

Hello from Southwest Georgia, the Heart of Pecan Country. At Sunnyland, we have been growing pecans for market since 1948. We are proud of the fine nuts we produce.

At Sunnyland, we offer various varieties and sizes of our pecan halves, pecan pieces, and pecan meal.

This chart shows our most readily available pecans (NOT ACTUAL SIZE).

The crop varies from season to season. We recommend you contact us directly for prices and availability.

Whether for baking, candy-making, or gourmet cooking, Sunnyland can fill all your pecan needs. We would love the opportunity to help you add more flavor and nutrition to all your fine products.



A BRIEF HISTORY OF SUNNYLAND FARMS

In 1926 my grandfather William Harry Willson purchased a 1,000 acre grove of young pecan trees in Albany, GA. In 1951, three years after starting Sunnyland Farms from Atlanta, my father William Harry Willson, Jr. returned home to Albany, GA with his family to begin the process of nurturing the grove to its current productive state. Over the years the company grew to become a full scale pecan growing and shelling operation focused on producing the highest quality pecans and products.

My wife Beverly and I now run the

business which sits in the middle the same grove purchased by my grandfather. Eldest son Alex and wife Staci recently returned to the business making us

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a fourth-generation family owned business.

Welcome to Sunnyland Farms!

For Wholesale Information, contact

Staci Willson 615-545-9333

swillson@sunnylandfarms.net

GROWING FINE PECANS

Growing pecans is a year-round job that keeps our team busy. There is no "slow season" when managing a pecan grove. From the appearance of "tassels" in early Spring to the Fall harvest, we never stop giving our pecan trees the attention they deserve.

HARVEST SEASON

When the protective shuck around the pecans starts to split, the nuts are ripe and it is time to begin harvesting. Shakers are used to gently vibrate the tree limbs. This loosens the pecans, causing them to fall to the ground. The nuts are swept into windrows, picked up by a harvester, loaded into wagons, and delivered to the cleaning plant for the first of several sizing and quality inspections.

OUR SHELLING OPERATION

We've been looking at pecans for four generations, and with that much experience we understand the importance of a finely-tuned shelling process. Each nut is cracked individually. Finally, the pecans are inspected one final time by the human eye to ensure the highest quality.