

THE EGGSAMINER

A Publication of The Georgia Egg Commission

Robert N. Howell, Editor

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Brooks Has Winning Spirit

Rebecca Brooks, from Byron, Georgia has been named the winner of the Georgia Egg Commission's 2009 Egg Recipe contest and is the recipient of the \$2,000 first-place prize. Ms. Brooks won the contest with her recipe for "Beef Marsala Quiche with Creamy Parmesan Sauce" (printed on the back page of this newsletter.)

The second-place prize of \$850 was presented to Virginia Autumn Woodard who resides in Lyerly, Georgia. Ms. Woodard's recipe was titled "Molten Chocolate Cakes with Raspberry Coulis." Third place was won by Mrs. Deborah Puette of Lilburn, Georgia. Mrs. Puette received a cash prize of \$650 for her recipe "Banana Rum Pie." The winners are shown above (left to right) Rebecca Brooks, Autumn Woodard, and Deborah Puette.

Also this year, Virginia Webb, from Clarkesville, Georgia was awarded \$50.00

for her recipe "Piña Colada Pancakes with Maple Rum Syrup," which was chosen as best of show.

The contest featured "The Spirit of Eggs" as its theme and required the recipe be original, serve four, use four whole eggs and feature some type of spirit (wine, beer, liquor, etc.) or flavoring as a major ingredient.

Other finalists and their recipes included Rhonda Hitch, Kathleen, "Earthy Pesto Pasta"; Diane Quimby, Carrollton, "Fuzzy Navel Cake"; Betsy Podriznik, Lawrenceville, "Champagne Pork Chops with Cranberry Stuffing"; Jamie Jones, Madison, "Sauced Georgia Salsa and Eggs with Corn-cakes"; and Ashley Pochick, Duluth, "Just Peachy Party."

This is the 26th year the Commission has hosted the contest, which was held on Wednesday, May 6, at the Georgia National Fairgrounds, in Perry, Georgia.

For a free copy of all ten winning recipes, and rules to enter the 2010 contest, send a self-addressed, stamped envelope to Winning Recipes; Georgia Egg Commission; P. O. Box 2929; Suwanee, GA 30024.



Governor Proclaims Egg Month

Egg Producers across the nation celebrated the month of MAY as NATIONAL EGG MONTH, and here in Georgia, Governor Sonny Perdue honored our state's producers by proclaiming the month as "EGG MONTH IN GEORGIA!"

With the governor's proclamation, it marked the 37th year a Georgia governor has done so! To accept the honor, members of the Georgia Egg Commission's board of directors and representatives of the Georgia Poultry Federation visited with the governor in his chambers.

Commission chairman Jerry Straughan is shown (above left) receiving the official proclamation with the best wishes of the governor.

Crystal Farms Honored

Crystal Farms of Chestnut Mountain, Georgia has been named Outstanding Agribusiness in Hall County by the Hall County Agribusiness Association. Crystal Farms is one of the largest egg-producing companies in the state, and its president James Brock, serves as vice-chairman of the Georgia Egg Commission.

Georgia Egg Association Plans Annual Meeting

Back to St. Simons

Larry Thomason, Georgia Egg Association president, has announced final plans for the group's 2009 Annual Meeting. The event will be held Wednesday, June 24 through Friday, June 26, at the King & Prince Golf and Beach Resort on historic St. Simons Island, Georgia. This will mark the ninth year the group has enjoyed the facilities and hospitality offered by the King and Prince.



Thomason

The meeting will get underway with a welcome reception on Wednesday evening at the hotel. Thursday morning will see golfers hitting the fairway, while others enjoy a Spouses' Breakfast. A reception and awards banquet Thursday evening conclude the day's activities.

Friday morning gets started early with the UEP EGGpac Breakfast at 7:00 a.m., which is reserved for those making an EGGpac contribution. At 7:30 the meeting is open to all with a morning educational session. The meeting ends with allied industry reports and the Association's annual business meeting, which will include the election of officers and directors for the 2009-2010 year. Adjournment is planned by 12 noon.

Hotel reservation should be made directly through the King & Prince at 1-800-342-0212. For information, call the Association at 770-932-4622 or via e-mail: goodeggs@bellsouth.net

Egg Industry Partners with Science Olympiad

Where can you find America's brightest young minds launching rockets, crashing vehicles and cracking eggs? These activities and many more were part of the 25th annual Science Olympiad National Tournament in Augusta, Georgia, on May 16.

For the first time, the incredible edible egg, on behalf of America's egg farmers, celebrated the incredible achievements of science-minded students by awarding four \$1,000 college scholarships. The tournament was the culmination of what began with 200,000 students across the nation competing in local tournaments, and those were narrowed to a group of 2,500 finalists.

As part of the incredible edible egg's partnership with Science Olympiad, two

Speakers Announced For Educational Session

The annual meeting's Friday morning educational session is an important time for attendees to get first-hand knowledge of industry concerns and future events.

This year's program begins at 7:30 a.m. with an update from United Egg Producers by its president, Gene Gregory. There's certain to be talk about animal welfare, as Gene wonders: "CAN WE MAINTAIN A SUSTAINABLE EGG INDUSTRY?"



Gregory

American Egg Board activities and the new incredible advertising campaign will be covered beginning at 8:15, by AEB president, Joanne Ivy. She will ask: "WANT TO

BE INCREDIBLE? EAT INCREDIBLE!"

At 9:30, Andrew R. Rhorer, senior coordinator for the U.S.D.A. National Poultry Improvement Plan, will address the topic that you must not



Ivy



Rhorer

miss: "NOTIFIABLE AVIAN INFLUENZA AND SALMONELLA CONTROL."

Mike Giles, newly-appointed president of the Georgia Poultry Federation in Gainesville, will review the 2009 Georgia legislative session at 10:15 and discuss "LEGISLATIVE AND REGULATORY UPDATE."



Giles

New Course To Challenge Golfers

After conquering the Hampton Club Golf Course over the last several years on St. Simons Island, the Georgia Egg Association is moving its annual golf tournament this year to the Sanctuary Golf Club, just a few miles from the hotel in Waverly, Georgia. The par-71 course represents one of the top new semi-private golf facilities in the state.

Golf tourney chairman Steve Anders, said that this year's tournament will be played on Thursday, June 25, with a shotgun start set for 8:30 a.m. The 18-hole tournament is just for fun, and players can choose their own foursome. The winners will be honored with gifts and prizes during lunch following the game at the Sanctuary Club.

Silent Auction Highlights Meeting

The fun of a silent auction is scheduled again this year. The auction, which has become a mainstay of the meeting, will feature such items as sporting event tickets, vacation trips, jewelry, and many other exciting items that in a large part are given by allied industry and friends of the Association.

Attendees can bid on the items throughout the meeting, and until the final gavel sounds at the beginning of the Thursday evening Awards Banquet.

National Egg Quality School Held

The sixteenth National Egg Quality School was held May 18-21, 2009, at the Hyatt Regency Columbus in Columbus, Ohio.

During the School's four days, students were taught by university scientists, state and federal egg inspectors, and industry experts. The School specializes in individualized instruction, coupled with "hands-on" laboratory experience.

The School is administered through a Board of Directors elected by egg industry stakeholders, with support and leadership approved by many different organizations. The Georgia Egg Commission's Executive Director Jewell Hutto serves as a member of the board.



GAC Set To Celebrate Harvest

The Georgia Agribusiness Council has announced plans for its 34th annual Harvest Celebration. According to president Gary Black, the event will be held on Friday evening, November 20, 2009 at the Cobb Galleria Centre in Atlanta, Georgia.

Activities for the evening will include a silent auction and Field and Dreams Reception followed by dinner and entertainment which will feature an acoustical performance by Lady Antebellum, winner of the 2009 CMA New Artist of the Year award.

Harvest Celebration tickets are now on sale, and the names of those people purchasing tickets before July 1 will be entered into an "Early Bird" drawing for special prizes. Tickets are available from board members, online at www.ga-agribusiness.org or through the GAC office at 1-800-726-2474.

Official May Egg Month Proclamation

Georgia's governor Sonny Perdue made it official when he signed the paper proclaiming May as Egg Month in Georgia. While doing so, the governor said that he loved eggs and appreciated the importance of the industry to the state's economy.

Attending the signing were: (left to right) Mrs. Holly Hidell and Mrs. Jewell Hutto, Georgia Egg Commission; Dr. Mike Lacy and Dr. Bruce Webster, University of Georgia Poultry Science

Department; James Brock, Crystal Farms; Jerry Straughan; Cal-Maine Farms; Commissioner of Agriculture Tommy Irvin; Larry Thomason, Thomason Egg Farms; Robert Howell, Georgia Egg Commission; and Mike Giles and Abit Massey, Georgia Poultry Federation.

With the signing of the proclamation, Georgia joined other promotional groups throughout the nation in the month-long observance.

Ag Census Released

Georgia continues to lead the nation in the production of broilers, poultry and eggs, and peanuts and pecans. This based on a recently-released Census of Agriculture report.

According to Doug Kleweno, director of the Georgia Field Office, USDA Statistics Services, agriculture is the state's leading industry, producing \$7.1 billion in sales annually, with Georgia ranking 1.

Georgia's Egg Industry: From Yesterday... To Today

Georgia's egg industry has found a new home in the history books, thanks to the Georgia Agrirama in Tifton. Visitors to the Agrirama enter through the Agrirama's main entrance, where farm tractors, antique tools and items from Georgia farms of an earlier era are on display, and find their way to the Georgia Egg Commission's egg exhibit.

A small replica of a bright, red and white barn welcomes visitors to the area. Next to it is an interactive touch-screen computer kiosk, which invites their attention to a video entitled "From the Hen House to Your House." The video, ready to play at the touch of a finger, traces the steps needed to get the egg from the hen house to the consumer's table. There are also recipe demonstrations, industry facts, and information should the visitor wish to watch.

Across the room is a 10' wide exhibit with black and white photos that trace the history of Georgia's egg industry. A young girl is seen collecting eggs from the hens' nests, and then delivering those eggs to the local grocery store by horse and

buggy, where she uses them to barter for candy or staples. Men and women are pictured using candles to inspect the eggs, and women are shown seated outside on a porch with baskets of eggs that they are inspecting. This is said to be where the term "hen party" originated! (Special thanks to the folks at U.S. Poultry and Egg Association for allowing us to copy these photos from their library, that depict our industry as it used to be).

Color photos of a modern egg packaging facility contrast the old photos and emphasize the size and importance of our mega egg industry in Georgia and the nation. (These photos were courtesy of Country Charm Egg Distributors in Gainesville.)

Next is a pedestal holding an antique, wooden "Humpty Dumpty" egg carrier used to transport eggs via train from farm to city. There's also a cardboard egg carton (circa 1950) that is displayed next to today's cartons made of pulp, foam, and clear plastic.

The exhibit is completed with a wall of portraits honoring the Commission's Egg Hall of Fame inductees. These include:

Roy Durr (who began his career in the mid 1900's selling live chicks via the radio); George Seton (noted for his work with grading standards enforced by the Georgia Department of Agriculture); and Loyd Strickland (recognized for his contributions to the entire poultry industry.)

The remaining portraits are of Paul Davis, Bill Owens, Jerry Faulkner, Emerson Gay, Ed Houston, Gene Sutherland, and Vince Booker—former board members of the Commission and other industry organizations—all of whom set the example of making Georgia one of the best egg-producing areas in the nation.

As visitors depart the exhibit area, they have the opportunity to take brochures providing additional industry information and recipes using the "Good Egg From Georgia!"

We are looking for additional items to place in the exhibit. If you are willing to share it, with appropriate credit given, please let us know.

Include the Agrirama and our exhibit as a "must stop-to-see," as you travel down interstate 75 at Tifton, Georgia.



Quiche Wins Contest!

Congratulations to Rebecca Brooks, of Byron, Georgia who was named the winner of our 2009 Egg Recipe Contest! Rebecca's recipe for "Beef Marsala Quiche with Creamy Parmesan Sauce" won her the first-place prize of \$2,000 and is reprinted here for your enjoyment.

Beef Marsala Quiche with Creamy Parmesan Sauce

- | | |
|-------------------------------------|--|
| 1 refrigerated pie crust | 1 cup half and half |
| 1 tablespoon margarine | 4 eggs |
| 2 cups frozen precooked beef strips | ¼ teaspoon coarsely ground pepper |
| 2 cloves garlic, minced | ¼ teaspoon salt |
| ½ cup marsala wine | 1½ cups Italian blend cheese, shredded and divided |
| 8 ounces baby bella mushrooms | |
| ¼ cup sun-dried tomatoes, diced | |

Place pie crust in a sprayed quiche dish. Preheat oven to 350° F. In a small skillet, melt the margarine and add beef and garlic. Cook on medium high heat for 3 minutes. Stir in wine and continue cooking for 3 minutes. Add mushrooms and continue to cook for 5 minutes, stirring frequently. Remove from heat and set aside. Stir in sun-dried tomatoes. Mix together half and half with eggs, pepper and salt. Stir in 1 cup of the cheese. Spread drained beef mixture evenly over crust and pour egg mixture over it. Sprinkle with remaining cheese. Bake for approximately 30 minutes. Serve with Creamy Parmesan Sauce. Garnish as desired.

CREAMY PARMESAN SAUCE

- | | |
|---------------------------------|-------------------------------------|
| ¾ stick margarine | ¼ teaspoon garlic salt with parsley |
| 2 cups whipping cream | 1 cup Parmesan cheese, powdered |
| ¼ teaspoon coarse ground pepper | |

While quiche is baking, wipe out the small skillet with a paper towel and melt margarine on medium low heat. Add the whipping cream, pepper and garlic salt. Cook on medium heat until mixture starts to thicken, approximately 5-7 minutes. Stir in Parmesan cheese. Continue stirring until melted. Serve with quiche.

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