

Kinnard Farms Newsletter

March, 2015

Dear Friends and Neighbors,

Sixty-four years ago Alvin and Milly Kinnard had a dream. That's how long Kinnard Farms has called this area home. Mom and dad started with 14 cows and 80 acres, on land adjacent to their parent's and grandparent's farm. We are proud to be continuing the family tradition of caring for our land and producing the high-quality milk we are known for. We couldn't do it without our friends, employees and neighbors. This is home.



Left to right - JoAnn, Julaine (lap), Alvin,
Jean, Rod, Joyce (lap), Milly



Alvin & Milly

Every winter has its share of ups and downs. From bitterly cold days when we are taking extra care to be sure our cows are warm and dry to making sure our cows' water system doesn't freeze, there's never a dull moment around the farm. But our incredible team of employees never fails us, and together we continue to find better ways to run our farm while caring for our land, air and water. We encourage you to call us with questions. When the new barn is complete watch for an invitation to see it!

Kinnard Farms is part of this community, and this community is our home. We look forward to continuing to work with our neighbors, tenants, business partners, and friends to make Kewaunee County a prosperous place to live and carry on the proud tradition of dairy farming.

Sincerely,

*Lee, Rod & Maureen Kinnard
Jackie and David Stewart*



Jackie, Lee, Rod & Maureen

Kinnard Farms. *Our work. Our life. Our home.*

Our Growing Farm

Lee Continues the Legacy



Ever since I could remember, I tagged along with mom around the farm. She was the cow person, and taught me everything she knew.

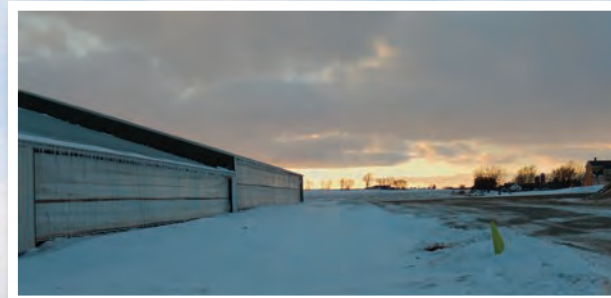
I was a good student, but when I started school at UW-Madison, I couldn't wait to get back home, where you know your neighbors, and where everybody stops and says hello when they pass each other on the road.

I came home after just a semester and jumped right back into the farm. We were milking about 140 cows and I loved every minute of it. I already had lots of ideas of how to keep mom and dad's progressive vision going while trying new approaches to provide our cows with the best there is

in comfort and provide more jobs in our community. I also helped bring in one of the first cow care consultants, a dairy cow nutritionist. We were one of the first farms to do this and still continue to be progressive in making sure our cows have whatever it takes to make them comfortable.

As mom and dad discussed the future, I told them, "I want to do this forever." I've never looked back. After dad passed, it was Rod, Maureen, mom and me. Mom was my best friend and my greatest cheerleader.

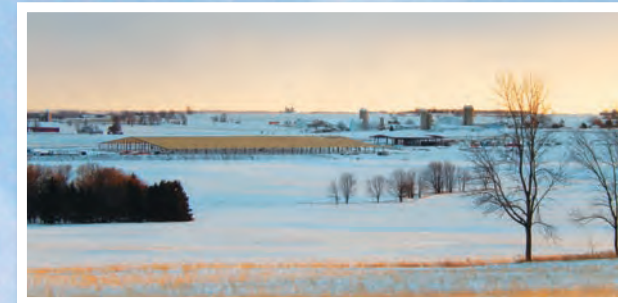
I think she knew, just like I do, that I was born to do this. And, today, when I keep on trying to find a better way to do something, whether it is getting the best quality milk, or testing the soil to find the perfect nutrient balance, I think of her. I know she'd be proud of what we've built here. The look of the farm is changing, but mom's and dad's values carry on.



The sun sets over another day. In winter, we lower the curtains on the sides of our barns to keep our cows warm.

Well folks, it's no secret that Kinnard Farms is expanding our business. Our new barn, currently under construction and due to be completed in the summer of 2015 will house and milk cows in a state-of-the art facility including a rotary milking parlor and observation room. That means an opportunity for our neighbors to visit our farm and learn more about how we care for our cows, recycle our nutrients to nourish the soil, and preserve our water quality. Here are a few facts about our new facility:

- The cows will be milked on a rotary system. It's similar to a merry-go-round. One at a time, cows step on the rotary parlor to ride around for one complete rotation. During this time, they are milked. One hundred cows can be on the rotary parlor at a time. When you visit, you'll be able to see how comfortable the cows are when you see them "chewing their cud" as they ride. We researched the best system to keep our cows calm and comfortable. Other farmers tell us their cows like it so much that they don't want to get off!



Cow comfort and environmental sustainability were top priorities in the design of the new barn.



We have been entrusted by previous generations to produce food for the world from this land and to pass it down to the next generation

- The most important factors when determining the type of barn we would build are cow comfort and people comfort! The barn will have state-of-the-art cross ventilation. Cows will stay clean, dry and comfortable lying on sand bedding. While working in the barn, it will feel like a cool breeze is flowing through the barn eliminating heat stress, flies and odors.
- Think of the barn as a large picnic pavilion for cows. Our cows will have 24/7 access to a balanced diet of feed under the shade on hot, humid days and be out of the cold and snow during the tough winter months. When you see a herd of cows outside on a hot day, where are they gathered? Congregated under a tree seeking shade. A cow's ideal temperature is 55 degrees. The barn's design keeps them cool while giving them a large area to socialize. Our cows are free to walk to get a drink of fresh, cool water and, our cows are treated like queens!

Dairy Farms and Kewaunee County's Economic Health

We're all aware that Wisconsin is the nation's number one cheese producing state, but did you know that dairy plays a huge role in our county's economy? Agriculture provides jobs for 2,058 Kewaunee County residents and contributes \$147M to the county's total income. Dairy is the major agricultural industry in our community. The average milk production per Wisconsin cow each year is 21,693 pounds (or 2,522 gallons). That's enough for 40,352 glasses of milk from just one cow, which provides nine essential vitamins and minerals for people in the U.S. and worldwide.

Milly's Chili

Do you have questions about our farm, or do you just want to talk with us? We're always available. Give us a call. We'd be happy to show you around. 920-837-7644.

Every Sunday after church mom always had a big pot of chili on the stove because she never knew who was going to stop in. She loved to cook and loved a table full of people.

Milly's Chili

INGREDIENTS

1 lb Ground Beef
1/2 cup Chopped Onion
1/4 cup Chopped Celery
3/4 tsp. Salt
3/4 tsp. Seasoning Salt
1 1/4 tsp Pepper
1 1/2 Tbsp Chili Pepper
30 oz Diced Tomatoes
45 oz Tomato Sauce
60 oz Tomato Juice
15 oz can Kidney Beans
4-6 oz Egg noodles

DIRECTIONS

1. Brown beef, onions and celery. Drain fat if necessary.
2. Stir in remaining ingredients except noodles.
3. Simmer for 30 minutes or more.
4. Add noodles, bring to boil. Simmer until noodles are desired doneness.
5. Serve with shredded cheddar cheese and crackers.

