



## Feed mill

Back in 1983 when Mark's grandpa, Frank Rogers, built the feedmill at the home base, farming was very different than it is today. Now, private hog ownership is largely a thing of the past, and as the hog industry has consolidated, so has the feed making business. Back in it's day, this mill would grind over 100 ton of feed per week. This past winter the mill came down as it's no longer needed. It's the ending of one era and the beginning of another.

"Smart people learn from everything and everyone, average people from their experiences, stupid people already have all the answers."  
-Socrates



## Farm Focus

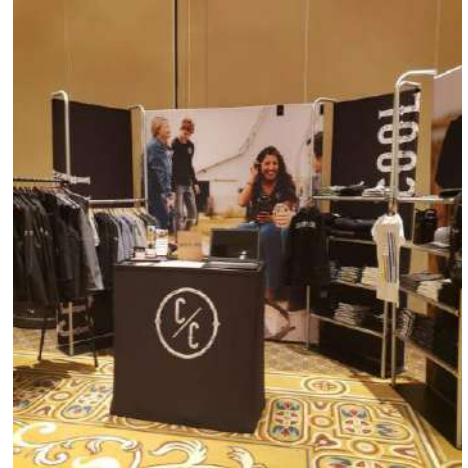
Rising interest rates to combat inflation is one of the most significant changes that we've been dealing with in the last year. From operating lines to long-term mortgages, there's little doubt that this will have an effect on asset valuations and profitability. Yet, with inflation running so hot, it's hard to find many people arguing that it's not necessary to raise interest rates in order to bring stability to the cost of living to the average household, and to the inputs that businesses must buy.

The farming world hasn't been immune from this with land, fertilizer, chemical and seed prices all running significantly higher. Regarding outputs, it appears that commodities in general have fallen out of favor

with the investment community. Much of the money flow in and out of the markets has little to do with the fundamentals and more to do with the need to shift asset classes in a client's portfolio. This makes grain marketing more challenging.

I do believe there are opportunities for profit in the year ahead, and I am working to set clear objectives in my marketing plan (although, as every farmer will attest, it's easy to pull sell orders off as the price is rising, for fear of missing out). Every farmer will tell you that the hardest part of this job is marketing. And I agree.

With optimism, Mark



## Farm Conference

This year's winter conference was in Tucson, AZ. We brought our second oldest child, Emma, with us this time, to give her some new experiences and to share one-on-one time with her. She participated in a kids' program while we attended seminars. Our Country Cool business

was well represented at the show (thanks to Jessica Hursh, our operations director for Country Cool!). We very much appreciated the support and encouragement from the other farms in attendance. The best part of the event (as always) was the networking with other farms. It's always refreshing to

hear of challenges and victories that others in our industry are experiencing and to share our own. We talked with farms from all over the U.S.A. The diversity of the teams really makes the group strong, and fun! We're already looking forward to next year's conference.



### Matriarch

This past winter we lost Mark's grandma, Marlene Rogers. She was the rock of the family. Those who knew her appreciated her kindness and modesty. She and Frank moved to the home farm outside of Greene in 1977. Grandma became famous for her delicious homemade buns.

### Family Tradition

#### Grandma Marlene's Bun Recipe

Mix 2 ¼ tsp. yeast with ½ c. warm water and 1 tsp. sugar. Let set for 5 min. In a mixing bowl, pour 2 ½ c. warm water over ½ c. butter, 1 c. sugar, and 1 tsp. salt. Add about 4 c. flour. Beat together. Add yeast mixture and another cup of flour and beat. Add 2 eggs and another cup of flour. Beat. Add another 2-4 cups flour and beat again. [Grandma's note: "I add until beater won't take anymore. Then do by hand."] Pour onto floured surface, and knead until ball can be lifted. Put in large greased bowl and let rise about 4 hours. Then punch down. Shape into buns (with floured or greased hands) and put on greased pans. Flatten. Let rise about 12 hours. Bake 350 degrees for about 15 min.



Lizzy Mathers, Marlene's great-granddaughter