

FARMERS COOPERATIVE

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Co-op Has Wonderful Patrons

Ag Worker Comes Home

By **Pauline Fletcher Cogdill**

Mable Robinson was born and raised in Suwannee County, Florida. Although she traveled to many other places, Suwannee County has always been her home. Mable graduated from Suwannee River Jr. College (now known as North Florida Junior College), in Madison Florida. Upon graduation, she traveled to Orlando, Florida and completed her Nursing degree as her Major and a Minor in surgery in 1962.

Furthering her education, she graduated from Lincoln Business College with her Business Administration Degree, and it was here she was selected to model for an international modeling company. However, being a shy, young Mulato woman with an ancestry of Mohawk, Cherokee, Italian, Irish and French bloodline, she was fearful of going to Italy and not being able to have the money to return home. Instead she took a job at Zayre's Department Store for a short time and decided she needed to go back to school to earn a degree at Rollins College in Winter Park Florida to make a better income. Upon completion of an Anthropology and Sociology Degree, she started working for the Florida

Department of Ag and Consumer Services. She had finally found her niche in life and worked for the State of Florida for 35 years until she retired to return to Live Oak to take care of her ailing mother.

Life was always exciting for Mable growing up in Suwannee County as an only child of Sarah and Cuyler Robinson. Mable was pretty much left up to her own thinking, and so this little "Tom Boy" decided to keep a journal of all the activities around her. She has so many fond memories of Grandpa and Grandma Perkins and her adventures in Live Oak.

Mable recalls incidents she had written in her journal of many pleasant experiences and childhood memories that were lots of fun and some perplexing mysteries that still make her think about them. One incident she especially remembers dates back to World War II when she was watching 15-20 airplanes flying over Live Oak. As she recalls, it was so unusual, "They were flying like a group of geese" right over Live Oak and she only saw them that one time. She also remembers her grandparents having these red, blue and green ration stamps to buy special food during the war, like sugar and flour. Without those colorful stamps, you could not get these special items,

and when they were used for that month, you could not buy any more of that item until the next month with another stamp for that particular item you wanted to buy.

So many changes since her early childhood from her grandpa leaving early



Mable Robinson, age 29, when living in Orlando

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Big Buck Contest Rules

Florida and Georgia hunters are gearing up for the beginning of the 2015-2016 deer-hunting season. Farmers Cooperative wants to add a little more excitement to your deer-hunting season with our Big Buck contest.

To be eligible for the contest hunters need to sign up at Farmers Cooperative in Live Oak or Madison, Florida no later than November 21, 2015. This year Farmers Cooperative is helping raise money for the Operation Outdoor Freedom Program in Florida. A \$2 entry fee is due at the time of signing up for the contest. All proceeds from the entry fee plus an equal match from the Co-op will be presented to the Outdoor Operation Freedom Program and will benefit our local counties. Any native Florida or Georgia whitetail buck legally killed in the 2015-2016 season, under Ethical fair chase conditions within 75 miles of either the Live Oak or Madison Farmers Cooperative store will be eligible for the Big Buck contest. Bucks that are killed on for-profit private deer farms, game preserves or any other high fenced or pay-to-hunt property are NOT eligible regardless of size or acreage.

Bucks will be scored by using the Boone & Crockett scoring system, typical or non-typical. Bucks will be measured to determine a net score. Bucks with non-typical antlers will have to exceed typical scores by 25 inches to be considered bigger.



Farmers Cooperative is proud to have been a sponsor for the Florida 4-H Fundraiser. (L-R) Pictured are Barry Long, Agronomy Division Manager, Adam Putnam, Florida's Commissioner of Agriculture, Kevin Morgan, Florida Farm Bureau and Farmers Cooperative Board of Director

Under this rule, for example, a typical buck scoring 130 inches would be considered bigger than a non-typical buck scoring 154 inches. In the event of a tie the buck with the highest gross score would be the winner. Final scoring of antlers will be scored by an F.W.C. wildlife officer/biologist at a given specific time.

Division and distribution of the Prizes will be at the sole discretion of Farmers Cooperative, Inc. Promotional rights of the winner belong to Farmers Cooperative Inc.

Winners will be announced after scoring by F.W.C.



Kloie Page photographed in the peanut patch of her father, Travis in Madison County

Kloie's Peanut Corner

Hey y'all it's that time of the year again. We are fighting high heat, high humidity, white mold, worms and late leaf spot! On the upside of all this negativity, it's that time of year for our Southern tradition of boiling peanuts in our area.

Peanuts around 90 days after planting are just about perfect. Just wanted to give you mine and daddy's perfect recipe for boiled peanuts.

Here y'all go.... Measure out every ounce of water you put in the pot. We put 1/2 cup of salt per gallon of water. Make sure to have around 2 inches of water above the peanuts (when pushed down in the pot). Turn on heat and when it starts simmering, add the salt and stir the mixture really well.. Bring to a boil and look at the clock. Once they begin boiling, turn down to a slow simmer and put the lid on the pot. Add water as needed while cooking, but no more salt.

Three hours later sit back and enjoy some good Southern tradition eating.

DOES THE LIMING OF ACID SOILS PAY?

Correcting soil acidity by the use of lime is the foundation of a good soil fertility program. Lime does more than just correct the soil acidity. It also (1) supplies Ca and Mg if dolomitic lime is used, which are essential plant nutrients. (2) it makes other essential nutrients more available; and (3) it prevents elements such as Mn and Al from being toxic to plant growth.

Source: Phosphate and Potash Institute

Highest Scoring Buck	\$300	Farmers Cooperative Gift Certificate
Second Highest Buck	\$200	Farmers Cooperative Gift Certificate
Third Highest Buck	\$100	Farmers Cooperative Gift Certificate

Beat Fertilizer Cost, Correct pH

WHAT IS YOUR SOIL PH?

With the rising cost of fertilizer it will be beneficial to correct the PH on your farm.

Using the table below you can see the dollar benefit of making sure your soil has the correct PH. The example used is a blended fertilizer costing \$400.00 per ton. Applied at a rate of 300 Lbs. per acre or a cost of \$59.97 per acre. With a PH of 4.5 you would be losing \$42.78 per acre. To help you with your PH needs Farmers Cooperative is offering the following specials on dolomite.

Kilibrew 20 ton load and spread @ \$28.00 per ton Tail dumped 44 tons and spread @ \$26.00 per ton

Prices good through December 24, 2015

Limestone Makes Fertilizer Work Fertilizer Efficiency Goes Up As Soil Acids Go Down

SOIL ACIDITY	NITROGEN	PHOSPHATE	POTASH	FERTILIZER WASTED	DOLLARS LOSS PER ACRE
Extremely acid 4.5 pH	30%	23%	33%	71.34%	\$42.78
Very Strong Acid 5.0 pH	53%	34%	52%	53.67%	\$32.18
Strong Acid 5.5 pH	77%	48%	77%	32.69%	\$19.60
Medium Acid 6.0 pH	89%	52%	100%	19.67%	\$11.80
Neutral 7.0 pH	100%	100%	100%	0%	\$0.00

Call us today for your dolomite needs or to schedule a soil sample for your farm at (386) 362-1459.

Now is the "time to lime" to get your crop or pasture started off right in the spring.

Propane Safety Matters

Co-op Technicians Do It Right

Propane gas is a safe, efficient, and clean source of energy that is easily transportable to your location. Florida Department of Agriculture and Consumer Services has determined that over 1/3 of all propane-related accidents in Florida involve consumers attempting to repair or service their own appliances themselves or by unlicensed, untrained technicians.

These accidents are occurring when gas appliances are removed from the premises and gas lines connecting these appliances are being left open.

When the gas is turned on fires and explosions have resulted. Florida law requires consumers and property owners to notify the gas dealer who next fills or services their propane equipment of any changes made to the propane system, especially when an appliance is removed. Failure to do so may result in serious injury, death or property damage. Safety is your responsibility.

If you smell gas you should follow these steps:

1. NO FLAMES OR SPARKS!

This includes: do not operate lights,

appliances telephones, or cell phones. Sparks from these sources can trigger an explosion or a fire.

2. LEAVE THE AREA IMMEDIATELY!

Get out of the building or area that you suspect gas is leaking.

3. SHUT OFF THE GAS. Turn off the main gas supply on your propane tank if it is safe to do so. To close the valve, turn it off to the right (clockwise)

4. REPORT THE LEAK. From an area away from the leak, contact Farmers Cooperative by calling the local store number 24 hours a day. Make sure that you leave a number that you can be reached at other than where the leak is suspected.

5. DO NOT RETURN TO THE AREA. Make sure that Farmers Cooperative or your local fire department has determined that it is safe to re-enter the area.

6. GET YOUR SYSTEM CHECKED. Do not use any propane appliances until Farmers Cooperative has done an entire system check to ensure that it is leak-free.

Since there is a possibility of odor fade or problems with your sense of smell, you should respond immediately to even a faint odor of gas. If you have any further questions about the safety of propane, Farmers Co-op will be glad to answer them and provide safety brochures that you can review.

Annual Meeting Oct. 3

It's time for our Annual Meeting. Our 69th Annual Meeting will be held Saturday, October 3, 2015 at Live Oak First Baptist Church on West Howard Street, Live Oak, Florida at 10:00 a.m.

The Annual Meeting gives a brief review of the financial condition of the cooperative. Following the business session, door prizes will be drawn and awarded to members present.

Make a point in marking your calendars and plan to attend your Annual Meeting on October 3, 2015 at 10:00 a.m.

For the Past Quarter

NEW CO-OP MEMBERS

LIVE OAK STORE

Ben Israel, Mayo
Buck & Nora Beth Carpenter, Lee
William R. Phillips, Lake City
Pete Hill, Jasper
Holly Malcolm, Wellborn
Margaret Macy, Lake City
Yuan Jay Theoret, O'Brien
Arturo Romulo, Live Oak
Samatha & Robert Nicholas, Live Oak
Stephen Dragani, Live Oak
Daniel Noble, Live Oak
Donna Bryant, McAlpin
Scott Koehn, II, McAlpin
Vicki & Ralph Hall, Live Oak
Mary Nanny, White Springs
Cindy Anderson, Mayo
Edward Eliviston, Live Oak
Jason Melvin, Jasper
Denise M. Johns, Live Oak
Sheehyung Sung, Live Oak
W. L. Thompkins, Live Oak
Sundeana Walker, Live Oak

Christopher K. Thompson, Live Oak
James Putnal, Jacksonville
Basilia Duenas, Live Oak
John H. Parrish, Chieffland
Jason Cannon, Live Oak
Charlie McGraw, Mayo
Chris Williams, Lake City
Tom Smith, Jennings
Ernest Riffe, McAlpin
David J. Donaldson, Live Oak
Melissa Sick, Live Oak
Gina Gomez, Live Oak
Obie & Joseph Brady, White Springs
Christel Booth, Lee
George Leroy Robinson, Lee
John W. Yulee, Sr., Live Oak
Nicole Zelek, Lake City
Thomas B. Powell, Live Oak
Tarence Thompkins, Live Oak
Winsor T Lozano, Miami
Chris Wirick, Live Oak
Mary Anne Coates, Wellborn
Lorenzo Smith, Jacksonville
Susan Fennell, Jasper

Ronald Bassett, Live Oak
Dahlton Guilbeau, Live Oak
Dennis Register, Lake City
Terry Houben, Branford
Harold Arthur, Live Oak
Dennis O'Keefe, Lake City
Manuel Ontineros, Live Oak
Joshua L. Bell, Live Oak
Janet Stormant, White Springs
Gricelle Gonzalez, Lee
Summer Livingston, Live Oak
Steven Donley, Live Oak
Richard Dunmoyer, Live Oak
James Strickland, Live Oak
Lawrence Evert, O'Brien
Jo K Moffitt, Live Oak
Wes Strong, Mayo
Paul E. Mandler, Live Oak
Bryson Bielling, Live Oak
Susan L Stuart Richardson
George Karlton, Lake City
Joshua Manning, Live Oak
Diane Loomis, Wellborn
Charles C. Bean, Live Oak
Dept. of Military Affairs, Starke
Rodney & Jeanette Scott, Lee
Paul Hibberd, Live Oak
Fred Fox, Live Oak

MADISON STORE

Jeff Bailey, Greenville
Rodney Millage, Monticello
Baynard Lee, Madison
Mike Noffo, Miami
Helene Bernstein, Jennings
Chris Norris, Madison
Ronald Bontrager, Madison
Ashley Brown, Madison
James L Brown, Madison
Chelsea A Robinson, Pinetta
Wayne D Brown, Madison
Theresa & Russell Smith, Lee
Bewnji Burnam, Jennings
Steve Stout, Madison
George E Cassidy, Middleburg
Joseph Taylor, Pinetta
Tommy Conyor, Perry
Elaine and William Terry,
Madison
Willie Curry, Madison
Mary Tillman, Madison
Mike Dudra, Miramar
Fred Lackey, Jr., Tallahassee

Ag Worker Comes Home



Mable Robinson modeled a bathing suit in Orlando at age 24

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in the morning with a mule and wagon to go to town for a few groceries and returning late in the afternoon. Grandpa would return with vanilla wafers, and peppermint candy that was such a special treat.

A typical day on the farm would consist of grinding corn to make the meal, which seemed like a long process from grinding the meal, let it dry on a grater, bake and stir and sift into cornmeal. And picking poke salad and peppermint grass from the garden. Even today she makes her own pepper from volunteer peppermint plants that grow in her garden.

Picking wildberries and especially those delicious huckleberries that Grandma made huckleberry pie, and now Mable bakes those delicious huckleberry and peach pies quite often.

Canning was the only way to keep their food year-round even canning chicken, and pork from the hog that would last until the next year.

Of course, cooking was only a small part of their chores. Mable and Grandma Perkins would hand sew quilts and make all of their clothing. Mable fondly remembers Grandma Perkins teaching her how to can when she was very young, and she would save the old Vaseline jars (which were glass back then) for Mable to thoroughly clean and pretend to can things with Grandma. She had her own little corner by Grandma and a large wash pot to put the ingredients into her jars. Lessons in life well remembered.

Without a doubt, Christmas time was the very best time of the year with Grandma Perkins making the syrup the old fashioned way after stripping off the shucks and grinding the cane on a cane mill, and boiling and skimming off the unwanted residue to have that perfect cane syrup. From that would be those delicious syrup cookies grandma made by rolling them out like biscuits, wrapping them in cheesecloth, hanging them from the ceiling and waiting (and sometimes it seemed like a long wait) for that special occasion to eat them. Having a hog killed at Christmas time brought much food for the family from ham, bacon, lard, etc. In fact, all of the hog was used in one form or another by salt curing and smoking it.

Farming was difficult and back-breaking with a mule and a plow and little else to prepare the land for growing their corn, peanuts, old fashioned acre peas, collards, turnips, and mustard greens, and sometimes tobacco and cotton. The farmers knew how to utilize everything from the crop. For example, after the corn was put in the crib, the shucks from the corn, and peanut vines were used for hay for the animals.

Mable is a beautiful, unique lady who can still outwork most people today. She still bottles her cane syrup in any recyclable bottle she can find. When she was closing out the interview today, she was going home to make pickled pears.

Farmers Cooperative just has a lot of wonderful patrons, and Mable certainly stands tall among all of them. Mable would like to share her old fashioned recipe for pickled pears with our patrons.

Mable's Pickled Pears

- 1 Qt of vinegar
- 2 Cups sugar
- 4 Tablespoons Pickled Spices
- 1 Large onion
- 1 Large Bell Pepper
- 4 Qts of chopped pears

Makes about 7 pints

Place pears into large pan, stir until boiling. Take pears out and place in jars. Mix vinegar, sugar, pickled spices, cut up onion and Bell pepper and place in vinegar mixture. Then pour enough liquid into each canning jar and fill close to the top. Seal jars and wait for the next special occasion to share with your family. One way Mable uses her pickled pears is to use a pint or two of the pickled pears by pureeing them and pouring this mixture over a cut up baked chicken. Then layer it with Bar B Q sauce over the chicken. Bake a few minutes and enjoy this special taste of sweet and sour chicken.

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