



Our life. Our work. Our home.

Quarterly Moos - Spring 2018

Happy Spring!

Winter came and went, but things didn't slow down on the farm. We were busy all winter preparing for spring and summer ... decisions were made on what to plant and in which field, the outdoor team made sure all the machinery is in great condition, and the girls needed to be comfortable and well fed.

Over the last few months, we made some changes to our breeding program. We started breeding our dairy cows with 45% Limousin Angus bulls. This crossbreeding program guarantees the birth of an all-black calf, which is a change from our black and white spotted calves.

This January, we welcomed Travis Franks as our new feed manager. You may know his family — his dad, Joel, is a veterinarian in our area. You can read more about Travis's new role inside this newsletter. In addition, Shaun Hardtke was promoted to Director of Dairy Operations. Congratulations Shaun!

We've acquired some new land over the winter and welcome our new landowners to our newsletter! Thank you for trusting the care of your land to our team. We promise to work very hard to assure continuous improvement of your land through smart, sustainable care.

In farming, you spend the entire winter preparing for the summer and the entire summer preparing for the winter. There is no longer a "slow season" on the farm.

To our farmer neighbors, we wish you a safe and productive planting season. And, to our non-farm neighbors, please take extra caution with tractors and planters on the road this spring. Safety should be on everyone's mind first and foremost.

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



Jackie, David, Maureen, Rod and Lee

Meet Travis Franks, Our Feed Manager



Travis Franks

While following his father around on his veterinary trips to farms, Travis Franks developed an interest in the dairy industry. That interest led to him working as a milker on numerous farms and graduating from UW-Platteville with a degree in dairy science.

As our new feed manager, Travis is responsible for working with Matt Waldron, our nutritionist, to assure our cows receive a consistent, balanced diet. He also purchases feed and works with the feed team, who mixes the various ingredients into the feed wagon and delivers fresh feed to our cows twice daily.

The silage piles you may have seen during harvest on our Facebook page are one component for our cows' diet. Travis also looks for byproducts such as wet distillers grains from the ethanol industry, wet corn gluten from the corn syrup industry, and malt sprouts from the beer brewing industry. The cow has the ability to eat these byproducts — something humans cannot digest — and convert them to nutritious milk.

Travis says he was always interested in animal nutrition. "From high school to college, my intention was to become a veterinarian. My father always told me I could follow his footsteps, but he also encouraged me to explore other opportunities, which I did through dairy science. My plan was to come back to Kewaunee County, and Kinnard Farms gave me the opportunity to do that."

Travis and Moriah, his wife, married in October and live outside of Luxemburg. The couple grew up one mile apart, and their love for dairy runs in the family. Travis milked cows on Moriah's family dairy farm while in high school. When Travis isn't working, he can be found hunting, fishing, hiking, kayaking, or working around the house caring for their horses and beef steers.

"Working close to home means a little bit more because this is the land I've grown up on. There are some cool, innovative things happening at Kinnard Farms. It's fun to be a part of it. I'm excited to keep learning."

What's happening on the farm this spring?

- Creating driveways or entrances for our new land.
- Prepping for Conservation Day on May 16th. We are hosting third grade students and digging a soil pit to talk about our how soil is alive!
- Restructuring the positions of the people who work in the barns. We've promoted six of our milkers to team leaders with new responsibilities. We are forever moving people up in the company.
- Spring washing the baffles, fans, waterers, and roof. This will take a team of four people washing fulltime. Cleanliness is important to producing high-quality milk.
- Coordinating a lot of people and moving parts for Ag Career Days.
- Oh yes, and planting thousands of acres!
- And we can't forget our most important job: Caring for our girls!



Haen Crowned Fairest of the Fair



Isabella Haen

Isabella Haen, one of our herdpersons, was crowned 2018 Wisconsin Fairest of the Fair at the Wisconsin Association of Fairs annual convention. Isabella entered the competition as the Kewaunee Fairest of the Fair.

Isabella graduated last spring from Fox Valley Technical College with a degree in agribusiness and science technology. In the future, she hopes to pursue a career in agriculture communications and build upon the public speaking skills she gains through the Fairest of the Fair program.

Over the next year, her responsibilities include making appearances at fairs throughout the state, working with media, and promoting the importance of Wisconsin's fair and agriculture industries. She will be taking a summer break from being one of our herdspeople to fulfill her duties as Fairest of the Fair. Congratulations Isabella!

Ag Career Days on the Farm

Each year, Kewaunee County Economic Development Corporation (KCEDC) and Northeast Wisconsin Technical College invite five area schools to attend Ag Career Days. On May 3 and 4, our farm will host 800 seventh and eighth graders from Algoma, Denmark, Kewaunee, Luxemburg-Casco, and Southern Door school districts. KCEDC "remains committed to offering an enriching student experience in agricultural career pathways, while reaffirming the significant role the agriculture industry plays in our local, regional, and national economy."

"We know we have a strong, local work force," says Lee Kinnard. "It's our goal to show the students the exciting opportunities in agriculture happening right in their own backyard."

Experts will showcase new technology and careers in business, including soil science, agronomy, environmental sciences, animal care, implement sales and manufacturing, building construction, orchard and vineyard management, marketing, and more. We are praying for great weather and inspired students!

Kinnard Farms Selected as Demonstration Farm



We are honored to be chosen by the U.S. Department of Agriculture, Natural Resources Conservation Service (NRCS), the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP), and Peninsula Pride Farms as a Demonstration Farm. The partnership supports a network of four farms that will demonstrate the best conservation practices to reduce phosphorus entering the Great Lakes basin. The other farms are Augustian Farms, LLC, Brey Cycle Farm, LLC, and Deer Run Dairy, LLC. All farms are working to support existing phosphorus reduction efforts, showcase the effectiveness and adaptability of conservation practices, and demonstrate innovative field technologies.

"Our project focuses on building a 'Bark Bed,' which is similar to a thick bed of bark chips that creates a filter to remove nutrients from tile drainage water," says Lee Kinnard. "Research shows that tile lines have lessened the loss of nutrient-laden sediment flowing across a surface. Now we are working on the next step to remove those nutrients."

"Our parents' goal was to build a business that would last for generations, and it has. This can only happen by practicing smart sustainability. In our minds, it's a concept of innovation, constant education, and continuous improvement. It plays a role in all our farming practices."

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.



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When I think of comfort food, it almost always means favorite food memories from my childhood. One that is always near the top of that list is Mom's Tuna

Casserole. There are many similar recipes, but this one is so rich and creamy with a little crunch on top; you can't help but crave it once in a while.

Mom's Baked Tuna Casserole

Casserole Ingredients:

- 1 ½ cups elbow macaroni
- 1 can condensed Cream of Mushroom soup
- 1 ½ cups Half & Half cream
- 12 oz chunk light tuna in water, drained
- 2 ½ cups shredded Cheddar cheese
- 1 tsp pepper

Topping Ingredients:

- 1 cup crushed potato chips
- 1 cup shredded cheddar cheese

Directions:

Preheat oven to 425°.

Cook noodles according to package instructions.

Drain.

Add remaining casserole ingredients and mix well.

Pour mixture into a greased 9" x 9" baking dish.

Top with half the crushed potato chips, followed by the shredded cheese, and then the remaining chips on top.

Bake for 35-40 minutes.



Visit kinnardfarms.com/recipes
for more family recipes!

