



Our life. Our work. Our home.

Quarterly Moos - Spring 2019

Sustainability is in our roots.

Dear Friends and Neighbors,

In 1948, our parents, Alvin and Milly Kinnard, had a dream. After Dad had returned from his service in WWII, he and Mom wanted nothing more than to pursue their dream of starting a family and building a dairy farm. Using money borrowed from their parents, Mom and Dad started by purchasing 80 acres located near Dad's home farm. Knowing that great cows are the foundation of a dairy farm, 14 registered animals were purchased from a great uncle. Through their progressive approach and commitment to hard work, the farm prospered and grew. Today, our family and our team of talented employees crop nearly 12,000 acres of land and care for 8,300 cows. Most of the animals in our herd today are the direct descendants of Mom and Dad's original 14 cows, and we now farm much of the land that was originally settled by our Belgian ancestors five generations ago.

Our parents' goal was to build a business that would last for generations, and it has. We are proud to be a part of the Kewaunee County community and employ many of our neighbors and friends. Our talented dairy team is devoted to tending to our girls' every need in our climate-controlled, state-of-the-art barns. Our farming team prides itself on farming our land in a manner that ensures it will be in excellent shape for future generations, as well as highly productive today.

We made a conscious decision to reinvest in this community because we love this community. We are fortunate to be working together as a family and with our valuable team to keep our parents' dream alive and build new opportunities for the community.

Our work is founded on the love we have for this land and for farming. We take great pride in knowing we are producing milk and cheese that feeds families, like yours.

We invite you to join us in celebrating June Dairy Month at Breakfast on the Farm on Sunday, June 16th. Look inside for more information. We are excited to welcome you to our farm.

The Kinnard Family

Lee, Rod & Maureen Kinnard

Jackie and David Stewart



Jackie, David, Maureen, Rod and Lee

Join Us at Breakfast on the Farm

Father's Day, June 16



Celebrate June Dairy Month with us at Breakfast on the Farm on Father's Day, June 16th at Kinnard Farms. The Kewaunee County Dairy Promotion Committee produces the family-friendly event. You will enjoy a dairy breakfast, ice cream cones and sundaes, tractor- and horse-drawn wagon rides, a petting zoo, entertainment and live music, bouncy houses for kids, face-painting, balloon animals and a tour of the farm. The day begins with a Polka Mass at 7 a.m. Breakfast is served from 8 a.m. to 12 p.m. Hosts for Breakfast on the Farm will be our family — Rod and Maureen Kinnard; Lee Kinnard; and Jackie (Kinnard) and David Stewart — and our valued employees.

Our family and our employees are proud to be a part of this community and hope you can join us to celebrate Kewaunee's strong tradition of producing milk, cheese and jobs in our community.

What will you see? Technology in action!

- A state-of-the-art rotary milking parlor that milks 100 cows at a time
- A temperature-controlled barn that measures the length of six football fields
- A rainfall simulator that demonstrates how healthy soils can feed the world

Sustainability of the environment, the farm and the community is a priority for our family. An Education Tent will feature exhibits and experts, including:

- Soil is Alive! – Nathan Nysee and Jake Geiger, Tilth Agronomy, review soil maps and explain how farmers use technology to protect water quality
- The Disappearing Diaper – Learn from Dr. Jamie Patton how we build soil health
- The Calf Hut – Take a selfie with our farm's future herd mates
- The Remarkable Recyclers – Dr. Matt Waldron explains what our cows eat and how they digest food and transform it into high-quality milk

Tickets for Breakfast on the Farm are available at all eight Bank of Luxemburg locations, Dairyland Veterinary Service, Rio Creek Feed Mill (both Rio Creek and Luxemburg locations), Ebert Enterprises and Pagel's Ponderosa Dairy. Tickets are also available at the event.

Prices are \$7 for ages 12+, \$3 for ages 4-12 and free for those under the age of three.

All ticket sales are final. For more information, visit DairyPromo.com.

Have you ever wondered what that crop is planted in a field?

Signs in local fields now contain QR codes that can be scanned using a smartphone. Peninsula Pride Farms coordinated the project to share information about conservation practices used in a particular field. The signs explain how and why the conservation practices are being adopted by the farmer. Let us know what you learn!



Nathan Nysee with a QR code sign. This field has a well-established triticale cover crop that was established using a no-till drill after silage harvest last fall. The triticale has done an excellent job of protecting and building precious soil over the winter months ... something science and farmers are beginning to fully understand to be a more sustainable method of farming.

Nathan of Tilth Agronomy has been advising our family on the use of no-till and cover crops for many years. We are thankful for the sustainable farming practices he has brought to our farm. Nathan will be in the Education Tent at Breakfast on the Farm to answer all of your questions.



Kewaunee County Agriculture Program brought Master Gardeners for a field trip to Kinnard Farms. Dr. Jamie Patton, UW Nutrient & Pest Management Outreach Specialist, talked about soil health and composition.

We are looking forward to seeing you at Breakfast on the Farm! You can also visit kinnardfarms.com or find us on 



This was Dad's favorite dessert! Mom made banana cream pie every Father's Day, for his June 24th birthday and for any other day he could convince her or one of us girls to do so. It's been 30 years since we've had Dad for Father's Day and his birthday, but as we remember those celebrations and prepare for Breakfast on the Farm, it seems fitting to share this recipe.



Mom's Banana Cream Pie

Crust: (8" Pie Pan)

- 1 ¼ cups graham cracker crumbs
- 2 Tbsp. sugar
- ¼ cup butter, melted

Banana Pie Filling:

- ¾ cup sugar
- 5 Tbsp. flour
- ¼ tsp. salt
- 1 ½ cups whole milk
- 4 egg yolks (slightly beaten)
- 1 Tbsp. butter (softened)
- ½ tsp. vanilla
- 3 bananas (sliced)

Topping:

- 1 cup heavy whipping cream (cold)
- 2 Tbsp. powdered sugar
- ½ tsp. vanilla

Directions:

Crust: Preheat oven to 350°F.

Combine graham crackers, sugar and melted butter. Press in bottom and sides of 8" pie pan. Bake at 350°F for 7 minutes.

Filling: Combine sugar, flour and salt in heavy saucepan or double boiler. Stir in milk. Cook over medium heat until thick and smooth, stirring constantly.

Stir a small amount of hot filling into eggs; return all to pan. Bring to a gentle boil; cook and stir 2 minutes longer.

Remove from heat. Gently stir in butter and vanilla. Press plastic wrap onto surface of custard; refrigerate 30 minutes or until cool.

Slice bananas; arrange in pie crust just before filling. Pour custard over bananas; do not stir. Chill 2 to 3 hours.

Top with whipped cream just before serving.

Topping: Place whipping cream in chilled mixing bowl. Beat until soft peaks form. Add powdered sugar and vanilla and continue to beat until desired consistency.

Note: Mom always made with a meringue topping on the pie, but if you knew Mom, it may just have been the Belgian in her not wanting to waste the egg whites.

I prefer to save the egg whites for Angel Food cake. Strawberry season is just around the corner!