



Farmers Coop
ASSOCIATION

May 2019



Forest City - Leland - Kiester - Buffalo Center - Winnebago

100 Years Saluting Agriculture Every Day!

CELEBRATING BEEF PRODUCERS AND SPRING

May is BEEF month! Cattle producers are challenged constantly with adverse weather conditions, from snow to mud and now today back to snow and mud, we salute them for their never ending hard work producing the steaks and burgers for our tables and grills.

Robins have been snowed on at least three times now so now cattle producers are reminded to start their fly control programs. Many options are available from feed thru agents to back rubbers and sprays, fly control is essential for producers to maximize returns on their herds. We can help producers choose the right method of control for their individual needs.

Last month I wrote about the African swine fever (ASF) outbreak in what is now over 40 foreign countries and I think it needs to be written about again. Some key points need to be emphasized:

1. AFS is a PIG specific disease and poses no threat to humans.
2. Pork is safe to eat.
3. AFS is transmitted pig to pig through direct contact, waste, blood, contaminated feed, equipment, vehicles, and clothing and in some cases some species of ticks.

This leads to what I think is our biggest threat which is clothing and shoes on humans whether they are visiting us or a US citizen.

Traveling to countries that are infected presents great risk. The World Pork Expo in June has been canceled, which attracted thousands of foreign visitors, so this is a good step. But pork producers and the general public, especially travelers, must take extra steps in preventing the spread into this country.

Outbreaks abroad have created an optimistic future for US pork producers. Rabobank has estimated that 150 to 200 million pigs are lost which is 30 percent larger than the US annual production and is a supply gap of 10 million metric tons. If a foreign animal disease (FAD) like AFS were to get in the States, it would likely eliminate value of US pork to zero for an unknown time frame. Meat products from overseas should not be brought home or allowed to be imported and all travelers should be diligent in preventing the spread of a FAD into the United States.



BY MITCH THORSON

▶ WHEN THE RIVER IS LOW

“When the river is low, the tile will flow.” Once Mother Nature froze up the soggy ground last fall, the field tiles continued draining away subsoil moisture all winter under the frost line. Because of this, field ponds in low spots drained quickly this spring. The downward movement of the subsoil moisture drew the frost process to a deeper level now witnessed by the huge frost boils on county gravel roads. As the season progresses, we might find compaction of 2018 harvest was mostly eliminated this spring complements of Mother Nature! Finally, something positive in farmers’ lives!!



▶ MEMORIAL DAY

Only 1 percent of Americans over the years can lay claim to the title as “served” in the protection of our country. Memorial Day is when America remembers the sacrifice of those lives. Please take time to reflect with your family and children the freedom we have today because men and women have “served.”

▶ MAY IS BEEF MONTH

We congratulate and thank our beef producers for their efforts in caring and raising their animals. The past six months has not been easy for producers with weather and prices but the site of a new calf brings new life to the countryside and better attitudes.

To help celebrate the start of BBQ season, we will fill your 20 pound grill tank for only \$10!!!

▶ WHAT’S WRONG WITH THIS PICTURE?

For every dollar the consumer spends on food, farmers or ranchers get just 14.6 cents, down from 17 cents in 2011. All the other 85 cents goes off farm for processing, transportation, marketing and retailing. Agriculture is more productive today but yet their incomes are half of five years ago with depressed commodity prices and rising input costs. The census shows 70,000 farm operations have closed their doors in the past five years. Farmers, without a doubt, take the most risk in the food chain production creating jobs for 24 million Americans. Policy makers, farm organizations, and food industry leaders need to come to the table quickly to make changes before another generation decides, “It’s not worth it.”

FOREST CITY

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LELAND

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KIESTER

Address: 100 West Front Street
Phone: 507-294-3697 or
877-294-3697
Fax: 507-294-3540
Agronomy: 507-294-3427

WINNEBAGO

Address: 601 6th Avenue SE
Phone: 507-893-4800
Fax: 507-893-4305

BUFFALO CENTER

Address: 222 N. Main Street
Phone: 641-561-2800
Fax: 641-561-2216

› DOWN AT THE CARDTROLS



Winners of \$10 pork certificates for the past month are **H Allen Peterson, Dwight Olson, Swanson Trucking** and **Kyle Van Hove** from Kiester. Pick up your gifts at our Kiester or Forest City offices!

› THANKS JENNIFER!

Our best wishes and thank you go to Jennifer Roth as she begins a new career. We are presently seeking a counter person for our Forest City office. If you know of a good candidate, send them our way!!!

› COAT THEM UP!

We can't stress enough to make sure you treat your soybeans this spring. We highly recommend Ileva for sudden death and nematode protection as a consideration. One does not want any DOA soybean plants showing up in August that can take up to 50 percent of your potential field yield before harvest.

CONGRATULATIONS!

We offer our best wishes to all graduating seniors and our intern **Chandler Thompson**. He will graduate from NIACC this month.

› SUMMER GRILLING

As our weather starts to warm up and we get some sunny days, many of us will be using our gas grills more. As we startup our grills and get our grill tanks filled, here are a few thoughts to make it a safe season. Propane is a flammable gas stored under pressure. It has an odorant added that has an offensive smell to help you tell if you have a leak. Since it is a pressurized gas, it can cause frost burn if it comes in contact with your skin.



BY KINGSLEY JOHNSON

Grill Safety:

- Test for leaks with soapy water when connecting you LP cylinder
- Always keep the top open when lighting you grill.
- Never use lighter fluid to help start a gas grill.
- Do not allow children to tamper with the grill or LP cylinder.
- Do not store a spare cylinder under the grill. Heat builds up the pressure in the cylinder. The pressure relief valve could release propane resulting in a flash fire or explosion.
- When done grilling, turn off grill and close the valve on the LP cylinder.

Transportation of LP Cylinders.

- Secure the cylinder in an upright position so it is not able to fall and roll.
- Always close valve even if the cylinder is empty.
- Place in a well-ventilated area of the vehicle.
- Never leave in a hot car.
- Go directly to your destination and remove from vehicle.

Storage

- Never store indoors such as a garage or basement; only store in well-ventilated areas.
- Never store next to heat sources. At 120 degrees, the cylinder can release propane.
- Never store under a grill.

This summer we will be checking the age of regulators on your house. They have a useful life of 15 years. If older than 15 years they need to be replaced for your safety.

Have a good summer!

FCA WELCOMES BRANDON BERTE AND SKYLER PURDY

Brandon Berte and Skyler Purdy both joined the Farmers Coop team on April 1 this year and each has a role in our agronomy department.



Brandon Berte

Brandon is a floater, meaning he will go where needed to meet our customers' needs. So far this spring, he has been working in the shop with other team members getting equipment ready for spring application, spreading dry fertilizer, and being trained to apply liquid fertilizer. Spreading dry fertilizer has been his favorite task. This summer, Brandon intends to get his Class A CDL so he can also drive tenders and semis for the Coop as needed.

"I've always been a farm kid," Brandon explained. "My brother works here and asked me if I wanted to give it a try. I get along with all the team and so far, I'm loving it." He says his mission is to keep customers happy and get those crops growing.

Prior to working for Farmers Coop, Brandon helped his uncle and several farmers in the area. He lives in Bancroft and when he's not working, enjoys spending time with friends, including his girlfriend, Keona, and family. This includes bonfires and grilling.



Skyler Purdy

Skyler also grew up with a farming background and followed his grandfather's advice to go to work for a coop. Here he's able to have a good job, stay connected with agriculture, and be involved with farmers on a daily basis. "I love it. I couldn't ask for anything better than what I'm doing now," he remarked. "I'm on cloud nine and will be happy to continue doing this until I retire and even then, I might come back to run my machine in the spring."

Skyler has been working in the shop doing maintenance on tender trucks and floaters. Now he's running a machine for custom application work for Farmers Coop customers.

Originally from Oskaloosa, Iowa, Skyler now calls Forest City home. When he's not working, you'll find him at the golf course. His girlfriend, Payge, is attending school where she plays collegiate softball.

We welcome Brandon and Skyler to our team and know you will appreciate their enthusiasm for agriculture and Farmers Coop Association.