



Quarterly Moos - October 2015

Dear Friends and Neighbors,

October brings the fall harvest, a very gratifying time of year for us. We literally get to reap what we've sown, harvesting the crops that we've grown to feed our animals and produce milk to help feed the world. When mom was with us, she'd bake nearly every day during harvest time and would always have something good to eat in the kitchen for the family and workers who helped bring in the harvest. We're sharing one of our favorites with you.



caption?

We hope you are celebrating the bounty of the season with your families, too!

Lee, Rod & Maureen Kinnard

Jackie and David Stewart



Jackie, David, Lee, Maureen & Rod

OUR BARN IS NEARING COMPLETION!

There are still a few pens under construction. We'll be putting the finishing touches on the barn over the next couple months. Watch for our Open House in the Spring of 2016.

We look forward to showing you how our team raised a barn!

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

Jackie & David



As a child, Jackie Kinnard-Stewart, the second youngest of the seven Kinnard children, loved working on the farm. “The three youngest girls were all two years apart. Mom would bundle us all up and take us out to the milking parlor. Back in those days there were always cats in the barn, and kittens being born. Dad built the best cat houses in the world! We played in the parlor while mom and dad milked.”

As the children got older, Alvin and Millie encouraged their children to learn. “Mom and Dad gave us a wonderful life. They provided us all with an education, and in return we came home for the summer and worked on the farm. We had a choice of what we wanted to do: house work, field work or yard work.” Jackie chose milking and yard work. She especially loved working in the flower beds with her mother.

After college, Jackie began working in news and then sales at WFRV Channel 5 in Green Bay, which is where she met her husband of 26 years, David Stewart, who was the comptroller there. “We worked together for 25 years at the TV station,”

says David, “and it was a great run. Part of what made it so enjoyable is that we got to work together.” Jackie and David spent most Sundays at the farm, visiting Millie, going to church with her, enjoying Sunday lunch and catching up of the farm’s and family’s activities. “In summer, Mom and I always toured her flower gardens after lunch,” says Jackie. “Then it was time for coffee and whatever scrumptious dessert Mom had baked that morning. Those were special days.”

In 2012, two years after Millie’s passing, Lee, Rod and Maureen decided it was time to expand the farm. The expansion created a need for new positions. They asked Jackie and David to come back to the farm, with Jackie filling the role of marketing, community events and liaison with the families they rent land from, and David helping with financials. “When mom passed away, it was time for me to reevaluate my priorities,” says Jackie. “It seemed like coming back to the family farm business was what we were meant to do. To have the chance to work with the landowners, many of whom knew mom and dad and even my grandparents and farmed the land themselves – and to have the chance to work with my brothers and see their vision through...it’s very rewarding.”

David enjoys contributing to the family business, too. “It’s been very interesting to learn the business of dairy and help with the financial side, including projections. I only had the pleasure of knowing Alvin for a couple of years. He passed away unexpectedly three months before our wedding. It would have been Millie and Alvin’s 43rd anniversary on our wedding weekend. Jackie’s parents were very progressive people, and I know they would be so happy to see how the farm has changed,” says David.

The farm may have grown, but Millie’s gardens are as simple and beautiful as ever. “When mom’s health began to fail, she was concerned about how she was going to be able to keep up her gardens,” says Jackie. “I promised her I would take care of them. Now, every day I spend in her gardens, I think about how blessed I am to have had such an amazing woman in my life. I miss her every day.”

Have Land for Rent or Purchase?

As part of our expansion, we’ve also increased our field team and machinery lineup and are now looking to add acres for 2016. Our talented team has the experience to make your land even more productive.

If you’re interested in selling or renting land, we have some girls with voracious appetites that would like us to talk with you! Contact us as (920) 837-7644, Monday through Friday from 8:00 a.m. – 5:00 p.m. or through our website: kinnardfarms.com

The Cows Love the New Barn

On September 1, we started moving the cows from the home farm to their new home. It took four days to move all of the cows to the new barn. It was important to take our time in moving them and for them to have time to settle into their new home. We give each group two days after they move before moving the next group into the barn. The cows need time to explore and get comfortable. By the end of the first week, 2,000 cows had been relocated and welcomed into their new home.

The new rotary parlor — where the cows are milked — moves around like a merry-go-round. The cows step onto it, one at a time, and in one rotation they are milked. The parlor is designed to move at a speed that allows one cow to be milked every 5.5 seconds, which means 650 cows can be milked in an hour. The cows enjoy the ride and it’s very comfortable for everyone who milks them.

In the new barn a cool breeze moves through the air keeping the cows comfortable. We’ve installed rubber mats in the walkways and there’s always plenty of recycled sand for our cows to rest on, like a day on the beach.

Our employees, family, friends and neighbors offered assistance and helped with the move. Our lifelong business partners helped us get here. We are truly blessed to have so many of you that support us.



What’s Happening on the Farm? It’s Harvest Time!



In early September, we harvested the last alfalfa silage of the season. Last week, we finished harvesting 100,000 tons of high quality corn silage in just over 12 days. It’s a spectacular crop this year. Harvesting our crop at precisely the correct time for peak nutritive value for our cows is a monumental task that requires a small army of talented people operating complex machinery. The machine pictured is a chopper. We must operate four of these machines simultaneously to keep up with the crops natural maturation process. Each of these machines is powered by an 850 horsepower engine and harvest either 8 or 10 rows of corn in a single pass. The chopper can harvest more than 30 acres of corn each hour, covering 4000 total acres.

The corn is sliced off, gathered and run through a roller mill that thoroughly smashes the stalk, cob and kernel. This step is necessary to ensure that entire plant is digestible for the cow. Next, the crop is fed into a series of spinning knives that are

adjusted to chop the plant into a size that is perfect for the cow. These processes are very precise and scientific, with all feed being tested hourly throughout the entire chopping season.

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



Our life. Our work. Our home.

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Casco, WI 54205

Interested in life on our farm?



This recipe was always a favorite with us kids and our family members and neighbors who helped with the harvest.

The plate never stayed full for long!



Mom's Pumpkin Bars with Cream Cheese Frosting

Ingredients

- 4 eggs
- 1-2/3 cups sugar
- 1 cup vegetable oil
- 1 can (15 oz) pumpkin (not pie filling)
- 2 cups flour
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

Frosting:

- 8 oz package cream cheese, softened
- 3 1/2 cups powdered sugar
- 1/2 cup butter, softened (1 stick)
- 2 teaspoons vanilla
- 1-2 tablespoons milk

Directions

1. Beat eggs, sugar, oil and pumpkin in mixing bowl until well blended.
2. Combine flour, cinnamon, baking powder, baking soda and salt. Gradually add to pumpkin mixture and mix well. Pour into an ungreased 15x10 inch pan.
3. Bake at 350° for 25-30 minutes. Cool completely.

For frosting, beat cream cheese, powdered sugar, butter and vanilla in small bowl. Add milk for desired spreading consistency. Spread over bars.

Refrigerate.