

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. 81 NO. 11 NOVEMBER 2016

Make-and-Take Wreath Workshop



Join Kane County
Farm Bureau on

Monday, November 28th at 10am for a make-and-take wreath making class with expert Denise Marks. Choose to create a 24" wreath or cross out of freshly cut evergreen leaves. The class costs only \$30 to attend; payment is due at time of reservation. We accept Visa, Master Card, and Discover payments.

There is nothing more festive than the smell of fresh evergreen during the holiday season. Why not bring the scent into your home with real wreath or cross you made yourself? The Kane County Farm Bureau is offering a "make and take" wreath making class on Monday, November 28 at 10 am. Join in a morning of fun and merriment as we gather to create a lush, traditional, evergreen wreath using a variety of fresh greens, pinecones, and other fun decorations. Learn how to put together a 24" wreath or cross while sipping on flavored coffee and socializing with other holiday enthusiasts. Wreath-making expert Denise Marks will be demonstrating how to make the perfect finishing touch to any holiday décor. The class costs \$30, which includes all the materials required to make a wreath or cross to take home. This is a great class to share with friends to get into the holiday spirit!

The class is by reservation only, and on a first come, first serve basis. Mail in registration form with your check or call the office at (630) 584-8660 to pay with credit card. Please indicate whether you would like to make a cross or a wreath when you reserve your spot.

Want a handmade wreath but have no time to take the class? No problem! The Kane County Farm Bureau is taking pre-orders for fresh, handmade evergreen wreaths, crosses, and garland directly from Marks' Christmas Tree Farm located in DeSoto, Wisconsin. The price for a 24" wreath or an evergreen cross is \$20. A 36" wreath costs only \$35 and garland is just \$2 per foot (minimum of 25ft). PAYMENT IS DUE WITH ORDER. You can order by filling out the form and sending it in with your check, or call the Farm Bureau at 630-584-8660 and pay with a Visa, MasterCard or Discover. The deadline to place an order is 5:00PM on Friday, November 4th and items will be ready for pick up any time after Monday, November 28th at 10am during normal business hours (8:30am-5:00pm).

Marks' Christmas Tree Farm Holiday Decorations

Name(s): _____

Phone: _____

Email: _____

Make-And-Take Wreath Workshop (\$30)

Number of people attending: _____

I would like to make a (Cross or Wreath): _____

Please include payment with registration. Deadline is Nov. 23

No time for the class? Pre-order your fresh, handmade evergreen wreaths, crosses, and garland instead!

Amount Enclosed: \$ _____

I would like to order:

_____ 25" Wreath(s) for \$20 _____ Evergreen Cross(es) for \$20

_____ 36" Wreath(s) for \$35 _____ ft. of Garland (min 25') for \$2/foot

Mail to: Kane County Farm Bureau, 2N710 Randall Rd., St. Charles, IL 60174 or call 630-584-8660. Call the Farm Bureau at 630-584-8660 to pay with Visa, MasterCard or Discover.

DEADLINE FOR PRE-ORDERING IS 5 p.m. Friday, November 4th.

Items can be picked up any time after Monday, November 28th at 10 am during normal business hours (8:30am - 5:00pm).

AGCO joins the list of KCFB Foundation scholarship sponsors

This year, the KCFB Foundation is proud to announce that AGCO Corporation and the AGCO Parts Division in Batavia have decided to sponsor two new KCFB Foundation scholarships for 2017.

The company was built with a vision of providing high-tech solutions for professional farmers who are feeding the world. Their mission is to obtain profitable growth through superior customer service, innovation, quality, and commitment. The company itself was built with the future of agriculture in mind, so it is only natural that they would be interested in supporting the future of farms and food. As a result, the KCFB Foundation is pleased to partner with the

AGCO Parts Division in Batavia in the creation of two new scholarships towards the same goals and values.



The first scholarship is titled AGCO Parts - AGCO Global Women's Network Scholarship. This scholarship is a minimum of \$1,000 specifically for the college education of a woman pursuing a degree in agricultural related career field that resides in the state of Illinois. AGCO Global Women's

Network (AGWN) is a women's network established for the staff of AGCO, designed to support the women within the organization in achieving their professional goals through development and career advancement. In an effort to encourage more female involvement in the agriculture industry, AGCO is making a scholarship specifically for women pursuing careers in the agricultural industry.

The second Scholarship is titled AGCO Parts Division Scholarship. This scholarship also is a minimum of \$1,000 and can be given to any student from Illinois pursuing a college degree in an agricultural related career field.

(continued on page 6)

Start holiday shopping with 31 Days of Christmas Raffle

It's time to start your holiday shopping with tickets in the Kane County Farm Bureau Foundation's "31 Days of Christmas" Outdoors Raffle. This college scholarship fundraiser offers 31 chances to win a prize, with a different prize available every day of the month.

Winners are determined by exactly matching the order of the winning evening Pick 3 plus Fireball Illinois Lottery number for that day. The "Fireball" numbers will not be used. Winners receive a Cabela's gift card for the value of that day's prize, valued from \$200 to \$500 (see page 3 for a full list of

prizes).

Proceeds benefit KCFB Foundation scholarships and agricultural education. This year the Kane County Farm Bureau Foundation celebrates 27 years of promoting education, leadership development & research in agricultural fields. Over the past quarter century, the Foundation has provided nearly \$400,000 in scholarships & internships.

Plus, this year's raffle will also benefit local FFA Chapters. FFA is a youth organization organized through local high schools that changes lives and prepares students for premier leadership, per-

sonal growth and career success. There are three chapters in Kane County at Burlington Central, Hinckley-Big Rock and Kaneland high schools.

Tickets are \$20 each. Get yours today! Submit the form on page 3, stop by Kane County Farm Bureau (Randall Rd. & Oak Street St. Charles) or call 630-584-8660 with VISA or MC.

KCFB Foundation
Fundraiser
tickets available in
November only!

DATES TO REMEMBER

November

November 3

Board of Directors, 7:30pm

November 11

Veteran's Day

November 18

Citrus Orders Due

November 18

Turkey Orders Due

November 22

Turkey Pick Up, Noon-4pm

November 24 & 25

Office closed for holiday

November 28

Make & Take Holiday Wreath Class


Happy Thanksgiving!



KANE COUNTY FARM BUREAU

November Featured Product

Fresh, local turkey



In honor of Thanksgiving, our featured item for November is fresh HOKA turkeys. HOKA turkeys are locally raised in nearby Waterman, IL at Howard Kaufman Turkey Farm. Turkeys are individually wrapped and fresh and never frozen. KCFB Member Plus members receive a 10% discount for a price of \$2.67 per pound. All other KCFB members pay \$2.96 per pound and non-member price is \$3.41 per pound. Order yours by Friday, Nov. 18 by calling Kane County Farm Bureau at 630-584-8660 or use the order form on page 3. Pick-up is at Kane County Farm Bureau on Tuesday, Nov. 22.

31 Days Christmas Raffle college scholarship fundraiser

See page 3 for details

Fresh Citrus - Perfect for holidays & gift giving

See page 8 for order form - order by Nov. 18

KCFB Board Review

October 4

The KCFB Board of Directors meeting was called to order on Tuesday, October 4, 2016 at 7:30pm by Joe White, President. White reminded Directors of the importance of the Kane County Farm Bureau's mission statement, and asked each to strive towards fulfilling these goals. The mission is: "Enhance the quality of life for member families; promote agriculture, farms and food; and advocate good stewardship of our land and resources."

Directors heard reports from recent meetings of the Kane County Board, Forest Preserve District, Zoning Board of Appeals and County Agriculture Committee and were informed of the availability of a Land Access Guide for beginning farmers, a recent farmland purchase by the FPD and the County Health Departments application for a "Healthiest Counties Grant." FB Manager Steve Arnold reported on the County and New Venture Advisors upcoming "pitch" on October 26 for a \$500,000 grant

in the Food to Market Challenge.

Steve Arnold also delivered the membership report. He spoke about future meetings and events including the IFB Annual Meeting to be held on December 3-6 at the Palmer House Hilton, Chicago. The Board selected Joe White, Mike Kenyon, Craig Bradley and Beth Gehrke to be delegates to the Annual Meeting for the setting of Illinois Farm Bureau public policies for 2017. Arnold also circulated the Annual Reports of programs and activities for the Kane County Farm Bureau along with the Kane County Board's August Ag Committee Agenda.

Directors were informed of the Young Farmers proposed involvement with the Northern Illinois Food Bank on a plot of land to be leased by or gifted to the Food Bank. On August 30 NIFB representatives met with the Young Farmers to discuss the opportunities the land presented for food production, consumer education and corporate events. The Young Farmers have

committed to the tillage, planting, and harvest of a soybean crop for 2017, to allow the Food Bank time to develop a long range plan.

In the Foundation Report, President Joe White reported that AGCO has agreed to sponsor two, \$1000 Foundation Scholarships for 2017. The board approved continuing the 31 Days of Christmas Raffle as a Foundation fundraiser with a goal of selling 500 tickets and hear a proposal to raffle a Farmall Super C in 2017 and hold the 1965 Ford F-100 for a 2018 Vintage Truck Raffle.

PR & Membership Committee Chair Bill Collins reported on contributions to the KCFB Foundation during the previous month including: Direct Mail Scholarship appeal for KCFB Foundation scholarships - Gould Family Farm and Louise & Glenn Johnson; FOOD> Forward for KCFB Foundation scholarships & AITC programs - Trisha Lewis, Wendell & Mary Dienst, Eldon & Sandy Gould and Chris & Dana Gould; and

Harvest for ALL - CHS Elburn to the Elburn Food Pantry, Mike and Carol Kenyon to PADS of Elgin, Food for Greater Elgin and the South Elgin Food Pantry; Chris & Dana Gould to the Children's Hunger Fund, and Eldon & Sandy Gould to the Elburn Food Pantry.

In the Government affairs arena Wayne Schneider spoke about a letter sent to Treasury Secretary Jack Lew by KCFB urging the withdraw of the proposed "Minority Valuation Discount" rules that have significant implications for farm Estate Taxes. Directors discussed the upcoming Veto Sessions for the Illinois General Assembly &

U.S. Congress, and confirmed a date for a congratulatory reception for winning candidates in the November election. The board also discussed and approved a proposed Nutrient Stewardship Grant application.

The meeting concluded with discussion of building and property issues including building repairs, a proposed lease extension for a cell phone tower on KCFB property and a review of a Board of Directors "Self Evaluation" completed in September. The next scheduled Kane County Farm Bureau Board of Directors meeting will be held Thursday, November 3 at 7:30pm.

Members of the KCFB Women's Committee, with assistance from their spouses, prepared hundreds of baskets of goodies during their October meeting to help remind Kane County farmers about the importance of farm safety.



Candy with messages like "Practicing safety is a LIFESAVER!" and "Don't get caught TWIXt a rock and a hard place! Practice farm safety!" are being distributed to more than a dozen agricultural businesses and places that farmers frequent. The Women's Committee wishes farmers a safe and productive harvest season!

Join KCFB for a holiday bus trip to the Loop, Christkindlmarket, shopping, dining and/or IFB annual meeting

Want to get downtown for holiday shopping but skip the hassle of shopping or trains? Join Kane County Farm Bureau on a Saturday bus trip to downtown Chicago. Choose from any destination in the Loop - Museums - dining - shopping - or even the IFB's Annual Meeting at the Palmer House Hilton. Our deluxe motorcoach will depart KCFB at 8 am and drop passengers downtown at the Christkindl Market at Daley Plaza. You will be free to enjoy the day in the city as you see fit with pick-up at the same location at 5 pm for our return trip to St. Charles. Tickets are \$35.00 per person, paid in advance, first-come, first served. Call the KCFB today to reserve a seat.



entertainment make the Christkindlmarket Chicago a preferred and popular destination. Admission to the market is FREE!

Separating itself from the retail world that adorns the Magnificent Mile and State Street in the city, the Christkindlmarket Chicago offers visitors a unique holiday shopping experience. The wide range of articles include eclectic ornaments that are hand-blown and painted, and cannot be found anywhere else besides the market. Classic German products like nutcrackers, cuckoo clocks, and beer steins are always popular items with visitors, too. In addition, the vendors offer toys for all ages, jewelry, clothes, home décor, and wooden hand-crafts. Some vendors even demonstrate how their hand-crafts are made at the market, for example, a wood carver demonstrates his unique carving technique and visitors can purchase his creations directly from the workbench.

The most popular bits and pieces offered by the vendors are the large assortment of savory and sweet foods, drinks and candied treats. Visitors can smell the tempting aromas of the sausages, potato pancakes, strudel, and many other delicacies throughout the market. Glühwein, a traditional German holiday market hot spiced wine, has been perfected to please the palate and warm the heart. This beverage is so special that it comes in a souvenir cup shaped like a boot, decorated with the market's signature logo and year. German beer that will quench any thirst also flows from the vendors' tap. The assortment of roasted nuts, sweet cakes and pastries, or German chocolates and candied goodies are sure to leave all sweet-toothed visitors satisfied.



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 other 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 resource, renewable energy or agricultural heritage and history related topics for inclusion in future issues of the Farmer.

Each year, people from all over the world visit the Christkindlmarket Chicago. The outdoor market in the Chicago Loop has become so popular and loved by everyone that any Chicagoan will tell you that they could not imagine the city without it. Christkindlmarket Chicago is no longer just a German tradition, it has become a Chicago institution. The unique shopping experience, typical German food and drinks, as well as diverse holiday



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" FARM THE SUN"

KANE COUNTY FARM BUREAU BOARD ATTENDANCE JANUARY 2016 THRU DECEMBER 2016

| | 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 |
| F. CARLSON | 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 |
| 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 |

Kane County Farmer

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Steven J. Arnold, Editor

Suzi Myers, Ag Literacy Coordinator
Audre Pack, Training Specialist

Elizabeth Polovin, Member Services Coordinator
Kristi Van Oost, Development & Program Coordinator
Valerie Johnson, Administrative & Program Assistant

OFFICE: Randall Rd. between Routes 64 & 38

Address: 2N710 Randall Rd., St. Charles

PHONE: 630-584-8660

info@kanecfb.com www.kanecfb.com

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■ DISTRICT 1
Aurora, Sugar Grove,
Big Rock Twnshp.

Nan Long
11461 E. County Line Rd.
Big Rock, IL 60511
815-693-7214

Donna Lehrner
7S027 Jericho Rd.
Big Rock, IL 60511
630-556-3476

William Keck
P.O. Box 281
Sugar Grove, IL 60554
630-466-4668

■ DISTRICT 2
Kaneville, Blackberry,
Gen./Bat. Twnshp.

Bill Collins
1125 Lewis Rd.
Geneva, IL 60134
630-484-6852

Karl Kettelkamp
OS860 Rowe Rd.
Elburn, IL 60119
630-365-2713

Joe White
President
47W727 Main St. Rd.
Elburn, IL 60119
630-557-2517

■ DISTRICT 3
Virgil, Campton,
St. Charles Twnshp.

Frank Carlson
104 Sumac Court
St. Charles, IL 60174
630-513-9980

Chris Collins
1143 Anderson
Elburn, IL 60119
630-934-4642

Dale Pitstick
128 N Hadsall St.
Genoa, IL 60135
630-816-0223

■ DISTRICT 4
Burlington, Plato
Elgin Twnshp.

Beth Gehrke
12N860 US Hwy. 20
Elgin, IL 60124
847-697-2538

Mike Kenyon
Secretary/Treasurer
1250 E. Main St.
South Elgin, IL 60177
847-741-1818

Craig Bradley
37W791 Orchard Lane
Elgin, IL 60124
847-888-2380

■ DISTRICT 5
Hampshire, Rutland,
Dundee Twnshp.

Joe Engel
516 Sawgrass Ln.
Hampshire, IL 60140
847-347-5561

Gerald Gaitch
10613 Brittany Ave.
Huntley, IL 60142
847-669-2003

Wayne Schneider
Vice President
721 Lindsay Lane
West Dundee, IL 60118
847-428-0488

Scholarships help local students study agriculture

College students and high school seniors pursuing a degree in an agricultural related field are invited to apply for Kane

31 days of Christmas - R A F F L E -

Tickets \$20 each. With every prize valued at \$199.99 or more there's over \$10,000 in prizes available. A different prize available every day with multiple chances to win!

- 1 GoPro® Hero+ LCD HD Action Camera – \$299.99
- 2 PSE Stinger™ X RTS Mossy Oak® Break-Up Country™ Package – \$399.99
- 3 TFO Lefty Kreh Signature II/Cabela's Prestige Premier Fly Combo – \$254.00
- 4 Homespice Décor Cider Barn Rug – \$449.00
- 5 Cabela's Alaskan Guide® Geodesic Tent with Fiberglass Poles – 6-Person – \$449.00
- 6 Camp Chef Big Gas III Grill – \$249.99
- 7 Good Ideas Compost Wizards – \$329.99
- 8 Shimano® Stradic Spinning Reel – \$229.99
- 9 Eclipse Solar Gear Bugout Solar Backpack – \$249.99
- 10 Olympia UHF-FM Radios – \$199.99
- 11 Cabela's ATV/UTV Winches by Warn – \$279.99
- 12 Old Town Vapor 10 Angler Kayak – \$499.99
- 13 MinnKota® Endura™ C2 55 Trolling Motor – \$229.00
- 14 Stack-On 16-Gun Double Door Cabinet \$369.99
- 15 Stoeger Coach Gun Supreme Side-by-Side Shotgun – \$499.99
- 16 Amp Research Bed X-Tender – \$234.00
- 17 Lifetime Horizon Stand-Up Paddleboard – \$399.99
- 18 MarCum VS485c Underwater Camera – \$349.99
- 19 Garmin® Men's fénix® 3 Gray GPS Watch – \$499.99
- 20 Bounty Hunter® Titanium Camo Series Metal Detector – \$329.99
- 21 Cabela's XPG® Snowshoes – \$260.99
- 22 Otter Outdoors XTH Resort Hub Ice Shelter – \$349.99
- 23 Nikon MONARCH 5 10x42 Binoculars – \$329.99
- 24 Knives of Alaska D2 Alpha Wolf/Cub Combo with Stag Handles – \$244.99
- 25 Cabela's Gift Card – \$499.00
- 26 Cabela's Ultimate Turkey Fryer – \$229.99
- 27 Byer of Maine Gigantic Hammock – \$249.99
- 28 Cabela's XPG™ Advance Men's Hooded Jacket – \$199.99
- 29 Streamlight® UltraStinger® AC/DC Rechargeable LED Flashlight – \$219.99
- 30 Alaskan Guide® Rectangle Sleeping Bag – \$319.99
- 31 Leupold® SX-1 Spotting-Scope 15-45x60 Angled – \$349.99

County Farm Bureau Foundation scholarships and internships. Go to www.kanecfb.com to download an application. Print and complete it by hand, or send us an electronic copy. Or, pick up an application at the KCFB office at Randall Rd and Oak Street in St. Charles.

Farm Bureau internships are also available for the winter, spring and summer breaks in 2016-17. A separate application is available on our website. The Kane County Farm Bureau

Foundation offers several scholarships to members or dependents of members who wish to pursue higher education in an agricultural related field. The Foundation provided 16 scholarships last year and since 1989 has awarded over \$400,000 in tuition assistance to college students.



Applications available for KCFB Foundation Scholarships

The KCFB Foundation awarded 16 scholarships last year to area students, including Luke Dunteman of Elburn who was awarded the John Buck Memorial Scholarship for study at Iowa State University. Applications for 2017 are now available and are due Feb. 15.

General Scholarships

To be eligible for a Kane County Farm Bureau general scholarship, the member or dependent must have been a member in good standing for two years. The student must also be planning an agriculture related career. A brochure is available to assist students in identifying those careers and areas of study.

Foundation President's Scholarship

The President's Scholarship is reserved for the high school senior among Foundation scholarship applicants possessing the most outstanding combination of scholastics, activities, goals and ACT score. The President's Award Scholarship will provide a minimum \$1,500 to be applied towards tuition.

John Buck Memorial Scholarship

Buck was the founder of Buck Brothers, Inc. and J.W. Turf, both of Hampshire, dealers and distributors of John Deere farm equipment and golf course maintenance equipment, respectively.

Late in 2001, the family of John Buck established the John Buck Memorial Scholarship for agriculture students through the Kane County Farm Bureau Foundation. An endowment to the Foundation, supplemented by an annual John Buck Memorial Open golf outing, provides funds for \$1,000 scholarships for higher education for agriculture students. Any student in Kane, DeKalb, McHenry, Boone, Lake, DuPage or Will County is eligible to apply. A similar scholarship program has been established by the family through the Midwest Golf Course Superintendent's Association.

Chuck Swanson Memorial Scholarship

The Chuck Swanson Memorial Scholarship was established by the family and friends of the former Farm Bureau Director and long-time volunteer to provide awards for students residing in Kane County pursuing a degree in

an agriculture-related career field.

Mary L. Heckel-Blickle Memorial Scholarship

Provides a \$1,000 college scholarship annually to a student who resides in Kane or Macon County, Illinois. Mary's family established the scholarship to pay tribute to her farming legacy and promote the growth of the next generation of agricultural leaders.

AGCO Global Women's Network Scholarship

Provides a minimum of \$1000 college scholarship annually to a woman pursuing a degree in agricultural related career field that resides in the state of Illinois.

AGCO Parts Division Scholarship

Provides a minimum of \$1000 college scholarship annually to a student pursuing a degree in agricultural related career field that resides in the state of Illinois.

For more information on Foundation scholarship programs, call Kane County Farm Bureau at 630-584-8660. Application deadline is February 15, 2017.

Christmas tree discount for KCFB members

Marks' Tree Farm, which has been doing business in St. Charles for three decades, will again establish a Christmas tree lot at the Kane County Farm Bureau between Thanksgiving and Christmas Eve. Marks' provides quality, fresh cut Frasier Fir, Balsam Fir, Spruce and White Pines grown on their farm

in Northern Wisconsin.

Kane County Farm Bureau members will receive a \$10.00 discount on all trees on the lot. We hope you take advantage of this convenient and money saving member service. And, while you are at the Farm Bureau, stop inside for holiday gift ideas including toy tractors, and a

selection of meat, poultry, BBQ spice, pecans and more!



Harold & Denise Marks of DeSoto, WI have been selling Christmas Trees in the St Charles area for over a quarter century and have had a Christmas Tree lot at the KCFB since 2005, offering discounts to KCFB members. Always concerned with their neighbors, community and fellow farmers, in this 2013 photo, the Marks' are pictured with their donation box for victims of the Washington, IL tornadoes.

As fate would have it, the Marks' were victims of Mother Nature's wrath when their home on the Mississippi River bluffs near LaCrosse was severely damaged in heavy rains and mudslides in September (to see the damage, go to www.gofundme and search Harold & Denise Marks). Despite that setback, the Marks' will be at KCFB beginning Thanksgiving weekend selling trees, wreaths and roping – and spreading Christmas cheer to all their long-time customers. KCFB looks forward to welcoming them back!

Order your fresh, never frozen turkey

Start a holiday tradition like no other with a fresh HoKa turkey for Thanksgiving. HoKa turkeys are locally raised at Howard Kaufman Turkey Farms in nearby Waterman, Ill. They are individually wrapped and boxed, which makes them perfect for holiday entertaining or as gifts. Kaufman Turkey Farms is one of the country's last independent family turkey farms with its own federally inspected dressing plant.

- KCFB Member Plus members: \$2.67/lb.
- KCFB members: \$2.96/lb.
- Non-members: \$3.41/lb.

"I use my PLUS membership to save more on a fresh, local turkey. It tastes awesome and more than makes up the extra \$10 in just one purchase."
– Alan from St. Charles

Order yours by Friday, Nov. 18 by calling Kane County Farm Bureau at 630-584-8660 or mail order form below. Turkeys vary in weight, so please indicate the weight you would like and we will get as close as we can (exact weight cannot be guaranteed). Pick-up is at Kane County Farm Bureau on Tuesday, November 22, in time for your Thanksgiving dinner!

Kane County Farm Bureau – Fresh Thanksgiving Turkeys

of turkey(s). Requested weight(s) _____

DEADLINE FOR ORDERING IS Friday, NOVEMBER 18.

Payment is due at pickup at the Farm Bureau on Tuesday, November 22 Noon-4pm

Name: _____

Telephone Number: (_____) _____ Member Number: _____

Mail to Kane County Farm Bureau, 2N710 Randall Rd., St. Charles IL 60174
or order by phone: 630-584-8660 or e-mail: info@kanecfb.com

31 Days of Christmas Outdoors RAFFLE

Please send me _____ tickets Total enclosed: _____

Name _____

Email _____

Address _____

City, State, Zip _____

Phone (_____) _____

_____ Mail to above address _____ Mail to: _____

Return with check payable to
Kane County Farm Bureau Foundation, 2N710 Randall Road,
St Charles, IL 60174 or charge my:
_____ Visa _____ MC # _____ Exp ____/____/____

Signature _____ Date ____/____/____

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AG LITERACY CORNER

By Suzi Myers



Autumn is a second spring when every leaf is a flower.
— Albert Camus

I was reminded of this quote when out on the prairie harvesting seeds the other day. The prairie was lush with golden browns, grey-whites, and purplish hues. The trees surrounding the prairie boasted their yellow, red, orange, and browns of the season. The leaves did indeed look as beautiful as a spring flower. Autumn is a very special time of the year.

As I taught many small children this fall, we discussed harvest and the crops that grow in Illinois. Once I got them to believe that they did indeed live in Illinois ... "I don't live in

Illinois, I live in St. Charles." ... they were ready to learn about the combines that cover the fields, harvesting the bounty of Illinois.

We live in a state that ranks first in the nation in pumpkin production as well as processing of this crop. We also grow the most horseradish in our state; downstate is the "horseradish capital of the world." Of course we grow corn – field corn, the grain, to feed the animals, make ethanol, and our cornflakes, taco shells, and so forth; sweet corn, the vegetable, to enjoy fresh all summer long or canned and frozen the rest of the year; and popcorn, which pops open when the kernel becomes hot enough for the bit of water inside to burst it open. Soybeans, which

are found in many of our foods, are abundant in Illinois. But our state also grows peaches, apples, pecans, wheat, and many different vegetables.

So autumn means the harvesting of corn and soybean fields, with the onslaught of geese and cranes gathering up all the stray kernels left by the combines in the fields. It also means the fresh smell of the cool air, scarecrows, gourds, mums and corn shocks decorating our homes. We see the birds flying south for the winter, the squirrels gathering nuts, and then digging to bury them. These nuts include acorns, black walnuts, hickory nuts, chestnuts and pecans falling to the earth in their bounty. We have to be quick to beat the squirrels to these delicious nuts.

To celebrate this harvest, man has created many different festivals. We have our Thanksgiving, which is based on the giving of thanks for the harvest bounty. So many of the traditional foods we eat at Thanksgiving dinner are from our fall harvest. In the old days, we were not able to eat things out of their growing season, so Thanksgiving includes pecans for pies, sweet potatoes and green beans that are a fall crop. Cranberries are only available fresh during the fall season, so they are usually a mainstay of

our Thanksgiving dinner. The turkey was large enough to eat by fall, so it also became a tradition.

Fall signals the end of the growing season in Illinois. The corn and soybeans die, so they are harvested. The pumpkin plants also wither and die, leav-

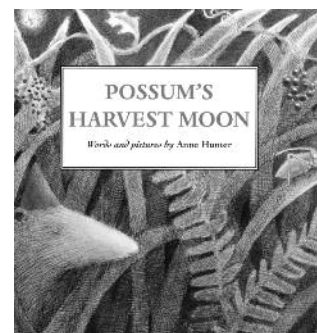
ing behind the huge orange fruit. The colors that are evident throughout this season make it so very special. It is like no other. Winter with the white snow and bare deciduous trees is quickly approaching ... soak in these fall colors and the harvest while it lasts.

Book of the month

Harvest is finishing up and we are getting ready to celebrate the bounty of this harvest during Thanksgiving. The full moon this month is called the Harvest Moon. It is huge and yellow, a rare and beautiful sight. Our book of the month centers on this beautiful Harvest Moon.

Possum wants to celebrate the Harvest Moon "with one last dance in the moonlight before the long winter." However, everyone he asks is too busy preparing for winter or just too tired after the long summer to come to his party ... until the Harvest Moon rises higher in the sky. What a sight ... to celebrate this last moon before the cold, long winter would be a shame. Before Possum knew it, his friends all joined in his party. "They brought seeds and berries, fiddles and songs." It was a wonderful party. As everyone left, they told each other good bye till spring.

Our library has many books concerning Thanksgiving, the Harvest Moon, and others celebrating the specialness of autumn. Thanks to a request years ago by Bob Konen and Dean Dunn that Kane County Farm Bureau start a library of agriculturally themed books for public use, we have an ever growing selection of titles. Feel free to come in to browse in our library and to check out books of interest.



Possum's Harvest Moon written and illustrated by Anne Hunter



Pumpkin a big slice of Illinois agriculture

To our kids' delight, a field of processing pumpkins grew across our gravel road this year. And to mine, they witnessed commercial pumpkin production and what few people realize: Illinois smashes the competition when it comes to growing pumpkins. Illinois farms commercially grow more pumpkin-pie-worthy pumpkins and ornamental carving pumpkins than any other state, a university expert tells me. In the recent five-year average, Illinois annually produced three times as many pumpkins as No. 2 California. Our state commercially grew an average 537.6 million pounds of pumpkin per year on 18,140 acres, according to the National Agricultural Statistics Service.

While our farm does not commercially grow pumpkins, our family's farmland sits at the western edge of pumpkin country, where thousands of acres of canning-type pumpkins grow for the state's two major processors: Nestle Libby's in Morton and Seneca Foods in Princeville. Illinois' heritage of pumpkin processing, now about 100 years old, prompts our state to produce more than 90 percent of the nation's processing pumpkins. Yes, pretty much all of them, which means the prime ingredient in nearly every pumpkin pie, too.

By October, the vines across the road began to wither away and reveal an expanse of pale orange. Processing pumpkins dawn a pale color, as opposed to the vibrant orange of an orna-

mental jack-o-lantern. They also have chunky oblong shapes and meaty innards. The kids eagerly anticipated the harvest, when tractors and implements rolled the pumpkins into rows throughout the field. Afterward, a harvesting machine elevated and tossed the pumpkins into a container that followed alongside. Then, a truck full of pumpkins traveled to the processing facility where workers washed, chopped, processed and canned them. One year, we saw harvest continue through the night, when workers hauled in portable lights bright enough for a football game. The sounds of thumping pumpkins set the night's white noise.

During the summer, the sprawling vines grow as much as 30 feet and spill beyond their bounds and even into the ditches. From there, we pluck one or more for decoration after harvest, as the machines often miss the fruits that lie out of bounds. For a truly from-scratch experience, I once baked with a processing pumpkin that we liberated from the ditch. Romanticizing aside, stick with the can of concentrated pumpkin, which tastes better and spares the time to cut, gut and cook a whole pumpkin.

In celebration of fall and our need to use an abundance of eggs from the hen house, I recently baked a farm friend's recipe for pumpkin bars. It warmed the hearts and tummies in our household on that late harvest night. The flavor also generated conversation about a favorite pumpkin-pecan layer pie, a Thanksgiving demand from some men in my family. At 560 calories per slice, the dessert fits right in with holiday food indulgences while honoring the Illinois pumpkin harvest. Happy Thanksgiving!

About the author: Joanie Stiers works and raises two kids on her family's grain and livestock farm in West-Central Illinois.

(continued on page 7)

Helping you protect what matters most



- | | | |
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2017 Farm Bureau Calendars available

Believe it or not, the New Year is just a few months away! While supplies last, members can pick up one 2017 Antique Tractors Calendar at the Farm Bureau office in St. Charles.



Farm Facts @ Fun

Compiled by Suzi Myers



Cranberries are grown in beds called bogs or marshes. Some of these beds were formed by glacial deposits and are layered with sand, peat, gravel, and clay others are man-made. Cranberries need sandy soil, abundant fresh water, and a growing season from about May through October. The cranberries are grown in the dry bed and then the beds are flooded for harvest. This is possible because cranberries float in water.

About 15% of cranberry beds are harvested dry, typically for fresh markets. Mechanical harvesters are used for both dry and

water picking. In dry harvesting, the berries are combed into a bag. In water harvesting, the berries are knocked off the vine.

Cranberries are harvested from early September through early November. They are dormant from about November to April. During the dormant season, cranberry growers flood the bogs with water that freezes to insulate the vines from frost. The beds are drained in the spring. The cranberries begin to develop new leaves in May and they flower in mid-June. The berries are mature about 80 days after full bloom of the flowers.

Cranberry Facts

- Native Americans called cranberries *ibimi*
- Pilgrims and Native Americans used cranberries as a red dye
- New England sailors ate cranberries, which are a good source of vitamin C, to fight off scurvy
- First commercial canned cranberry sauce was in 1912 made by Cape Cod Cranberry Company
- Wisconsin ranks #1 in cranberry production
- Only 5% of the over 390 million pounds of cranberries produced annually are sold fresh. The remaining 95% are used to make cranberry juice, sauce, and other products.
- Cranberry juice was first made in 1600s and today is a popular folk remedy to prevent and treat urinary tract infections
- One cup fresh cranberries contain 50 calories
- One cup cranberry sauce contains 400 calories
- Approximately 333 cranberries in a pound, 3,333 cranberries in one gallon of juice, 33,333 cranberries in 100-pound barrel
- White cranberry juice is made from regular cranberries that have been harvested after the fruit is mature, but before they have their red color
- Honeybees are used to pollinate cranberry crops

Cranberries

P A C R E S M E D U G U Y J Y
 I Y H G Y U N T J E F A R U R
 L E G X Y A S O V R R E P I E
 G S N J R O M R U P P U R C T
 R A I C R X A I S B B A S E A
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ACRES OCTOBER
 BOUNCE PILGRIMS
 CRANBERRY RAKE
 CRANE RED
 DRIED SAND
 FEAST SAUCE
 FROST TART
 FRUIT THANKSGIVING
 HARVEST VINES
 JUICE VITAMINC
 MARSH WATER
 OCEANSPRAY WISCONSIN



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

Return to: Kane County Farm Bureau, 2N710 Randall Road, St Charles, IL 60174 by November 15, 2016 to be entered in our drawing for a cranberry-themed prize.

Tips for cooking with cranberries

- A 12-ounce bag of cranberries equals three cups
- Leftover cranberry sauce can be refrigerated for several days or it can be frozen in an air-tight container up to a year
- Fresh cranberries will stay fresh and retain nutrients frozen for nine months to a year.
- Fresh cranberries can be stored in refrigerator for several days
- Place bags of fresh berries directly into the freezer in their original bags
- To keep cranberries at their best, do not wash them until

- just before using them
- Raw, fresh, or dried cranberry can be eaten alone as snacks
- Tart berries can be great addition to salads
- Can be used to make fruit cocktails and sorbets
- Taste great in muffins, pie fillings, breads, and ice creams

Where can you see cranberries being harvested?

Pittsville, WI

This 2-hour tour will show you an introductory video about harvesting cranberries. From there, you will tour a marsh to see new beds not yet in production, see a producing bed, and then you are given the opportunity to pick fresh fruit from the vine. You will also be able to observe harvest, testing, cleaning, and freezing of the cranberries. Once the tour is complete, you will enjoy a tasty cranberry based lunch. This tour

is \$20/person and all the proceeds go to the Pittsville FFA to help with student scholarships, trips and activities. For more information check out <http://psd.pittsville.k12.wi.us/cranberry/>.

Wetherby Cranberry Co., Warrens, WI

Family-owned and operated cranberry marsh for over 100 years. The first Saturday in October free public harvest day. No reservations are needed. You can see how cranberries are harvested in the rain, sunshine, or snow. Several beds with different stages of harvesting are open.

You can get into the bogs and have your picture taken and purchase fresh and frozen cranberries or receipt books in the shop. For more information check out www.freshcranberries.com/.

Warrens Cranberry Festival, Warrens WI

Held the last full weekend of September. See and taste everything cranberry. Tours of local marshes offered every ten minutes. See the biggest cranberry (4.59 grams was this year's biggest) and watch the parades. For more information check out www.cranfest.com.

Ocean Spray

Ocean Spray was formed in 1930 by three cranberry farmers. Today the cooperative has grown to more than 600 grower families across North America. The first product produced was jellied cranberry, then cranberry juice. In 1976, Ocean Spray expanded beyond cranberries to grapefruit growers.

November is:

- National**
 Georgia Pecan Month
 Good Nutrition Month
 Peanut Butter Lover's Month
- The Fourth Thursday is:**
 National Turkey Day
 National Stuffing Day
- The Fourth Friday is:**
 National Leftovers Day
 National Sundae Day
 National Pickle Day
 Homemade Bread Day
 Eat a Cranberry Day
 National Cake Day
- Nov. 11
 Nov. 14
 Nov. 17
 Nov. 23
 Nov. 26

Winning Cranberry recipes

Sparkling Cranberry Sauce

- 1 pound (4 cups) fresh or frozen cranberries
- 2 cups sugar
- 1 tsp finely grated lime zest
- 1 tsp finely grated orange zest
- 1/4 cup fresh orange and lime juice
- 1/2 cup water

Combine all ingredients in a saucepan and bring to a boil. Reduce heat to a simmer. Simmer for 10 minutes. Smash some of the cranberries with a potato masher.

Makes 2 1/2 cups

Chocolate Dipped Cranberry Cookies

- 1 cup butter
- 1 cup sugar
- 1 tsp vanilla extract
- 1 large egg
- 2 cups flour
- 1 tsp baking powder

- 1/2 tsp salt
- 2 cups cranberries, coarsely chopped
- 1 1/3 cup semi-sweet chocolate bits, melted
- 1 1/4 cup chopped nuts

Preheat oven to 350 degrees. Grease cookie sheet. With mixer beat butter and sugar together in a medium mixing bowl until light and fluffy. Add vanilla and egg; mix well. Combine flour, baking powder and salt in a separate mixing bowl. Add to shortening mixture, mixing until a soft dough forms. Stir in cranberries. Drop dough by rounded teaspoonfuls onto cookie sheets. Bake for 10 minutes or until edged are brown. Transfer cookies to a wire rack. Dip half of each cookie into melted chocolate and then into nuts. Allow chocolate to dry completely. Makes 3 dozen.

Did you know?

- In 1816, the first recorded yield of cranberries was grown and harvested in Dennis, Massachusetts.
- During World War II, American troops required about one million pounds of dehydrated cranberries a year.
- Americans consume some 400 millions pounds of cran-

berries a year – close to 80 million of those pounds during Thanksgiving week.

- Small pockets of air inside the fruit cause the fresh fruit to bounce. In the 1880s, a New Jersey grower named John "Peg Leg" Webb discovered the "cranberry bounce." Instead of carrying his crop down from the storage loft of his barn, he poured them down the steps. Only the freshest, firmest fruit reached the bottom; rotten or bruised berries remained on the steps. This discovery led to the invention of bounce boards, which helped growers separate rotten berries that did not bounce, from the fresh ones.

Congratulations

Tammy Lloyd of Elburn! Her name was chosen from the entries received for correctly completing last month's Word Search Puzzle. For her participation, she receives basket of pecans and harvest goodies! Thank you, Tammy, for reading the *Kane County Farmer* and continue to watch each month for more great opportunities from the Kane County Farm Bureau.

Cranberry Health Benefits

- Cranberries offer protection from tooth cavities, urinary tract infections, and inflammatory diseases

Women's Corner

By Louise Johnson
Women's Committee Chair



Fall has arrived and there are still many days for lovely drives in the countryside. Be sure to stop by a family farm market for Kane County pumpkins, apples, and more. They have decorations and fun/games for children. For your Fall

jaunts, I have an easy trail mix at right. Watch for slow-moving vehicles when you are in the countryside.

This is the busy harvest season for farmers. At our October meeting, the Women's Committee, and other volunteers,

worked on Safety Treats, which are distributed to Kane County farmers. We want to remind farmers to be safe as they work. One of the labels, for example, says "Stay Alive! Take 5%! Practice farm safety!" This is to remind farmers to take an occasional rest break during their busy day.

If your car sits in the sun, the heat causes the plastic to extrude fumes. These fumes build-up on the inside of the windshield. Try this non-messy solution: use coffee pot filters. Rub the dry filters across the

inside of the windshield, with a bit of "elbow grease." This works fairly well and does not leave the chemical odor of cleaner. The filters take little room: it is easy to store a few in your glove-compartment for emergency touch-ups.

Did you know that there is a Library at the Farm Bureau Office? No fees, just stop by and sign out books you would like to borrow. There are books for all ages.

This quick and easy recipe is from my friend and former colleague, Laura P. She says: "It's super easy and tastes exactly like Baby Ruth® candy bars (Not the most healthy food, but yummy for a once-in-a-while treat)."

Fall Trail Mix

- 1 cup milk chocolate chips
 - 1 cup salted peanuts
 - 1 cup candy corn (original, not chocolate candy corn)
- Mix together and enjoy!

Meet your Illinois Farm Families

More than 90% of the farms in Illinois are family farms, meaning that they are owned and operated by a whole family of farmers. While these farms come in all different shapes and sizes, they all value the same thing: responsibly growing safe, healthy food for your table and ours. Family farms are the backbone of the world's food supply.

Kane County is lucky enough to be home to numerous family farms, including Windy Acres Farm. Owned by Wayne and Daryl Srail, Windy Acres Farm is a perfect example of a family-run business. Each member of the family takes on a specific role to help run the family farm.

Father Wayne Srail is the owner and operator of the farm. He germinates all of the flowers and produces seeds grown in the fields and is the heart of the farm. Wayne oversees everything that goes on at the farm from day to day. Mother Daryl Srail takes the role of administration, and building long term friendships and clientele. As an artistic woman, she prides herself on her floral creations and is considered to be the backbone of the family farm. Daryl also has worked with charity organizations such as Easter Seals and the Association for Individual

Development.

Amanda Srail-Thomas is the eldest of the four siblings. Her roles at the farm include communications, gaining farmer's market clientele, managing the CSA program, as well as field-trip programs. Kristin Srail is the second oldest sibling in the family

Farmer's Market Manager, conducts produce inventory, and co-manages the CSA produce box. She also takes on the duty of hiring and scheduling to assure all employees who work for Windy Acres stay satisfied, cared for and enjoy their time with the farm. Jamie is also involved in various charity organizations like the Northern Illinois Food Bank. Scott Srail is the lone son and youngest member of the family. He has accumulated the commitment as field, farm and bakery manager. Scott drives the tractors and mans all of the equipment to generate field cultivation. Scott is considered to be the definition of hard work and his goal is to build a better future for the farm.

Together, the 6 family members create one strong farm team at Windy Acres Farm.

This is just one example of how family farms operate. Farming is a great way to raise a family, as it encourages team-work and develops strong working community members. Windy Acres farm deals primarily in seasonal produce, so their busiest seasons are fall and spring. Each and every family farm is managed and run in a different way, however one thing remains the same across the board: Together they are one strong team.



Siblings Jamie and Scott Srail of Geneva picked up their Illinois Farm Family sign for their family farm in October. Dozens of such signs around Kane County are helping spread the word that Illinois farms are mostly family farms – often owned and operated by several generations. Windy Acres Farm has been in the family since 1985. In Illinois, 97 percent of farms are family owned. That's 76,000 farms supporting their local economies.

and is in charge of managing media and marketing endeavors. She is the spokesperson of the farm. Kristin has created the decorative platform and performed as assembly curator for Windy Acres' appearance in the Swedish Days Parade and has a loyal following at seasonal markets in which she has dedicated time to throughout the season.

Jamie Srail is the third daughter of the Srail clan. She has evolved into the role as the

Scholarships

(continued from page 1)

The Company was established in 1990 and first went by the name of Gleaner-Allis Corporation. The name was soon rearranged to be Allis-Gleaner Corporation, cleverly titled AGCO for short. AGCO is a global leader in the design, manufacture and distribution of agricultural solutions and supports more productive farming through its full line of equipment and related services. AGCO products are sold through five core brands,

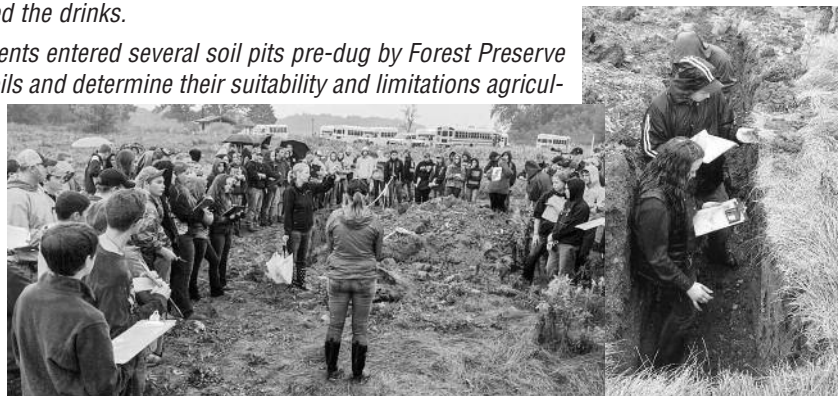
Challenger®, Fendt®, GSI®, Massey Ferguson® and Valtra®, supported by Fuse® precision technologies and farm optimization services, and are distributed globally through a combination of approximately 3,000 independent dealers and distributors in more than 140 countries.

AGCO Parts Division is located in Batavia, IL with approximately 300 employees and offers over 1.4 million parts to its customers around the world by supporting the repair, maintenance and accessories for all AGCO brands and competitive farm equipment.

In 2015, the KCFB Foundation awarded 16 scholarships area students. Over all, the Foundation has provided over \$400,000 in scholarships to help college bound agricultural enthusiasts pursue their dreams. Visit www.kanecfb.com to download an application and view all available KCFB Foundation Scholarships. One Application is used to evaluate candidates for all scholarships offered by the Foundation. Application deadline is February 15, 2017. Recipients will be named in April. Call (630) 584-8660 with questions.

Hinckley-Big Rock FFA Adviser Tracey Sanderson and the H-BR FFA Alumni played host to over 150 area students at the District FFA soils/land judging contest on October 6 at the Big Rock Forest Preserve. KCFB Director and H-BR FFA Alumni member Nan Long helped prepare and serve the meal to the hungry FFA students and advisors, KCFB provided the drinks.

As part of the contest, students entered several soil pits pre-dug by Forest Preserve District staff to judge the soils and determine their suitability and limitations agricultural purposes, prepare recommendations for crop rotations, calculate estimated soil losses under the Universal Soil Loss Equation and judge the soil limitations for development uses including septic fields, building sites, etc.



Thanks to our donors...

The KCFB FOUNDATION offers its sincere appreciation to the following for their contributions to our community service, education, and scholarship programs. Names shown are contributions received September 15-October 16, 2016



Donors

- Mike & Carol Kenyon Northern Illinois Food Bank– Milk 2 My Plate
- Marlene & Rick Pump Sr. Burlington/Hampshire Food Pantry

Mary L. Heckel-Blickle Memorial Scholarship Fund

Donors

- Jim Blickle

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3 active kittens looking for playful household setting or heated indoor/outdoor stable setting – 5 months old 2M 1F – fixed & vaccinated – Call Jan or email jsprit2@aol.com. Call: 224 678 8662

UTILITY TRAILER, 6 ft x 10 ft., tandem wheels, garage stored. Craftsman 10-inch radial arm saw, rarely used. Call 847-464-4008.

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Autumn / Winter Tree Pruning & Removal. Ask about my no-haul-away DISCOUNT. www.ArborJoe.com – ISA Certified Arborist Joe. Call: 224 789 8773

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HELP WANTED

Entry Level Position, 30-35 hrs. weekly, Must be a self-starter & team player. Applicants should be computer literate with pleasant phone voice & manner. Some overnight travel required. Office is located on St Charles, east side. Call Bob to discuss this position – 630 377 5807

Your Farm Bureau membership means Value



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Thankful for Farmers

By Kristi Van Oost



I had the pleasure of looking after my young cousin a few weeks back and I was amazed that someone just the young age of 6 could have so much to talk about. From when I got to my aunt and uncle's house at 6am until I tucked him into bed at 9pm, there wasn't more than a ten minute gap he went without saying anything.

It all started over a breakfast of eggs and toast when he asked me why toast tasted so much better with butter on it. That question naturally led to more questions about butter, and eventually he asked me how butter was made. Luckily for me, I know quite a bit about how dairy products, like butter, are made so I was able answer his question for him. I told him that butter is made from milk which comes from dairy cows. Dairy farmers milk their cows twice a day, the milk gets picked up daily and transported to a facility where the milk is processed into butter. Next, he asked about eggs and then bread, wanting to know how each of the products was made ... and so I told him

about how the farmers planted, grew, and harvested the products before sending them to be processed further and turned into the foods he loved to eat.

Of course, it turned into a game for him and he demanded I tell him about how all the food he ate throughout the day was made. Once he finished his dinner of pepperoni pizza and salad (and I finished explaining to him how a farmer made pizza) he smiled and said "Farmers make all my favorite food! They are what I am thankful for this Thanksgiving!" I smiled back at him, and said "me too" before telling him to go wash his face.

Later that evening, after my cousin was tucked into bed, I started to think about just how thankful I am for farmers. Agriculture is in everything ... the food we eat, the clothes we wear, even the cars we drive. During harvest season, one of my favorite sights is the combines driving in the fields harvesting crops at all hours of the day. Farmers are truly the backbone of the country and for that I will be forever thankful.

ACTIVATOR Friends of Agriculture

Each year ACTIVATOR tracks voting records of members of the Illinois General Assembly on issues important to agriculture and relevant to farmers. A favorable voting record of a minimum 60% support of Farm Bureau policy positions as well as a recommendation of a majority of District ACTIVATOR trustees is required to earn a legislator the title "Friend of Agriculture." This year seven of the Northern Illinois State Legislators recognized by ACTIVATOR as "Friends of Agriculture" were presented their awards at the Kane County Farm Bureau following a BBQ dinner on September 1st.

Photos, top to bottom:

Representative Mike Fortner of the 49th District was presented his award by KCFB ACTIVATOR Trustee Bill Collins and KCFB President Joe White.

President Joe White and ACTIVATOR Trustee Mike Kenyon presented Representative Anna Moeller of the 43rd District with her award.

ACTIVATOR Trustee and KCFB President Joe White presented Representative Robert Prichard of District 70 with his "Friend of Agriculture" award.

Representative Stephanie Kifowit of the 84th District was KCFB ACTIVATOR Trustee Bill Keck and KCFB President Joe White.

ACTIVATOR Trustee Bill Collins and President Joe White presented District 50 Representative Keith Wheeler with his "Friend of Agriculture" Award.



Recruiter of the Month

Each month we honor the person who signs the most members into our organization. This month, the honor goes to Donna Tonovitz! Donna has been a COUNTRY Financial Representative since July of 2004. Her office is located at 1118 E. Main St Ste. 1A, St. Charles. As a token of our appreciation, Donna receives two tickets to Charlestowne Movie Theater.

Thank you for your continued support of the Kane County Farm Bureau and congratulations on your success!



Donna Tonovitz

CONNECT WITH US



What's new in the COUNTRY agencies?

St. Charles Agency, Bob Effner, Agency Manager

SHERRY LOCHEN has been named the Financial Representative of the Month for September 2016 in the St. Charles/Elgin Agency, as announced by Agency Manager, Robert J. Effner, Sr., CLF®, LUTCF. Sherry has provided tangible plans for addressing the

immediate and long term insurance and financial security needs of her clients through COUNTRY Financial's diverse products and services: Auto, Farm, Home, Life/Disability/Health/Annuities/Long Term Care, Retirement Planning, Business and Investments. Let Sherry's expertise help you! Her contact information is: 1750 Grandstand Place, Ste. 20, Elgin, 60123, phone 847-742-0004, email sherry.lochen@countryfinancial.com. Congratulations, Sherry!

Aurora Agency, Kevin Gomes,

Agency Manager

Stan Butler, Financial Representative with the Aurora Agency, is our Financial Representative of the Month for September 2016. Stan began his career with COUNTRY Financial in January of 1993 and services clients out of his office located at, 450 W. Galena Blvd, Aurora, 60506, (630) 801-4899.

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

Farm Gate

(continued from page 4)

Pumpkin-Pecan Layer Pie (Makes 2 pies)

Note: Hy-Vee Seasons Magazine deserves credit for this recipe; I only adjusted it a bit, such as opting for homemade graham cracker crust over the pre-made variety.

- 2 graham cracker crusts
- 1, 15 oz. can pumpkin
- 1, 12 oz. can evaporated milk
- 1 cup granulated sugar
- 1 tsp. pumpkin pie spice
- 3 eggs
- 1 box of butter pecan cake mix
- 3/4 cup chopped pecans
- 2 sticks butter, melted separately

Whipped topping, for serving

DIRECTIONS: First, make your graham cracker crusts (or use store-bought). Stir together pumpkin, evaporated milk, sugar, spice and eggs in a large mixing bowl. Pour half the pumpkin mixture into each pie crust. Sprinkle half the cake mix over each pie. Then, sprinkle

half the pecans on each pie. Drizzle one stick of melted butter on each pie. (Try to cover all the cake mix.) Cover edges of pie with foil to keep from over-browning during baking. Bake pies at 350 degrees for 40 minutes, or until knife inserted comes out clean. Allow to cool. Serve with whipped topping. Refrigerate leftover pie.

Homemade

Graham Cracker Crust (Makes 2 crusts)

Note: Recipe from all-recipes.com.

- 3 cups graham cracker crumbs
- 2/3 cup granulated sugar
- 3/4 cup butter, melted

DIRECTIONS: Combine and press into two pie plates. Bake at 375 degrees for 7 minutes.



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Illinois AITC announces grant to Kane County Farm Bureau

The Illinois Agriculture in the Classroom program recently announced a grant of \$8,792.38 to Kane County Farm Bureau for the 2016-2017 School Year. The grant amount is based on 2015-2016 year-end reports of agricultural literacy activities in Kane County.

In 2015-2016, Illinois AITC reached 646,201 students with a message about agriculture. Additionally, 37,563 teachers and 1,263 pre-service teachers learned how to incorporate agriculture into their existing curriculum while meeting state learning standards.

Kevin Daugherty, Education

Director for the Illinois Agriculture in the Classroom program said, "the county level programs that implement the AITC program are our biggest strength. Although AITC is a national program, Illinois has the benefit of local contacts that provide content knowledge and easy strategies for teachers to utilize. The county programs work to integrate agriculture into existing classroom curriculum."

"We are excited to receive the grant monies to support our AITC program here in Kane County. This funding will help us spread the word about agriculture to our students and teach-

ers," stated Kane County's Ag Literacy Coordinator, Suzi Myers.

County Coalition Grants are made possible through funding from the IAA Foundation, the charitable arm of the Illinois Farm Bureau. The IAA Foundation raises funds for the Illinois Agriculture in the Classroom program each year, and in addition to county grants, provides funding for Ag Mags, teacher grants, Summer Ag Institutes and more.

"The IAA Foundation is pleased to provide funding to boost local ag literacy efforts in counties across Illinois, said

Susan Moore, Director of IAA Foundation. Thanks to the outstanding work of local coordinators, and the generosity of our valuable contributors, we are granting an all-time high award amount of \$607,500 to 74 coalitions."

Partner organizations of the Illinois AITC program include Illinois Farm Bureau, Facilitating Coordination in Agricultural Education, (FCAE), U of I Extension, Illinois Beef Association, Illinois Corn Growers, Illinois Pork Producers, Illinois Soybean Association, Midwest Dairy Association, Illinois Department of Agriculture and the Association of Soil and Water Conservation Districts. In

addition annual donors include many agribusiness partners and event participants with an interest in supporting the future of agriculture.



Above: KCFB Ag Literacy Coordinator Suzi Myers with a check from the IAA Foundation for \$8,792.38 to advance Agricultural Literacy in Kane County along with some of the resources provided by the IAA Foundation, Ag Mags for 4th grade students.



Right: Students at Hosanna! Preschool learned about harvesting of crops grown in Illinois from Ag Literacy Coordinator Suzi Myers' October classroom visits.

Food safety during the holidays

Family meals are an important part of the holidays, and often careful attention is paid to recipes and menu choices. However, holiday cheer can turn to jeers when foodborne illness is inadvertently invited to the party.

As we prepare to celebrate the season, University of Illinois Extension Educator Laura Barr reminds consumers to keep current food safety recommendations on the front burner.

"We hear much debate this time of year about how to thaw, prep and stuff a turkey," said Barr, a Nutrition and Wellness Educator, serving DuPage, Kane and Kendall counties. "Too often, missed steps or misconceptions of recommended practices can lead to people getting sick."

The Truth about Thawing

"Our food system, and what we know about food safety, has changed drastically in the last

few decades," said Barr. "That can contradict some more traditional methods of cooking the holiday feast."

Thawing a turkey is done in many ways, but not all methods are safe. The United States Department of Agriculture (USDA) confirms that a package of frozen meat or poultry left thawing on the counter for more than two hours is never at a safe temperature.

"A product starts thawing from the outer layer first at room temperature," said Barr. "Therefore, the outer layer is in the danger zone for an unacceptable amount of time. It is unsafe to thaw any meat at room temperature, especially a large bird."

While there is no bacterial growth in a frozen turkey, the danger zone for food is between 41 degrees Fahrenheit (F) to 135°F, she said. There are three

safe ways to thaw meat: in the refrigerator, in cold water, and in the microwave oven.

In a refrigerator set at 40°F or below, the USDA advises to allow approximately 24 hours for each 4 to 5 pounds thawing, and a fully thawed turkey then can remain in the refrigerator only 1 to 2 days before cooking it. Be careful to contain juices from the thawing turkey to avoid cross-contamination of other foods and surfaces.

"It may seem simple, but this will take some planning," Barr said. "Be sure to accurately schedule when to take out a frozen bird based on the cooking day. For example, it will take about three days for a 15-pound turkey to thaw in the refrigerator, but you could not begin that process a week before the event because then it would remain thawed too long."

CONNECT WITH US



Holiday Product Order Form

CITRUS, NUTS, CHEESE, MEAT, POPCORN, SPICE

Kane County Farm Bureau is once again offering fresh citrus and seasonal items for the holidays trucked in fresh to fill our orders. Members say the taste and freshness are hard to beat! An annual tradition for at least half a century, this is one you'll be glad to be a part of. KCFB members receive a discount & PLUS members get an even better deal. Check out the gift boxes for holiday gift giving.

Complete the order form and return with your payment to Kane County Farm Bureau, 2N710 Randall Road, St. Charles, IL 60174, by Thursday, Nov. 17, 2016. **Pickup is Wednesday, December 14, 2016** at Heinz Brothers Greenhouse (same as last year), 2010 E. Main St., St. Charles (just west of Dunham Road).

NAME: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

PHONE: _____

EMAIL: _____

KCFB MEMBER#: _____

ORDER DEADLINE: Thursday, November 17, 2016

Questions? Call 630-584-8660

PICKUP TIME: Wednesday, December 14, 2016
10:00 A.M. - 5:00 P.M.

LOCATION: HEINZ BROS. GREENHOUSE
2010 E. MAIN ST., ST. CHARLES
(JUST WEST OF DUNHAM ROAD)

PAYMENT: **WITH ORDER PLACEMENT**
WE ACCEPT VISA, MASTERCARD & DISCOVER

SEND ORDER TO: KANE COUNTY FARM BUREAU
2N710 RANDALL ROAD
ST. CHARLES, IL 60174

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CITRUS

| | Non-Member | KCFB Member | KCFB Plus (+) Member |
|--|------------|-------------|----------------------|
| GRAPEFRUIT (RED) 2/5 BUSHEL | \$22.00 | \$19.00 | \$17.00 |
| GRAPEFRUIT (RED) 4/5 BUSHEL | \$35.00 | \$30.00 | \$27.00 |
| NAVEL ORANGES 2/5 BUSHEL | \$26.00 | \$22.50 | \$20.50 |
| NAVEL ORANGES 4/5 BUSHEL | \$45.00 | \$39.00 | \$35.00 |
| TRIO PACK 2/5 BU. 10 oranges, 11 red grapefruit, 10 Red Delicious apples | \$36.00 | \$31.00 | \$28.00 |
| GRAND SLAM PACK 6 Red Delicious Apples, 6 D'Anjou pears, 3 Golden Delicious apples, 16-20 navel oranges | \$36.00 | \$31.00 | \$28.00 |

CHEESE GIFT BOXES (10 oz. of each cheese)

| | | | |
|---|---------|---------|---------|
| BOX "A", Mild Cheddar, Swiss, Longhorn, Calico | \$25.00 | \$21.50 | \$19.50 |
| BOX "B", Mild Cheddar, Swiss, Calico, 5 oz. sausage | \$24.00 | \$20.50 | \$18.50 |
| BOX "C", Longhorn, Mild Brick, Mild Cheddar, 12 oz. sausage | \$26.50 | \$23.50 | \$21.00 |
| BOX "D", Calico, Mild Cheddar, Swiss, Colby, Gouda, two 5 oz. sausage | \$32.00 | \$27.50 | \$25.00 |

NUTS

| | | | |
|---|---------|---------|---------|
| PEANUTS - 16 OZ. SKINLESS CAN | \$ 6.00 | \$ 5.00 | \$ 4.50 |
| HONEY KRUNCH PEANUTS - 12 OZ. CAN | \$ 5.00 | \$ 4.50 | \$ 4.00 |
| PECAN HALVES - 16 OZ. BAG | \$12.00 | \$10.50 | \$ 9.50 |
| MILK CHOCOLATE COVERED PECANS 12 OZ. CAN | \$11.50 | \$10.00 | \$ 9.00 |
| MILK CHOCOLATE COVERED PEANUTS 12 OZ CAN | \$6.00 | \$5.00 | \$4.50 |
| HONEY ROASTED PEANUTS 9OZ | \$ 9.00 | \$10.00 | \$8.00 |
| MILK CHOCOLATE PECAN CLUSTERS 9 OZ BOX | \$8.50 | \$ 7.50 | \$6.50 |
| DARK CHOCOLATE SEA SALT CARAMELS 8 OZ BOX | \$8.50 | \$7.50 | \$6.50 |

MISCELLANEOUS

| | | | |
|------------------------------|---------|---------|---------|
| POPCORN, YELLOW 2 LB BAG | \$ 3.50 | \$ 3.00 | \$ 2.50 |
| BBQ SPICE, 12 OZ. SHAKER JAR | \$11.00 | \$ 9.50 | \$ 8.50 |

MEAT - 5 LB BOX (all individually wrapped)

| | | | |
|---|---------|---------|---------|
| BOURBON SIRLOIN STEAKS, 8 OZ. | \$47.00 | \$41.00 | \$37.00 |
| PORK CHOPS 8 OZ, SEASONED W/BONE | \$30.00 | \$25.00 | \$23.00 |
| PORK CHOPS 8 OZ, SEASONED BONELESS | \$30.00 | \$25.00 | \$23.00 |
| PORK CHOPS 10 OZ, SEASONED BONELESS | \$30.00 | \$25.00 | \$23.00 |
| CHICKEN BREASTS | \$30.00 | \$25.00 | \$23.00 |
| GROUND BEEF PATTIES | \$30.00 | \$25.00 | \$23.00 |
| LEMON ROSEMARY PORK ROAST /QTY 3, 24 OZ PER BOX | \$23.00 | \$19.00 | \$17.00 |

TOTAL # ITEMS ORDERED TOTAL AMOUNT DUE

Delicious gifts are always in good taste—order yours today!