

November 1-30, 2013

Sentient Bean



**FORSYTH
FARMERS,
GROWING UP
GROWING FOOD
ALMANAC**



Photographs & stories of
past, present, & future farmers
curated by



*Mixed
& Greens*

Read the full stories online at

[facebook.com/forsythfarmersalmanac](https://www.facebook.com/forsythfarmersalmanac)

Forsyth Farmers' Almanac

GROWING UP, GROWING FOOD

ABOUT THE EXHIBIT

Forsyth Farmers' Almanac is a collection of photographs and stories from past, present and future farmers about the experience of growing up, growing food. Inspired by the stories of local elder residents and Forsyth Farmers' Market vendors, the Mixed Greens worked collectively to capture unique perspectives on food. Conceived as a one-time project, the wealth of interesting stories, recipes, growing tips, and moments, generated not just this exhibit, but the beginning of an ongoing Forsyth Farmers' Almanac. To participate in the collective process of future almanac activities or to read full stories, the evolution of the project can be followed at forsythfarmersmarket.com or facebook.com/ForsythFarmersAlmanac





Archie Mae Ivey

WILLIAMS COURT APARTMENTS



Archie Mae Ivey is a compact woman with brown eyes that twinkle behind her wire-rimmed glasses. Born Archie Mae Carter in 1924, she came to gardening a little later than most people. When she married Peter Ivey, they moved to the country. Her first garden was in their backyard, near Port Wentworth in the town of Monteith. They only had space for a small garden plot, but it provided all the vegetables they needed, even enough to share with neighbors. Using the Farmer's Almanac as a guide, she planted tomatoes, okra, snap beans, and sugar cane. Half the backyard was fenced for chickens and ducks. She sold the eggs and used her egg money to buy an extra "something" she might want.

STORY COLLECTOR

Susan Earl

PHOTOGRAPHERS

Johnny Smith &
Tammy Kenkel



GROWING UP, GROWING FOOD



Maxi Butler

WILLIAMS COURT APARTMENTS



All we have to do is obey the big boss,' Maxi Butler claims, pointing his right index finger towards the sky. There is a gleam in his eyes as he finishes culling his experiences of farming one hundred plus acres of a family farm in Dublin, Georgia located in Lowndes County. On that plot of land cotton was cultivated the most, and sold to raise funds for the family. Corn, peanuts, squash, cucumbers, okra, beans and tomatoes were harvested from his Grandma's garden to provide the nourishment needed for the family to complete the tasks around the farm. Maxi claims the chickens his Grandma raised were for a "...mean dish..." she prepared, and the peaches and pears he picked were for her to jar and can.

STORY COLLECTORS & PHOTOGRAPHERS

Christopher Schell & Johnny Smith





Kamron Seabrain

FORSYTH FARMERS' MARKET



Four years ago when he was 10, Kamron Seabrain came to Forsyth Park out of boredom, looking for something to do. He drifted toward the Forsyth Farmers' Market canopies out of curiosity and asked if he could lend a hand when everyone began to pack up for the day. His sister was with him and she helped, too. They returned the following week and began to make friends with some of the people at the market and at the Sentient Bean. Kamron stated that his sister didn't stay interested very long, but "I didn't want to leave." He explained that he likes helping people and more importantly, "my family was proud of me, [proud] that I wanted to come help people, even though I could be doing something else."

STORY COLLECTORS

Teri Schell &
Johnny Smith

PHOTOGRAPHER

Christopher Schell



GROWING UP, GROWING FOOD



Red & Nancy Smith

LIL RED BARN FARM



Ron (“Red”) & Nancy Smith are relative newcomers to the world of organic farming. Both recent retirees, the extent of their gardening experience was tending to the small garden in the backyard of their home in Lake County, Florida.

As retirement approached, Red and Nancy dreamt of buying a bigger piece of property on which to put down roots. They found the idea of starting a farm both challenging and intriguing. With a spirit of adventure and tons of research, the duo found their spot high atop a hill in Sylvania, Georgia.

Lil Red Barn Farm has become their labor of love. The venture has afforded them more time together than they ever imagined. Their days start early and end late as they plant, harvest, and brainstorm on how to improve the process. Red explained, “We are taking this week by week together. Every day it’s her and I.”

STORY COLLECTORS & PHOTOGRAPHERS

Tom & Tammy Kenkel





Ella Washington

WILLIAMS COURT APARTMENTS



Ms. Ella Washington was born in the small community of Montgomery, near Skidaway Island in 1943. In addition to farming, her stepfather and mama both worked outside of the home. Ms. Ella, her brother, stepsister, and stepbrother were responsible for helping to keep the farm life going. She recalls farming from Monday to Saturday, going to church all day on Sunday, and starting all over again Monday. The community existed on a bartering system. Some families would catch crabs and shrimp, while others caught fish. Her family grew fruits and vegetables, and they would all trade.

Ms. Ella's stepfather kept a farmer's almanac and read it religiously. She says that she never remembers him having a poor harvest. She never did take an interest when the newest almanac would arrive, however, sharing that, "I knew it meant work for me!"

STORY COLLECTOR

Tammy Kenkel

PHOTOGRAPHERS

Johnny Smith &
Tammy Kenkel





Carrie Ford

WILLIAMS COURT APARTMENTS



When you be farming for somebody else...share-cropper...get paid for what we do on the tobacco fields..." Carrie Ford explains, and then brags a little bit about the fact that she and her sister were the first two girls in Bullock County to run a tobacco harvester. She was just 16 years old.

Work started early in life, and in the morning for Carrie on the farm. By ten or eleven years of age she arose to prepare breakfast for the family. This production included cooking forty-eight biscuits and bringing in the smoked meats for her parents and numerous siblings. Eventually there would be nine sisters and one brother, but only Carrie and her two older sisters worked on the farm.

STORY COLLECTORS

Christopher Schell &
Haven Mellor

PHOTOGRAPHER

Christopher Schell





Hladini McVey

LITTLE GREEN WAGON



Hladini brings to the Mixed Greens tent a love for gardening. She helps with trimming and planting in her home garden, and even has her own shovel! Her garden produces a wide variety of yummy treats, including grapes, blueberries, peaches, cherries, and pawpaws! Three-year-old Hladini loves visiting the Little Green Wagon to plant more seeds to take home to her garden. She also loves animals, especially horses.

STORY COLLECTOR

Tammy Kenkel

PHOTOGRAPHER

Karen Abato



Mixed Greens

GROWING GARLIC

Garlic is easy to grow in the garden. Late September through November is the time to plant garlic in Georgia. The plant is extremely frost hardy and, if planted in October, may have tops showing above the soil and be well rooted by November. The crop matures in the early summer.

GARLIC TYPES THAT GROW WELL IN GEORGIA

SILVERSKIN
ARTICHOKE
ELEPHANT GARLIC

GARLIC BRAIDING

A coil of braided garlic is decorative as well as useful. The ideal time to braid is when the garlic stems are half brown but still pliable. Soft-neck types are usually easier to work. Just remember the rules for storing still apply: Hang it away from heat and light.

*Ask about a Garlic Braiding
demonstration at the
Mixed Greens tent at the
Forsyth Farmers' Market*



Home, School, & Community Gardens

GROWING FRUIT

In Georgia, a lot of attention goes to peaches and blueberries. However, there are many common and lesser-known fruits that are suited for planting in home, school, or community garden situations. The “Fruit Plant Selection Chart” below lists fruit plants with the greatest potential for Georgia gardens.

FRUIT	COLD	HEAT	SUPPORT
Blueberry	Hardy; spring frost	Excellent	None
Blackberry	Very hardy	Good	Similar to grape
Muscadine	Very hardy	Excellent	Heavy duty wire
Strawberry	Hardy	Excellent	None
Apple	Excellent	Varies	Wire
Peach	Hardy; spring frost	Excellent	None
Feijoa	Not enough info.	Excellent	None
Kiwi	Marginally	Excellent	Trellis
Fig	Most of Georgia	Excellent	None
Pomegranate	Unknown	Good	None
Pear	Hardy; spring frost	Fair	None
Plum	Hardy; spring frost	Good	None
Cherry	Hardy; spring frost	Fair	None

UGA COOPERATIVE EXTENSION

Information on these pages is courtesy of UGA Cooperative Extension. Through education in agriculture, the environment, communities, and families, UGA helps Georgians become healthier, more productive, financially independent, and environmentally responsible. <http://extension.uga.edu>





Andy Long

CHARIS FARM



Growing up in the suburbs in Pooler, GA, didn't prepare Andy Long for farming. He says he grew up in the 80's eating Little Debbies, "man-made chemical contraptions," and that he thought it was ok to eat like that and grow up fine. He's got a different story to tell now. Before, "we were eating the 99¢/pound chickens like smart shoppers" but what he raised in his yard looked and cooked different." Andy notes, "I'm not a chicken professional but I have basic empirical information from seeing the difference. We like to feel better and when we come home and make beans and chicken and squash, we just feel good and it happens from the way we eat. When we go back to the usual way of eating, because of a trip or something, it just makes us feel downtrodden."

STORY COLLECTOR

Teri Schell

PHOTOGRAPHER

Christopher Schell





Sybil Garnto

WILLIAMS COURT APARTMENTS



Ain't no laying in the bed after 5:30, 6:00 o'clock... you've got things you got to do!" Sybil Garnto declares while relating her farming experiences growing up in Emmanuel County. That's up near Swainsboro and Glendale don't you know. Her family couldn't afford to go to the stores so they ate what they harvested—beans, peas, okra, potatoes, cabbage and everything as she recalls. They had to feed and water the cows that they milked.

Daddy was also sharecropping cotton, paying the land owner something. They never owned land til they moved to Summertown. Ms. Sybil's family made their own butter, which they, "... placed in half-gallon jars, tied a rope around it, and put it down in the well to keep it cool."

STORY COLLECTORS

Christopher Schell &
Haven Mellor

PHOTOGRAPHER

Christopher Schell



GROWING UP, GROWING FOOD



Ernestine Burke

WILLIAMS COURT APARTMENTS



There were elements of Baby Girl's life that were unusual and called for some unusual skill development at a very young age. "Mama," also known as Grandmamma Pollard, depended on a wheelchair due to her bad back, so Baby Girl started taking care of grown up business by the time she was five. Instead of starting the first grade, Baby Girl became care taker for the 150 mail order chicks from Nashville. She started a garden of beans, peas, collard greens, and kale. On Thursdays Baby Girl would ride her bike to the Chinese restaurant and pick up the 'poor box' for 25 cents. The poor box contained the ends of meat rolls that the butcher would cut off and scrap. This meat, together with what was grown in the garden, kept food on the table while the bills of the house got paid.

STORY COLLECTOR

Tricia Richardson

PHOTOGRAPHER

Tammy Kenkel





Adam Mentzer

ADAM'S FARM



Adam Mentzer lives and breathes agriculture. His waking hours are divided between a forestry job that revolves around counting and measuring trees, and building up the farm he started five years ago, Adam's Farm. In his mission to steadily grow the output of his farm, Adam's driving force is cultivating the most that he can out of a small area while being as sustainable as possible.

Adam came to the realization in his high school years that he wanted to pursue agriculture. During his college years he studied abroad in Panama. While there, he met a farmer who grew using methods that inspired the way that Adam grows now. These methods include the use of drip irrigation, soilless media, and greenhouses to leave the smallest footprint possible, while being close to an urban center.

STORY COLLECTOR

Tom Kenkel

PHOTOGRAPHER

Johnny Smith



GROWING UP, GROWING FOOD



Tess Wacker

LITTLE GREEN WAGON



On the day of her interview, Tess arrived at the Mixed Greens tent with a sunflower in one hand and a honey stick in the other. The folks under the tent happily greeted three-year-old Tess, who has become a Little Green Wagon regular.

On this particular visit, Tess planted radish seeds and took home calendula seedlings that she had planted on a previous visit. She loves sharing the Little Green Wagon love with others. She recently gave some of her basil plants to her Nonni and Papaw.

STORY COLLECTOR & PHOTOGRAPHER

Tammy Kenkel





Daisy Fields

WILLIAMS COURT APARTMENTS



Ms. Daisy Fields was born in 1931 on a family farm in the town of Clyo, Georgia. She was the fourth of six children. Her family produced their own food, sharecropped, and cultivated lots of love working together on the farm.

Some of her favorite memories from childhood include visiting her grandma's farm, which was a four mile walk from home; challenging her daddy to a cotton-picking contest (and winning!); and her mama's cooking.

Ms. Daisy will make your mouth water when she talks about the various foods that she was raised on. She still gets excited about how tasty the garlic sausage was, cured in their own smokehouse. She also readily shares her Mama's recipe for collard kraut, which she says, "paired with ham, great goodness, was the best thing you ever put in your mouth!"

STORY COLLECTORS

Tammy Kenkel &
Ernest Thaxton

PHOTOGRAPHERS

Johnny Smith &
Tom Kenkel



GROWING UP, GROWING FOOD



Max Morrison

FORSYTH FARMERS' MARKET



Though Max doesn't live on a farm, he grew up visiting his grandparents' Flatland Farm and grew his first food a few years ago in his backyard. At home, he planted cherry tomato seedlings and cared for them. Last year, at age 8, he planted his first crops from seed at the Little Green Wagon at Forsyth Farmers' Market. Many times you'd see him and his little sister checking the progress of their plants and waiting patiently until they were strong enough to go home. Now, Max volunteers, during what little free time he has, to help other children plant seeds. When asked what he likes about growing food, he answered, "you get to do it yourself and feel the real taste [of the food] because you put in the hard work of it."

STORY COLLECTOR

Teri Schell

PHOTOGRAPHER

Christopher Schell



Forsyth Farmers' Almanac

YOU'RE INVITED

STORIES & DISCUSSION

The Mixed Greens of Forsyth Farmers' Market will host discussion and storytelling in conjunction with this exhibit, *Forsyth Farmers' Almanac*. Some of the farmers and the Mixed Greens members that worked together to share and collect stories for the exhibit will reconnect and tell stories together and answer questions about their experiences with growing up and growing food.

DATE: November, 19, 2013

TIME: 7:00 – 8:30PM

LOCATION: Sentient Bean, 13 East Park Avenue

This event is free and refreshments will be served.

SHARE YOUR STORY

If you'd like to share your story, help us gather stories, or learn more about us, please visit us at the Mixed Greens tent at the Forsyth Farmers' Market on Saturdays from 9AM – 1PM, or visit us online at facebook.com/ForsythFarmersAlmanac.





The Mixed Greens are a group of Savannah community members that work collectively to create & support interactive, educational and inclusive activities with the Forsyth Farmers' Market. As a Real Communities project, supported by the Georgia Council on Developmental Disabilities, the Mixed Greens serve as a building block to create a means for a more welcoming market experience, as well as provide opportunities for connection and contribution for people with and without disabilities.

