



PINES LIVING

Magazine



FALL 2023

Features

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Marlene Kimball



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Cyrenah Lane, D.O.



Lacey Eason - Talk in Chalk

Lacey Eason a local artist has definitely left her mark on many buildings in and around Cordele. As a little girl she has always enjoyed drawing, she would enter coloring contests in the newspaper and actually won a couple of times. She started painting as a side gig in 2014 when she made her first birthday chalkboard for a friend. Lacey said, “This was a new trend and I was asked could I do it! Of course I jumped on the opportunity and Facebook is where I posted the picture when I finished it and it took off from there.”



“Murals have always been intriguing to me and I love seeing a blank wall turn into something beautiful.”
-Lacey Eason

Lacey says that she remembers the first mural she ever did, “it almost scared me to do it but i pushed past the fear and the end result brings so much satisfaction.” Even with the great feelings that creating these large pieces of art work, there is always some difficulty. Lacey says that her least favorite part would be doing the mock ups, “I just am not a tech savvy person but am learning to embrace it more.”

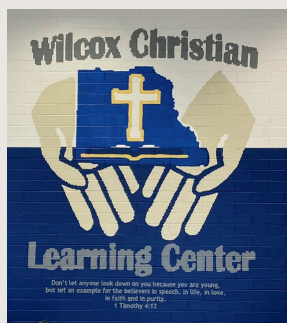
There are many pieces of Lacey’s art all over Cordele and surrounding area not only outside but inside buildings.



We asked Lacey what her favorite murals are up to this point she said her first was, “My angel wings (see page. 6) that can be seen downtown Cordele because I was given freedom with this project and designed them exactly how I wanted. Second favorite was the mural that I painted along with 22 other artists from all over the country in Wheatland, Missouri back in July 2023 (see page. 6). Last but not least is my first mural/logo that I got to do in a lift.” This was the first time she had used a lift for a project and learned lots.

If you are interested in Lacey’s work through her business Talk in Chalk, she offers residential, commercial and any other type of murals that can be painted.

Contact Lacey at laceyason@yahoo.com
or by phone at 229-322-3359.



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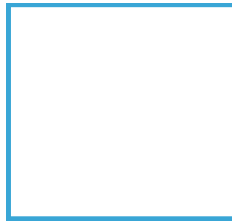
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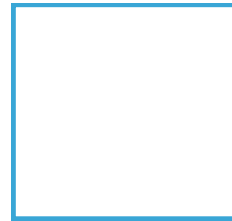
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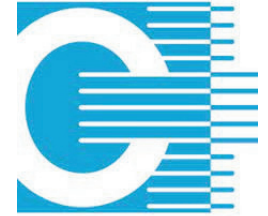
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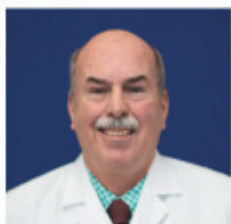
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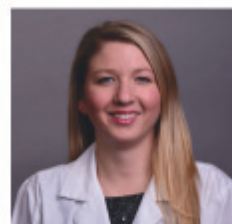
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Fall Agr

Herrington Brothers established in 2019 is a local farm located in Vienna, GA. They are best known for their harvest of pumpkins, bee hives and honey and pork. They host many events during the fall season where the community gets together to celebrate the new season. Pumpkins are available for pick up from the farm beginning September 11, 2022. They also have Orange bins, Mixed bins, and Wedding bins all available for wholesale purchase. Sweet, southern Georgia Grown Honey comes from the hives on their farm with one pound easy squeeze wildflower honey available for purchase.



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griculture



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It all began in 1944 when Marvin Ellis purchased a farm. Even though the main farming operation back then centered around cotton and peanuts, that original orchard had approximately 60 acres of pecan trees. That original orchard is where Ellis Bros. Pecans still sits today, surrounded by over 110 year old pecan trees.

When Marvin Ellis suffered a heart attack in 1977, he asked his son, Elliott Ellis, to move back and help him farm. Along with farming, Elliott also had a passion for retail so he started a roadside stand selling pecans and candy items made by his mother, Irene. We were afraid that customers would not drive the mile off of I75 to visit our store but with a catchy logo on some billboards and word of mouth marketing, the business began to grow. Because at that time, we could not yet afford employees to operate the stand, a portion of our business was based on the honor system where travelers would take items and leave their money when no one was available to attend the stand.





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Marcy King, FNP-BC,
Jarrett Floyd



That little roadside stand has grown to what is now a farming, retail, and wholesale business where we ship worldwide and employ over 50 employees amongst our different entities. That original pecan grove that consisted of just 60 acres has now grown to our family farming over 3000 acres of pecan trees, satsumas, and peaches. Next year, we will celebrate our 40 year anniversary for Ellis Bros. Pecans and we are raising our 5th generation of growers. Many of our customers say that our over 5,000 square foot pecan showroom and nut business is a historical landmark in South Georgia. Our local customers come in frequently for hand-dipped ice cream, pecan pralines, and chocolate pecan turtles.

Currently, we have seven family members working in the business in some capacity and are active participants in pecan industry leadership boards. We take great pride in giving back to our community and educating the public on the amazing health benefits and versatility of pecans.



Calhoun Produce, Inc. was founded in 1982 by Gerald and Joyce Calhoun. Over the next 15 years, their business evolved from a predominately row crop farm to a diversified Agricultural Business. Today, Gerald and Joyce enjoy the company of their Son, Brad Calhoun, and daughter Sheila Rice running the family business.



The farm is a seasonal Agritourism hot spot. Families enjoy coming out to pick strawberries in the spring, tour the farm on the Wagon Ride, see a Pig Race, experience the Honey Bee House, visit with the farm animals, and enjoy the corn maze in the fall. Calhoun Produce is also a local favorite for birthday parties and group events! We also host thousands of students each year for field trips. They learn all about life on the farm in the most exciting way in our “Outdoor Classroom”!

Our main crop is fresh-shelled butterbeans and peas. Typically this season lasts from June- October. We grow, shell, and pack them here right on the farm and take great pride in the quality of our products. June through July, you can find us in our Cordele Market location as well. In the Spring, we have a strawberry patch. We offer u-pick and pre-picked options. Additionally, we have seasonal produce such as onions, tomatoes, squash, and more grown both here on our farm and by local producers.

During the Christmas season, we specialize in gift baskets and gift boxes. We make customized baskets and boxes for you. Keep us in mind this holiday season for your corporate/business gifts! We can ship to your recipient directly from our store to save you time!

Calhoun Produce, Inc. is a Georgia Farm Bureau-certified Farm Market and a proud member of the Ashburn – Turner County Chamber of Commerce, and Cordele- Crisp Chamber of Commerce. We are also founding members of the Georgia Agritourism Association, Georgia Fruit and Vegetable Growers Association, Georgia Strawberry Growers Association, and North American Direct Farm Market Association.



Marview Farms is a family owned farm located in Arabi, Ga that raises cattle, hogs, sheep, goats and chickens.

Fernando Mendez runs the farm and says that what got him into this business was, “to my knowledge it was the destiny that god had for us. We didn’t plan for this.” This business provides the lifestyle that they wanted for their retirement said Mendez. They love to breed, raise, finish and process the food we eat since they do raise more than they can consume. The meat that they raise is the same pasture raised and pasture finished meat that are grown on organic soils. He mentions that their customers share the same mentality that they have, “which is to put good high nutrient dense mineralize delicious proteins into our bodies.” All of this being what he enjoys most about doing what they do. Their service provides processed animals that undergo USDA inspection at the farm and direct market their meats.



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Holiday Recipes

Pumpkin Loaves

Jimmie Lee Woods Davis - Hawkinsville, GA

- 3 1/2 c. plain flour, plus enough to flour raisins and nuts
- 1 1/2 t. salt
- 2 t. baking powder
- 1 t. cinnamon
- 1 t. nutmeg

- 3 c. sugar
- 2 c. pumpkin (1 can)
- 1 c. cooking oil
- 4 eggs
- 1 box golden raisins
- 1c. chopped pecans



Flour raisins and nuts and set aside. In large bowl mix all ingredients, beat well. Add raisins and nuts, mix well. Grease and flour 4 one pound coffee cans (or you may use loaf pans). Bake 350 degrees for 1 hour. Slice and serve, may spread with softened cream cream. These may be frozen.

Southern Pecan Pie



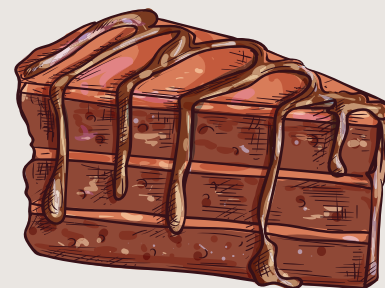
- 21 (9 inch) unbaked or frozen pie crust
- 2 1/2 cups pecans coarsely chopped
- 3 large eggs room temperature
- 1 cup light corn syrup or dark corn syrup
- 3/4 cup packed light or dark brown sugar
- 3 tablespoons melted unsalted butter (slightly cooled)
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt

Preheat oven to 350 degrees. Add pecans to the unbaked pie shell. In a large bowl, stir together the eggs, corn syrup, brown sugar, melted butter, vanilla, cinnamon, and salt. Pour the mixture over the pecans. Bake for 55-60 minutes or until the center has just a slight jiggle but the edges are stable and set. Cool for at least 2 hours before slicing.

Ms. Margaret's Chocolate Cake

Cathy Gibbs - Cordele, GA

- 2 c. sugar
- 2c. self-rising flour
- 3/4 c. Crisco oil
- 1 c. milk
- 4 eggs
- 1 tsp. vanilla
- 2 c. sugar
- 1/4 c. cocoa
- 2/3 c. milk
- 1/2 c. Crisco oil
- 1/4 tsp. salt
- 2 tsp. vanilla
- 5-6 marshmallows



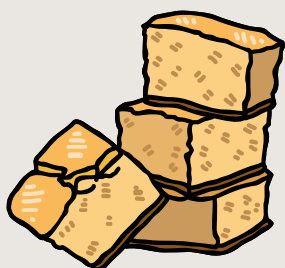
Combine sugar, flour, and oil; add milk; mix well. Add eggs, beaten well. Add vanilla, mixing well. Pour into 2 (9-inch) cake pans. Bake at 350 degrees for 25 minutes or until toothpick inserted comes out clean. In a pot, mix sugar, cocoa, milk, oil, salt and vanilla. Stir and mix well. Bring to a boil for 1 minute. Do not stir after boil starts. After 1 minutes, take off heat. Add marshmallows. Use wire whisk to mix in chocolate sauce. Ice cake.

Mary Ellen Hancock's Sweet Potato Casserole

Melody Godfrey Country Financial
Cordele, GA

- 3 cups raw grated sweet potatoes**
- 1 8 oz can crushed pineapple**
- 1 small can flaked coconut, approx, 1 1/3 cup**
- 1 1/2 cups sugar**
- 3 eggs beaten**
- 2 T. Flour**
- 2/3 stick butter**

Stor together and put in greased casserole dish. Bake for 45 minutes at 350 degrees; or until the casserole is no longer juicy.



- Cornbread:**
- 2 cups self-rising white cornmeal mix**
 - 1 teaspoon granulated sugar (optional)**
 - 2 large eggs**
 - 2 cups whole buttermilk**
 - 3 tablespoons salted butter**

Prepare the Cornbread: Preheat oven to 425°F. Combine self-rising cornmeal mix and, if desired, sugar in a large bowl. Stir together eggs and buttermilk in a medium bowl; add to cornmeal mixture, stirring just until moistened. Heat salted butter in a 10-inch cast-iron skillet in preheated oven 5 minutes. Stir melted butter into batter. Pour batter into hot skillet. Bake in preheated oven until Cornbread is golden, about 25 minutes; cool in skillet 20 minutes. Remove from skillet to a wire rack, and cool completely, 20 to 30 more minutes. Crumble Cornbread. Freeze in a large heavy-duty ziplock plastic bag up to 1 month, if desired. Thaw in refrigerator.

Mashed Potatoes

- 2 pounds baking potatoes, peeled and quartered**
- 3 cloves garlic, peeled, or to taste (Optional)**
- 1 cup milk**
- 2 tablespoons butter**
- salt and ground black pepper to taste**



Bring a large pot of salted water to a boil. Add potatoes and garlic, lower heat to medium, and simmer until potatoes are tender, 15 to 20 minutes. When the potatoes are almost finished, heat milk and butter in a small saucepan over low heat until butter is melted. Drain potatoes and return to the pot. Slowly add warm milk mixture, blending it in with a potato masher or electric mixer until potatoes are smooth and creamy. Season with salt and pepper.

Classic Cornbread Dressing

Southern Living

- Dressing:**
- 1/2 cup salted butter**
 - 3 cups chopped sweet onion (from 2 large onions)**
 - 2 cups chopped celery (from 6 stalks)**
 - 2 tablespoons chopped fresh sage**
 - 1 teaspoon chopped fresh thyme**
 - 6 large eggs**
 - 1 (14-oz.) pkg. herb-seasoned stuffing mix (such as Pepperidge Farm)**
 - 10 cups chicken broth**
 - 2 teaspoons black pepper**
 - 1 teaspoon kosher salt**

Prepare the Dressing: Preheat oven to 350°F. Melt butter in a large skillet over medium-high; add onion and celery, and cook, stirring often, until tender, 10 to 12 minutes. Add sage and thyme, and cook, stirring often, 1 minute. Stir together eggs in a very large bowl; stir in crumbled Cornbread, onion mixture, stuffing mix, chicken broth, black pepper, and kosher salt until blended. Spoon mixture into 2 lightly greased 13- x 9-inch (3-quart) baking dishes. Cover and freeze up to 3 months, if desired; thaw in refrigerator 24 hours. (Uncover and let stand at room temperature 30 minutes before baking.) Bake, uncovered, in preheated oven until lightly browned and cooked through, 1 hour to 1 hour and 15 minutes.

Holiday Tip: Don't stress about every Christmas dinner tradition
If Christmas traditions have become a source of stress instead of joy, consider scaling back. Remember, you don't have to make 20 different types of cookies—just pick your family's favorites.



Southern-Style Collard Greens

12 hickory-smoked bacon slices, finely chopped
2 medium-size sweet onions, finely chopped
3/4 lb. smoked ham, chopped
6 garlic cloves, finely chopped
3 (32-oz.) containers chicken broth

3 (1-lb.) packages fresh collard greens, washed and trimmed
1/3 cup apple cider vinegar
1 Tbsp. sugar
1 tsp. table salt
3/4 tsp. pepper



Cook bacon over medium heat in a 10-qt. stockpot for 10 to 12 minutes or until almost crisp. Add onion to stockpot, and sauté 8 minutes. Add garlic and ham, and sauté 1 minute. Stir in broth, collard greens, apple cider vinegar, sugar, salt, and pepper. Reduce heat to medium-low, and cook 2 hours or until desired degree of tenderness.

Simple Stuffing

2 small onions diced
4 ribs celery diced
2/3 cup butter
1 1/2 teaspoons poultry seasoning or 1/2
teaspoon ground sage
black pepper
salt to taste

12 cups dry bread cubes
2 to 4 cups chicken broth see notes
2 tablespoons fresh parsley
1 tablespoon fresh herbs sage, thyme,
and/or rosemary



Preheat the oven to 350°F. In a large skillet, melt the butter over medium heat. Add the onion, celery and poultry seasoning (and rosemary if using). Reduce the temperature to medium low and cook until tender, about 10-12 minutes. Cool slightly. In a large bowl, combine the bread cubes, onion mixture, parsley and fresh herbs. Pour 1 cup of broth overtop and toss the cubes. Add the remaining broth, a little bit at a time until cubes are moist (but not soggy) and gently toss. You may not need all of the broth. Season with salt and pepper to taste. Place the bread mixture in a serving dish, dot with additional butter if desired and cover. Bake 35 minutes, uncover and bake an additional 10 minutes.

Keith's Cabbage Casserole

Cathy Gibbs - Cordele, GA

1/2 med. cabbage, chopped sm.
1/2 chopped onion
1/2 c. melted butter
1/2 c. mayonnaise
1 can mushroom soup

1 egg
1 1/2 c. cheese
1 roll Town House
crackers
1/4 c. melted buter



Layer in a 13 x 9 inch pan the cabbage, onion and pour 1/2 cup melted butter over. Mix mayonnaise, soup and egg and pour over cabbage and onion; shred cheese over 2nd layer. Crush and spread the Town House crackers. Pour 1/4 cup melted butter over crackers. Cook for 25 minutes at 350 degrees, uncovered.

Pineapple Cheeseball

Cathy Gibbs - Cordele, GA

2 (8-oz) pkgs. cream cheese
1 sm. can crushed pineapple, well drained
1/4 c. chopped bell pepper

1/4 c. chopped onions
Lawry's seasoning salt
2 c. pecans, grated

Soften cream cheese. Add pineapple, bell pepper, onion, seasoning salt and one cup of pecans. Chill until firm. When firm, roll into ball and coat with remaining pecans.



Holiday Tip: Add Cozy Fabrics And Textures, Adding fabric like flannel, wool, grain-sack, and velvet can add such a cozy feel.

How to Cook a Turkey

TheKitchn.com

How Much Turkey Do You Need Per Person?

- You need 1 to 1 1/2 pounds turkey for each guest.
- This method is best for a 12 to 16 pound bird, which will serve 8 to 10 guests.

Our Turkey Recipe Cheat-Sheet

- How long to cook the turkey? 13 minutes of cooking time for each pound of turkey if roasting empty and 15 minutes per pound if stuffed.
- What temperature to cook the turkey? Preheat the oven to 450°F then drop the temperature to 350°F after putting the turkey into the oven.
- What temperature should the turkey be? The turkey is done when it registers a minimum of 165° in the thickest part of the thigh.
- How long to rest the turkey? Rest the turkey for at least 15 minutes before carving.

How to Safely Thaw a Frozen Turkey

Be sure to let your turkey completely thaw before cooking. The best way is to loosen the wrapping and place the turkey on a baking sheet, then thaw in the refrigerator. This is the safest, most hands-off way to thaw a turkey, but it could take several days depending on the size.

A frozen turkey needs 24 hours thawing time for every five pounds of turkey. For quicker thawing, place the turkey in a cold water bath (it is not safe to thaw a turkey with warm water) and change the water every 30 minutes until it's thawed — about a half-hour per pound.

How to Carve a Turkey

Make sure you have your serving platter, paper towels, a sharp chef's knife, and tongs at the ready. Here's what to do:

1. Remove the wings first, and then the thighs — pop out the joints that keep these pieces attached to the bird and cut straight through the joint.
2. When carving the breast meat, slice close to the rib cage with the flat of your knife right up against the rib bones.
3. Once you have the meat off, you can separate the thighs into thighs and drumsticks, and carve the breast meat into individual slices.

Turkey Gravy

1/4 cup butter

1/4 cup flour

4 cups turkey drippings or turkey stock

Kosher salt and freshly ground black pepper

Melt butter over medium high heat in medium saucepan. Whisk in flour and cook, stirring frequently, until golden blonde, about 2 minutes. Gradually whisk in turkey drippings or stock in a steady stream. Bring to a boil, reduce to a simmer, and cook until reduced to 3 cups, 10 to 15 minutes. Remove from heat and season with salt and pepper to taste. Serve immediately or store in airtight container in refrigerator for up to a week, reheating over medium-low heat before serving.



COOKING TIP: Don't overcook your bird! I use a roaster oven to free up my regular oven for other cooking. Regardless of what kind of turkey you buy, always use a meat thermometer to determine when the meat is done. If you only do it by time you will almost certainly dry out your turkey from overcooking it. Tasty Tips: Put butter under the skin. This will help the skin crisp up and provide extra moisture for the meat. Start at a high roasting temperature (450 degrees) for the first 30 minutes, and lower to 325 for the remainder of the cooking until your bird reaches the desired doneness (165 degrees measured in the thigh)



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