

Here in the US, we celebrate Thanksgiving an annual national holiday marked by religious observances and a traditional meal including turkey. The holiday commemorates a harvest festival celebrated by the Pilgrims in 1621, and is held in the US on the fourth Thursday in November. This week is Thanksgiving week and we would like to wish all our audience a safe and thankful day. [Subscribe today](#) To find out more about the world-wide sugar & ethanol industries.



Letter to the Editor *Desert Review*

My family has been farming in California for 100 years. My husband, Curt, and I are both 3rd generation farmers, and with any luck our kids will continue the tradition.

Many people know California is the #1 food-producing state in the country. However, you might not know that it is also the only state that produces sugar from both sugarbeets and sugarcane. Our state ranks among the top in sugar production in the nation, generating substantial revenue and employment opportunities. California's sugar industry contributed over \$2 billion to the state's economy and supported more than 8,700 jobs across the agricultural supply chain. California's sugarbeet farms have a long and proud tradition – we opened some of the first commercial sugar production operations.

But lately, my fellow sugarbeet and sugarcane farmers and I have been under attack.

Sugar policy, which is part of the Farm Bill, is very important to our economic stability. It has broad bipartisan support across Congress. Yet, sugar policy is targeted by opponents who prioritize their corporate bottom line over the well-being of family farmers, food security for American consumers, and the survival of jobs in rural America.

Sugar policy has been a sensible pillar of support for our industry for decades. This

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November 2023

Sugar Around the World

- Buker Honored with Sugar Man of the Year Award
- Ken McDuffie Named CEO of US Sugar

· Westway's Liquid Feed Receives Award

Design Considerations of Platforms for Pendulum Style Fugals

Consideraciones de Diseño de Plataformas Para Centrifugas Estilo Péndulo

By D.J. Henkel & J.R. Alonso Marengo

Development of a Device for Measuring Sugarcane-Billet Length

BY C Khanakornsuksan, S Khawprateep, TA Jensen and S Attisilwet

Picking Table

On the Subject of Beet Sugar Crystallization. #18: White Centrifugal Operation and Control – Part 4: Standard Liquor Color Control.

By Christopher D. Rhoten

Innovative Products, Services, and Technology

Crompton International
FUCHS Lubricants
Hardface Technologies by Postle Industries
John Deere Thibodaux
John King Chains
Rudolph Research Analytical
SealRYT

*Coming in December 2023 –
THEME: SUGAR JOURNAL'S
World Recap of Sugar & Ethanol*

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Brian Egan Passes Away – 93 years old

After modest beginnings as a cadet at the Bureau of Experiment Station (BSES) in January 1947, Brian rose to become a monument to sugarcane and particularly sugarcane pathology with a worldwide reputation. During his first years at BSES he studied part time for his Senior Certificate and then gained a Bachelor of Science degree majoring in Botany and Plant Pathology at the University of Queensland.

As Pathologist Brian devoted most of his time to initially Chlorotic Streak (CS) and ratoon stunting disease (RSD) and later to Fiji disease, all three taken to be caused by viruses. He devised control measures although the aetiology of CS and RSD were

policy empowers us to compete on a level playing field with foreign producers who benefit from hefty government subsidies. Without sugar policy, we would be at a severe disadvantage, struggling to keep our farms and factories running. With sugar policy in place, we can continue to offer a reliable and sustainable supply of sugar to the food and beverage industry, supporting countless businesses and consumers.

Some critics argue that sugar policy drives up prices for consumers, but this claim fails to consider the full picture. In reality, sugar prices have remained relatively stable and have not kept up with inflation. Moreover, the benefits of sugar policy extend beyond our farms; it supports the broader food industry by ensuring a reliable supply of domestically produced sugar and contributes to the overall security and stability of our nation's food supply chain.

Sugar policy is not just about supporting farmers; it's also about our national interests. Our farms play a crucial role in ensuring food security for the nation. US sugar production reduces our dependence on foreign imports, bolstering our resilience in times of global uncertainty and economic instability.

As a sugarbeet farmer in California, I urge our lawmakers to recognize the immense value of sugar policy to our state's economy and agricultural community. It is a policy that promotes fairness, sustains jobs, and builds resilient supply chains. Keeping sugar policy strong in the Farm Bill is not just a matter of supporting farmers; it is a strategic decision that will strengthen California's economy and foster food security.

Suzanne & Curt Rutherford

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Molasses Market Update November 2023

The Houston spot price remained unchanged at \$240.00/ton on November 1st.

unknown but came to light much later in his active career. In 1956, Brian transferred to the BSES Meringa Sugar Experiment Station at Gordonvale near Cairns. It was there that Brian led one of Australia's most significant sugarcane harvesting research projects. His research identified two species of the *Leuconostoc* bacterium, that significantly impacted the sugar content in mechanically harvested cane. Brian found the best way to limit the effects of the bacteria was to ensure the cane was crushed within 12 hours of harvesting.

In 1965, he was awarded the President's medal by the Queensland Society of Sugar Cane Technologists (QSSCT), later to become the Australian Society of Sugar Cane Technologists (ASSCT) for two papers titled *Investigations of chemical control of sour storage rot* and *The infection process in sour storage rot*.

In 1972, Brian was transferred to Bundaberg amid a major outbreak of Fiji disease which was causing to huge yield losses. During this time, Brian moved to Brisbane in 1974 and from then and throughout the 1980's that Brian made his other major contribution to the sugar industry in his role coordinating the Cane Pest & Disease Boards throughout Queensland.

Brian retired from BSES in 1994 after serving the institution for some 47 and half years.

ISO Sugar & Ethanol Yearbook 2023 Available

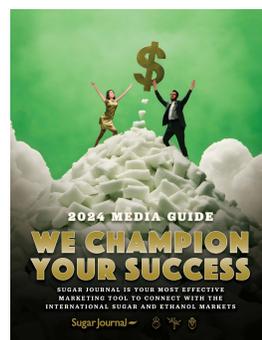
The ISO Sugar Yearbook is the most complete, authoritative and up to date source of data available for world sugar statistics. With seven years comprehensive coverage of world production, consumption, trade and stocks, the Yearbook consists of about 400 pages of data and 150 country tables. The individual countries tables show production, consumption and trade by countries of origin and destination for the last eight years. There are also 18 general tables including raw and white sugar trade and per capita consumption. Available in Hard-copy (pocket size) and electronic version (PDF, Excel & Word format). isosugar.org

The beet harvest in the Red River Valley is now complete. Beet deliveries to several factories there have set new record highs and they seem set for a long campaign. The situation in Michigan is not quite as promising, with lifting delayed by unseasonably warm temperatures which prevent beets being piled. Leaving beets in the ground for longer could potentially increase yields, but runs the risk of unharvested acres being stranded by freezes/snowfall as the winter sets in.

Developments this year in Louisiana are reminding us just how robust sugarcane can be. After enduring acute drought and extreme summer temperatures which left the crop in a pretty miserable condition going into September (the USDA rated 42% of the cane poor/very poor), rains seem to have arrived just in time to avert disaster. Although cane production will be down year-on-year, the fall will not be as bad as first feared.

Thus, over the last month the outlook for US domestic molasses supply has improved. The same cannot be said for Mexico, where the outlook for the cane harvest just getting underway seems to get worse by the day. The country seems likely to have little, if any, surplus molasses available for export. Central American cane crops look average. When harvests start there later this month, molasses will become available for export. However, the mounting challenges associated with moving vessels through the Panama Canal makes bringing supplies into the US Gulf a risky and expensive proposition.

These factors are combining to support molasses prices despite weakness in most other feed ingredient markets. ~ John Cropley, ED&F Man



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Chicken and Andouille Sausage Gumbo



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Instructions

1. Remove bone from chicken breasts, and slice breasts in half crosswise. Sprinkle salt and black pepper over all chicken pieces.
2. In a large Dutch oven, cook andouille over medium-high heat, stirring frequently, until browned on all sides, 5 to 7 minutes. Remove using a slotted spoon, and let drain on paper towels, reserving drippings in pot.
3. Add chicken to drippings, and cook until browned on all sides, 10 to 12 minutes. Remove using a slotted spoon, and let drain on paper towels, reserving drippings in pot.
4. Add oil to drippings, and heat over medium-low. Whisk in flour, and cook, whisking frequently, until mixture is milk chocolate-colored, 12 to 15 minutes.

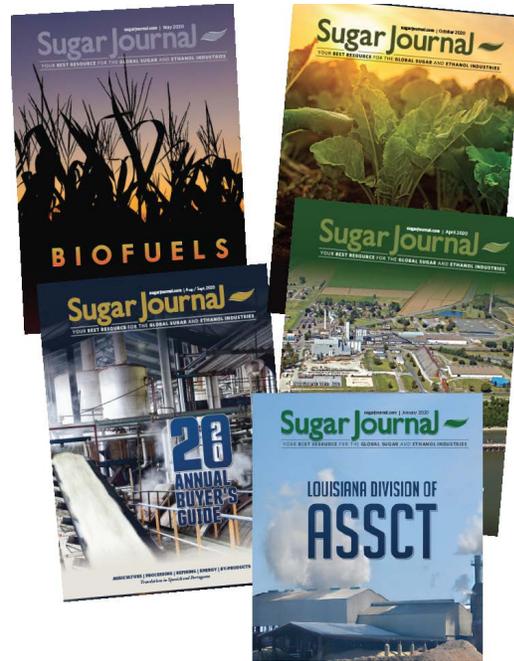
Makes 6 to 8 Servings

Ingredients

- 1 (4- to 4½-pound) whole chicken, cut into 8 pieces
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 1½ pounds andouille sausage, cut into 1-inch pieces
- ¾ cup vegetable oil
- 1 cup all-purpose flour
- 2 cups chopped yellow onion
- 1 cup chopped green bell pepper
- 1 cup chopped celery
- 2 cloves garlic, minced
- 2 (32-ounce) cartons chicken broth
- 2 smoked ham hocks
- 2 dried bay leaves
- 2 sprigs fresh thyme
- 1 tablespoon Worcestershire sauce
- 1 teaspoon hot sauce
- ½ teaspoon Creole seasoning
- Hot cooked rice, to serve

5. Add yellow onion, bell pepper, celery, and garlic to pot, stirring to combine; cook, stirring occasionally and scraping browned bits from bottom of pot with a wooden spoon, for 5 minutes. Gradually stir in broth until well combined. Increase heat to medium. Stir in chicken, andouille, ham hocks, bay leaves, thyme, Worcestershire, hot sauce, and Creole seasoning, and bring to a boil. Reduce heat to a low simmer, and cook, stirring occasionally, for 2 hours.
6. Carefully remove chicken pieces and ham hocks from broth, and let cool enough to handle. Shred meat, discarding skin and bones. Return meat to pot, and cook until chicken is tender and gumbo has thickened, about 30 minutes. Add water to keep meat covered, if necessary. Taste and adjust seasonings, if necessary. Serve with rice. Garnish with green onion and thyme, if desired.

- Garnish: sliced green onion, fresh thyme



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