



# Ag Edge

*Christmas Special*



## in this Issue

### *Season's Greetings*

From Tony Hemann, CEO!

~\*~\*~\*

2017  
Annual Meeting Notes

**2017**

Check out the  
SilverEdge Co-op  
Agronomy Trials of  
2017...

**"Working for you, your family  
and your future"**

Hello and welcome to the Special Christmas Edition of the SilverEdge Cooperative's Ag Edge quarterly newsletter.

This year has seemed too have flown by, with the holiday season already upon us. As always, we have plenty of news and information to share with you!

The SilverEdge Cooperative family would like to wish you and your family a Merry Christmas and a wonderful holiday season filled with peace, joy, and happiness.



**Scott Cain**

Ascend® is a combination of three EPA registered plant growth regulators, designed to provide vigorous early plant growth germination and emergence, a robust root system, larger leaves and wider stems.

Toggle™ enhances root development, nutrient uptake and increases stress resistance.

Designed for the stressed acre, backed by data, proven to increase tolerance to stress.

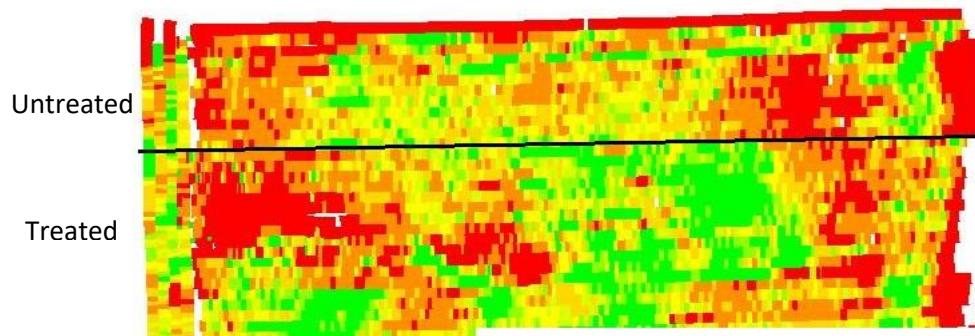
Throughout the 2017 growing season Scott Cain, Winfield Associate at SilverEdge Co-op, was involved with multiple trials in the area. Here we will showcase the SilverEdge Cooperative 2017 trials and results:

### **Starter & Ascend**



2017 In-furrow starter with Ascend trials yielded between 4 and 20 bushels better than untreated checks. These results were from 7 different trials within SilverEdge serviced acres.

### **Toggle**



This year, SilverEdge took a look at a new product called Toggle. We did several Toggle trials on both corn and soybeans. We are still awaiting some data, but in one V5 application on coarse soil, the treated block yielded 15 bushels better than the untreated block, netting an additional \$33 an acre of profit.

If interested in either of these products, please feel free to contact your local SilverEdge Agronomist for more information.

# Manager's Report



*Tony Hemann • General Manager, CEO  
tonyh@silveredgecoop.com*

Happy Holidays!

We had a great turn out for our Annual Meeting on the 27<sup>th</sup> of November. Thank you to everyone that was able to attend. The weather was nice and the meal served by the Edgewood Locker was fantastic! During the meeting, Grant Guetzko and Tim Rathe were reelected to the Board of Directors. Ryan Riechers had decided not to seek another term on the Board of Directors and Alex Keppler was elected to the open seat. A big thank you goes to Ryan for his service on the Board.

Some of the information presented by the Board President, Jim Smith and myself included:

- ❖ Sales of \$29 million dollars and Patronage Dividends issued of \$389,000.
- ❖ We currently have 969 Class A Members and 109 Class B Members.
- ❖ \$390,000 was spent on additions to fixed assets.
- ❖ \$228,000 of Domestic Production Activities Deduction, also known as Section 199, was passed back to qualifying members, which on average is equal to 16.5 cents per bushel on corn and 45 cents per bushel on soybeans.
- ❖ Agronomy represents 51% of sales, Petroleum 20%, Grain 18% and Feed and Merchandise 11%.

If you were unable to attend the meeting and would like more information, stop in and pick up a copy of the Annual Meeting Report or give us a call.

Thank you again for your continued support!

*Merry Christmas and Happy New Year!*

Sincerely Tony,

*Tony*

KEEP YOUR CATTLE HEALTHY THROUGH THE COLD TEMPS AND STRESSFUL ENVIRONMENTS

**WE CAN'T CHANGE THE WEATHER, BUT WE CAN HELP WITH THE  
STRESS**

**WITH A PURINA STRESS TUB**

**GET YOUR CATTLE ONE TODAY**

**STOP IN AT SILVEREDGE COOPERATIVE IN EDGEWOOD OR DELHI**





## Christmas S'mores

These Christmas s'mores are a holiday twist on a campfire favorite. Little hands can be helpful with arranging the graham crackers, sprinkling the marshmallows and the candies.

 **36** BARS |  **10 min** PREP TIME |  **45 min** TOTAL TIME

### Ingredients

- 12 (5x2 1/2- - inch) Chocolate graham crackers
- ¾ cup Land O Lakes® Butter
- ¾ cup firmly packed brown sugar
- 3 cups miniature marshmallows
- 1 cup candy-coated milk chocolate pieces

### How to make

**Step 1**  
Heat oven to 350°F. Line 15x10x1 – inch baking pan with aluminum foil, extending foil over edges. Spray foil with no-stick cooking spray.

**Step 2**  
Place graham crackers onto foil so sides touch.

**Step 3**  
Melt butter and brown sugar in 2-quart saucepan over medium heat, stirring constantly, 4-6 minutes or until smooth and mixture just comes to a boil. Pour evenly over crackers. Bake 5-6 minutes or until bubbly.

**Step 4**  
Remove pan from oven; sprinkle with marshmallows. Continue baking 2-3 minutes or until marshmallows begin to soften. Sprinkle with candy. Cool completely. Lift out of pan using foil ends. Cut into bars.

