



FIRST CITIZENS COMMUNITY BANK

We Put Farmers First



15 South Main Street  
Mansfield, PA 16933

## Fresh Ideas

### Burrito Bake

*A little goes a long way with this tasty burrito casserole.*

#### Ingredients

- 1 lb ground beef
- 1 can refried beans
- 1/4 cup chopped onion
- 1 envelope taco seasoning
- 8 ounces refrigerated crescent rolls
- 2 cups shredded cheddar cheese
- 2 cups shredded part-skim mozzarella cheese
- Optional toppings: chopped green pepper, shredded lettuce, chopped tomatoes and sliced olives



#### Directions

1. Preheat oven to 350°. In a large skillet, cook beef over medium heat until no longer pink. Add beans, onion and taco seasoning.
2. Press crescent dough onto bottom and up the sides of a 13x9-in. baking dish; seal seams.
3. Spread beef mixture over crust; sprinkle with cheeses. Bake, uncovered, until golden brown, about 30 minutes. If desired, sprinkle with toppings.



#### FIRST EDITION 2022

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### President's Message

March is National Ag Month – a time to celebrate our hard-working farm families! You know how we feel about farmers – we respect the work you do to feed our families. So, we're going to do our part to help educate America, or at least our little corner of it, and help our communities understand how food and fiber are produced and the valuable role agriculture plays in our economy. We'll be using social media to tell the story with a series of informative videos. Keep an eye on our Facebook page and then share it with your friends!

We'll also be using social media to let everyone know that the traveling Ag Lab we sponsor through the Center for Dairy Excellence will be visiting the Canton Elementary School the week of April 25<sup>th</sup> and the Troy Elementary School the week of May 23<sup>rd</sup>. This lab provides our youth with opportunities to learn where their food comes from. Who knows, maybe we're grooming our next generation of farmers!

Thank you again for all you do to keep your fellow Americans warm and fed.

*Randy*

### Employee Spotlight

#### Our Ag Banking Team Continues to Grow

Please join us in welcoming Nathan Graybeal to the FCCB Ag Team! As our newest Agricultural Lender, Nathan will help farmers in central Pennsylvania improve their operations and grow their businesses.



Nathan graduated from Penn State University with a Major in Animal Science with a Business and Management emphasis. During that time, he also attained minors in Agribusiness Management and Poultry Science. Before choosing FCCB, Nathan worked for Mid Penn Bank as an Ag Credit Analyst.

Like most of our Ag Team, Nathan grew up farming. He has shown chickens and market hogs for over 8 years at local fairs and the Pennsylvania Farm Show. He even started his own herd of Hereford Cattle in 2013. Nathan also has much experience as a Livestock Judge, which he did until competing on the Penn State Collegiate Team.

Welcome to the team, Nathan!

## In Memoriam Jeffrey Bollinger



It is with great sadness that we share the loss of Jeff Bollinger, a member of the FCCB Ag Banking team, who passed away in January.

Jeff was a farmer all his life. He grew up raising registered Suffolk Cheviot Sheep in Ephrata, PA. Together with his wife, Deborah, and children Zachary and Emily, Jeff owned registered Suffolk Sheep in Reinholds, PA, where the family focused on selective breeding. In Jeff's honor, FCCB employees will be holding events to help fund education savings accounts for both of his children.

Jeff was a genuinely kind man who built valuable friendships along the way. He will be greatly missed by his customers and by his FCCB family.

## Painterland Sisters Reaching for the Stars

Sisters Hayley and Stephanie Painter are 4<sup>th</sup> generation farmers and founders of Painterland Sisters, their family business focused on single-sourced organic Icelandic-style skyr yogurt.

They grew up on their family's organic dairy and crop farm in Westfield, PA. Painterland Farms produces Certified Organic, high-quality milk for the wholesale market.

Stephanie graduated from Susquehanna University with a business degree and entered retail management. After graduating from Iowa State with a degree in Animal Science, Hayley took an internship making cheese in New Jersey and selling it throughout the New York City/New Jersey areas.

"We always knew that we wanted to come back to the farm to create our own niche within Painterland. It has been our dream since we were barefoot little girls running around the pastures! We are so excited to share with the world real, nutrient-dense food from our family's farm. We are proud of our roots and proud to connect people with the source of their food; the American farmer."

The Sisters have a bright future ahead of them. Their long-term goal is to grow a regional – and then national – consumer packaged goods (CPG) food company. Their plans include expanding their product line into cheese and meat products. Follow these innovative ladies on Instagram @painterlandsisters or visit their website painterlandsisters.com.



## Keystone Farm Futures Securing the PA Beef Supply Chain

They say that weather can't keep a good farmer from doing his job and that certainly was the case on Friday, February 4<sup>th</sup> when over 130 farmers traveled in some very nasty weather to the Troy Sale Barn to learn about a new opportunity for keeping PA farms alive and well for generations to come.

Keystone Farm Future is an organization that aims to secure the beef supply chain, managing the beef programs of PA supermarkets and restaurants from calf to consumer. On that very snowy day, they introduced their vertically integrated model that presents PA farmers with the opportunity to grow beef cattle that will be processed by PA processors, purchased by PA supermarkets and restaurants, and consumed by PA residents.

This model helps ensure the livelihood of PA farms, helps supermarkets and restaurants control their own supply chains and provides consumers with something they have been demanding, to know where their food is coming from.

"The most secure place for a business is to control their own supply chain. For a supermarket to own their own beef herd, under the expert management of Keystone Farm Future, we can be an active part of the Pennsylvania farming legacy, which is a bedrock industry in our Commonwealth," notes Larisa Miller, President & CEO of Keystone Farm Future. "There isn't an investment in any industry or sector that will make sense if we can't feed ourselves."

Benefitting from the experience, knowledge and value of Pennsylvania's

livestock farmers, Keystone Farm Future is committed to giving farmers a viable option for the economic sustainability of their farming operations. The farmers who are working with Keystone Farm Future play a critical role to the success of the beef program, applying their experience, knowledge and excellent practices to raising this high-quality, locally grown beef. All farmers raising beef for Keystone Farm Future will be required to be certified with the Beef Quality Assurance (BQA) program within a designated period of time. Keystone Farm Futures held a Beef Quality Assurance Certification seminar on March 3rd at Shady Maple Restaurant in East Earl PA.

"With farming being integral to the fabric of Pennsylvania, this innovative model for beef allows Pennsylvania to be the keystone of innovation in agriculture. Offering consumers high-quality, local PA Preferred beef, while providing our beef farmers and transitioning dairy farmers with a way-forward, keeping family farms in operation, we can ensure that the Pennsylvania agriculture industry will be a vanguard of food security for generations to come," stated Pennsylvania Secretary of Agriculture, Russell C. Redding.

The Northern Tier Grow Ag Committee, a subcommittee of the Fund for the Northern Tier Development, is dedicated to identifying, pursuing, and promoting Ag Opportunities in Northern PA. Members of the Northern Tier Grow Ag Committee include Randall Black (CEO and President, First Citizens Community Bank), Clint Owlett (PA State Representative for

the 68<sup>th</sup> District), Tina Pickett (PA State Representative for the 110<sup>th</sup> District), Erick Coolidge (Tioga County Commissioner), Darryl Miller (Bradford County Commissioner), J. Craig Williams (Dairy Team Educator, Penn State Extension), Phil Rockwell (Owner and Manager, H. Rockwell and Sons Feed Mill), Dr. Dean Elliott (Retired, Troy Veterinary Clinic), James VanBlarcom (Owner, Sugar Branch Farms), Chris Landis (SVP, Ag Banker, First Citizens Community Bank), Erin Cole (VP, Business Development Officer, First Citizens Community Bank).

For more information on how to become part of this innovative program to turn PA into a great beef state, visit Keystone Farm Futures at [keystonefarmfuture.com](http://keystonefarmfuture.com), or email them at [info@keystonefarmfuture.com](mailto:info@keystonefarmfuture.com) or reach out to Susan Kefover, Executive Director of the Fund for the Northern Tier Development at [jskefvr@ptd.net](mailto:jskefvr@ptd.net).



*Larisa Miller, President and CEO, Keystone Farm Futures delivers information critical to sustaining PA farms for future generations.*