



### Minutes of July 12, 2018 General Membership meeting

- **Call to Order** -Alan Heatherwick  
President Alan Heatherwick called the meeting to order at 7:10pm, and led us in the Pledge of Allegiance.
- **Roll Call** -Brad Eike  
Brad called the roll, with 11 directors, and 29 members and guests present.
- **Secretary's Report** -Charlie Kestel  
Charlie made copies of the June 14th.meeting minutes available to anyone who wanted one.  
Alan then asked if there were any additions or corrections, and there were none.  
Pat Noonan made a motion to accept the minutes as published, seconded by Lane Heatherwick. It was passed by all present
- **Treasure's Report** -Fred Lestina  
Fred reported income from concessions of \$200. \$2000 was collected for display banners, and Dan Tordai gave us a donation of \$400 toward the feature tent. We collected \$55 in dues, \$50 for a farm banner, \$330 from Flea market, and \$177 from our monthly meeting donations. We covered 4 show expenses: \$1600 for Friendly Farm Petting Zoo, \$95 to Weber Printing for Exhibit numbers, \$482.98 to Metallics, Inc. for 200 plaques, and \$650 for rental of 2 golf carts. This leaves us a balance of \$3919.52 in our checkbook.
- **Old Business** -Alan Heatherwick  
Brad reported that he sent several DVD's to "Classic Tractor Fever. They were unable to put together an ad with what we were able to provide, so we will shoot for next year.  
  
Carol reported that we cleared \$267 for 3 hours work at Ace Hardware Hotdog Sale. We owe a big Thank You to Warren Schultz Sr. for bringing a tractor to draw attention to our show. We also thank Russ and Sharon Jacobs, Nancy and John Evans, Jane Heatherwick, and Wayne and Carol Hossbach for their expert grilling and salesman skills.

## **New Business**

We have not found a possible 2019 show site yet.

## **2018 Show Only 1 week away**

The suggestion was made to ask Fred and Irene Lestina to be our King and Queen for this show. They graciously agreed.

The Thursday show appreciation dinner was discussed, and it was decided to serve hot dogs, brats and hamburgers cooked by Fred. He said baked beans were very popular last year, so we made plenty. We also offered potato salad and steamed sweet corn.

It was decided to hold the club picnic on Sept 9<sup>th</sup>. Charles Kestel offered his farm as the site, because everyone should remember how to find it. It will be a pot-luck dinner and we will follow our revolving schedule:

A - F	Salads
G - M	Potato Dishes
N - S	Vegetable dishes
T - Z	Dessert

Show set-up and take down will start 8 to 9 am on Monday, Tuesday and Wednesday. Dennis has asked for bundle loader volunteers also

The layout for the tractor ride was displayed to everyone. The tractors will start and end at the showground. The drivers will be transported to the church by people mover, for the pork chop dinner afterwards.

Eric reports that we have enough logs, but could still use firewood. There will be a log splitter available.

Brad has arranged for FS to deliver 2 tanks on Monday, to be used for Diesel and gasoline. Arrangements for the petting zoo, and the horse and wagon have been made. They will arrive for Saturday and Sunday.

The show plaques and buttons have arrived. The button features Larry Eipers 806 Diesel, which was the first diesel off the production line.

Kim advised us that she will be at the show site from 12 to 4pm Thursday thru Sunday, so she will be available for crafters and flea marketers. She will not be available on Wednesday for early set up. The radio ads will begin on Sunday before show, and AI will be doing a radio interview on Monday, describing the show. Our prices for entrance to the show will be \$7 for adult, \$5 for vets, and \$3 for children.

Steve and Cindy Spiess were introduced to all of us. Thank you for hosting this year's show!

Jay Roesel will be in charge of the shuttle track, while Bob Homerding will be in charge of the barrel train, and its drivers

Fred will pick up donuts and start pots of coffee at 8am, every morning, until it is gone. It is available to all workers.

Monday, we will be picking up picnic tables, installing bleacher shades, and installing parking fence.

The pulling track will be disked, rolled, and watered on Friday.

### **Brad's Remarks**

Brad welcomed John Cronin back to our meeting. John is looking well. Brad also reported "Ye Olde Farm Show" sales for our pedal tractors, of 83 red, and 76 green tickets sold. Sharon and Russ will offer raffle tickets for sale at the hot dog day event at Ace Hdwe.

- **Open Forum**

It was reported, by Brad, that Bob has sold lots of banners. If anyone knows of someone who hasn't been approached, please do. Rendals is bringing a Mahindra to display. FS wants a 10' x 12' area for their display, and they will be handing out free water. Penfield is featuring Olivers this year, and Brad will be selling more tickets. Chapter 2 will be here for at least 1 day, and we are in need of a display case for the feature tent.

### **Adjourn**

At 8:09, Charlie made a motion to adjourn the meeting, Carol seconded that motion, and it was passed by all present.

### **Upcoming activities:**

Ride the River	August 25, 2018
Burnham Ride	Sept. 15 <sup>th</sup> & 16 <sup>th</sup> .

### **Membership meetings:**

August 2, 2018                      in Bank basement                      due to Show conflict

Membership meetings are held in the lower level of the First Bank of Manhattan, 55 W North St., Manhattan, IL. Please be prompt because the doors are tended until 7:15 and then locked per agreement with the bank officials.

During the show, Cindy Spiess supplied us with the best banana nut bread, and several people asked for the recipe, so here it is.

### **Copycat Starbucks Banana Bread Recipe**

#### **Ingredients**

2 cups flour  
1 teaspoon baking soda  
¼ teaspoon salt  
1 egg  
1 1/8 cup sugar  
½ cup vegetable or canola oil  
2 tablespoons buttermilk or milk  
½ teaspoon vanilla  
3 bananas mashed very well  
½ cup chopped walnuts (optional)

#### **Instructions**

Preheat oven to 325 degrees

Add flour, baking soda, and salt to a small bowl and set aside

Mix egg, sugar, and oil and stir until well combined

Add the dry ingredients to the wet and stir well. The mixture will be thick and dry.

Next add milk, vanilla, and bananas and stir until incorporated.

Mix in walnuts and pour into a loaf pan.

Cook 50-75 minutes, checking regularly until a knife comes out clean.