



Volume 16 | Issue 2

Welcome to 2024. Wow. it seems we just get going in one year and all of a sudden it is a new year.



We are now taking nominations for 2024 Sugar Notables. If you know someone that deserves this distinction, please fill in this [Notables Form](#) and press submit.

Deadline is March 1, 2024.

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Be sure to visit our website. You can sign up for this E-Nwsletter while you are there.

SugarJournal.com

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February 2024

Sugar Around the World

- Nominations Now Open for 2024 Sugar Notables
- 2024 SIT Conference Announced



Nominations Now Open for 2024 Sugar Notables

Nominations for the 2024 Sugar Journal's Sugar Notables are now open.

Those eligible should be outstanding in their careers in the domestic or international sugar industry.

The categories are as follows:

- Sugar Cane Grower
- Sugar Beet Grower
- Raw Sugar Processor
- Cane Sugar Refiner
- Beet Sugar Processor
- Researcher / Supplier (services or products) to the Industry

The criteria for election is

- Length of service to industry
- Success in career in documented way
- Contributed to the betterment of the industry in a documented way
- Involvement in industry organizations / activities
- Demonstrated leadership characteristics

We are updating our website

SugarJournal.com now and nominating will be available there when it is done but for now you can nominate filling in this [Notable Form](#) and press submit.

Deadline for nominations is March 1, 2024

Subscribe Now!

· ASSCT and ASCL Meetings in Louisiana Announced
· Molasses Market Update January 2024

The Rise and the Fall of the Venezuelan Sugar *By Vlad Vorotnikov*

Optimal Conditions Determination to Operate Belt-Type Mud Filters and Achieve the Best Efficiency
BY Fernando Rosales Dubón and Raisa Vega Manzo

Determinación de las Condiciones Óptimas de Operación de los Filtros de Cachaza Tipo Banda para Alcanzar la Mejor Eficiencia *By Fernando Rosales Dubón and Raisa Vega Manzo*

Picking Table
On the Subject of Beet Sugar Crystallization.
#20: High Raw Pan Operation and Control-Part 1 (Batch Pans) *By Christopher D. Rhoten*

Latin American Buyers' Guide
Latin American Suppliers' Directory
Latin American Suppliers' Directory Contact Information

What's Cookin
Gumbo Z'Herbes with Tasso Ham and Crawfish

Coming in March 2024 –
**THEME: SUGAR JOURNAL'S
Australia's Sugar Industry +
Louisiana Production & Personnel**

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2024 SIT Conference Announced

The 2024 Sugar Industry Technologists' Technical Conference will take place in Vancouver, Canada, from **Sunday, April 28th to Wednesday, May 1st, 2024**. The meeting venue will be the Vancouver Marriott Pinnacle Downtown. John Kerr, Program Chairman, is assembling a diverse and interesting technical program. The sponsor for the meeting is Rogers Sugar (Lantic Inc.) and have planned both a two-day guest program and the refinery tour/luncheon. For more info visit SugarIndustryTechnologists.org

If you are not a subscriber to the printed or digital version of **Sugar Journal**, you are missing the important information on how to increase your efficiency producing, processing and refining sugarcane, beet and corn for a food and energy source.

Rio Grande Valley to Close Sugar Operations

The last remaining sugar operation in Texas, located in the Rio Grande Valley, is set to permanently close after 51 years of business.

Rio Grande Valley Sugar Growers Inc. announced that numerous water shortages in the area and lack of support from the U.S. State Department are forcing the decades-long business to close its doors. The recently completed harvest and milling season of growing and processing sugarcane into raw sugar will be RGVSG's last.

“For over 30 years, farmers in South Texas have been battling with Mexico’s failure to comply with the provisions of the 1944 Water Treaty between the U.S. and Mexico that governs water sharing between the two nations on the Colorado River and the Rio Grande Valley,” the company stated. “RGVSG Inc. has no choice but to close its doors.”

Over the past half-century, RGVSG Inc. has employed over 500 full-time and seasonal workers at the mill annually. Additionally the mill employs over 100 local growers servicing more than 40,000 acres at times.



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Sugar Valley Energy to Build a Bioenergy Facility – California

Joint ASSCT Meeting Announced & Call For Papers

The 52nd Annual Joint Meeting of the ASSCT is scheduled for June 26-28, 2024 at the Sheraton New Orleans Hotel. This promises to be another very good meeting at a popular venue.

As in the past, members who wish to submit a paper for the technical sessions should first review guidelines for title/abstract submission and presentation format found on our [ASSCT website](#) under "Joint Annual Meeting."

Authors are asked to inform the Program Chair, [Atticus Finger](#), of their intention to submit a paper by March 31, by sending the title, author(s), and short executive summaries (three to five sentences) of the proposed paper. Abstracts, including title and author(s) must be electronically submitted to Program Chair [Atticus Finger](#) no later than April 15.

A new bioenergy campus in California's Imperial Valley, called Sugar Valley Energy (SVE), is set to produce up to 61 million gallons of sustainable aviation fuel (SAF) annually, according to California Ethanol + Power CEO and President David Rubenstein. The move will help the aviation industry achieve its goal of net zero carbon emissions by 2050, as SAF produces up to 80% fewer lifecycle carbon emissions than traditional jet fuel.

The 160-acre biorefinery campus, which is currently in its final stage of development, will also produce low-carbon sugarcane ethanol for transportation fuels blending, renewable natural gas (RNG), renewable diesel (RD), electricity, CO2, hydrogen, and local wastewater treatment connections to benefit regional businesses and residents.

The project is expected to support as many as 15,000 jobs during construction and the first year of operation, as well as approximately 2,000 agricultural jobs at full scale feedstock production. SVE's sugarcane feedstock will be grown locally and fully contracted with nearby Imperial Valley farmers, with the company developing a robust long-term feedstock program.

Sugar Journal's 2023 Sugar Notable Dinner

For more information to advertise on this spot
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NOLA BBQ Shrimp

Makes 6 to 8 Servings

Ingredients

1. In a Dutch oven over medium-high heat, melt 1 cup butter with oil. When butter foams, add white parts of green onion, garlic, and shallot, and cook over medium heat until



Visit LouisianaCookin.com for more recipes

Instructions

1. 1½ cups butter
2. ¼ cup extra-virgin olive oil
3. 1 bunch green onions, green and white parts separated and thinly sliced
4. ¼ cup minced garlic
5. ¼ cup minced shallot
6. 3 tablespoons finely chopped fresh rosemary
7. 3 tablespoons finely chopped fresh basil
8. 3 tablespoons finely chopped fresh parsley
9. 2 tablespoons finely chopped fresh oregano
10. 1 tablespoon finely chopped fresh thyme leaves
11. 1¾ cups lager
12. ½ cup Worcestershire sauce, plus more to taste
13. Juice of 2 lemons, divided, plus more to taste
14. Hot sauce, to taste
15. Salt and ground black pepper, to taste
16. 3 pounds colossal fresh shrimp (shells and heads on)
17. 1 lemon, sliced

softened, stirring occasionally. Add rosemary, basil, parsley, oregano, and thyme, and cook, stirring frequently, until softened and slightly browned, about 2 minutes. Add lager, Worcestershire, juice of 1 lemon, and hot sauce to taste. Increase heat to high, and cook until liquid is reduced by half, 10 to 15 minutes.

2. Season mixture to taste with Worcestershire, hot sauce, salt, pepper, and lemon juice. Add shrimp, lemon slices, and Creole or Cajun seasoning to taste. Gently stir, and reduce heat to low. Cover and cook for 6 minutes; stir again. Cook until the shrimp tails curl, about 6 minutes, being careful not to overcook.
3. Turn off heat, and gently fold in green parts of green onion and juice of remaining 1 lemon. Serve shrimp on a platter with its cooking liquid, using remaining ½ cup of butter for French bread.



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18. Creole or Cajun seasoning, to taste
 19. Buttered toasted French bread, to serve
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