



Our life. Our work. Our home.

Quarterly Moos - February 2016

Dear Friends and Neighbors,

Everything we do at Kinnard Farms is based on science. We are constantly collecting data about our cows and crops, going above and beyond what is mandated by law, to ensure our farming practices care for the soil, water, air, our cows and our community. We work with a team of people to make sure that we are doing things right.

In this newsletter, we are featuring our long-time nutritionist who has also become a family friend – Lynn Davis. Lynn is retiring after working with our dairy for over 20 years. As the nutritionist, Lynn is constantly using science to find the perfect recipe for what we feed our cows.

In addition to the people like Lynn, whom we work with on a regular basis, we also consult with other experts to analyze and utilize industry data. This way we know we are doing our best on all parts of the farm. We just finished updating our old parlor with the latest technology so the cows and people are comfortable during milkings and working efficiently.

We are committed to using science to follow regulations and best management practices to protect the health of our families and yours, to keep our cows healthy and to maintain the quality of the milk we produce.

As always, we welcome you to call us if you ever have questions.

Lee, Rod & Maureen Kinnard

Jackie and David Stewart



Jackie, David, Lee, Maureen & Rod



Updates to Original Farm Parlor Completed



Lee Kinnard

A lot of planning goes into any expansion project on the farm. When we started planning the construction of the new barn and rotary parlor, one part of the plan was to update the original parlor to make it more comfortable for both the cows and our team. There have been a lot of innovations since the parlor was built in 2000.

We did extensive research to make sure the parlor updates were the best fit for Kinnard Farms. I love data and science; I love to travel and read anything I can get my hands on that will help me better our farm. Before we started any work on the parlor planning, we looked at dozens of other milking parlors to see what would work best for the environment we already had. That is one

of the best things about the agriculture industry: farmers are always willing to share what they've done to help you on a new venture.

In addition to the traveling and research we did ourselves, we worked with different consultants, colleges and universities to make sure we were using the latest innovations available for cow and employee comfort. With the help of a great team, we were able to design what is essentially a brand new parlor based on the existing foundation.

Everything in the new milking parlor is grade A and designed for optimal cow and worker comfort.

Some new updates are:

- **A new parlor exit system for the cows:** instead of the cows having to maneuver around stationary objects when they are leaving the parlor after being milked, we now have a gate that completely lifts everything so there is nothing blocking their way back to the freestall barn.
- **Entire interior:** there are new walls and ceilings, along with a new plumbing system, wiring, and ventilation.
- **New entrance area:** we realized what we had in the new rotary parlor worked really well, so we decided to replicate what we knew would be successful. We made the cow entrances wider and brighter, making life easier for the cows so they can move more swiftly into the parlor.



Dr. Lynn Davis Animal Nutritionist, Retiring



Dr. Lynn Davis, Animal Nutritionist

“He is a good man and a good friend.” That’s how our family describes Dr. Lynn Davis, animal nutritionist. Lynn retires this year from Nutrition Professionals, Inc. in Hortonville.

For many years, Lynn has developed feed rations (specific diets) for the cows and advised us on management strategies to best achieve optimal health and activity of the dairy herd.

“Lynn has seen the evolution of the farm,” says Lee. “He was an integral part of growing the farm. He was always there... alongside our mom and the rest of the family. Because of his connections to the industry, he consulted us on all things ‘dairy.’ We are so grateful to have had him as part of our team.”

Since the early 1990s, Lynn has visited the farm every four weeks. He looks at the body condition of all of the animals, evaluates the feed they eat, and studies the consistency of their manure, which gives him insight into their digestion.

“The Kinnard family contracted with me and invited me to their dairy well over 20 years ago,” says Lynn. “When I first arrived here it was clear that there was a very proactive culture for animal husbandry, but also the production of high quality and nutritious milk. When I looked at the dairy back then, I could see that the important priority to the Kinnard family was to produce a nutritious, safe and wholesome milk product.

“It has been professionally rewarding to interact with people whose passion for excellent animal husbandry is exemplary. The many farm visits shared with Milly, Rod, Maureen and Lee and their highly skilled management team will be missed as I head towards retirement. Thank you Kinnard Farms for the awesome memories.”

Matt Waldron with Nutrition Professionals will be taking over for Lynn. Matt works with Lynn now, so we know our cows’ health is in good hands.

The Kinnard family and team want to thank Lynn for sharing his intelligence and wisdom, and for always helping us stay ahead of the curve.

“Owning your own business allows you to choose your partners, and ultimately work with people you like,” says Lee. “Lynn is one of the guys who we not only like, he feels like part of our family.”

Our best to Lynn in his retirement!



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

Milly's Oatmeal Cake With Coconut Pecan Frosting

Cake Ingredients:

- 1 ½ cups boiling water
- 1 cup quick-cook oats
- ½ cup butter, softened
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 1 ½ cups flour
- 1 tsp baking soda
- ½ tsp salt

Frosting Ingredients:

- 6 tablespoons butter
- ½ cup Half & Half cream
- ⅔ cup packed brown sugar
- 1 cup coconut
- 1 cup chopped pecans
- 1 tsp vanilla

Directions:

Preheat oven to 350°. Grease a 9x13 pan.
In a small bowl, pour boiling water over oats.
Mix well and cool about 20 minutes.
In a large bowl, cream ½ cup butter, 1 cup brown sugar and 1 cup granulated sugar.
Add 2 eggs and beat well. Add oatmeal mixture and stir until combined.
Sift together 1 ½ cups flour, 1 tsp baking soda and ½ tsp salt.
Add to mixture and mix well.
Spread batter in greased pan.
Bake 40-45 minutes.
Cool cake for 10-15 minutes before frosting.

Frosting Directions:

Melt 6 tablespoons butter in small saucepan.
Add ½ cup Half & Half cream and ⅔ cup brown sugar.
Cook for 3 minutes over medium heat.
Remove from heat and stir in 1 cup coconut, 1 cup chopped pecans and 1 tsp vanilla.
Spread over warm cake.



This was a favorite recipe of Mom's that was handed down from her mother, Grandma Bero.



It's deliciously moist with a gooey caramelized coconut frosting.

