

The groundhog saw his shadow a few days ago and predicted another 6 weeks of winter. As long as that means we will see moisture of some sort that will work for me. With temperatures somewhat unseasonably warm, we will need the moisture for the winter wheat crop. Top dress season is in full swing and preparation for getting the spring crops in the ground has started. We are ready to help you with your needs from fertilizer to chemicals this spring. Prices have stayed somewhat flat for the past several months and supplies are fair. We look forward to working with you on whatever spring needs you have.

The feed season has been another very busy time. Production from October through December was up 54% over the same period last year. The same period from October through December 2012 to 2013 was up 34%. This trend has continued into the new year. The crew at Kellogg has been running two long shifts in order to keep up with the demand for the 20% nuggets that we produce. Receiving 14 to 17 loads of DDG each week to meet production needs. We have been running 4 delivery trucks which includes the addition of the new semi delivery truck this season. The crew deserves a big pat on the back for their efforts in keeping up with the large volume increase we have seen over the past two years. With livestock prices good, we have also seen good volume increases for our loose feed delivery from the Hackney feed mill.

Projects at our Winfield and New Salem facilities are coming along. A few weather delays and some equipment

repairs have slowed things a bit, but we hope to be operational at New Salem by the end of February and at Winfield by mid March. The new legs will make the facilities much more user friendly and should triple the speed at which we can unload a truck.

The Atlanta truck storage and tire shop building project is coming along nicely. We hope to be completed by early March. There will probably be a lot of fine tuning to do over the next few months, but the facility is fully enclosed and work on the inside is coming along. With the spring fertilizer and spraying season upon us, it may slow some progress down as we take care of the needs of our members. The group is looking forward to being in the new facility as soon as they can be. Stop by and have a look for yourself.

Richard Kimbrel
General Manager



News from the South

Well, this has been quite a winter as far as weather variations are concerned. Just in the last few days we have experienced everything from mid 70 degree temperatures down to below freezing within a very short amount of time. However, it has given us some opportunity to get an early start on our spring fertilizer application. We are currently about half done and weather permitting should be in pretty good shape moving forward into the spring. I would also like to take this opportunity to discuss the importance of pre-emergent chemical applications on the acres going to Soybeans this coming season. With the difficulties we have been experiencing with glyphosate resistant weeds the last couple of years it's rapidly becoming almost a necessity to apply some type of pre-emerge chemical prior to planting. We have several different options, so give us a call and we will certainly work with you to get ahead of the problem before it continues to get more detrimental to your crop acres. As always, we thank you for the continued support of your cooperative and look forward to meeting the challenges we are facing in the ever so changing industry we call agriculture.

Hackney,

Todd, Stacie, Les, Frank, Nate, Court,
Chance, Ronnie Dean

Hello from Beautiful Downtown Winfield

Still a lot of time left for winter! We sure could use the moisture, but I have seen snow before and rain will do for me. I think the east coast got our share this winter. By saying this will we be covered up with snow in March?

I would suggest that you should start thinking about spraying or spreading your yard for weeds this spring. We carry several different products that will work just fine for you.

Well, I don't have any recipes for you or any words of wisdom. The only thing I have to say is, come see us!

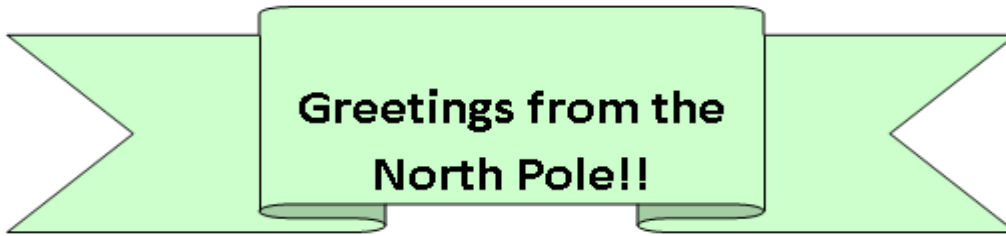
Ron, Todd and Chad



**HAVE YOU
HEARD THIS
ONE?**

Q: What did the farmer call the cow that had no milk?

A: An udder failure!!



We hope everyone is enjoying the roller-coaster ride of weather we are on. It sure makes the guys anxious to get the new heated shop done to fix tires in.

Andy has been burning up the area in 'White Lightnin,' fertilizing wheat and brome. 'White Lightnin' is the new Miller dry spreader the board purchased this winter for our location.

We would like to encourage our crop producing patrons to consider a pre-emerge program for their row crops. Now is the perfect time to visit with us about your options. Bring in your field maps to get on the spray list and get a jump on the glyphosate resistant pigweeds and marestail.

We invite you to stop by and tour the new construction. It is still under way, but making progress. We are hoping to be able to move in by mid-spring.

As always, the coffee pot is on. So come by and have a cup.

Atlanta Crew: Darren, Katherine, Jimmy, Terri, Andy, Paul, Justin, Ric, Lyle



News from Burden and New Salem

This weather has been something else. It has been nice and we have been getting a lot done. We have some of the grain shipped out of Burden and we are getting closer to being able to take some wheat. Once New Salem is done we will be busy shipping out grain there.

In Burden we had our scale and load out bin painted, and at New Salem there has been a lot of progress made. The pit is done and the leg is up. They are just finishing up some of the spouting and there is still a lot of electrical work to be done.

On another note it is top dressing time again and we have plenty of fertilizer on hand so come in and see us.

Thank You for your Patronage.

Nick & Alan



Creamy Mustard Chicken

Recipe Submitted by Rebecca Romero

1/2 package whole wheat angel hair pasta (7-8 ozs)	1 large shallot, finely chopped
4 thin sliced chicken breasts or cutlets (about 1 lb.)	1/2 cup dry white wine
1/2 teaspoon garlic powder	1/2 cup water
1/2 teaspoon salt, divided	1/4 cup sour cream
1/2 teaspoon pepper, divided	2 Tablespoons Dijon mustard
1/4 cup all-purpose flour	2 Tablespoons chopped fresh sage
3 Tablespoons extra-virgin olive oil, divided	

Bring a large saucepan of water to a boil. Add pasta and cook according to package instructions. Drain. Meanwhile, sprinkle chicken with garlic powder and 1/4 teaspoon each salt and pepper. Place flour in a shallow bowl and coat both sides of the chicken, shaking off any excess. Reserve 2 teaspoons flour; discard the rest. Heat 2 tablespoons oil in a large skillet over medium high heat. Cook the chicken turning, once, until golden brown and cooked through, 3 to 4 minutes per side. Transfer to a clean plate. Reduce heat to medium and add the remaining 1 tablespoon oil to the pan. Add shallot and cook, stirring, until beginning to brown, 30 seconds to 1 minute. Add wine and cook, stirring occasionally, for 1 minute. Combine water with the reserved 2 teaspoons flour. Add to the pan and cook, stirring until thickened, about 1 minute. Remove from the heat; stir in sour cream, mustard, sage and the remaining 1/4 teaspoon each of salt and pepper. Return the chicken to the pan and turn to coat with the sauce. Top the pasta with half the sauce, the chicken and then the remaining sauce. Garnish with more sage, if desired.