



Anhydrous Bar

New for the fall of 2020, we are available to provide custom anhydrous applications for area farmers. We apply the anhydrous, incorporate the N-serve (stabilizer) and transport tanks. We appreciate the opportunity the co-op provided us to offer this service to other farmers.



Farm Focus

The crops turning colors and maturing in August is clear evidence of how dry and warm it's been this year. The dryness started in early July and carried right through August. We were fortunate to have good subsoil moisture to start, as it carried us a long way through the dry spell.

In walking the fields recently, I am encouraged with how the crops look despite the lack of moisture. If we pull through with a good yield this year, it will be by the thinnest of margins.

While it can be discouraging to think of what might have been (given the great start we had to

the growing season), it is important to remember how fortunate we are to have a crop. There are many farmers in Central Iowa with crops laying flat. This year has been filled with a wide variety of challenges for sure.

We expect harvest to start a couple weeks ahead of last year and have already begun servicing equipment, setting up grain bins and finalizing plans. We attached an American flag to the combine to display our patriotism during all of our countries unrest.

I sincerely hope that you and your families are doing well.
-Mark

“It’s time for us to realize that we are too great a nation to limit ourselves to small dreams.”

Ronald Reagan
1981



New Office Location

In August we moved our office from the town of Greene to our main grain facility in the country. This location is also our harvest hub, so the office/house can serve as a place for everyone to gather to discuss plans, eat meals,

cleanup and rest as needed. You can find the new mailing address for our office at the bottom of our newsletter. We will no longer be using the P.O. Box. This house is over a hundred years old, and it only took a few simple renovations

to turn it into an office. Mark, Justin and Josh are there daily. The kitchen doubles as a conference room for meetings and a quick place to fuel up on meals by Laurie and Kimberly. And with a playroom, Mark can take kiddos to work with him!



Bridge

Construction has begun on a bridge connecting the two farms over the creek on our home base. Special thanks to Mark's father-in-law, Bob Harmon, on his construction expertise. The bridge is 72' long x 12' high x 12' wide.

Family Tradition

Apple Crisp

- 10c. apples, peeled and sliced
- 1c. white sugar & 1c. brown sugar
- 1c. & 1T. flour
- 1t. cinnamon
- 1/2c. water
- 1c. quick-cooking oats
- 1c. flour
- 1/4t. baking soda
- 1/4t. baking powder
- 1/2c. butter

Place apples in 9x13 pan. Mix white sugar, 1T. flour and cinnamon and sprinkle over apples. Pour water evenly over top. Combine oats, 1c. flour, brown sugar, baking powder, baking soda and butter. Crumble over apples. Bake 45 min. at 350°.

