



Our life. Our work. Our home.

## Quarterly Moos - Fall 2018

### *Making Cow Chow Mountain Takes a Team*

**Dear Friends and Neighbors,**

Creating what we call "Cow Chow Mountain" took almost two weeks, seven choppers, 18 dump wagons, 42 semis and an incredible amount of time and talent from our dedicated team. Harvesting nearly 8,000 acres of silage at peak quality requires a huge fleet of machinery operated by skilled machinists and a huge amount of preplanning.



This year, we made the difficult decision to do much of the chopping into dump carts instead of directly into the semis due to the recent rain. The semis we use for hauling our feeds are designed for use on the road and are not well-equipped to travel on soil that is wet.

The biggest reason for using the dump carts was to minimize damage to our fields. Soil is a living, breathing organism, and anything we can do to keep from compacting our soil helps to preserve soil health. The dump carts and tractors that are used to pull them through the fields are equipped with oversized tires that help to minimize compaction of our precious soil.

The 12-row choppers filled a cart every one-and-a-half minutes, which gave the cart operators a very small window of time to deliver their load of silage to the waiting semis, transfer the load using the hydraulic dump feature on each cart and return to the chopper to repeat the process. It was fascinating to watch and is made possible by well-trained operators and good communication using a two-way radio communications system.

It is great to have silage harvest completed. Our team will be enjoying some much deserved downtime catching up with their families and sleeping.

Thank you to our neighbors who may have had to slow down for machinery on the roads. Thanks to all who selflessly contributed to the effort. Our girls will dine on nothing but the finest this coming year, thanks in large part to your hard work and dedication.

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



*Jackie, David, Maureen, Rod and Lee*



## Students Learn About Careers in the Barn and Beyond

Kinnard Farms had the honor of hosting Kewaunee County Economic Development Corporation (KCEDC) Agricultural Career Days on October 17 and 18. Nearly 800 students, seventh through ninth graders from Algoma, Denmark, Kewaunee, Luxemburg-Casco and Southern Door School Districts learned about fantastic agricultural careers within our community from 25 industry professionals. From public relations to milk testing to robotics, business management and soil science, students engaged with professionals in 20-minute sessions that exposed them to a variety of agriculture-related careers.

“We are blessed to live in a community with great schools, an excellent work ethic and a wonderful agricultural infrastructure,” says Lee Kinnard. “So often, our well-educated, hardworking kids are sought after for careers out of the area. Our goal is to show students there are fantastic careers in their own backyard so they stay to make our community even better.”

The annual Career Days is a joint effort between the KCEDC and the Northeast Wisconsin Technical College.



Nearly 400 students began the first day with a farm tour followed by seven ag career stations.



Kinnard Farms agronomist Nathen Nysse with Tilth Agronomy Group talked to the students about using technology like drones to help him check the crops.



Students got creative in the marketing group naming products, creating logos and explaining the importance of a memorable brand.



## Kinnard Farms Featured in Nature Conservancy Magazine

We believe in science. We also believe in innovation, leadership and communication for conservation success. This is the same philosophy of The Nature Conservancy. Their mission: “Since 1951, The Nature Conservancy has worked to protect the lands and waters on which all life depends.” While growing food, farmers’ priorities remain the same — caring for the environment for their community and their farms.

Kinnard Farms was honored to be featured in their spring issue in a story titled, “Growing Green.”



### The Nature Conservancy Growing Green Spring 2018

*The Nature Conservancy works every day with farmers, ranchers and fishers who want to conserve natural resources and reduce their impact on the environment. These innovators are helping produce better food, healthier soils and cleaner waters.*

By Graham Averill | Photographs by Robert Clark



*Together, we can secure healthy food and clean water for all people without sacrificing the environment. The Nature Conservancy is fostering innovations in technology, collaborating with communities to use resources more efficiently and promoting policies that enable sustainability.*  
- The Nature Conservancy

#### LEE KINNARD, DAIRY FARMER, WISCONSIN Makes his fields and local streams healthier

Lee Kinnard is farming the same ground his father farmed. And his father's father. Kinnard is the latest in a long line of dairy farmers, going back to Belgian immigrants who settled near Lake Michigan.

“There’s a legacy here,” Kinnard says. “We’re connected to the land, to the community. ... It would be silly to think that, as farmers, we don’t have an effect on the environment surrounding our land.”

Traditional dairy farming practices have had a negative impact on water quality—soil and fertilizer run into streams after heavy rains and seep into the groundwater. So Kinnard takes a progressive approach to managing the 11,429-acre farm that feeds his cattle. He introduced winter cover crops like triticale and barley to hold the soil in place. And he is using no-tillage farming, which eschews mechanical tilling for a “direct drilling” method that inserts seeds into the soil, leaving the top layer of earth intact to reduce erosion. It’s a massive effort to negate the farm’s impact on local water sources and increase the soil’s organic matter, decomposing plant tissue that helps soil grow healthier crops and retain water.

The Nature Conservancy shares Kinnard’s practices and research from his farm with the Dairy Business Association and farmers managing 160,000 acres in Wisconsin. “We’ve already seen a difference in our land,” Kinnard says. “Little creeks that used to run red with clay after a heavy rain are clear now. ... We’re even regenerating organic matter [in our soil]. We’re looking at regenerative agriculture now, not just sustainable.”



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Photography: Robert Clark

Do you want to learn more about our farm? We're always available. Give us a call at 920-837-7644, visit [kinnardfarms.com](http://kinnardfarms.com) or find us on



*Mom had many pumpkin and cream cheese combination recipes, but this was always one of our favorites!*



## Mom's Cream Cheese Pumpkin Torte

### *Crust:*

- ½ cup butter (1 stick)
- 2 ½ cups graham cracker crumbs
- ⅓ cup sugar

### **Directions:**

Melt butter in 13 x 9 cake pan over low heat. Add graham cracker crumbs and sugar, mix together and pat in pan.

### *Cream Cheese Filling:*

- 12 oz cream cheese, softened
- ¾ cup sugar
- 3 eggs, room temperature

### **Directions:**

Beat cream cheese in mixing bowl until smooth. Add sugar and eggs. Beat well. Pour over crust and bake at 350° for 20 minutes. Cool.

### *Pumpkin Layer:*

- 15 oz (1 can) solid packed pumpkin
- 3 eggs, separated
- ½ cup + 2 Tbsp sugar
- ½ cup milk
- ½ tsp salt
- 1 tsp ground cinnamon
- 2 envelopes unflavored gelatin
- ½ cup cold water
- 1 pint whipping cream (whipped)

### **Directions:**

Combine pumpkin, egg yolks, ½ cup of the sugar, milk, cinnamon and salt in large saucepan. Cook 10–12 minutes over low heat or until mixture thickens. Remove from heat.

Mix 2 packages unflavored gelatin and ½ cup cold water until gelatin is dissolved. Add to pumpkin mixture and cool.

Beat 3 egg whites until soft peaks form. Gradually add 2 Tbsp sugar and continue to beat until stiff.

Fold into the pumpkin mixture.

Pour pumpkin mixture over cooled cream cheese layer.

Refrigerate for at least 4 hours.

Top with whipped cream before serving.

