

DEMETER NEWS

• FOCUSING ON OUR COMMUNITY & THE UW-MADISON COLLEGE OF AGRICULTURAL & LIFE SCIENCES •

President's Message

I am looking forward to a wonderful year serving as your President! I'd like to start by thanking the Executive Team for all their support and guidance so far. This year our goal is to increase recruitment of new members to Demeter and to develop an online system for registration and donations on our beautiful new website. I am working to recruit members on campus in CALS across various departments and centers. Randy Shaver, our Vice President, has graciously taken on the role of working with technology chair Weizhong Wang to develop the best method for adding online payments. I look forward to an amazing year!



Laura Hernandez

Meat Processing in WI

The January 25, 2023 Demeter zoom presentation featured Jeff Swenson, DATCP Livestock Specialist, and Jeff Sindelar, UW-Madison Extension Meat Specialist, discussing "Opportunities and Challenges for Wisconsin's Meat Industry."

Wisconsin is home to several large meat packers that harvest animals from Wisconsin and neighboring states and a number of intermediate sized meat processors, all of which market their products in interstate commerce. Our state is unique in the U.S. in the number and dynamic activity of its small meat processor industry. Located largely in smaller cities and towns across the state, every county except two or three have at least one company. There are about 400 of these plants in the state. Some of these companies market products nationally, but most market only in Wisconsin. Wisconsin unquestionably has the strongest small processor industry in the U.S. Their high quality products receive national recognition.

The Covid-19 pandemic produced the same challenges for Wisconsin's industry as it did for all U.S. meat packers and processors. But the state's industry, particularly the smaller processors, emerged even more dynamic. They adjusted operations to improve worker safety, developed more flexible work schedules, changed their mix of products to specialize in what they did very well, updated equipment to

become more efficient and began expansion projects at an unprecedented level. State government established a matching grant program for modernization projects. A new bipartisan meat industry caucus works to identify opportunities for the industry and means to address those opportunities and needs. The caucus includes elected officials, meat industry personnel, members of academia, of government agencies, and of a variety of animal industry organizations.

Attracting and retaining high quality employees challenges the entire industry. Immigration restrictions and limits exacerbate this challenge. Companies address staffing issues with higher salary packages, benefits, more flexible work schedules, and vacation and leave policies in ways that are unique to each company and the community in which it operates.

We learned more about a dynamic industry seldom featured in the media.

By Elton "Abe" Aberle

See replay at:

demeterwi.org/events-2023/

Annual Meeting

The Demeter Annual Luncheon on May 3rd was attended by 42 members and invited guests. Professor Claudio Gratton of the Entomology Department at UW-Madison spoke about his research on native bees and habitat restoration.

Claudio's research has shown that the survival of bees is under threat. Since one of every three plant foods we eat is pollinated by bees, there is concern about producing enough food if we depend only on native bees for pollination of crops.

He explained that bees are herbivores and that honey bees, originally from the Mediterranean, are generalists, which makes them good commercial pollinators. Also, they usually travel as much as one mile in one day. Commercial growers bring honey bees into their cropping area during pollination time to supplement the activity of native bees.

The three main causes of native bee decline are: 1) habitat loss; 2) pesticides such as neonicotinoids; and 3) pathogens. Many seeds in the U.S. are treated with neonicotinoids, which is bad for all bees. These chemicals have been banned in Europe. Things are not looking good for insects here!

Over 70% of native bees are ground nesting and build nests in soil burrows. The other ~30% use plant cavities. Bees are finicky, preferring warm weather and no wind to be out and about.

Wisconsin has over 400 species of native, wild bees. One of those is the Rusty Patch Bumble bee whose range is now restricted mostly to Wisconsin, Iowa and Indiana.

To help gather more data on native bees, Claudio has developed the WiBee app. This can be used almost anywhere from private gardens to schools to farmer's fields. To learn more on how to use it, go to <https://pollinators.wisc.edu>. The app can identify:

1) bumblebees, 2) honey bees, 3) large dark bees, 4) small dark bees, 5) green bees, and 6) non-bees. In a 3' x 3' area the user can observe and record flower visits for 5 minutes, and complete the survey in 3 days.



Dr. Gratton



WiBee app

The data that is gathered using the WiBee app is made public on a Public Data Dashboard. Claudio is hoping that the data gathered via the WiBee app will provide information needed to restore and sustain Wisconsin's bee populations.

At the end of May, Claudio demonstrated the WiBee app to Demeter members in Allen Centennial Garden. Members of Demeter are invited to participate in this citizen science project – it's fun, it's easy, your data is yours to explore, and you would be contributing to pollination science.

Referring to the question of what is driving the loss of bees, Claudio referred to the "No Mow May" movement as one way to nurture bees. He asked us to think about how we manage our gardens/land. He is hoping that there will be a major move toward the development of agricultural landscapes that support and sustain diverse bee populations. If anyone has questions, please email pollinators@wisc.edu.

By Coe and Paul Williams



Carrie Aberle, Reba Luiken, and Abe Aberle



Gael Boyd



Gail Schaefer and Nan Field



Gennie Bostian and Judy Stang

Our Legacy Relationship with Kemp Station

Kemp Station has attracted many members of the Demeter family to its lovely venue for research, teaching and retreat. Both professional and personal relationships have been forged over the years with this station and its staff, and have led to many donations to its amenities. Funds for kitchen appliances in the Lodge were donated by Demeter and Demeter Secretary Linda Harvey. Funds toward the construction of Mead Hall were donated by Friends of Gordon Harvey, Linda's late husband, and Demeter Corresponding Secretary Jan Martin and her late husband Jeff.



In September 2022, Jan and Linda led a Demeter effort to sew new curtains for the historic lake cabin. Working with the remnants of fabric from the old curtains, they recently fabricated lovely pillowcases and potholders for use at Kemp's facilities.



Station director Scott Bowe receiving pillow cases from Linda and Jan in June 2023.

Scott Bowe's wife Jackie Bove, a Demeter member, designed the artistic graphics of Demeter's newsletter and stationery. Former Demeter treasurer Candee Craven with her husband Scott remain active at the station supporting many ongoing professional activities there.

By Sally Leong

WiBee Field Day

Six Demeter members and guests ventured into the flowers at Allen Centennial Garden with Professor Claudio Gratton to learn how to use the WiBee app to study bees pollinating plants. The weather was hot and sunny, ideal conditions for bees to be out pollinating. After showing us how to set up the app, we looked at archival samples of different bees and then visited several flowering plants with our first stop at garlic chives. The purple chive flowers had attracted two kinds of bees, small and large black bees, and a bee-like fly, which for bee novices might be easily misidentified as a bee. In addition to morphology, we learned that the flight patterns and wing positions can distinguish bees from flies. Flies can also be pollinators. A gentle suction, portable vacuum was used to collect insects for further analysis.

The life cycle of the bees as stem-inhabiting or ground-inhabiting was reviewed and the adverse impact of tillage, which destroys the nests and larvae of ground-nesting bees, was discussed. For example, squash bees nest as solitary bees in the ground several inches below the surface, overwinter there, and emerge during the growing season to pollinate squash plants.

Traveling through the garden we found other flowering plants filled with bees. The afternoon ended with more discussion in the shade of the pergola eating cookies and drinking flavored, sparkling Italian water.

By Sally Leong



Nosing and Sipping Bourbon at J. Henry and Sons

One sunny day in April, a group of 20 Demeter members and three new faculty and administrators from the College of Agricultural and Life Sciences nosed and sipped three types of custom bourbon and a farmer's cocktail while learning how bourbon is made. The group then toured the bourbon aging rickhouses at Joe and Liz Henry's multigeneration farm.

In the 1980s during the farm crisis, big decisions had to be made about the sustainable future of their operation. Joe decided to make bourbon to add value to their 1300-acre cash grain operation and began with the pilot production of 200 barrels. This was a carefully planned decision as bourbon has six national standards that must be met for its production. In addition, the variety of the corn, rye and wheat grains and malted barley were evaluated to provide a unique and desirable product. Three heritage grain varieties developed by CALS researchers were chosen and are grown on farm while the malted barley is procured from Briesse in Chilton, WI. Distilling of the grain mash is done offsite. Oak barrels for aging, made in Kentucky but using oak wood sourced from Wisconsin and Minnesota, are filled and stored on their sides on racks in the rickhouses. The interiors of barrels are charred before filling to help release flavors and colors from the wood. The air temperature changes in Wisconsin are optimal to bourbon aging. The result was an award-winning bourbon made with many Wisconsin products, some developed at UW CALS!

Today the operation has grown significantly, and more rickhouses have been constructed to accommodate more barrels of aging bourbon. Several new types of bourbon have been developed and all have been recognized internationally with many awards. We learned that this level of recognition is

To learn more visit:
JHenryandSons.com



highly significant for such a young operation. The farm business has also grown to include tastings and farm tours along with hosting large events.

By Sally Leong

Corn Roast 2023

"We'll have corn," says Larry Binning in answer to anyone wondering whether there will be corn at the 2023 Demeter Corn Roast. Much of Columbia and Dane counties are suffering from severe to extreme drought, according to the July 6 U.S. Drought Monitor. Without rain sometime soon, crop yields will be reduced. "If need be, we'll source enough sweet corn from food processors that irrigate their crops," Larry says. Even so, let's still pray for rain!

As always we'll be able to count on a delicious picnic dinner featuring pork and beef sandwiches, coleslaw, and Cherries Jubilee served with Babcock Hall vanilla ice cream. We'll also have apples from Eplegaarden, lemonade, beer and coffee.

CALS Dean Glenda Gillaspay and Alice in Dairyland Ashley Hagenow have accepted our invitation to speak and our student awardees will be presented.

Make plans now to attend. The corn roast will begin with a social at 5 p.m., followed by dinner at 5:30 p.m. Sept. 6 at Lakeview Park, 6300 Mendota Ave. in Middleton. Tickets are just \$16 per adult, and \$4 for children under 12. Your reservation form is included with this newsletter. The reservation deadline is Aug. 30 . . . and there will be corn!

By Lynn Grooms

Demeter's New Website

Judy Stang, a longtime friend of mine, asked me if I would consider building a website for Demeter in January 2022 and put me in contact with Sally Leong. Sally and I set a plan in action. I signed up for a web hosting service, set up a development environment and designed a theme and layout for the site based on the wheat graphics used in this newsletter. Doug Maxwell, Sally and I collaborated on the site content and organization. The first release of the website went "live" in April 2023.

The Demeter website <https://demeterwi.org> "puts us on the map" as some board members put it. Currently the site is informative and easy to use. Moving forward, Vice President Randy Shaver and I, along with other members, will be looking to add more functionality to the website, such as online event registration and payment/donation processing.

By Weizhong Wang

Garden Party

A beautiful June summer evening greeted 41 Demeter members and guests to our annual Allen Centennial Garden Party. The gardens were gorgeous, and we were pleased to meet our Demeter-sponsored Intern, Pearl, who told about her work at the gardens which has had a focus on making educational signage. Our honored guest, Karen Martin, was on her first day of retirement from CALS as Scholarship Director. George Shook, Demeter Education Committee Chair, introduced Karen and thanked her for her extraordinary guidance over the past 15 years in selecting qualified students for our scholarships. Her help has been invaluable! When asked about retirement plans, Karen said she and her husband would be attending several summer concerts in the area and preparing for a vacation in Greece and Italy. We wish her well. Thanks to Judy and Darrell Barth for planning and hosting the party enjoyed by all.

By Judy Stang



Judy and Darrell Barth



Pearl



Vice President Randy Shaver



Karen Martin and George Shook



Assoc. Dean Troy Runge

Donor Acknowledgement

Donations for Student Support

Sandra Bubenzer, Leone Suttie, Carrie and Elton Aberle, Judy and Darrell Barth, Lois Buelow, Molly Jahn, Mary Stuiber, Timothy Rhoads, Dorothy and Larry Binning, Lloyd and Gennie Bostian, Laura Hernandez, Ester and Birl Lowery, Betty-Jo Dahlman, Jackie Bowe, George Shook, Rita Harris

In Memory Of

Bill Saupe by Craig and Amy Lorimer

Arlene Peterson by Mary Tibbitts

Elden Stang by Judy Stang

Dwight and June Forsyth by David Forsyth

Shirley Lower by Richard L. Lower

R. Gordon Harvey by Linda Harvey

Mary Worf by Gayle Worf

Jeff Martin by Jan Martin, Beverly Schrag

Kennth Munkres by Ann Zinner

Dennis Buege by Catherine Buege

Wilma Rohweder by Rick and Peggy Daluge, Dorothy and Larry Binning

Don Field by Nan Field

Wilma Rohweder by Linda Harvey

Laverne Forest by Betty Forest

Marion Thoresen by Ruby Dobson

Neal Jorgensen by Randy Shaver, Darlyne Jorgensen

Wilma and Duane Rohweder by Lynn Grooms

David Stuiber by Mary Stuiber

Jobelle Shands by Linda Harvey

Janet Bruhn by Mary Kay Reinemann

Allan Bringe by George Shook

Don & Ardith McDowell by Donna Beestman

Cynthia Benevenga by Norlin Benevenga

Bill Saupe by Amy Lorimer

In Honor Of

Martha Maxwell by Sally Leong, Sally Andrews, Judy and Darrell Barth

Martha and Douglas Maxwell by George Shook

Laura Hernandez by Sharon Brantmeier, Randy Shaver

Leo Walsh by Keith and Andrea Keiling, Martha and

Douglas Maxwell, Sally Leong, Hanna Boekhoff-Walsh

Sally Leong by Liz Henry, Douglas and Martha Maxwell,

Judy Stang

Joyce Bringe by Betty Forest

Lorna Saupe by Amy Lorimer

Donations to Sewing

Linda Harvey, Joyce Bringe, Betty Forest, Ester Lowery, Betty-Jo Dahlman, Julie Arriaga, Jackie Bowie, Rita Harris, Sally Leong

In Honor Of

Linda Harvey and Jan Martin by Sandra Bubenzer

Donations to Education Fund at UW Foundation

Douglas Maxwell, Judy Stevenson



Student Awardees enjoying Corn Roast



Sewing Workshop at Blue Bar Quilts

Corn Popovers

Do you know what you will do with all the fresh sweet corn you buy at the Corn Roast?

Corn, Buttermilk and Chive Popovers

Adapted from The New Basics by The Smitten Kitchen
Makes 6 popovers in a traditional popover pan or in ramekins; will likely make 9 in muffin tins

1 cup buttermilk (or make your own sour milk)

1/2 cup corn kernels (from most of one cob)

3 large eggs

2 tablespoons melted butter, cooled, divided

1 cup all-purpose flour

1 tablespoon yellow cornmeal

1 teaspoon granulated sugar

1/2 teaspoon table salt

Freshly ground black pepper

1 tablespoon snipped fresh chives

Place buttermilk and corn in a blender together and blend for just 3 seconds – you're looking to break up the corn a bit, not puree it. Add the eggs, one tablespoon of the melted butter and blend for one second more. Add the flour, cornmeal, sugar, salt, a few grinds of black pepper (I used four, not that you asked or that I'd expect a normal person to count) and the chives and blend again until barely combined, some lumps are fine.

Set the batter aside to rest while you preheat your oven to 375 degrees, about 15 minutes. Brush your popover, muffin or ramekin cups with the remaining tablespoon of butter. Fill each cup slightly more than halfway with batter (see top of recipe for cup estimates).

Bake popovers 30 to 35 minutes (see Note above about baking times in a muffin tin). Try not to open the oven door! Crack it just 1-inch to take a peak if absolutely necessary towards the end. Popovers are done when they're tall and bronzed. Flip popovers out onto cooling rack and let cool for a few minutes before tearing in. Even then, they will be filled with steam and very hot in the middle – be careful. Eat with a great big summery salad on a deck somewhere, please.



Special Thanks

Each year Demeter is blessed with gifts from other businesses and organizations to support our operations. We want to acknowledge these donors for their generosity.

Blue Bar Quilts provides Demeter's Sewing Workshop free access to their teaching space one day a month which enables the group to sew over 1000 head coverings a year to donate to UW Hospital's Wig Salon.

Oak Bank provided Demeter with a check scanner which is used to rapidly scan checks for secure digital deposits at their bank.

Sharon Brantmeier's private investment firm Ameriprise Financial Services LLC donated the cost of printing one newsletter.

Allen Centennial Garden hosted Demeter's WiBee App Field Day and Annual Garden Party.

Eplegaard provided the delicious apples we enjoyed at the Corn Roast.

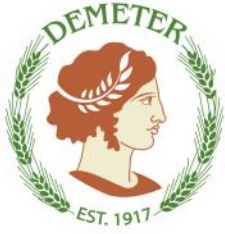
The UPS Store provided Demeter with discounted printing services.

Demeter extends a special thanks to former newsletter editor Martha Maxwell for her 8 years of lovely newsletters that have kept members well informed!

Demeter Bookmark

As part of a membership recruitment effort, we have just published our first bookmark to introduce Demeter to others. We have included a bookmark with this mailing and request your ideas for its distribution to prospective members. Please contact Jan Martin with your thoughts.

Janice Martin, jan.martin539@gmail.com



DEMETER

Judy Barth

1885 Briarwood Lane

Fitchburg, WI 53575-2001

NEW MEMBERS

Kate Vandenbosch

Rita Hindin

Alison J. Duff

Glenda Gillaspay (Honorary)

Fawn Gottschalk

Clifford Haaland

Louis Macias

Jennifer L. Mnookin (Honorary)

Michael Peters

Tonia Peters

Weizhong Wang

Gael Boyd

UPDATES

Death of Wilma Rohweder

SYMPATHIES

Family of Ron Doersch

THINKING OF YOU

Judy Stevenson

GET WELL

Andrea Kelling

Larry Binning

Send news of life events to

Janice Martin

jan.martin539@gmail.com

EVENTS

SEWING WORKSHOP

Blue Bar Quilts

6333 University Ave. Middleton

3rd Tuesdays, September thru

May, 10AM - 4PM

ANNUAL CORN ROAST

September 6, 2023, 5 - 7 PM

FALL TOUR OF EPLEGAARDEN ORCHARD

October 1, 2023, 2- 5 PM

BULB PLANTING

October 17, 2023, 1 PM

HALLOWEEN AT

SCHUMACHER FARM PARK

October 21, 2023 , 4 - 8 PM

COREY GEIGER TALK AND LUNCHEON

October 25, 2023, 11:30AM - 2 PM

SPRING LUNCHEON & ANNUAL MEETING

May 1, 2024, 11:30AM - 2 PM

BOARD MEETINGS

January 11, 2024

Sally Leong
Newsletter Editor
Sallyleong6@gmail.com



Demeter welcomes all persons
interested in the agricultural and life
sciences.

For more information, see
DemeterWI.org