



Our life. Our work. Our home.

Quarterly Moos - Christmas 2018

Christmas Greetings to our Friends and Neighbors!

No matter your age, there is always one place that feels like “home.” For our family, it is Mom and Dad’s farmhouse. Every year at Christmas, the family still gathers there to feast on home cooking, catch up on what is happening in our lives and then head next door for Christmas mass. About 40 siblings, kids, grandkids and cousins travel from different regions to spend Christmas at the farm and fill the house with laughter, good food and a spirit of giving.

Under the tree, there is usually farm clothing for siblings, cheese boxes for families and toys for the grandkids. There is a bit of a wrapping competition amongst the sisters; each gift looks like a present in a magazine.

Mom and Dad loved Christmas and managed to make it special for all of us. The year we lost our Mom, we felt it was important to carry on the happiness of Christmas but also start a new tradition in honor of our parents. The answer: Christmas fireworks! All of the youngsters and grandkids participate in helping Uncle Lee with his annual fireworks display, set off from the hill that overlooks our farm. It is a pretty lively event that goes on for 20 to 25 minutes. The children’s smiles glow brighter than the fireworks.

Our farm is home. It is where we were born and where we were raised. Mom and Dad raised us to be individuals and to pursue what we loved, to be good citizens and think about the greater good and to value family. Our wish for you this Christmas season is to embrace the simple joys of being together.

Merry Christmas!

Lee, Rod & Maureen Kinnard

Jackie and David Stewart



*David, Jackie, Lee, Maureen, Rod
and Holly the calf*



Improving Soil Health Throughout the Winter



Lee holds new soil made from earth worms

Soil is a living, breathing organism. To improve soil health, we prefer to have something green and growing on our fields all year long. Corn and alfalfa in the summer and cover crops in the winter.

Cover crops prevent erosion and build organic matter in the soil. This year, planting cover crops presented challenges. The unusually high temperatures drove us into the fields to harvest silage earlier than planned. Next, wet weather made it difficult to get back in our fields to plant cover crops. Each year, our goal is to have 80 percent of our acres covered with cover crops. This year, we covered one-third of our corn silage acres, which means we are about 60 percent covered.

With the cover crops planted late, there wasn't much fall growth. However, we know from past experience that even though it doesn't look like much growth, it doesn't take much heat to have a massive root system develop underground. We have seen roots grow down 24 inches, even without two feet of growth on top. This is important because roots absorb the nutrients in fertilizer.

We work to use as little fertilizer as possible. Fertilizer — whether organic or petroleum-based — is expensive. Because the manure our cows produce on the farm only contains about 50 percent of the nutrients necessary to fertilize the acres we farm, it is important to stretch these valuable nutrients as far as we possibly can. On our fields with excellent soil health, a long history of no-till farming and a history of applying organic fertilizer, we now routinely use only half of the fertilizer recommended by universities. This 50-percent application still grows healthy crops, and we harvest the exact same yield as if we had used the university-recommended rate. This tells us that healthy soil — as compared to soil with lower levels of organic matter — is much more efficient at retaining and utilizing nutrients that have been applied to the soil.

It is our goal to improve soil health every year. Healthy soil is achieved by minimizing or stopping tillage, using organic fertilizer whenever possible and having crops growing on a field all year long. We live in an area that has been in production agriculture for approximately 150 years. When this land was first farmed, the organic matter, which determines water holding capacity, was at eight percent. Today, 150 years later, an average of only two percent of the organic matter remains in the region's soils. That means that in 150 years, we have lost 75 percent of the production of the health of our soil.

This is reversible. In the past 20 years, science has stepped up and figured out how to stop this loss. Science is now showing us how to regenerate the soil. In fields that we have not tilled, only used organic fertilizer and planted cover crops, we have been able to regain one percent organic matter in 30 years. We are now back up to three percent. Although this doesn't sound like a lot, that one percent of organic matter is a 50 percent improvement. When people comment that our crops look good, we share that it has everything to do with that added percent of organic matter. And, remember we use far less fertilizer than what is recommended by university research.

Science tells us we are headed in the right direction. We are proud to be involved with groups like Peninsula Pride Farms and The Nature Conservancy who are taking the lead on sharing the science of soil health with farmers. Farmers have always been on a path of continuous improvement. It is how and why we have produced food for families for centuries.

Accepting Applications for Our Excellence in Agriculture Scholarships

Applications for the three Kinnard Farm's 2019 Excellence in Agriculture Scholarships of \$1,500 each are now being accepted with a deadline of March 15. The scholarship aims to recognize and reward graduating high school seniors interested in pursuing a career related to agriculture. Emphasis is placed on students' performance and humanitarian qualities.

To be considered for nomination, students must be a graduating senior in good standing from one of the following schools: Kewaunee, Luxemburg-Casco, Algoma, Denmark or Southern Door high schools. They must also be accepted into a two-year, four-year or short course program and enrolling in the fall of 2019. Applicants must plan to pursue an agricultural focus such as dairy or animal science, horticulture, mechanics, agronomy or other related field of study.

An essay and letter of reference are required. Winners will be announced at the end of this school year. Funds are released on proof of enrollment after the school year begins.

To apply, visit KinnardFarms.com, and look for the scholarship information under the About Us tab.

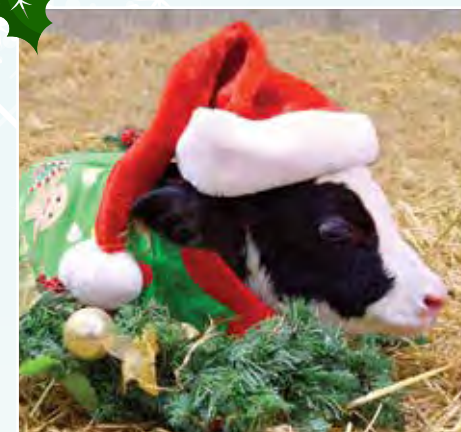
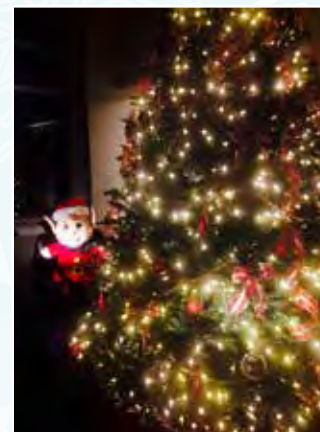


Mark Your Calendar for Breakfast on the Farm!

We are proud to host Breakfast on the Farm on Sunday, June 16, 2019! We hope you can join us to celebrate Wisconsin's dairy community, meet dairy farmers, tour our barn and enjoy some homemade cooking. It is a great event to bring dad for brunch (it is Father's Day) and see for yourself how we care for our animals and our land.

Mark your calendar today!

Christmas on the Farm



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

Interested in life on our farm?



This is the Christmas Cookie recipe Mom used for over 50 years, and it's still my favorite. I don't recall Mom ever using conventional cookie cutters though. Her tool of choice was a big old white coffee cup turned upside down. This made perfectly round cookies and was a very efficient use of time and dough. The kids would decorate with frosting and sprinkles.

With five girls in the family, we eventually each took our turn at baking and decorating. That's when the cookie cutters were first introduced. Christmas cows are always one of our family's favorites. The cookies were beautiful, even if they didn't taste as good as Mom's!

Now I'm the baker, and my husband is the decorator. Anyone who has made cutout cookies knows they are either made with the ones you love, or for the ones you love.

On behalf of the Kinnard Family, I'd like to wish you and your loved ones a season of happy memories and new traditions.

Merry Christmas!

Jackie Stewart (Daughter #5)

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 to 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 to 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.

