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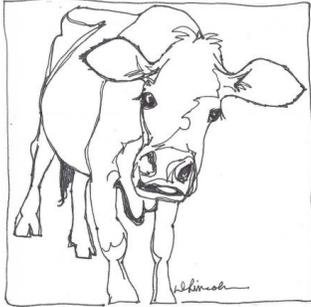
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Agriculture Newsletter



Oconto County Agriculture Agent

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Relay: 711

Marinette County Agriculture Agent

Scott Reuss

715-732-7510

Toll Free: 1-877-884-4408

scott.reuss@uwex.edu

Fax: 715-732-7532

Relay: 711

If you will need any type of accommodation or assistance as you attend any UW-Extension sponsored event, please contact the host county office at least two days prior to the event. All requests will be confidential.

June 2016

We have finally achieved higher temperatures than earlier this spring. Field work is in full swing. We are spending more time in the bright warm sun; however, the basking in the warm glow of the sun also has drawbacks.

Farming is one of many occupations which has an increased risk of developing skin cancer due to the constant exposure to the sun. The sun's rays are the strongest between 10 a.m. and 2 p.m.—the prime-time when most outside field work is accomplished. If you think you are protected when it is cloudy outside, think again. Up to 80% of the sun's ultraviolet rays can pass through cloud cover.

What can you do to protect yourself? These are some tips from the American Academy of Dermatology:

- Wear protective clothing, such as a long-sleeved shirt, pants, a wide-brimmed hat, and sunglasses, when possible. Secure a cloth flap to your hat to protect your neck.
- Generously apply a broad spectrum, water resistant sunscreen with a Sun Protection Factor (SPF) of 30 or higher to all exposed skin. "Broad spectrum" provides protection from both ultraviolet A (UVA) and ultraviolet B (UVB) rays.
- Reapply approximately every two hours, even on cloudy days, and after excessive sweating.

Notice changes to moles or spots early. If skin cancer is diagnosed early, it can be treated. If you notice any spot which has changed in shape, size, appearance, itches or bleeds, make an appointment to see your doctor. Early detection can be a life changer.

Sarah Mills-Lloyd

Agriculture Agent—Specializing in Dairy and Livestock
Oconto County UW-Extension

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CALENDAR OF LOCAL & REGIONAL EVENTS

June	7	Harmony Arboretum	Perennials Management & Maintenance	
	11	Gillett	Pullorum Testing	
	12	Oconto	Oconto County Breakfast on the Farm - Riewe Farms	
	14	Harmony Arboretum	Growing Strawberries	
	15	Freedom	Organic Dairy Pasture Walk	
	15-18	Camp Bird	Oconto & Marinette County Youth 4-H Camp	
	15 & 16	Dubuque, IA	Four State Dairy Nutrition Conference	
	21	Pulaski	Meat Animal Quality Assurance Training	
	21 & 22	Luxemburg	Goat AI Clinic	
	23	Harmony Arboretum	Invasive Plant Species	
	26	Crivitz	Marinette County Breakfast on the Farm - Fendryk Brothers Farm	
	30	Harmony Arboretum	Super Fruits	
	July	7	Harmony Arboretum	Onion Diseases & Pests
		12	Harmony Arboretum	Sensory Gardens
15			Deadline for Crop Reporting	
August	17-21	Gillett	Oconto County Youth Fair	
	19-21	Lake Geneva	Wisconsin Farm Technology Days - Walworth County	
	25-28	Wausaukee	Marinette County Fair	

EVENTS, DEADLINES, AND NOTES

Producer Guide Information Needed

Whatever product you sell-maple syrup, fruit, vegetables, eggs, meat product, CSA shares-we want your information. Your information will be publicized, free-of-charge, in the Marinette, Florence, Oconto County Produce Growers Guide. This guide is used by residents and visitors to the area to purchase locally-produced products.

We continually update the web page version, whenever new information is available. In June, we will be reprinting the paper version, which is distributed to about 7,000 households in the area. Thus, we want to add any operations who are not currently in the guide. Any operation that is based in Oconto, Marinette and Florence Counties is eligible to have their information included.

The information needed for this guide to be complete is:

- Name and/or Business Name
- Mailing Address
- Products Sold
- Any special information that applies to your operation, such as certified organic, call ahead for orders larger than 10 pounds, or any other special information.
- Phone Number
- Place/Address Where Products are Sold
- When the Products are Available for Sale

If you have any questions, please call Scott or Gina at 715-732-7510, or send your information to: Marinette County UW-extension, 1926 Hall Avenue, Marinette, WI 54143.

Fly Control

By Sarah Mills-Lloyd, DVM

The flies are soon to appear in full force. If you are looking for a one-size-fits-all fly control plan, it does not exist. Each dairy has its own unique facilities and management, and each fly management program will have to be individually designed to meet the dairy's specific needs.

Some general tips for dairy fly control are as follows:

Tip 1-Identify the fly (or flies)-Different types of flies may require different techniques for effective fly control.

Tip 2-Find the maggots-Look for larval development sites such as edges of the silage pit, spilled feed, manure, lagoon, wet decaying hay, or under feed trough. Dig in moist areas that are neither too wet nor too dry to locate larvae. If maggots are found, try to dry the area out or remove it. If you are using parasitic wasps, put some in these area.

Tip 3-Do not overlook spoiled commodities, calf hutches, silage pits or bags, leaks in augers, old wet hay, bedding pack, under and next to feed troughs, or fence lines.

Tip 4-Manage your manure and any other decaying organic matter.

Five simple methods exist to eliminate or reduce the amount of flies on your premise. Each method eliminates either a potential area for fly replication or a maturation area for the pesky insects to propagate.

- Clean it-A clean environment eliminates most fly breeding areas, especially if done on at least a seven day interval.
- Move it-Haul it away from the dairy site at least a quarter mile and at least every seven days.
- Sink it-Fly larvae likes to grow in areas with 40-60% moisture. If a film of water (no crust) stays on the surface of the manure in a lagoon, it will produce no flies.
- Pile/Compost it- By stockpiling manure in one large pile, internal heating will prevent fly development except in the outer few inches of the pile. If possible, turn or till the manure at least weekly. A black plastic cover over the pile will eliminate nearly all fly development.
- Dry it-In areas of low rainfall, spread manure thinly on crop areas. Running a harrow or screen drag around pens and pastures to break up and dry our manure is effective in reducing the organic material for fly larvae to mature.

There are many tools for fly control, but you need to read and follow the label directions to make sure it is safe for food producing animals. The tools you may use can include, but are not limited to the following:

Sanitation

Parasitic wasps

Chemicals

Sticky tapes and traps

Baits

Feed Additives

Fly control is not difficult and it does not just happen, but a plan is necessary to make any program work. There are no magic bullets for comprehensive fly control that will overcome poor sanitation. The main issue is understanding the proper techniques.



GOAT AI COURSE

June 21-22, 2016

Kewaunee County Fairgrounds

Luxemburg, WI

The course will include:

- Management and effects on AI success
- Basic male and female goat anatomy
- Proper AI procedure
- Semen handling and storage
- AI record keeping



The course will be a two-day program with classroom and hands-on experience.

\$250 Adult

\$200 Youth discount (youth 19 or younger enrolled in a youth goat project, 4-H/FFA/Etc)

Course space is limited and class will fill on a first come, first served basis. You will need to provide your own breeding supplies for the class. You can also bring your own goat for insemination with your purchase of semen.

For more information please contact Aerica Bjurstrom, UW-Extension Kewaunee County at 920-388-7138 or aerica.bjurstrom@uwex.edu

NAME(S) _____
 MAILING ADDRESS _____
 CITY _____ STATE _____ ZIP _____
 PHONE _____ EMAIL _____

Make checks payable to: UW-Extension

Send non-refundable registration by June 10:

UW-Extension Kewaunee County

Attn: Aerica

810 Lincoln Street

Kewaunee, WI 54216

Alfalfa PEAQ Results

Scott Reuss will be gathering data until alfalfa has been harvested. For the current local alfalfa PEAQ results either call the Marinette & Oconto County Scissors Clip Hotline 877.844.4408 or 715.732.7518 or email Scott Reuss (scott.reuss@ces.uwex.edu). For the most recent alfalfa scissor clip results log into the state-wide system:

<http://www.uwex.edu/ces/ag/scissorclip/>.

	Abrams	Beaver	Coleman	Crivitz	Gillett	Grover	Lena	Morgan	Oconto	Oconto Falls	Peshigo	Sampson	Spruce	Wausaukee
RFQ—May 11, 2016	246	237	239			261		247		249			266	
Maximum Height May 18, 2016	21	23	23	17	22		24		20	22	20	21		21
RFQ—May 18, 2016	215	208	210	242	213		195		223	211	231	214		222
RFQ—May 25, 2016	170	177	169		181	175	165		153	167		160	154	190
Maximum Height May 25, 2016	28	29	31		29	30	31		33	31		31	33	28

Weekly Hay Price Report as of May 6, 2016

Current hay demand and price reports can be found at: <http://fyi.uwex.edu/forage/h-m-r/>

Hay Grade	Bale type	----- Price (\$/ton) -----		
		Average	Minimum	Maximum
Prime (> 151 RFV/RFQ)	Small Square	\$310.00	\$200.00	\$500.00
	Large Square	\$195.00	\$160.00	\$300.00
	Large Round	\$105.00	\$105.00	\$105.00
Grade 1 (125 to 150 RFV/RFQ)	Small Square	\$151.00	\$85.00	\$240.00
	Large Square	\$142.00	\$85.00	\$230.00
	Large Round	\$92.00	\$75.00	\$125.00
Grade 2 (103 to 124 RFV/RFQ)	Small Square	\$75.00	\$75.00	\$75.00
	Large Square	\$100.00	\$75.00	\$160.00
	Large Round	\$91.00	\$63.00	\$125.00
Grade 3 (87 to 102 RFV/RFQ)	Small Square	No Reported Sales		
	Large Square	\$74.00	\$70.00	\$75.00
	Large Round	\$62.00	\$50.00	\$84.00

UW-Extension Blogs and Websites for Current Agronomy Research and News

Corn - <http://wisccorn.blogspot.com/>

Corn - <http://corn.agronomy.wisc.edu/>

Soybeans and Small Grains - <http://www.coolbean.info/>

Soybeans - <http://thesoyreport.blogspot.com/>

Integrated Pest and Crop Management - <http://ipcm.wisc.edu/>

MAQA Training

Please note... all youth exhibiting market **beef, sheep, swine, poultry, meat goats, dairy, dairy goats and rabbits** at the fair must attend a MAQA (Meat Animal Quality Assurance) training every year. If you are not MAQA certified, you will not be eligible to sell in the Sale of Champions at the 2016 Oconto County Fair.

**The Pulaski FFA Chapter is hosting an MAQA training:
Tuesday, June 21 – Pulaski High School Ag Room 6:00 pm**

*Registration is required by **June 8th**. It is preferred you register for this event via email at kmsanty@pulaskischools.org, or call (920) 737-6893.*

Goat AI Clinic Offered

Artificial Insemination has been a powerful tool in the agriculture industry for many years. AI allows producers to improve the genetic progress of their herd by using top quality sires from around the world. A goat Artificial Insemination course will be held June 21-22, 2016 at the Kewaunee County Fair Grounds, located in Luxemburg, WI. The course will be taught by leading goat AI company BIO-Genics of Salmon, ID.

The course will in focus on management and effects on AI success, basic male and female goat anatomy, proper AI procedure, semen handling and storage, and record keeping. The course will be a two-day program with classroom and hands-on experience. Participants will learn how to AI goats and cost is \$250 for adults and \$200 for youth 19 years and younger enrolled in a goat project in an accredited youth program such as 4-H, FFA, or other youth organization. Registration includes meals and classroom materials. Course space is limited and class will fill on a first come, first served basis. Registration is due June 3 if you plan to bring your own goat to the class, and June 10 if you will be using a goat provided by the class.

For more information on the course or to register, please visit <http://kewaunee.uwex.edu/> or contact Aerica Bjurstrom, UW-Extension Kewaunee County at Aerica.bjurstrom@ces.uwex.edu or 920-388-7138.

Oconto County Breakfast on the Farm Volunteers Needed

Volunteers are needed for the 2016 Oconto County Breakfast on the Farm. A minimum two hour time commitment is requested, but you may volunteer as long as you would like during the day of the event. Each pre-registered volunteer will receive a complimentary volunteer breakfast ticket upon check-in at the volunteer's tent. If you or your club are interested in volunteering, please contact Aprill Flores at 920-676-6136 or aprillflores83@gmail.com to sign-up.

The Oconto County Breakfast on the Farm is coordinated by the Oconto County Breakfast on the Farm Committee and made possible with generous financial support provided by local businesses. To help support this event financially, please contact Jordan Rank, Committee Chairman, at (920) 598-0350.

Crop Reporting Reminders

The Oconto-Marinette FSA office is reminding area producers that the deadline to report planted crop acreage to the FSA office is July 15, 2016. Annual crop reports are required to comply with FSA program eligibility requirements. If you have purchased new land or have changes to your rented land this year it is very important to notify FSA prior to your crop reporting appointment. Please contact the Oconto-Marinette office at (920) 829-5406. Doing so will avoid delays and possible multiple trips to the FSA office.

Youth Tractor and Machinery Safety Training 2016

Where: Pound Town Hall - Coleman, WI
 When: Wednesdays & Fridays, July 6, 8, 13, 15 (Make-up days will be scheduled if needed)
 Cost: \$35/participant
 Time: 9 am to 3:15 pm each day
 Instructor: Scott Reuss, Marinette County UW-Extension Agriculture/Horticulture Agent

Who Needs To Attend the Training? Any 12 to 15-year old who may need to drive any type of farm machinery on a public road in Wisconsin. Others are welcome to attend the course, but only those older than 12 will receive certification. Those 16 years old and older without a valid driver's license can also utilize this training to be legal to drive farm machinery on public roads.

Legal Review: In Wisconsin, 14 and 15 year-olds who have successfully passed the Wisconsin Safe Operation of Tractor and Farm Machinery Course can legally drive farm machinery on public roads for their parents or grandparents' farms AND can work for other farms and do the same. 12 and 13-year olds who have completed the course can legally drive farm machinery on public roads only when working for their parents or grandparents' farms. If you employ persons under 15 years or who do not have a driver's license, it is highly recommended that you have them attend the training, whether they drive on public roads or not, as this is a good all-around safety training (and you should be collecting a copy of their federal permit from them). You may want to talk to your insurance agent to double-check about requirements based on your insurance policy.

Some Logistics:

- State law mandates 24 hours of training for this program. If participants are not going to be able to attend one of the scheduled days, we will figure out an acceptable make-up day that matches our schedules to allow them to complete the course. **Friday, July 15 is testing day and all participants MUST be in attendance.**
- Participants need to bring their own lunches, a refrigerator will be available for storage. Families are welcome to provide snacks. Scott will have water and/or lemonade and/or milk available.
- The course will emphasize hands-on and skill-building exercises, including first aid and fire safety from local emergency response personnel. We will be analyzing machinery for safety aspects, conducting on-farm safety assessments, and dozens of other activities, along with videos and course material review. Contact Scott or Gina at the Marinette County UW-Extension office with questions at either 715-732-7510 or toll-free 1-877-884-4408, or e-mail to scott.reuss@ces.uwex.edu

Registration Form - Tractor & Machinery Safety Training - please print

Name: _____ Age: _____

Name: _____ Age: _____

Name: _____ Age: _____

Mailing Address: _____

City: _____ Zip Code: _____

Emergency Contact & Telephone Number: _____

Please complete this form and mail by July 5. Include a check (\$35/participant) made payable to UW-Extension, OR contact Scott with the above information by July 5!

Marinette County UW-Extension
 1926 Hall Avenue
 Marinette WI 54143

SUMMER 2016 FARM MACHINERY/ TRACTOR SAFETY CLASSES

SPECIFIC COURSE INSTRUCTION AND OUTCOMES:

- Safe operation and maintenance of farm machinery including skid steers and tractors over 20 horsepower
- Follow rules of the road for machinery and tractor safety
- Apply emergency first aid training
- Handle agriculture fires and extinguishers

This course will provide youth primarily under the age of 16, but not younger than 12, with the necessary training and preparation to take the evaluation test. Students who successfully pass the test and proficiency skills evaluation will be granted a state certificate of completion.

The state certificate will allow students who are at least 12 years old to work for their parents or guardians operating equipment and tractors on public roads. The federal certificate allows students 14 years of age to work for someone other than their parents in operating equipment and tractors on public roads. Students should have prior tractor operating experience.

GREEN BAY

Class #: 52003
Date: Monday - Thursday
 June 20 - June 23
Time: 9 a.m. - 3 p.m.
Location: Green Bay Campus
Instructor: Matt Schaefer

SHAWANO

Class #: 52004
Course Fee: \$82.71
Date: Mon-Tues-Thurs-Fri
 June 20 - June 24
Time: 9 a.m. - 3 p.m.
Location: Shawano Regional Learning Center
Instructor: Mark Alden

LUXEMBURG

Class #: 51813
Course Fee: \$82.71
Date: Tuesday - Friday
 July 5 - July 8
Time: 9 a.m. - 3 p.m.
Location: Luxemburg Regional Learning Center
Instructor: Doug Sutter

TO register

ONLINE Registration

Use [my.NWTC](#) to access online registration

- Log onto [my.NWTC](#)
- Select **Student Center** at top of your screen
- Click **Search for Classes** button on the right

Phone-In Registration

To register with one of our friendly Enrollment Services staff, please call: 920-498-5444 or 888-385-NWTC.

Walk-In Registration

Register in person at any NWTC campus or regional learning center.

Additional Information

Call Bonnie, Trades Office, at 920-498-5457.

PLEASE NOTE:

THESE CLASSES ARE SUBJECT TO CANCELLATION IF THERE AREN'T 20 STUDENTS ENROLLED IN THE CLASS.

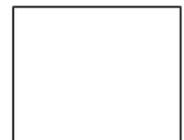
NWTC does not discriminate on the basis of age, race, color, disability, sex, national origin, or other protected class. 56051TT ud 5_16

TRADES & ENGINEERING TECHNOLOGIES - TRACTOR SAFETY

 **Northeast**
Wisconsin Technical College

2740 W MASON ST
 P O BOX 19042
 GREEN BAY WI 54307-9042

ADDRESS SERVICE REQUESTED



Dairy Situation and Outlook, May 19, 2016

*By Bob Cropp, Professor Emeritus, University of Wisconsin Cooperative Extension
University of Wisconsin-Madison*

Declining cheese prices will result in a Class III price not seen since September and October 2009. On the CME 40-pound block cheddar cheese averaged \$1.42 per pound in April, but has ranged from \$1.36 per pound to \$1.27 in May, the lowest since July and August of 2009. Cheddar barrels also averaged \$1.42 per pound in April, but have ranged from \$1.40 to \$1.27 per pound in May, the lowest since March and August of 2009. The Class III price was \$13.63 in April and will be near \$12.75 for May compared to \$16.19 last year and \$22.57 in 2014.

Despite increased production and building stocks butter remains above \$2.00 per pound. And with a little increase in the nonfat dry milk price, which averaged \$0.74 per pound in April has been in the \$0.78 to \$0.82 per pound range in May, the May Class IV price will increase. The May Class IV price will be near \$13.25 compared to \$12.68 in April, \$16.19 last year and \$23.13 in 2014.

Domestic commercial disappearance of both butter and cheese remain good. Compared to March of last year butter was 10.7% higher, American cheese, however was 3.1% lower, but other cheese varieties were 8.8% higher making total cheese disappearance 3.9% higher. But, exports remain soft. While March butter exports were 26% higher than a year ago, exports were well below the record 2014 exports. Cheese exports continue to run well below a year ago, with March exports 26% lower than a year ago. Nonfat dry milk/skim milk powder exports which ran above year ago levels last year and continued above year ago levels January and February were 25% lower than a year ago in March. Dry whey exports in March were 39% lower than a year ago, the lowest volume in 16 years. On a total solids basis March exports were equivalent to 12.1% of milk production, the lowest in 14 months. But, imports of dairy products were higher and equivalent to 3.9% of milk production.

Compared to March a year ago, butter production was 8.6% higher and total cheese production 1.8% higher. Good domestic sales were not enough to offset weak exports resulting in increased stocks. Compared to March 31st stocks a year ago and the five year average for this date, butter stocks were 23.8% and 32.1% higher respectively, and total cheese stocks were 11.4% and 13.0% higher respectively. But, exports were high enough to reduce nonfat dry milk stocks 7.5%.

Unless milk production slows and/or exports improve milk prices will show a very slow recovery in the months ahead. Despite much lower milk prices milk production continues to show strong increases in the Northeast and Midwest and more than offsetting lower milk production in some Western states. Compared to last year, April milk production in the Northeast was 5.3% higher in New York, 0.5% higher in Pennsylvania, and 6.5% higher in Michigan. In the Midwest, April milk production was 3.4% higher in Iowa, 2.7% higher in Minnesota, 10.5% higher South Dakota and 4.6% higher in Wisconsin. Since milk production was running higher last year in the Northeast and Midwest the further increase this year is straining both plant capacity and storage capacity for cheese. In the West, California's milk production, which ran below year ago levels all of last year, continues to do so with April production 3.3% lower. April milk production in other Western states was Idaho 2.0% higher, Arizona 1.2%, New Mexico 3.5% lower and Texas 1.6% higher. The estimated

April milk production for the U.S. was 1.2% higher from 0.2% more cows and 1.0% more milk per cow. April cow numbers were 4,000 more than March. Cow numbers have increased each month thus far this year. There is an ample supply of dairy replacements and the slaughter of dairy cows is down 1.7% from a year ago thus far this year. The lower slaughter number may be due to slaughter cow prices much lower than a year ago.

USDA is forecasting milk production for the year to be 1.8% higher than last year with little change in cow numbers but higher production per cow. But, this could change. There are predictions for a hot summer similar to the summer of 2011 which significantly reduced milk per cow in Northeast and Midwest states. But, there doesn't seem to be much optimism for improved exports this year. Milk production continues well above year ago levels in the 28 EU countries. China has started to increase imports but at a level well below what was imported during 2013 and the first half of 2014. Russia still has a ban on imports from the EU. Much lower oil prices has reduced exports to oil producing countries. So world demand remains soft resulting in depressed world dairy product prices.

USDA is not forecasting much improvement in milk prices this year. The Class III price is not expected to be any higher than \$14.15 during the fourth quarter and average for the year between \$13.15 and \$13.65 compared to the average last year of \$15.80. The Class IV price may peak at \$13.45 fourth quarter and average between \$12.65 and \$13.25 for the year, compared to the 14.35 average last year. The U.S. average All Milk price is forecasted to average between \$14.60 and \$15.10 for the year compared to the average of \$17.11 last year. Current Class III futures stay below \$14.00 until August and peak below \$15 in December. Class IV futures are a little more optimistic reaching the \$14s by August and the \$15s October through December. I am a little more optimistic than these forecasts based on the assumptions that milk production will increase less, domestic sales remain strong and some improvement in exports. But, yet a difficult year for dairy producers.

2016 Oconto County Breakfast on the Farm

When: June 12, 2016
Time: 8:00 a.m. – 1:00 p.m.
Where: Riewe Farms
 6947 Old 15 Road
 Oconto, WI 54153
Cost: Adults – \$8.00
 Children (4-10) – \$4.00
 Children 3 and under – FREE

*Flag Raising Ceremony
 at 7:30 a.m.*

Menu:

All you can eat scrambled eggs with cheese and ham, pancakes, sausage, yogurt, apple slices, cheese, milk, orange juice, ice cream sundaes, coffee and water.

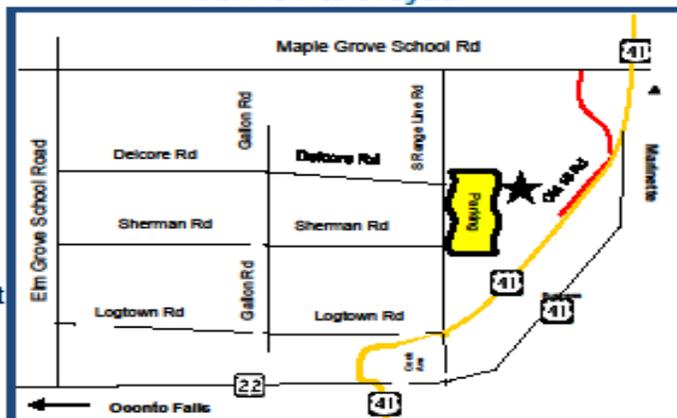
Entertainment:

- | | |
|-------------------------|-------------------------|
| Pedal Pull | Inflatable Bouncers |
| Walking Farm Tour | Antique Engine Demo |
| Ice Cream Making Demo | Wagon Rides |
| Numerous Kid Activities | Strolling Entertainment |
| Antique Tractor Display | Petting Zoo |
| O'Harrow Trained Dogs | Giant Sand Box |

For Contact Information:
 Jordan Rank – 920-598-0350
 Bobbie Windus – 920-604-1687



**Kenny & Stevie, Keriann & Charles
 Rick & Diane
 Bennett & Greyson**



Directions to Farm:
 ★ = Breakfast Location [Yellow Box] = Parking
Please Note: Old 15 Road will be closed the day of the event. Access to the event will ONLY be granted via the parking lot on South Range Line Road.

2015 Generous Donations Provided By:

Gold - \$250 & Over

- 24/7 Well & Pump Service
- 5 Corners Sportsman Club
- A&J Livestock
- Ag Electrical Services
- Agropur
- AgSource
- AgVentures LLC
- Bayland Buildings Inc
- Beaver Machine
- Blaser Farms Inc
- BMO Harris Bank
- Chris & Vicki Engebretsen
- Comette Farm Supply/ Vita Plus
- Dair-Ray Veterinary Service
- Dani's Dependable Hoof Care LLC
- Dean Food
- Ed Erickson
- Foremost Farms USA
- Forest Construction Co Inc
- Foxland Harvestore
- GG's Cheese
- Green Bay Dressed Beef
- Greenstone FCS
- Hollger Brothers Inc
- Hometown Veterinary Clinic
- Jagielo Dairy Farm LLC
- Jon & Sharon Simpson
- K&S Landscaping

Keller Inc

- Kozlovsky Dairy Equipment Inc
- Land O Lakes
- Legacy Seeds Inc
- Maple Valley Mutual Insurance Company
- McDermid Transportation
- Meyer
- Nicolet Farms Inc
- Northstar Cooperative
- Nutrition Service Co
- Oconto County Dairy Promotions
- P&D Sales & Service LLC
- Palz Corporation
- Peterson's Dairy LLC
- Ranks Northern Distribution
- Riesterer & Schnell
- Seneca Foods Corporation
- Service Motor Company
- Springside Cheese
- Staldi Oil LLC
- Suring FFA Alumni
- Valley Veterinary Clinic
- Vanderloop Equipment
- Waste Control Service, Inc
- Wolfe Endeavors LLC
- Zippel Construction Inc

Silver - \$100-249

- Aisteen Farms LLC
- Animart
- Badgerland Cattle Inc
- Blazel Hooftrimming LLC
- Buchholz Oil LLC
- C&L Contracting Inc
- Chrysler World
- Circle R Mink Ranch
- Country Visions Co-op
- Dairy Department Inc
- DeLaval Dairy Service
- DJ Schroeder Trucking
- Dumke Sales & Service
- Elanco Animal Health
- Equity Cooperative
- Livestock Sales Association
- Fritsch Equipment Corporation
- Frontier Service FS
- Genston's Inc
- Genex/CR1
- Gerbers LLC
- Gillett Business Association
- Gillett Civic Club
- Gillett Lions
- Gillett Meats
- Graef Transport Inc
- Graetz Manufacturing Inc
- Heritage Auto Center
- Hi-Lo Acre Farms LLC
- Karcz Hoof Care

Keiby Cook Construction

- Kohls Dairy Farm LLC
- Northwoods Veterinary Clinic
- Oconto County Lumber
- Oconto Electric Cooperative
- Oconto Falls Pharmacy
- Oconto Falls Sino Jokers
- Ouroan Construction Co
- Peshigo National Bank
- Peterson Ford LP
- Quality Sandblasting & Coating Inc
- Reinhart
- Splan Nutrition Consulting
- St. Louis Concrete
- Sunrise Dairy LLC
- Suring Auto & Hardware
- Swidlerski Equipment
- Total Dairy Service LLC
- Tri County Overhead Door Service
- United Cooperative
- United Plumbing & Heating
- United True Value
- Witt's Piggly Wiggly
- Yoap & Yoap Auction and Real Estate LLC
- Zahns Farms LLC
- Zeltner Agri-Center

Bronze - Under \$100

- Amdt Farm Supply & Service
- Amdt Tree Service
- Burger King of Oconto Falls
- Co/Vantage Credit Union
- Dimension Lumber
- Diversified Woodcrafts Inc
- Dynamic Design
- Eron Equipment
- Falls Family Restaurant
- Gillett Shell
- Gruetzmacher Funeral Home
- Hischke Trucking Inc
- Intensive Dairy Care
- Kuehn Funeral Home
- Lena Mimi & Modified
- Tractor Pullers Association
- Magnin Landscape
- MCS Distribution Inc
- Meunier's True Value
- NEW Credit Union
- Nutrition Professionals
- Oconto County Culligan
- Pats Market
- Peshigo Times
- R-Store
- Tesch Brothers Implement Inc
- Tilth Agronomy Group

Marinette County Breakfast on the Farm

Sunday, June 26, 2016
7:30 a.m. to 12:00 p.m.



Pancakes, eggs, sausages, cheese curds, maple syrup, applesauce, milk, juice, coffee, ice cream sundaes

Petting zoo, face painting, balloons, kids bouncy play area, viewing of barns & cattle, wagon rides, music

(No advanced ticket sales)

Adults – \$7.00 / Children 6-10 - \$4.00

Children 5 yrs & under – FREE

Fendryk Brothers Farm is currently owned by brothers, John & Leo Fendryk, who took over from their late parents, Roman & Mary, in 1977. John and his late wife, Alice, (who passed away in a farming accident in 2013) have 3 children: Chris, Josh, and Ryan, and grandchildren Angelina, LillyAnn, Alissa, & Hunter. All of them work on the farm either part or full time along with Ryan's girlfriend, Myrtie. Leo's daughter, Amanda, also assists part-time. Cecilia, sister to John & Leo, helps feed calves and does the bookkeeping for the farm. They currently have 10 other employees. They currently raise feed for all their cattle on approximately 2,600 acres. They milk 600 head of milking cows in a double 10 parlor, as well as raising all of their young stock. Two new calf barns were built on the home farm in 2014. At about 4 months of age, the animals are moved to another farm located 2 miles west and the heifers return home for freshening. There have been many improvements over the years. Everyone works together to do all their own manure hauling, fieldwork, harvesting, and cash cropping.

PLEASE JOIN US FOR BREAKFAST ON THE FARM!



Thank you to the following businesses for supporting the 2015 Breakfast on the Farm in money or in kind donations:

Platinum—\$1,000 or more

- A&C Sawdust**
- Beaver Brook Maple Syrup**
- Beaver Machine Inc**
- Behrens Construction**
- Country Visions Cooperative**
- Graese Electric**
- Kozlowsky Dairy Equipment**
- Mark & Connie Anderson Family**
- Patz Corporation**
- Pelkins Piggly Wiggly**
- Riesterer & Schnell Inc**

Gold— \$500 -

- \$999 BMO Harris Bank**
- Cornette Farm Supply & Vita Plus**
- Dan, Sue, Eric, Jamie Van De Walle**
- Dave & Julie Bushmaker**
- Genex Co-op, Jeff Jahnke Jeff Fischer**
- Greenstone Farm Credit Services**
- Land O' Lakes**
- Jerry & Tricia Zeitler**
- Jim & Carla Bushmaker**
- John Veriha Trucking**
- KBM Construction**
- Kay & Ken Walker**
- Kelby Cook Construction**

- Kuchta Farms**
- Larsen Cooperative**
- Mar. County Sherriff & Highway Dept.**
- Mt. Morris Mutual Ins; Turner Gross**
- Panes-of-Art**
- Peshtigo Feed Mill**
- Petal N Roots Greenhouse**
- Rural Mutual Ins. & Mel Gross**
- Saputo Cheese USA**
- Scheffen Electric**
- Troy & Katie Van De Walle**
- Univ. of WI Extension**
- Van De Walle Farms & Families**
- Waste Management**
- Wisconsin Public Service**
- Witts Piggly Wiggly & Witts Ace Hardware**

Silver—\$250-499

- Ag Venture, LLC**
- Agropour Inc**
- American Food Groups**
- Biehl Construction**
- Culver's**
- Dan Risner & Son Excavating**
- De Laval Dairy Service**
- Erik's Garden Center**
- FABRAL Metal Wall & Roof Systems**
- Great Lakes Foods**
- Hoppe Dairy**
- Keith & Nancy Hartwig**

- Kotecki Veterinary Service**
- Land O' Lakes**
- Lee's Family Foods**
- Marinette County Farm Bureau**
- Meatski's**
- N-K-S Tire Sales & Service**
- Peshtigo National Bank**
- Patz Maple & Honey Farms**
- Peshtigo Times/Times Saver**
- Peters Concrete Co**
- Vanderloop Equipment**
- WI Building Supply**
- WI-MI Insurance Agency**

Bronze—\$100-249

- Abts Bau-Matic**
- Animal Health Clinic**
- Bayland Buildings, Inc**
- BelGioioso Cheese Inc**
- Burger King of Marinette**
- Chrysler World**
- Countryside Veterinary Clinic LLC**
- Crivitz Veterinary Clinic Inc.**
- Dair—Ray Vet Service**
- Dairy Farmers of America**
- Dairyman's Advantage LLC**
- Dan Bieber Equipment, LLC**
- Dumke Bros.**
- Elanco Animal Health**
- Farmers & Merchants Bank & Trust**
- Frank's Logging**
- Gendron's Inc**
- Golden Ridge Dairy LLC**

- Graef Transport Inc**
- Graetz Mfg.**
- H.J. Dudkiewicz & Sons, Inc**
- Hasking Electrical Services**
- Iceberg**
- Ideal Tent & Party**
- Jakes Jumpers**
- Jandt Farms**
- Katie's Subs**
- Kaufman Farms**
- Kevin J. Pepin, D.D.S., S.C.**
- Maplewood Meats**
- Marinette Farm & Garden**
- McDonalds of Crivitz**
- Menza & Zak Heating & Cooling**
- Newtonburg Hoof Trimming**
- Northwood Flooring**
- Oconto County Lumber, Inc**
- Oconto Electric Cooperative**
- Ranks Northern Distributing LLC**
- Rhodes-Charapata Funeral Home**
- Rural Insurance & Mel Gross**
- Rymer Heating LLC**
- Saputo Cheese, USA**
- Seefeldt Farms**
- Springside Cheese**
- St. Louis Concrete**
- Toby's Spray Painting & Sandblasting**
- United Cooperative**
- Village Pharmacy, Inc**
- Wagner Sugar Hill**
- Wagner-Casper Ins. Agency**
- Witt Ford**
- Zeitler Agri-Center, Inc**
- Zorn Trucking**