Inside This Issue:
- Healthy Eating 101
- Organic Gardening Tips
- Bringing LIFE to Landowners

FVSU helps goat farmer with business venture

Meating a Demand
Mobile Biodiesel Demonstration Unit
This unit at Fort Valley State University educates the public about how biodiesel fuel can be manufactured from such products as vegetable oils, animal fats or recycled greases.

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www.ag.fvsu.edu
did u know?

**Food Safety Guidelines**

- **Hot food** can be placed directly in the refrigerator.
- **Washing meat and poultry isn’t recommended** because experts say this can help bacteria spread since their juices may splash (and contaminate) sink and countertops.
- **Thawing or marinating foods on the counter** is one of the riskiest things you can do.
- **Bacteria can multiply rapidly at room temperature**; instead, thaw in the fridge, cold water or microwave.
- **Leftovers aren’t safe to eat just because they smell OK**. The kinds of bacteria that cause food poisoning do not affect the look, smell or taste of food.
- **Refrigerate perishable items** within two hours, and within an hour in summer months.

**When it’s time to throw out food**

<table>
<thead>
<tr>
<th>Food</th>
<th>Refrigerator (40°F or below)</th>
<th>Freezer (0°F or below)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salads (egg, chicken, ham, tuna and macaroni salads)</td>
<td>3 - 5 days</td>
<td>Does not freeze well</td>
</tr>
<tr>
<td>Lunch meat (opened package or deli sliced)</td>
<td>3 - 5 days</td>
<td>1 - 2 months</td>
</tr>
<tr>
<td>Hamburger, ground beef, turkey, veal, pork, lamb and mixtures of them</td>
<td>1 - 2 days</td>
<td>3 - 4 months</td>
</tr>
<tr>
<td>Chicken or turkey (pieces)</td>
<td>1 - 2 days</td>
<td>9 months</td>
</tr>
<tr>
<td>Soups and stews (with veggies/meat)</td>
<td>3 - 4 days</td>
<td>2 - 3 months</td>
</tr>
<tr>
<td>Leftovers</td>
<td>3 - 4 days</td>
<td>2 - 6 months</td>
</tr>
<tr>
<td>Cooked meat or poultry</td>
<td>3 - 4 days</td>
<td>1 - 3 months</td>
</tr>
<tr>
<td>Chicken nuggets or patties</td>
<td>3 - 4 days</td>
<td>1 - 3 months</td>
</tr>
<tr>
<td>Pizza</td>
<td>3 - 4 days</td>
<td>1 - 2 months</td>
</tr>
</tbody>
</table>

**Foodborne Illnesses by the Numbers**

An estimated **48 Million** illnesses & **3,000** deaths result from health issues related to eating contaminated food.

**100,000** Americans go to the hospital each year for food poisoning.

Specialists and county extension agents at Fort Valley State are trained to provide education about food safety. To contact someone, call 478-825-6296.

*Source: U.S. Department of Agriculture’s Food Safety and Inspection Service and Foodsafety.gov.*
This fall Georgia’s unemployment rate of 9 percent has exceeded the national average of 8 percent. As many Americans apply for jobs, they must interview for positions. Here are some tips on ways to ease the process.

**Interview Checklist**

**PREPARATION**
- ✓ Learn something about the company, including where the company is located, what its products or services are and how the company has grown.
- ✓ Have a specific job, or jobs, in mind.
- ✓ Review your qualifications for the job.
- ✓ Be prepared to answer broad questions about yourself.
- ✓ Take along your social security card and a pen; and if you wear glasses, be sure to have them with you.

**INTERVIEW**
- ✓ Be prompt, introduce yourself and be well-mannered.
- ✓ Be confident, enthusiastic and cooperative.
- ✓ Use proper grammar and good diction.
- ✓ Ask questions.
- ✓ Remember to thank the interviewer for his or her time and consideration.

**APPEARANCE**
- ✓ Be well groomed and suitably dressed in comfortable clothing.

**TESTS**
- ✓ Listen to instructions.
- ✓ Read each question thoroughly.
- ✓ Write legibly.
- ✓ Avoid dwelling too long on one question.

**QUESTIONS YOU MAY BE ASKED**
- What do you know about our company?
- Why do you want to work for our company?
- Why would you like this particular job?
- Why do you think you are qualified for this job?
- What school courses did you like best, least? Why?
- What school activities interested you? Why?
- What do you think determines a person’s progress in a company?
- What kind of boss do you prefer?
- Do you prefer working with others or by yourself?
- What do you expect to be doing five years from now?

The FVSU Cooperative Extension Program offers workforce preparation workshops. For more information, call 478-825-6296.

*Source: FVSU’s Preparation for the Workforce brochure.*
Fort Valley State student Candice Harvey is all smiles because she’s graduating with more than a degree, the senior will be free of debt this May.
Candice Harvey is proof that a college education doesn’t have to cost thousands of dollars. Since childhood she had planned to attend college, but those plans did not include debt.

“I had assured my parents at the age of seven that if they did their part as my support team, I would work hard and get a scholarship to go to school for free,” said Harvey, a senior at Fort Valley State University.

Those words came true in 2009 when she was accepted into the U.S. Department of Agriculture’s 1890 National Scholars Program.

The program is a partnership between the USDA and 1890 historically black land-grant universities. The goal is to increase minorities studying agriculture, food science, natural resource science or other related disciplines such as pre-veterinary medicine and computer science.

The USDA pays for Harvey’s tuition and room and board. She is also guaranteed paid summer internships, full-time employment after graduation and a laptop computer.

The 2009 Pike County High School valedictorian learned of her acceptance into the program on the way home from school through a message on the answering machine.

“All I heard was congratulations and I started screaming. I had done what I set out to do,” said Harvey of Brundidge, Ala.

When Harvey enrolled at FVSU, she decided to major in agricultural economics since she had an interest in business. Now, as she gets closer to graduating, Harvey feels prepared for her career.

During her 2012 summer internship at USDA’s Grain Inspection Packers and Stockyard Administration agency in Atlanta, Harvey reflects on an assignment where she had to present a commodity briefing to USDA administrators.

“I already understood the material and I was pretty sure of myself when I went to do the briefing. The fact that I could do that, and I wasn’t nervous, shows me that my program has done what it’s supposed to do,” said the 21-year-old.

In addition to Harvey’s experience, she’s had the opportunity to shadow economists, auditors and marketing specialists. Some of her additional activities include assisting with case

*Future agriculture economist Candice Harvey walks through corn fields on FVSU’s campus, where students receive hands-on experience.*
She’s also traveled to Washington, D.C., and Colorado during her summer internships to learn about other facets of the agency where she interns. From these interactions, Harvey said she’s established relationships in the workplace.

As she recalls memories at FVSU, Harvey says her time at the institution she loves has flown by. “I’ve enjoyed my time at FVSU,” Harvey said. “FVSU has my heart but I look forward to graduation and I’m excited about what’s next to come.”

Unlike many of her peers who will seek employment after graduation, Harvey says she feel fortunate to know she has a job. The USDA will notify her next year as to what city and agency she will begin her career next summer.

“It’s an assured feeling and one less worry,” Harvey said.

High school seniors, and college freshmen and sophomores, wondering how they will cover college costs may find the answer by applying to a program offered at Fort Valley State University.

The U.S. Department of Agriculture partners with 1890 land-grant universities, such as FVSU, to offer the 1890 National Scholars Program.

The scholarship pays for room and board, tuition, school fees and books. Scholars also get a laptop computer and printer with software.

During the summer, students must intern with USDA agencies. Also, after graduating, scholars must work one year for each year of financial support received during undergraduate studies.

TO BE ELIGIBLE STUDENTS MUST:

• Be a U.S. citizen.

• Be a graduating high school senior or expect to hold a high school diploma or G.E.D. certificate.

• Have a cumulative GPA of 3.0 or better (on a 4.0 scale).

• Have a combined verbal/math/written score of 1,500 or more on the SAT or a composite score of 21 or more on the ACT.

• Be interested in attending an 1890 land-grant institution.

• Intend to study agriculture, food science, natural resource science or other related academic disciplines.

• Demonstrate leadership and community service.

• Submit an official transcript.

• Submit a completed signed application that includes an extensive questionnaire.

College freshmen and sophomores must also: submit a 500-800 word essay, two letters of recommendation from a college professor or university official and a current résumé.

Why FVSU for this USDA scholarship?

Fort Valley State University, one of 18 1890 land-grant universities, is a historically black institution that provides formal education in the areas of food and nutrition, agriculture and family life. The U.S. Department of Agriculture has the 1890 National Scholars Program to increase its workforce with people of color; hence, it offers four-year scholarships to incoming freshmen at these 1890 institutions.

Applications are due by February 1, 2013.
There are hundreds of students studying agriculture at Fort Valley State, here’s why some of them chose this field.

**Robert Hires**
Age: 22  
Hometown: Valdosta, Ga.  
Classification: Junior  
Major: Agricultural Economics  
“I feel that economics will really give me an advantage or an edge in the field of agriculture because one day I plan on owning my own farm.”

**Lindsey Leach**
Age: 21  
Hometown: Perry, Ga.  
Classification: Junior  
Major: Veterinary Technology  
“Fort Valley State University is the only university in this area that offers the veterinary technology degree as a bachelor’s. Veterinary sciences are my passion, and it’s the only thing I can see myself doing for the rest of my life.”

**William K. Joyner**
Age: 19  
Hometown: Reynolds, Ga.  
Classification: Freshman  
Major: Veterinary Technology  
“I chose to major in agriculture at Fort Valley State because of the great facilities it has to offer.”

**Joel Bright**
Age: 23  
Hometown: Bladensburg, Md.  
Classification: Senior  
Major: Agricultural Economics  
“Agriculture will always be here because people have to eat so I will always have a job. I also want to go back to Liberia and help my home country and work in international business.”

**What can graduates do with a degree from the College of Agriculture?**
Students are prepared for many careers; possible jobs include:
- Financial Analyst
- Biomedical Engineer
- Crop Consultant
- Greenhouse Manager
- Teacher
- Veterinary Technician

For more information about earning an agriculture degree, contact Donovan Coley, director of outreach and marketing, at 478-825-3976 or coleyd@fvsu.edu.

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Selecting a major in college may be easy for some, but for those who are undecided agriculture may be an option. Fort Valley State University offers 12 degrees through its College of Agriculture, Family Sciences and Technology. These programs can prepare students to become dieticians, engineers or veterinarians, just to name a few. Below are programs that may jumpstart an exciting career.

- Agricultural Economics
- Agricultural Education
- Agricultural Engineering Technology
- Animal Science
- Electronic Engineering Technology
- Food and Nutrition
- Infant and Child Development
- Horticulture
- Plant Science
- Veterinary Technology
- Animal Science (M.S.)
- Biotechnology (M.S.)
Healthy Eating 101
Making smart choices on a college budget

Photos by: Russell Books Jr.
One thing that may fall by the wayside when a student goes to college is eating properly. Undergrads often reach for the quick and easy items that aren’t necessarily good for them.

Brenda Trammell, Fort Valley State University’s Marion County extension agent, has provided information to ease parent’s concerns about their children eating healthy while away from home. Her answers to these questions may also prove helpful to college students looking to stretch a dollar.

**What are some affordable nutritious snacks?**

Any berries are a great choice such as strawberries, blueberries or raspberries. Grapes are also good to keep on hand for easy snacking. Some veggies like carrots, bell peppers and celery are nice choices that require little or no prep work.

In general, I would recommend low-fat or reduced-fat snacks. When high-fat items are eaten, it’s good to do so in moderation.

**How can a student cut back on calories, and spending, when eating out?**

When choosing fast food meals, students can choose low-fat menu items or pick their favorite items, but in smaller portions, such as kids meals or small fries, instead of a large.

At a restaurant, as soon as the meal arrives, ask for a to-go container and put half of the food in it for the next day’s lunch. Then, eat the other half right away. By doing this you cut calories in half and have two meals for the cost of one.

**Are there low-calorie drinks, other than soda, students can consume?**

Yes, there are many options.

- Sports drinks can be good for athletes.
- Juice, without artificial ingredients such as corn syrup or modified cornstarch, is always a good pick because it provides nutrients.
- Water is ideal because it assists with food digestion, and if drank often it can reduce the intake of calories from food and high-calorie beverages.

The minimum number of glasses an adult should consume daily can be computed by dividing body weight by 2, then moving the decimal point one space to the left.

**Example:** If a student weighs 140 pounds, than ideally a minimum of seven glasses should be consumed daily.

**Does it matter if students miss meals?**

No matter where students eat, they should never skip meals. When you skip meals regularly, especially breakfast, you send a message to your body that it will not be fueled consistently, which could cause it to store fat.

Also, when you skip breakfast, you feel hungrier at lunch; therefore, you are more likely to overeat or choose quick unhealthy foods.

- Studies show eating breakfast helps cognitive test skills. Choosing a good protein and a high-fiber breakfast can jumpstart a student’s day.

**Quick breakfast suggestions:**

- Hard-boiled egg, whole grain toast and a small glass of 100 percent juice.
- Breakfast bars, but read the labels and choose those with less than 10 grams of sugar.

Source: U.S. Department of Agriculture’s ChooseMyPlate.gov.
Meating a Demand

FVSU helps goat farmer with business venture

David and Frances Martin of Gotcha Goat pose in front of a Kroger where they sell goat meat processed at Fort Valley State University.
If you go grocery shopping at your local Kroger store, and have the taste for goat meat, there is a chance some of those cuts may have a “Wildcat” taste.

It is because Fort Valley State University’s Meat Technology Center has developed a partnership with the Gotcha Goat company based in Ellenwood Ga.

It all started when married couple David and Frances Martin, approached FVSU in 2010 to seek assistance with the production and marketing of goat meat products.

“We told them that we could process goat meat and help them get into the market,” said Terrill Hollis, meat plant manager at the center. “They came up with the ‘Gotcha Goat’ brand, and we started processing from there.”

Fort Valley State started processing goats for the company in March, and its workers process from 25 to 50 goats per visit.

“Fort Valley is regarded as one of the leading research institutions in the country for consumable goat meat products,” said David Martin, CEO of Gotcha Goat, when asked why FVSU was selected to process some of the herd produced by the company.

Hollis said FVSU was also approached because it is considered by many people to be the experts when it comes to raising goats and goat production. “We have a processing plant here on campus that we can combine with our expertise in the animal science field,” Hollis said.

As part of the 1890 Land Grant Colleges and Universities Initiative established by the U.S. Department of Agriculture, FVSU can provide technical assistance to new and existing businesses including cooperatives. This allows the Meat Technology Center to assist businesses such as Gotcha Goat.

Martin met with Kroger representatives to present the idea of having locally grown, fresh, and never frozen, meat on its shelves. These products are competing with imported meat from Austria or New Zealand, he said. Gotcha Goat products are now on sale in about 80 Kroger stores with most of them located in northern and central Georgia. Krogers in South Carolina and Tennessee also carry the products.

Martin says Gotcha Goat is also talking with several other retailers about their goat meat products. He sees the demand for goat meat increasing in the United States.

“Goat is the most widely eaten meat in the world,” Martin said. “As individuals migrate from other countries, they will demand the product. Also, once people learn how to cook goat meat, it will replace other meats.”

Goat is considered to be the healthy red meat, and has less cholesterol and fat than any other red meat. It also has less fat than chicken, according to Martin.

Frances Martin, Gotcha Goat CFO, is happy the product is getting to market, but she feels the work is far from over.

“Initially, I felt relieved when we were allowed to stock our product in the store,” said Martin, who thinks that was the first step to reaching a huge potential market. But, “the real work is just getting started,” she said. People already eat goat meat, Martin said, but she is hoping
Gotcha Goat helps expand the American market to the point where goat is just as common as beef, pork or chicken.

Frances also said that the company is working expanding its base by producing a range of products including ice cream and cheese made from goat milk, and goat bits for salads.

“Fort Valley is going to help farmers develop and maintain the well-being of their herds,” Martin said, when describing the college’s role in helping meet the anticipated increase in demand for goat meat.

The Meat Technology Center’s manager said Fort Valley State has a good reputation for providing people knowledge needed to make their business prosper.

“FVSU can cover all aspects, from farming to business to livestock,” he said. “FVSU can provide them what they need to keep everything going.”

The work at Fort Valley State’s Meat Technology Center does not go unnoticed. Brian Ronholm, the U.S. Department of Agriculture’s Food Safety and Inspection Service Deputy Under Secretary, visited the facility this year. He wanted to see firsthand the processing of goat meat at the site. Ronholm also felt the visit was a great way to interact with, and become educated by, meat processors and their operations.

“The amount of work that [workers] are able to do in such a small space, the products they are able to provide and the services they are able to provide for the community is very impressive,” Ronholm said.

-Russell Boone Jr.

USDA Approved

Government official impressed by Meat Technology Center

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-Russell Boone Jr.
The Meat Technology Center is here to process meat, provide training, conduct research and educate the public. The center was created to improve and facilitate practices involved in the production, predominantly, of small ruminants such as sheep and goats. These animals play an important role in the livelihood of farmers across the world.

Faculty and staff are developing goat products such as patties, jerky, sausage and barbeque.

**SERVICES OFFERED**

- Processing of goats, sheep, cattle and swine for small-production farmers and individuals.*
- Training seminars for the public.
- One-on-one advice from experts.
- Tours for the general public, students and those interested in getting information about goat and sheep production.
- Training programs about food safety and Hazard Analysis and Critical Control Points (HACCP).

* Slaughtering must be scheduled at least two weeks in advance and all slaughtered animals are state and federally inspected. The processed meat must be picked up promptly.

**SERVICE FEES**

- Cattle and Hog processing . . . $28/head
- Sheep and Goats ............... $10/head
- Retail Cut Fees (all species) . . $.40/pound, or carcass weight

For more information, contact Dr. Brou Kouakou, center director at 478-827-3091 or kouakoub@fvsu.edu.
Bringing LIFE to landowners

Program teaches Georgians how to manage land, prepare estate

Landowner Olie Chester is one of several participants who has benefitted from FVSU’s LIFE program.
Owning, managing and passing land to heirs are values many families keep close to their hearts. Olie Chester, a 73-year-old landowner in Talbot County, is proud of his 30 acres purchased more than 15 years ago as an investment.

“When you see land at a good price, you need to buy it,” Chester said.

Twenty acres of his purchase consists of timber, a small pond and land for grazing cows. The remainder is used for gardening and farming.

Chester, a father of three, wants to pass his property on to his children so it can remain family-owned.

After a meeting with Talbot County extension agent Bobby Solomon, Chester was personally invited to a workshop called Landowner Initiative Forestry Education (LIFE). Fort Valley State University’s Cooperative Extension Program, in collaboration with federal and state agencies, created the program to identify minority and limited-resource landowners.

The goal of the program is to increase communication and outreach to limited-resource farmers and landowners so they can receive information on current forest management and protection strategies. Also, it provides technical assistance and education for landowners, focusing particularly on estate planning. The half-day workshop is held at local churches and community centers.

“Through the program we try to make participants aware of various land management strategies that improve profitability for their individual operations,” said Marc Thomas, project director for the LIFE program.

Over the years Thomas says he’s encountered many residents who have

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**DON’T WAIT, PREPARE YOUR ESTATE**

It’s never too early to create a will, but it can be too late. Below are common reasons for waiting and why being proactive about estate planning is a good idea.

1. **My family will take care of it.**
   
   It’s best to have clear instructions and directions as to how property should be divided. The more people involved, the more complicated these matters can become. A properly drafted will makes certain that assets are divided according to your wishes.

2. **I don’t own anything expensive.**
   
   At minimum, if a person has a house or car and does not have a will, the state of Georgia will distribute possessions according to state law.

3. **I’m too young to prepare a will.**
   
   A living will, often referred to as an advanced medical directive, describes the type of treatment that should be carried out when a person is unable to communicate their wishes. It also helps to specify whether life sustaining measures should continue in certain circumstances.

4. **It’s too expensive to hire a lawyer.**
   
   In the long run, family members can spend more money in court fees, legal fees and hiring attorneys to determine healthcare decisions or how to distribute assets.

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Source: Keishon Thomas, Fort Valley State University’s housing specialist, who is also co-principle investigator for the LIFE program.
Dougherty County residents listen to a presentation during a LIFE workshop in Albany.

Chester, who has sold timber in the past, said he learned the importance of having several bids. An unknowledgeable seller, he said, can be taken advantage of by agreeing on a lower price when the timber is worth more. From the workshop, he also learned about the importance of having a will. He’s begun managing his estate by preparing a will that now includes his property.

“I’ve been through this once before and I know how it can affect a family,” Chester said, referring to the passing of his parents who did not have all property documented in a will.

Chester’s parents verbally agreed to leave him land, but because it wasn’t documented other family members challenged the request.

“It took about four of five years before [the lawyer] assigned the papers for me to get my land back,” Chester said. “So a will is worth having. It breaks down all confusion.”

For more information concerning the LIFE program, contact LIFE project coordinator Maureen Lucas at 478-825-6580 or maureenl@fvsu.edu.

*Sources: Brochure prepared by Hurl R. Taylor Jr. and Gracy M. Barksdale, attorneys at law, and CNN Money.

**Take Note: Estate Terms** Understanding estate planning can be difficult when certain terms are unfamiliar. Below are definitions that may decrease confusion when deciding how family members should honor your last wishes or requests.

**Will**
- Pronunciation: /wil/
- A document that states who should receive which of your assets after your death. It also allows you to name guardians for any dependent children. Without a will, the courts decide what happens to your assets and who is responsible for your kids.

**Living Will**
- Pronunciation: /livIng • wIl/
- A document that is used to state ones feeling about certain medical procedures that may be used to postpone or prolong death. It allows one to state desires and wishes as to how medical procedures will be carried out in the event that a person is in a vegetative state.

**Trust**
- Pronunciation: /træst/
- A document that lets you put conditions on how certain assets are distributed upon your death. Although it doesn’t replace a will, a trust can help minimize gift and estate taxes. Most trusts deal only with specific assets, such as life insurance or a piece of property, while a will governs distribution of nearly everything else in an estate.

**Power of Attorney**
- Pronunciation: /pɔˈuər • ətərni/
- A written authorization allowing a person to perform certain acts on behalf of another, such as moving assets between accounts or buying and selling property.
1. Garden With a Plan
Make preparations, read about new techniques and gather materials needed to make chemical-free gardening easier.

2. Make Compost
Healthy soil is the basis on which you will build a productive, chemical-free garden, and compost is the key to creating healthy soil. Compost is a mix of decomposed plant materials that improves soil structure, provides nutrients for plant growth and encourages beneficial soil organisms.

3. Feed the Soil
Adding “health food” to the soil is one of the first steps you will take as an organic gardener, and one that you will repeat through the years. Adding compost, aged manure, green manure crops, and other soil amendments will create a soil rich in humus and microorganisms, which will nurture healthy plants.

4. Keep Your Garden Clean
Garden sanitation protects plants against pests and diseases. Clearing crop waste out of a vegetable garden, pruning diseased branches from trees and shrubs, and composting diseased plant matter in a hot compost pile not only helps the appearance of your garden, but produces a healthy garden.

5. Manage Pest Problems
The nonchemical approach to pest control is management, not eradication. Managing pests means using a variety of preventive tactics to overcome insects and other pests before they damage your plants.

6. Practice Disease Prevention
The key to organic disease control is prevention and protection. However, rather than using pesticides as both preventives and cures, try to use good gardening practices to manage disease in the yard and garden.

7. Prevent Weeds
Use a layer of mulch to control weeds. This will reduce time spent hoeing and pulling weeds.

8. Keep Records
Documentation will help you plan crop rotations and evaluate the performance of new varieties.

Source: FVSU’s Eight Points for Successful Organic Gardening handout.

For more information about organic gardening contact Dr. James E. Brown, professor of horticulture, at 478-825-6327 or brownj01@fvsu.edu.
Meet Your Agent
Twiggs County

Terralon Chaney
County Extension Agent
Coverage Area: Twiggs County

Twiggs County residents can have a better quality of life because of Chaney’s efforts. This Jeffersonville, Ga., native offers her residents computer literacy classes, food and nutrition classes and professional development for child care providers. This nationally certified parent educator can also teach financial planning techniques and provide chronic disease prevention advice.

Chaney provides assistance in the following areas:

- Computer Training
- Housing Education
- Health Education and Disease Prevention
- Money Management
- Nutrition Education
- Positive Youth Development
- Senior Life Enrichment
- Workforce Preparation Training
- Parenting Education

For more information about programs offered in Twiggs County, contact Chaney.

Phone: 478-945-3391
Email: chaney01@fvsu.edu
31 Magnolia Street North
Jeffersonville, GA 31044
What is Extension?
The Cooperative Extension System is a nationwide educational network. Each U.S. state and territory has a state office at a land-grant university, such as Fort Valley State University, which has a network of regional offices.

Within these offices staff and experts are available to provide useful, practical and research-based information to agricultural producers, small business owners, youths and others in rural areas and communities of all sizes.

Terralon Chaney, based in Twiggs County, is one of 11 extension agents. There are also three program assistants who work personally with residents in the nearly 30 counties they serve throughout middle, east and south Georgia.

Who Does the Extension Program Serve?
Extension has something for every Georgian, including limited-resource farmers. One-on-one assistance, agricultural events and workshops are available to address an array of issues facing clients. Services and expertise vary with each coverage area.

Extension is here to help Georgians with their challenges.

Clientele Include:
- Animal Producers
- Families
- Future and Current Homeowners
- Gardeners
- Limited-Resource Farmers
- Parents
- Seniors
- Youths

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* Extension agents will be coming soon to these areas.
For the second year in a row, teenagers from rural Georgia traveled to Washington, DC, this summer with funds awarded by the National 4-H Council to Fort Valley State University.

With funds from the $13,200 grant, nine FVSU 4-H Citizenship Club members from Peach, Twiggs and Terrell counties participated in the 2012 Citizenship Washington Focus experience. The nationwide 4-H youth organization holds this event annually at its National 4-H Center in Chevy Chase, Md.

“The event was an opportunity for teens to exchange ideas, practice respect and form friendships with other youths from diverse backgrounds,” said Woodie Hughes Jr., who applied for the grant.

“Without this grant, these students couldn’t attend this event.”

From June 23-30, thousands of high school students from across the nation convened to participate in civic workshops and attended meetings with members of Congress on Capitol Hill. They also visited the Arlington National Cemetery, Dr. Martin Luther King Jr. memorial and other historical sites.

“This opportunity is not only a cultural experience, but one that will help to transform these young people into leaders, volunteers in their communities and college graduates,” said Hughes, FVSU’s interim 4-H program leader.

-AYANNA MCPHAIL

For a national contest for veterinary technologists.

This lead veterinary technologist in the Department of Veterinary Science is being recognized by having one of her articles publicized in the National Association of Veterinary Technicians in America Journal.

In conjunction with funding from Bayer Animal Health, Samples’ prize-winning entry has earned her financial support to attend a veterinary conference of her choice in the U.S.

“Anytime we can go to a conference to learn something and to see something new that’s out there, it is beneficial to the veterinary science department, especially for a person such as myself who is starting out as an instructor,” Samples said.

Samples submitted a 10-page article last year to the contest co-sponsored by NAVTA and Bayer Animal Health, a pharmaceutical company.

“When I found out the article was chosen I was like, ‘Wow,’” she said. “I was very surprised.”

Her article pertaining to parasites and raccoons was published in the July/August edition of the journal.

-AYANNA MCPHAIL
Longtime Fort Valley State University professor Dr. Young W. Park recently became the first from an 1890 land-grant institution to be recognized with an award created in 1955.

At the American Dairy Science Association Awards ceremony July 17 in Phoenix, Ariz., the professor of food science received a plaque, and a $1,500 stipend, to acknowledge his teaching prowess.

His efforts have spanned 30 years to many students, including international visiting scholars. Park received the Milk Industry Foundation and Kraft Foods Teaching Award in Dairy Manufacturing in front of thousands of national and international peers.

“Despite having received many awards in my career, this latest recognition is truly an honor, and it is an honor to share the stipend with our students at Fort Valley State,” said Park, who donated a portion of the stipend to the university’s student scholarship fund.

“While matriculating through college and graduate school, I faced financial challenges so I understand the importance of having financial support that can ease the burden when trying to achieve an educational goal,” Park said.

Park has been recognized as an outstanding teacher and researcher throughout his career. He has passed on his knowledge and guided students through their research initiatives. The scientist has published nearly 300 articles and five books related to research results on chemical, nutritional, rheological and sensory characteristics of dairy goat products, and the formulation of goat milk infant formulas.

—AYANNA MCPHAIL

Two of Fort Valley State University’s own have been tabbed to participate in a leadership program.

Marc Thomas, director of field operations, and Ayanna McPhail, editor and writer for FVSU’s Agricultural Communications Department, are participating in Lead21, a program designed to develop leaders at land-grant institutions.

“I think LEAD21 is a great way for me to improve upon my leadership skills that ultimately enhance our College of Agriculture and the overall university,” Thomas said.

McPhail said she was inspired to participate in the program because she enjoys learning and being challenged.

“I am grateful for the opportunity to have been selected for such a competitive program,” McPhail said. “Also, I am thankful to have the support of administrators who understand the value of investing in employees interested in participating in professional development opportunities, which in turn positively impacts the productivity of our university.”

For one year, Lead21 participants will take part in core curriculum composed of three sessions in Indianapolis, Kansas City and Washington, D.C. During those weekly sessions, participants use self-assessments to evaluate their leadership potential, engage in intense seminars related to various facets of professional development and learn from peers through group activities.

—RUSSELL BOONE JR.

International Organization Honors Agricultural Communicators

Ag communicators pose in Annapolis, Md.

Hard work often reaps benefits, and that is the case for Fort Valley State University’s Agricultural Communications Department. The Association for Communication Excellence (ACE) awarded the team several honors at its annual conference in Annapolis, Md., from June 11-14.

ACE is an international association of communicators, educators and information technologists. It offers professional development and networking for individuals who extend knowledge about agriculture, natural resources, and life and human sciences.

“We are thrilled to represent Fort Valley State well with these honors,” said Marquinta Gonzalez, interim director of the communications department. “Over 270 entries from 1862 and 1890 land-grant schools across the country were submitted, and for FVSU to walk away with five awards is quite gratifying. This would not be possible without the support of the administration and the hard work of the ag communications staff.”

Gonzalez said events like ACE provide professional enrichment and networking opportunities with peers from various institutions. The conference held a range of workshops with topics such as social media practices, dealing with change in the workplace and writing techniques.

—RUSSELL BOONE JR.