



Fall 2022

# THE DIRT

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Welcome to the Fall Edition of The Dirt. As I write this, we are about 90% done harvesting. The weather has been fantastic for harvest. We have had very few rain interruptions or delays. With that being said, we really could use some rain as the soils are very dry.

We had very favorable weather conditions throughout the summer, providing us with a very good crop. We were a little dry in some places, but very fortunate compared to other areas of the country.

The world economy continues to affect the agricultural economy massively and directly. The cost of goods - fuel, fertilizer, parts, and machinery, to name a few - continues to escalate. Commodity prices have risen with this, but huge volatility in the market has been persistent and difficult to navigate.

We continue to research and test biologics in crop production. This appears to be a new frontier in growing crops. Certain bacteria and micronutrients can enhance the already present bacteria in the soil to produce added nutrients naturally in the soil. There are many coming to the market, but we must do our due diligence in testing and proving their sustainability for a return on investment.

I attended our Manager Peer Group meeting in August in South Dakota, time well spent at the Tieszen Farm. Tieszen Farms runs a very professional and cutting-edge farm. Thanks to the Tieszens for hosting.

I want to thank our tremendous staff here at Danner Family Grain, Hank Berg, Kayla Maurer, Marne Taute, Wian Taute, and Samantha Kabela, who just recently joined us. We appreciate everyone's hard work and dedication to the success of our farm during this busy time of year. I also would like to wish my parents, Louis and Sandy Danner, a happy 60th wedding anniversary.

Please reach out to us if there is anything we can do for you. Visit our website at [danner-farmsinc.com](http://danner-farmsinc.com) or follow us on Facebook under Danner Farms to see what's happening around the farm.

Lastly, thank you to each of our landowners and partners for the opportunity to care for your land.

- *Billie*

# Corn Demand Lags Behind as Harvest Continues

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Harvest season continues around the Midwest, and while the crop comes out of the field, demand worries are weighing on the markets.

Recent export reports have been weaker, and yield expectations are not as low as many expected early in the season, which is a poor formula for prices, said Karl Setzer of Agrivisor.

“We aren’t seeing anything build, and that’s a concern on corn,” Setzer said. “You could make the case we could take the U.S. corn yield all the way down to 170 bushels per acre, down two and a half, and with the loss of demand we are seeing the carryout would build or hold steady.”

Logistics have also been an issue as barges have been stuck along the Mississippi River. This has caused significant backups, leading to some companies calling for “force majeure,” meaning they will not be able to make their deliveries on time. These issues have spilled into the market, Setzer said.

“We have 2,300 barges that are tied off and can’t move,” Setzer said. “They can’t go north or south. Forecasts don’t see this being remedied for another 30 to 45 days. Then you are in mid-November and buyers are going to look toward South America and see they are cheaper. People won’t just wait for the U.S.”

With the end of a growing season, attention starts turning to the off-season and high fertilizer costs. Setzer said that is a concern for growers, but higher interest rates are also a factor to consider. That may impact how much financing some farmers may receive and may force some to go as cheap as possible on a crop.

“The more debt load you have, the more of an issue you’ll have,” he said. “Then we may look at raising a cheaper crop, like soybeans over corn. It’s hard to tell right now, but it definitely will be a factor.”

Source: [AgUpdate.com/iowafarmertoday](https://www.agupdate.com/iowafarmertoday)

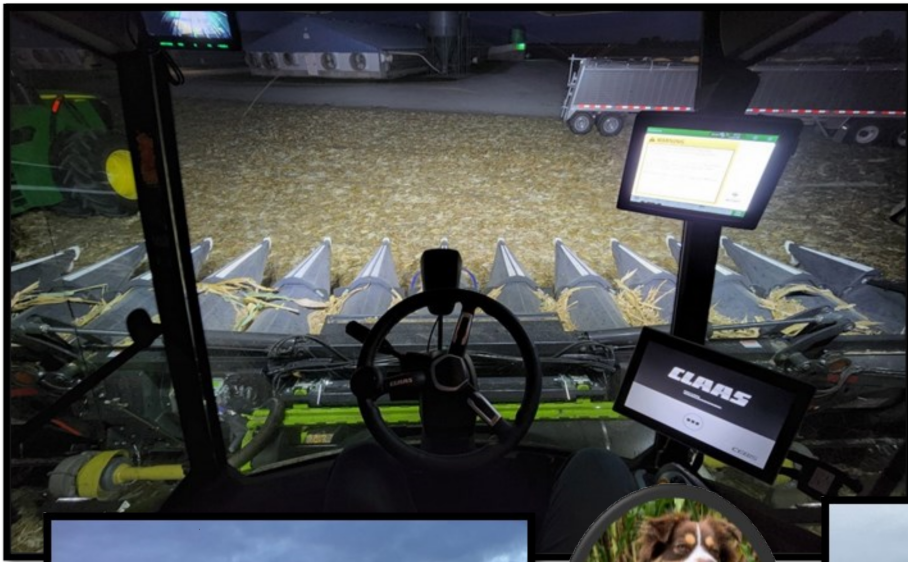
Author : Aaron Viner

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# Pictures



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## Meet Our Team!



Billie Danner  
*Owner*



Gracie Danner  
*Owner*



Payton Danner  
*Owner*



Kayla Maurer  
*Operations*



Samantha Kabela  
*Admin*



Marne Taute  
*Operations*



Wian Taute  
*Operations*



Hank Berg  
*Operations*

## Get to Know Samantha

New to the team; Samantha Kabela, of rural West Branch, along with her husband Jake raise their five children: Chason (12), Gentry (11), Brooks (8), Keaton (5), and Maisyn (4). A graduate of Kirkwood Community College with degrees in Ag Business, Ag Production Management, and Horse Science you could say agriculture runs deep. She and her husband own a small cattle herd with family, specializing in Red Angus and club calves, hosting an annual sale every fall. Jake is the Manager of the Cedar County Co-op, West Branch location. He spends a lot of time coaching youth sports, follows KBC customers clipping and fitting throughout the year. She enjoys taking photos, has a love of "hay burner" horses, photographs sale calves, and oversees marketing for Kabela Brothers Cattle. In her spare time, you can find her chasing the kids around to various sporting events or cattle and horse shows.



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# Texas Twinkies - Jalapeños Stuffed with Smoked Brisket

## Helpful Information

- Prep Time: 45 minutes
- Cook Time: 3 hours
- Smoker Temp: 225°F (107°C)
- Meat Finish Temp: n/a

Recommended Wood: Pecan

## Step 1: Purchase and Prepare the Jalapeños

- To prepare the peppers, I cut a “T” in them to give me ample access while reducing the ability for them to leak cheese during the cooking process. Cut halfway through right below the stem. Then cut a slit from the top of the “T” to the point or bottom of the pepper.

## Step 2: Un-Hot the Peppers

**(optional)** - Take a little nibble on a couple of the pepper edges to see what the heat level is. If they are hotter than what you like, simply soak them in sprite or 7-up or a generic version of these for several hours to remove some of the capsaicin. About 2 hours is usually sufficient. This also makes them more child friendly.

## Step 3: Prepare the Cheese and Brisket Mixture

- Grate about 2 cups of the smoked gouda. Heat up the meat in a skillet. Place 16 ounces of cream cheese, 2 cups of grated cheese, 2 cups of meat and ½ cup of meat rub into a large mixing bowl and mix well.



## What You'll Need

- 12-14 jalapenos, extra large
- 16 ounces cream cheese
- 1 lb. smoked brisket
- 2 cups smoked gouda, shredded

**Step 4: Stuff and Wrap** - Fill the peppers as full as possible with the meat/cream cheese mixture. You'll need a thick slice of bacon for every pepper that you have stuffed. Stretch the bacon to extend it and make sure it is long enough to wrap the pepper as much as possible. Wrap the bacon around the pepper beginning at one end and working your way to the other. It is important that you cover the cut areas on the pepper as much as possible to reduce the possibility of the cream cheese mixture escaping during the cooking process. Use a toothpick to secure the bacon.

**Step 5: Smoke Time** - These are so easy to cook, and you can use ANY smoker for these. You can also use the grill or even the indoor oven if you haven't purchased a smoker yet. Preheat your smoker to 225°F (107°C) using indirect heat and if your smoker uses a water pan, fill it up. Once the smoker was heated and ready to go, I placed the bacon wrapped peppers directly on the smoker grate. I could also have left them on the rack and they would have done just fine. Let the smoke flow for the entire time and when the bacon has a good bite-thru and the peppers are soft to your liking, they are done. Mine took about 3 hours at 225°F.

**Step 6: Serve** - Make plenty!

**Notes and Comments** – I did not mix the brisket and the cream cheese but rather put a bead of cream cheese on the bottom of the pepper then stuff smoked brisket into the rest of the pepper.



## Looking for Land to Lease

We are looking to rent farm ground for 2023 and beyond. If you are aware of property owners who might want to lease their land to us, please pass our information along. Thank You!

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