

## SC Farm Report

National direct slaughter cattle weekly summary. Weighted averages for all grades, Standard to Prime, mostly Select and Choice. Live FOB steers 1,467 lbs at 165.40, heifers 1,342 lbs at 164.98. Dressed delivered steers 941 lbs at 265.32, heifers 846 lbs at 266.30. Weekly boxed beef cutout values for 600-900 carcass weights Choice 286.48, down 2.10 and Select 275.93, down 1.94.

National direct feeder pigs last Friday, per head weighted average prices are delivered to the buyer's farm. Compared to last week, early weaned pigs were 4.00 per head lower. All feeder pigs were 2.00 per head higher. Demand was steady, and then fell on moderate offerings. Feeder pigs 10-12 lbs cash basis 51.69; 40 lbs cash basis 88.43.

Hogs on Friday. Plant delivered weighted average. National direct Barrows & Gilts US 1 50-54% lean 240-300 lbs price was 0.91 higher at 61.05. Sows live price 300-449 lbs 64.62, 450-499 lbs 67.94, and 500-549 lbs 70.10.

SC Grain on Monday: Corn was mostly steady to 4 cents higher; elevator bids 6.74-7.14, processor bids 6.28-7.38. Soybeans were mostly 16 cents lower; elevator bids 13.91-14.31, processor bid 15.51 and export 15.56. New Crop wheat bids were 3 cents lower to 5 cents higher; elevator bids 6.13-6.53.

Cotton on Monday. Southeast base price for 41-4/34 grade was 3.00 higher at 81.18.

Fruits & Vegetables: Prices paid to SC growers at the Columbia State Farmers Market on Monday. Cabbage 50 lb sks Green 18.00; Greens dz bnchs Collards/Turnips 25.00, Rutabagas/Turnips 25.00, ctns bnchd Kale 24s 18.00, ctns loose Creasy type 18.00, Turnips Tops/Mustard 23.00; Onions, Green crts bnchd 24s 15.00; Rutabagas 1 1/9 buctns Topped 15.00; Spinach 1.35 buctns Savoy type 20.00; Strawberries gallon cntrs Medium-Large 16.00; Turnips 25 lb filmbags Topped 15.00. OUT OF STATE PRODUCE: Apples buctns Red/Gold/Gala 20.00-27.00, Granny/Rome/Fuji 20.00-27.00, Pinklady 20.00-27.00; Bananas 40 lb ctns #1 25.00-28.00; Beans bucrts Snap type 22.00-25.00, KY type 30.00; Broccoli 20 lb ctns Crown Cut 20.00; Cabbage 50 lb ctns Green Medium 20.00-24.00; Cantaloupes ctns 12s HD 22.00; Cauliflower ctns wrpd White 12s FL 38.00; Cilantro ctns bnchd 30s MX 18.00; Corn, Sweet 4 dz crts White/Bi-Color/Yellow 33.00; Cucumbers 1 1/9 buctns Long Greens Sel MX 15.00-22.00, 40 lb RPC Pickles Medium MX 28.00-32.00; Eggplant 1 1/9 buctns Medium FL 21.00, buctns 24s MX 15.00; Lettuce, Romaine ctns 24s FL 20.00; Mamey Sapote 25 lb ctns FL 60.00; Mangoes 1 layer flats Kent 7s/8s/9s 8.00-12.00; Ataulfo 14s 16.00, 1 layer RPC Kent 20s 18.00; Onions, Dry 50 lb sks Yellow Jumbo/Col 20.00-22.00, 50 lb sks White Jumbo 22.00-23.00, 25 lb sks Red Jumbo 16.00-21.00, 40 lb ctns Peru Sweet Jumbo 31.00-32.00, 50 lb sks #2 Peru Sweet Jumbo 20.00-25.00; Pears 2 layer ctns D'Anjou 20.00; Pecans 50 lb sks Stuarts New Crop 160.00, 30 lb ctns Shelled 220.00, 5 lb filmbags Shelled 50.00, 1 lb filmbags Shelled 10.00; Peppers, Bell 1 1/9 buctns Green FL Extra Large 26.00, Green FL Choice 20.00, Yellow Extra Large 25.00-30.00, Red Extra Large FL 20.00, 15 lb ctns Red Extra Large MX 20.00; Peppers, Other 1 1/9 buctns Banana Hot FL 20.00-22.00, Jalapeno Green/Red FL 35.00, Serrano FL 40.00, 1/2 buctns Jalapeno Red FL 30.00, 1/2 buctns Habanero Orange FL 25.00, 1/2 buctns Habanero Red FL 30.00, 8 lb ctns Habanero Red DR 28.00; Pineapple ctns 1 layer Golden Ripe 5-7 ct 15.00-19.00; Plums 9 kg ctns Red/Black type CL 35.00; Potatoes New Crop 50 lb ctns Red A type FL US#1 32.00, 50 lb sks Red A type US#2 20.00-22.00, 50 lb sks Red B type US#2 25.00, Yellow B type US#2 20.00, White A type US#2 26.00, White B type US#1 26.00; Squash 1/2 buctns Zucchini Sml 20.00, Zucchini Medium 15.00, Straightneck Sml 20.00, Medium 15.00; Strawberries 8 1-lb cntrs Medium-Large FL 10.00-16.00; Sugarcane per bunch Green type 10s FL 18.00; Sweet Potatoes 40 lb ctns Orange type US Number 1 NC 19.00-22.00, US Number 2 NC 13.00-16.00, Jumbo NC 16.00-18.00, US Number 2 16.00, Jumbo MS 20.00, 1/2 bucskts Jumbo NC 10.00; Tomatoes 25 lb ctns Vine Ripe Light Red Extra Large/Jumbo 18.00-24.00, 5x6 sz 14.00-21.00, 6x6 sz 14.00-17.00, Red All Sizes 10.00-14.00, Green 5x6 sz 22.00-26.00, ctns 2 layer Vine Ripes 3x4/4x4s 10.00; Tomatoes, Cherry 12 1-pt bskts Red type FL 15.00; Tomatoes, Grape 12 1-pt cntrs Red type FL 12.00, 20 lb ctns Red type MX 17.00; Tomatoes, Plum 25 lb ctns Roma Extra Large/Jumbo MX 12.00-19.00, Roma Extra Large FL 12.00-17.00; Yuca 37 lb ctns CR 28.00. CITRUS: Grapefruit 4/5 buctns Red type FL 40s/48s 32.00-35.00; Miscellaneous Citrus 1 layer ctns Sumo CA 22s 16.00; Oranges 7/10 buctns Navel CA 88s 33.00, 7/10 buctns Navel CA 113s 30.00, 7/10 buctns Valencia MX 56s 25.00, 17 kg ctns Navel MR 80s 25.00; Tangelos 7/10 buctns Minneola CA 125s 36.00; Tangerines 10kg/22lb ctns Nadorcott MR 75s/70s 30.00.

For detailed reports go to [www.ams.usda.gov/marketnews.htm](http://www.ams.usda.gov/marketnews.htm) or [www.agriculture.sc.gov](http://www.agriculture.sc.gov) or phone USDA-SCDA Market News at 803-737-4491 or 4497.

Source: South Carolina Dept of Ag-USDA Market News, Columbia, SC 803-737-4491. [http://www.ams.usda.gov/mnreports/CO\\_LS146.txt](http://www.ams.usda.gov/mnreports/CO_LS146.txt)

## \* RECIPES \*



## Fresh potato chips can't be beat

Everyone has his or her own idea of comfort food. For some, it is biting into a piping-hot slice of pepperoni pizza. Others can't get enough of a hearty bowl of beef stew. Snack foods also can be categorized as comfort foods — and potato chips (or “crisps” as they're known across the pond) are no exception. Potato chips come in different flavors and cuts, including crinkle and kettle chips. While it's easy to pick up a bag at the store, why not whip up a fresh batch right at home? You will have complete control over the ingredients and enjoy the freshest chips around. Try this recipe for “Homemade Potato Chips” courtesy of home cook, and country living blogger Kathy from Beyond the Chicken Coop.

### Homemade Potato Chips

- 6 medium russet potatoes
- 2 tablespoons white vinegar
- Water
- Oil for frying (vegetable, canola or peanut oil)
- Salt

1. Peel potatoes and place potato in a bowl filled with water.
2. Slice potatoes to 1/16 inch thick. Use a mandoline to get an even, consistent size. Immediately place sliced potatoes in another bowl filled with cold water and 2 tablespoons of white vinegar. Allow potatoes to soak for at least 1 hour.
3. Drain potatoes and rinse with cold water. Leave potatoes in colander and allow all water to drain.

## Lancaster County Sheriff's Office

Please join us in congratulating our latest round of promotions at the Sheriff's Office. We are proud of these employees and the service that they provide to our county. Sgt. Corey Henderson was promoted from Corporal to Sergeant and will serve the Indian Land area. Sgt. Andrew Gillespie was promoted from Corporal to Sergeant and will head up our Professional Standards Unit. Corporal Justin Weiland and Alex Nelson were promoted from deputy to Corporal and will serve the Indian Land area. Sergeant Doug Belote was promoted from Corporal to Sergeant and will serve the Lancaster area. Corporal Dustin Belk was promoted from deputy to Corporal and will serve the Kershaw area. Congratulations to all.



4. Place drained potatoes on a clean, dry kitchen towel. Pat lightly to remove any remaining water.
5. Fill pot with 2 inches of oil. Pre-heat oil to 380 F.

Use a thermometer to test temperature of oil.

6. Test oil temperature. Ideal temperature will vary from 370 to 380 F. Fry one or two slices in the oil and cook until they are nicely browned. If the potatoes brown quicker than 3 minutes, lower the temperature by 5 degrees.
7. Place one handful of sliced potatoes in the oil. Stir gently to prevent potatoes from sticking to each other. Cook until golden; 3 minutes.
8. Scoop out and place on a baking sheet lined with a baking rack.
9. Sprinkle with salt immediately and repeat until all potatoes are cooked.

Tips: Soaking the potatoes helps remove excess starch and prevents the potatoes from sticking together. It also helps them fry up more crispy. Chips are best eaten the day they are made. Store in an airtight container for up to 2 days. PC233784

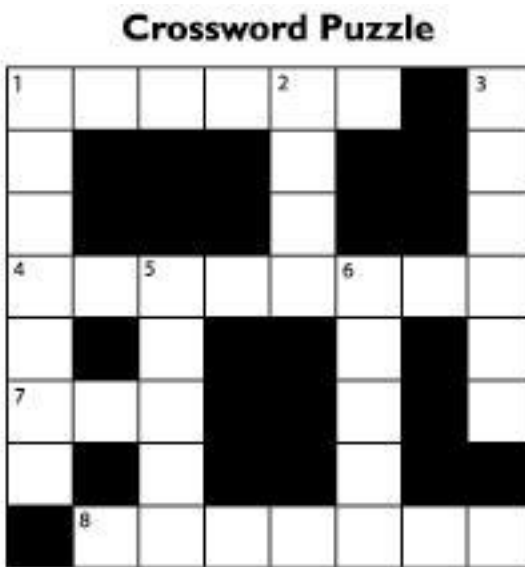


THIS FOOD MAY CAUSE ALLERGIC REACTIONS IN SOME, BUT FOR THOSE WHO CAN ENJOY IT, IT'S OFTEN PAIRED WITH CHOCOLATE OR JELLY.

ANSWER: PEANUT BUTTER



**ENGLISH:** Peanut  
**SPANISH:** Cacahuete  
**ITALIAN:** Arachide  
**FRENCH:** Cacahuète  
**GERMAN:** Erdnuss



### ACROSS

1. Individuals
4. Trash receptacle
7. Thanks in advance (abbr.)
8. Peas, beans and peanuts

### DOWN

1. Ground nuts
2. Small street
3. Containing small, thick pieces
5. Split among others
6. To flower

Answers:  
Across  
1. People 4. Wastebin 7. TIA 8. Legumes  
Down  
1. Peanuts 2. Lane 3. Chunky 5. Share 6. Bloom

### THIS DAY IN...



• 1912: THE GIRL GUIDES, LATER RENAMED THE GIRL SCOUTS OF THE USA, ARE FOUNDED IN THE UNITED STATES.

• 1918: MOSCOW BECOMES THE CAPITAL OF RUSSIA AGAIN.

• 1989: TIM BERNERS-LEE SUBMITS A PROPOSAL FOR AN INFORMATION MANAGEMENT SYSTEM, WHICH WOULD LATER DEVELOP INTO THE WORLD WIDE WEB.



### LEGUME

a member of the pea family that includes peanuts and lentils



PEANUTS ARE SOMETIMES CALLED GROUND NUTS OR GROUND PEAS BECAUSE THEY GROW UNDERGROUND.



Can you guess what the bigger picture is?

ANSWER: PEANUT BUTTER SANDWICH

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### GARDEN PLANTS FOR SALE ---

We have TOMATO PLANTS, a good variety of thwm.... Pepper Plants, Cucumber Plants, Squash Plants, Cabbage Plants, Collard Plants, Okra Plants

Contact Richard or Naomi Anthony at 803-475-3871.... Location- 5166 Pleasant Plain Rd, Kershaw