



The Pecan Farmer

Do you say pecan like pan or fan? Or pecan like pawn or fawn?

It doesn't matter what you say Farmers grow pecans all day.

You've got the hull, shell, and meat.
Crack it open for a good treat.

So if someone asks if you want pecan pie, why not give it a try?



Published as a special project of Destination Ag at Abraham Baldwin Agricultural College's Georgia Museum of Agriculture to advance agriculture literacy in Georgia 2024

Project Partners:



Funding for 'Our Family's Pecan Farm' was made possible by a grant/cooperatiive agreement from the U.S. Department of Agriculture (USDA) Agricultural Marketing Service. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA. We would also like to offer special thanks to the Georgia Department of Agriculture for its partnership during the administration of this award.

Scavenger Hunt



Can you find these pictures somewhere inside the book?



Sunlight



Seedling



Georgia



Jones & Tucker



Pecan



Pecan Tree



Eggs



Pecan Oil



Bear

Hil

My name is Jones and this is my little brother Tucker! Our family grows pecans on our family farm in Dooly County, Georgia.



You can see where we live on the Georgia map. Our family's farm grows nine different types of pecans and other crops!

GROWING DEEPER

Pecan tress use many nutrients from the soil to make their nuts. Nutrients are like vitamins that humans need to help us stay strong. Because of the many good nutrients in the soil around Georgia and the large number of pecan trees here, pecans are one of the state's top 10 agricultural products!

-3-



Our farm started in 1944! Our great-greatgrandparents, Marvin and Irene Ellis, started growing pecans and other crops.

More than 30 different kinds of pecans are grown in Georgia! Each pecan farm is special, because they grow different types of pecans.





Farming is not easy work. <u>Farmers</u> work all year long to take care of their crops and animals.



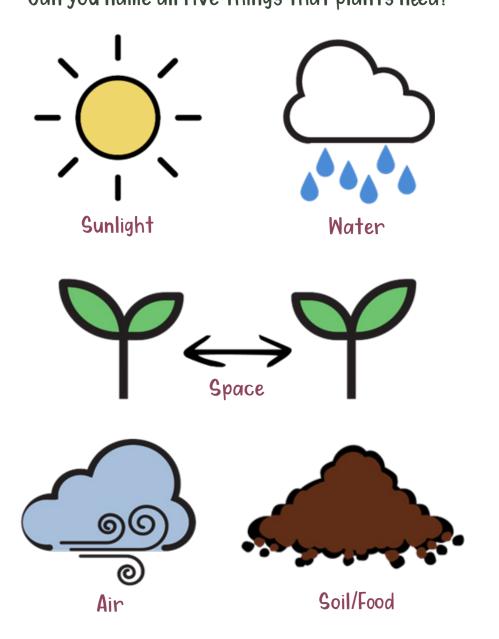
My family works together to run our farm! Many of our family members have made farming their <u>career</u>.



GROWING **D**EEPER

Pecans are not exactly nuts. They are cousins to nuts called drupes, similar to plums and peaches. Drupes are classified by having a hard exterior shell and a tender kernel on the inside. Pecans come from trees. Trees, like other plants, need five things to survive. Farmers make sure that their plants have everything they need to live.

Can you name all five things that plants need?



It takes a lot of work to run a farm. <u>Machines</u> make the work easier and faster. Check out some of the machines used on our farm!



First, a shaker is used to help shake all of the pecans to the ground.

Second, a harvester machine sweeps the pecans into rows and picks them up.

Finally, the pecans are taken to be cleaned, cracked, and sorted. The sheller cracks and sorts the pecans.



We use some of our pecans to make goodies. Some of these treats are from our greatgreat-grandma's recipes.

Our family's business has grown and grown!
We started in 1944 with 600 <u>acres</u> of pecans.
In 2024, we have over 3,000 acres.

600 acres

> 3,000 acres

GROWING DEEPER

Pecan trees have been used throughout history. Pecan wood from a Georgia pecan tree was used to make the handles of the Olympic torches in 1996. The torches were carried for 15,000 miles until the flame was lit at the Olympic games in Atlanta, Georgia.

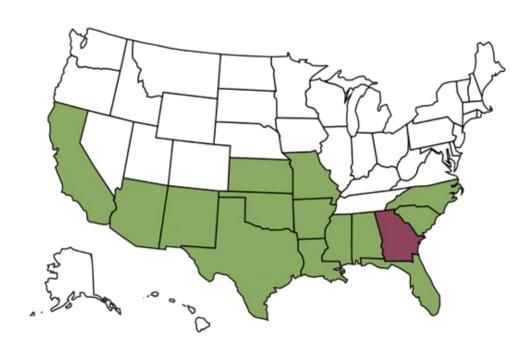
This is what our family's orchard looks like on a sunny day!



We love running around the pecan trees together and picking pecans with our family.



Pecans are grown in 15 states that are shown in green. Georgia, which is in purple, grows the most pecans of all states!



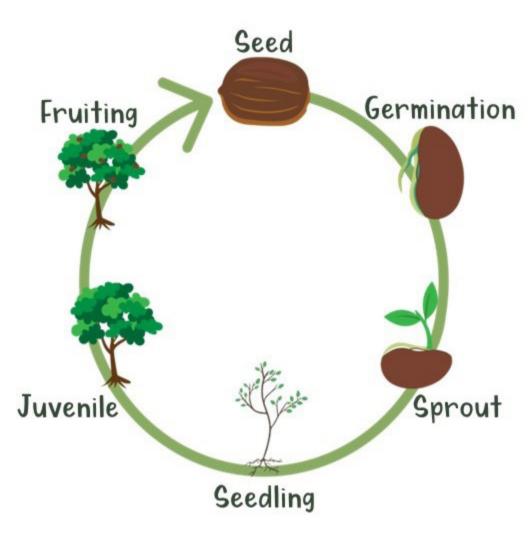
Our family farm has sent pecans to all 50 states. We have even sent pecans to other countries!

GROWING **D**EEPER

The first pecan orchard was planted in the 1800's. It was not until the late 1900's that the pecan industry began to take off. By the 1950's Georgia became the nation's largest producer of pecans.

Life Cycle of a Pecan

Pecan trees are a type of plant. Trees, like many other plants, start as seeds. It can take eight to ten years before a pecan tree makes pecans!



Pecan trees are really tall! Pecan trees grown in an orchard are <u>pruned</u> to stay around 30-50 feet tall.



GROWING **D**EEPER

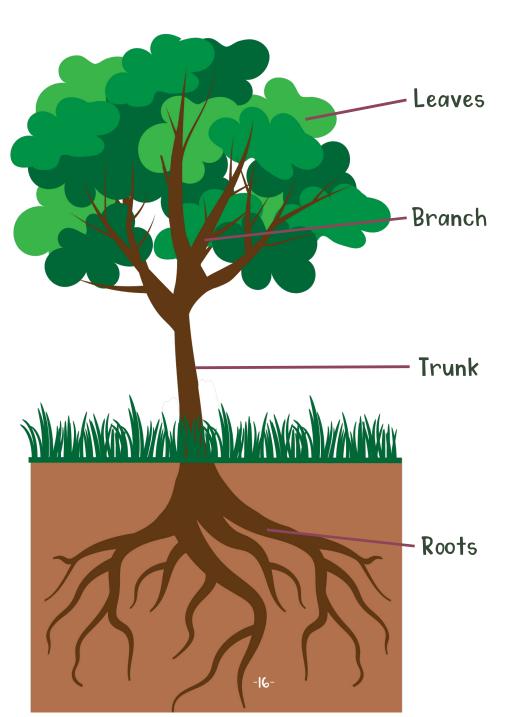
The history of pecans can be traced back to the 16th century.

The pecan tree is the only major tree nut that grows naturally in North America and the pecan is considered one of the most valuable North American nut species.

-15-

Parts of a Tree

Can you match these parts of a tree to one outside?



Parts of a Tree

Trees are plants! Each part of the tree plays an important role in helping the tree live.



Leaf: Leaves use sunlight, air, and water to make food for the plant.



Branch: A small stem that helps carry food, water, and nutrients around the plant.



Trunk: The main stem of the tree that helps keep the plant standing tall.



Roots: They pull up water and nutrients from the soil and help keep the plant in the ground.

A pecan nut has layers! These layers help protect the yummy inside.



<u>Husk:</u> The bright green outside that turns brown. Soon it will open to drop the pecan to the ground.

<u>Shell:</u> The hard covering that protects the inside of the pecan. It has to be cracked open.

Meat: The yummy inside that you can eat!



Animals love eating pecans too! During winter, animals have little food. Pecans help the animals survive the winter months.

Can you name some animals that like to eat pecans?









Finally the shells are removed! You can eat the pecans or turn them into treats and different foods, like pecan oil. Pecan oil is a type of fat that helps your body grow and gives you energy!





Our family loves
working on our pecan
farm! We get to work
in agriculture and
provide all these
wonderful pecan
products to the world.

GROWING DEEPER

Pecan oil is lower in saturated fats and is another option for cooking. Saturated fats are fats that are solid at room temperature. They are sometimes called unhealthy fats, but are necessary for the body to keep working.

-20-



Recipe Pecan Snickerdoodles

Ingredients Needed



1/2 cup Margarine



1/2 cup Shortening



11/2 cup Sugar



2 Eggs



2 1/2 cup Flour



2 tsp Cream of Tartar



Itsp Baking Soda



1/4 tsp Salt





I cup Chopped Pecans (Medium pieces)

Steps

Step I: Ask for help from an adult.



Step 2: Preheat your oven to 325°F.

Step 3: Combine wet ingredients into a bowl. (Margarine, shortening, sugar, and eggs)

Step 4: In a separate bowl, combine dry ingredients.

(Flour, cream of tartar, baking soda, salt, vanilla, and chopped pecans)

Step 5: Mix the wet and dry ingredients together to make a dough.

Step 6: Roll the dough into balls.

Step 7: In a small bowl, mix 2 tablespoons of sugar and 2 tablespoons of cinnamon.

Step 8: Roll the balls through the mixture of sugar and cinnamon.

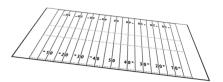
Step 9: Place the balls 2-inches apart on an ungreased cookie sheet.

Step 10: Bake for 8-10 minutes.

Step II: Let cool and enjoy!

Glossary

Acre: Unit of measuring land; about the size of a football field



Career: A job that adults dedicate their life to doing



Crop: A plant grown for food or human use

Farmer: Someone who grows food or raises livestock

Harvest: The process of gathering crops, removing them from the place where they have grown



Machine: A device, or tool, that helps people do work

Product: Something that can be sold



Pruned: To cut back parts of the plant to help it grow better_24-

Fun Facts About Pecans

- It would take II,624 pecans, stacked together, to reach the top of the Empire State Building in New York City.
- In 2024, Albany, Georgia was the pecan capital of the United States with more than 600,000 pecan trees. Albany also hosted the National Pecan Festival.
- Pecan trees can live to be 300 years old.
- There are over 1,000 different types of pecans.
- Every pecan pie has about 78 pecans.
- Pecan pie was created by the French who settled in New Orleans.
- Pecans have been to the moon.
- April 14th is National Pecan Day.
- November is Georgia Pecan Month.



Join us to learn about the importance of Georgia pecans!



Tifton, GA. https://gma.abac.edu/destinationag