ken Medlin, Hurdle Mills 336-364-1915.

**42 lightly used misc** wooden deep frames & 17 wooden foundationless med. frames, free. Scott Cadmus, Winston Salem 336-724-9085.



### Equipment For Sale

**Frontier RC 2060** rotary cutter, 5 ft., hvy duty, LN, used twice, sheltered, \$1,200. Bill Stirewalt, Mt. Pleasant 704-467-0273, [bill1929nc@gmail.com](mailto:bill1929nc@gmail.com).

**NH Rolobar 56** hay rake, GC, mechanically sound, tires fair, gear box works, minor oil leak, some teeth need replacing, field ready, \$800. Jerry Weisner, Lexington 336-731-4769.

**JD 410 baler**, new upper belts, hyd tie, field ready, 4 ft. wide bale, \$1,500. Zach Dodson, Hillsborough 919-698-7750.

**80" disc harrow**, 20 x 18 iron knuckles w/mods, \$1,400; carry all w/removable Rubbermaid dump cart, \$1,200; Craftsman integral single plow, \$175; 9-shank tillage tool, \$600. Steve Yarborough, Lexington 336-225-1301.

**1986 Steiger** CS 325 tractor, 3306 CAT eng, 3,000 hrs., \$35,000; 2000 model steel nurse tank w/new pump, 1,000 gal., \$4,000. Leonard Keever, Lincolnton 704-913-0410 or 735-8953, no texts.

**6 ft. harrow**, \$450; 6 ft. scrape blade, \$150; 2-bottom plow, \$200; standard boom pole, \$125; carry-all frame, \$75; all 3 pt/GC. Lewis Parrish, Graham 336-684-3416 or 212-5943.

### FARM EQUIPMENT

**1954 Ford 700** tricycle tractor, good paint, runs well, new tires, \$4,500; Power King tractor mowing deck, GC, \$250. Joel Fogleman, Whitsett 336-345-0186.

**JD H tractor**, VGC, \$5,400. Glenn Lowrey, Clemmons 336-408-6344.

**(2) JD 317 mowers**, (1) w/rear tiller, (1) w/mowing deck, \$800 ea. Benny Livengood, Salisbury 704-640-8461.

**3 pt hay spike**, GC, \$150; 3 pt scoop pan, GC, \$200; spring tooth harrows, GC, \$200; (6) new plow shares, \$90/all. Lloyd Mabe, Danbury 336-703-8232.

**(3) harrows**, diff. sizes, \$1,400 & up; offset harrow, \$1,600; 3 pt harrow, \$650. Randy Davis, Elon 336-263-8163.

**Subsoiler**, 3-shank, hvy duty, GC, \$1,100 obo. Todd Brown, Ramseur 336-318-5131.

**(2) David Bradley** tractors, (1) runs, (1) for parts, inclds equip, \$600; steel wheels, (1) 32" dia., (1) 36" dia. cogged wheels, \$50/set; p/u only. John Shepherd, Purtlear 336-902-4309.

**Murray riding** lawn mower w/bagger, 46 in., 16hp, \$350. Duane Kirschenman, Winston-Salem 704-528-9369.

**Farm Pro 2430** 4wd tractor, 3-cyl diesel, 8-spd, 30hp, needs starter, \$2,500. Denny Barney, Mocksville 336-909-5180.

### FARM EQUIPMENT

**Kubota B-2150HST** tractor, 4wd, 3 pt, 5 ft. belly mower, boom pole, scrape blade, aerator, 88 hrs., stored inside, \$15,500. C.T. Edminston, Charlotte 704-597-0264.

**JD 71 2-row** corn planter, 3 pt, EC, sunflower, corn & bean plates, \$1,800. Keith Comer, Advance 336-782-9452.

**Toro Titan** zero turn mower, 60 in., 24hp, ideal for lrg yards, purchased 12/24 for farm, less than 10 hrs., \$5,900. Charles Bowden, Waxhaw 704-843-2267.

**(2) feed hand** carts, barn kept, EC, \$50 ea. Walt Johnson, Spring Hope 252-292-1816.

**NH 331** manure spreader, \$3,250; Bush Hog 268, \$2,500. Raymond Reitzel, Charlotte 704-361-2025.

**Taylor 1550** bat wing mower, new hyd hoses, cyl recon. & good hold, swivel tongue, good working jack, \$10,000. Grant Schmid, Efland 360-241-6897.

**Ford 601** Workmaster, GC, hd bogg, hd 5 ft. scrape blade, potato plow scoop pan, boom pole, everything works as it should, \$4,500. Ronnie Slate, Kernersville 336-391-9745.

**2006 Montana** Ltd. 545DTC tractor w/front end loader, 77 orig. hrs., 4x4, 45hp diesel, \$17,000. Matt Current, Statesville 704-883-2758.

### FARM EQUIPMENT

**Intl 715** combines, both 6-cyl gas eng, 13 ft. grain heads & 4-row corn head, (1) running, (1) needs carb, \$5,500. Ivan Wilson, Burlington 919-210-4414.

**Land Pride** FDR1672, finish mower, 72 in., rear discharge, Kubota orange, used 4 times, \$2,500. John Bost, Mooresville 704-533-3598.

**Kubota tractor**, 25hp, 48 hrs., forks, roto tiller, disc harrow, single bottom plow, bo tiller, front end bucket, LNC, \$34,000. Billy Nutt, Timberlake 336-592 0251.

**NH 488 haybine**, working cond, field ready, \$3,200. Joseph Greble, Richfield 704-433-1774.

**Snowco** hay elevator, 24 ft., used once, LN, \$1,900. Terry Matthews, Kernersville 336-823-0823.

**Intl tricycle tractor**, FC, been sitting, \$1,800 cash; JD 170 riding mower, 187 hrs., 25hp, 54 in. cut, \$2,400. Jeff Brittain, Hickory 828-327-4782.

**Portable Frick** sawmill, \$900. J. Fox, Taylorsville 828-632-9883.

**1954 AC-B tractor**, GC, w/plow, cult, (1) new front tire, motor stuck, \$800. Howard Cornelison, Trinity 336-688-5061 call/text.



## FARM EQUIPMENT

**Custom metal dump utility box, 3 pt, 4x4x2, EC, \$150.** Jack Matthews, Charlotte 704-846-1903.

**NH 355 grinder/mixer, 100 bu., needs bearing, \$2,800;** Hale irrig pump, high pressure, pto, \$1,800. Johnny Sowers, Lexington 336-239-3020.

**Restored Farmall B, \$4,500;** restored Farmall Super C, \$3,800. Miles Little, Midland 704-791-1438.

**Hyd dump grain wagon, \$1,600;** gravity wagon w/brakes, \$1,600; bulldozer blade tree push frame, \$475; 30 ft. monorail w/hoist trolley, \$490. C.S. York, Staley 336-824-2085.

**Aerator, 3 ft. wide, wgts for riding mower, \$225.** G. Stowe, Graham 336-675-0466.

**Hay rake, sheltered, GC, \$850;** Aston regular roll baler, sheltered, GC, \$5,900. Phil Wall, Madison 336-548-6605.



## Equipment Wanted

**JD model G tractor, running.** Tyler Dunn, Robbins 336-963-4018.

**Used 10 ft. offset disc harrow for 100hp tractor;** used NH silage cutter w/grass head; used seed drill w/sm seed box, pull type, doub disc, GC. Blair Burrage, Concord 704-606-2040.

**AC 333 planter or planter parts.** Jack Simpson, Todd 704-242-0763.

**Ford 7610 or 7810 tractor, or NH.** Larry Hales, Autryville 910-624-4147.

**Drop lime spreader, pull type, 8-10 ft., must function properly & be in decent cond.** Keith Hyatt, Canton 828-648-7538.

**Tractor w/front end loader or skid steer, running.** C. Johnson, Burlington 336-212-5943 or 214-4505.

**Irrig pump, eng driven, gas or diesel, running or not;** IH 295 planters or JD 71. Brent Strickland, Louisburg 252-213-2667.

**Rock picker, to be used by skid steer or pull type for tractor.** James Campen, Hendersonville 828-684-8889.

**2-row corn planter, needs to be in good working order, 3 pt hitch.** David Adams, Reidsville 336-520-0006.

**Front cult for JD 430.** Preston Woolard Jr., Louisburg 919-495-0998.

**Radiator & water hoses for IH 454 gas tractor, 40hp;** also, cowl & grill if avail. J.B. Ellis, Boone 828-773-2405.



## Farm Labor For Sale

**Energizer fence repair, ssc, parmak, tsc, afw, \$20/hr.** Bobby Nichols, N. Wilkesboro 336-927-2850.

## FARM LABOR

**Vert & horiz mowing, ponds, dams, shooting lanes, reclaiming property, fence lines, \$85/hr. + deliv of equip.** Roger McKenzie, Jackson Springs 910-528-2293.

**Will trap or kill groundhogs in crops or other farm settings, must be w/in 30 mi of Asheboro; requires depredation permit, \$20/trip.** Roger Wilson, Asheboro 336-465-3457, farm243@outlook.com.



## Farmland For Sale

**Land for sale must consist of at least 3 acres and be used for agricultural purposes. Advertisers must indicate use of land.**

**23 ac Chatham co, mostly pasture, suitable for horses or cows, w/barn, \$540,000.** Steve Allen, Ramseur 336-408-5450.



## Hay & Grain For Sale

**Coastal Bermuda hay, 4x4 & 4x5 rnd, horse quality, stored under shelter, \$45 & \$50/ bale.** Dan Lancaster, Pikeville 919-222-6853.

**Horse hay, 4x5 rnd, 1st cutting, no rain, no chemicals, stored in dry, \$40/bale.** Alice Davis, Salisbury 704-855-4930.

**Horse quality hay, deliv avail, \$45/rl.** H. Davis, Reidsville 336-260-7606.

**Peanut hay, 4x5 rnd, net wrapped, no rain, lots of leaves, can deliv 42 bales/load, \$25-\$30/ bale.** Larry Bullock, Greenville 252-883-4748.

**2024 mixed hay, no rain, min. purchase 25 bales, \$6/ bale.** Vernon Hill, Mt. Pleasant 980-621-5091.

**2025 horse quality Coastal Bermuda hay, \$8; out of the field, \$7.50, we load.** Gary White, Sanford 919-775-9769.

**2024 orchard grass w/some lespedeza, sq bales, good for feeding ruminants, most farm animals, naturally grown, herbicide free, contains few weeds, barn kept, \$8.** Mack Johnson, Raleigh 919-561-1879.

**New rls mixed grass, will deliv for extra charge, \$29/rl.** Jim Graham, Linwood 336-382-3972.

**2025 fescue, 4x5, net wrap, \$40/bale.** Dustin Heath, Chapel Hill 919-943-8931.

**2025 1st cut hay, fescue/ orchard grass, horse quality, 4x5 rnd, net wrap, sheltered, \$45-\$50; goat/cow hay, 4x5, sheltered, \$40/rl.** Jay Hohn, Archdale 336-289-3686.

**Horse quality orchard grass/fescue, \$50/rnd bale; horse quality orchard grass, \$7/sq bale.** Johnny Sowers, Lexington 336-239-3020.

**Dry horse hay, 4 ft., \$35/ bale; 5 ft., \$45/bale.** Virginia Rubino, Lincolnton 704-241-3734.



## Horses & Supplies For Sale

\*\*\*

PLEASE NOTE: All equine 6 mos. or older must have a current negative Coggins test. Advertisers must supply the accession number of test, the name of lab doing the test, the date of test and results for each equine advertised. The following advertisers have provided proof of a negative Coggins test.

\*\*\*

**Pasture board, suitable for senior horses, barn w/ sheltered paddocks, run-in, rnd pen, 2 feedings/day, up nightly, quality pasture, ref. avail., owner/mgr. on premises, \$325/mo.** Mary Ann Harville, Siler City 919-742-5053.

**Lrg horse barn for rent, 6 ac pasture, riding rink, new fencing, 2 bdrm/2 bath mobile home; 4 horses max in pasture, \$1,000/mo.** Dave Watterson, Lexington 336-989-8829.

**Stud service, own son of Playdox, cow bred, Playdox/ Gray's Starlight, has AQHA points, proven producer, Sorrel, shown in NRHA, \$900.** Bre Vaughn, Locust 980-866-7341.



## Horses & Supplies Wanted

**Very sm, gentle pony for sm grandsons, would like 1 or 2 sweet, safe ponies.** Nell Olive, Apex 919-868-4719, nolive620@gmail.com.

**Driving horse, must be traffic safe.** John Davis, Wake Forest 919-614-6532.



## Livestock For Sale

**Boer goats, healthy & stocky, \$200-\$300.** Heather Davis, Greensboro 336-420-7470.

**Reg St. Croix ewes, \$450 ea.; St. Croix rams, \$350 ea.** Valerie Cockerham, Yadkinville 336-416-2240.

**Hereford heifers, \$2.75/lb.; polled Hereford bulls, \$2.75/ lb.** Randy Davis, Elon 336-263-8163.

**Reg Angus bulls, bred for calving ease & efficiency, good feet & disposition, recent breeding soundness exam, \$4,000; reg Angus heifers, weaned & vaccs, \$3,000.** Steve McPherson, Snow Camp 919-444-5307.

**SimAngus herd bulls, blk, polled, bred for calving ease, muscle, growth & disposition, \$4,000.** William Pyle, Franklinton 919-215-5677.

**SCI goats, (2) does, dob 1-27-25 & 4-4-25; 50/50 Kiko/ Boer buck, 2 y/o, all CDT/ vaccs, \$200; (2) bucks, dob 4-2-25, CDT, SCIGBA reg, \$400.** Marguerite Strand, Spring Lake 910-584-5025.

## LIVESTOCK

**Santa Gertrudis bulls, reg, polled, 8 m/o, top bloodlines, \$2,500.** Mickey Bowman, Staley 336-669-5771.

**Bison, (1) male, 3 y/o, & (4) females, 2 y/o, \$14,000.** Larry Pressley, Indian Trail 704-400-5667.

**Kiko goats, reg & non-reg, weanling to adults, \$125-\$700.** Elissa Ashby, Lexington 336-596-0260.

**Santa Gertrudis cattle, 6 m/o, \$1,000 & up; breeding bulls, \$2,000 & up; pairs, \$3,000 & up.** Charles O'Bryant, Reidsville 336-908-0276.

**Fainting goat bucks, dob 4/24, healthy, readily faints, \$100.** Dodd Linker, Clemmons 336-712-2484.



## Poultry & Supplies For Sale

**Heritage breed turkey poults, Narragansett, Bourbon Red, Blue slate, hatched end of April, min. purchase 2 poults, \$15/poult.** Elizabeth Osborne, Graham 336-214-5262. bzzylizz@gmail.com.

**California, Silver California, Bluescales, Gambel's, 8 varieties of bobwhites; partridge, Philby, chukar, Hungarians, \$6 & up.** Jimmy Furr, Stanfield 704-351-5654.

**(4) Choretime feed lines, 300 ft., GC, \$1,600 obo; Zig-gity drinkers, \$200/line.** Todd Brown, Ramseur 336-318-5131.

**Cornish x Rhode Island chicks, 6 w/o & 3 w/o, \$3-\$4.** Ron Ray, Whiteville 910-625-6710.

**Buff Dundotte guinea keets, \$5.** Wayne Hunter, Waxhaw 704-219-3023.



## Seeds & Plants For Sale

PLEASE NOTE: Individuals or business selling seed in North Carolina are required to obtain a Seed License (Retail or Wholesale).

For more information contact NCDA&CS Plant Industry Division at 800-206-9333 or 919-707-3739.

**NC persimmon trees, 3-gal pot, \$10; long needle pines, 3-gal pot, \$5; white oaks, 1-gal, \$5.** Carl McKenzie, Jackson Springs 910-690-5644.

**Potted muscadine & scuppernong vine plants, healthy, planting & fert instr incld, \$25.** Bob Whitaker, Mocksville 336-469-4822, do not text.

**Okra, \$50/bu.** Mitch Fields, Lumberton 910-740-4196.



## Supplies For Sale

**3-panel cement fence, +/- 200 ft., \$3/ft.** Tommy Sink, Lexington 336-250-4234.

**Diesel tank, 250 gal., w/ stand, hose & nozzle, \$25.** Bill Stirewalt, Mt. Pleasant 704-467-0273, bill1929nc@gmail.com.

## FARM SUPPLIES

**Bluebird houses, hand-made, helps prevent mites in nest, \$12.** Bob Whitaker, Mocksville 336-469-4822, do not text.

**Old #12" cast iron well pulley; old farm wheel barn steam pump, \$150.** Gary Williams, Granite Falls 828-493-2461.

**Oxy/Acetylene torch steel cart & lrg empty tanks, \$150.** Zach Dodson, Hillsborough 919-698-7750.

**Water barrel, GC, \$200; new & used water pumps, \$200.** Lloyd Mabe, Danbury 336-703-8232.

**Sprinkler heads & controller, 200+ Rainbird, Optima, Water Whiz, \$80.** Duane Kirschenman, Winston-Salem 704-528-9369.

**Old cast iron wash pot, 20-gal., EC, \$150.** Jack Matthews, Charlotte 704-846-1903.

**Fuel tanks, 2,000 gal., \$1,800; 4,000 gal., \$2,500; heart cedar poles, 50 & 60 ft., \$25/all.** Miles Little, Midland 704-791-1438.

**Water totes, \$100 ea.; feed barrels, lids & rings, \$20; burning barrels, \$10; plastic drums, 15, 30 & 55 gal., solid top, \$10.** Jeff Brittain, Hickory 828-327-4782.



## Supplies Wanted

**Serviceable propane tank, around 325 gal.** Butch Chandler, So. Pines 910-690-6953.



## Trucks & Trailers For Sale

**1967 & 1973 Ford F-250 for repair, dual wheels, same size motors, (1) w/9 ft. metal dump bed, \$1,500/both.** Robert Pardue, Ronda 336-835-2602 or 927-3684.

**Miller 20-ton tilt top trailer, w/ lights & air brakes, \$8,000.** Tommy Sink, Lexington 336-250-4234.

**Camper shell for long bed pickup, w/rooftop cross bars, \$150.** Ron Peters, Reidsville 336-280-6111.

**Calico cow/horse trailer, gooseneck, 16 ft., never used, \$9,450; equip trailer, 20x7, \$3,500.** H. Davis, Reidsville 336-260-7606.

**Utility trailer, 7x20 ft., dual axle, dovetail, brakes, hvy duty reinforced rear loading gate w/gate assist, \$2,800.** Keith Comer, Advance 336-782-9462.

**2002 Ford Lariat FX4 off road, 150 Super Crew, Triton V8, 263,283 mi, VG body cond, hood needs paint, eng EC, no AC, \$6,500.** Laura Lee Matthews, Cameron 910-528-6505.

**Factory tilt trailer, 4x6, title, \$450; Kohler motors, 8hp-16hp, \$100 & up.** R.L. Adams, Stanley 704-747-0062.

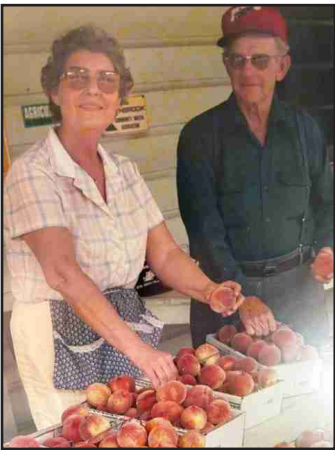
**2024 Calico stock trailer, bumper pull, 16 ft., cut gate, \$8,750.** Y.D. Saul, Elon 336-213-6292.



# 100 years of North Carolina peaches at Webb's Orchard

*Discovering NC Agriculture is a year-long series focusing on 12 N.C. grown, raised, caught, and made commodities. Tune in each month to see how an N.C. commodity is grown, harvested, packed for consumer use and more. Learn nutritional value, find fun recipes to try, hear from local chefs who use that product, and other unique commodity facts throughout the series. We look forward to helping you better understand some of our N.C. commodities and how they impact your everyday lives!*

Peaches have a rich history of being grown in North Carolina. At Webb's Orchard in Lawndale, the tradition of farm raised peaches dates back to the 1920s. As a new member of our Century Farm Family Program, Webb's Orchard is a staple in the N.C. peach industry and continues to grow many varieties for customers in Western N.C. and across the state to enjoy.



"We were one of the first peach orchards in the Piedmont of N.C.," he said. "I've been doing this all my life. I learned a lot of lessons while picking and selling peaches with my dad that have stuck with me through the years." Now 70 years old, Harvey can't imagine doing anything else other than raising peaches.

Through the years, the Webb family has farmed over 30 acres of peach trees but today has around 10 acres of multiple varieties. "We have about 10 to 12 varieties of peaches here on the farm, both clingstone and free stone," Harvey said. The season starts for Harvey and his family each January with pruning and planning. "Many people believe peach farming just takes place three months out of the year, but it is actually



The Webb family has been growing North Carolina peaches in Lawndale since the 1920s.



"We sell by the peck and half peck, which basically means by the gallon, as well as quarts," Harvey said. "We have customers come from all over every year to purchase our peaches, which generates a lot of pride in our family for the work that we put into it." One of the things that Harvey loves most about selling to customers is the opportunity he has to educate them on peach farming in North Carolina.

a year-round job," Harvey said. Once the trees have been pruned, the blooming process begins. "As soon as the trees start blooming, if it's a bountiful crop, we have to go through and thin them on a regular basis," Harvey said. "That means we monitor and space out the fruit on the trees so that they have room to produce more." Finally, at the end of May, Harvey and his team start to see a harvest of their efforts, starting with the clingstone varieties.

From Red Haven and Wind Blows to Bella Georgia and Contender, Harvey and his family are busy picking various peach varieties from late-May to mid-September each year. All peaches at Webb's Orchard are hand-picked daily to ensure the highest quality of produce for their customers. "We hand pick everything because it's safer for the peaches and keeps a better crop," Harvey said. "When my family and I go out picking, we are looking for color mostly. Ripe peaches will have a red blush color to them, and when looked at in the light, a strong glow. The dullness disappears when a peach is ripe, making it intensify with color."

Although they check all the trees each day, the peaches at the ends of the limbs ripen first, so it is often the best place to start. Once the harvest begins, Harvey and his family are picking peaches seven days a week until it is complete.

Peaches from Webb's Orchard can be purchased on-site at their farm market stand, which has been there since the farm opened in 1925, or at their Shelby location six days a week.

"We get a lot of questions about how to grow peaches, the nature of peaches, types of peaches, how to ripen peaches, etc.," he said. "I love getting to educate people and tell them stories of my family's history in this industry. It's rewarding to see their eyes light up as they understand the hard work that goes into growing this crop, but it's even more rewarding to see them come back year after year because they have found the value in eating local products."

Being in business since 1925 has given Harvey and his family the opportunity to see a lot of customers through the years, many of them generational customers. "All of our customers are like family to us, especially the ones that we have seen grow up and raise their own families through the years," Harvey said. In addition to teaching customers about peaches at the roadside stand, Harvey also offers day camps and field trips during the summer to interested school groups.

Webb's Orchard recently became a member of our Century Farm Family Program, which recognizes family farms that have been in operation for 100 years or more! "It's an honor to become a part of this program and be recognized for my families hard work through the years," Harvey said. "There are not many family farms with a legacy this strong, so to be a part of the community that has agriculture roots this deep is incredible." We are so proud to have them as a part of our Century Farm Family Program and look forward to seeing the generations of peach farmers that continue to grow at Webb's Orchard!

# Peaches pack a punch at Hoop Pole Creek Hot Sauce

Sam Holder, owner of Hoop Pole Creek Hot Sauce in Atlantic Beach, has always had a love for spice. From raising peppers in the home garden to creating hot sauces with local fruit, including peaches, this Got to Be NC member has taken local spice to a whole new level!

As a young boy, Sam learned how to raise a variety of peppers at the hand of his father. "My dad had a garden for as long as I can remember," he said. "I learned how to grow many different peppers, including jalapeños, Carolina Reaper and more." As a lover of hot sauce and spicy food, Sam began experimenting with different hot sauce flavors in his home kitchen. The very first flavor he produced was Apple Peach Hot Sauce, which he still sells at Hoop Pole Creek Hot Sauce today. "I love the flavor profile that the Apple Peach Hot Sauce creates because it has a sweet and spicy tone to it," Sam said. "When I made my first bottle, I actually took it with me into a bar where a guy begged me to take the entire thing! From that night on, my wheels started turning on how I could make this a full-time business." In 2023, Hoop Pole Creek Hot Sauce was officially launched in Atlantic Beach.

From full-time flavors to seasonal options, Sam produces many sauces that appeal to customers across the state and beyond. Traditional flavors include: Mild Hot Honey, Helluva



Sam Holder is the owner of Hoop Pole Creek Hot Sauce.

Hatch, Upside Down Pineapple, Mexican Quad, Reaper Select, Redeye Louisiana, and Scotch Bonnet Mango. Sam also sources local fruit from farmers in the area, including Cottle Farms in Faison, The Friendly Market in Morehead City, and Fresh-Pik Produce in Kenly, to produce his seasonal flavors of Apple Peach, Strawberry Spice, Raspberry Reaper, and Blueberry Habanero. Although he loves all of the sauces for different reasons, Sam's favorite is the Reaper Select because of its intense flavor and state-wide recognition!

No matter what hot sauce he is producing, Sam has a unique and labor intense process that ensures each bottle is safe for consumption and made with love. "The bottling process starts with preparing the peppers and fruit that I grow and/or purchase," he said. "I pickle most of my peppers to ensure a long shelf-life but also ferment a few for other uses." Once the pickling process is complete, Sam takes what he needs to start making hot sauce. "I start with a 100-quart oyster pot and blend all the ingredients with a stick blender, which is different for each

sauce that we make," he said. "When using fresh fruit, like peaches, I have to add citric acid to the mix to preserve the color. After all the ingredients are blended, I homogenize the sauce by adding it to Vitamix for about two hours." All hot sauces produced at Hoop Pole Creek must be boiled for 15 minutes at 190 degrees Fahrenheit to ensure safety in consumption. This is especially important when cooking with fresh fruit! Finally, Sam fills every bottle by hand before distributing it or storing it at his facility. "It does take a lot of time and effort, but

I believe that is one of the qualities that makes our hot sauce stand out," he said. "We don't use a co-packer, we do it all by hand, to ensure the best product for our customers." Sam and his team have gotten really efficient with the bottling process through the years. In fact, Sam can currently produce about 400 bottles in four hours!

Hot sauces from Hoop Pole Creek can be found online as well as a variety of locations across the state, including the Market at Cedar Point, Beaufort Olive Oil, Carolina Home Garden NC, The Butcher's Market in Raleigh, Unlikely Professionals,

Dean's Farm Market in Wilson, and Ace Hardware. For a full list of locations, see their website. "Apple Peach is a flavor that we are asked a lot about because it is seasonal," Sam said. "Typically, it is available for the summer months, when local peaches are in season, but it sells out quick. So, stock up while you can!" In addition to Apple Peach,



This Apple Peach hot sauce is a seasonal favorite.

other crowd favorites include Reaper Select, Helluva Hatch, Upside Down Pineapple and Redeye Louisiana.

We are so thankful for Got to Be NC members like Sam who find unique and delicious ways to utilize N.C. peaches. "I am honored to be a part of the Got to be NC program," he said. "It's a great community of people who not only help each other throughout the year, but promote the hard work of farmers across our state." Look for Sam this year at the Cedar Point Farmers Market every Saturday and enjoy his hot sauce for yourself.