



D. W. Brooks

A native of Georgia, D. W. received his B.S. and M.S. degrees from the University of Georgia in Agronomy and became an instructor. He left the university and organized a farm cooperative. His leadership and use of hybrid seed and better-quality fertilizer, were a boon to corn farmers and to the poultry industry. He determined that fish meal was an asset and that soybeans could be a staple in poultry diets. D. W. was a proponent of further processing, branding and exporting poultry which established a model for the Poultry Industry. He realized that size and economy of scale would be a key to the sustainability and success of the poultry industry. He founded and led Gold Kist Poultry for 47 years and became its Chairman Emeritus upon retirement. He advised government leaders and has been acknowledged as one of the 20th century's most visionary and innovative leaders in the field of agriculture.

Hall of Fame, 2019.



Earl W. Benjamin

Earl W. Benjamin, a New York native, attended Cornell University from 1907–1914 receiving his B.S., M.S., and Ph.D. in Poultry Husbandry with an emphasis on Poultry Marketing. His Ph.D. was the first doctorate awarded in the United States for Poultry Husbandry. He taught marketing at Cornell seven years and promoted to full professor when he left academia for private industry. He organized the Poultry Producers Association of Ithaca which shipped eggs to New York City. In 1922, he was instrumental in forming the Pacific Egg Producers Cooperative, Inc. which shipped eggs to the east coast. He organized the Washington cooperative Egg and Poultry Association. He was awarded a Pioneer in Agricultural Marketing by the American Marketing Association. He later opened a consulting business dealing with Marketing and Shipping of Agricultural Commodities. He published the “Marketing of Poultry Products”.

Hall of Fame, 2019.



Dr. Mark Cook

Mark earned his B.S. in Microbiology, M.S. in Poultry Nutrition, and Ph.D. in Poultry Nutrition/Immunology from Louisiana State University. He advanced from a Professor at the University of Wisconsin-Madison. His research program focused on relationships between pathology, nutrition and the poultry immune system. Work in his laboratories led to over 40 patents. Conjugated linoleic acid was developed as a dietary supplement for reducing body fat while maintaining lean muscle mass. Naturally created egg antibodies, sprayed on animal feeds protect and improve animal health. A system was developed to identify infections through breath analysis. Mark was an excellent teacher and mentor receiving numerous awards for service to the University and the poultry industry.

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Abit Massey

Abit Massey was born in Greenville, SC, received his bachelor's from the University of Georgia and a JD from Emory University. His advocacy for the Poultry Industry has long been recognized throughout the entire poultry industry through his legislative and regulatory work and his promotion of education and research. His diligence on behalf of contract producers has been effective and widely emulated. He played a significant role in expanding poultry research. He received the President's Medal from the University of Georgia for his contributions to improving the quality of life in Georgia as well as the only UGA graduate to be recognized by Georgia Tech with a Presidential Citation for Service to the State of Georgia. October 6, 2016 was proclaimed as "Abit Massey Day" by the Governor of Georgia since Abit exemplified an exceptional Georgian for his contributions in his personal endeavors and his professional pursuits.

Hall of Fame, 2019.



Jim Perdue

A native of Maryland, Jim received his B.S. from Wake Forest University, Masters of Marine Biology from the University of Massachusetts at North Dartmouth and a Doctorate of Fisheries from the University of Washington, Seattle, and later an MBA from Salisbury University. Jim joined Perdue Farms in 1983 and is the third generation of Perdue to lead the company since it was founded by his grandfather in 1920. Jim, like his father and grandfather is an innovator and continues to manage Perdue Farms as a “premium protein company” producing chicken, turkey, pork, beef and lamb. Jim has been a leader in producing totally antibiotic-free chicken raised humanely. Perdue Farms, is recognized internationally in the grain and oilseed business. Jim is a member of the National Chicken Council, serves on the Oyster Recovery Partnership Board in Maryland.

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