

# FARM BUREAU® Connection

## PRESIDENT'S MESSAGE

### A Time For Gratitude

By Joe Bragger, Wisconsin Farm Bureau President



In a time of uncertainty and divide, it's great to have some traditions that can bring us all together. My favorites are those that gather us at the dinner table with family and friends.

This year's Thanksgiving dinner may look a little different for your family. Maybe you will be connecting with loved ones via video call. Maybe you will just be gathering with a smaller group of family members. Maybe you have a large family living under one

roof and you won't notice much of a change. Regardless, it is still a time to reflect on the good things in life and what we have to be thankful for.

As a farmer, this time of year is always chaotic for me. We have our normal chores to take care of plus the fall harvest that needs to be completed before the snow flies. The Thanksgiving meal is always a welcome break to escape the stress and pressure for the day (or

sometimes just a few precious hours).

Times are different yet, I hope we can all share in the joys of a successful harvest. Every year farmers place seeds of hope into the soil and work hard to manage the plants to provide for a bountiful harvest to share. In the 1930s, a farmer was able to raise enough to feed him/herself and four other people. Today, we have become so good at what we do that one American farmer can feed 155 people. This is a success we can all feast on.

If I can just ask one small thing of you this Thanksgiving season; please reach out to a local farmer and express your gratitude for their hard work and dedication. Your simple act of kindness will mean more than you could ever know.

In closing, I would be remised if I didn't say thank you. Thank you for being a member of our organization. Thank you for the positivity you bring to this world. Thank you for supporting our farmers.

As 2020 winds down, we continue to focus on moving ... Forward Together.

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# Wilfert Family

## USES TECHNOLOGIES TO GROW QUALITY PRODUCE

By Marian Viney

As owners of a 143-year-old family farm, Dave and Terri Wilfert embrace technology and advocate for agriculture while providing quality produce for their customers.

Wilfert Farms LLC in Two Rivers is the largest fresh market farm in east central Wisconsin. The farm includes cash crops, processing carrots and fresh produce. New to the table, the farm also sells farm-raised, locally processed beef with a family connection. The Wilferts share ownership of this legacy with their daughter Kelly, their son Ryan and his wife Kelsey, who are the fifth generation.

### Using Technology

“America does agriculture better than any place in the world,” said Ryan, who attended UW-Madison’s Farm & Industry Short Course. “I’ve grown up in agriculture and have seen first-hand how vital it is to our local community.”

Science, precision agriculture and technology play major roles on today’s farms.

“Implementing technologies keeps our farm producing the highest quality vegetables, crops and produce and improves our production each year,” said Ryan. “Seeing the results is the fun part of farming. It’s important to see a quality product in demand by the public as people learn more about how food is grown.”

For example, by using the precision of GPS, the Wilferts use the same track for planting and spraying crops, saving time, money and

resources and reducing their carbon footprint.

“By using real-time kinematic or RTK, which is the most accurate application available, it allows for sub-inch precision and accuracy for every application from planting to spraying to tillage,” added Ryan. “It reduces overlap and prevents misses. In vegetable farming, consistent application is very important.”

He explained that precision is essential when planting 24 to 36 rows of a crop per week to allow for staggered harvest, it is important not to overlap or have misses.

“You simply return to the field and pull in next to where you planted and can be confident that everything will line up as if you planted the field at the same time,” explained Ryan. “This is the same for spraying. Accurate GPS plays a huge role in making sure that I am applying product exactly where I need it at the correct time.”

Ryan explained that they also use the RTK signal for drain tile installation.

“Sitting in the cab of the tractor we can create elevation maps and topography with the GPS,” added Ryan. “Then we can install drain tile on the correct grade and consistently at the correct depth across the field. It also allows us to determine if we can place the tile in the ground and have the water flow the direction that we want it to, before we even put the tile plow in the ground.”



Using a touch screen in the tractor, Ryan can make needed adjustments for applications in the field.



Terri checks on the progress of the carrots. Wilfert Farms grows and supplies about five percent of the processed carrot tonnage in Wisconsin.

For the full story, visit [wfbf.com/member-profiles/meet-the-wilfert-family](http://wfbf.com/member-profiles/meet-the-wilfert-family).



# Seasonal Insights: How To Make Sure Your Energy Bill Isn't Hot and Cold.

## WARM UP YOUR ANNUAL PLANNING TO COOL DOWN YOUR MONTHLY BILL

Whether you work from home or have a large household, everyone wants to save money and your home energy bill may be a good place to start. This seasonal checklist will help you reduce your home energy bill all year round:

### SPRING INTO SAVINGS

- Change your HVAC (Heating, ventilation and air conditioning) filter.
- Lower the temperature on the water heater.
- As it gets warmer, open windows or use a fan instead of starting up the air conditioner.
- Unplug any unneeded appliances or additional lighting from cold weather months.

### HEATIN' UP FOR SUMMER

- Change your HVAC filter.
- Lower the temperature on the water heater.
- If you use air conditioning, make sure windows and doors are energy efficient and properly insulated to keep cool air in.
- Keep blinds shut to keep hot sunlight out, or keep blinds open and the lights off — either will help reduce energy use.
- Spend more time in the basement where it is cooler — remember, hot air rises.

### DON'T LET YOUR BILL GET HOT, HOT, HOT

When the weather is heating up, it could mean more use of electricity in and around your home.

- **HOME PROJECTS** – When it's nice outside, that tends to mean more home projects. Make sure to protect your home during and after renovations. Tools can often take up extra electricity, so it's best to balance the use of machinery with energy reduction measures. For example, seasonal insulation should take priority over any aesthetic changes.
- **SCHOOL'S OUT** – When children are home, it might be tempting to turn up the air conditioning to help everyone remain cool, calm and collected. Family might be watching more TV playing video games

### LOOK AT THE NUMBERS IN FALL

- Change your HVAC filter.
- Use sweaters and blankets around the house instead of prematurely cranking the heat.
- Install LED lights as daylight decreases.
- Caulk or replace windows sealing to prepare for cold weather.
- Put in a storm door on any entries that have access to the outside world.

### WIN THIS WINTER

- Change your HVAC filter.
- Always keep the heat above 55 degrees if you're leaving on vacation or for a period of time, to prevent pipes from bursting.
- Make sure your wood burning appliances and chimneys are properly installed and prepped for winter weather.
- Limit use of space heaters or electric blankets, which typically are high energy use.
- Set your energy bill budget and goals for the new year.

and just using more electricity in general. Try to plan for this and come up with energy-efficient activities to keep everyone busy.

- **GET OUT OF THE HOUSE** – Instead of investing in your own swimming pool as it bumps up insurance rates, head to the local pool. Don't be shy about utilizing public places for cool air instead.

- **VACATION MODE ON** – If you are leaving your home for more than a few days, make sure to unplug electronics, turn off your air conditioning, lock windows and close the blinds.

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**GOOD EATS**



## Sweet Southern Slow-Cooker Ham

Photo and recipe courtesy of Wisconsin Pork Association

### Ingredients

- 1 bone-in ham, fully cooked (about 5 1/2 pounds)
- 1 c. apple cider
- 1/2 c. dark brown sugar
- 1/3 c. bourbon (Kentucky)
- 1/4 c. honey
- 1/4 c. Dijon mustard
- 4 sprigs fresh thyme

### Directions

1. Place ham in a large slow cooker. Whisk the cider with the brown sugar, bourbon, honey and mustard. Slowly pour over the ham. Scatter the thyme sprigs into the slow cooker.
2. Cook on high for 4 hours or on low for 8 hours, or until very tender. Remove ham to rest on a cutting board. Pass the remaining cooking liquid through a fine-mesh sieve into a saucepan. Simmer for 10 minutes or until slightly reduced. Cut the ham into chunks or slices. Brush the cut pieces with the cooking liquid before arranging on a platter. Serve warm or room temperature.

## Bourbon Bundt Cake

Recipe courtesy of J. Henry & Sons Bourbon

### Ingredients

- 1 box yellow cake or spice cake mix
- 1/4 c. brown sugar
- 1/4 c. white sugar
- 1 box vanilla or coconut cream pudding instant mix
- 2 tsp. cinnamon
- 4 eggs
- 3/4 c. water
- 3/4 c. oil
- 1/2 c. J. Henry & Sons Bourbon

### Directions

1. Preheat oven to 350 degrees.
2. Mix the above ingredients by hand or with mixer.
3. Butter a Bundt pan. Pour mixture into pan.
4. Bake for one hour or until browned and released from edges.
5. When the cake is out of the oven, melt 1/2 c. of butter into 1 c. sugar and 1/4 to 1/2 c. of J. Henry & Sons Bourbon. Pour over hot cake.
6. Cool. Flip out of pan onto plate and serve. Enjoy!



## Sour Cream Apple Squares

Recipe submitted by Mrs. Wilmer Petit and Mrs. Don Pennings, Outagamie County

### Ingredients

- 2 c. flour
- 2 c. brown sugar, packed
- 1/2 c. butter, softened
- 1c. nuts, chopped
- 1 tsp. cinnamon
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 c. dairy sour cream
- 1 tsp. vanilla
- 1 egg
- 2 c. apples, peeled and chopped

### Directions

1. Preheat oven to 360 degrees.
2. In large bowl, combine first 3 ingredients. Blend at low speed until crumbly. Add nuts.
3. Press 2 3/4 c. crumbs into ungreased 13x9 pan.
4. To remaining mixture, add cinnamon, soda, salt, sour cream, vanilla and egg. Blend.
5. Stir in apples. Spoon over crust.
6. Bake 25-35 minutes until toothpick comes out clean.
7. Cut in squares. Serve with whipped cream.



## Farm Bureau Flavor

These recipes are from Rural Route's Farm Bureau Flavor. For more great recipes visit, [wfbf.com](http://wfbf.com) or find us on at WIFarmBureau.