

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. 85 NO. 1 JANUARY 2020

Farms, food and the environment Opportunities for teachers, students and FB members

For those who stand in front of a classroom, and those who sit behind a desk in one, Kane County Farm Bureau has a series of upcoming events to help students and teachers gain greater knowledge about food, farms and the environment that sustains us all. Our award-winning agricultural literacy program is built upon offering teachers lesson plans and resources they can take back to the classroom through material, hands-on experiences and contact with local experts literally “in the field.”

Teacher Institute Day, February 28, 2020 - Kane County Farm Bureau, St. Charles

This institute day across Kane County provides an opportunity for Kane County teachers to learn more about local agriculture, farms and food and how to incorporate that knowledge into classroom lessons. Join us at the Farm Bureau for “Earth Day & the future of farms and food” to learn more about FREE classroom resources and lesson plan ideas, and to hear from local experts on recycling, protecting water quality and building your own pollinator garden! Register through the Kane County Regional Office of Education at kaneroe.org. CEU's/CPDU's are available.

38th Annual Ag Days, Tuesday & Wednesday, March 17 & 18

For over three decades, Kane County 4th grade students have gathered each March for Ag Days, a fun, fascinating expo that gives them knowledge about Kane County's considerable agriculture industry. This year's Ag Days, themed “Learn

from Local Farmers,” is in the Fieldhouse at Mooseheart Child City & School in Batavia, and will provide 4th graders a glimpse of farm life through a series of 20 to 25, 5-minute presentations on a variety of farm, food, health, hygiene and safety topics.

Students will learn about beekeeping and honey production, corn and soybean production, farm animal care, farm safety and the role of agriculture in everyday products such as fuel, clothing, candy and pizza during visits to learning stations within the Fieldhouse. They learn from farmers, growers, 4-H and FFA representatives and a crew of dedicated volunteers who share their knowledge and enthusiasm for agriculture with the students.

For more information about 2020 Ag Days or to register, contact Amy Cook, Ag in the Classroom Coordinator, or Steve Arnold at 630-584-8660.

Summer Ag Institutes

Kane County teachers will have a unique and exciting opportunity to tour local farms, meet farmers and earn college graduate credits from St. Francis University this summer. Kane County Farm Bureau is hosting its Summer Ag Institute I beginning June 8.

The Summer Ag Institute is scheduled for 6 days, Monday, June 8th - Friday, June 12th and Monday, June 14, from 8 am to 4 pm each day. Kane County Farm Bureau is the gathering point for teachers to board a bus

and tour local farms, agri-businesses and manufacturers,

where they will get a clear picture of how agriculture affects

our daily lives. The tours will reveal the essentials of research, production, processing, marketing, transportation and retailing that takes food from farm fields to dinner tables. They learn from farmers, growers, experts in various fields and a crew of dedicated volunteers who share their knowledge and enthusiasm for agriculture, while networking with like-minded peers.

Topics will include GMO's, sustainability, organic practices, local foods, global populations and other topics that are current in agriculture today.

SAI II

This 4-day event focusing on Earth Day is offered to graduates of any year's SAI I class. It is the teacher's opportunity to visit farms and businesses with an emphasis on sustainability.

Please contact Amy Cook at aitc@kanecfb.com or 630-584-8660 for more information about Summer Ag Institutes content or to register.

(continued on page 6)



Opportunities abound in 2020 to learn more about Kane County agriculture!

Photos, top to bottom::

4th-grade students at Ag Days 2019 enjoyed a visit with an FFA representative and a friendly calf.

Touch-A-Tractor is a fun event for adults and children alike. Parents snap

photos as their children get a turn behind the wheel of antique tractors and modern, high tech farm equipment, plus many other family-friendly features.



Summer Ag Institute gives teachers a chance to visit local farms and food producers. This teacher is chatting with Joe Engel of Luck-E Holsteins in Hampshire.

KCFB takes home not 1, but 2 'Most Outstanding Projects' for 2019

Each year, Farm Bureaus from around the state compete for gold, silver, and bronze awards in 10 different categories, as well as committees like Young Farmers. Within each category, “outstanding projects” surface based on scores received from judges and these projects are then called out for special recognition at the IAA Annual Meeting.

This year, Kane County Farm Bureau was the recipient of not one, but two of these coveted awards!

The first MOP, “Most Outstanding Project,” the Kane County Farm Bureau was awarded was in the Legislative/Political Process category. This award was for a Farm Shop “Victory Mixer” held in

November 2018, two weeks after the November elections.

Judges were pleased with the Farm Bureau's bi-partisan approach to legislative relations, which included pre-elec-

tion “teaser” invitations to all local, state and national candidates on the November ballot. Initial “save-the-date” invites revealed everything except the

(continued on page 2)

14th District Congresswoman Lauren Underwood and host Dale Pitstick pose on the platform of a John Deere combine after a cab tour to see the technology and machinery that modern-day farmers use for increased production and efficiency at the November 2018 KCFB “Post-election Victory Mixer”.

The event received a Most Outstanding Legislative Project award from the Illinois Farm Bureau for its innovative approach to reaching out to both incumbent and newly elected legislators and across political divides.



JANUARY FEATURED PRODUCT

*Lemon
Rosemary
Pork Roast*

The special this month is 3 individually wrapped, 24 ounce boneless pork roasts cut from the most tender part of the pork loin. It is designed to be cooked just like beef to an internal temperature of 145°F, sliced thin and used as an entrée. The roast is netted together and vacuum sealed to preserve the lemon-rosemary marinade. The special is offered for \$20 to Farm Bureau members, Non-members pay \$23. Plus Status members always receive a 5% discount on edible products at the Farm Bureau!

KCFB CALENDAR JANUARY 2020

1 New Year's Day – Office closed

8-10 Illinois Specialty Crops, Agritourism, & Organic Conference, Springfield, IL

9 Finance Committee 5 pm
Nominating Committee, 6 pm
Board of Directors, 7 pm

16 Ag Committee, Kane County Board, 10 am

17-22 AFBF Annual Meeting, Austin, TX

31 2019 IFB Young Leader Conference, East Peoria, IL

(All meetings/events are at KCFB unless otherwise indicated)

Farm Toy of the Month

If your “little deeres” are cooped up and restless, we have just the remedy with this month's farm toy.

This 20-piece John Deere Farm Toy Set has plenty of equipment to keep the farm running during winter, including tractors, grain wagon, pickup trucks, gator,



horse trailer, horses and more.

Regular price is \$20.08, but visit our lobby Farm Bureau Country Store during the month of January, and you can save an extra 10% by downloading the IFB Benefits app from Abenity OR showing us the app on your smart phone.

Supplies are limited, so we'll see you soon!

MOP awards

(continued from page 1)

Victory Mixer's location, with a note that election winners (only) would receive a follow-up after the results were in.

The event was held in the farm shop at Pitstick Farms near Maple Park. It attracted more than 30 local public officials, including two newly elected members of Congress, less than

two weeks after the election. The second MOP, "Most Outstanding Project," was awarded in the Communications & Promotions category. This award was for a September 2018 "Milk, and Hunger" meeting.

That gathering of Farm Bureau leaders, local food pantries, the Northern Illinois Food Bank and hunger advocates, launched the KCFB Foundation's 10,000 Gallon Challenge - a milk focused hunger relief project through which Farm Bureau supporters contributed funds to provide over 10,300 gallons of milk to local food pantries. 10,000 Gallon Challenge events included contributions from AGCO Parts Batavia employees, CHS Elburn, the proceeds from sale of a Luck-E Holsteins calf and an ice cream social at the Lenkaitis Holsteins dairy farm open house in June.

Here volunteers serve ice cream at the Dairy Open House to mingle with visitors and raise funds for the 10,000 Gallon Challenge.



— KCFB Awards – 2019 —

Ag Literacy	Gold	Member Relations	Gold
Young Farmers	Gold	Communication & Promotion	Silver
Commodities & Marketing	Gold	Membership Quota	Gold
Foundation	Gold	Multi-County	Silver
Health & Safety, Local Affairs	Gold	Policy Development	Gold
Legislative/Political Process	Silver		

Most Outstanding Project: Legislative/Political Process – "Farm Shop Victory Mixer"
 Most Outstanding Project: Commodities & Marketing – "Milk and Hunger meeting"
 Young Farmers "Harvest for ALL" award
 IFB President's Award

New faces at Kane County Farm Bureau

Alice Macha has joined Kane County Farm Bureau as Communications Coordinator. She has worked for newspapers and printing companies previously, doing graphic design and print production. Macha has provided layout and design services for the Kane County Farmer since 1996. Her hobbies include gardening, nature and healthful cooking. She looks forward to promoting Kane County Farm Bureau and disseminating information online and in print to Kane CFB members and the Kane County community.

Rhonda Michalek joined the organization as an Admin-

istrative Assistant for the Kane County Farm Bureau Foundation. Michalek was raised on a ranch in southeastern Montana and has a lifelong interest in farming and agriculture. She joined IBM after college and had a variety of roles for over 30 years for the company including project management and systems engineering. She enjoys gardening; baseball; and textiles, fibers and felting. She also volunteers at Northern Illinois Food Bank. Rhonda looks forward to revisiting her agricultural roots and

helping Kane County Farm Bureau sustain and promote agricultural efforts.

Sindhu Saveen has joined Kane County Farm Bureau in the role of Membership Assistant. She assists with database administration and management and general office administrative responsibilities. Sindhu holds a bachelor of engineering degree in electronics and previously worked as a customer support specialist for a technology firm. Sindhu enjoys music, nature and the outdoors.



Alice Macha



Rhonda Michalek



Sindhu Saveen

KANE COUNTY FARM BUREAU BOARD ATTENDANCE												
JANUARY 2019 THRU DECEMBER 2019												
	JAN	FEB	MAR	APR	MAY	JUN	JULY	AUG	SEP	OCT	NOV	DEC
C. BRADLEY	X	X	X	X	X	X	X	X	X	X	X	X
B. COLLINS	X	X	X	X	X	X	X	X	X	X	X	X
C. COLLINS	X	X	X	X	X	X	X	X	X	X	X	X
J. ENGEL	X	X	X	X	X	X	X	X	X	X	X	X
G. GAITSCH	X	X	X	X	X	X	X	X	X	X	X	X
B. GEHRKE	X	X	X	X	X	X	X	X	X	X	X	X
W. KECK	X	X	X	X	X	X	X	X	X	X	X	X
M. KENYON	X	X	X	X	X	X	X	X	X	X	X	X
K. KETTLEKAMP	X	X	X	X	X	X	X	X	X	X	X	X
D. LEHRER	X	X	X	X	X	X	X	X	X	X	X	X
A. LENKAITIS	X	X	X	X	X	X	X	X	X	X	X	X
N. LONG	X	X	X	X	X	X	X	X	X	X	X	X
D. PITSTICK	X	X	X	X	X	X	X	X	X	X	X	X
W. SCHNEIDER	X	X	X	X	X	X	X	X	X	X	X	X
J. WHITE	X	X	X	X	X	X	X	X	X	X	X	X

Beef store is now open!
 By appointment only

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Gehrke elected to Young Leader exec committee

The Illinois Farm Bureau (IFB) Young Leader Committee elected its 2020 executive committee members during the IFB Annual Meeting, held in Chicago, Dec. 7-10. Among those elected to leadership positions was Wayne Gehrke of Maple Park in Kane County, who will serve the group as Vice-Chair for 2020.

Executive committee members, which also include Chairman Drew DeSutter of Knox County, Secretary Jenny Jackson of Morgan County, Education and Recruitment Subcommittee Chair Gracelynn Dale of Bureau County, Achievement Subcommittee Chair Victoria Vogt of Monroe County and Governmental Affairs and Commodities Subcommittee Chair Aaron Mitchell of Winnebago County, will assume their positions immediately.

Members of the IFB Young Leaders are 18- to 35-year-old

Wayne Gehrke (right) volunteered at last year's Northern Illinois Food Bank event.

men and women who are passionate about agriculture. It is a member-created, member-driven program of the IFB that allows members to promote agriculture, attend conferences and compete in events, including the Young Leader Achievement Award, Excellence in Agriculture Award and discussion meets. Giving back is also a priority for Young Leaders. Through their Harvest for ALL program, Young Leaders raise funds, donate food and contribute their time to help fight food insecurity throughout the state.



Welcome new members

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.

Kane County Farmer
 KANE COUNTY FARM BUREAU
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Happy New Year
 from Kane County Farm Bureau

19th annual Shopping Spree to be held in February

KCFB's Legislative volunteers met in late December to determine which local public officials would receive 2020's Food Check-Out "Challenge." The organization's 19th annual shopping spree, where public officials race to collect food for local food pantries, will be held next month. Legislative and Public Relations Committee volunteers are making arrangements with potential contestants. The event has been held at the Batavia Jewel-Osco for the past 18 years.

Each official will be given five minutes to race to collect as many non-perishable groceries as possible for their food pantry. At the end of the shopping spree, each competitor's groceries are tallied and a winner is declared (all in good fun of course). The public will be invited to come

watch as they race to collect food to help restock the shelves of two area food pantries. Donations of non-perishable food items will also be collected on site throughout the day of the event for the Northern Illinois Food Bank, to benefit food pantries throughout Kane County.

Food Check-Out Week teaches Americans how to stretch their grocery dollars with healthy, nutritious food. Typically, consumers spend just 10 percent of their disposable annual income on food. This low number is thanks to the efficient efforts by America's farmers and ranchers, who work hard every day to provide a safe, abundant and affordable food supply.

Many State Senators and State Representatives representing Kane County, local Mayors

and elected officials have competed in the event. Since its inception in 2001, the Farm Bureau sponsored Shopping Sprees have donated over



\$35,000 in groceries to local food pantries.

Through this and other hunger relief efforts including Harvest for ALL and the related Million Meal Challenge, KCFB members have donated the equivalent of nearly 2 million meals to area food pantries. KCFB's 2019 hunger awareness initiative, the 10,000 Gallon CHALLENGE, provided funding for the purchase of over 10,000 gallons of milk for 10 local food pantries and the Northern Illinois Food Bank.

Last year's "contestants," State Senator Donald DeWitte and State Representative Jeff Keicher joined area public officials who have participated over the years including current and former State Senators Cristina

Castro, Steve Rauschenberger, Chris Lauzen, John Millner, Linda Holmes and Michael Noland; Representatives Steve Anderrson, Keith Wheeler, Ruth Munson, Patricia Lindner, Tim Schmitz, Linda Chapa LaVia, Keith Farnham, and Kay Hatcher; Circuit Judge Patricia Golden; current and former Kane County Board Chairs, T.R. Smith, Karen McConnaughay, Mike McCoy, and Theresa Barreiro; Kane County States Attorney John Barsanti; Dr. Christine Sobek President Waubensee Community College, Dr. David Sam President Elgin Community College, and Elburn Village President Jeffrey Walter.

Kane County farm feeds fellow Illinoisans

Sunday, December 8th, Farm Bureau members attending the IAA (Illinois Agricultural Association, a.k.a., Illinois Farm Bureau) Annual Meeting were treated to a very special event. This event, the Live Local Taste of Illinois, featured foods, beverages and fall décor produced by Farm Bureau "farmer members."

"We sourced products from 30 Illinois Farm Bureau Members in 23 different counties with over 400 in attendance. Illinois Corn sponsored locally sourced cocktails. All the farmers were featured with signs, bios, a booklet, and slideshow. It was great event for people to come together, relax, and enjoy incredible food," said Raghela Scavuzzo, Local Foods Program Manager for the

Illinois Farm Bureau.


Klein's Farm & Garden Market was the featured Kane County Farm. Food products supplied by Klein's included red and yellow bell peppers, jalapeños, corn and cauliflower.

With a menu as varied as Farm Bureau members' products, selections included entrees of chicken wings, meatballs and short ribs; salad bar; various flat bread pizzas; slider selection; cheeses and charcuterie; popcorn varieties; and desserts of apple tart, pumpkin cheesecake and berries. The ticketed event helped call attention to the variety and bounty of Illinois agriculture and its farms.

For the second year at the IAA Annual Meeting was the Live Local "Taste of Illinois" food event, featuring food, produce, and decorative items from farm bureau members from around the state of Illinois. This ticketed event took place at the historic Palmer House Hotel in Chicago and was well attended and very well received.

MEET THE FARMER

Klein Produce
Kane County
Matt Klein
kleinsfarmmarket.com



Klein's Quality Produce began back in the 1950's when Grandfather, George Klein, earned a contract with Campbell Soup Co. to grow tomatoes. He was married to Phyllis who loved the farm life. The family operated a dairy and grain farm in Hanover Park. In the early 1960's George's son, Randy, opened up a small roadside stand outside of town at a busy intersection. The business grew and sold a variety of vegetables. But the main crop was sweet corn. The Klein family moved from the Hanover Park farm to their present location in Burlington in 1962. By 1966, Randy had married his college sweetheart, Judy, and they continued the tradition of the vegetable stands in Elgin, Illinois. Randy and Judy are retired but still are involved with decisions on the farm. Randy has many years of experience, and his advice is extremely valuable. Judy operated the vegetable stands for over 40 years, so she knows what it takes to keep a market successful. She has helped daughter-in-law, Chris, with the transition of managing the stands. Randy and Judy have two sons and two daughters, Matt, Dan, Pam, and Sheri. Everyone helps either on

the farm or on operating the stands. Dan is now the shop manager after graduating college. Their season is year-round even though they are open April - December. January is a time to "relax" although that is short lived. Some of the vegetables grown on the farm include sweet corn, tomatoes, peppers, green beans, cucumbers, zucchini, eggplant, broccoli, lettuce, potatoes, beans, kohlrabi, melons, pumpkins, squash, and radishes. June is mainly weed control in the vegetable fields. July is when harvest begins for many vegetables and continues through August, September, and October until frost. November and December sees the selling of fruit baskets and Christmas trees.

Q&A

Q: What do you grow?
We grow sweet corn, tomatoes, peppers, melons, broccoli, cauliflower, potatoes, and cucumbers.

Q: How do we find you?
We have two stores in Elgin, IL 38W716 US Rt 20 and 1175 Lillian Street.

Private well testing program offered in February

The Kane County Farm Bureau and Kane/DuPage Soil and Water Conservation District are cooperating again to offer a water testing program in February 2020. A high quality water supply is vital for families, and this program helps provide peace of mind and identifies potential problem areas for homeowners of Kane County.

The program works simply as follows:
Step 1. Monday, February 24 - Friday, March 6, 2020

Pick up water test kits from the Kane County Farm Bureau, 8:30am-4:30pm or from Kane/DuPage Soil and Water Conservation District, 8am - 4:30pm, M-F. Payment is due for each test kit upon pick-up.



Step 2. Sunday, March 8, 2020

Collect the water sample.

Step 3. Monday, March 9, 2020

Return water sample to Farm Bureau or Kane/DuPage Soil & Water Conservation District.

Costs vary depending on which tests you have performed on your water. Three kits are available:

A. Basic Package (Nitrate Package) - \$45.00

Tests for nitrate, nitrite, ammonia, chloride, sulfate, soluble phosphorus, silica and specific conductivity.

B. Pesticide Screen - \$80.00
Indicates the presence of triazine herbicides, lasso, dual or harness.


C. Metals - \$95.00

Tests for 23 different metals.

More detailed sampling instructions will be included in each kit and additional information on how each test can help you is provided at the Farm Bureau or Kane/DuPage Soil and Water Conservation's District offices. Testing will be performed by Heidelberg College Water Quality Laboratory in Tiffin, Ohio, a certified lab that has been nationally recognized for its work in testing rivers and lakes, and results are mailed directly to your home. We are able to provide these deeply discounted testing fees because we are providing the laboratory a bulk number to be tested.

Call Kane County Farm Bureau at 630-584-8660 with any questions.

Special thanks



The Kane County Farm Bureau would like to thank Jay Schrock and the staff at Heinz Brothers Greenhouse in St. Charles for the use of their greenhouse and assistance with the KCFB annual citrus sale distribution in December. The Schrock family has allowed Farm Bureau to use its greenhouses for citrus distribution to our members on cold December days for a quarter century. We appreciate their generosity in helping to provide this service to Kane County Farm Bureau members.

Didn't get your citrus this year? Watch the *Kane County Farmer* for information on our seasonal sales on citrus, fresh Illinois peaches, local turkeys, hams and other foods throughout the year, or call us at 630 584-8660 to be added to a mailing list for all of our food specials.

Touch-A-Tractor-ALL tractors welcome!

Touch-A-Tractor will be held April 17-19 on the lawn at the Kane County Farm Bureau. This year we are looking for tractors or farm equipment of ANY vintage. If you would like to put a smile on a kid's face, ALL tractors are welcome - the more, the merrier!

If you are interested in volunteering for this family-friendly event, or have tractors or equipment to share, please call the KCFB at 630 584-8660 and ask for Steve.



Help make Touch-A-Tractor a success.

Contact me about volunteer opportunities (Saturday, April 18 or Sunday, April 19)

I would like to bring the following farm equipment or livestock to display for your guests

Please provide a brief description of the equipment/livestock. For tractors, include year, make, and model.

 Name _____
 Address _____
 City _____ State _____ Zip _____ Phone (_____) _____

Clip and return to Kane County Farm Bureau, 2N710 Randall Road, St. Charles, IL 60174



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AG LITERACY CORNER

By Amy Cook, Ag Literacy Coordinator



One-on-one conversations with people can be rewarding. You can have a nice chat, ask and answer questions, learn from each other. As worthwhile as it can be to have personal interaction with kids or adults, there are only so many individuals one person can reach.

That's where "influencers" come in. I've worked with culinary professionals for the last few years, taking them on overnight farm tours where they can see, smell, touch, hear and taste the bounty of the land. Surprisingly – or perhaps not, as

people have become separated from farming communities – many chefs and bakers have never visited a farm. Farm tours allow the chefs to ask questions directly to the farmer. How did you decide what to plant? Why are these plants growing together? What difference does soil composition make? Chefs are one of the greatest influences on what we eat. They go back to their communities and workplaces with renewed excitement because of their new-found connection to the land.

I now have the privilege of

helping teachers learn more about our agricultural system. While not everyone is a frequent restaurant goer, everyone has had a teacher who has impacted his or her life. It varies by school district and career length, but it is estimated that teachers can affect more than 3,000 students over the course of their careers (wow!).

Likewise, farmers and others who work to produce our food,

fuel and fiber affect almost every aspect of our lives, but not everyone has a chance to meet and interact with a farmer. Connecting teachers and farmers ensures the next generation develops an understanding and appreciation of this essential work.

In this vein, we are excited to offer a Teacher Institute day on February 28, with the focus on celebrating the 50th anniversary

of Earth Day and the role farming plays in protecting and preserving our natural resources. We'll have lessons on recycling, clean water and the role of pollinators. Much as chefs return to kitchens with renewed passion for food after farm tours, teachers return to their classrooms armed with a wealth of knowledge and hands-on resources to pass along to their current crop of the 3,000 lives they will influence.

Volunteers needed at Ag Days

This March, Kane County Farm Bureau and dozens of Ag Literacy volunteers will organize the 37th annual Ag Days at Mooseheart. Please consider being a part of this great tradition by volunteering your time on either or both of the days listed below!

For more than three decades, hundreds of Kane County 4th grade students have been gathering at Mooseheart Fieldhouse in March to learn about agriculture from farmers and representatives from local agribusinesses. This year's event will take place March 17-18 and the

Farm Bureau would like your assistance with this Ag in the Classroom event.

Students rotate through a series of more than a dozen presentations on agricultural topics. This is one of the Farm Bureau's longest running and most popular programs. Students will learn about crops, livestock, natural resources, farm machinery and more.

Call 630-584-8660 to sign up for specific dates and times when volunteers are most needed. A continental breakfast and complimentary lunch will be provided both days.

Your help is needed during the following times chaperoning groups of students & teachers or providing 5-minute agricultural lessons.

Set-up	March 16	Various times – contact us for more info
Tuesday	March 17	8:30 am – 12:30 pm
Wednesday	March 18	8:30 am – 12:30 pm

New equipment grant opportunity

Kane County and the Illinois Farm to School Network are pleased to announce the launch of a new grant program for area schools and other childcare institutions. The School Food Service Kitchen Equipment Grant Program was launched to help schools and other institutions obtain the resources needed to prepare fresh foods as part of a cafeteria service or other meal/snacking program.

Highlights

- Funding opportunity for kitchen and food prep equipment
- Target recipients: schools and other childcare institutions
- Award amounts up to \$1,500 per site (at least 6 sites to be awarded)
- Free kitchen equipment audit

for grant recipients

- No match requirement
- Application deadline: Friday, January 17th, 2020 – 5:00 PM CST

School food service kitchen equipment grant program now accepting applications

Applicants – Eligible applicants must be participants in the National School Lunch Program.

Typical institutions would include schools/school districts, early childcare centers, and boarding facilities among others. Preference will be given to institutions operating in Kane County, Illinois – but facilities in neighboring communities shall also be considered.

The application can be viewed and downloaded at <http://bit.ly/KANECOGRANT> APP.

For more information, contact Diane@SevenGenerationsAhead.org.



Mark your calendars for Touch-A-Tractor, April 17-19. Fun for kids and adults alike, this is your opportunity to meet local farmers, view and tour antique tractors and massive modern combines, and get a taste of agriculture in Kane County.

See you there!

Book of the month

Two books by Carl R. Sams II and Jean Stoick are perfect for cold and snowy January – *Stranger in the Woods* and companion book, *First Snow in the Woods*. These are perennial favorites in our household and so it was a pleasure to see them on the Kane County Farm Bureau library shelf.

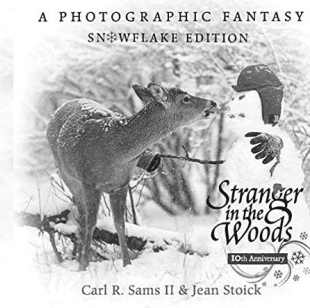
These books feature beautiful photography of deer, owls, porcupine, squirrels and other woodland creatures. Spoiler alert: the stranger in the woods is a snowman, complete with treats for everyone: birdseed in his cap for the chickadees, a carrot nose for the deer, nuts and corn for the squirrels and mice.

First Snow in the Woods celebrates a time of change. It

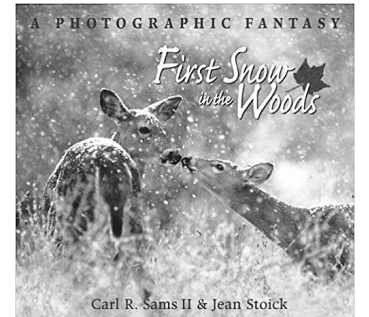
begins with colorful close-ups of caterpillars, dragonflies, butterflies, and birds, all making preparations for the winter they know is coming. The turtle prepares to bury himself in the thick mud, the birds fly south, and deer's coat thickens. The young fawn worries that he will

not be prepared but Mother Doe has made sure they are warm and well fed.

Stop by and check out our library filled with books for all age ranges. The library was the idea of Bob Konen and Dean Dunn. Funding has been provided by the Bob Konen family.



Carl R. Sams II & Jean Stoick



Carl R. Sams II & Jean Stoick

Stranger in the Woods and First Snow in the Woods by Carl R. Sams II and Jean Stoick.

Even the biggest goals start with simple steps



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Ted Schuster
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Farm Facts @ Fun

Compiled by Amy Cook, Ag Literacy Coordinator



Comfort Foods

'Eat what you can,
Can what you can't'

People have been preserving foods for the cold winter months since prehistoric times. Doing so allowed people to avoid long searches for food in harsh weather. Among the oldest methods of preservation are drying, chilling by packing food in ice or in pits lined with wood and straw, and fermentation. Evidence of fermented beverages made from fruit, honey and rice has been found in Neolithic China dating back to 7000 BCE. Curing, smoking, and pickling methods also have been used for centuries and result in delicious foods. Newer methods include canning, pasteurization, freezing, irradiation and the addition of chemicals.

It's no coincidence that many preserved foods are synonymous with comfort foods. While in today's world we have the benefit (and detriments) of nothing really ever being out of season, in winter people still tend to hanker for foods that store well such as pasta, potatoes, preserved-fruit pies, and soups made with root vegetables and lentils or beans. Comfort foods provide nostalgic or sentimental value to us as they are often what we ate in childhood.

Around the world, comfort foods are tied to what grows best in the region and is easy to preserve and store. Many Asians eat rice with dried fish, Europeans may choose potato dishes, and some Latin American cultures favor a meat dish with olives and raisins. But some comfort foods are universal – almost every culture has a version of chicken noodle soup. Grandmothers are never wrong.



- What dessert is perfect for eating in bed?
A sheet cake
- What do you call a grilled cheese sandwich that gets right up in your face?
Too close for comfort food.
- What do you call a fake noodle?
An impasta.

Comfort foods word search

S E N T L U P J O Y H J Q H N G C J Z L
 J D O N B O U N T Y D C A D S N M O C O
 Y A S E R A Q L F E O R W F O I N T L T
 V M T M D O O W S C V V R G U L N R J D
 F E A R C H W S R E S E R N P K Q H U V
 Z M L E V O E V S U E S X Q V C Z E Q P
 K O G F A R M T E Z C E T Q Q I Y V W R
 A H I J T A J F E U T L A A G P N U U P
 M A C S Z A T U O B R D C U R I N G S L
 A N W B R Q V T J R L O B G J D U E P U
 S Z O S S W W F F W T O T D W J I D P D
 X S L S G V F J C R A N X Y O K S S Z G
 P O K O N D R X U M P R N D O I A R O N
 D E I N I N E D R A G Y T O F N T J O C
 W K J S Y P T S T M L B C S V R L C B L
 C O A A R I J O J T I U R F E Q A A P N
 S M F D D X Q T D M G E K T N U S N L W
 L S A J H B A K B K I X T P Y K R F J O
 B X R F Q M Y E R W Q U Z W Q H G S P M
 S F M M R S U H W U B A K O V S G H Z M

- BOUNTY
- BUTTER
- CAN
- COLD
- COMFORT
- COOKIES
- CURING
- DESSERTS
- DRYING
- FARM
- FERMENT
- FREEZE
- FRUIT
- GARDEN
- HARVEST
- HOMEMADE
- NOODLES
- NOSTALGIC
- PICKLING
- SALT
- SMOKE
- SOUP
- STRAW
- WOOD

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

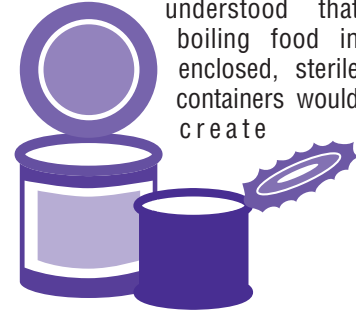
Return to: Kane County Farm Bureau, 2N710 Randall Road, St. Charles, IL 60174 by January 17, 2020 to be entered in our drawing for a comfort food themed prize. Prize must be picked up at the KCFB office.

Did you know?

French chef Nicolas Appert is credited with the invention of airtight food preservation – what we know today as canning. Appert perfected his bottling technique in the early 1800s, taking up the challenge issued by the French government in 1795 calling for the invention of a food preservation method that would stop food from spoiling but still be easy to transport to French army camps spread all over Europe. Appert's method depended on sealed glass jars held in boiling water, which was later adapted by Englishman Peter Durand in 1810, replacing the easily breakable glass jars with sturdier iron cans coated with a layer of tin to prevent rust. While available during the first

half of the 19th century, canned food did not take off in the United States until after the Civil War, when more and more food was shipped across the country by railroad. By the 1870s, the United States produced most of the canned goods shipped and consumed across the globe.

Although Appert did not fully understand the science behind his invention, he understood that boiling food in enclosed, sterile containers would create



an airtight seal, keeping the food inside from spoiling. We now know that the extreme heat during the canning process will kill most bacteria that may be present while also creating a vacuum seal, ensuring a sterile environment within the containers and preserving the contents for months to years.

Today, food preservation is a key component of our food system. While we enjoy foods preserved through early techniques of salting, pickling, drying, and smoking, our grocery stores are filled with foods preserved through canning, refrigeration, and artificial preservatives that maintain the shape, texture, flavor profile, and freshness that we expect in our foods.

Toast and homemade butter and jam - yum!

Toast with homemade butter and jam qualifies as comfort food any time of the day or year.

Butter in a Jar

Kids will learn about emulsification and enjoy making their own butter using this process.

What to do: Vigorously shake a pint of heavy cream in a clean mason jar until the butter fats separate from the liquids. Use a spatula to press butter in jar and drain buttermilk liquid into sink or container for other use.

You can add 1/4 teaspoon salt or seasonings to taste to your homemade butter. Yum!

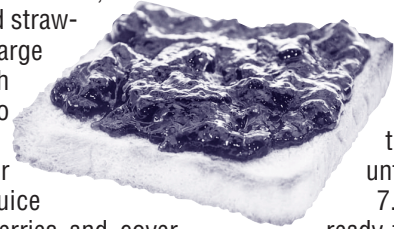
Triple Berry Freezer Jam

- Ingredients:**
 1/2 cup blackberries
 1 1/2 cups strawberries
 1 cup blueberries
 Juice of half of a lemon

- 5 cups sugar
 - 3/4 cup water*
 - 1 package of pectin*
- *Pectin instructions may differ. Please refer to the instructions on your pectin package for specific water requirements.

Directions:

1. Pour blackberries, blueberries, and strawberries into a large bowl and crush with a potato masher.
2. Stir sugar and lemon juice into crushed berries and cover. Allow berry mixture to sit at room temperature for 30 to 45 minutes or until majority of juice has been extracted from berry mixture.
3. Add pectin to the water in a small saucepan and stir to dissolve. Bring to a boil, stirring



constantly. Boil for 1 minute.
 4. Stir hot pectin into berry mixture. Continue stirring for several minutes or until sugar has dissolved.

5. Pour berry pectin mixture into clean, dry containers leaving about 1/2 inch of room at the top and cover tightly. You will have 7 to 8 cups of jam.
6. Leave at room temperature overnight or until jam sets.
7. Freeze jam until ready to eat (up to one year). Jam will keep in the refrigerator for up to 3 weeks.

Special Note: Do not alter or double the recipe as jam will not set properly.

Recipe from kidsgardening.org

Food preservation through biotechnology?

Looking ahead, new methods of food preservation may include biotechnology. Take Arctic® apples, for instance. Arctic apple varieties are non-browning, which means they contain less of the enzyme that causes the chemical reaction that results in

an apple turning brown when sliced or bitten. To do this, plant scientists silenced the gene sequence in the Arctic apple DNA that causes browning using precise techniques so that other gene sequences in the DNA would not be affected. The result is an apple that can be sliced in the morning and will still maintain a fresh-cut appearance without the unappetizing browning on the surface by the time it's pulled out of your lunchbox at noon.

January is ...

National

- Bath Safety Month
- National Blood Donor Month
- Hobby Month
- Oatmeal Month
- Soup Month

Special Days

- 1 New Year's Day
- 3 Festival of Sleep Day
- 5 National Spaghetti Day
- 6 Bean Day
- 10 Bittersweet Chocolate Day
- 13 Make Your Dream Come True Day
- 15 Bagel Day
- 19 Popcorn Day
- 20 Martin Luther King, Jr. birthday
- 23 Pie Day
- 25 Seed Swap Day
- 31 Backward Day

Congratulations

Anastasia Kurth of Platteville, WI is the December Word Search winner! Her name was chosen from the entries received for correctly completing last month's Word Search Puzzle! For her participation she receives a Christmas themed decorations/gifts. Thank you, Anastasia, for reading the *Kane County Farmer* and continue to watch each month for more great opportunities from the Kane County Farm Bureau.

Members set policy during IFB Annual Meeting

Delegates and members attending the 105th Illinois Farm Bureau (IFB) Annual Meeting finished a memorably challenging year with the introduction of new policy and the reassurance that the organization and its members remain an optimistic force that is “stronger together” – the theme of the 2019 meeting.

In addition to listening to keynote speaker Keni Thomas and receiving county and Young Leader awards, members also enjoyed a visit from Deputy Secretary for the U.S. Department of Agriculture (USDA) Stephen Censky and set policy for the coming year.

“Illinois Farm Bureau had the honor and opportunity to host the deputy secretary during our delegate session,” said Illinois Farm Bureau President Richard Guebert, Jr. “Mr. Censky’s comments to the delegate body regarding trade agreements, the Renewable Fuel Standard and other important issues were certainly a highlight during the proceedings.

“We were fortunate to be able to sit down with the deputy secretary for lunch with a small group of our leaders, in which our members and county Farm Bureau staff had an opportunity to ask their questions and talk about what’s most important to them.”

Censky applauded IFB members for their work with congressional leaders on the

pending U.S.-Mexico-Canada Agreement (USMCA) and reassured them that other issues of concern were being actively addressed by USDA.

Two Sense of the Delegate Body resolutions were brought forth for debate by IFB delegates.

“These Sense of the Delegate Body resolutions capture the concern our delegates, farmers and members throughout the state still have in trying to make sure we still have the markets we need,” said Executive Director of Governmental Affairs and Commodities Mark Gebhards. “The first one dealt with the ratification of the USMCA and the importance of getting that done in a timely manner. The second one focused on the importance of addressing the Renewable Fuel Standard and the small refinery waiver issue, which has depleted our markets and reduced ethanol demand.”

Both Sense of the Delegate Body resolutions summarized the need to see action from the administration and from the U.S. Congress to resolve these issues sooner than later.

Delegates also discussed new policy surrounding global climate change.

“Illinois Farm Bureau will be a part of discussions on the issue of climate change. Illinois agriculture currently engages in efforts that seek to maximize sustainability and we look for-

ward to taking further part in the solution to this issue,” said Gebhards. “I’m always an advocate to be inside the room and to be part of the conversations pertaining to climate change. The inclusion of this policy puts parameters around how we engage in these conversations. Those parameters should include science-based research and economic analysis, not cultural consensus, when we determine the causes and impacts of global climate change.

Voting delegates for the meeting, totaling 339, also debated and decided on policy surrounding pesticide application, education and recordkeeping.

Delegates considered 50 policy submittals. A full range of additional topics were discussed, including the H-2A work program, state and local finance and transportation regulations.

Mark Tuttle of Somonauk in DeKalb County was elected to represent District 1 on the Illinois Farm Bureau Board of Directors. The district includes McHenry, Lake, DeKalb and Kane counties.

IFB is a member of the American Farm Bureau Federation, a national organization of farmers and ranchers. Founded in 1916, IFB is a non-profit, membership organization directed by farmers who join through their county Farm Bureau. IFB represents three out of four Illinois farmers.

The book is then donated to the school library. We are looking for volunteers for this fun April event.

Touch-A-Tractor ...

Kane County Farm Bureau’s 3-day spring open house is a fun opportunity for “city folk” to see antique and new tractors and combines up-close, sit in seats, take photos and mingle with local farmers. Kids will enjoy the many farm-themed activities and games.

Plant a Pollinator Garden ...

We are excited about this environmentally friendly, stormwater nourished pollinator garden to be installed on Kane County Farm Bureau’s lawn during Touch-A-Tractor April 17-19. We welcome volunteers to help plant a variety of native flowers and grasses in this Earth Day anniversary addition to the Kane County Farm Bureau’s grounds.

Thanks to our Donors...



The KCFB FOUNDATION offers its sincere appreciation to the following for their contributions to our hunger relief, community service, education, and scholarship programs. Names shown are contributions received from November 16-December 14, 2019.

Donor	Beneficiary
Konen Family Foundation	KCFB FOUNDATION



Ryan & Juanita Klassy, Elgin	Food for Greater Elgin
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Welcome to the next level!

This month we welcome the following KCFB members who joined our organization or reclassified their membership in August to *Regular or Professional Status:

Regular members

Alex Klein	Burlington
Courtney Lund	Hampshire
Jodie Wollnik	Batavia
Charles Yeksigian	St. Charles

We remind you of added perks that accompany your new Regular member or Professional Status and thank you for supporting KCFB’s efforts at advocacy, education and hunger relief:

- Professional networking opportunities & engagement with farmers
- Agriculture, farm & food news delivered to your door
- New subscription to *FarmWeek*, the largest weekly agriculture newspaper
- Access to FarmWeekNow.com
- KCFB voting rights & ILFB

- delegate opportunities
- Continuing subscription to the *Kane County Farmer* newspaper
- Free annual registration at one of 7 statewide conferences
- 302,000 member discounts, including Ford, Lincoln, John Deere, Case IH, restaurants, hotels & travel
- Discounts at the KCFB Country Store on in-house sales of featured local foods

**KCFB Regular membership is required of all who join our association that have a vested interest in and receive income from the production of farm products as an owner or operator of a farm business. Professional Membership status is available for all those employed in agriculture-related occupations, even with no farm income. If you are interested in “next level” membership and the benefits it carries, please contact KCFB in St. Charles at (630) 584-8660.*

IL Farm Families launches new docuseries on sustainable farming

Illinois Farm Families® has released the first episode in their new docuseries highlighting farmer sustainability practices. This engaging storytelling video is focused on biofuels made from Illinois corn and soybeans. It presents the perspectives of farmer Elliott Uphoff and American Lung Association Vice President Angela Tin to help explain the clean air advantages of Illinois-grown biofuels.

Uphoff, a fifth-generation farmer from Shelbyville, Illinois, explains why he sees a biofuel future as an important element of tomorrow’s energy picture. “When I was in middle school, the science teacher would say, ‘Someday, we’re going to run out of fossil fuels.’ We’re still finding new reserves, but that won’t last forever. We’re drilling deeper and finding dirtier oil, which makes refining it more expensive.”

He adds, “Farmers want clean air just like everybody else. So if we can grow biofuels that help clean the air and save the environment – and that’s a sustainable energy source for many generations to come – that’s a no-brainer.”

Angela Tin, American Lung Association VP, Upper Midwest, supports this move toward cleaner, more sustainable energy sources. “We have to realize that it’s the cars and other vehicles that are causing the pollution. To make things better, the only choice we have ... is a fuel that’s a good clean air choice.”

Illinois farmers, including Uphoff, use science, farm data and technology to continually improve how they grow crops for food, fuel and other uses. This video makes a strong case for the future of Illinois biofuels and can be viewed at watchusgrow.org/innovation-grows-here.

Additional episodes for the series are being created and will focus on other sustainability topics, including bioplastics, carbon sequestration and pollinator habitats. IFF will promote the videos through social media, including Facebook and YouTube, targeting a wide audience that includes Chicagoland millennial parents.

These docuseries will be available for viewing at Touch-A-Tractor, April 17-19 at the Kane County Farm Bureau.

Opportunities

(continued from page 1)

For FB members & the Public

S.P.R.O.U.T.S. ...

The Spring Program of Reading Outreach to Urban Teachers and Students brings volunteers into area 3rd grade classrooms to read an agriculture-themed book to the students and share their knowledge about rural life and farming.



Top: The S.P.R.O.U.T.S. reading program brings volunteers into 3rd grade classrooms to read to children.

Bottom: A pollinator garden will be planted on the KCFB grounds at Touch-A-Tractor in April. Volunteers are welcomed for both events.



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LABORING OVER A LATE HARVEST

By Alice Macha



This time of year can be challenging to many of us. We transition to coat and gloves weather, hunch our shoulders against the cold and scurry from home to auto to work under gloomy skies, brisk winds and short stints of daylight.

Most of us, however, are comfortable in our climate controlled, well lit houses, cars and workplaces. Raw winter weather is an inconvenience, a nuisance.

Farmers face different challenges, particularly with the weather swings we experienced in 2019. I've always thought it would be difficult to have a job that was dependent on the weather, because weather does as it pleases. Farmers were challenged all year long with winter's bitter cold and the chilly and wet spring that lingered into June, made fields impassable and washed out plantings. Some fields were planted more than once, some never dried enough

to be planted at all.

Harvest time stretched into December, and farmers were dodging bitter cold, early snow and precipitation almost every day to bring in a late harvest.

I drove home from work the week before Thanksgiving in the twilight of a late November evening, feeling a bit sorry for myself that I had a long drive and a lot of darkness. As I entered the more rural portion of my commute, I saw corn still standing in the dark fields. The vagaries of weather had not permitted harvest for many farmers.

But farmers, who seem to have an abundance of faith and tenacity, were out in their fields, combining in the darkness, grain wagons and semis standing ready along the roads to bring in the harvest. Everyone working overtime in late November darkness, trying to get the crops in while fickle weather gave them a brief window.

I texted a friend who drives a

KANE COUNTY FARMER

semi and hauls grain during harvest. I asked if he was working the next day. "Yes," he said, "weather permitting."

The next morning I was awakened at 4:30 by rain pelting the windows and drumming the roof, pooling in the fields and making mud of the previous

evening's combine and semi truck tracks. No weather permission this day, just another delay and plenty of patient farmers waking to the rain, peering out the window and resigning themselves to another day of waiting to complete the harvest.

I am humbled and grateful at

the effort, dedication and faith it takes for our farmers and teams of agriculture workers to gather the grain, haul it to dryers and salvage a harvest from a most challenging year. A lot of lives depend on their dedication.

A time of Thanksgiving, indeed.

IFB co-hosts launch of state Farmer Veteran Coalition

Military veterans across the state who wish to pursue a career in food, farming and agriculture have new opportunities to advance their careers through the establishment of a statewide coalition.

The Farmer Veteran Coalition of Illinois is the 10th chapter of a national organization that cultivates a new generation of farmers and food leaders and develops viable employment and meaningful careers through the collaboration of the farming and military communities. Illinois Farm Bureau (IFB) is celebrating the opportunities and resources it will bring to those who have served our country.

"We are thrilled to announce the launch of the Farmer Veteran Coalition of Illinois. It has been over five years of hard work from individuals and organizations across the state," said Raghela Scavuzzo, Associate Director of Food Systems Development, IFB. "This is a huge opportunity to help veterans, agriculture and rural communities."

A press conference was held to formally launch the program on Saturday, Dec. 7, 2019. It took place in the Palmer House Hotel in Chicago during the Illinois Farm Bureau (IFB) Annual Meeting.

"The Farmer Veteran Coal-

ition provides a sense of community for the men and women who served in the military," said Farmer Veteran Coalition President Gary Matteson, vice president of Farm Credit Council. "We are the largest nationally based farmer veteran coalition. It is important to join and be a part of the network."

The inauguration of the Illinois Farmer Veteran Coalition is an important addition to IFB's collaborative efforts to serve military veterans desiring to pursue food, farming and agricultural careers.

In 2015, IFB partnered with the Illinois Department of Agriculture and other agencies across the state to launch the Homegrown By Heroes program. Homegrown By Heroes provides resources in a number of areas, including:

- Farmer training
- Farmers' markets opportunities and partnerships
- Assisting veterans in developing value-added products
- Fostering relationships with retailers and food service organizations
- Making resources available for veterans wishing to raise livestock and commodity crops
- Developing mentorships between experienced farmers and veterans

- Identifying community land access

The 2019 Farmer Veteran Coalition of Illinois Board of Directors & Advisory Board is made up of individuals across organizations who are working together to provide resources and guidance to military veterans entering the farming profession. Kane County Farm Bureau Director Donna Lehrer of Big Rock is a member of the Farmer Veteran Coalition of Illinois Board of Directors.

Since its creation in 2008, the Coalition has entered into milestone agreements with the American Farm Bureau Federation, Farm Credit Council and National Farmers Union. It has impacted national farm policy through its work with the U.S. Department of Agriculture and is the nation's largest group supporting integrating military veterans into agriculture.

"It is an honor to be the 10th state chapter in the country. We cannot wait to begin implementing new programs, gaining membership, developing resources and strengthening the Homegrown by Heroes program," said Scavuzzo. "Our veterans have sacrificed so much for our country and we look forward to helping them advance their careers in any way we can."

What's new in the COUNTRY agencies?

St. Charles Agency, Bob Effner, Agency Manager

BOBBI BOSTON has been named the Rep of the Month for November 2019 in the St. Charles/Elgin Agency, as announced by Agency Manager, Robert J. Effner, Sr., CLF®, LUTCF. Bobbi has provided tangible plans for addressing the immediate and long term insurance needs of her clients through COUNTRY Financial's diverse products and services: Auto, Farm, Home, Life, Business, Retirement. Let Bobbi's expertise help you! You may reach Bobbi at 630-485-5155, bobbi.boston@countryfinancial.com, or https://representatives.country

financial.com/bobbi.boston/. Congratulations, Bobbi!

Aurora Agency, Kevin Gomes, Agency Manager

Lulu Medina, Financial Representative with the Aurora Agency, is our Financial Representative of the Month for October 2019. Lulu began her career with COUNTRY Financial in January of 2017 and services clients out of her office located at: 1161 Oak Street, North Aurora, 60542, (630) 449-0910. Lulu's professionalism and vast knowledge of auto, home, life, and commercial products make her a great person to do business with. Congratulations, Lulu!

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 August of 2011. His office is located at 541 N. Lake St., Aurora and he

may be reached at: 630-897-7746. Thank you for your continued support of the Kane County Farm Bureau and congratulations on your success!



Felipe Rocha

Jim Verhaeghe & Sons, Inc. - Tree removal, tree trimming, & stump grinding. Backhoe work & Tile Lines. Fully insured - Free Estimates - Jim Verhaeghe Sr. Call: 847 334 5730

WANTED

HELP WANTED - WOODWORKER/PLAQUE ASSEMBLY. Custom engraving shop needs person for plaque assembly. Business hours 9:00 to 5:00, Monday-Friday. Prefer 20 to 30 hours weekly. Located East Side Saint Charles. Call Bob, 630-377-7797

Looking to rent a small house for spring months: mobile trailer or farmhouse (mother-in-law apt) with garage/shed. Contact Arborist Joe. Call: 224-789-8773

Want to buy vintage & used tools. Also, we do cleanouts. Call Chris - 630 550 7182

FARMS, FOOD & THE ENVIRONMENT

Opportunities for Teachers, Students & FB Members

FEBRUARY 28, 2020

Earth Day:
The Future
of Farms
and Food

TEACHER INSTITUTE DAY
TO REGISTER VISIT
KANEROE.ORG

MARCH 17 & 18, 2020

Ag Days:
Learn From
Local
Farmers

4TH GRADE EXPO
AT MOOSEHEART

DATES IN JUNE & JULY 2020

Local Farm
& Food Tours:
Summer Ag Institute
for Teachers

K-12 TEACHERS · SIX DAYS · GRAD CREDIT AVAILABLE

Kane County Farm Bureau
For more info: 630-584-8660
AITC@KANECFB.COM

CLASSIFIED ADS

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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.

SERVICES
Tree Pruning & Removal: www.ArborJoe.com. 224-789-8773. "Trees are Dormant in Winter, BUT Arbor Joe is NOT!"

Volunteer efforts recognized at IAA Annual Meeting

The Kane County Farm Bureau was once again recognized for its achievements at the annual meeting of the Illinois Farm Bureau, December 4-7 in Chicago.

As part of its annual meeting, Illinois Farm Bureau presents program and project awards in recognition of outstanding county Farm Bureau volunteer efforts through the year. As a member of Membership Group V (county Farm Bureaus with 5,516 and more members), Kane County received numerous awards.

Kane County Farm Bureau

President Joe White was asked to come forward on-stage at the meeting to accept the prestigious "President's Award." This IFB award recognizes the one county farm bureau with the best overall program efforts and results in its membership group.

KCFB also received two most outstanding project awards. The first was in the Legislative/Political Process category, for their "Post Election Farm Shop 'Victory Mixer' for Elected Officials" held in November of 2018. The event was conceived to draw recently elected government

officials to a farm setting and mix and mingle with Kane County farmers.

KCFB was also recognized with a Most Outstanding Project award in the Commodities and Marketing area for their "Milk and Hunger Meeting - Promoting Milk Purchases for Local Food Pantries." The nine month series of events was organized to collect donations of milk for local food pantries and monetary donations for milk purchases.

KCFB Young Farmers Carolyn Gehrke of Elgin and Sarah Lenkaitis of St. Charles

participated in the weekend's Young Leader Discussion Meet, a round-robin discussion of current issues in agriculture. The KCFB Young Farmers group was recognized with the Harvest for ALL award for the most pounds of food, hours of volunteer effort and dollars of food contributed to local hunger relief efforts.

Local farmers Matt & Chris Klein of Elgin, owners/operators of Klein's Farm & Garden Market provided over 120 pounds of vegetables for the chefs at the Palmer House to prepare in "A Taste of Illinois" celebration of local foods from around the state, enjoyed by over 400 conference attendees.

KCFB Directors Joe White, Dale Pitstick, Craig Bradley and Karl Kettlekamp served as voting delegates to the meeting with Directors Beth Gehrke, Wayne Schneider and Mike Kenyon serving as alternates. Several former KCFB

Presidents attended portions of the 3 day meeting including John White Jr., Eldon Gould, Kenyon, Steve Pitstick and Bob Gehrke.

Conference-goers attended seminars and micro- and macro-talks on subjects ranging from the Farmer Veterans Coalition; Industrial Hemp Production in Illinois; Health Insurance Options; A Review of the Difficult 2019 Weather Year in the Context of Climate Variability & Climate Change; and Fatal Four, a discussion with Illinois State Trooper Tracy of the Fatal Four violations that lead to crashes and fatalities on our roadways.

The Illinois Farm Bureau is a member of the American Farm Bureau Federation, a national organization of farmers and ranchers. Founded in 1916, IFB is a non-profit, membership organization controlled by farmers who join through their county Farm Bureau.



Good food brings winter comfort

These days, my husband's favorite supper of roast beef with mashed potatoes, gravy and homemade rolls prompts him to ask, "What's the occasion?" My response: "We're home."

With both kids in middle school, a night at home free from extracurricular activities provides reason to celebrate some down time. Comfort foods flow from this availability, which triggers the desire to cook and bake with an enthusiasm that tackles even dish duty with high spirits. The aroma of home-baked goods and from-scratch meals fill our home, hugging hearts before taming empty stomachs. While I love to

occasionally dine out and pay someone else to handle the food prep and clean-up, nothing quite matches having or making the time to enjoy the magic of a home-cooked meal around the family dinner table.

Food makes us feel good, and the farm women before me set flavor standards and meal-time priorities that I embrace and share with our kids. Our household teaches respect for mealtime as a family. We also deliver a hands-on education in how food grows, whether in our farm's fields, our backyard garden, the hen house or Grandpa's cattle pasture.

The kids see that the eggs they gather make it into the homemade rolls. We top those rolls with jelly, home-made from the backyard grapevine. From the freezer, we pull steaks and roast beef processed from last year's steer that Grandpa raised. This 30-cubic-foot appliance also holds last summer's sweet corn, homemade pesto from the back-porch basil plant and broilers the kids helped raise.

This winter, roast beef with mashed potatoes one night may make beef stew with dumplings the next. Our daughter loves from-scratch chicken pot pie with our whole farm-raised broilers. The meal takes hours to prepare but tastes so good that we want to lick the ramekin. Our son cheers for meatballs, formed from our freezer beef and flavored with garden onions stored in the basement. We declare Sunday nights "pizza night" and, when time allows, opt for homemade topped with pizza sauce the kids preserved with me last August.

At another level entirely, Grandma used to butcher a chicken on Sunday morning for fried chicken after church. I take much simpler routes, but still share in ways to celebrate good food. Sometimes, that means leftover chicken noodle soup for Sunday lunch.

About the author: Joanie Stiers' family grows corn, soybeans and hay and raises beef cattle and backyard chickens in West-Central Illinois.

Tickets available – your chance to win this fun ride this summer!



The KCFB Foundation is sponsoring a Vintage Truck Raffle to raise funds for college scholarships and ag literacy programs. The grand prize in the 2020 raffle is this 1969 Chevrolet C-10 pickup truck.

Tickets are now available for the KCFB FOUNDATION's 2020 Vintage Truck Raffle.

The Grand Prize this year is a 1969 Chevrolet C/10 pickup truck. As in past years, raffle ticket stubs will provide FREE admission to Touch-A-Tractor, April 17-19, 2020 on the lawn at Kane County Farm Bureau.

Tickets are \$15, 2/\$25 or 5/\$50 and ticket sales help provide Ag Literacy programs and college scholarships for Kane County students.

Return the form below, stop by, or call the Kane County Farm Bureau at 630-584-8660 to purchase your tickets with VISA or MasterCard.

The winning ticket will be drawn at the 4-H Blue Ribbon Sale at the 2020 Kane County Fair.

Save for FREE admission to: **TOUCH-A-TRACTOR**
April 17, 18, 19 2020 | St. Charles

VINTAGE TRUCK RAFFLE

Kane County Farm Bureau FOUNDATION

Proceeds benefit college scholarships, Ag literacy programs & local FFA chapters

2020 GRAND PRIZE
1969 CHEVY C10 PICKUP OR \$3,500 CASH
\$15 EACH 2/\$25 5/\$50
Drawing Sunday July 19, 2020, 4H Blue Ribbon Sale, Kane County Fairgrounds, Randall Rd., St. Charles, Illinois.

18 or older to enter. Winner need not be present to win. Winner responsible for all local, state and federal taxes associated with prize chosen.

Name (print) _____ Daytime Phone _____
Email _____
Address _____
City _____ State _____ Zip _____
#0000

Vintage Truck Raffle • KCFB Foundation

Please send me _____ tickets (\$15 each, 2 for \$25 or 5 for \$50)

Name _____

Address _____

City, State, Zip _____ Email _____ Phone (____) _____

Return with check made payable to Kane County Farm Bureau Foundation,
2N710 Randall Road, St. Charles, IL 60174 **or** charge my:

Visa MC # _____ Exp ____/____/____

Signature _____ Date ____/____/____



Kane County Farm Bureau President, Joe White (left), accepts a recognition certificate from IFB President Richard Guebert, Jr. at the Illinois Farm Bureau Annual Meeting. The recognition was awarded to Kane County for its achievements during 2019, including the "President's Award." This IFB award recognizes the one county farm bureau with the best overall program efforts and results in its membership group, and calls attention to the comprehensive nature of county Farm Bureau programs.

Mark your calendars for **Touch-A-Tractor**, April 17-19. The KCFB lawn fills up with antique tractors and massive modern combines. The whole family can talk to local farmers, pet farm animals, play games and get a taste of agriculture in Kane County.

See you there!



ILLINOIS Extension
COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

Soil and Water Management Webinar

for Certified Crop Advisors, Landowners and Farmers

February 20, 2020
9 a.m. to 2 p.m.

Location

University of Illinois Extension – Kane County
535 S. Randall Road, St. Charles IL 60174

Topics and Speakers

Dr. Trent Ford, Illinois State Climatologist
Extreme Weather Trends and Potential Soil Impacts

Dr. Sean Jenkins, Western Illinois University
Controlled Burns, Soil Quality and Management around Cropland

Steve Wilson, Illinois State Water Survey
Irrigation and Water Use Reporting

Dr. Kapil Arora, Iowa State University
In field Drainage Water Management using Control Structures

Nathan Johannig, University of Illinois Extension
Field research on Cover Crops and Soil Quality

This will be presented at multiple locations via web conferencing and PowerPoints will be used. 4.5 hours of Certified Crop Advisor Credit in soil and water management are available.

Registration

Registration cost is \$45 per person, which includes materials and lunch. More information and registration is available online at <https://go.illinois.edu/2020SoilWaterWebinarKaneCounty>
Registration scheduled to close Feb. 6 or if class meets capacity.

If you need reasonable accommodation to participate in this program, please contact the Extension Office at 630-584-6166. Early requests are strongly encouraged to allow sufficient time for meeting your access needs.

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