



Innovations in Corrections

Perry Correctional Institution



Apiary & Beekeeping | Sustainable Garden | Edible Landscape | Character-Based Unit | Beautification Project
Culinary Arts | SMU Renovation Project | Grounds Maintenance | Ovarian Cancer Drive | Mural Project
Education Department | Vocational Carpentry | Vocational Brick Masonry | Prison Industries | Recreation



Larry Cartledge, *Warden*
Florence Mauney, *A/W of Operations*
Stephen R. Claytor, *A/W of Programs*
Dennis Bush, *Major*
N. Andy Cooper, *Senior Chaplain*



A Working Prison



As a Warden, I believe that of all places the penitentiary should be a positive, productive place. This makes for good correctional management and for effective corrections. It should be a place where broken lives and families are being rebuilt. For this to occur, the correctional environment or prison culture must be constructive, redemptive, and restorative.



At Perry, these three goals are achieved by creating a working and living environment that is *positive* and *productive*. Through projects and labor we learn many rewarding lessons about life. By keeping inmates inspired with positive and constructive projects, laboring with their own hands, they learn skills and attitudes for life and they are kept busy. A positive and productive environment is good for my inmates and it's good for my institution.



At Perry, we are modeling and leading a trend of "correctional balance." This balance involves an emphasis on security on the one hand and rehabilitation on the other. Corrections by any other name is no corrections at all. These two emphases have

"It has long been acknowledged by insiders



long been thought to be mutually exclusive. We have proven that a balance between *tough security* and *aggressive rehabilitation* can coexist.

There is a lot of discussion in rehabilitation circles about "what works" or focusing on "inmate outcomes." At Perry, the prison "works." Perry is a working prison. Those who work and live at Perry have worked hard to make a positive and productive place and they have a lot to be proud of.

-former Warden Michael McCall

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that rehabilitation is done most effectively by volunteers and non-profit organizations. The state does security well and volunteers do rehabilitation well. The challenge has always been their cooperation and willingness on the part of officials to make room for the volunteers." McCall has built a bridge between the private and public sectors. As an Agency official, he found the balance between tough security and aggressive rehabilitation."

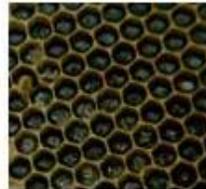
from [Upstate Warden Bucks](#)

[Trend](#) article



Perry Apiary/Beekeeping Project

Discovering Life Lessons in Nature



About this Project

Almost three years ago Warden Michael McCall of Perry Correctional Institution, located in Southern Greenville County, decided to turn an abandoned softball field into an acre and a half vegetable garden. Initially, his vision would provide restless inmates a constructive way to spend their days.

Inmates tilled the rocky top soil, seeded the rows, and in a matter of months the garden yielded a small harvest of





cabbage, squash, tomatoes, peppers, eggplant, cantaloupe/melons, and a variety of greens to be used in recipes by the prison's kitchen staff under senior supervisor Bob Olson.

Warden McCall's vision had become a reality but it wasn't yet complete. He proposed an idea to Cal Bell, Perry's Vocational Carpentry Instructor, and shortly thereafter Mack Flake, an avid sidelining beekeeper from Chapin, S.C., donated two hives to be placed in the pavilion at PCT's outer perimeter.

In addition, Mr. Bell began teaching an Introduction to Beekeeping Basics for inmates selected from the horticulture department and vocational carpentry program. The 16-week class offered the fundamentals of beekeeping and theoretical colony management, and provided a platform for Mr. Bell to mentor inmates James Chitwood, Christopher Ramsey, and Maxwell Sipes.

Fortunately for them, one of the outer perimeter hives lost its queen. The two hives needed to be combined and kept under close supervision, thus began what became known as the Perry Apiary.

Incidentally, the combined hive survived, and Mr. Flake brought two more, which made a total of three for Mr. Bell and his pupils to care for.

That April, when his original hive swarmed, the queen and half the colony were gone, so Mr. Bell showed his students an on-the-spot method of queen rearing called "Notching." He instructed Mr. Ramsey to press his hive tool—a small metal bar used to pry frames out of the hive body—into the drawn comb just below a row of recently laid worker eggs- He noted that the bees would instinctually draw the comb downward to form queen cells.

Three to four weeks later, after the virgin queen had taken her mating voyage from the hive, there was a laying queen again.

The early summer garden harvest was three-fold since the summer past, and the hard work was celebrated by collecting 31/2 gallons of honey from hive frames using Mr. Bell's honey extractor.

Between the months of September and January, Mr. Flake commissioned inmates in Mr. Bell's Vocational Carpentry class to make complete hive bodies, some which were used to increase Perry's 3 hives to 12 colonies total.





With cooperation from Warden McCall, Associate Warden Stephen Claytor, and support from Mr. Bell and Mr. Flake, Chitwood, Ramsey and Sipes offered the Introduction to Beekeeping Basics to inmates in the *Character-Based Unit (CBU)*.



Late in 2011, Dr. Mike Hood, head entomologist from Clemson University, visited to observe and test these three inmates on what they have learned for the purposes of certifying them with the South Carolina Beekeeper's Association.



Since then, the Palmetto United School District has taken notice of Warden McCall's vision and students whom successfully complete the CBU Beekeeping Class. They now have the opportunity to be granted certification through Mr. Bell's new class, as well as hands-on experience working with the bees. This year there are 16 men enrolled in the PUSD Beekeeping Program.



Warden McCall's Beekeeping and Re-entry Program has encouraged environmental responsibility, promoted sustainability in a prison culture accustomed to over expenditures, and has provided an exciting and viable experience prisoners can take back to society upon their release.

Follow our [BeeBlog](#).

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Perry Sustainable Garden Project

Meaning & Fulfillment Through Subsistence



Working the land with your hands, being able to see plants mature from seed, gives a sense of pride and accomplishment. Working outside the dorm in a non-oppressive environment gives a sense of freedom within the fences. Job skills learned can be transferred to a career upon release-horticulturist, botanist, and landscape designer, etc.



Prior to creating our own garden, our Institution was ordering some of the largest amounts of food from Headquarters. For a level 3 institution, we now order the least. The five acres of vegetables and herbs at Perry provide inmates with healthier food and eases the economic burden on the Agency and taxpayers.



The quality and taste of our fresh vegetables has been a benefit from the yard to lock-up, and the herbs greatly enhance the flavor of each meal.



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Perry Edible Landscape Project

In March 2012, members of the CBU



partnered with Perry's Horticulture department to design, create, cultivate, and maintain the *Edible Landscape Project*, a project that saw immediate results, setting a fast pace for its long-term vision.



The project's obvious benefit---better tasting food for Perry's inmate population--is realized each week as numerous herbs are harvested for use in the cafeteria. Basil, thyme, calendula, stevia, rosemary, parsley, oregano, peppermint, cilantro, sage, dill, and chives--all supply much-needed nutrients and flavor for the inmates' meals.



A mere three months after the project's inception, it is already expanding; the goal is to use all available space to grow and maintain herbs, supplying them to the cafeteria year-round.



Beginning in July 2012, the Edible Landscape Project will begin an extensive herb processing operation-cultivating, maintaining, harvesting, drying, and storing. Additionally, two CBU members who are employed in the Horticulture department will begin training cafeteria cooks in optimizing herb use. Class topics will include: herb recognition, harvesting, drying, storing, and which herbs go best with which foods.



Part of the project's long-term vision involves a partnership with First Baptist Church Simpsonville. Herbs will be donated to the church for fund-raising events, providing funds for the church's many outreach missions.



The CBU Edible Landscape Project was part of a more local outreach. Because of the limited number of jobs available for high-risk inmates, the project offers job opportunities for those willing to abide by a contract, act responsibly, and conduct themselves in a respectful manner. Overall, the project offers opportunities for inmates to contribute to the community in which they live.



Character-Based Unit Rehabilitation Program



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Beautification Project



Generally speaking, the word *prison* carries a negative connotation, eliciting thoughts of fences and razor wire, a world dark and desolate. For Perry Correctional, however, the opposite is true, and this difference is noted even before one enters the facility. Starting from the main gate and moving throughout the institution, one is met with vibrant colors from a wide variety of plants, as well as numerous design schemes. This stems from year-round labor and a commitment from the inmates to improve Perry's aesthetic environment.

The CBU, partnered with Perry's Horticulture department, contributes daily





to its commitment of improving life at the institution. Investing in the institution benefits both inmates and staff and serves to promote positivity, ownership, and institutional pride.

CBU residents working in the Horticulture department have been trained in the art of arranging and enriching outdoor spaces by creating pleasing and functional relationships with plants and structures and the natural environment. Some of these workers have earned Master Gardener certificates from Clemson University and have an understanding of the environmental conditions of particular sites by using basic landscaping techniques—unity, simplicity, balance, repetition, rhythm, proportion, and harmony.

Numerous CBU residents volunteer to assist in various areas—grass-cutting, window-washing, pressure-washing, cleaning designated areas, and harvesting herbs from the Edible Landscape Project. Their efforts help to maintain the beauty of the institution.

From neatly swept sidewalks to manicured lawns, colorful annuals to attractive perennials, washed windows to pressure-washed buildings, the institution exudes beauty, providing a picturesque environment for inmates to live and for staff to work.

In a February 2010 airing of *Making It Grow* on ETV, the show's host, Rowland Alston, stated that the grounds at Perry were so immaculate they reminded him of a 5-star hotel. Perry is a maximum security prison and the inmates don't think it's a hotel but those who live and work here do take pride in their labors and the institution.



Culinary Arts Project



The Culinary Arts Program taking place at Perry Correctional Institution began its first class in January 2012, and was established as part of a larger move towards rehabilitation that was initiated under former Warden Michael McCall and his executive staff. Their vision was to answer the need for positive, and constructive change within the prison system. Food Service Directors Bob Olson and Ramona Kirk organized and teach this course.



A need was seen for classroom training, as well as hands on experience. Similar programs available at other institutions focus on short-order cooking, where as this program focuses on the full range of skills used in the food service industry. Food service vendors, and churches have given support in the form of supplies, and food stock to use as teaching aids. Students who successfully complete this course will be trained and qualified in all areas of the Food Service Industry. Graduates will receive a DHEC sanitation certification.



It is the hope of the food service directors that people who leave this program and return to society, will not only be able to find employment, but also be motivated to continue in the food service industry and make it a career.



The Culinary Arts Class recently participated in a herb education class with instructors from Perry's



Horticulture department. They learned how to identify herbs, how they are processed, and the variety of ways they are used.



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SMU Renovation Project



Perry Correctional Institution is a Level 3 maximum security facility which houses general population inmates. Perry also has four *Special Management Units* (SMU) designed to segregate those who cannot be housed in general population, either for disciplinary problems or security threats. Perry's four SMU units house a total of 214 inmates which makes it the second largest lock up facility in the state.

In 2010, the decision was made to renovate Perry's SMU compound. As the senior SMU supervisor, Captain Rhonda Abston was commissioned to oversee this project. This renovation project has transformed the 32 year old lock up compound into a model for the Agency.

Renovations included equipment and material upgrades for security, staff, and inmate housing areas, remodeling the Food Service area, a host of procedural changes for this high security area, and a continuing attention and emphasis on cleanliness, upkeep, and appearance.

Major benefits of this renovation have been the increased staff morale and improvement in the positive behaviors of the inmates. These results were achieved through the innovative ideas of staff and the hard work of staff and inmates. Perry has proven the notion that a clean environment leads to a calmer and safer environment for the staff as well as the inmates.

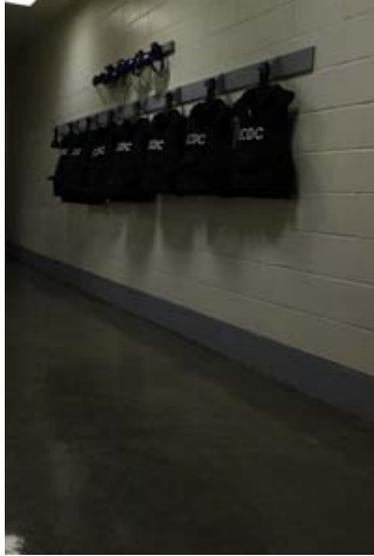
The goal of the management staff at Perry is to continue to educate and change the perception of prison incarceration in the State of South Carolina.



view of lockup wing



entrance to max compound



stab proof vests with face shields



occupied inmate's cell



inmate cell



front entrance of SMU II



recreation walk runs



mural in visitation room



recreation area



inmate cell



flower bed in front of SMU



lockup wing



restraints for SMU inmates



front entrance to max compound



flower beds in SMU compound



inmate phone with security feature



officer working lockup wing



front lobby SMU II



mural in lockup wing sallyport



lobby of SMU II



visitation room mural



visitation mural



view of max compound

Grounds Maintenance



Numerous departments, employing numerous workers, are needed to maintain the upkeep and to sustain the running of an institution. No other department is more visible, nor whose work is more prevalent, than Grounds Maintenance. A common mistake is made when this department is referred to as the Horticulture department. By definition, "horticulture" is the science or art of cultivating fruits, vegetables, flowers, or ornamental plants; thus, Horticulture is only one of four sub-crews under Grounds Maintenance, the other three being Grounds Crew, Garden Crew, and Outside Grounds Crew.



The four sub-crews work together to ensure that Perry Correctional remains immaculately clean and beautiful, each sub-crew being responsible for a particular area. Grounds Maintenance is comprised of 25 workers, about half of whom are CBU residents, providing the department with hard-working, trustworthy men who are dedicated to investing in the institution and each other.



The **Garden Crew**, employing 8 workers, has one responsibility--upkeep of the institution's 5 acre garden. Within this one responsibility, however, lie numerous tasks: sowing seeds; fertilizing; watering; weeding; composting; and harvesting. Producing about 30,000 pounds of produce each year, Perry's garden enables the institution's cafeteria to order the least amount of food supplies from the warehouse out of all 28 institutions. This is even more remarkable when one considers that just a mere three years ago Perry was ordering the most.



The **Outside Grounds Crew**, a small crew of three men, is responsible for duties



on the outside of the institution--lawn care and maintenance; waste treatment plant; and care of Perry' s apple orchard.

The **Inside Grounds Crew**, with 14 workers, is responsible for all duties inside the outer perimeter fences. This includes sweeping sidewalks; lawn care and maintenance; creating and maintaining numerous flower beds; equipment maintenance; trash pick-up and can recycling; pruning trees and shrubs; pressure-washing sidewalks and buildings; and special projects such as the SMU Beautification Project.

Within the Inside Grounds Crew is the heart of Grounds Maintenance--**the Horticulture department**. With the least number of workers, they have the greatest number of responsibilities, constantly working year-round to maintain the institution's plants and overseeing all greenhouse operations. Their duties include: seed germination; maintaining the upkeep of two greenhouses, a cold frame, and the construction of a third greenhouse; maintaining indoor, ornamental, and tropical plants; maintaining annual and perennial plants; caring for plants in various staff members' offices; maintaining specialty fruits and vegetables (watermelon, cantaloupe, various peppers, onions, garlic, heirloom vegetables); assisting with CBU' s Edible Landscape Project; teaching an herb culinary class to cafeteria workers; and maintaining an extensive herb garden process (herb tending, harvesting, and drying).

A few workers in Grounds Maintenance have received a certificate from *Clemson University* for completing the **Master Gardener Training Course**. The manual is 19 chapters and covers all aspects of agricultural and horticultural





plant- and land-management. Topics of the course include: Soils and Plant Nutrition, Composting, Botany, Plant Physiology, Plant Propagation, Plant Pathology, Entomology, Weed Ecology, Pest Management, Landscape Design, Ornamental Plants, Vegetable Gardening, and Indoor Plants.



Long hours, hard work, dedication to institutional improvement, and taking pride in their work are everyday traits found in Perry's Grounds Maintenance department, making the institution a better place to live and work.



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Ovarian Cancer Drive

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Perry Beekeeping/ApiaryProject

Discovering Life Lessons in Nature



A YEAR IN THE LIFE OF A BEE KEEPER IN PERRY'S APIARY REENTRY PROJECT

Bee Blog

Journal Entry— January 31, 2012



The Perry Vocational Carpentry Class utilized the rough Cyprus lumber donated by Mr. Mack Flake of Chapin, SC. Students are building bee wood ware/hives. Made from Cyprus or Pine, each 10-frame hive body, or “super,” is 20” long, 16 $\frac{1}{4}$ ” wide, and 9 $\frac{5}{8}$ ” deep. Smaller nucleus hives called “nucs” for short, are 20” x 8 $\frac{1}{4}$ x 9 $\frac{5}{8}$, and can hold 3 to 5 frames.



These hives will be used to add to Perry’s current Apiary. The goal is to double Perry’s apiary size from 12 to 24 this year.

In this partnership, donated lumber is used, carpentry class students learn valuable skills and techniques for wood working, and the Perry Apiary Reentry Project gets to expand its hives.



Once finished, the outside of all hive bodies are coated with either white or light pastel colored paint.

Journal Entry— February 3, 2012

In the Eye of the Swarm



On February 3rd, I had the opportunity to go out to the Perry Apiary with my fellow peers, and instructors. This was supposed to be a simple feeding run. We had mixed some sugar water to pour into their feeders the day before. We did have a couple of hives that we were worried about though.

After making the long walk from the education building to the garden located behind Dorm 3, we passed through the security gates that led to our destination. I donned the protective gear that I had been provided with: a veil, jacket, and gloves. We had elected not to bring our smoker considering the temperature was only in the fifties.



We went through the *motions* of replenishing the feeders, being extra careful around hive number six, which had displayed unforgiving and super-aggressive tendencies. There was, however, one hive that, (upon further inspection), we realized that we were going to have to open up. Hive number nine had not consumed its food from the last two feedings, and the sugar water was infested with ants.

Because I was the only one properly dressed, I took the initiative, removing the outer cover and top feeder. The instructor, James Chitwood, removed the first frame from the far left of the hive body, and was rewarded with a small swarm of angry bees flitting threateningly about his head and hands. Their demeanor did not improve when he removed the second frame. At this point he instructed everyone except me to back away from the hive, and allowed me to finish the inspection.



Hive tool in hand, I proceeded to frame four, and attempted frame five, when the cluster broke. I found myself caught in a maelstrom of insectile fury. I had kicked in their door, wrecked the house, and let in a draft, and they were going to make sure I knew it. At this point, I was left with two choices: flail around in a panic as if I had just caught fire, or contemplate the finer virtues of stone work while becoming a statue. I elected the latter.

Taking a deep breath— “Chitwood, what do I do now?” I was instructed to calmly put everything back in place as I had found it. He would get no argument from me. I carried this task out to the letter, and walked away intact, and sting free. Thanks to the months of instruction I had gotten from Mr. Bell, and his assistants, I was prepared to handle this situation. *I* now knew that *I* was ready to advance in my studies.



I am currently an instructor in our CBU Bee Keeping class, and I am preparing to take a written certification test from Clemson University. One year from that date, and after a practical test, I will be a certified beekeeper. This is a field that has become not only an interest, but a passion for me. It is something that I can make into a career, and none of it would be possible without the people who have invested in me, and helped me to get to where I am today.

—Jason Sheahan, Program Participant

Journal Entry— March 8, 2012



On March 8th 2012, we moved the split with the old queen out to the main apiary. We would later lose this hive, while the split would go on to be healthy, and productive.

A good look at the old queen in the hive that we split.



Notice the attendants that surround her. They will care for her for the duration of their lives. The Queen will live four to five years. During this time, she will never feed herself but be fed by her attendants.



A dusting of powdered sugar is a good organic preventative measure for varroa mites. The bees use their proboscis to clean the powdered sugar off of each other, in effect knocking any mites off their bodies.



varroa mite

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