

Kane County Farmer



**KANE COUNTY
FARM BUREAU®**
Farm. Family. Food.™

Enhance the quality of life for member families;
Promote agriculture, farms & food; and,
Advocate good stewardship of our land and resources.

VOL. 83 NO. 8 AUGUST 2018

Bioreactor Field Day slated KCFB and partners planning Sept. 12 event for farmers

As part of its commitment to helping farmers implement practices to reduce nutrient losses, the KCFB applied for, and received, a Nutrient Stewardship Grant from the Illinois Farm Bureau for 2018. Illinois Farm Bureau (IFB) will award \$100,000 in grants to help promote local nutrient stewardship, soil health and water quality projects in 2018, the third year for the program. Kane CFB is one of 20 county Farm Bureaus awarded grants under the program.

Through the IFB program, some counties will continue projects which were started last year, including testing how utilizing manure fertilizer with and without cover crops affects nutrient levels in soil, and water testing to determine how weather, farming practices, and conservation practices affect water quality. New grant projects will also be implemented across the state, including planting cover crops to improve soil health, water testing, roundtable discussions on tried and true and new conservation efforts, and Kane County Farm Bureau's project, construction of a woodchip bioreactor. All projects will be

conducted with the ultimate goal of achieving nutrient loss reduction goals under the Illinois Nutrient Loss Reduction Strategy (NLRs).

"It's great to see so many new projects, as well as returning projects which have been built upon for the last three years," said Lyndsey Ramsey, associate director, Natural and Environmental Resources, IFB. "County Farm Bureaus and farmer members continue to lead the effort in reducing nutrient losses, and these projects are just some of the inventive ways our members are putting water quality first."

Kane County Farm Bureau has enlisted support and assistance from the Forest Preserve District of Kane County, for land for the Woodchip Bioreactor Demonstration Project. It is planned for installation on the Meissner Prairie-Corron Preserve property of the FPD, on Silver Glen Road in Campton Hills. Through installation on public land that is in agricultural

production, Farm Bureau and its partners in this endeavor hope to demonstrate its design, installation and benefits not only to local farmers, but also to community residents and school groups. It is one of a host of "edge-of-field" practices farmers can use to remove nutrients and improve water quality. Field day attendees will have the opportunity to learn about many others.

The Kane County Water Resources Dept., Kane-DuPage SWCD, Natural Resources Conservation Service, Kane County Development and Community Services Dept., Countryside Land Drainage, and Huddleston-McBride Drainage Contractors are assisting the Farm Bureau and Forest Preserve District in Bioreactor planning and construction and field day events. More information on the event time and speakers will follow in the September *Kane County Farmer*.

The NLRs, which was released by the Illinois Department of Agriculture

(IDOA) and the Illinois Environmental Protection Agency (IEPA) in July 2015, calls for wastewater treatment plants, urban areas and agricultural areas to reduce the state's phosphorous load by 25 percent and its nitrate-nitrogen load by 15 percent by 2025. The eventual target is a 45 percent reduction in the loss of these nutrients to the Mississippi River.

This year, the IDOA and IEPA released their first biennial report detailing organizational and farmer efforts to reduce nutrient losses, as well as successes to date. The report showed in 2015 and 2016, the

Illinois' agriculture sector invested nearly \$55 million in NLRs research, outreach, implementation and monitoring. Additionally, nitrate-nitrogen loads in the state's rivers from 2011-2015 decreased by 10 percent when compared to baseline load data from 1980-1996.

"Seeing the data included in this year's biennial report was obviously exciting and reaffirming," Ramsey said. "One of the concepts echoed again and again by partners across the state is that we have to continue to improve and innovate solutions – that's what these grant projects are doing."

Trucking rules, farm-market roads topics of FB, KDOT breakfast, seminar

An "On-The-Road" seminar & breakfast for KCFB farmer-members will be held at Lion's Park in Elburn on Wednesday, August 8 at 8:00 am. Pre registration is required.

Kane County Farm Bureau will host this two-hour seminar with a focus on trucking laws, both new and well-worn, for farmers. Courtesy of KDOT, the meeting will also explain the latest road and bridge postings, alternate routes and KDOT's Transportation Improvement Plan as it relates to Farm-to-Market roads.

A lot of laws have changed in the past few years, including legislation adding a new exemption from the CDL. Prior to that, there were changes to regulations regarding the medical card, hours of service limitations, equipment inspection requirements, ATV operation, mobile phone use, out-of-state CDL use, post-trip inspections and more. It will also take a special look at

"Covered Farm Vehicle" exemptions, and participants will have the opportunity to ask questions.

Also covered will be the established but misunderstood rules, such as the USDOT Number, UCR registrations and driver's license classifications.

IFB Transportation Specialists Kevin Rund and Kirby Wagner will present the seminar. Kane County Division of Transportation staff, including Engineer Nils Jordahl and Chief of Planning and Programming Jackie Forbes, will discuss road and bridge issues.

The seminar and breakfast are free to farmer members and professional members, courtesy of Kane County Farm Bureau, but advance registration is required. Cost to attend is \$20 for Associate members and non-members.

To reserve your spot, please call KCFB at 630-584-8660 by August 6.

Defensive Driving Class

The Kane County Farm Bureau has scheduled a 55 Alive Mature Driving Program for Tuesday and Wednesday, August 28 and 29. The class runs from 9 a.m. to 1 p.m. each day at Kane County Farm Bureau, 2N710 Randall Road, St. Charles. You must attend both sessions to complete the course.

The eight hour course covers driving in various road and weather conditions, passing techniques, the effects of alcohol and drugs on driving and other defensive driving meth-

ods. Many insurance companies may offer a discount on auto insurance to those ages 55 and older that qualify and attend all eight hours of the course. Contact your insurance agent for more details.

Attendees must be licensed drivers. Pre-registration is required. Cost is \$15 per person for AARP members and \$20 for non-members (payable the first day) to cover the cost of materials. For more information or to register, contact Kane County Farm Bureau at 630-584-8660.

DATES TO REMEMBER

August

August 1

FIIC – Farm Income & Innovations Conference, Normal, IL

August 7

National Night Out, KC Sheriff's Dept., 6:30 pm
Last Day to Order Peaches!

August 8

On the Road trucking rules & regs., IFB & KDOT, Lions Park, Elburn, 8 am (reservations required)

August 9

Board of Directors, 7:00pm

August 9-19

Illinois State Fair, Springfield

August 14

Ag Day & Young Farmers Quiz Bowl at State Fair
Peach Pick Up, 12-6 pm

August 20

IFB District 1 & 2 Young Farmer Discussion Meet, DeKalb CFB

August 23

Kane County Board Ag Cmte, 10 am, County Bldg

Sweet corn and tomatoes – summer's bounty!



Photos, top to bottom:

Whiskey Acres Distilling uses several grain bins on the farm to store the casks of their batches of bourbon, rye, and vodka until they have aged to taste. Nick Nagele, tour presenter, speaks in depth about how long the spirits age, what kind of wood is used for the casks, and how their labeling system works.

In a greenhouse on Klein's Vegetable Farm near Burlington, teachers survey the different types of seedling plants that are growing in each tray. Once large enough, these seedlings will be transplanted, using a special machine, in specific fields on the farm.

See the full Summer Ag Institutes story and more photos starting on page 6

August Featured Product Italian Links

Get your grill fired up! Our featured product this month is Inboden's authentic Italian Links! Each 5 lb box contains 20 links. Price per box is \$23.00 per box for members, \$22.00 for PLUS members, and \$25.00 for non-members. Available at the Kane County Farm Bureau, Randall Road and Oak Street in St. Charles.



Board Meeting review—July 12

The July meeting of the Kane County Farm Bureau Board of Directors was called to order at 7:00 pm on Thursday, July 12, 2018. Directors recited the Pledge of Allegiance and the KCFB Mission Statement before approving the agenda. Directors gave monthly reports of concerns and issues, ranging from wetlands violations to the establishment of a Memory Farm to the upcoming Kane County Fair.

Upcoming KCFB programs were next on the agenda and included a July Farm Tour for

Representative Allen Skillicorn, an August “On the Road” seminar with IFB and KDOT, and a September NLRs Wood-Chip Bioreactor installation and field day.

New Business items discussed included County Fair activities. A volunteer sign-up sheet was circulated. Volunteer greeters at the fair will receive a FREE raffle t-shirt or IFB app t-shirt, gate admission and a meal stipend compliments of the Farm Bureau. The focus during the fair for staff and volunteers will be membership and various promo-

tions, including selling Winner’s Choice Raffle tickets with the drawing on Sunday after the 4-H Blue Ribbon Sale. Also in New Business, Directors reviewed the IFB Mission statement. Directors concluded the statement should include the organization’s role in promotion or education, should be more inclusive and be relevant for all members.

Treasurer Michael Kenyon provided a review of the financial statements and investment performance for the 2nd quarter of the fiscal year. Bill Collins gave the PR & Membership

Report, starting with Harvest for ALL contributions from Dennis & Beth Engel, Hampshire to the Burlington-Hampshire Food Pantry and FOUNDATION contributions from Thomas Richter, Wayne; Kevin Duck, Unity Advantage LLC, Batavia; and Scott & Michele Horton, St. Charles.

Jerry Gaitsch, Marketing Committee chair, reported that the IFB Farm Income & Innovations Conference is coming up on August 1st. In Government Affairs, Arnold reported on topics ranging from the latest Action Request Records for the 2017-2018 season, to “Meet & Eat” with 70th District Jeff Keicher in July, to SWAT (Strength with Advisory Teams) applications being due by August 15.

A written AITC report from Suzi Myers was presented, recapping the Summer Ag Institute I and plans for the upcoming Summer Ag Institute II. The National AITC Conference, held in Maine in late June was also part of the report.

The Young Farmers will

meet on Monday, July 16th to set-up the KCFB Building at the Fair.

Joe White’s President’s Report focused on upcoming meetings for ACTIVATOR Trustees in the 22nd and 42nd Senate Districts. Tickets sales so far from the KCFB Foundation’s Winner’s Choice Raffle were shared and Directors were informed of an “Emerging Issues” conference call that would be held July 16th at 8pm.

Arnold gave a brief Manager’s Report and followed by circulation of correspondence from: IDOT – public meeting follow-up, Route 47 improvements, Yorkville to Sugar Grove; Northern Illinois Food Bank – thank you to Marty Keltner for the KC Farmer article on the Food Bus Tour; Community Crisis Center of Elgin – thanks for past donations and solicitation for 2018; and lastly, William Keck – enclosing the Kane County Chronicle article on Memory Farm in Kaneville.

The next scheduled Kane County Farm Bureau Board of Directors meeting will be held on Thursday, August 9, 2018, at 7:00pm.

Advocate for Agriculture

KCFB is seeking one motivated volunteer as we prepare for the September Illinois Farm Bureau® Leaders to Washington trip. Our statewide association is eager to assemble a terrific group of leaders to implement Farm Bureau policy in this second session of the 115th Congress.

The program is scheduled for Wednesday September 5- Friday September 7. Eligible participants are farmer-members involved in Kane County Farm Bureau with a desire to have an impact in the implementation of Farm Bureau policy into national legislation and federal regulations. While in D.C., they must support Farm Bureau policy during meetings with Congressmen, Congressional staff members, and federal regulators.

There will be a considerable amount of walking at a fast pace and participants should be physically capable of keeping up

with the group. Past participants would advise you to wear comfortable shoes.

Priority will be given to:

- First time Leaders to Washington applicants
- State and County Young Leader Committee Members
- ACTIVATOR Trustees
- Members of Congressional Ag Advisory Committees
- Active FB ACT Members
- Current SWAT participants
- CFB directors and general members willing to advocate for agriculture.

Unfortunately, spouses and immediate family members are not permitted to participate or travel together to Washington at the same time as this program. The reason for this policy is because meeting room locations cannot accommodate doubling the size of the group. Allowing even a few spouses to attend is



unfair to other participants; therefore, this policy will be strictly enforced.

Kane County Farm Bureaus hopes to register an applicant electronically by Tuesday, July 31, 2018. Applications will be reviewed by IFB, and the roster will be approved shortly thereafter. All group airline and hotel reservations will be made by Illinois Farm Bureau.

Kane County Farm Bureau/IFB will be responsible for travel expenses incurred to and from the airport, roundtrip airfare to and from Washington, two evening meals, a lunch and other miscellaneous costs (such as METRO transportation while in Washington), and shared lodging. Other individual meal expenses will be incurred by the participant.

For an application for this opportunity and a tentative agenda of the Agency and Congressional visits scheduled, contact Steve Arnold at 630-584-8660.

ACTIVATOR releases voting records

ACTIVATOR, the Political Involvement Fund of the Illinois Farm Bureau has released voting records for State Legislators in the 2017-18 session of the Illinois General Assembly session. The voting records are tabulated based on 20 bills of importance to Illinois agriculture and farmers, applied on a weighted system approved by the Illinois Farm Bureau Board of Directors.

Local ACTIVATOR Trustee

Committees, represented by farmer-members from each county FB in each Senate District, will take these voting records and other factors into consideration as they vote on the coveted ACTIVATOR “Friend of Agriculture” designation. Trustee Committee will also decide whether to interview and or endorse candidates in legislative races where no incumbent “Friend of Agriculture” is



seeking re-election.

Questions about ACTIVATOR or political involvement through the Farm Bureau can be directed to Steve Arnold at the Kane County Farm Bureau, 630-584-8660, or to KCFB President Joe White at 630-557-2517.



You receive the Kane County Farmer because you are a Farm Bureau member. If you are a farm operator or owner, you benefit from a local, state and national organization committed to agriculture and your way of life.

If you do not have direct ties to farming, your membership helps promote local farms and farming, encourages wise use of our limited natural resources and preserves farmland and our agricultural heritage while allowing you to enjoy COUNTRY insurance and the many benefits of one of Illinois’ premier membership organizations.

We appreciate your membership and continued support and we welcome your comments on the content of the Farmer. We encourage you to make recommendations about farm, home, food, natural resources, renewable energy or agricultural heritage and history related topics for inclusion in future issues of the Farmer.

2017-2018 General Assembly Voting Records

Legislator	District	Voting Record
Senator Holmes	42	93.02%
Senator McConnaughay	33	85.11%
Senator Oberweis	25	82.98%
Senator Syverson	35	95.74%
Representative Andersson	65	92.50%
Representative Chapa LaVia	83	77.50%
Representative Feigenholtz	12	82.50%
Representative Kifowit	84	87.50%
Representative Moeller	43	80.00%
Representative Pritchard	70	85.00%
Representative Skillicorn	66	85.00%
Representative Madigan	22	42.50%

	JAN	FEB	MAR	APR	MAY	JUN	JULY	AUG	SEP	OCT	NOV	DEC
C. BRADLEY	X	X	X	X	X	X	X					
B. COLLINS	X	X	X	X	X	X	X					
C. COLLINS	X	X	X	X	X	X	X					
J. ENGEL		X	X	X	X	X	X					
G. GAITSCH		X		X	X							
B. GEHRKE	X		X	X	X	X	X					
W. KECK		X	X	X	X							
M. KENYON	X	X	X	X	X	X	X					
K. KETTLEKAMP	X	X	X	X	X	X	X					
D. LEHRER	X	X	X	X	X	X	X					
A. LENKAITIS*				X	X	X	X					
N. LONG	X	X	X	X	X	X	X					
D. PITSTICK	X	X	X	X	X	X	X					
W. SCHNEIDER	X	X	X	X	X	X	X					
J. WHITE	X	X	X	X	X	X	X					

*Elected to the board in April 2018

Kane County Farmer

**KANE COUNTY FARM BUREAU
PUBLISHED MONTHLY**

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In appreciation...

To thank those who have helped the Kane County Farm Bureau & FOUNDATION in some way, big or small, to remind us of our history, who we are and whom we serve, and to advance our mission to make a brighter tomorrow for farms, families and food.

John and Lauren Biddle – for hosting the Annual KCFB Young Farmer’s Summer BBQ in June. We appreciate you opening up your Farm Shop for the get together.

Alex Olson – for delivering an engine hoist for the KC Fair.

The Hueber Report, Daniel Hueber – for presenting and speaking to Kane County Young Farmers on “The Top 5 Marketing Mistakes Every Farmer Must Avoid.”

KCFB Directors & KCFB FOUNDATION Directors – for marketing 2018 Winner’s Choice Raffle tickets. A special thank you to Michael Kenyon for the most tickets sold!

Tim Carlin – for generously donating a highly collectible 8970 Ford model tractor to the Kane County Farm Bureau’s Country Store.

Frank Carlson, former Director – for treating the KCFB staff to an appreciation lunch.

Summer Agriculture Institute (SAI) I & II Farm Owners & Presenters – for playing a key role in the success of this year’s SAI classroom presentations/Farm Visits, for putting together informative and interactive presentations and for donating your time and opening up your farms to show participating teachers the many facets of agriculture.

Kane County Corn Growers – for providing a hearty pork chop lunch at the Gould Farm during Summer Ag Institute 1.

Dennis & Beth Engel Family – for providing a delicious, dairy rich lunch while visiting their dairy farm, Luck-E Holsteins, for Summer Ag Institute 1.

Recent Farm Bureau Action Requests – thank you to those who responded to the May request regarding trade: Beth Engel, Gerald Gaitsch, Wayne Gehrke, Craig Nasralla, Mike Kenyon, Craig Bradley, Louise Johnson, Joe Engel, Michael Long, Marty Keltner, and Chris Gould. Thank you to those who responded to the June action request that opposed Senator Durbin’s Crop Insurance Amendment to the Farm Bill: John Boncosky, Daniel Brummel, Bill Collins, Wayne Gehrke, Chris Gould, Marty Keltner, Adella Quintenz, Mark Whipple, Stephen O’Brien, and Darryl Gibson.

Alyce Konen – March 21, 1935 – June 30, 2018

Whose contributions to the Agriculture in the Classroom program through the years are greatly appreciated. Her advocacy of Agriculture focused classroom learning, through support and funding for materials and books for the SPROUTS Program & National Library Day book donations, was remarkable and consistent. Her contributions have been crucial to these KCFB programs and to the Ag Literacy Library in the Kane County Farm Bureau office, in honor of her late husband Bob. This library is open to all KCFB members and contains books for all ages and reading levels.

Garlic breath you’re going to want!

Tucked away off of Dauberman Road south of Kaneville, Garlic Breath Farm isn’t on most people’s radar when driving by. However, if you’ve visited the Batavia Farmers’ Market on Saturday or the Oswego Farmers’ Market on Sunday, you know that this organic garlic farm is definitely visible and has quite a following!

Anthony and Sharon Pferschy, founders of the micro-farm, began their garlic voyage in 2015 when they moved to Kane County from Will County. Living in a typical neighborhood limited their farming options as well as their ability to own Kevin Bacon, their beloved pig and household pet. Farming garlic is still a side “job” for the couple as they have full time positions outside of the farm. Having Fridays off allows them to do a large portion of the work needed to keep the garlic farm on schedule. “Hopefully in the next five years I’ll be able to farm full-time,” said Anthony, who prefers to be called Tony.

Their inspiration for starting a garlic farm came from their friends, many of whom had developed cancer over the recent years. Wanting to help and after doing quite a bit of research on natural ways to approach fighting cancer, they found that a major component present in garlic, allicin, can help. When garlic is crushed, allicin is released and it also causes that familiar “garlic” smell! “People who have or have had cancer often seek us out at the farmers’ markets. They share their stories and we often end up sharing an emotional moment with them,” Sharon revealed.

Three years and just over 100,000 bulbs of garlic later, they were recently Certified Organic. Growing three varieties of garlic, all which are higher in

allicin than the garlic that is found in most stores; their garlic is planted by hand and harvested by hand. Each clove of garlic planted will grow into a bulb and interestingly enough, the cloves each bulb will have can be counted before it’s even pulled out of the ground. The secret is to count the leaves on the stalk – each one represents a clove!

Their garlic season starts in October with planting and then ends in July with harvesting. They plant and harvest 1/3 acre of land and rotate the other acres every three years. Garlic is a heavy consumer of nitrogen in the soil, so they must rotate their

The farm is listed in the KCFB’s “Bounty of Kane,” a directory of farms that sell direct to consumers. Regarding their Farm Bureau membership, Sharon shared, “By talking to the Kane County Farm Bureau we were able to expand our business in new ways. Being a part of the Rush-Copley CSA boxes has definitely broadened our customer base”. The CSA is a pilot project of the new Kane County food hub, Dream Hub. Said Sharon, “We have definitely benefited from being members and have even enjoyed participating in the Chili Cook-Off this past February where we



Anthony and Sharon Pferschy of Elburn, pictured here holding fresh garlic pulled directly from the field they are standing in, created Garlic Breath Farm in 2015. They grow three varieties of organic garlic: Porcelain Music, Romanian Red, and Georgian Fire and sell their garlic at two local farmers’ markets – Oswego and Batavia.

land accordingly. The garlic bulbs they harvest are then grouped together in 10 bunches of 10 on a string and hung in their drying shed to dry to cure. They prefer to sell their garlic no later than February the following year to ensure freshness.

Besides selling garlic bulbs, they also sell fresh garlic scapes, black garlic, garlic seed, and powdered options in both scapes and garlic for cooking. Their garlic scapes have even been featured in a popular hot sauce by a local Batavia company.

submitted a vegan chili”. Giving back to the community is also very important to them. Tony is a disabled Veteran and belongs to the Farmer-Veteran Coalition. As a farm, they donate at least 50 pounds a year to the Marie Wilkinson Food Pantry in Aurora as well as seeds for them to grow garlic in their community garden. Besides the food pantry, they have also donated in the past to Fox Valley Food for Health, an organization that delivers meals to cancer patients. If you wish to contact either Tony or Sharon, please do so by calling 224-801-GB4U (4248) or e-mailing garlic breathowner@gmail.com.

Save time—renew online!

It’s easy to make sure your Farm Bureau Membership is current. The Illinois Farm Bureau provides many services to all Kane County Farm Bureau members and renewing your membership online is another service they offer through their website.

Did you know that you can renew your Farm Bureau membership online? You can also view your payment history, print a lost or updated membership card, and update your account information including address, spouse/dependents, phone, and e-mail all through the Member Center of the website.

To do this, simply visit www.ilfb.org. Click on the Get Involved menu, and then Join/Renew your membership.

You will then be asked to register using your Farm Bureau number and create a username and password.

The ability to check your membership information anytime, anywhere, can help prevent unwanted Farm Bureau membership late fees and avoid loss of COUNTRY insurance coverage. Don’t delay, check to make sure your information is updated today!

REMINDER: Regular (voting) and Professional Members are due for renewal in September. Associate members’ renewal dates vary, please sign on to the website or call the Kane County Farm Bureau to check on the status of your membership. 630-584-8660.

John Buck Memorial Golf Outing

The 18th Annual John Buck Memorial Golf Outing will be held on Friday, September 14, 2018, at Blackstone Golf Club in Marengo, located at 9700 Saint Andrews Drive. Cost to register will be \$110/golfer, with a 10:30 am shotgun start / scramble format. For details and to register, contact Sandy at info@buckbrosinc.com or 847-

683-4440. Space is limited, so call early to make reservations.

All proceeds go to benefit the John Buck Scholarship fund, which is distributed to the Kane County Farm Bureau FOUNDATION, Midwest Association of Golf Course Superintendents, and Northwestern Illinois Golf Course Superintendents Assoc.

The KCFB FOUNDATION

John Buck Memorial Scholarship, funded through the golf outing, is awarded annually to student(s) seeking higher education in agriculture related fields. For 2018, Jessica Yaeger of DeKalb and Claire Plapp of Malta were each awarded \$1,500 John Buck Memorial Scholarships administered by the KCFB FOUNDATION.

Agri-Quiz Bowl at Illinois State Fair

The 2018 Illinois Farm Bureau Young Leaders Agri-Quiz Bowl will take place Tuesday, August 14 at the Illinois State Fair. The Agri-

Quiz Bowl is for IFB members, ages 18 to 35.

The contest tests the knowledge of Young Farmers in subject areas like agriculture and Farm Bureau, while encouraging teamwork and involvement by these future leaders. The questions are multiple choice. The team that is first to the buzzer gets to give their answer,

and hopefully it’s correct!

Kane County will be represented by one team made up of members of our Young Farmers group. For more information on the Illinois Farm Bureau Young Leaders program, contact the Kane County Farm Bureau office by calling 630-584-8660 or e-mailing info@kanecfb.com.





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Thanks to our Donors...

Our FOUNDATION is dedicated to providing agriculture based education for the next generation, and to meeting the challenge of providing food for a hungry planet.

The KCFB FOUNDATION offers its sincere appreciation to the following for their contributions. Names shown are contributions received from June 17 through July 17.

Donor Thomas Richter, Wayne	Beneficiary KCFB FOUNDATION
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AG LITERACY CORNER

By Suzi Myers



Each year Ag in the Classroom holds a national conference to share new ideas. This year's conference was held in Portland, Maine. The area was beautiful, filled with water, boats, forests, delicious wild blueberries, whoopee pies and seafood of all varieties. We dined on lobster rolls, a variety of chowders and of course, blueberry everything.

My favorite part of these conferences is networking with folks from around the USA and the plethora of ideas that I get exposed to as I attend classes as

well as informally shared ideas during meals. I come back to the office with new things to implement into my programs.

Some of the highlights of my learning this year were: Food labeling ... the buzz words that are used to have people buy products and the information behind them. Genetic engineering: discussion of what it is and is not as well as the crops that are GMO's. (There are only 10 of these crops: cotton, corn, canola, apples, alfalfa, potatoes, papaya, squash, sugar beet and soybeans.) Innovation in Agriculture: con-

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centrated on changes made in technology ... farming methods, machines/tools, and farming for the consumer. Ways to teach agriculture throughout the year in your classroom: many ideas to stimulate student learning.

I also learned about the CER way of critical thinking. (Claim: what you know, Evidence: how you know and Reasoning: why it supports your claim.) Also the 15 Logical Fallacies of thinking (reasons why we come to our conclusions, such as emotional appeals, faulty analogy, and either or.)

Sustainability was explained as a 3 legged stool, those legs being: social, environmental and economic...without the support of all three legs, sustain-

ability cannot happen.

We had some good speakers also. Sebastian M. Belle spoke about aquaculture being the future of agriculture. He had some "farms" of the future that were totally on the water. Very interesting and thought provoking.

The USDA Deputy Director spoke of the importance Ag in the Classroom has in educating the public, both students and adults about where their food comes from. He cited that over 5 million students K-12 benefited from the program in 2017. He inspired us all to continue the work we've been doing.

Roger Doiron, founder and director of SeedMoney spoke to us about the power of garden-

ing. He worked with Michelle Obama to create her White House Garden. He is a powerful advocate for gardening and his organization funds the startups of many community gardens.

MAD Science demonstrated the fun of science at our culminating breakfast. She tied her demonstrations to Ag, so was a fun way to start the morning.

Finally, there were many exhibitors at the conference sharing their products and ideas.

Each year I delight in learning about the agriculture of a different state and the sharing of ways to pass this knowledge on to others. I remain thankful for being able to attend these conferences. Next year will be in Little Rock, Arkansas.

New year, new look: New membership opportunities

By Raghela Scavuzzo, Interim ISGA Manager

*Reprinted with permission from Illinois Specialty Growers

Illinois Specialty Growers Association voted to create new membership opportunities. According to past bylaws, someone could only be an ISGA member if they were a member of Illinois Horticulture Society, Illinois Vegetable Growers Association, Illinois Irrigation Association, or Illinois Herb Association.

However, the ISGA Board understands that not all specialty crop producers may feel the need or believe they fit into one of the four affiliate organizations. Therefore, members may opt to join the organization as a new "General Member" without joining an affiliate. An ISGA membership discount will be provided to those that choose to join one of the affiliates as well as ISGA.

Our hope is this will further include and unite specialty crop growers around Illinois, including our current representation and potentially floriculture, arboriculture, viticulture, apiculture, or anyone else. It is our belief that we should support and work together as a small but proud industry in the state of Illinois. We want everyone in specialty crops to feel that they belong and can call on us for assistance.

We look forward to new membership and the programs that develop through these new avenues. Membership questions can be directed to interim manager, Raghela Scavuzzo: rscavuzzo@ilfb.org or 309-557-2155.

Editor's Note: Illinois Farm Bureau provides management services to the Illinois Specialty Growers Association and various other Illinois producer/grower groups.

She's back...

Kane County farmer Stevi Pondelick from This Farm Market is back at the KCFB, in the parking lot most Mondays, Wednesdays and Thursdays, providing fresh and locally grown vegetables to Farm Bureau members. This Farm Market is one of dozens of local Farm Bureau member farms that sell direct to consumers on farm, through roadside stands and at Farmers Markets. Check them out at www.bountyofkane.org.

Have product to sell? Give Steve Arnold a call at 630 584-8660 to discuss opportunities to market to Farm Bureau members.



Kane Co. Fair snapshot



FFA members from the Kaneland, Hinckley-Big Rock and Central Chapters assisted the Farm Bureau wherever needed, like Davis Dunham (l) and Eric Metz (r), shown here waxing the

Foundation's Grand Prize in the Winner's Choice Raffle at the Fair.

Read about the Winner's Choice raffle prize winners and see more Fair photos on page 8

Book of the month

As the title suggests, this book tells of the beginnings of our favorite chocolate chip cookie. The book begins with a simplistic explanation of living conditions during the Great Depression. Due to the lack of walnuts in the Toll House Restaurant, Mrs. Wakefield decided she needed to add something else to the cookies. One story says she saw a block of Nestlé's chocolate on the

counter and decided to break it into pieces and add to the cookies. That was the beginning of our chocolate chips.

The book is available through the Kane County Farm Bureau library. This library was the idea of Bob Konen and Dean Dunn. Through the generous donations of the late Alyce Konen in memory of Bob, our library continues to grow. Stop by and browse anytime.



The Cookie Loved 'Round the World—The Story of the Chocolate Chip Cookie by Kathleen Teahan

Even the biggest goals start with simple steps



- | | | |
|---|---|--|
|  Bob Effner , CLF®, LUTCF
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630-584-0001 |  Bob Kearns
S. Elgin
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847-683-2100 |
|  Keith Eakins
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630-762-1324 |  Amanda DiCanio
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630-492-5290 |  Josh Austin
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|  Kelly Landorf
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Elgin
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|  Donna Tonovitz
St. Charles
630-549-7694 |  Luke Fawkes
Elgin
847-742-0001 |  Ted Schuster
Sugar Grove
630-466-9600 |
|  Orazio Difruscolo
St. Charles
630-549-7696 |  Sherry Lochen
Elgin
847-742-0001 |  Sonny Ellen
Sugar Grove
630-466-9600 |
|  David Murray
Montgomery
630-897-2364 |  Bob Riedel
West Dundee
847-428-5434 | |
|  Ashraf Gerges
Aurora
630-898-3750 |  Gary Bolger
West Dundee
847-531-6110 | |



Farm Facts @ Fun

Compiled by Suzi Myers



Chocolate Chip COOKIES

A fun and easy recipe to make with children:

Chocolate Chip Cookie Peanut Butter S'mores

Yield: 4 cookie s'mores

Ingredients

- 8 chocolate chip cookies
- 2 tablespoons creamy peanut butter
- 4 (1/2 ounce) square of dark chocolate
- 4 vanilla bean marshmallows



To make the s'mores, spread a half tablespoon of peanut butter on the inside of 4 cookies. Place a square of chocolate on top, then place a marshmallow on top of that. Place the cookies on a baking sheet.

Heat the broiler in your oven, placing the oven rack directly underneath. Broil for 1-2 minutes, until the marshmallows are golden, bubbly and runny. Remove from the oven and top with the other chocolate chip cookie. Eat!

Jokes

Q: Why did the chocolate chip cookie drop all his chips?

A: Because that's the way the cookie fumbles!

Q: Why do basketball players like cookies?

A: Because they can dunk them.

Q: What kind of snack do little monkeys have with their milk?

A: Chocolate chimp cookies!



Where do the ingredients for chocolate chip cookies come from?

Chocolate:

Comes from the cacao trees that are found in the Caribbean, Africa, South-East Asia, and even in the South Pacific Islands of Samoa and New Guinea.

Etymologists trace the origin of the word "chocolate" to the Aztec word "xocoatl," which referred to a bitter drink brewed from cacao beans. The Latin name for the cacao tree, Theobroma cacao, means "food of the gods."

Sugar:

Originally, people chewed sugarcane raw to extract its sweetness. Indians discovered how to crystallize sugar during the Gupta dynasty, around 350 AD.

Sugar beets grow exclusively in the temperate zone, in contrast to sugarcane, which grows exclusively in the tropical and subtropical zones.

Brown sugar is either an

unrefined or partially refined soft sugar consisting of sugar crystals with some residual molasses content (natural brown sugar), or it is produced by the addition of molasses to refined white sugar (commercial brown sugar).

Eggs:

Harvested from chickens around the world.

Butter:

Made from the cream of dairy cows. The process is called churning.

Baking soda:

Most of it comes from the United States, which contains the world's largest trona deposit. It comes out of the ground in the form of minerals nahcolite and trona, which are refined into soda ash (calcium carbonate), then turned into baking soda (sodium bicarbonate), among other things.

Salt:

Table salt is a refined salt containing about 97 to 99 percent sodium chloride. Usually, anti-caking agents are added to make it free-flowing. Iodized salt, containing potassium iodide, is widely available. US produces 15% of world's salt.

Flour:

Made from wheat. The best baking flour is made from soft white winter wheat which is grown in Illinois.

Pecans:

Grown on pecan trees, some found in Illinois.

Vanilla:

Last year, the world's largest vanilla-producing country was Indonesia, with an output of more than 3,200 tons of vanilla, barely edging out Madagascar, and far above the 463 metric tons from Mexico.

Chocolate chip cookie trivia

• Chocolate chips were created with the invention of chocolate chip cookies in 1937 when Ruth Graves Wakefield of the Toll House Inn in the town of Whitman, Massachusetts added cut-up chunks of a semi-sweet Nestlé chocolate bar to a cookie recipe.

• Chocolate chips can be made from any kind of chocolate (bittersweet, semisweet, milk, or white).

• Today, chocolate chips are very popular as a baking ingredi-

ent in the United States and the chocolate chip cookie is regarded as a quintessential American dessert.

• Chocolate chips are also available in Europe, Australia, and other parts of the world. Nestlé and The Hershey Company are among the top producers of chocolate chips.

• In 1987 Chester Soling sponsored a contest to find the best recipe for chocolate chip cookies and got over 2,600 responses for various recipes.

• Massachusetts' official state cookie is the chocolate chip cookie, and in 2001 the commonwealth of Pennsylvania declared it their official cookie as well.

• Consumption of chocolate chip cookies INCREASED 10% following the introduction of detailed Nutrition Facts labels.

• Baking up a batch of these cookies to make a house seem like a home is standard in a real estate agents' bag of tricks.

• The world's largest chocolate chip cookie weighed 38,000 pounds, was 102 feet in diameter and contained 30,000 eggs.

• Before he became famous for chocolate chip cookies, Wally Amos was the William Morris talent agent who discovered Simon and Garfunkel.

• The standard rounded tablespoon of cookie dough can

hold a maximum of 50 chocolate chips

• Chocolate chip cookies are among only four foods acceptable to even the pickiest of eaters.

• One easy way to up the flavor of your chocolate chip cookies is to let the prepared dough sit in the refrigerator for 24 to 36 hours before baking.

• 13.5% of American adults admit to having eaten 20 or more chocolate chip cookies at a time.

• In the Middle East, chocolate chip cookies are topped with chocolate sauce and eaten with knife and fork.

• Chocolate chip cookies were first called "Butterdrop Do Cookies." Wakefield's recipe first ran in a Boston newspaper. In 1936, she published her first cookbook, Toll House Tried and True Recipes, and renamed them "Chocolate Crunch Cookies."

• The first chocolate chip cookie was the size of a quarter. It was super crispy and could be devoured in just one bite.

August is ...

- National**
 Catfish Month
 Panini Month
 Peach Month
 Sandwich Month

Special Days in August:

- 2 National Ice Cream Sandwich Day
- 3 National Watermelon Day
- 4 National Chocolate Chip Cookie Day
- 5 National Mustard Day
- 8 National Zucchini Day
- 10 National S'mores Day
- 22 National "Eat a Peach" Day
- 30 National Toasted Marshmallow Day
- 31 National Trail Mix Day

Chocolate chip cookies

E	Q	V	A	Z	L	K	G	N	I	B	E	S	J	N	T	Z	N	M	L	AGRICULTURE
M	Z	H	H	C	F	K	V	B	Y	G	T	F	F	E	V	F	D	I	S	AMOS
O	A	X	G	W	A	X	A	G	U	A	D	O	S	K	P	L	F	C	U	ARCHEOLOGY
P	D	S	B	U	H	C	O	A	C	T	O	M	L	H	E	I	R	E	G	BAKE
E	D	Y	S	V	O	L	Q	N	A	G	T	U	B	I	L	C	C	I	A	BUTTER
C	Y	Q	W	A	O	D	R	U	O	L	F	E	F	Q	G	H	L	E	R	CHOCOLATE
A	L	K	V	E	C	F	Z	M	W	A	W	E	R	N	I	L	K	R	R	COOKIE
N	T	J	H	O	S	H	O	K	H	K	K	R	G	S	I	S	A	L	T	CREATOR
S	Q	C	U	T	W	L	U	B	Z	A	E	D	F	N	S	G	G	E	X	DOUGH
N	R	Y	S	J	A	Z	O	S	W	N	A	U	O	Z	H	C	A	I	H	EGGS
A	J	O	U	S	H	T	W	U	E	A	E	I	R	O	T	A	E	R	C	FARMERS
F	M	B	S	J	L	A	A	A	G	T	S	S	J	C	M	T	A	D	C	FAVORITE
A	A	E	O	G	M	M	I	R	L	C	T	T	T	Q	F	E	L	F	S	FLOUR
F	S	V	M	L	S	G	I	N	N	K	H	S	A	L	P	L	L	V	N	ILLINOIS
O	Y	M	O	K	R	C	R	N	S	L	F	O	G	E	E	M	I	M	H	MASSACHUSETTS
S	I	N	Z	R	U	S	R	E	M	R	A	F	C	Q	H	S	N	Y	X	MOLASSES
N	K	Y	H	L	I	E	I	K	O	O	C	C	K	O	X	W	A	T	B	NESTLES
S	M	S	T	H	V	T	B	Q	U	R	M	P	R	E	L	Z	V	G	E	PECANS
N	R	U	D	C	H	U	E	Y	P	H	P	K	V	A	K	A	D	G	F	RECIPE
W	R	X	X	R	I	Z	F	J	W	Z	R	R	A	T	F	A	T	F	L	SALT
E	J	V	H	H	C	H	D	Y	N	B	Y	R	G	B	A	K	E	E	M	SODA

Name _____
 Address _____
 City _____ State _____ Zip _____
 Telephone (____) _____ Email _____ Age _____

Return to: Kane County Farm Bureau, 2N710 Randall Road, St Charles, IL 60174 by August 15, 2018 to be entered in our drawing for a cookie themed prize.

Congratulations

Joann Lichthardt of Hampshire. Her name was chosen from the entries received for correctly completing last month's Word Search Puzzle. For her participation, she receives baking supplies! Thank you, Joann for reading the Kane County Farmer and continue to watch each month for more great opportunities from the Kane County Farm Bureau.

Summer Ag Institutes (continued from July paper)

In last month's *Kane County Farmer*, we reviewed the first few days of Summer Ag Institute I, the Farm Bureau's annual graduate credit course for local teachers. The Institute included classroom time at the Farm Bureau, as well as farm and agriculture business visits to FONA Flavors of North America), Midwest Groundcovers, Gould's Pork Farm, Esther's Place Fibers, Monsanto, Dunteman Sod Farm, Renshaw's Mushroom Farm, and 360 Flavor and Spice, as well as a visit from a bee keeper. With so much learning for the teachers already, it's hard to believe that there were still two more days of visits to more local farms and businesses and one more day in the classroom!

Tuesday, June 19, began with a trip to Elburn to a co-operative grain elevator, CHS Elburn located on Meredith Road. The tour began in the office where the group of Kane County teachers met Don Pollnow, location Manager; Michael Long, Grain Originator from the main office; Jeff Kiefer, Assistant Manager for Agronomy; and Carol Lee, office specialist. A typical day at the grain elevator may include up to 10,000 bushels of grain delivered by truck, with many times that amount during harvest season.

CHS Elburn is a full service cooperative offering seeds, fertilizer, and herbicides from the beginning stages of planting to the end of the season's harvest, as well as trucking services and grain storage. As the employees walked the group around the grounds from the truck scale to storage bin to dryer, the full process was shown and explained beginning with the

trucks pulling in to be weighed and a sample taken. The sample was then tested for moisture and quality, for example, full soybeans vs. splits as well as the amount of debris in the load. Once weighed, the trucks were unloaded into designated storage. Corn could be sent to

up there at the center. Partnering with FONA in Geneva, the display was built back in September of 2017. Still in early stages of development, Brussel sprouts were one of the plants growing in clay-based gravel using the waste created by the aquatic animals in the tank



Photos, top to bottom: Dave Gieseke of Buck Bros Inc. in Hampshire is shown here talking to the group of Kane County teachers who participated in Summer Ag Institute I. Topics he covered before the group headed outside to "test drive" an S680 combine and 9420R tractor included the history of John Deere, the range of equipment that John Deere manufacturers, as well as the technology that farmers now have access to while using these machines in the field.

Gehrke Farms on Ramm Road in Maple Park, was a sunny afternoon stop for the Kane County teachers participating in Summer Ag Institute I. Bob and Beth Gehrke with son, Wayne, explain their hay operation, including growing, cutting, raking, and baling 3 types of hay: alfalfa, alfalfa and brome grass mix, and brome grass. Shown in this picture is a large square baler, which is pulled behind a tractor.

local ethanol plants and soybeans could be shipped as far as California and be loaded onto container ships headed overseas, often ending up in small villages in foreign countries. The last step shown on the tour was the dryers, which run 24/7 during harvest with the exception of one hour on Sunday for cleaning.

Hickory Knolls Discovery Center was the next stop for the group to learn about Aquaponics. Aquaponics refers to any system that combines conventional aquaculture (raising aquatic animals such as snails, fish, crayfish, or turtles in tanks) with hydroponics (cultivating plants in water) in a symbiotic environment.

Pam Otto, Manager of Nature Programs & Interpretive Services, was the group's tour guide explaining the process set

a presentation given by Karen Schmidt of Midwest Dairy, and then a history and tour from Joe Engel.

A dairy farm that began in 1968 by Dennis and Beth Engel, it is now run by their sons Joe and Matt. Not just a dairy farm providing milk, the brothers also focus on genetics and breeding as well. Diversification is the key to their success and longevity in the industry.

After lunch and a brief lesson in genetics, breeding practices, and the farm capacity, the teachers began their tour around the farm. First stop was the calf barn where each calf is housed in their own clean, straw lined pen and bottle fed daily.

Off to the dairy barn to see where the cows are milked, the teachers had a chance to ask questions and learn more about

like happy, healthy, and content lawn-mowers. I'm sure the producers feel the same way, knowing they won't have to buy supplemental feed in the summer eliminates one of many potential burdens that lie unforeseen throughout the seasons.

Hay and straw farmers will also benefit if given enough time between heavy rains and heat waves to cut, rake, and bale. 1st cuttings, 2nd cutting, and 3rd cuttings of hay are pretty normal, but if the weather and rain stay right, a 4th cutting in September is possible. That means even more protein in the product, which is great for supplemental feed for long, cold winters. A win-win!

My thoughts about it being too hot or too wet for short periods of time is trivial. The bigger picture is that farmers and ranchers need warm days and plenty of rain to grow crops and feed livestock and no matter what I think, Mother Nature will do what she wants, when she wants. Thank goodness for public pools, rivers, and lakes we have ample access to here in Kane County to cool off; so get out there and enjoy the Hot Summer in the County!

labels on milk, organic vs. non-organic, and the current state of the dairy industry. Once inside the dairy barns, Joe demonstrated how the cows line up to be milked, how the milking machines are attached, and the strict disinfecting process before and after. Keeping the cows' comfort in mind at all times is high priority. By age two, about \$2,000 has been invested in

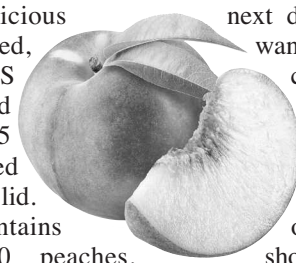
each cow, so keeping them healthy, comfortable (in hot and cold weather) is important.

Thanking the Engels for lunch and an informative tour, the teachers were off to their final stop of the day, a hay farm. Gehrke Farms, run by family members Bob and Beth with children Carolyn and Wayne, are located throughout Kane (continued on page 7)

Order your FRESH PEACHES by Aug. 7

The Kane County Farm Bureau is in the last few days of taking orders for juicy, home-grown peaches fresh from Rendleman Orchards, a Southern Illinois grower.

These delicious peaches are washed, hydra-cooled, US Grade #1 Extra, and packaged in a 25 pound wax coated fancy box with a lid. Each box contains approximately 60 peaches. They are delivered to our office on Randall Road the morning of pickup in a refrigerated truck for freshness.



The grower recommends the peaches, which are available in the month of August, for their sweetness and juicy flavor. The peaches are freestones (easily comes off the pit). If you like to make peach pie or cobbler, or you like to can or freeze peaches, now is the time to take advantage of this once a year offer!

Peaches are highly perishable. They are shipped when they are a little green so that when they arrive they are not

bruised with juice running out of the box. The grower recommends that the peaches be refrigerated immediately upon receipt unless you are planning to can or freeze them within the next day. Then when you want to use them, you can take out however many you think you will use the next day, let them sit out in a paper bag overnight, and they should be ripe and ready to eat or cook with. Peaches should not be out of the refrigerator for more than 24 hours. If they are left out too long, they are susceptible to mold.

The price for a 25 pound box is \$30 (Plus member price), \$31 (member price) and \$33 (non-member price). PAYMENT IS DUE WITH ORDER. You can order by filling out the form and sending it in with your check, or call the Farm Bureau at 630-584-8660 and pay with a Visa, MasterCard, or Discover. Pickup will be on Tuesday, August 14 from 12:00 - 6:00 pm at the Farm Bureau office.

HOT SUMMER IN THE COUNTY

By Marty Keltner



This summer's weather has definitely been all over the place, from the frying pan to the freezer and beautiful in between to make us forget. And the rain. The buckets and buckets of water that have poured down upon us have been overwhelming at times. Dare I say schedule-changing? Thank goodness we haven't had the hail that other parts of the U.S. has had - big sigh of relief there!

Rain is necessary and for agriculture, critical, but as my favorite saying goes "everything in moderation" is best. Please can we turn the heavenly water spout a bit to the left? Flooding rivers and basements, run-off, delays in planting crops, and corn-field lakes - we've really been fortunate-unfortunate.

One of the most noticeable

effects of the heat and rain we've had is on the corn. I've driven around Kane County looking at corn fields and most look very, very tall to me. I grew up with the saying "knee-high by the 4th of July." This year in Illinois, it seems to be "basketball player high by the 4th of July"! Will the corn in August be "building high to the sky?" I will wait and see, as it stands now, we might have a good chance of beating the world record of a corn stalk being 45 feet tall. You just never know.



Having the heat and the rain have been a good combination not only for crops, but for livestock as well. With plenty of good green grass to graze, the cows, horses, goats, llamas, and other critters I have seen look

Fresh Peaches

Quantity: _____ \$30.00/box (Plus Member), \$31.00/box (Member), \$33.00/box (Non-member)

Amount Enclosed: _____

Name: _____

Telephone Number: (_____) _____

Member Number: _____

Credit Card # _____

Exp Date: _____ CVV: _____

Mail to: Kane County Farm Bureau, 2N710 Randall Rd., St. Charles, IL 60174 or call 630-584-8660
DEADLINE FOR ORDERING IS 4:30 p.m. Tuesday, August 7
Pickup is at the Farm Bureau Tuesday, Aug. 14, from noon-6:00pm



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Summer Ag

(continued from page 6)

County, primarily in the Elgin area. The location visited by the group was in Maple Park and is where the family focused on their hay production, farming about 250 acres.

Arriving on the day following a big storm, the teachers witnessed hay racks filled with a 1st cutting of alfalfa and brome grass in small, square bales. The family had rushed to rake and bale the hay in order to beat the storm that came the night before. Needless to say, weather is a huge influence when baling hay due to moisture content. Moisture creates mold and that can ruin the product, making it unsaleable.

Focusing on three kinds of hay: alfalfa, brome grass and alfalfa, or just brome grass, the Gehrkes have varying customer needs that range from 1st cuttings to 3rd cuttings. Each customer has a different need, quality and aesthetic they are looking for in their hay ranging from color to protein.

Wednesday, June 20, was an exciting day for the group. Starting out with a visit to Klein's Vegetable Farm in Burlington, Dan and his brother Matt were on hand to guide the group through the extensive farm, beginning in the wash and packaging building. There the group saw how asparagus is sorted, cut, and packaged.

A tour of one of the green-

houses followed and Dan demonstrated how the planting the seedlings had been simplified by a contraption that his father, Randy created. Klein's business is year-round, so their greenhouses are temperature controlled with heated benches equipped with water tubes.

After exiting the greenhouse, the tour continued, but on a hay wagon pulled by a tractor! In order to tour the entire farm, which is 230 acres of fruits and vegetables and 200 acres of grain, the group needed "wheels". Slowly driving through the fields was an eye-opening experience – acres and acres and varieties of kale, lettuce, cabbage, broccoli, tomatoes, pumpkins, you name it, Kleins grow it! Seeing how much labor is needed to not only harvest the vegetables when perfectly ripened, but to maintain the fields, check for pests, and control weeds, it's a lot of work. The Klein Family has been lucky to have the same families work for them for years.

For the second stop of the day, the teachers visited an implement dealer in Hampshire – Buck Bros. Inc. – specializing in John Deere equipment from mowers to combines. After a brief history of John Deere and how farm equipment has changed over the years with technology driving precision agriculture, the teachers were ready to "test drive" an S680 combine and 9420R tractor.

Each teacher took a turn driving one or the other around the

lot and were truly amazed by the agility and command-ability of driving something so large as well as the controls that operate each machine, making it nearly "drive itself."

For the afternoon farm visits, the group headed first to Nesler Grain Farm in Genoa where over lunch, the Nesler family (Warren & Miriam, farm founders, and Jeff & Laurie, farm operators, and son Colin) sat with the teachers to answer any questions they might have and also to give them a better understanding of their grain business and farm.

After lunch, Jeff Nesler verbally walked the teachers through a year in farming, which means that the prep work begins a year ahead of the actual farming by analyzing the current crop. They have already started marketing their crop for 2019 and there is a 24 month window which began in July of 2017 and will end in June of 2019. This will help them decide how they want to proceed the following year. Fertility, pest management, yield and many other factors are taken into account.

April and May start off the planting season, this year they were able to plant 4,000 acres in 7 days. Fertilizing and pesticide application overlaps in May and continues into June. July and August are growing months, but also months where the farm needs to keep a close eye on the development of the crop with limited application of fertilizer, herbicides, or pesticides.

September is harvest time followed by fall tillage or wrapping things up for the winter.

Whiskey Acres Distilling Co. in DeKalb marked the last stop of the day where the teachers not only were able to partake in a spirits tasting, they also took a tour of the grounds and witnessed firsthand how the spirits they had tasted, are made. Nick Nagele, one of the co-founders, began the tour with how the distillery was founded back in 2013. Jamie Walters, also a co-founder, made an appearance to explain his family history, the farm's beginnings, and why they chose to start the distillery.

Spirits they produce are rye,

straight bourbon, and vodka as well as an Artisan Series. Corn is the main ingredient in both their bourbon and vodka, but they finish the bourbon off with wheat to create a softer, more rounded spirit. The teachers were then led through two grain bins, which are being used to store the barrels of rye, bourbon, or vodka, all requiring specific increments of time for aging.

Thursday, June 21, was the last day of Summer Ag Institute 1 and also the day that the teachers presented their boards for their classrooms, listened to additional speakers from commodity groups and Nutrients for Life.

A Special Thank You ...

This list represents the people that made our Summer Ag Institute I a success. We cannot thank you enough for the time you took to educate our Kane County teachers on the importance of all those involved in and dedicated to Illinois agriculture and producing food and fiber for a growing world.

Julie Blunier, Illinois Soybean Association
 Elizabeth Hagen Moeller, Kane DuPage Soil & Water Conservation District
 Katie Sudler, FONA
 Stan Schumacher, Midwest Groundcovers
 Kevin Donnelly, Midwest Groundcovers
 Kelly Nicholas, Midwest Groundcovers
 Eldon & Sandy Gould, Gould Farm Illinois Corn Growers Association*
 *Dan Heinrich, Brad Fabrizio, Bryan Van Bogaert
 John Hardin, Monsanto
 Kevin Betts, Monsanto
 John Kinsey, Monsanto
 Amanda Erleneach, Monsanto
 Bill Dunteman, Dunteman Sod Farm
 Cari Shaw, Renshaw Farm
 Lauren Erdmanis, Renshaw Farm
 John Cirpinski, 360 Flavor & Spice
 Kevin Bozis, 360 Flavor & Spice
 Harry Patterson, Bee Keeper

Donald Pollnow, CHS Elburn
 Jeff Kiefer, CHS Elburn
 Michael Long, CHS Elburn
 Pam Otto, Hickory Knolls Discovery Center
 Dennis & Beth Engel, Luck-E Holsteins
 Joe & Matt Engel, Luck-E Holsteins
 Bob & Beth Gehrke, Gehrke Farms
 Wayne Gehrke, Gehrke Farms
 Dan and Matt Klein, Klein's Vegetable Farms
 Dave Gieseke, Buck Bros Inc.
 Kyle McKee, Buck Bros Inc.
 Kyle Skaja, Buck Bros Inc.
 Warren & Miriam Nesler, Nesler Grain Farm
 Jeff & Laurie Nesler, Nesler Grain Farm
 Colin Nesler, Nesler Grain Farm
 Nick Nagele, Whiskey Acres Distilling Co.
 Jamie Walter, Whiskey Acres Distilling Co.
 Haley Siergiej, Nutrients for Life

Photos, top to bottom:

Joe Engel, co-owner of Luck-E Holsteins Dairy, (right) holds a milking apparatus, which is attached to each cow that enters the dairy barn to be milked. Before and after attaching the milkers, each cow's udders are disinfected with spray to ensure the proper hygiene.



Jeff Nesler, pictured sitting on a stool at the head of the picnic table, heads up the family business, Nesler Grain Farms Inc. in Genoa. During the farm visit, Jeff educated the teachers on the timeline he follows for their business and what each step of the process entails. He shared that they have a 24-month window for marketing their grain and for prepping, planting, growing, and harvesting, a 12-month window.



CLASSIFIED ADS

CLASSIFIED AD RATES
 Classified advertising rates: 20 cents per word/\$20 minimum (60 words or less). DISCOUNTS for members: Associate members, 20%; Voting members, 30%; PLUS members, 40%. Advance payment requested. Ads due by the 15th of every month for the next issue. No advertising (classified or display) for financial or insurance services will be accepted. Call 630-584-8660.

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'2018 Winner's Choice' raffle winners announced

This year the Kane County Farm Bureau FOUNDATION'S "2018 Winner's Choice" raffle concluded at the Kane County Fair, Sunday, July 22, directly following the 4-H Blue Ribbon sale. The grand prize was a 1965 Ford 100 Pick-Up Truck OR X350 John Deere riding lawn mower OR \$3,500 cash; 2nd prize \$500 in groceries, 3rd prize \$500 in fuel, and 4th prize \$250 Kane County Farm Bureau Country Store Bucks.

Ticket sales kicked off in April with Kane County Farm Bureau's Touch-A-Tractor

event and the excitement and anticipation has been building ever since then. There were many last minute ticket sales right up until the moment of the drawing and with so many buyers eager to drive away with the vintage Ford pick-up, competition was strong amongst those waiting for the drawing.

With Joe White, President of the Kane County Farm Bureau, and Steve Arnold, Manager of the Kane County Farm Bureau announcing the winners, Jake Thompson of Maple Park a Kaneland FFA member, 4-H

Blue Ribbon Sale exhibitor and KCFB Foundation scholar drew the following names:

Grand Prize Winner – A 1965 F100 Ford Pick-Up Truck

Samuel Heitz, St. Charles, IL

2nd Prize Winner – \$500 in Groceries

J. Wright, Denver, CO

3rd Prize Winner – \$500 in Fuel

T. Zies, North Aurora, IL

4th Prize Winner – \$250 Kane County Farm Bureau Country Store Bucks

D. Miller, West Chicago, IL

Thanks to all who bought tickets to support the Foundation's Scholarship and Ag-ib-the-Classroom programs and Congratulations to all the

winners! Keep reading the *Kane County Farmer* for information on our next Foundation fundraiser and information on the 2019 Winner's Choice prize options.

What's new in the COUNTRY agencies?

St. Charles Agency, Bob Effner, Agency Manager

TODD WILCOX has been named the Rep of the Month for June 2018 in the St. Charles/Elgin Agency, as announced by Agency Manager, Robert J. Effner, Sr., CLF®, LUTCF. Todd has provided tangible plans for addressing the immediate and long term insurance needs of his clients through COUNTRY Financial's diverse products and services: Auto, Farm, Home, Life, Business, Retirement. Let Todd's expertise help you! You may reach Todd at 630-762-1326, or todd.wilcox@countryfinancial.com. Congratulations, Todd!

Aurora Agency, Kevin Gomes, Agency Manager

Ryan Mizgate, Financial Representative with the Aurora Agency, is our Financial Representative of the Month for June, 2018. Ryan began his career with COUNTRY Financial in June of 2014 and services clients out of his office located at: 1161 Oak Street, North Aurora, 60542 (630) 907-9485

Ryan's professionalism, community involvement and vast knowledge of auto, home, life, commercial and financial products make him a great person to do business with. Congratulations, Ryan!

KCFB Foundation Executive Director Steve Arnold hands over the keys to the Grand Prize 1965 Ford 100 to Samuel Heitz of St. Charles. Samuel stopped by the Farm Bureau to buy his tickets when he saw the truck parked on the lawn.



Samuel Heitz is all smiles behind the wheel of his 1965 Ford truck. A fan of the brand, his wife drives a 1964 Ford Falcon convertible!



Farm Bureau fun at the Kane Co. Fair

This year's Kane County Fair welcomed fair goers to the Farm Bureau Pavilion with all of the expected summer elements, minus the heat! Sun and rain, clouds and no clouds, visitors enjoyed cooler temperatures to make their way around the exhibits, shows, and of course, the famous fair food stands.

New for 2018, the Kane County Farm Bureau's building featured Giant Jenga, featuring Farm & Food Trivia. This colorful game attracted all ages to improve the agricultural knowledge; some knew dairy, some knew swine, and some enjoyed learning what they didn't know about machines, history, and fruits and vegetables, oil seeds, etc. Every so often, you could hear the crash of the wood blocks with those playing

grimacing because the block they chose was the cause of the crash!

Other attractions in the KCFB building included the Young Farmers' educational grain bin safety display, petting zoo, "2019 Winner's Choice" Massey-Harris 333 tractor on display, colorful membership benefit displays with all of the savings members have access to, and abundant bucket raffle and silent auction. Visitors deliberated over which prize they wanted to win in the bucket raffle and often came back multiple times to check on their silent auction bids, eager to make sure they were at the top! Free ice cream for bucket raffle tickets was often an incentive to buy more!

Tractor shaped Pillow Pets®

were also a hit, with many asking "How do I get a FREE Pillow Pet®?" Many were excited to either sign up for membership or upgrade their current membership to PLUS, to receive a FREE red, yellow, green, and pink, Pillow Pet®. Other visitors were excited to take part in the "2018 Winner's Choice" raffle for a 1965 F100 Ford Pick-Up truck. Many enjoyed sitting in the driver's seat, popping the hood, or just taking selfies with the vintage truck.

Thank you to all those who attended the fair and visited the Kane County Farm Bureau Pavilion and to those who volunteered their time to help set-up, take-down, and of course, greet visitors who came and went. We appreciate your dedication to making this year a success!

Recruiter of the Month

Each month we honor the person who signs the most members into our organization. This month, the honor goes to Felipe Rocha! Felipe has been a COUNTRY Financial Representative since



Felipe Rocha

August of 2011. His office is located at 541 N. Lake Street, Aurora. Thank you for your continued support of the Kane County Farm Bureau and congratulations on your success!

2018 Bucket Raffle Fundraiser for the KCFB FOUNDATION

The Silent Auction & Bucket Raffles are Kane County Fair traditions, hosted by the Kane County Farm Bureau FOUNDATION, to support and provide scholarships and internships as well as Agriculture-in-the-Classroom activities and learning experiences. Thank you to these local businesses who donated prizes for silent auction & bucket raffles at the 2018 Kane County Fair. Your support of the Kane County Farm Bureau FOUNDATION'S college scholarship and agricultural literacy programs is greatly appreciated. Winners will be notified via phone and will be listed in next month's *Farmer!*

- AGCO Parts – Batavia
- Carolyn Gehrke – Elgin
- C & C Mulch – Geneva
- CHS Elburn – Elburn
- Colonial Café – St. Charles
- Costco – St. Charles
- Country House Restaurant – Batavia
- Dave Klussendorf – Batavia
- Designer's Desk – Geneva
- Eddie Gaedel Pub & Grill – Elburn
- Elgin Symphony Orchestra – Elgin
- Fast Frame – St. Charles
- Forest Preserve District of Kane County – Geneva
- FunWay Ultimate Entertainment Center – Batavia
- Geneva Commons – Geneva
- Goebbert's Pumpkin Patch – Hampshire
- Graham's Fine Chocolates & Ice Cream – Geneva
- Gwen's Shed – Elgin
- HobbyTown® – St. Charles

- Hughes Creek Golf Club – Elburn
- Kane County Country Market – Maple Park
- Kane-DuPage Soil & Water Conservation District – St. Charles
- Klein's Farm and Garden Market – Elgin
- Lowe's Home Improvement – St. Charles
- Paisano's Pizza & Grill – Elburn
- Preservation Bread and Wine – Geneva
- SciTech Hands on Museum – Aurora
- Spirels Frozen Yogurt – Elgin
- St. Charles Park District – St. Charles
- Target – Batavia
- Town House Books & Café – St. Charles
- The Pumpkin Wagon – Elgin
- Wasco Nursery – Wasco
- Whiskey Acres – DeKalb
- 360 Flavor & Spice – Geneva

Scenes from the Fair

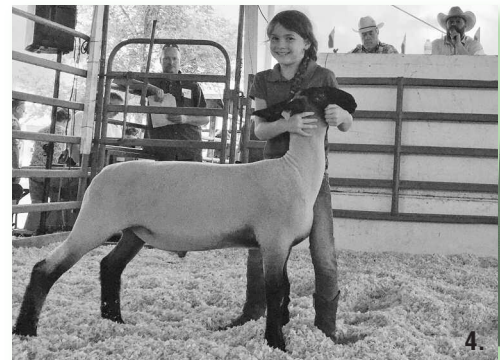
Kane County Farm Bureau and its not-for-profit Foundation had a large presence at the 150th Kane County Fair, occupying the pavilion opposite the livestock show ring and adjacent to the 4-H fairgrounds office.

1. 4-H livestock exhibitors like Laci Wernicke of Sycamore, pictured with her Mom, Christina Sjulstad, stopped by to get free "Show Your Passion" t-shirts from Illinois Farm Bureau.

2. Free Pillow Pets were offered for new Kane County Farm Bureau memberships and membership "upgrades" at the Fair, making kids very happy.

3. Volunteers like Terry Breen of St. Charles (far right) helped fairgoers improve their agricultural literacy while having fun by playing Farm & Food Giant Jenga.

4. The highlight and conclusion of the Fair for most agriculturalists in the 4-H Blue Ribbon Sale on Sunday. Here Emma Best of Hampshire, a member of the "A Bit More" 4-H Club, shows her Blue Ribbon lamb.



The ever popular "Bucket Raffles" along with a Silent Auction sent 50+ fairgoers home with bargains and raised additional hundreds of dollars for KCFB Foundation Scholarships.

