

## **2017 Spring Break Trip Through Georgia Agriculture March 5-10, 2017**

Student fee: \$250 (\$125 due Dec. 1, 2016; \$125 due Jan. 9, 2017)  
Limit: 40 students  
Course: AESC 4530 (2 hours credit, fulfills Experiential Learning requirement)

For a student perspective on the 2016 Spring Break Trip Through Georgia Agriculture, visit <http://blog.caes.uga.edu/georgiaagtour/>.

Objectives:

1. Learn about Georgia agriculture.
2. Learn about career opportunities for CAES graduates.

**Trip Itinerary:**

***Sunday, March 5*** – travel to Blue Ridge, GA (leave UGA at 5 pm)

***Monday, March 6***

- **Mercier Orchards, Blue Ridge**  
Visit this beautiful mountain apple orchard and taste their delicious apple products.
- **Wolf Mountain Vineyard, Dahlonega**  
Perched high in the foothills of the Southern Appalachian Mountains, Wolf Mountain Vineyard produces award-winning wines and offers a beautiful wedding venue.
- **Georgia Poultry Lab, Gainesville**  
Tour the diagnostic and monitoring services of the state-of-the-art Georgia Poultry Lab and learn how they help insure the safety of the state's largest agricultural industry.
- **Reynold's Lake Oconee, Greensboro, GA**  
Tour the grounds of one of Georgia's premier golf and lake communities and learn about career opportunities in the green industry.

***Tuesday, March 7***

- **McCorkle's Nursery, Dearing**  
Learn how this successful family business developed with a focus on customer service and an eye on future trends in horticultural plants.
- **FPL Foods, August**  
Utilizing a customized system developed by famed animal behaviorist, Dr. Temple Grandin, FPL Foods offers a unique opportunity for students to learn about meat processing.
- **Sikes Onion Farm, Vidalia**

Visit a farm where the world famous Vidalia Onions, grown only in certain Georgia counties, are produced and processed.

***Wednesday, March 8***

- **Premium Peanut, Douglas**  
The newest and largest peanut shelling facility the world, Premium Peanuts' state-of-the-art processing plant focuses on quality, service and food safety.
- **UGA Tifton Campus, Tifton**  
You will meet your fellow CAES students, tour the UGA Tifton Campus and Future Farmstead, and visit the cows and calves at the UGA Tifton Dairy.
- **Rutland Farm and Market, Tifton**  
Created from the business plan their son Ryan developed as an agribusiness student at the Tifton Campus, Rutland Market sells produce grown on this century family farm.
- **Pike Creek Turf, Adel**  
You'll see how turf grass is grown, harvested, and shipped at Pike Creek Turf, one of the leading producers of high-end turf grass.

***Thursday, March 9***

- **Lewis Taylor Farms, Tifton**  
A staunch supporter of CAES and 2009 Georgia Sunbelt Farmer of the year, Mr. Bill Brimm will personally lead a tour of his 5,000 acre farm that produces bell peppers, cantaloupes, greens, broccoli, squash, cucumbers, tomatoes, pine trees, cotton and peanuts.
- **Glass Alligator Farm, Adelaide**  
Hear the unique story of how this Georgia Tech graduate became a chicken farmer-turned-alligator farmer, and now sells hides to high-end Italian leather companies, like Hermes.
- **Thrush Ag Aviation, Albany**  
At this stop, you will tour the world's leading developer of aircraft used for agricultural spray operations.
- **Rock Ranch, The Rock**  
You will have an unforgettable experience spending your last evening of the trip touring this beautiful beef farm owned by the Truett Cathy family of Chic-fil-A fame, enjoying hot dogs and s'mores by the campfire, and sleeping creekside in Conestoga wagons.

***Friday, March 10***

- **UGA Griffin Campus**  
Established in 1888 as the Georgia Experiment Station, UGA Griffin Campus is home to academic programs as well as the UGA Food Product Innovation Laboratory, the USDA Plant Genetic Resources Conservation Unit (seed lab) and world famous turf research scientists.

- **Chic-Fil-A Test Kitchen, Atlanta**

You'll feel like a VIP when you experience the customer service Chic-fil-A is known for, as you taste the latest products developed by the Chic-fil-A Test Kitchens and meet a large group of CAES alumni.