



Our life. Our work. Our home.

Quarterly Moos - December 2015



Dear Friends and Neighbors,

Christmas is a special time. Not only because of the “reason for the season,” but also because it’s a time to connect with family and friends, look forward to the New Year and give thanks. We are so thankful to the amazing people we work with side-by-side everyday. In this newsletter, we highlight two of them: Cody and Shaun. They are two bright and community-minded men who shine even brighter when given a challenge.

We are also incredibly thankful for the opportunity we’ve had to work with our neighbors, friends, and business partners over the past year. We appreciate your support and friendship. We feel blessed to be able to provide jobs in our community while producing food for your tables. It’s what we and our entire team love to do.

We wish everyone a very Merry Christmas! May this holiday season bring you peace, joy, and blessings for the New Year!

Lee, Rod & Maureen Kinnard

Jackie and David Stewart

P.S. Please don't forget the real whipped cream on the pie, butter on the dinner rolls, and cookies and milk for Santa!



Jackie, David, Lee, Maureen & Rod

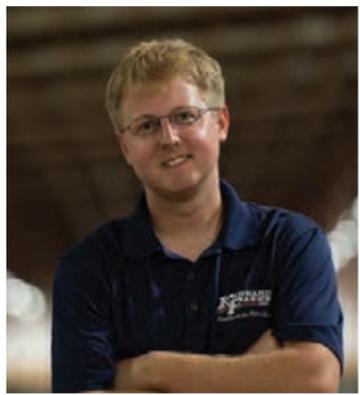
MERRY
Christmas

from **Kinnard Farms**



Shaun Hardtke

Dedicated to Caring for our Cows



Growing up on a farm around machinery, tractors and cows, Shaun Hardtke thinks farming is ingrained in his system. After leaving home, Shaun never lost his love for caring for animals and the land. Today, he dedicates his talents to caring for our cows' health and comfort.

By 5:00 a.m. each morning, Shaun is at the farm ready for a big task: being responsible for the overall wellbeing of all of the dairy cows. Shaun works closely with a talented and well-trained team to make sure the cows have soft sand to lie on and fresh food and water at all times. His job requires training his co-workers on established protocols for best cow care practices and following up to make sure it's done right.

To ensure success, he works with the farm's feed nutritionist and veterinarian.

"It's absolutely imperative that cow comfort is top-quality," says Shaun. "I love caring for the cows and seeing how healthy they are. The philosophy at Kinnard Farms is that we continually take care of our cows and improve the business to be able to give back to the employees and, in return, the farm gives back to the community."

Shaun has been with Kinnard Farms for over ten years, starting as an intern in high school. "I take a lot of pride in the growth of the farm due to the fact that I have been so involved over many years," Shaun added. "I've seen the farm grow from 1,000 cows up to the point we are at now. It feels good to contribute to that success."

In Shaun's spare time, he collects and restores vintage amusement park trains. He is growing his passenger list as he and his wife, Kim, are expecting their first child in spring.



Cody Cravillion

Growing Food for our Cows



Cody Cravillion knows there's no "I" in teamwork. As Outdoor Manager on the farm, Cody coordinates all the fieldwork. With thousands of acres to plant, fertilize and harvest it's a big challenge directed by Cody, his team and Mother Nature. Corn, alfalfa and triticale are the key crops grown and fed to the cows. Cody works closely with an agronomist to calculate the right amount of nutrients for the crops and the land.

"What a lot of people don't realize is how much farmers do to take care of the land," explains Cody. "When the manure haulers spread fertilizer, not only do they carry maps that tell them where the shallow soils are, but also where there could be a concentrated flow channel or a variety of things.

Then, we take it one step further and mark the area with cones so the margin of error is gone. We do care about the water, land and air, because we all live here and it's home to us so it makes a big difference."

During the winter, Cody analyzes the past year to determine how to improve. "One of the great things about farming is that every year you get a chance to do it better. We learn from the past by looking at each field and our scale reports. If one field produces more than the other we ask ourselves, 'What happened? What did we do right?' And then, we do it again next year.

"I grew up on a dairy farm so I've been doing this my whole life. My entire family are farmers so I carried right on through and got an opportunity to do it for a living. And when you do what you love for a living, it's not work."

He enjoys snowmobiling, deer hunting, and caring for his own herd of Holstein steers. Cody and his wife, Mindy, have two boys, Calvin and Easton, and live in the area.

Announcing the Kinnard Farms Excellence in Agriculture Scholarship

In 2015, Allison Babler received the first Kinnard Farms Excellence in Agriculture Scholarship. A graduate of Southern Door High School, Allison currently studies Dairy Herd Management at Lakeshore Technical College. Allison was in 4-H for seven years and in FFA for five years and used her leadership skills on our farm over the past year to provide great care for our animals.

Our family, farm and employees are proud to announce three scholarships open to any graduating senior at Kewaunee, Luxemburg-Casco, Algoma or Southern Door high schools.

Requirements include:

- An agricultural focus such as dairy or animal science, horticulture, mechanics, agronomy, pre-veterinary, agricultural communications, or a trade.
- Must be accepted into a 2-year, 4-year or short course program.
- An essay (250-500 words) describing how you became interested in agriculture, your experience and what you bring to the field along with your professional goals.

Applications are on our website KinnardFarms.com and due March 15, 2016. Funds are released on proof of enrollment after the school year begins. **Good luck seniors!**



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.



Anyone who has made cutout cookies knows they are either made with the ones you love, or for the ones you love.

We'd like to wish you and your loved ones a season of happy memories and old and new traditions.



Mom's Christmas Cutout Cookies

Cookie Ingredients:

- 1 cup butter, softened
- 1 ½ cups powdered sugar
- 1 egg
- 1 ½ tsp vanilla
- 2 ½ cups flour
- 1 tsp baking soda
- 1 tsp cream of tartar

Frosting Ingredients:

- ½ cup butter, softened
- 1 tsp vanilla
- ¼ tsp salt
- ¾ cup Half & Half cream
- 3 cups powdered sugar

Cookie Directions:

Beat butter, powdered sugar, egg and vanilla in mixing bowl until well blended. Blend in flour, baking soda and cream of tartar. Divide dough in half. Cover, chill for 1 ½ - 2 hours. Heat oven to 375°. Roll each half of dough on lightly floured surface. Cut in shapes and place on cookie sheet. Bake 7-8 minutes. Frost and decorate when cool.

Frosting Directions:

In mixer, cream butter, vanilla and salt. Add ONE cup of powdered sugar and mix well. Add Half & Half, then gradually beat in remaining 2 cups of powdered sugar.

