



Our life. Our work. Our home.

Quarterly Moos - Fall 2016

Dear Friends and Neighbors,

All farmers learn at an early age that as a farmer you are in a partnership with Mother Nature, and a wise farmer works with her and not against her. The need for cooperation from Mother Nature is never more apparent than at harvest time.

Our team has worked hard, both spring and summer, to tend to all of our fields ... calculating the right amount of fertilizer, planting the seed, scouting for insects, and praying for Mother Nature to rain and shine on all of us. This year, we have been blessed. Other areas of the country are not as fortunate and our thoughts and prayers are with those farmers as they have little or nothing to harvest.

We have limited time to bring in the crops so we have feed for our cows throughout the winter. Our team begins with harvesting the corn for silage. They'll be working long days to harvest the corn, haul it to our feed area, compact it to eliminate the air so it doesn't spoil, and cover it with plastic and tires. Our cows love it chopped and fermented. It's like a cow casserole and provides nutrients to give them a balanced diet.

With Mother Nature on our side, our great team makes it happen. In each newsletter, we feature members of the team driving tractors, walking fields, caring for calves, feeding cows or the numerous other jobs on the farm. In this newsletter, we feature Marty Thiry. Marty was born and raised next to our farm. He is very much a part of our community. Marty made his home here, but, until he came on board at Kinnard Farms, he had to commute for work. Our work schedule on the farm is more family-friendly for Marty, and we are happy to have him on board.

Here's to a safe harvest for all of the area's farmers.
Thank you for your patience while we bring in the crops.

Lee, Rod & Maureen Kinnard

Jackie and David Stewart



Lee, Jackie, David, Maureen & Rod



Our future farmer, Lucy, loving on the triplets!

One-Year Anniversary Celebration for the New Barn

In August, we held an anniversary celebration for neighbors, business associates and friends to mark the one-year anniversary of milking in the new parlor. More than 300 people joined us for food, refreshments and a chance to meet our triplets. Thank you to everyone who joined in the celebration.

Your support means the world to us.

Marty Thiry Sand Facility Manager



Marty Thiry

Marty Thiry grew up one mile away from Kinnard Farms. Lee Kinnard and Marty had been talking for years about Marty joining the team at the farm. In January, Marty became the Sand Facility Manager. Now, instead of commuting to Green Bay, he has a two-minute drive to work.

After 25 years working swing shift at Georgia-Pacific, Marty wanted more quality time with his wife, Sue, and their teenage children. Missing their high school activities was no longer an option.

“I mainly work days at the farm,” said Marty. “I actually work more hours now than I did at the mill, but I have quality time with my family. Lee is flexible if I have to leave early to get to one of their games.”

Marty manages the equipment in the sand recycling facility along with four other employees. “Everyone on the farm focuses on innovation,” said Marty.

In the sand facility, augers separate the sand from the original mixture of manure, sand and recycled water. The augers convey the sand, which is still dirty at this point, to a sand washer. The washers scrub the sand clean using recycled water that has been captured from the cleaning of our milking machinery. After drying, the sand is clean and infinitely reusable.

“Reclaiming the sand is good for the environment, but to make it suitable for the cows is a challenge,” said Marty. “It can’t be too wet. We are currently in the process of installing a sand dryer, which will be the first of its kind ever installed anywhere in the world.”

“There’s more to come as far as processing the manure, such as extracting the water and being able to re-use this water on the farm. When you solve a problem, it really makes you feel good.”

“When we expanded and modernized the farm, I was hoping we would be lucky to attract people like Marty,” said Lee. “He grew up here. He loves the area. His values are our values.”

“I have an old farmhouse, my kids have pigs and chickens, and my wife also grew up on a farm,” said Marty. “I love the country. I would never move to a city ... not even a small city like Casco or Luxemburg. We have our little spot and we wouldn’t move away for anything.”



Our “girls” rest comfortably on recycled sand

Cover Crops Increase Soil Health



Checking the soil health

When you are a farmer, it seems you spend the entire summer preparing for winter, and most of the winter preparing for summer. Part of our summer preparations for winter include planting cover crops. Our goal is to have 65 percent of our land covered with a growing crop going into winter. This helps protect our soil and water quality.

A cover crop is a crop grown solely for soil improvement and protection, and is usually not harvested. They are grown only to help improve soil health and organic matter. The cover crops protect both our soil and our groundwater by holding our precious topsoil in place.

The cover crops are established after our fields have been harvested usually in late summer or fall. The cover crops are allowed to grow into the spring until it is time again to plant the crops to feed our cows. The biomass created by the cover crops’ growth builds the organic matter in the soil, and the roots of the cover crop do a great job of loosening compacted soils and absorbing nutrients. The higher the concentration of organic matter in the soil, the less fertilizer we apply to our fields.

We work with an agronomist who helps guide us on the decisions we make for the land.

“I walk the fields giving recommendations and advice that help the Kinnard family make the best possible decisions for their crops,” says Nathen Nysse, agronomist at Tilth Agronomy. Cover crops are key to protecting and enriching the soil. Nathen’s direction is key to ensuring our soil is healthy.

Healthy soil is characterized by its ability to hold and retain nutrients needed for plant growth. Healthy soil is vital to water quality, because healthy soil binds the applied nutrients and holds them for slow release so the plants can grow. Our farm has been using cover crops for nearly two decades; they have been essential in keeping our soil healthy.

Planting a crop that will not be harvested is a long-term investment in soil health without a rapid return. The expense of the seed and the cost of the planting are high, but we have discovered that the feed-crop grown (like corn) after a cover crop tends to out produce land where no cover crop was grown. Research has also proven this practice to be very protective of not only the soil, but also to our ground and surface waters. It’s a stewardship practice we believe in.

At Kinnard Farms, our goal is to constantly improve soil quality, leaving it in better condition for future generations. We believe land ownership is a privilege and comes with a huge responsibility to leave the land in a condition better than it was found.



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.



Mom preferred these bars to apple pie. They have a scrumptious, flaky crust and the glazed topping adds an extra touch of sweetness. It's the perfect way to serve apple pie to a crowd. But be careful, they can disappear quickly, even when the whole family isn't around.

Right, Lee?

Mom's Glazed Apple Bars



Ingredients:

- 2 $\frac{3}{4}$ cups flour
- 1 tsp. salt
- 1 cup + 2 tbsp. shortening
- 1 egg, separated
- Milk (add to egg yolk to equal $\frac{3}{8}$ cup)
- 1 cup crushed Wheaties
- 8-9 cups peeled and chopped apples
- $\frac{2}{3}$ cup granulated sugar
- $\frac{3}{4}$ tsp. cinnamon

Glaze:

- 1 cup powdered sugar
- $\frac{1}{2}$ tsp. vanilla
- 1-2 tbsp. milk

Directions:

Preheat oven to 350°F.

Combine flour and salt in large bowl. Cut in shortening until mixture is pea-sized. Divide egg and refrigerate the white. Whisk egg yolk in measuring cup. Add enough milk to yolk to measure $\frac{3}{8}$ cup. Gradually stir into flour mixture with fork, until dough forms a ball. Divide dough in two and place half in refrigerator.

Roll unchilled portion of dough into rectangle to fit 15"x10"x1" pan. Fold into thirds and transfer to ungreased pan. Unfold and form to sides of pan. Trim crust even with top of pan.

Sprinkle crushed Wheaties over bottom crust.

In large bowl, stir together apples, sugar and cinnamon. Spread over Wheaties.

Roll out remaining pastry to fit over top of apple mixture. Fold in thirds and place gently over apples. Unfold, trim to fit pan. Crimp pastry edges.

Beat egg white just until soft peaks form. Brush over pastry.

Cut slits in top of crust.

Bake 55-60 minutes. Cool on wire rack.

Combine glaze ingredients until smooth; drizzle over warm bars.

Serve with vanilla ice cream and enjoy!

