



# 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:** June 23, 2009, 12:00 noon at Marchelloni's

**ATTENDANCE:** 15 plus Paul Kilgus

**LOTTO:** J. Tollensdorf and T. Taylor

## ACTION ON THE AVENUES

### CLUB SERVICE

**Programs:**

6/30 - Lee Noonan & Josh Smith - Turning Point Therapies



We need July programs! Let Leroy or Josh know if you have one or two.

**Membership:**

Rod Stevens Father-in-Law (Clyde Hoffman) passed away. We send our condolences.

### 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

### Quips & Quotes

*Perhaps loving something is the only starting place there is for making your life your own.*  
 Alice Koller



### Chief's Game

**Last call for tickets** for the game on **Friday, July 24th** . . . Club Box Seats for \$22.00 for game and transportation.

A great fireworks display will follow the game! Call Denise at Bluestem for reservations . . . 815-692-2369.

**Reservations must be in by Thursday 6/25**

# KILGUS DAIRY

Paul Kilgus



Paul noted they had their open house last weekend with about 1,000 attending. Paul and family along with Matt & Jean started their family business. Two years ago they had to decide to do more farming or diversify. They felt diversification was better to keep the family working. The family has worked together the past 50 years on the farm. When Matt came back, they had to decide on going for a mega or a value added farm. They decided on the value added. Paul would handle the livestock end and Matt the bottling end. They divided the business down into their own areas of expertise. As Jersey breeders they first looked at cheese but decided not to compete with the Ropps, so they took a hard look at the fluid market. Their goal

is to bring a quality product to you. You know where the milk comes from. It wouldn't be good to try to raise 1,000 head one mile from Fairbury. They currently have 80 head of Jersey cattle producing around 500 gal. per day. They looked at Iowa and around but found there is no other natural milk production in Illinois like this one. They went to all Jersey so they could use the Queen of Quality stamp. Their product is non-homogenized so you have to shake it up well. In non-homogenized, the fat particles are not broken down so you don't absorb as much fat. Their biggest challenge is to educate the people. This family farm is local and fresh. They stand behind their product. They are all natural and focus on quality.



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Additional information below taken from The Fairbury Blade 6/17/09.

Photo and story by Sharon Shifflet

## Kilgus Family Opens Creamery



Justin and Matt Kilgus work the line at the milk bottling plant at Kilgus Farmstead in rural Fairbury.

Those looking for a new taste milk, with the added benefit of a healthier product, need only to look to an area producer. A new, state-of-the-art farmstead creamery has recently been opened in rural Fairbury by members of the Kilgus family, and will offer non-homogenized Jersey milk to central Illinois consumers. Matt Kilgus

and his uncle, Paul, and their families own the business. Justin and Trent Kilgus and Ben Herr are also employees of the operation. Only milk from the 100-cow Jersey herd will be bottled under the Kilgus Farmstead brand, said Matt Kilgus. "Our milk comes exclusively from Jersey cows and will be non-homogenized," said Matt Kilgus. "It is a bit different than ordinary supermarket milk. "We believe that our customers will discover that there really is a difference in taste." Kilgus explained the difference between homogenized and non-homogenized (cream on top) milk. The homogenization breaks down the fat particles in milk making it easier for the body to absorb the fat, he said. Non-homogenized milk will not pass through intestinal walls as easily. Therefore, non-homogenized milk has been shown to keep cholesterol lower and hearts healthier. Kilgus

said that Jersey milk has more protein and calcium than many other kinds of milk, and that non-homogenized milk has been shown to have additional health benefits. Additionally, Kilgus said his Jersey herd is on pasture from April to November, and grass-fed milk has been known to have higher levels of conjugated linoleic acid (CLA) which has been identified as a cancer fighting stance.

According to Kilgus, construction of the creamery has been underway for about a year, but has been in the planning stages for several years. "We have toured several facilities in other states to get an idea of how they are set up," said Kilgus. The Kilgus Farmstead line of milk products include whole, 2 percent, skim and chocolate milk offered in 1/2 gallon and pint sizes. Heavy cream from the Jersey milk will be marketed primarily to restaurants, and an ice cream mix is being formulated from the milk for soft-serve machines. A variety of beef and goat meat is also available at the Kilgus Farmstead Creamery Store, located on the farm. The store has a viewing window to the bottling operation. Kilgus Farmstead products will be available at selected locations including Fairbury, Pontiac, Gibson City, Bloomington-Normal and Streator.

"Our commitment is first and foremost to the local central Illinois market," said Kilgus. "Our customers will know that Kilgus Farmstead milk comes only from our farm, and that our family stands behind its quality."