

Oklahoma Farm Bureau Insurance agent Roy Gaines traveled about 3,600 miles from July 25 to Aug. 1 and was in contact with hundreds of people.

But Roy didn't write one policy. In fact, the idea of selling insurance probably never crossed his mind as he traveled to some of the most remote areas of Nicaragua.

Roy and his wife, Ann, and their 13-year-old grandson, Skyler Frizzell, and Roy's CSR,

Kelli Acres, were members of the Baptist Mission Medical Dental

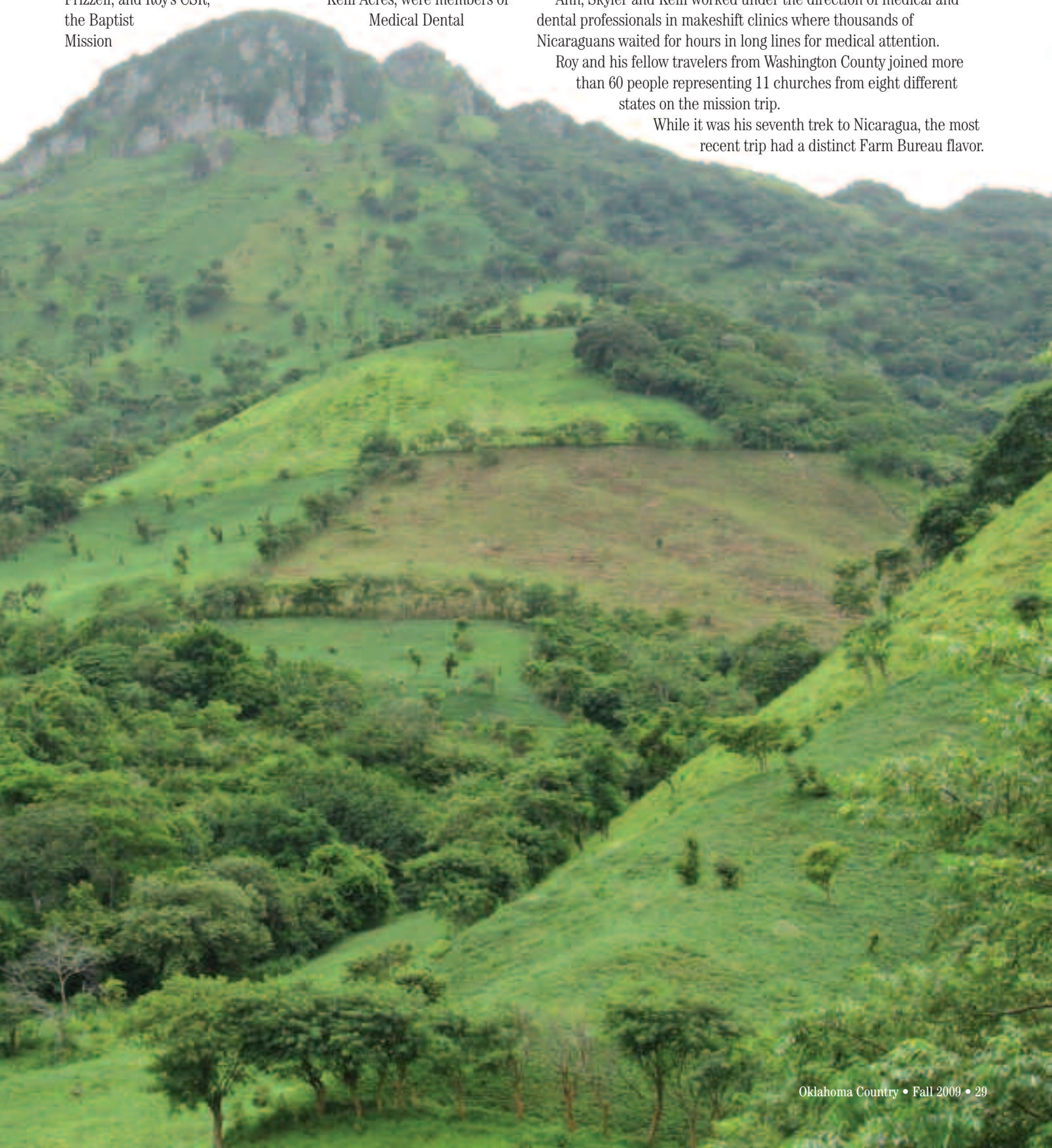
International (BMDMI) annual pilgrimage to Nicaragua. Washington County Farm Bureau's 2008 Farm Family of the Year, Dr. Bill and Carolyn Fesler, also made the trip.

"This is my seventh year to make the trip," said Roy, who put his layman's vet skills to use and administered vaccines, wormers and vitamins to cattle, horses and dogs in the South American country. "I was just giving shots to cattle, horses and dogs for a week."

Ann, Skyler and Kelli worked under the direction of medical and dental professionals in makeshift clinics where thousands of Nicaraguans waited for hours in long lines for medical attention.

Roy and his fellow travelers from Washington County joined more than 60 people representing 11 churches from eight different states on the mission trip.

While it was his seventh trek to Nicaragua, the most recent trip had a distinct Farm Bureau flavor.



Some time before the group was scheduled to depart, Roy contacted fellow agents in northeastern Oklahoma to ask for their help.

He asked them to donate money to help purchase the veterinary supplies that would be used on the week-long trek to the rugged mountainous areas of Nicaragua.

"Fourteen sent money to buy the medical supplies. This was the first time I asked other agents to help and they responded. It was a good Farm Bureau effort on the team. The vaccines and supplies were paid for in total by other Farm Bureau agents," said Roy.

The money agents donated was used to purchase Ivomek, blackleg and anthrax vaccines, B complex vitamins and rabies vaccines. Some of the animal medical supplies were purchased in the states. Members of the mission team transported products that required refrigeration, others were shipped and some were purchased in Nicaragua.

The entire group met in the capital city of Managua before departing on the mission trips. Groups took bottled water along since the local water supply can't be consumed. They also cooked all their own meals, with some serving 100 meals three times daily.

Roy and three others on the animal team traveled to the most remote areas of the country to locate the people with cattle and even stayed in the native villages while they were there.

"The people there are very, very friendly. They're glad to see us.

"They're very, very poor," said Roy. In fact, 80 percent of the population lives on less than \$2 per day.



"Most of them live in a one-room hut with a dirt floor," he added.

His team always traveled with an interpreter, and on this trip a 19-year-old Nicaraguan female vet student accompanied them.

Roy said all the cattle are Brahman crosses, and are "pretty wild." Despite the cattle being a beef breed, he said the Nicaraguans also milk the animals.

"They tether them to milk them," he said. "All the cattle we treated were roped by people on foot and snubbed up to post or tree to be vaccinated."

Roy said parasites "are the main problem there. They're rampant, in both cattle and people."

He was not sure of the exact parasite, but described it as a grub-like organism that makes large knots on the animals' sides.

"The Ivomek we gave in vaccine form kills the parasite. We took a lot of supplies. We have to take everything we give."

He estimated that his group dosed several hundred head of cattle along with many dogs and horses. Horses are important to the locals, since they serve as their main form of transportation.

"You always had to be ready in case the federales showed up," said Roy. "We always try to have a local vet travel with us in case the federales show up. The government checks (the vaccines) to make sure they are not dated."

He said the interior mountains where his group spent most of its time contain spectacular scenery.



Counterclockwise from far left:

Skyler Frizzell, 13-year-old grandson of Roy and Ann Gaines, writes down information from a blood pressure check at a makeshift clinic in Nicaragua.

Hugh crowds lined up outside temporary medical facilities set up in local schools to see medical and dental professionals.

Horses were tied and waited nearly all day while their owners were lines for medical and dental treatment.

While skilled professionals made the trip to Nicaragua, a flashlight still came in handy for this tooth extraction. Dentists on the team pulled more than 200 teeth during the week-long mission trip.

Ann Gaines, wife of Washington County agent Roy Gaines, paused a moment from her pharmaceutical duties to pose with these two young girls.



From bottom to top:

Cattle wait on a mountain path in Nicaragua to be vaccinated. Despite the animals being a Brahman cross for beef production, the locals also milk them.

Washington County Farm Bureau agent Roy Gains (dressed in solid blue) prepares to vaccinate a Brahman cross tethered to a post.

Roy Gains vaccinates a dog on the streets of Santa Lucia, Nicaragua.

“It’s a beautiful country. . . just the government and the weather conditions have ruined it as far as being an agricultural producer.”

Currently, most agriculture in the country is small-scale and labor intensive but livestock and dairy production have seen steady growth over the past decade in Nicaragua.

“I have noticed improvements,” said Roy, looking back over his seven visits.



While he did not provide medical treatment to humans, he said that the medical team probably saw more than 4,000 people in three days at one clinic set up in a very rural area.

Dr. Fesler, Roy’s Washington County neighbor, retired from a family medical practice in 2006 and he and his wife have a cow and goat herd now. The doctor comes out of retirement two or three times each year to travel to Nicaragua.

“I got involved because one of the guys (Dr. Fesler) that heads up our team is from our church here.”

While the mission trip is focused on the medical and dental needs of the rural Nicaraguans plus the care of their livestock, several tons of clothing were passed out to those visiting the medical clinics on the recent trip. The group also distributed rice and beans – a local staple – to those coming through the clinics.

“It’s unbelievable how well everything works,” Roy concluded.



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This Joint Privacy Notice describes our company's privacy policy and practices in accordance with the Gramm-Leach-Bliley Act, 15 USC §6801, and with various state-specific privacy/financial information laws and regulations in the states in which our company does business.

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Rolling in the Dough



Fall in Oklahoma brings with it the invitation to turn on the oven and bake some of your favorite treats. And one storied dessert has the ability to beckon people of all ages with its friendly, inviting reputation: the cookie.

You know them: warm, gooey, mouthwatering morsels loaded with melting chocolate or soft, inviting raisins. The smell fills a kitchen and a home, beckoning family members to the tasty morsels. Kids and adults alike jump at the chance to sit down at the table with a tall glass of milk and share a plate full of the snack, fresh from the oven.

It is this allure that the Buss family of Garfield County tapped into to create a sweet business selling frozen cookie dough that is sure to please even the most discriminating cookie aficionado.

The Busses use a time-honored family recipe to craft the delicious delectables. The story starts with the name the cookie dough bears – Grandma Opal.

“She had to bake me a batch of cookies to give me the recipe,” Tami Buss said of her 89-year-old grandmother. “She does everything by dashes and smidges.”

The Busses currently produce two flavors based on Tami’s grandmother’s recipes, classic chocolate chip and oatmeal raisin.

Grandma Opal’s cookie dough is the result of a farm family looking

An Oklahoma Farm Bureau family blends a family recipe with Oklahoma-grown wheat for a tasty enterprise.

Author and Photographer: Dustin Mielke



Previous page: Freshly baked oatmeal raisin and chocolate chip cookies are a tempting treat for anyone who enjoys a good cookie. Grandma Opal's cookie dough is available in a three-pound tub (left) or a 15-ounce box of 12 pre-portioned cookies.

Below: The Buss family brings Grandma Opal's cookie dough from their north central Oklahoma fields to your plate. From left to right: Bo, 8; David; Tami; Tucker, 10; Kearstin, 17.



to diversify its operation by adding value to an Oklahoma agriculture staple – hard red winter wheat. The family of five grows more than 800 acres of the venerable crop in addition to alfalfa, summer crops and a herd of commercial ewes. However, David Buss wanted a way to capture more value from his wheat, rather than marketing it in the traditional way and allowing other people to realize that profit.

“We wanted to add value to what we grow here in Oklahoma,” David said. “It’s packaged here in Oklahoma and everything is done in-state.”

The dough uses Oklahoma-sourced hard red winter wheat. The Busses use their own wheat when possible, and wheat from Shawnee Mills supplements the family’s supply.

“We started using our own wheat, but we had a year with no wheat crop due to a drought,” David said. “Now we just make sure it’s Oklahoma hard red winter wheat.”

The Busses pride themselves on making a cookie that they are excited to feed their own children, Kearstin, Tucker and Bo.

“When we started, we wanted something that we felt would be healthy for our kids,” Tami said.

“Our ingredient label is pretty short because of the butter and eggs,” David said. “It doesn’t have any preservatives or oils or shortenings. It’s quality ingredients you can pronounce.”

David said the whole wheat, butter, eggs and lack of preservatives help make the cookie a healthy alternative to options produced by larger food companies. The dough is frozen to keep it fresh, since there are no preservatives. The Busses have made cookies from dough that was kept frozen for three years.

David said butter makes for a soft, melts-in-your-mouth texture. Even after sitting out on a countertop or any other place in the open, the cookies are moist and chewy.

“When they open a package, it will look darker because of the whole-wheat flour,” David said of the dough’s color. “Of course, it will be just a little bit grainer because it’s whole wheat.”

The cookies retain their dark color when cooked, unless the snacks are baked in a convection oven. At first glance, it’s easy to think that the person who baked the cookies possesses less than optimal cooking skills.

But it’s the Oklahoma-grown winter wheat that makes these cookies stand out from the crowd.

The Busses got their start by stone-grinding their own wheat into flour and selling it at farmers’ markets. Tami had the idea of selling her grandmother’s cookies, so the Busses created a dry cookie dough mix for people to prepare and bake in their own homes. However, the family wanted to offer a more convenient

option for enjoying the time-tested recipe.

“We had been grinding the flour and we had a dry cookie mix,” Tami said. “However, the cookie mix wasn’t convenient enough, so we needed something that was pre-made. We went to OSU and they helped us take the dry cookie mix recipe and turn it into dough.”

The Busses worked with food engineers and marketing specialists at the Robert M. Kerr Food and Agricultural Products Center at Oklahoma State University.

“The first time we converted the recipe to volume, it didn’t turn out right,” David said. “It wasn’t an instant hit. It took quite a few times of trial and error and OSU’s help to get the cookie dough to turn out.”

The center also helped the family design packaging and develop necessary nutritional information. The Busses still work with the center as their brand continues to grow.

“OSU’s FAPC center is a world of knowledge,” David said. “We did everything from labeling to nutrition – they helped with everything.”

Once the proper mixture was created and the packaging was ready, the Busses started producing and marketing the dough.

A co-packer prepares, packages and freezes the dough while the Busses supply the flour, which they grind. David picks up the finished product to distribute to customers, which range from grocery stores to schools. In 2008, the Busses sold approximately 8,000 pounds of dough.

To get the product into the hands of potential customers, the Busses spend a lot of time doing “demos,” where they give people cookies to try. Grandma Opal’s cookies are also



Top: The pre-portioned frozen cookie dough comes ready to place on a baking sheet and put in the oven. This, the oatmeal raisin variety, takes 12 to 15 minutes to bake. A scoop-it-yourself variety is also available.

Bottom: Grandma Opal’s oatmeal raisin cookies fresh from the oven, ready to be enjoyed.

baked by the Oklahoma Wheat Commission in their always-popular convection oven at many agricultural trade shows. David said the cookies' taste immediately grabs people's attention.

"People can't believe the taste when they try one that's 100 percent whole wheat," David said. "It shocks them that it tastes so good."

"People say that it's the best oatmeal raisin cookie that they've tasted, or it's the best chocolate chip cookie," Tami said. "I don't think we've ever had a negative response."

At the 2009 Enid Farm Show, David handed out more than 4,000 cookies in about a day and a half. The Busses attend regional and statewide events to give out samples.

While traveling with the Wheat Commission or baking cookies in a grocery store's convection oven provides an easy and reliable way to bake samples, David said preparing for a demo sometimes brings the family together in their home kitchen.

"If we have to do a lot and there's no oven available, we'll bake them the day before," David said. "We'll have to bake at home, like for the American Dietetic Association. We'll bake 300 to 400 the day before."

"Nobody volunteers to bake cookies anymore," David said jokingly of his family.

David says a lot of legwork is required to earn the cookies a place on store shelves or on school menus. Traveling and promotion takes away precious time from the farm family's already packed schedule.

Grandma Opal's cookie dough is currently available for grocery shoppers at Jumbo Food stores and United Supermarkets in Enid. Baked cookies are also featured in several school districts around the state, as well as at the Laughing Tomato restaurant in Norman on the campus of the University of Oklahoma.

Tawnya Carter, manager of the Laughing Tomato, said students enjoy the cookies. The restaurant served about 60 cookies a day in the first weeks of the 2009 fall semester.

"They actually look like a homemade cookie," Carter said. "I think that's why some kids really like them – they remind them of home."

When you get the cookie dough into your own kitchen, the cookies quickly and easily transform from dough to delicious.

The dough comes in two different forms – pre-portioned single-cookie servings and a ready-to-scoop tub. The single-portion dough is ready for the customer to put on a cookie sheet and pop in the oven. Consumers can buy a 15-ounce box containing a dozen pre-

portioned cookies. For food services, the Busses offer a 15-pound box with 192 servings.

A three-pound tub is also available. Customers simply scoop out the amount of dough they want for each cookie. David suggests rolling the dough into balls for optimal results.

After a quick 10 to 15 minutes in the oven, depending on the flavor and your oven, the cookies are warm, moist and ready to eat – just be careful not to burn your hands on a hot, fresh cookie. The treats are easy enough to make for even the most baking-challenged among us.

To paraphrase a famous quote, writing about cookies is like dancing about art. How do the cookies taste? It's everything that people enjoy in a home-made cookie, without the need to break out the flour and mixing bowls.

It's easy to see why the Busses have people tell them it's the best cookie they've ever tasted. They are moist, flavorful and brimming with down-home deliciousness. And if you enjoy bypassing the baking and eating cookie dough, the uncooked product doesn't disappoint.

With a taste so good, what's next for David, Tami and family?

"The next step would be getting it distributed on a bigger level and getting people aware of it through demos," David said. The Busses hope to add more distribution deals that would get their dough distributed throughout Oklahoma and beyond.

They are also focusing on even more schools and grocery stores. Eleven schools are adding

Grandma Opal's cookies to their menus for the first time in the fall of 2009.

The Busses are also working with FAPC at OSU to increase the amount of whole grain in the cookies. David said they are aiming for an

entire serving of whole grain per cookie.

The passion that this family has for their product is evident in their faces when they tell you about the time and dedication they've invested into Grandma Opal's cookie dough.

It is a product seemingly everyone can feel good about. Oklahoma-sourced wheat, no preservatives, real eggs and butter, and a tempting flavor all add up to a cookie that doesn't have much of a chance at lasting very long in a house with even a casual cookie enthusiast.

Now all you need to do is find a box or tub of Grandma Opal's dough, pop it in the oven for a quick bake, and as the instructions on each box read, "Let cool and enjoy with a glass of milk."

For more information on Grandma Opal's cookie dough, contact the Buss family by phone at (580) 684-7700 or by e-mail at upperredfork@pldi.net.



David Buss shows a sampling of cookies baked from Grandma Opal's cookie dough in one of the family's wheat fields near Hunter, Okla. The Buss family uses its own hard red winter wheat and other Oklahoma-sourced wheat to make a healthier cookie.

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Unique Oklahoma real estate firm run by farmers

We're farmers, first and foremost." That's how Woods County Farm Bureau member Shane Terrel, the owner, describes himself and the others who work for Hunting Country Real Estate & Auction, which is headquartered in Alva.

"We're not real estate guys that happen to farm a little, we're farmers who have real estate licenses. From a cultural and historical standpoint, we're simply farmers."

Terrel founded his company in 2004. It specializes in land and mineral sales and is dedicated to supporting the cultural values of the family farm.

"The company's foundation is built on the belief that their success is a direct result of the

trust and support of the landowner," he explained. "As a company, we realize that our success is mostly dependant upon the farmer's opinion of our business practices.

"Anyone from a rural farm community knows that the impressions of the local community carries a lot of weight with your business' success. So, we try to always have the farmer's best interest at heart."

Terrel's philosophy for the company apparently is reaping dividends. The firm opened a Texas office in San Antonio on Aug. 1, with plans to cover all of Texas. Future expansions for Hunting Country's market include Missouri office locations in 2010 in the central region of the U.S.

He said the market the company has created over the past five years has allowed "us to help farmers continue their operations in many ways.

"First realize that normally, the best land for hunting purposes tends to be the least favorable to most farm operations. The marginal land with limited production potential often has the best quality hunting habitat."

Terrel said his company has sold a lot of the marginal farmland for hunting for prices "close to what the best quality farm land sells for." "We have also sold a lot of oil and gas minerals, the income from which has allowed our farmers to eliminate most of their debt and continue farming with less risk."

Hunting Country has generated more than \$60 million in sales over the past four years.

"The biggest reward for us is that a portion of our sales have created a financially life-changing experience for our clients (farmers).

"Most of our sellers are selling because of appreciated land values, but the few who had to sell, or those without any choice are the most memorable. When their hopes were to merely clean up the debt, we managed to go above and beyond their expectations by selling to a non-resident recreational market on the surface acres and a large portfolio of corporate mineral buyers on the sub-surface acres."

Terrel said since he and his associates are actively involved in farming, they are knowledgeable about USDA farm programs and how those programs can compliment the habitat and add value to land.

The company is "built on rural values," and the foundation is built on the belief that "it is the support of the landowner which allows us to realize major growth potential in our endeavors. Our success is due to the trust that farmers and ranchers have placed in our ability to market their land."

Terrel said his company also offers auction services.

One of the company associates is Eddie Smith, the longtime state supervisor of agricultural education and FFA advisor who retired from that position about two years ago.

To learn more about Hunting Country, visit its website www.huntingcountry.net

Right: Eddie Smith, left, and Shane Terrel check some of the listings of Hunting Country Real Estate. The Alva-based firm is operated by farmers, and specializes in agricultural land and mineral sales.

Below: After a successful local land auction, Hunting Country Real Estate and Auction associate Eddie Smith presented this check to Burlington FFA on behalf of the company. This is one way the company strives to support the future of family farms.



Cunninghams receives 2009 Leonard Wyatt Award

The Samuel Roberts Noble Foundation presented Murray County Farm Bureau members Jack Cunningham and Jack “Jackie” Cunningham Jr. with the 2009 Leonard Wyatt Memorial Outstanding Cooperator Award during a special presentation at the Southern Plains Beef Symposium.

The Leonard Wyatt Memorial Outstanding Cooperator Award is given annually to one of the 1,700 farmers and ranchers who work with the Noble Foundation's Agricultural Division. As part of its mission, the organization provides farmers, ranchers and other land managers – called cooperators – with consultation services and educational programs in an effort to help them achieve their financial, production, stewardship and quality-of-life goals.

Criteria for the Leonard Wyatt Memorial Outstanding Cooperator Award is based on accomplishments within the farmer's or rancher's operation, their community service and their willingness to assist other farmers and ranchers, said Billy Cook, senior vice president and Agricultural Division director.

“Jack and Jackie Cunningham have the work ethic, the know-how and the flexibility that makes them great stewards of the land,” said James Locke, soils and crops consultant. “The Cunningham ranch is what a true family farm is all about.”

The Cunninghams moved from the Kerrville-Junction area in Texas, to Springer, Okla., in August 1981. When they came to Oklahoma, they had 70 registered cows, five registered herd bulls and 31 head to sell.

“We contacted the Noble Foundation in December 1981. Our biggest need was to learn how to farm and ranch in a totally different environment,” Jack Cunningham said. “The Noble Foundation consultants specifically helped us focus on pasture and cropland fertilization, and weed and brush control. It made an immediate difference in our operation.”

The Noble Foundation consulting team brought the Cunninghams a wealth of information about soil and forage analysis, stocker cattle health and feeding programs, cattle marketing, pasture management and rotational grazing, as well as weed and insect

management. Noble Foundation agricultural economists further assisted in developing recordkeeping systems and risk management tools.

“The Noble Foundation's assistance has



The Samuel Roberts Noble Foundation presented Murray County Farm Bureau members Jack Cunningham and Jack “Jackie” Cunningham Jr. the Leonard Wyatt Memorial Outstanding Cooperator Award. The father-son duo received the 2009 award during a special presentation at the Southern Plains Beef Symposium.

meant a great deal to us,” Cunningham said. “We've partnered with them for almost 30 years – through the good times and the bad – and I know we wouldn't be where we are without them.”

The Cunninghams are involved in their church and the Sulphur Roundup Club. Their cattle industry involvement includes membership in the Oklahoma Cattlemen's Association, Texas and Southwestern Cattle Raisers Association, National Cattlemen's Beef Association, Carter County Cattlemen's Association and the Murray County Cattlemen's Association.

“Jack and Jackie provide assistance to their fellow producers, helping them develop their business and finding ways to improve their farm or ranch,” Locke said. “Their willingness to share is one of their greatest attributes.”

As the winners of the Leonard Wyatt Memorial Outstanding Cooperator Award, the Cunninghams receive a plaque and belt buckles. Their names will be placed on a permanent plaque that is displayed in the Agricultural Division Building lobby.

Safe use of propane on the farm encouraged

With nearly 80 percent of U.S. farms using propane as an energy source, safety is an important aspect of propane's role in the agricultural industry.

“Propane is a good alternative fuel for many of our farms and citizens with homes in rural areas. It is relatively economical and readily available,” said Oklahoma Farm Bureau Safety Services Director Justin Grego.

“Propane is a reliable energy source with several built-in safety properties. It is nontoxic and nonpoisonous, so it does not contaminate aquifers or soil. Propane cannot be ingested because it is stored as a pressurized liquid that vaporizes when released from the tank.”

However, he said it is important for those using propane to recognize that the fuel can present dangers. He offered these tips for using propane:

- Learn what propane smells like. Propane retailers have access to consumer safety education brochures that include a scratch-



Propane tanks can be found on many farms and at homes in rural areas. Propane is a good alternative fuel, but can present dangers.

and-sniff feature to help you recognize its distinctive odor.

- If you detect a gas leak, immediately put out all smoking materials and other open flames, evacuate everyone from the structure or area by moving upwind (away from the leak), turn off the main gas supply valve on your propane tank if it is safe to do so, and call

911, your local propane provider or your local fire department from a neighbor's telephone. Do NOT operate lights, appliances, telephones, or cell phones in an area where you suspect gas could be present.

- Know where gas lines are located, so you won't damage them when digging or working in the yard or around the farm.
- Follow manufacturer recommendations for proper propane equipment and appliance maintenance, and always ensure maintenance is performed by a qualified technician.
- Never try to modify or repair valves, regulators, connectors, controls or other parts of any appliance, cylinder or tank. Doing so creates the risk of a gas leak.
- Do not smoke or have any ignition sources, such as flames or spark-producing electrical tools, in the area while handling or

transporting cylinders.

- Never store small propane cylinders, such as those commonly used for barbecues, indoors or in an enclosed area such as a basement, garage, shed or tent.
 - Don't store cleaning fluids, oil-soaked rags, gasoline or other flammable liquids near a gas-burning appliance where vapors could be ignited by the pilot light.
 - Ask your local propane dealer for more information on the safe use and handling of propane on your farm and in your home.
- "The entire agricultural industry needs to increase awareness of safe work habits on our nation's farms," said Grego. "If owners and operators will simply take basic precautions it will help ensure the safety of the farmers who make such a large contribution to our food supply and economy."



Safety Seminar

More than 30 teenagers from across Oklahoma attended the 42nd annual Oklahoma Farm Bureau Safety Seminar. The June 15-17 seminar, held on the Tatanka Guest Ranch outside of Chandler, provided an opportunity for teenagers to receive specialized instruction on a variety of safety topics, ranging from farm safety to auto-train safety and from electrical safety to four-wheeler safety plus Farm Bureau's DUI Prevention Program. The group also spent a day on the ROPES Course near Stillwater to learn the importance of team building. The teenagers also enjoyed an evening at Oklahoma City's Frontier City amusement park. Drake Rice, with operation Lifesaver Oklahoma, is pictured here with some of the charts he used to illustrate the dangers of railroad crossings.

Members' son earns dairy scholarship

Kyle Langley, son of Adair County Farm Bureau members Mike and Shandra Langley of Westville, has been awarded a scholarship by the Midwest Dairy Association.

The Ozarks Division of the dairy association presented the \$500 academic scholarship through its 2009 educational program. The education program is an initiative that helps dairy farm families with the expense of college.

Kyle plans to attend Northwestern State University and will study engineering.

"Dairy farmers value checkoff programs that encourage innovation and strive to increase demand and consumption of dairy products," said Stacy Dohle, industry relations manager for Midwest Dairy Association. "They are dedicated to supporting the education of youth from dairy backgrounds. The educational program is an excellent way for dairy farmers to help support the future of agriculture."



OKMULGEE COUNTY OPENS NEW OFFICE

Okmulgee County Farm Bureau celebrated the grand opening of its new office at 610 East 6th Street in Okmulgee on June 16. County President Larry Harvey welcomed guests and the Women's Committee provided refreshments. Joining Harvey for the traditional ribbon-cutting ceremony were county and state Farm Bureau leaders and staff, Oklahoma Representatives Steve Kouplen and Jerry Shoemaker, Okmulgee Chamber of Commerce representatives, a county commissioner and the mayor. The county broke ground for the new building during Farm Bureau Week in February 2008, and construction was completed to facilitate the move-in process in February 2009. The brick structure is about 6,000 square feet, and is located on the main gateway to downtown Okmulgee. The county occupies half of the new complex and leases the remainder to the Western Sun Credit Union.