



The Cornpicker

Bulletin of Fairbury, IL Rotary Club

Fairburyrotary.com



2008 - 2009 Officers

President Josh Clemons
 Pres. Elect Charlie McDonald
 Vice President
 Sec/Treas/Editor Leroy McPherson

DATE/TIME/ PLACE: Jan. 6, 2009 - 12:00 noon at Marchelloni's

ATTENDANCE: 24 & Kay Fugate & Alma Augsburger

LOTTO: J. Tollensdorf & Dean (Louis) Moser

PERFECT ATTENDANCE

Dean Moser

ACTION ON THE AVENUES

CLUB SERVICE

Programs:

- 1/13 - H.S. Winter Sports & Cleerleaders
- 1/20 - Carl Borngasser
- 1/27 - OPEN

Membership:

Next week we will have a board meeting.

Bits & Pieces

Never hesitate to ask for help.

No one succeeds alone.

Micheline Bouchard, Business Executive

Next time you find yourself looking at a dream and thinking, "That's not possible," turn that on its head and force yourself to take the contrary view. Tell yourself: "Success is inevitable. Now prove it."

Curt Rosengren
Motivational Speaker

AREA CLUB MEETINGS

Bloomington	12:00 Noon	Thursday	Elks Club
Gibson City	6:45 a.m.	Wednesday	The Country Kettle
Gilman	6:05 p.m.	Tuesday	Gilman Lounge
Lincoln	11:50 a.m.	Wednesday	Elks Country Club
Normal	12:00 Noon	Wednesday	Bone Student Center

Stewards of the Land

Alma Augsburger



The Stewards of the land, LLC is a group of local families helping to change the world by producing fresh foods for kitchens across Illinois.

Enjoyed in award-winning restaurants, local food shops, and many family homes across the area, the food produced by the Stewards of the Land is fresh, chemical-free and delicious.



Stewards of the Land is a farmers co-op. Alma grew up in a large family that had to be self sufficient, eating fresh fruit and garden produce and canning or freezing for the winter. Her son Adam and Will Travis got started by cooking down maple syrup. Will went on to grow his own. A lot of the co-op produce goes to Dave's for sale. Adam helped Alma until last year when her brother lured him away with a pay check. Last year Alma decided to go full time. Planting more is not the answer, you need to specialize. Marty Travis started the co-op four years ago and formed the group "Steward of The Land". This is sustainable farming. They use a lot of mulch and are chemical free. For insect control they pick by hand, use sea salt water, dish soap, etc. See their mission statement below. The Steidinger Sisters under Business Connections helped them establish their business. They set up a web site through a grant. Some of the excess food goes

to our local food pantry. The co-op helps them market their goods and carry liability insurance. Two percent of their sales goes back to the co-op. When produce goes to Chicago or Champaign, they give a percentage for delivery. They have monthly meetings and educational tours. Their primary markets are Daves and restaurants in Chicago and Champaign. They deliver to about 30 restaurants in Chicago. They can't list the food as organic because it has to be tested and licensed, but they can claim as chemical free. Alma has her private label "North Avaco Farms". They sell to the Fraterria Grill in Chicago. Their object is to get local produce to the family table. They have a lot of young members like Trent Kilgus who sell goat meat. Kilgus Dairy will now be selling locally. Thad Waldbeser who is 12 years old is selling and making bio-diesel. They are selling specialty items like leeks, mulberries at \$10/quart used to make ice cream. Cat tails and special corn, wheat berries, squash blossoms for soups, radish pods, paw paws, mini peppers, heirloom tomatoes, pea shoots and sunflower shoots at 20-24/pound. They like to be termed as "community supported agriculture".

Our Mission

To create, maintain, and support the family farm, to help them become and remain sustainable and profitable, and to provide the same opportunity for future generations.

To provide fresh, healthy, chemical-free foods of the highest quality - directly to the tables of those who have a deep sense of appreciation for the connection to the land. We are committed to a sustainable future for our families, our land and our communities.

Our focus is to produce food that is:

“ better for you

“ better for your kids

“ better for the planet

