

# 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. 6 JUNE 2020

## Growing fresh, local produce on a conventional farm

By Kristin Srail,  
Windy Acres Farm

A passion for produce started with my dad, Wayne, before he was even out of his teen years. It also introduced him to his wife (and our mom), Daryl, who became more than a seasonal worker. Today our whole family, including us four children, plays an integral part in cultivating success for Windy Acres Farms in Geneva, Illinois.



At our farm, you'll find high-quality fruits and vegetables picked daily and sold within 24 hours. Our farm is teeming with:

- Flowers and farm-harvested honey in the spring.
  - Juicy, sweet fruits and fresh vegetables in the summer.
  - P l u m p pumpkins, gourds and crisp apples in the fall.
  - Christmas trees in the winter.
- That's just to name a few. And all of our fresh, local produce is grown using a mix of conventional and organic methods. It's an approach that's worked for 35 years – using organic practices day in and day out while only applying chemicals as a very last line of protection for our plants and produce.



Illinois Farm Families is a place to hear a variety of voices from families who care about growing safe, healthy food, like Kristin Srail of Windy Acres Farm in Geneva. For the farm families of Illinois, family comes first. And, lucky for them, they work alongside their families. With roots planted firmly generations before, today they work to farm sustainably for those who will come next.

At [watchusgrow.org](https://www.watchusgrow.org), farmers like Kristin talk about what's on your table. If you have questions about food or Illinois family farms, just ask at <https://www.watchusgrow.org/submit-a-question/>.

## Local farms and food during a pandemic—Windy Acres

During this Corona Virus Pandemic, We have had to get creative on how to bring customers to our farm but keeping them at a safe and comfortable shopping environment. We have come up with two new additions to welcome in our customers;

1. Our weekly Saturday and Sunday Drive Thru Farmer's Market. This is a fun way where customers can visit our farm and shop but by staying in their car and practicing social dis-

tancing. One of our employees shops along side the customer while they drive through our 200 feet tented area. There they will shop for: farm fresh produce, our raw honey, freshly baked pies and home made apple cider donuts, farm raised eggs, fresh meats and cheeses and a

wide variety of our flowers and planted arrangements. All of their items are then loaded in their trunk and they are ready to

(continued on page 2)



Clear signage explains the shopping options to visitors to Windy Acres Farm in Geneva including a "Drive Thru" option. Farm market operators have had to get creative to retain market share during the COVID 19 pandemic restrictions.

### JUNE FEATURED FOOD PRODUCT

### Seasoned Pork Chops

Our featured product for this month is Inboden's Meats delicious seasoned pork chops. Each 5 lb. box comes in 8 oz. (10 per box) or 10 oz. (8 per box) and boneless and bone-in varieties. Each chop comes in a vacuum sealed plastic bag. Just thaw, cut it open and you're ready to cook up a perfectly seasoned, thick, juicy pork chop every time. Price (not including tax) is \$26.20 per box for members. Plus Status members always receive a 5% discount on edible products at the Farm Bureau!

## Father's Day is coming!

On her special day,  
Mom wanted flowers...

Dad, he wants a vintage truck.  
And we have one.



**1969 Chevy C10 V8 Automatic**  
Raffle Drawing July 19. Tickets \$15, 2 for \$25, 5 for \$50  
Call 630-584-8660. Order form on page 4.

## Farmers, file your CFAP applications

While applications for the \$16 billion Coronavirus Food Assistance Program (CFAP) were not open at the time of this writing in mid-May, farmers are encouraged to file as soon as possible.

Regardless of size or market outlet, producers who suffered an eligible loss, including crop, livestock and specialty growers, may apply. Participation in the Paycheck Protection Program or Economic Injury Disaster Loan program does not affect eligibility.

The sign-up for CFAP will occur through Farm Service Agency (FSA) county offices.

Applicants will need to provide their contact information, tax identification number, farm operating structure, Adjusted Gross Income (AGI) and direct deposit information.

Specifically, the following forms will be required:

- CCC-902, farm operating plan;
- CCC-901, identifies members of a farm or ranch;
- CCC-941, reports average AGI, where income restrictions apply;
- CCC-942, reports income for those exceeding the AGI limitation;
- AD-1026, ensures compliance with highly erodible land and wetland conservation;
- AD-2047, provides basic customer contact information; and
- SF-3881, collects direct deposit information.

Due to streamlining, FSA is not requiring an acreage report or in some cases, a USDA farm number at the time of signup.

Existing customers likely

have much of the necessary documentation on file with FSA. But first-time customers are encouraged to contact their county FSA office and start the process immediately.

Keep in mind, FSA offices continue to operate by phone appointment only. They will also work with customers through email, fax, mail and online tools when it comes time to submit applications.

CFAP support will be based on actual losses for producers where prices and market supply chains have been impacted. It will also assist producers with additional adjustment and marketing costs resulting from lost demand and short-term oversupply for the 2020 marketing year.

For more information and updates, visit <https://www.farmers.gov/cfap>.

June is National Dairy Month! Celebrate this delicious and product diverse month by thanking a dairy farmer. Kane County is home to several dairy farms and nationwide, 99% of dairy farms are family owned. Dairy cows, on average, drink 30-50 gallons of water and eat 100 pounds of feed daily, which allows them to produce 70 pounds, or 8 gallons of milk per day. Dairy farmers work extremely hard to manage their herd, so next time you treat yourself to a glass of milk, a slice of cheese, or an ice cream cone, be sure to thank a dairy farmer!



JUNE IS  
**National Dairy Month**

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**

Name (print) \_\_\_\_\_ #0000  
Daytime Phone \_\_\_\_\_  
Email \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
2020 VINTAGE TRUCK RAFFLE

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.

## During pandemic

(continued from page 1)  
go and enjoy their goods.

2. We also offer 7 Days a Week Curbside Ordering. This is a wonderful program that a customer can do at the conven-

ience of their home computer. By visiting our website: windy acresfarmstand.com, the customer can browse all of the different categories of items we offer ranging from: fresh produce, greenhouses, herbs, meats, baked goods, cheese, honey,

## KANE COUNTY FARMER

jarred items and so much more! The customer will select their pick up date and pay their invoice and then come to the farm; that is where we will load all of their items into their trunk.

3. As always we are still offering our Home Delivery/

Pick Up CSA (Community Supported Agriculture) Produce Box Program. This is a wonderful program where the customer will receive a weekly box of

fresh picked produce brought directly to their doorstep. Our CSA begins Memorial Day week and runs through the second week of November.



Photos, left to right:

On her first day of work at Windy Acres, personal shopper Kate takes instruction and product order from an unidentified drive-thru shopper.

Windy Acres offers a Drive Thru Farmer's Market on Saturdays and Sundays from 10am-5pm. This is a new and exciting way to get all of your fresh farm goods while staying in your car! A Windy Acres employee shops alongside your vehicle while you tell them the items you would like to purchase.

## A farmer's choice gives us all choice

Organic and conventional are often looked at as black and white. It's either one or the other, so pick your side. But there's actually a lot of common ground between these two farming methods, and there's a place for both.

And for a farmer, it's not about choosing the one style that's best, because one isn't inherently better. It's about choosing what works best for the farm while still producing safe, quality food. And just like different factors might impact how you select groceries, farmers look at geography, weather, soil type, end market, type of crop, labor and equipment – all variables that make a farm uniquely different from the next one.

Kristin Srail's Perspective. YES, WE USE ORGANIC PRACTICES ON OUR FARM. NO, YOU WON'T FIND "ORGANIC" ON THE LABEL.

On any given day, you might find me, one of my siblings or seasonal employees diligently hoeing – by hand – our fields to stay ahead of weeds. With each new season, we rotate our crops to keep bugs at bay, prevent soil erosion and build organic matter (rich nutrients in the soil). We also use livestock manure to replenish the soils, further building up Ns, Ps and Ks (nitrogen, phosphorous and potassium) that are essential for feeding our plants.

By almost all outward appearances, we'd be considered an organic farm. But, you won't find any of our products with a "certified organic" label. Here's why:

- Organic certification is expensive. Certification costs can range from a few hundred to several thousand dollars, which includes an application fee, renewal fees, sales assessments and inspection fees.

- It can be very time consuming. While a certified-organic farm is only inspected once a year, farmers are expected to keep pretty detailed records of what happens on the



All of our fresh, local produce is grown using organic and conventional methods." says Kristin Srail. Located west of the Chicago suburbs, Windy Acres Farm is the only seasonal produce farm left in Geneva, Illinois. Owned by Wayne and Daryl, they farm with their four children, Amanda, Kristin, Jaime and Scott to grow fresh food. They sell products direct to consumers at their farm stand, local farmers markets and offer a delivered produce CSA subscription. Windy Acres Farm also offers Curbside Orders placed on their website which is available 7 Days a Week.

**By almost all outward appearances, we'd be considered an organic farm. But, you won't find any of our products with a "certified organic" label.**

farm – from total hours spent weeding to logging equipment use. And, we grow a lot of different plants and produce, making the whole process even more difficult.

- We use synthetic chemicals. Because of our farm size, there are just some things we can't fight using organic prac-

tices. So, we choose to use minimal amounts of synthetic pesticides – and only as a very last line of defense. We're confident this is the best choice for our farm. (Also, it's a common myth that organic farmers don't use any pesticides, but they can use naturally derived and some synthetic pesticides.)

- A label doesn't change the quality of a product. All our produce is grown with practices that are safe and healthy for the plant, for you and for your family. Regardless of the label, make sure you're incorporating lots of fruits and veggies into your diet.

For some farmers, it makes sense to go through the organic certification process. It's a financial decision that will make their business better and there may be a very strong demand for the organic label in the markets they're reaching.

But simply put, our approach works for us. And more importantly it works for our customers at the farmers market, our customers subscribing to our community-supported agriculture (CSA) program and our customers who come out to the farm to pick up their own produce. It's an approach not built on the back of a label that will promise this or that, but instead it's built on decades of customer trust and confidence in the products we offer.

Our methods might change in the future, but as long as our customers keep showing up for our conventionally grown, safely raised products, we'll keep doing what we're doing.

See page 7 for a sampling from Kristin's IFF blog posts.

*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.

## Looking to get more involved in the community? Join Young Farmers

You're invited to join the Kane County Farm Bureau Young Farmers. Join young (18-35 years), local agriculture enthusiasts from around Kane County as they socialize and learn more about upcoming local and statewide activities for 2019 at their next gathering. Any member 18-35 is invited and new faces are always welcome! For more information or to be added to the contact list please contact Steve Arnold at (630) 584-8660 or steve@kanecfb.com.

### KANE COUNTY FARM BUREAU BOARD ATTENDANCE JANUARY 2019 THRU DECEMBER 2020

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

\* Attendance by electronic means. ^ Attending IFB Leaders to Washington program.

### Kane County Farmer

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**Farming Funnies**  
A little laughter brightens the barnyard

Get a helping of humor each Friday on KCFB's Facebook page:  
[kanecountyfarmbureau](https://www.facebook.com/kanecountyfarmbureau)

**Beef store is now open!**  
By appointment only

[farmdirectBLACKANGUS.com](http://farmdirectBLACKANGUS.com)

100% hormone free beef.  
Selling individual cuts. Buy as little or as much as you want.

**815.895.4691**  
Mark & Linda Schramer, Owners  
8N840 Lakin Road, Maple Park

Sample Packs make great gifts!

# Farm Bureau affiliates stepping up during crisis

## COUNTRY providing 15% auto premium refunds

COUNTRY Financial® will provide every client with a personal auto insurance policy as of April 1 with a 15% refund for two months of auto premium in anticipation of a decrease in driving activity in April and May. The refund is part of the

company's ongoing efforts to assist clients during the COVID-19 pandemic.

"Our clients are doing their part during COVID-19 and staying home. That means fewer accidents and lower claims costs," said Jim Jacobs, COUNTRY CEO. "We always work hard to provide the protection

our clients need. When we can do that for less cost, we believe returning money to our clients is the right thing to do, especially during challenging times."

Pending regulatory approval, the company will mail refund checks in May. Clients do not need to take any action to receive a refund check.

Want a greater connection to the farm?

## Professional membership is tailor made for you!

If your paycheck depends on food, farms, or agriculture, we would like YOU to consider becoming a Kane County Farm Bureau "Professional" member. This new class of membership was designed for those with farm connections – whose career path may have led them away from daily chores. It seeks to offer a greater connection to the world of agriculture, local farms and food.

The Board of Directors has approved NEW exclusive member benefits in information services, educational offerings, leadership development and professional networking for KCFB Professional members. This includes Ag, Farm, and Food news delivered to your door weekly through the Illinois Farm Bureau's FarmWeek, a \$75 value. Another exclusive of Professional membership in

KCFB is FREE registration to attend 1 of 6 Illinois Farm Bureau statewide conferences on farm, food and agriculture topics. Registration for these networking and learning opportunities alone cost several times the annual cost of membership dues, and included is the American Farm Bureau Federation conference and trade show, held in various sun-belt cities throughout the U.S. each January. This offer is valid during the first year of membership and conferences are held during various times throughout the year.

As a professional member, you can help us advocate for area farms and farmers, promote local foods and global trade, support farmland protection, champion hunger relief and awareness, protect national resources, and defend property rights.

For those who are already Farm Bureau "A" (Associate) members – you can upgrade or re-classify to this new Professional membership class and receive all the benefits offered in addition to what you have already been enjoying. Do it by July 31 and get a FREE Pillow Pet!

The Kane County Farm Bureau would like to encourage any Associate Member who is employed in an agriculture related field and has a strong interest in the future of agriculture to consider upgrading to the Professional membership classification. Please contact the Member Service Center at the Kane County Farm Bureau at 630-584-8660 or email us at member@kanecfb.com for more information.

### KCFB members fall into 3 main membership classifications as follows:

- MM (Regular Member) – for farmers and farmland owners. Those who qualify for Regular member status will only be accepted as Regular Members.
- PM (Professional Member) – for individuals that are employed in farm, food or agriculture related careers and occupations, but their income is not directly from farming.
- A (Associate Member) – for those who do not meet the qualifications of Regular or Professional membership. Individuals (but not entities) who are Regular members, as well as all Professional members, have voting privileges and elect Directors to provide governance for the Kane County Farm Bureau. Entities which have farming interests (partnerships, trust, corporations) will only be accepted for membership as Regular members in accordance with KCFB bylaws, but have NO voting privileges.

## FB to award \$145,000 in startup funds to rural entrepreneurs

For the seventh year, the American Farm Bureau Federation has partnered with Farm Credit to award startup funds as part of the Farm Bureau Ag Innovation Challenge.

The national competition is awarding \$145,000 to rural entrepreneurs who are addressing both traditional challenges farmers and rural communities. The funds are provided by Farm

Credit, John Deere, Bayer Crop Science, Country Financial, Farm Bureau Financial Services and Farm Bureau Bank.

"In light of the impacts Farm Bureau members are experiencing from COVID-19, solutions from entrepreneurs are needed more than ever to help farmers, ranchers and rural communities," said AFBF President Zippy Duvall. "We're very

interested to see how entrepreneurs will use startup funds provided by the Challenge to help support farms and ranches and grow the rural economy."

The top prize of \$50,000 will be awarded at the AFBF Convention in January of 2021, where all 10 semifinalists will be invited. Each semifinalist will be announced in October and receive \$7,500.

## COUNTRY to donate \$3 million to first responders, healthcare workers

Through its Operation Helping Heroes program, COUNTRY Financial will donate \$3 million to first responders, medical workers and military service members in the communities it does business in.

"Healthcare workers and first responders are on the frontlines of the COVID-19 pandemic, risking their lives every day to take care of those in our communities. We believe it's our responsibility to take care of them," said Tim Harris, executive vice president for COUNTRY Financial.

announced earlier this year it would donate \$1 million through its Operation Helping Heroes program to first responders and military service members. However, in response to the COVID-19 pandemic, the company will now triple its investment in the program. The \$3 million donation will be allocated to the company's more than 2,000 representatives and agents who will each be able to provide funds to support their local first responders.

"Each community we serve relies on first responders and medical professionals to assist in what may be their most uncer-

tain life event, and we want to help make sure they have the resources and training needed to improve outcomes," Harris said.

Operation Helping Heroes was created in 2015 to support non-profit organizations that support active duty service members, veterans and their families. In 2019, COUNTRY Financial expanded the program and donated \$700,000 to approximately 500 first responder and military organizations. Some of the funds were used to purchase lifesaving automated external defibrillators (AEDs), bulletproof vests and training equipment.

Last month, the company announced it had extended payment deadlines for clients to prevent cancellations, late fees, and nonrenewals.

### Prairie Farms Boosting Food Bank Donations

Our Caps Your Cause, Prairie Farms' charitable giving program, quadrupled points for cap codes redeemed for food banks through May. That means each cap is worth 20 cents instead of 5 cents.

Due to the COVID-19 pandemic, Prairie Farms is giving back even more by increasing support for nearly 50 food banks that are currently registered as an Our Caps Your Cause charity.

Anyone may participate by:

1. Simply purchasing gallons or half-gallons of Prairie Farms milk,
2. Peeling the sticker on the cap to reveal the code,
3. Visit prairiefarms.com/ocyc-redeemcodes to select a food bank and entering the cap code.

Once the 1,000-cap goal is met, the food bank will receive a check for \$200.

Because of COVID-19, Prairie Farms has also launched [www.prairiefarms.com/stayathome/](http://www.prairiefarms.com/stayathome/) which offers a variety of resources, including recipes, Chef Rob "how-to" cooking tips, coupons, and a video series featuring Prairie Farms dairy farm families.

## Coronavirus interrupts meat supply chain

While our nation's farmers including pork, beef, and poultry producers are running at capacity, COVID-19 outbreaks at meatpacking plants in April and May disrupted the food supply chain, resulting in temporary shortages and limits imposed on meat purchases by many retailers. It was a similar situation to that experience by dairy farmers in the initial phase of the stay-at-home, shelter in place economy.

Like other retailers and indeed most parts of our economy, grocers rely on a supply chain built on product arriving on time. COVID outbreaks in meatpacking plants broke that supply chain. And in any supply chain, a broken link has effects both up-steam and downstream.

"Farmers taking semi loads of livestock to packing plants, for example, found out at the front gate that the plant was not open that day, or is at the minimal capacity, so they end up driving back home," said IFB Director of National Legislation Adam Nielsen. "It's was just really a disruptive situation."

"It's was across the state. A

lot of farmers may grow corn and soybeans, but they also have a couple of barns of pigs, and we have a number of processing plants," Nielsen said. Illinois is the fourth largest producer of pork, behind North Carolina, Minnesota and Iowa. Most of the nation's pork processing occurs in the upper Midwest.

Across the nation, more than 22 meat processing plants closed at some point in the last two months. Locally, Smithfield Foods in St Charles was closed on April 25 by the Kane County Health Department over concerns about worker safety. The plant was to reopen in May.

According to a 2019 study by Decision Innovation Solutions, while there are only 9 farms that raise hogs in Kane County the farm gate market value of that livestock was \$10,196,338. But hog production and processing supported 3,382 jobs. Adding in the value from processing and related industries, total sales in Kane County generated from hog production equaled a startling \$948,498,480 in 2019.

### Kane County is home to 9 hog farms.

#### JOBS

Kane County hog production and processing supported 3,382 jobs.

<b>Hog production</b> 75 jobs	<b>Hog Slaughter, Processing, Rendering</b> 3,307 jobs
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#### OUTPUT

Total output or sales in Kane County generated from hog production, processing and related industries total an estimated \$948,498,480.

<b>Hog production</b> \$10,196,338	<b>Hog Slaughter, Processing, Rendering</b> \$938,302,143
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#### VALUE-ADDED

Hog production and processing in Kane County generated an estimated \$308,323,991 in total value-added above the cost of inputs.

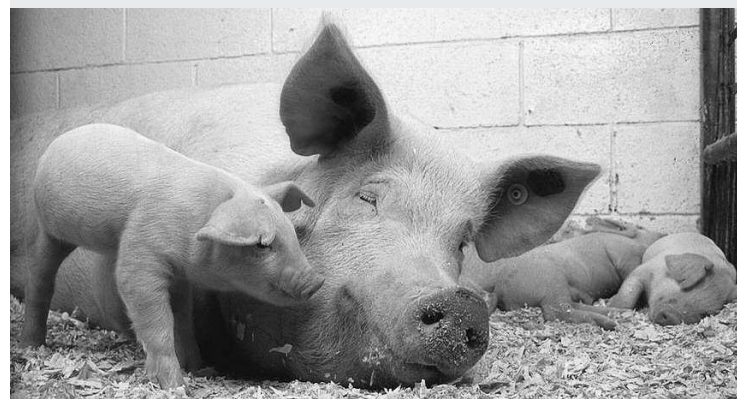
<b>Hog production</b> \$6,605,749	<b>Hog Slaughter, Processing, Rendering</b> \$301,718,242
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#### HOUSEHOLD INCOME

There is an estimated \$195,967,330 in household income supported by hog production, processing and related industries in the county.

<b>Hog production</b> \$302,093	<b>Hog Slaughter, Processing, Rendering</b> \$195,665,238
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\* Information from Decision Innovation Solutions, 2019



Savor spring and summer produce with recipes from KCFB each week on KCFB's Facebook page: [kanecountyfarmbureau](https://www.facebook.com/kanecountyfarmbureau)

Have a simple fresh fruit or vegetable recipe you'd like to share?

Email your recipe to [info@kanecfb.com](mailto:info@kanecfb.com). We'd love to share it with KCFB members.

## AG LITERACY CORNER

By Amy Cook, Ag Literacy Coordinator



### Keeping the learning train chugging along Student engagement more important than ever this summer

If parents and educators worry in a normal year about “summer slide” – where students lose some of their academic gains – even greater concern is warranted this year when the last two and a half months of in-person schooling was cancelled.

Fall plans are very much in flux but one thing is certain – the pandemic is causing e-learning options to rapidly expand. Whether kids and teachers go back to the school building in fall, remain at home, or some hybrid, remote learning resources are becoming part of our educational toolkit.

There are pros and cons to remote learning. Using my own in-house focus group (two 7th graders and their friends), kids seem to enjoy the flexibility of time and space. They can do assignments on their own time, take breaks when they want, do school work in bed, at the

kitchen table, or swinging from a hammock. The sense of isolation and not being able to interact in real time with teachers and classmates tops what students find frustrating, followed by unclear lesson instructions and no opportunity to get immediate clarification. Then of course, some of those benefits can have the downside of distraction: social studies at the kitchen table? Hmm, maybe making a snack sounds better. Hard to focus on math in the hammock when you could FaceTime a friend instead.

The good news is that many organizations, including Farm Bureau, have stepped up in this strange new world and are offering an impressive array of online learning options. If you haven’t already, check out our Facebook page where we’re regularly sharing great content from the prodigious Illinois Ag in the Classroom team. There are numerous options to choose from. “Everyday Ag” covers everything from learning about specialty crops in different states to technology to composting.

“Grow With Us” features daily life on a small farm. “Eggs in the Classroom” followed eggs incubating and hatching. You’ll find video clips, book recommendations, hands-on activities and science experiments.

Chris Wyant, IFB Education Manager, who is responsible for Eggs in the Classroom and other content, says he tried to create content to fill in the gaps from traditional academics. He aimed to be “engaging, educational, and a little silly.” (That is, he enjoys “dad jokes.”) For teachers considering creating some content, he says it’s important to have regular posts so students have a reason to come back, and noted that his technology requirements were minimal. There are numerous cheap and free video editing software choices, and he recommends purchasing an inexpensive phone microphone for better sound quality. He subscribes to the “Keep It Simple” notion and says an online posting should be a springboard to further exploration.

Stephanie Hospelhorn, IFB Education Specialist, creates the Everyday Ag posts. She says, when repurposing material, ask, “Who is your audience?” At Ag in the Classroom, most of our material is directed to teachers but now we are focusing on par-

ents and students as well. Activities need to be fun and engaging. Variety matters: think videos, farm tours, read alouds, and hands-on activities. Think about what materials people already have at home when creating hands-on activities and experiments.

We think our online resources are up there with the best, of course. But here’s some other ag and science sites that we’ve found valuable:

- American Farm Bureau Foundation (agfoundation.org). Providing weekly lessons and activities for all ages. Offers interactive games that teach about ag technology, science projects with plants, and free downloadable books.

- University of Illinois Extension (extension.illinois.edu). Features information and educational units on topics such as local foods and small farms, energy, natural resources and the environment, and nutrition and healthy eating.

- Nova (pbs.org) Find a wonderful range of documentaries on topics ranging from water (check out H<sub>2</sub>O: The Molecule that Made Us), to health and medicine, to technology and animals.

- Big Green at Home (big-greenathome.org). From a non-

profit that builds school gardens, find activities such as a kitchen scrap garden, planting tomatoes, and plant parts matching game. Recent resources included podcasts, games, art projects, and a debate activity for older kids.

- Common Sense Media (commonsensemedia.org). Comprehensive site known for ratings and parental guidance for everything from movies and tv shows to video games and apps, but also has resources and tips for at-home learning. Go to “for educators” and then “coronavirus support.”

- Nutrients for Life (nutrientsforlife.org). This foundation offers video lessons, games, interviews and educational contests on subjects such as soil layers, nutrients, and living vs. nonliving things.

Do you have tips on what’s been working well for you? We’d love to hear from all the creative and innovative teachers and parents out there. Please drop me a note at airc@kanecfb.com with your best practices or favorite websites.

Remote learning may not be ideal—not much is these days. But plenty of outside time paired with some quality online time will help keep our kids on track this summer.

## Book of the month

Free Download available at [feedingmindspress.com/files/Cow\\_Conundrum\\_SinglePage.pdf](http://feedingmindspress.com/files/Cow_Conundrum_SinglePage.pdf)

When Landyn and Lena’s class goes on a field trip to a dairy farm, they expect to see and learn about dairy cows. Indeed they do, but they also learn much more than they expected. With an ailing cow and the veterinarian on site, the kids get a first-hand look at diagnosing and treating the cow to get her healthy again.

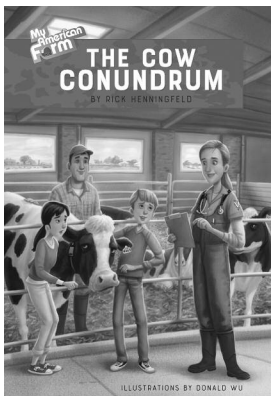
The farmer calls the large animal vet because he noticed that something was wrong with a particular cow. She wasn’t eating and when he milked her, she produced very little milk. Landyn asks how Farmer Frank could keep track of how much any given cow ate, when he has a whole herd of cows. Farmer Frank explains that the cow wears a collar that collects data and sends it to a computer over the farm’s WiFi.

Dr. Ayla, the veterinarian, puts some white powder in a cup and adds a small amount of

the cow’s milk to perform a ketone test. The powder turns purple which indicated ketones in the milk. Ketones are produced in animals and humans when an unusual amount of fat is being broken down by the animal to create its energy to live. In a cow, it is an indication of something wrong with the digestive system.

The vets put the pieces together to make a diagnosis: recently gave birth, not eating well, decreased milk production, ketones in milk, loud ping on the left side. “This cow has a displaced a b o m a s u m !” exclaims Dr. Ayla. She continues: “A part of the cow’s stomach gets twisted, cutting off movement of any food through the digestive system.” She successfully performs surgery on the cow, untwisting the cow’s stomach, and the cow is on the road to recovery.

Kids learn how farmers monitor their animals, and how they use technology to keep their animals healthy.



The Cow Conundrum by Rick Henningfeld

## Helping you protect what matters most



**Bob Effner** CLFP®, LUTCF  
St. Charles/Elgin  
Agency Manager  
630-584-0001



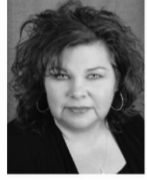
**Todd Wilcox**  
St. Charles  
630-762-1326



**Bobbi Boston**  
St. Charles  
630-485-5155



**Keith Eakins**  
St. Charles  
630-762-1324



**Kelly Landorf**  
St. Charles  
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**Donna Tonovitz**  
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**Orazio Difruscolo**  
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**Ashraf Gerages**  
Aurora  
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Geneva  
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**Deb Stob**  
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**Victor Alvarado**  
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**Luke Fawkes**  
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**Sherry Lochen**  
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**Bob Kearns**  
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**Sherri Schramer**  
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**Dominick Davero**  
Elburn  
630-365-3737



**Chuck Quick**  
Hampshire  
847-683-2100



**David Berreles**  
Hampshire  
847-683-2100



**Dan Cooper**  
Sugar Grove  
630-466-9600



**Ted Schuster**  
Sugar Grove  
630-466-9600

## Vintage Truck Raffle

KCFB Foundation

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

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone (\_\_\_\_) \_\_\_\_\_ Email \_\_\_\_\_

City, State, Zip \_\_\_\_\_

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

Visa  MC # \_\_\_\_\_ Exp \_\_\_\_ / \_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_



# Farm Facts @ Fun

Compiled by Amy Cook, Ag Literacy Coordinator



## June is National Dairy Month

- Milk has 9 essential nutrients for human health: calcium, potassium, phosphorus, protein, niacin, vitamin A, vitamin B 12, riboflavin and vitamin D.
- Dairy farmers and workers follow several steps to assure the sanitary collection of milk from dairy cows. Human hands never touch the milk as it travels from cow to consumer.
- The average cow produces 90 glasses of milk each day, or about 200,000 glasses of milk during its lifetime.
- Despite its creamy texture, milk is actually 85-95% water. The rest of its volume comes from a vitamins, proteins, carbohydrates and fat.
- There are approximately 340-350 udder squirts in a gallon of milk.
- To absorb the same amount of calcium as you get from one cup of milk, you would have to eat either 10 cups of raw spinach, six servings of pinto beans or three cups of cooked broccoli in one sitting.
- Reduced Fat and Low Fat Milk (also know as 2% or 1% milk) have the same amount of calcium, protein, vitamins and minerals as whole milk, just less fat and fewer calories.
- Dollar for dollar, dairy is one of the most economical sources of nutrition in the grocery store. At around 25 cents for a glass, milk is America's No. 1 food source of calcium, potassium and vitamin D – three nutrients that people fall short on the most.

### They say milk is local—but how do I know?

Have you ever wondered where your milk comes from? You're in luck! Visit [whereismymilkfrom.com](http://whereismymilkfrom.com) and follow the instructions to locate the code on your milk container (or on any other dairy product in your fridge). Most codes are a series of two numbers, followed by a dash, then followed by one to five more numbers (example: 12-34567). The numbers before the dash indicate the plant where your milk or dairy product was processed and packaged. The numbers after the dash indicate what dairy farm the milk came from.

### Jokes



- What did one secret agent cow say to the other?  
*Are you udder cover?*
- What did the coach say to the cows?  
*Now get out there and give me 2%!*
- What do you get when you pamper a cow?  
*Spoiled milk!*
- What did the farmer say to the cows at night?  
*It's pasture bedtime.*

## June is Dairy Month

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

BUTTER  
 CALCIUM  
 CALF  
 CATTLE  
 CHEESE  
 COW  
 CREAM  
 CUD  
 DAIRY  
 GALLONS  
 GESTATION  
 HEIFER  
 HERD  
 HOLSTEINS  
 MILK  
 NUTRIENT  
 PARLOR  
 PASTEURIZE  
 RUMINANT  
 SILAGE  
 STOMACH  
 UDDER  
 VITAMIN  
 YOGURT

Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Telephone (\_\_\_\_) \_\_\_\_\_ Email \_\_\_\_\_ Age \_\_\_\_\_

Return to: Kane County Farm Bureau, 2N710 Randall Road, St. Charles, IL 60174 by June 15, 2020 to be entered in our drawing for a dairy themed prize. Prize must be picked up at the KCFB office.

### Did you know? Illinois...

- has over 680 licensed dairy herds
  - ranks 21st in milk production in the United States
  - has 24 dairy processing plants
- On average, each cow produces 8-10 gallons of milk per day.
- Each year, U.S. dairy farmers provide milk to make more than 1 billion pounds of butter, 7 billion pounds of cheese, and 1 billion gallons of ice cream.
- A cow turns grass into milk within 2-3 days.

### Label or not, all milk is free of antibiotics

Can you recall the last time you purchased cow's milk? You may have made your purchase decision based on brand, fat percentage, or sell by date. You also may have noticed certain stamps or labels

used by companies that claim their product is "antibiotic-free." Did this affect your purchase decision? If so, you are not alone!

You can rest assured that all milk is free of antibiotics. Any time a cow is given antibiotics to treat an illness, she is separated from the herd during milking time and her milk is discarded until her treatment regimen has concluded. Every tank of milk is tested for before it leaves the farm, guaranteeing that no milk from cows currently on antibiotics is in that tank.

Learn more about cows and dairy during June Dairy Month from Illinois Farm Families at [watchusgrow.org](http://watchusgrow.org).

Source: Illinois Farm Families.

## ANTIBIOTICS IN YOUR MILK

Growing your food with care.

	<b>If a cow gets sick, farmers work with veterinarians on the right medicine to use.</b>
	<b>Milk from cows treated with antibiotics is discarded.</b>
	<b>All milk must test free of any trace of medication before it is used.</b>
	<b>All milk at the grocery store is antibiotic-free, label or not.</b>

People were herding dairy cows over 7,500 years ago, even before they were farmers.

A dairy cow spends 8 hours per day eating, 8 hours chewing her cud, and 8 hours sleeping.

Ninety-seven percent of all U.S. dairy farms are family-owned and operated.

The top 5 milk producing states are:

1. California
2. Wisconsin
3. New York
4. Idaho
5. Texas

### Chocolate-Banana Shake

(Adapted from Pretend Soup, by Mollie Katzen and Ann Henderson)

Make this on a hot day for a snack or at lunchtime to wash down peanut butter sandwiches. Children will be interested to observe how the ice and banana seem to disappear when blended, resulting in a cold, bubbly and thick concoction.

- 1 cup milk
- 1/2 ripe banana
- 2 tablespoons sweetened cocoa
- 3 ice cubes

Combine all ingredients in a blender. Cover tightly and blend until smooth. Pour into tall glass and enjoy!

### Tropical Yogurt Ice

(Adapted from Kids' Fun and Healthy Cookbook, by Nicola Graimes)

Bursting with vitamins from the fruit, this cool and creamy yogurt ice is a healthy alternative to ice cream. Plain yogurt has a smooth, creamy taste but is much lower in fat than cream. It contains beneficial bacteria that are good for your digestive system and is rich in calcium.

- 8 ounces frozen diced mango
- 1 medium banana
- 1 cup thick plain yogurt
- 3 tablespoons powdered sugar
- Squeeze of lemon (optional)

Combine all ingredients in a blender. After the mixture becomes thick and creamy, pour the mixture into a container, securely attach the lid, and put it into the freezer. After 2-3 hours, whisk the mixture with a fork to break down any ice crystals. Freeze and repeat after 3 hours to give the yogurt ice a creamy texture.

Mix it up! If you don't have mangos, try frozen strawberries, raspberries, or peaches.

### Congratulations

**Michelle Deetjen** of **Naperville** is this month's winner! Her name was chosen from the entries received for correctly completing last month's Word Search Puzzle. For her participation, she receives an Earth Day themed prize. Thank you, Michelle, for reading the *Kane County Farmer* and continue to watch each month for more great opportunities from the Kane County Farm Bureau.

### June is ...

- National*
- Aquarium Month
  - Candy Month
  - Dairy Month
  - National Gardening Week (first full week of month)
  - National Adopt a Cat Month
  - National Fresh Fruit and Vegetables Month
  - Rose Month
  - Turkey Lovers Month
- June 1 Dare Day  
 June 4 National Cheese Day  
 June 5 World Environment Day  
 June 6 National Gardening Exercise Day  
 June 7 National Chocolate Ice Cream Day  
 June 8 Best Friends Day  
 June 11 National Corn on the Cob Day  
 June 13 National Weed Your Garden Day  
 June 15 National Nature Photography Day  
 June 16 Fresh Veggies Day  
 June 19 Take a Road Trip Day  
 June 21 Father's Day  
 June 22 World Rainforest Day  
 June 27 National Onion Day  
 June 30 Meteor Day

# 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

- Mary Nagel Sugar Grove
- Eugene Rabent Elburn
- Catherine Bosrom Sycamore
- Clayton Hanninen Big Rock

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.

## Recruiter of the Month

Each month we honor the person who signs the most members into our organization. This month, the honor goes to Lulu Medina! Lulu has been a COUNTRY Financial Rep-

resentative since January of 2017. Her office is located at 1161 Oak St, Unit 4, North Aurora and may be reached at (630) 449-0910. Thank you for your continued support of the

Kane County Farm Bureau and congratulations on your success!



LuLu Medina

## Join us for teacher training/virtual field trips

One hour **Teacher Training Sessions** start on **Tuesdays in June** (archived in case you miss any) and begin with an introduction to all things Ag in the Classroom, from the national level to the county level. June 9 will tentatively feature the world of dairy. New topics coming each week!

**2020 SUMMER AGRICULTURAL UPDATE**  
**SAVE THE DATE**  
 June 2 | June 9 | June 16 | June 24-25 | June 30  
 July 7 | July 14 | July 21 | July 30

### Agriculture in the Classroom Teacher Training Sessions

Follow us on Facebook for more details and information.

**Illinois AGRICULTURE in the Classroom<sup>SM</sup>**  
[www.agintheclassroom.org](http://www.agintheclassroom.org)

**Sprouting Success in the Classroom**

Join us **Thursdays in June and July** for 20-30 minute **Virtual Field Trips** – an ag adventure from your own computer! Various commodities will be highlighted as we travel virtually to a variety of Illinois farms and learn how they work.

**2020 SUMMER AGRICULTURAL UPDATE**  
**SAVE THE DATE**  
 June 4 | June 11 | June 18 | June 25  
 July 2 | July 9 | July 16 | July 23 | July 28

### Illinois Ag In the Classroom Virtual Field Trips

Join us for a fun Agriculture-Related Field Trip at 9 am.  
 Follow us on Facebook for more details and information.

**Illinois AGRICULTURE in the Classroom<sup>SM</sup>**  
[www.agintheclassroom.org](http://www.agintheclassroom.org)

**Sprouting Success in the Classroom**



### Raise a glass to Dairy Month

While the COVID-19 pandemic prompted many Americans to hoard toilet paper, I chose milk. I panic-purchased five gallons in late March for our family of four in case I needed to freeze some. Rather, we made smoothies and milkshakes to consume it before the best-by date.

I couldn't imagine my fridge without milk. I routinely start my day with a big glass of ice-cold 2% milk and sometimes end it with a small serving of the chocolate variety. You could say I raise my glass at dawn and dusk for dairy farmers, most fitting with the Dairy Month of June upon us.

Worthy of celebration, dairy-men represent some of the most committed farm families in America. Cows need milked two to three times a day regardless of holidays or pandemics. Thankfully, advancements in technology provide labor flexibility on dairy farms where robots milk cows and automated systems deliver feed. Dairy farmers also have upgraded cow comfort, from better bedding for joints to backrubs from barn-mounted brushes. Some even use FitBit-like collars to track individual cow activity.

Meanwhile, my FitBit shows a little less physical activity

now that our household advanced to an electric ice cream maker. When I plug it in, I think about Grandpa, who used to hand-crank our family-recipe homemade ice cream for every grandkid's birthday party.

The tradition of National Dairy Month started the month of Grandpa's 6th birthday in 1937. Throughout the nation, groups celebrate with ice cream socials, dinners at dairy farms, and promotions that tell of the nine essential nutrients in dairy products. While the satisfying taste puts milk cheese, and yogurt on our regular grocery pickup order, the nutritious punch of calcium and protein justifies that decision.

Our household's consumption alone proves far short of the demand needed to reverse the struggles for today's dairy farmers. Oversupply from COVID-related shutdowns has forced dairymen to dump milk by the tanker full. Milk that supplied restaurants, schools and institutions suddenly had no place to go. Even before the COVID crisis, declining milk consumption and oversupply had led to the demise of some dairy farms and processors.

While Dairy Month provides reason to celebrate, it also should bring pause to take notice and act. Add more dairy to that grocery pickup order. Ask for extra cheese on that take-out pizza. Plan ice cream for dessert, serve milk with dinner, and toast support to this long-time staple of American life.

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

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**From the Illinois Farm Families blogpost by KRISTIN SRAIL**

**IT TASTES BETTER**

We host more than 3,000 students on our farm each year for a chance to learn about our farm while they participate in our fall festival. We used to sell produce wholesale to grocers, but the changing community in Geneva has allowed us to more easily market directly to our consumers. We believe in keeping our produce fresh and local. It tastes better that way. The best thing about being a farmer is working outdoors, nurturing all that we love and using our hands to grow the finest quality foods.

**ONE QUESTION**

Do you know anybody looking for a job? My dad met my mom by asking that same question. At 18 years old, he was selling produce in the parking lot of his parent's business. He was looking for extra help with selling produce at the time, and wound up finding someone who

was more than a seasonal worker. They got married 3 years later.

**OUR FRESH MARKET**

Windy Acres Farm is the only seasonal farm left in Geneva, Illinois. We are known for fresh, high-quality fruits and vegetables because our produce is picked daily and sold within 24 hours. We own greenhouses and fields, where we grow flowers, produce, pumpkins and Christmas trees, depending on the market season. We pride ourselves on giving our customers the best quality products around. We have a farm stand that is open from spring to the end of fall, we sell at farmers markets six days a week and we have a Community Supported Agriculture (CSA) program, which consists of a local fresh produce delivery subscription.

**WORKING TOGETHER TO RAISE A FAMILY**

Farming is a great way to raise a family. The desire to live off the land and provide local food led my parents, Wayne and

**KANE COUNTY FARMER**

Daryl, to buy the farm in 1985. All four of their children, Amanda, myself, Jaime and Scott are integral to the farm's success. Amanda manages new business, with her focus on growing farmers market clientele, managing our CSA program as well as farm field trips. I direct our media, marketing and communication efforts as well as the Curbside Online Ordering. Jaime is our boots on the ground at farmers markets, our CSA program, and manages and hires 45 seasonal employees. Scott cares for our crops, guaranteeing that the produce is

the best it can be. If it were not for the help of our whole family,

the farm would not be as successful as it is.



The Srail family

# Kane County to share in Conservation Partnership funds

The USDA's Natural Resources Conservation Service recently made award announcements for \$206 million in federal Regional Conservation Partnership Program funding. Kane County is one of the partners in the Illinois Working Lands, Water and Wildlife Partnership (IWLWWP), a new alliance formed to accelerate the pace of working land conservation in Illinois. The IWLWWP will receive over \$8 million in funding from USDA.

Illinois has some of the highest density farmland and most productive soils, but faces threats of farmland conversion and is in need of water quality and habitat solutions. Through bringing experts together and leveraging funds, the partnership will make an impact in preserving working farmland, improving impaired water quality due to nutrient loss, increasing critical wildlife habitat, sup-

porting access to farmland for next generation farmers, and offering succession opportunities for Illinois' retiring farmers.

USDA will provide \$8,018,453 for the Illinois Working Lands, Water and Wildlife Conservation Partnership. The partnership aims to raise additional private and public funding to leverage this award to support farm economic resiliency with willing landowners and producers while providing benefits to Illinois water and lands.

Locally this may include funding for farmland protection for limited time horizons. The Conservation Fund, as the applicant and lead partner, will oversee projects, and each partner throughout the state will outline the parameters of their particular project(s). In Kane County this is expected to include whole farm planning for conservation cropping, nutrient management, wildlife protection and STAR

participation.

The RCPP provides federal funds, but partners will be required to provide matching funds of \$11 million dollars.

**About the Natural Resources Conservation Service's Regional Conservation Partnership Program (RCPP)**

RCPP is a partner-driven approach to conservation that funds solutions to natural resource challenges on agricultural land. By leveraging collective resources and collaborating on common goals, RCPP demonstrates the power of public-private partnerships in delivering results for agriculture and conservation. In Fiscal Year 2019, NRCS is investing \$206 million in 48 partner-driven conservation projects across 29 states through RCPP. Partners are making nearly \$300 million in contributions. For more information: <https://www.nrcs.usda.gov/wps/portal/nrcs/main/national/programs/financial/rcpp/>.

# What's new in the COUNTRY agencies?

**St. Charles Agency, Bob Effner, Agency Manager**

DONNA TONOVITZ has been named the Rep of the Month for April 2020 in the St. Charles/Elgin Agency, as announced by Agency Manager, Robert J. Effner, Sr., CLF®, LUTCF. Donna 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 Donna's expertise help you! You may reach Donna at 630-549-7694, or [donna.tonovitz@countryfinancial.com](mailto:donna.tonovitz@countryfinancial.com), or <https://representatives.country>

[financial.com/donna.tonovitz/](https://financial.com/donna.tonovitz/). Congratulations, Donna!

**Aurora Agency, Kevin Gomes, Agency Manager**

Zach Fox, Financial Representative with the Aurora Agency, is our Financial Representative of the Month for March 2020. Zach began his career with COUNTRY Financial in May of 2007 and services clients out of his office located at 1920 Wilson Street, Batavia, 60510, (630) 406-6900. Zach's professionalism and vast knowledge of auto, home, life, commercial and financial products make him a great person to do business with. Congratulations, Zach!

**SERVICES**

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**

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

Looking for wood chips (coarser than mulch) for landscape project. Free or low cost, deliverable to Northwest area of St.Charles. This is a continuing project needing many deliveries at different time frames. [Jspriet2@aol.com](mailto:Jspriet2@aol.com). Call: 224 575 2095

**FYF 2019 RCPP Classic Project Awards**

Project Number	Project Name	Lead Partner Account Name	Funding Pool	CCA(if Applicable)	Lead State	NRCS Award	Partner Contributions
1910	Working Lands, Water and Wildlife Partnership	The Conservation Fund	CCA	Mississippi River Basin	IL	\$ 8,018,453	\$ 11,193,089

# Build A Tractor – Win A Tractor

KCFB has a fun summer project for creative kids with fidgety fingers – a “Build-A-Tractor” contest. An idea that originated with County Farm Bureaus down-

state and was featured on the Illinois Ag in the Classroom website in May will now take place locally.

The challenge is to build a tractor out of things you find around your house – cardboard boxes, paper towel or toilet paper tubes, bottle caps, popsicle sticks, buttons, paper clips – whatever you find to create your tractor.

Color your creation with paints, markers, crayons, colored pencils – red, green, yellow or pink ... whatever color you think! Entries will be accepted in two categories, ages 4-7 and ages 8-11.

There are two ways to enter. The first is by submitting 2 color photos of your creation along with a completed entry form to [info@kanecfb.com](mailto:info@kanecfb.com) by July 17.

The second is to bring your tractor with entry form to the Build-A-Tractor box in the vestibule at Kane County Farm Bureau by that same date. Tractors with entry forms can be left in the vestibule of the building during normal business hours (8:30-4:30, M-F). The Build-A-Tractor box will be accessible even if the Shelter in Place Order continues.

All entries received through the Build-A-Tractor box will receive a Pillow Pet (pictured above). Your tractor will be judged by Kane County Farm Bureau staff and directors in mid-July and winners in each age category will be displayed at the Kane County Fair and announced in the Kane County Farmer in August.

The winning entry in the 4-7 age range will receive a John Deere pedal tractor and the winning entry in the 8-11 age range will receive a John Deere, International Harvester or Allis-Chalmers hooded sweatshirt.

Please bring your entry form and tractor to the Build-A-Tractor box in the Kane County Farm Bureau vestibule, 2N710 Randall Road, St. Charles, IL 60174.

KCFB's Country Store will provide prizes for the Build-A-Tractor contest. The winning entry in the 4-7 age range will receive a John Deere pedal tractor and the winning entry in the 8-11 age range will receive a John Deere, International Harvester or Allis-Chalmers hooded sweatshirt.



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## 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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**BUILD-A-TRACTOR, WIN-A-TRACTOR!**

Name \_\_\_\_\_ Age \_\_\_\_\_  
 Address \_\_\_\_\_  
 City, State, Zip \_\_\_\_\_  
 Phone number (\_\_\_\_\_) \_\_\_\_\_



# Volunteers needed

## Help KCFB Foundation reach its scholarship fundraising goal

Since its inception over 30 years ago, the KCFB Foundation has provided over half a million dollars to support continuing education of our county's youth through college scholarships, internships, FFA Chapter grants and 4-H program assistance.

Amid COVID-19 pandemic cancellations of group events like Touch-A-Tractor and area car shows, our Vintage Truck Raffle, the KCFB Foundation's biggest fundraiser, is, well ... struggling. Our Vintage Truck Raffle concludes in less than 60 days. And as the Raffle goes, so goes the Foundation's ability to continue its charitable and educational work.

We have decided if we cannot go to "events" to find ticket

### Freesources reminder

Last month we informed our readers of the free resources we uncovered in the Farm Bureau during a long overdue, once in a lifetime opportunity offered by a pandemic to do a thorough cleaning and inventory. In our 100 plus years of accumulation we discovered usable classroom, home-school and farm safety resources, and developed a contactless way to make them available to members and the public.

In May, many classroom posters, books, DVD's and AgMags, as well as Farm safety banners, bumper stickers, grain bin safety signs and pollinator habitat signs for farmers were picked up by members. Those resources have been re-stocked. However, many adult sized t-shirts and all of our hats and sweatshirts disappeared!

For June, we've uncovered more, including t-shirts (mostly child sizes) and over 100 picture frames in 5x7, 8x10, 9x12 and 11x14 sizes; made of metal, wood and plastic; in black, blue, brown, silver and gold.

These new Freesources will be made available beginning Monday, June 8. IF the stay at home order is lifted, they will be available on a special table in our lobby "Country Store," if it persists, they will be displayed in the entryway of our office at 2N710 Randall Road in St. Charles with exterior doors to the remaining open during business hours (8:30-4:30, M-F), with interior doors locked. Either way, stop by on your next trip to Costco. And while you're here, take a chance on our Vintage Truck Raffle!

Hope to see you soon!



buyers, we will let the ticket buyers come to us, but we need your assistance.

From now until the conclusion of the Raffle on July 19, the Foundation will establish a "drive-thru" raffle ticket booth in the Farm Bureau parking lot, next to the entrance drive to Costco. Our desire is to "staff" this drive-thru during business hours and on weekends, to help make the Raffle a success and have adequate funds for next year's scholarships, Ag Literacy programs and charitable contributions in the community.

Volunteers are needed to help make "drive-thru" Raffle tickets a reality. Weekdays and/or weekends, in shifts as short as two hours to half or full days. Volunteers will be provided with training, tickets, FAQ's, a cash box, an iPad for cashless transactions, and masks and gloves, as well as a KCFB Foundation hat and t-shirt and breakfast or lunch. A canopy and chairs will be provided.

This is a great way for individuals or groups to support a community minded not-for-profit that has generated over a

half million dollars for youth and continuing education and over 2 million meals to local food pantries.

For more information or to volunteer, contact Steve Arnold at 708-650-8661.



Please help us staff drive-thru ticket booth!

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IFB Specialty Growers	January	\$100
IFB Young Leader Conference	January	\$100
IFB Governmental Affairs	March	\$70
IFB Farm Income & Innovation	June	\$70
IFB Live Local Conference	October	\$100
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