

Utech Leadership Collective

In August 2019, John Ratajczak, Shop Manager, and Gary Jashinky, Operations Manager, embarked on a year-long leadership journey. Through the Utech Collective, John and Gary stepped outside their comfort-zones to develop a deeper understanding of not only themselves but the impact they have as leaders. We are proud and admire their commitment to personal and professional growth.

2020 Leadership Collective. John is 2nd from right.



Pagel Family Recipe

From our family to yours... Enjoy!

Stolen Spaghetti

2 stalks parsley, chopped
4 med. size onions, chopped
4 cloves garlic, diced
¼ cup butter
¼ cup olive oil
16 oz. tomato puree
12 oz. tomato paste
2 tsp. Worcestershire sauce
1 lb. Ponderosa Farmstead ground beef, browned
1 lb. long spaghetti
Parmesan cheese



View more family recipes by opening your cell phone camera to scan or [click here.](#)

1. Brown ground beef.
2. Cook parsley, onion, and garlic in beef drippings until soft.
3. Add tomato puree, tomato paste, and Worcestershire sauce.
4. Add add ground beef.
5. Cook on low for three hours.
6. Cook spaghetti in boiling, salted water. Place on warm platter or plate. Pour sauce over noodles and sprinkle parmesan cheese. Enjoy!

Pagel Family Businesses
N4893 Cty Hwy C
Kewaunee, WI 54216

Would you like to receive our newsletter via e-mail?

Visit <https://linktr.ee/pagelsponderosa.com> to be added to our mailing list.

Do you wish to stop receiving our newsletter?

Email erino@pagelsponderosa.com or call 920-388-3333.



Our annual Christmas party was held at JW's in mid-December. The evening was filled with great food, door prizes, dancing, and fellowship.



Cornette Farm Supply "heated" up a cold January day when they brought in Qdoba for our shop and crop teams.



In honor of John T's birthday in February, Jamie, JJ, and Bryan handed out ice cream at school.



Our annual family sledding night was held at Kewaunee Winter Park. Fortunately, mild weather made for a fun evening!



We kicked off June Dairy Month with a delicious ice cream treat! Ice cream was the perfect snack for a toasty June day.



Our office team took to the water for a team bonding activity...and workout at **Explore Algoma** Kayaking.



Team members from PPD, DD, and CPD enjoyed an afternoon of golf and fellowship. *Thanks to our sponsors: Genex, MWI, Boehringer Ingelheim, Blazei Hoof and Merck.*



PPD Milking crews enjoyed an ice cream snack after their July safety meeting.

Stay "in the loop"...
Follow us on social media!

- Pagel's Ponderosa Dairy, LLC [Facebook](#) and [Instagram](#)
- Dairy Dreams, LLC [Facebook](#)
- Coleman Ponderosa, LLC [Facebook](#)
- Ron's Wisconsin Cheese, LLC [Facebook](#) and [Instagram](#)



The PFB Press – Spring/Summer 2020

A Message from the Pagel Family

Over the past few years, we've learned that life doesn't go as planned. Yet, each day we're faced with a choice – we can focus on the challenges and negativity or reflect on the blessing we've been given. In our personal lives we appreciate our health, homes, families, good friends and neighbors. Within the businesses we are grateful for our healthy herd, devoted employees, abundant crops and sunny skies.

The businesses have made a few changes in the past year. Instead of each business operating individually we created the motto, One Team, One Dream. Living our new motto provides the multiple businesses with a greater sense of team- creating efficiencies, increasing quality, benefiting the environment, and providing sustainability for future generations.

Recently, the children in our community have shifted to temporary virtual learning. This shift is a great reminder of the resiliency we should all possess in these uncertain times. Just as the crops “grow through what they go through”, so must we, soaking in the light and positivity of each day, focusing on the good that is still to come.

Always Count Your Blessings, The Pagel Family



*JJ & Chase with their children:
Kiley – 18 (Freshman at St. Norbert's)
Jaylyn – 11
Jaxen – 9
Jase – 6*



*Jamie with her children:
Brooke – 16
Braelyn – 13
Brex - 11*



*Bryan & Ashley with their children:
Peyton – 10
Brynn & Bryley – 8*



*Dustin & Stef with their children:
Kadence – 5
Aiden- 12*

Cropping Corner



Pagel's Ponderosa Dairy, LLC (PPD)

Haylage – Harvested 20,241

As Fed tons from 8,044 acres.

Corn Silage- Began after Labor Day, harvesting 3,800 acres.

Dairy Dreams, LLC (DD)

Haylage- 18,686 As Fed tons harvested from 8,231 acres.

Corn Silage – Began after Labor Day, harvesting 2,400 acres.

Coleman Ponderosa, LLC (CPD)

Haylage – 5,570 tons harvested on 1,780 acres.

Corn Silage – Began after Labor Day, harvesting 400 acres.

As we head into harvest season, we are grateful for the patience of our neighbors and community. Because of your patience on the road, our team can arrive home to their families at the end of a long day

With harvest questions please call Gary at 920-412-3303 or Dave at 920-255-1526.

Click here or scan the QR code for harvest safety tips.



Open your cell phone camera to scan!

Fan Ventilation Project

In collaboration with VES, we recently installed new fans throughout our parlor holding areas for increased cow comfort. One cow produces almost 4,400 btu/hour so the holding pen can get very warm. The warmer it is the less comfortable our herd is and the less milk they produce. The strategic positioning of the fans now brings cool air into the area and pushes the warm air out. The fans automatically adjust to temperature changes and the system is operated via Bluetooth, allowing our dairy team members to check the temperature of the areas through their smart devices, creating efficiencies and providing greater comfort for our ladies. The project was led by Chris Syzdel, John Selner, and Dan Rosner.



L-R: Dan, Chris, and John.

Dryer Building Fire

During the early morning hours of Saturday, June 6, our dryer building caught fire. The dryer turns our manure into bedding (bio-solids) for our herd. Fortunately, the structure does not house any animals and no one was working in the building at the time. Multiple community fire, police, and EMS teams were quick to respond, along with many employees who offered assistance. We are always amazed by our community's willingness to serve one another.



Repaired dryer building.

The dryer building repairs were completed in late August. A special thank you goes out to Lorrigan Construction, and our entire maintenance team.

Caring Through a Crisis

By: Jamie Pagel-Witcpalek

The true strength of a community is measured by the support we lend to one another, in good times and bad... it's



hard to always be positive so let's encourage each other to have patience and strength, hoping for a better tomorrow... [Click here](#) to read more or scan the QR code.

During the pandemic we were happy to support local school lunch programs by donating over 320 lbs of cheese. We also applaud other local organizations, like Carlton Hunting and Fishing, Kewaunee FFA Alumni, Kewaunee County Dairy Promotion, and many others who helped the community.



Kewaunee FFA Alumni

Cheese Chat

Ron's Wisconsin Cheese, LLC (Ron's) has purchased a new block cutter for converting the 40 lb. blocks of cheese into exact weight cheeses. Instead of weighing each piece individually, our packing crew will be able to cut the cheese and immediately package.



The machine will be a huge time-saver during the upcoming busy holiday season. Through a partial partnership with Dairy Farmers of Wisconsin, you'll be able to view holiday gift boxes on our [new website](#).

[Click here](#) or scan the QR code to be added to our Ron's e-mail list for recipes, specials, and updates.



Open your cell phone camera to scan!

Cheese Employee Highlight



Sue Rukamp: QA Tech



Ben Shibler: Cheese Mngr.

We would like to recognize Ben Shibler, Cheese Manager and Sue Rukamp, Quality Assurance Tech, for their hard-work and diligence in implementing a new inventory program for our cheese. Great work Ben & Sue!