

MISSOURI YOUNG FARMERS

Special Edition 2011



Left: Shatto Milk is one of several unique Institute stops.

of the Institute committee and member from Chillicothe, has been a key part of that preparation.

She has big plans for those who attend.

"I would like for Missouri farmers and Young Farmer members to see a piece of agriculture from the western part of the state," she says. Like at MYF/YFW summer tours, a main attraction is the chance to learn about agriculture in other areas, and the Institute will provide that opportunity for those from within and outside Missouri borders. Stops will include some famous places you may already know in and around the Kansas City area – like the Pony Express Stables, and some that may be new for visitors – like Shatto Milk.

The latter is a family owned dairy in the Kansas City metro area, which encompasses the entire agricultural process from cow to bottled milk (and more), and shows it off to consumers. They offer special events and regular tours on the farm, and they may even have some unique treats available for MYF/YFW members and guests this December.

Perhaps the most well-known products they offer are flavored milks – including the basics like chocolate and strawberry, along with some not-so-basic flavors like root-beer and banana.

"We decided to offer those unique flavors with the intent of trying to make milk fun for kids," says Matt Shatto with the family operation.

But this unique stop is popular for adults as well, with around 75,000 people visiting per year, including those from the city who rarely get the chance to see a cow, and certainly not to milk one—which is one of the farm's interactive attractions.

Like other operations highlighted on the tours, Shatto Milk is also known for its quality. The World Dairy Expo has named it Top Milk of the World, and its new aged cheeses were recently recognized at the Missouri State Fair.

Helping farmers learn about top-notch operations is a main goal of the Institute committee, but this event is about more than that, says Beck. "Most of all I would like for members to visit with people interested in agriculture from other states and go from acquaintances to friends in our short time together."

To learn more about Shatto Milk and other stops at the Institute, as well as plans for entertainment, food, housing, registration and more, turn to the NYFEA Institute Guide, *starting on page 5.*

- By Jennie Bedsworth



Photo courtesy of Shatto Milk

Come show off the heartland

MYF/YFW is hosting the 2011 National Institute

Show-Me State farmers may give the rest of Americans a run for their money when it comes to taking pride in their home. And this time, they have a historic chance to show that home to everyone else.

The Missouri Young Farmers/Young Farm Wives will host the nationwide conference for the National Young Farmer Education Association (NYFEA) – it's the organization that encompasses similar young farmer groups around the country. The event is formally called the NYFEA Institute, and it's set to be in Kansas City this December 7-10.

Volunteers with MYF/YFW have been preparing for more than a year to show off the heartland this winter. And Suzi Beck, co-chair



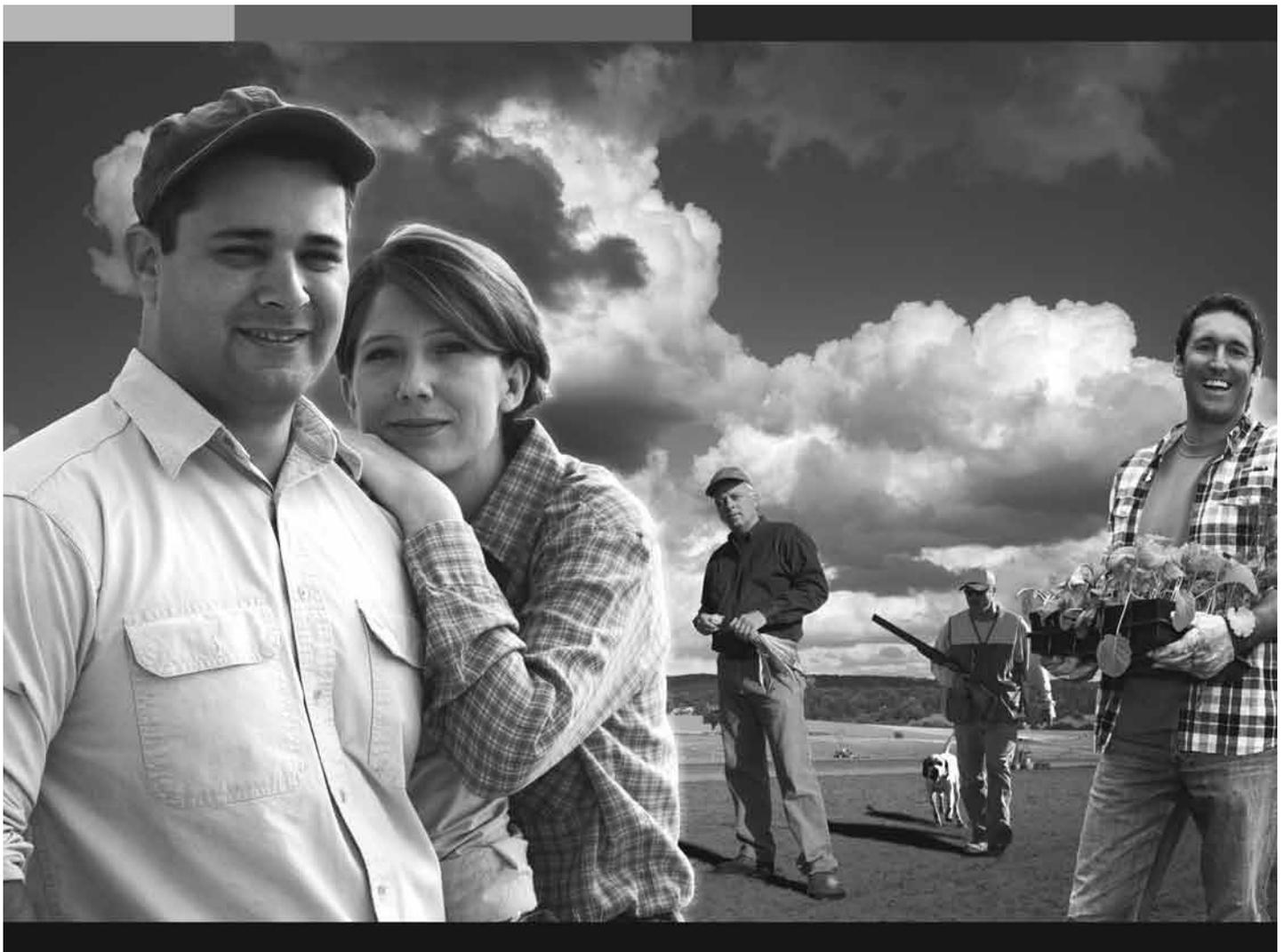
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FCS FINANCIAL

Tours, food and fellowship

MYF/YFW member Suzi Beck remembers the 1978 NYFEA Institute held in Kansas City. She didn't actually get to go, though. "I was the babysitter for Wally and Sandy McGinness of the Chillicothe chapter. They were on the committee back then," she explains. "I answered many phone calls and took messages for them when they were at meetings and functions to promote Young Farmers."

Beck will certainly get to go this time, as co-chair of the 2011 NYFEA Institute's planning committee, along with Jeff Bergman from the Alma chapter. MYF/YFW members from around the state have been preparing to host the Institute for the past two years.

The main planning committee consists of Jeff Bergman, Jody Bergman and Craig Peters from Alma, Delmar and Ruth Hunke from Stark City, Norman Rohrback from California, Lisa Evans from Jefferson City and David and Suzi Beck from Chillicothe. Representatives from all six districts have helped with door prizes, selling quilt tickets, supplying tour guides and keeping up with various other important tasks.

The months of work put in to this are personal to Beck. Her parents were active members, and when she and her husband David moved to the farm in 1991 they knew that MYF/YFW was an organization they wanted to be involved in. They both served as local president, as district vice-president, and David served as national secretary.

"The experiences were very good for both of us and we met many good people from across Missouri and the United States wanting to learn more about agriculture to improve their farms and their income," says Beck. That's one of the goals for the 2011 Institute as well, she adds.

The conference will include multiple tour stops, roundtable discussions, competitions, awards, entertainment, food and more (see the Institute Guide starting on page 5).

This type of large-scale event doesn't come together overnight, and there's more work to come. "It truly takes the whole organization to pull off a great Institute," says Beck, "and I do believe it will be a good one, with good tours, good food and good fellowship."

-By Jennie Bedsworth

Photo: Committee members and guests previewed Institute tour stops earlier this year.



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MYF/YFW advisor passes the torch

Terry Heiman has been an inspiring leader in Missouri agriculture for multiple generations. He recently retired from his position as director of ag education for the Missouri Department of Elementary and Secondary Education, also leaving his advising roles for FFA and MYF/YFW. He was the advisor for the latter group for 27 years.



Heiman (pictured left) has been a great supporter for ag education in Missouri, says Lisa Evans, MYF/YFW executive secretary. He stressed the importance of continuing learning, even after graduation, she explains, noting how important his leadership was to the officer

teams. "He was at all events and supported them and the adult education program wholeheartedly. We will miss him, but he laid a great foundation for continued success." Heiman has

returned to the farm and plans to take advantage of more time on his family's small beef operation.

He has passed his director and advising roles on to Leon Busdieker, another well-known leader in Missouri agriculture education. Busdieker served as the NE district supervisor and executive treasurer for the Missouri FFA for the past five years. He is active in local and state production agriculture, particularly in the sheep and cattle industries.

Busdieker (pictured right) has close to 29 years of experience in the classroom, and like Heiman, sees adult education as an important process in Missouri agriculture. He will bring a new and different viewpoint," says Evans, adding, "We hope everyone will welcome him as the new director and the Missouri Young Farmers/Young Farm Wives advisor."



Hay buying tips

If you're buying hay in upcoming weeks, there are a few things to keep in mind, says a University of Missouri expert.

Eldon Cole, MU Extension specialist, offered the following reminders and tips:

*Consider buying by weight rather than by the bale. "At least check the weight on a few large bale packages," says Cole. "The 1,000 pound, big round bale of grass hay may only weigh 750 pounds. That difference in weight would change the per ton price on a \$35 bale by about \$23 per ton."

*Take extra care when transporting and handling plastic wrapped baleage, because holes in the wrap can result in spoiled hay.

*Test hay at a lab to make sure the energy and protein values are suitable for the class of livestock. "The test costs around \$18, and the lab can check hay for nitrate problems which can occur and cause poor performance, even death," says Cole.

*Check the hay for mold problems, weeds and other misrepresentation or mismanagement. "Don't unload the hay until you're satisfied it's what you agreed to purchase," says Cole. Horse owners may want to check alfalfa hay for blister beetles."

*Consider buying hay that complements the hay you already have. "Usually this means buying higher quality hay that contains legumes since your hay supply may be mostly fescue. Besides feed for livestock, purchased hay adds fertility to the fields where you feed it," says Cole.

*Ask hay dealers for references and storing and feeding hay in ways that minimize shrink and waste. Barn storage saves a lot of hay and improves palatability. If a barn's not an option, make sure the storage area is well-drained.

*Buying now would be wise, says Cole, since the extensive dry areas in the state will likely result in stronger hay prices unless there is a drastic turnaround in moisture, which will stimulate fall fescue pasture growth" explains Cole.

The Missouri Department of Agriculture offers a hay hotline for buyers and sellers (800-877-4429). They release a weekly hay market summary with prices.



2011 NYFEA Institute Guide

*Event hosted by
Missouri Young Farmers/
Young Farm Wives*

The 2011 NYFEA Institute will offer a special experience. Farmers and guests from Missouri and around the nation will enjoy a packed event with both education and relaxation. The following pages will highlight the scheduled ag and business stops, as well as the lighter trips to local draws like the Kansas City Plaza Lights and world-famous KC barbecue.

The Holiday Inn/Coco Keys Water Resort in Kansas City will serve as event headquarters. The resort is designed to beat the winter blues, and touts the largest indoor water park in Missouri. A special rate is already secured at just \$89+tax per night (and there's a special deal for Missouri residents only). **Registration information starts on page 10.**

The planning committee members promise to activate your senses as they provide you with a "winter ag-venture like no other." Missouri, in particular Kansas City, is nestled in the heart of America, and has been pumping agricultural commodities to the nation for multiple generations.

Missouri has a diverse landscape, with 45 million acres of crop, forest and grasslands. You can find more than 600 different soil types in the Show-Me State. Two of the world's largest rivers, the Mississippi and Missouri, help define the state through boundaries and culture. Your ag-venture will begin Wednesday evening with a "Taste of the Heartland" food extravaganza. Two full days of hands-on tours and down-home meals will consume the Thursday and Friday schedules. **See the tour details, starting on page 6 and the brief itinerary on page 7.**

Casually narrated tours will take you to a variety of agricultural businesses, family farms, and Midwestern surprises, and your evenings will be topped off with delightful entertainment and holiday sights that may keep you out into the twilight of the Midwestern winter nights. **Learn more about Kansas City entertainment on page 10.**

Make sure to visit the event website, at www.2011nyfeashowmemo.com, and if you need more details not offered in the following pages, contact Lisa Evans, Missouri executive secretary of MYF/YFW at (573)751-8467 or by e-mail at Lisa.Evans@dese.mo.gov.

Now it's time to register and start packing—we'll see you in Kansas City!



Featured NYFEA Institute stops

NYFEA Institute organizers have put together a diverse set of tour stops, with a mix of local historic attractions and modern cutting-edge farm operations. Here's a look at some of what's waiting for you this December in Kansas City.

Pony Express Stables

Most people know the story of the first Pony Express ride, but not everyone gets to see the stables where it all started. MYF/YFW guests will get that chance, at the Pikes Peak Stables in St. Joseph (pictured above). Today, the stables are a popular museum. Exhibits bring to life the need, creation, operation, and termination of the Pony Express during the days of the Wild West. Visitors can pump water from the original well, walk along a 70-foot interactive diorama of the

PX route, and look inside a historically accurate PX relay station.

Recently added exhibits include an 1860s blacksmith shop, tack room, life-sized oxen pulling a covered wagon with pioneer supplies, and Civil War coins (gold and silver). The newly updated museum store offers a variety of Pony Express memorabilia, T-shirts and collectibles.

Wade Farms

Wade Farms is one of Missouri's largest grain crop operations. The farm grows specialty waxy corn. Greg Wade and his two sons, Nicholas and Brice, are partners in this venture. Greg, who was recognized through Missouri's Master Farmer program last year, strives to stay in the top 1 or 2 percent of yield. He does that with grid sampling,

fertilization and hybrid selection based on soil type. Greg and wife, Vickie, say they feel blessed to be a part of Missouri agriculture and to have two sons as partners. "In today's economy it's gratifying to see that hard work and adoption of new technology pays off," says Greg. Learn all about it at the 2012 Institute.

LifeLine Foods

LifeLine Foods in St. Joseph produces products for both domestic and international markets. Their products originate from corn-based food ingredients and ethanol. The focus of LifeLine's business model is to extract maximum value from the corn kernel and capitalize on both food and ethanol production. LifeLine is placed on 38 acres with a 750,000 square foot manufacturing facility. The consolidated facility products are

manufactured under AIB standards and are Kosher certified.

Shatto Milk Company

Shatto Milk Company is a family owned and operated dairy farm located just north of the Kansas City metro area (see our cover story). This family has been farming there for more than 100 years and began processing milk on the farm in June 2003. The family stays in control of the entire production process. They milk cows, process milk and other dairy products, and deliver them to stores. They also deliver visitors, to the tune of more than 75,000 per year.

Regular tours (typically for city visitors) include petting baby calves, milking cows, and learning about processing and packaging products. If you've visited before, you may find some new interesting features, including a new cheese-making facility that's already earned statewide honors.

Show Me Energy Cooperative

With ongoing concerns about foreign fuel and energy sources, alternative options like biomass (taken from grasses, wood, corn stalks, and other crop residues) are finding more interest. Show Me Energy cooperative has gained national attention for leading in the area of biomass, and for helping farmers learn and make use of new practices. The co-op is non-profit and producer-owned, with a plant in west-central Missouri. The group works to help establish suitable fields for energy development, create new options and revenues for farmers and

2011 NYFEA Institute Brief Itinerary

**All schedule and tour details are tentative*

Wednesday - Dec. 7

1:00pm - 3pm	NYFEA Board Meeting
4:00pm - 6pm	NYFEA Delegate Meeting
6pm - 9pm	Casual Kick-Off: <i>Taste of the Heartland</i>

Thursday - Dec. 8

6:30am - 7:45am	A Hearty Breakfast in Hotel Ballroom
7:45am (sharp)	Tours Depart from Holiday Inn Water Resort
11:30am-1:00pm	Lunch on Tour Rotation "Show Me Meal"
5:00pm	Tours Return to Holiday Inn Water Resort
6:30pm	Evening Dinner & Events in Hotel Ballroom:
	*State Flag Ceremony
	*NYFEA Officer Introductions
	*Evening Entertainment

Friday - Dec. 9

6:30am - 7:45am	A Hearty Breakfast in Hotel Ballroom
7:45am (sharp)	Tours Depart from Holiday Inn Water Resort
11:30am - 1:00pm	Lunch on Tour Rotation: <i>Midwestern Meal</i>
1:00pm - 4:00pm	NYFEA Ag Communicator Event
5:00pm	Tours Return to Holiday Inn Water Resort
6:30pm	Downtown Kansas City Shuttles Begin:
	*Plaza lights / Crown Center / Power & Light
	*Dinner on the Town / Shuttles Until Midnight

Saturday - Dec. 10

7:00am	A Hearty Breakfast in Hotel Ballroom
8:15am - 9:30am	Master Farmer/Ag Decision Maker's Forum
10:00am - 3:00pm	NYFEA Yale Program
11:30am - 12:30pm	Lunch in Hotel Ballroom
1:00pm	NYFEA Delegate Session
5:30pm - 6:30pm	Cash Bar in Hotel
	Silent Auction Live Auction
6:30pm	Evening Banquet Sponsored by John Deere
	*Master Farmer Recognition
	*Ag Communication Award
	*Outgoing NYFEA Officer Salutes
	*Your Institute: Review in Pictures
8:00pm	<i>The Big Show</i> in the Show-Me State



more. Learn more about this innovative area of agriculture at the December Institute.

Bayer Crop Science in Kansas City

Bayer Crop Science is internationally known in multiple areas of agriculture and rural programs. The Kansas City location focuses on areas such as pest and disease control and weed management, through producing seed treatments, fungicides and insecticides. The group values safety, environmental responsibility and community involvement. Learn more about Bayer Crop Science on this unique stop.

Lost Creek Wind Farm

Get a close-up look at state-of-the-art wind turbines at the Lost Creek Wind Farm north of King City (pictured on page

5). The farm is part of the Wind Capital Group, which harnesses a renewable source of energy while creating jobs and U.S. energy independence. Wind Capital Group partners with local communities and provides opportunities for investors. Currently, the program is developing utility-scale wind farm projects across the U.S.

Weigand Farms

Dan and Brenda Weigand started farming together in July of 1981 with a foundation of 400 acres of land and around 50 beef cows. Since then, both the farm and family have grown extensively. Their operation is now divided into four parts, including Weigand Feed & Grain, Weigand Bros. Grain, Dan and Brenda Weigand Farms and Clint and

Chad Weigand Farms. In total, the family now owns 2,500 acres of owned land, rents 2,000 acres, has 250 registered Angus cows, 200 commercial cows, 2,800 acres of corn and soybeans, a custom mix feed store and an over the road trucking service. Find out how they do it on this special stop this winter.

Whiteman Air Force Base

Whiteman Air Force Base is a Global Strike Command Center and home to the B-2 Stealth Bomber and the A-10 Thunderbolt. It's the only inter-continental ballistic missile launch control facility located on a base anywhere in the world. Get ready for a welcoming tour, including a look at the hanger and flight deck.

Heartland John Deere

Heartland Farm & Lawn has four locations in the central Missouri, and is a well-known John Deere dealer in the region. The Centerview location is the group's merchandising headquarters where you can buy apparel, collector's items, gifts and more to take home after this memorable event in a special part of Missouri.

MYF/YFW hosts the Master Farmer Award at the Institute

The Missouri Master Farmers are special guests at the NYFEA Institute. They'll be featured in an awards ceremony and a roundtable discussion.

Missouri Ruralist magazine and University of Missouri Extension coordinate the Master Farmer program, which awards farmers who work hard every day for better, more efficient methods of raising crops and livestock.

The program seeks the best managers with innovative ideas, business skills, financial record-keeping, soil and water conservation practices, agricultural leadership, and community service. Nominations are open to all Missourians involved in production agriculture.

The Missouri Master Farmers are Phil Howerton of Chilhowee, Joe Shryock of Columbia, and Dan and Brenda Weigand of Warrensburg.

"This program recognizes active farmers who have not only been successful in farming, but who are also assets to their communities and who can help guide young farmers," says Ron Plain, MU Extension agricultural economist.

All three Master Farmers live and work on family farms. Howerton is a managing partner in the Howerton's farrow-to-finish swine operation and has been an active leader in the Missouri Pork Association.

Shryock owns and manages a grain crop operation and an agritourism business. He has had leadership roles on the East Central Ag Products and the Callaway County Soil & Water Conservation District boards, and has been recognized for a state award by the Missouri Natural Resources Conservation Service.

The Weigands (who are hosts of a featured stop on the Institute tours) share management duties at Weigand Grain & Livestock. The couple's diversified farm features grain crops, beef cattle, a custom mix feed store, and trucking business. They have been active in the Missouri Angus Association, with Dan serving as its president.

The awards banquet for the Missouri Master Farmer awardees will be held Saturday evening, Dec. 10, at the Institute. The roundtable discussion, facilitated by Ron Plain, will be on Saturday morning, Dec. 10.

The Master Farmer Award is the nation's longest running agriculture award program. States with established award programs include Missouri, Iowa, Illinois, Indiana, Kansas, Michigan, Wisconsin, Pennsylvania, Maryland, Delaware, New Jersey, and West Virginia.

-By Jerilyn Johnson



Becky Blackaby as featured entertainment

Becky Blackaby will join MYF/YFW as a featured entertainer again this winter, now welcoming more farmers from around the country. Blackaby last performed for the group at the 2009 MYF/YFW State Convention. Since then, in late 2010, she released her first single on the Country Breakout Chart. Her co-written single, Kelly's Got a Boyfriend, has played on stations across the country.

Blackaby was a finalist in CMT's Music City Madness II Contest, when her fans voted for her original song and video, Eye Games. "I am soooo thankful for that contest and the support everyone gave me, because it put me on the map," she says.

Blackaby juggles a busy schedule as a wife and part-time speech-language pathologist, while maintaining a steady performance schedule. Becky writes her own music, has independently sold over 1,000 CDs, and opened shows for artists such as Steel Magnolia, Josh Thompson, The Jane Dear Girls, Randy Houser, Little Texas, Shooter Jennings and Cowboy Crush.

Meet us in Kansas City: Planning travel

There are multiple options to get to the Institute in Kansas City. Below are the basics, and hotel address information is on the registration forms (see next page).

By plane

More than 49 cities fly directly to Kansas City International Airport each day. The resort headquarters are less than 25 miles away. The planning committee has arranged for airport shuttles on Wednesday and Sunday, by appointment. Call or e-mail ahead of time to reserve your spot.

(See contact information on the registration forms.)



KC turns on the lights for MYF/YFW

Kansas City's Country Club Plaza's Season of Lights has been a tradition for more than 80 years. Miles of Christmas lights, including more than 280,000 bulbs, highlight every tower and window of the entire Plaza area.

The NYFEA Institute will be held during prime light-viewing time, and there will be shuttles for the group running throughout the night on Saturday to the Plaza area. Get ready for these spectacular views!

By train

Hoping to take the scenic route? Three Amtrak rail lines have national routes through the Kansas City metro area. Visit Amtrak's website at www.Amtrak.com

By automobile

Three major interstate highways, I-70, I-29 and I-35 all run directly to the Kansas City metro area. The hotel overlooks I-70, adjacent to the Truman Sports Complex (home of the Kansas City Royals and Kansas City Chiefs).

For more help with planning your trip, visit the Kansas City Visitor's Bureau website at www.visitkc.com

More KC attractions

There's little chance of getting bored during your spare time in Kansas City. The city is rich in cultural and historic attractions.

There are nearly 100 barbecue restaurants in the Kansas City area, such as Fiorella's Jack Stack Barbecue at the Freight House at Crown Center, or the popular Gates Bar-B-Q spots located throughout the city.

Another popular spot for visitors is the WWI museum at Liberty Memorial, or you can shop to your heart's desire at Westport shops or at Crown Center, the headquarters of Hallmark Cards.

The Institute will have shuttles running to this area on Friday night for the famous Plaza's Season of Lights (see left).

Or, if you want a break from traveling, just within the hotel headquarters is Coco Keys Water Resort—Missouri's largest indoor water park.

NYFEA guests can get passes for just \$10. To see what's available at the indoor park, visit www.cocokeykansascity.com

Registration options

Event fees

There are several registration options, depending on the time you want to stay at the Institute and when you register.

Missouri residents can sign up for the Missouri express option. This includes events and meals from Thursday night through Saturday at a special rate.

Missourians can also register for the entire event, Wednesday evening through Saturday, or as a one-day participation (available Thursday, Friday and Saturday). Early registration, by Nov. 1, offers discounted rates for each option. To register, fill out the registration form on page 11.

Those coming from outside Missouri can either register for the full event or as a one-day participant. Those attending for the entire event can get in on an early registration discount (by Nov. 1). Attendees from outside of Missouri can use the same form (page 11) but may not use the Missouri options.

Hotel reservations

Institute registrations do not include the hotel stay, however the Institute committee has secured special rates for the NYFEA group. Details are outlined on both registration forms, and include contact information to use the discounted group code (NYF). The reserved room block expires on November 1, so call today.

Questions about registration? Contact Lisa Evans, Missouri executive secretary of MYF/YFW, at (573)751-8467 or by e-mail at Lisa.Evans@dese.mo.gov

2011 NYFEA Institute Registration

2011 NYFEA INSTITUTE REGISTRATION

Primary Attendee's Last Name: _____, First Name: _____ (1)
 ** IF ANY ATTENDEE IS UNDER 12, PLEASE PROVIDE AGE ~ CALL FOR YOUTH PRICING PRIOR TO REGISTRATION **
 Guest Attendee's Last Name: _____, First Name: _____ Age: _____ (2)
 Guest Attendee's Last Name: _____, First Name: _____ Age: _____ (3)
 Guest Attendee's Last Name: _____, First Name: _____ Age: _____ (4)
 Primary Mailing Address: _____ City: _____ St: _____ Zip: _____
 Best Phone: _____ Email Address: _____

SPECIAL NEEDS REQUIRED If anyone in your party has such expectations, please specify in detail: (FOOD, ACCESS, ETC)

INSTITUTE FEES

- A) **Early Registration ~ Full Participant ~** (By or Before Nov. 1, 2011 Registration) **\$250.00** x _____ (people) = \$ _____
 Wednesday Evening "Taste of the Heartland" + Thursday Events and 3 Meals + Friday Events and 2 Meals + Saturday Events & 3 Meals
- B) **Standard Registration ~ Full Participant ~** (After Nov 1, 2011 Registration) **\$275.00** x _____ (people) = \$ _____
 Wednesday Evening "Taste of the Heartland" + Thursday Events and 3 Meals + Friday Events and 2 Meals + Saturday Events & 3 Meals
- C) **Daily Participant ~** (please circle day attending) [**THU or FRI or SAT**] **\$125.00** x _____ (people) = \$ _____
 Daily Fee includes all event and meal plans for the day in which you identify
- D) **MISSOURI EXPRESS Early Reg. ~ 2 DAYS ONLY ~** (By or Before Nov. 1, 2011) **\$150.00** x _____ (people) = \$ _____
 Thursday Evening Meal + Friday Events and 2 Meals + Saturday Events & 3 Meals — OFFERED IN PLACE OF SUMMER TOUR AND WINTER CONVENTION
- E) **MISSOURI EXPRESS Standard Reg. ~ 2 DAYS ONLY ~** (After Nov 1, 2011) **\$175.00** x _____ (people) = \$ _____
 Thursday Evening Meal + Friday Events and 2 Meals + Saturday Events & 3 Meals — OFFERED IN PLACE OF SUMMER TOUR AND WINTER CONVENTION

TOTAL NUMBER OF ATTENDEES: _____

AMOUNT OF PAYMENT TO (N Y F E A): \$ _____

FORM OF PAYMENT: CHECK # _____ CREDIT CARD # _____ EXP. DATE: _____

MASTER CARD ___ VISA CARD ___ DISCOVER CARD ___ NAME AS IT APPEARS ON CARD: _____

PRIMARY ATTENDEE'S SIGNATURE: _____ **DATE:** _____

INSTITUTE WALKIN REGISTRATION MAY BE ACCEPTED AS ROOM ALLOWS, WITHOUT FULL EVENT PRIVILEGES GUARANTEED.

Payments & Mailing Address: **N Y F E A , P.O. BOX 20326, MONTGOMERY, AL 36120**

Ph: (334) 213 - 3276 / Fax: (334) 213 - 0421 / Web: www.nyfea.org / Email: natloffice@nyfea.org

UPON REGISTRATION (AIRPORT SHUTTLE SERVICES): The local NYFEA Committee has shuttle services available by arrangement for attendees traveling Wednesday and Sunday. If such services are requested, please specify travel plans: _____

Verify preparations with the Missouri Contact: Lisa Evans, Ph (573) 751 - 8467 or Email: Lisa.Evans@dese.mo.gov

Hotel accommodations are separate from institute registration however, the 2011 committee has negotiated significant discounts as follows.

Holiday Inn Kansas City SE Hotel Rooms = \$89.00 plus tax per night (NYFEA designated room blocks).

Coco Keys Water Resort Swim Passes = \$10.00 per person (All NYFEA attendees)



The Holiday Inn Kansas City SE Waterpark Hotel is the institute headquarters. Easily accessed along Interstate 70 at exit 9, just across from the Truman Sports Complex, yet less than 25 minutes from KC International Airport, this Holiday Inn provides a nice backdrop for all ages and interests. The NYFEA room block rate of **\$89.00+ tax per night** will suit just about any budget, especially considering the amenities provided. Multiple ballrooms, in-house restaurant, café, bar and lounge, business center, fitness room, indoor pool, heated spa and arcade await you. You choose the setting of entertainment with a walk down the hotel hallway or ride of the elevator. Missouri's largest indoor water park, **Coco**

Keys Water Resort is another unique opportunity under the same roof of this institute's accommodations. NYFEA guests may purchase swim passes for **\$10.00 a day per person**. All hotel rooms are first come, first serve and subject to change after **Tues., Nov.1st 2011** or when our **discounted room blocks run out**. Internet access and parking is free for all institute attendees.

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***** ALL ASPECTS OF THE INSTITUTE ARE SUBJECT TO CHANGE *****
***** COMMITTEE HOLDS PRIVILEGE TO REFUND REQUESTS *****
Release of liability above organizer's insurance commitment is acknowledged by the submission of this signed registration form in relation to all those involved in the planning, implementation and operations of the 2011 National Young Farmers Educational Institute.



Thanks to the executive board

The 2011 MYF/YFW executive committee paused for a photo op earlier this year. Pictured in back row are Jordan Yoder, Glen Henneke, Jody Bergman and Fred Weiker. The front row includes Robin Farmer, Sheri Farmer, Nicki Honan and Nathan Honan. Not shown are Brittany Wilbanks, Tony Miesner, Lisa Henneke and Jacob Bachmann.

Visit us online!

You can find MYF/YFW links, electronic editions of past newsletters, contact information, resources from NYFEA and 2011 Institute details – all online!

Visit these pages:

MYF/YFW:

dese.mo.gov/divcareered/ag_ed_yf_yfw.htm

NYFEA (National Young Farmers):
myfea.org

2011 National Institute in KC:
www.2011myfeashowmemo.com

Program adjusts the lights



Kenny Roth used to leave the lights on in his shop all the time. The aging metal-halide lights took 20 minutes to get up and running, and time is money in farming.

But that lag is no more.

MAESTRO, an energy conservation program, helped the livestock producer identify where he could save major money by upgrading aging equipment.

"With these new lights we get a lot better light, we can turn them off and on when we need to and there's energy savings," says Roth, who uses the shop to house and repair equipment when he's not caring for his cattle herd. "Your input is the only place you can control your cost, so paying less electric or less for fuel is a big savings."

The process of saving money began with Leon Schumacher, a professor of agricultural systems management at the Univer-

sity of Missouri. Schumacher is the principal investigator for MAESTRO, the Missouri Agricultural Energy Savings Team: A Revolutionary Opportunity. In partnership with the Missouri Department of Agriculture, Schumacher and his team work

to strengthen the financial viability and environmental soundness of the state's livestock producers.

With Schumacher's help, Roth received an on-farm energy audit that identified where he could save the most. Roth's new lighting will end up trimming 30-50 percent off electricity costs over his old system.

"The single biggest bill that farmers faces every month is for the amount of energy they use, and there are many simple things they can do along the way to reduce that," Schumacher says. "Our goal is to reduce energy use by 15 percent - which can save from \$150-\$600 any given month. In the end that reduces our dependence on things like oil overseas while making sure we have the energy that we need to drive this industry we call agriculture."

Roth is one of 242 active clients in the three-year venture, which hopes to help many of the 2,400 small live-

stock producers in Missouri.

MAESTRO can help with reduced-cost energy management plans, free technical assistance, loan buy-downs or 75 percent loan guarantees (for the lender) up to \$50,000. The project provides 75 percent funding of project costs, up to \$5,000, for installation of equipment.

"MAESTRO, in some operations, could save \$300-\$600 per month on utility bills because of the wide variety of old energy-hogging equipment that could be switched out to new, efficient models," says Sam Orr, MAESTRO project director. "We want to help those farmers invest now so they won't get hit so hard when the cost of energy goes up in the future."

These savings matter to many livestock producers, who face high feed prices and are struggling in the current economy.

"While diesel costs are out of your control, at least the amount of energy you use in your lighting, your pumps and your chillers is not, and that's somewhere you can be more efficient and save money," Orr says. "This is a normal application of the Extension mission - to take a new technology and extend that out to the farmers across the state to help them save money and improve their operations."

MAESTRO is a joint project including several Missouri programs. Learn more about it online at www.moagenergysavings.org

Donate to win the MYF/YFW Missouri quilt

MYF/YFW members from East Newton have donated their time and talent to design a hand-quilted masterpiece, pictured here.

The quilt will be raffled off at the 2011 NYFEA Institute. Tickets will be available at district meetings and at the Institute itself. You can still donate and earn a chance to win the intricate quilt, donated by MYF/YFW members from East Newton.

The queen-size quilt (82-inch by 88-inch) is a unique, original design created just for MYF/YFW. It is hand-embroidered and quilted. The intricate details show Missouri counties, the Missouri River, and some Missouri cities, with items representing what each area is noted for.

Missouri's state bird (the Bluebird) and the Missouri mule are also included, along



with the state flower (the Hawthorne) and the Show-Me motto.

The quilt was designed and created by East Newton members Ruth Hunke and Erlene Hoepfner, with help from Neoma

Balkenbusch, Maxine Harris and Carol Penner. This piece of art will be raffled off at the Institute, on Dec. 10.

Tickets are 1 for \$1 or 6 for \$5. You need not to be present to win.

Members say goodbye to a father and friend

Larry Wilbanks, 59, passed away earlier this year, on May 17. Larry was the father of Seth Wilbanks, former MYF/YFW officer, and he was father-in-law to Brittany Wilbanks, State MYF/YFW Reporter. Wilbanks lived in the Sedalia area.

He was employed at MoDOT for 26 years before retiring in 2010. When not at work he could be found on the farm. He is survived by his wife, four children, two step-children, his parents, a brother and two sisters as well as eight grandchildren. Please keep the Wilbanks family in your thoughts and prayers.

Missouri gifts needed

The 2011 NYFEA Institute planning committee is working hard to make the 45th Institute a good one.

Keeping with our theme of *Show Me the Heartland*, we want to showcase Missouri products. For the table decorations on Saturday evening we have made bags to showcase Missouri-made food products. These table decorations will be given away that evening to someone at each table. We



need your help to fill these gift bags.

There are 60 bags, but they don't all have to have the same items. If each MYF/YFW district provides one or two items per bag, that will be enough to give a good sampling of products. To find Missouri-made products in your area, visit agrimissouri.com/mo-made

Please contact Ruth Hunke at rhunke@winstream.net or (417) 825-4826 to share the items you've arranged and to set up delivery. The committee is also looking for promotional items such as keychains, pens, pencils, notepads, caps, etc., to use for welcome bags and trivia prizes. We need your help and hope to see everyone in December.

-Ruth Hunke

Seasonal dairy operations offer rest, more profits

In 1982 there were 150 dairy operators in Barry County with an average of 60 cows. Now there are only 29.

One of those is Charles Fletcher. Fletcher is following in the footsteps of his father who started with three cows and eventually milked 17 cows by hand.

In 1993 Fletcher and his brothers were raising poultry, but after they attended an MU Extension grazing school they made some changes.

"In 1998, we visited the dairy at the research farm in Mt. Vernon. All we knew was we were trying to get these cows to eat grass and make money doing it," says Fletcher. "My dad originally only saw one advantage to pasture-based dairy operations when we divided 95 acres into 35 paddocks. He said he would always know where to find the cattle."

The change to pasture-based grazing proved to be a great change for the Fletcher family. Their operation kept growing and eventually they expanded a farm designed for 200 cows to hold 330.

The Southwest Research Center Dairy near Mt. Vernon provides an example of how dairies like the Fletchers' can operate seasonally and give family members some rest each year while also increasing profits.

There are several good reasons for dairy farms to go seasonal, according to Tony Rickard, dairy specialist with MU Extension. "Forage growth is seasonal, so breeding cows to calve in late winter to early spring matches the cow's requirements with the forage," he explains. "Cows that calve in February and March reach peak production when the cool season forages are at their peak."



Photo courtesy of Agricultural Research Service, USDA

At the research center, production is maintained through the summer by switching to high quality warm-season grasses like Bermuda grass, Caucasian bluestem, Red River crabgrass, grazing maize, sorghum-sudan and alfalfa. Fall regrowth of cool-season forages carries the cows through until they are dried off just before Christmas.

"Our cows are dry from just before Christmas until they freshen again in February or March of the following year," explains Rickard. "That way, the winter dry period matches the time when forages are least available and generally lower in quality."

Going two months without getting a milk check is similar to what beef producers (who get a check just once or twice per year) deal with all of the time. But making the switch initially will require some financial planning.

In a conventional dairy with a 12-month calving cycle, each cow is only being milked 10 months out of the year. Every cow should be dry for the other two months.

"So a seasonal dairy is not necessarily milking any fewer days, it's just that all of our dry periods occur at the same time rather than scattered throughout the

year," says Rickard. "Cows that calve late in the calving window will milk fewer days than the norm though."

Seasonal dairy operations also need to consider the best time of year to begin calving.

Fall calving has the advantage of generally higher milk prices, and cows are dry during the hot summer months so breed back more easily in the cooler fall months. However, these advantages may be offset by higher feed costs to maintain peak production through the winter months.

"At our research dairy we choose to calve in February to March, getting cows bred before the heat of summer, and more closely matching forage availability and quality to the animal's requirements," says Rickard. "When forage quality or quantity is limiting, we feed high quality alfalfa hay."

Perhaps the biggest reason for a seasonal dairy is the change in lifestyle it brings. Conventional dairying is a 365-day a year commitment. Seasonal dairying can allow for some down time to get away, take a vacation, or upgrade equipment and facilities. Contact your local dairy specialist for more information, or visit extension.missouri.edu

Grassland meeting offers forage advice, economic outlook



A grassland meeting in November will focus on grazing, improving profits and the changing beef industry. "Record beef prices are coming in the years ahead, according to the mid-year baseline," says Scott Brown, MU FA-PRI economist.

Brown will speak at the annual meeting of the Missouri Forage and Grassland Council, set for Nov. 7-8 at Lake Ozark. He plans to discuss the bright outlook for those who convert low-cost grass into high-priced beef.

MFGC is celebrating 25 years of promoting better grazing practices. At the evening awards banquet on Nov. 7, Fred Martz, MU professor emeritus, will talk about the group's history. Other speakers from several groups and universities will be on hand sharing expertise and best practices. A trade show will be also open throughout the convention.

Full registration fee is \$95 for members plus \$45 for spouse. Non-members pay another \$15. Partial enrollments are offered.

Astute price watchers will see that it pays to become a member, said Joetta Roberts, who handles the business for the organization. To register, call Joetta Roberts on a weekday morning at (573)499-0886.

On-site registration starts at 10 a.m., Nov. 7 and talks begin at 10:45 a.m. The meeting adjourns on Nov. 8 at 3 p.m. The meeting site is at the south end of the Business Route Highway 54 at Bagnall Dam.

Upcoming Ag Events

November

7-8: Missouri Forage and Grassland Council, Lake Ozark, see article on this page

9: State Milk Board Meeting, Missouri Department of Agriculture, Jefferson City

17: ALOT Annual Meeting and Seminar, Bradford Research Center

December

2-3 Missouri Livestock Symposium, Kirksville, visit missourilivestock.com

4-6 Missouri Farm Bureau 97th Annual Meeting, Tan-Tar-A, Lake Ozark

7-10: NYFEA Institute, hosted by MYF/YFW, Kansas City, see details starting on page 5

16-17 Missouri Cattlemen's Association Annual Meeting and Trade Show, Columbia

January

11-13: MO-AG Winter Convention, Lake Ozark, MO

19-21: Missouri Governor's Conference on Agriculture, Kansas City

27-28: Missouri Dairy Forum, University Plaza Hotel, Springfield

February

3-4: Missouri Nut Growers Association, Nut Show and Annual Meeting, Nevada, visit www.missourinutgrowers.org



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