

# The Update

Nebraska LEAD Alumni Association

SUMMER 2019

## AgriCULTURE: A Reverse Ag Adventure Tour

The Leadership Omaha Alumni Association and the LEAD Alumni Association invite you to attend the annual Ag Adventure Tour, July 12-13. This year's tour is a *Reverse Tour*, focused in the Greater Omaha area. Join us as we explore the impact of agriculture on urban culture. You'll build rural to urban bridges, learn about exciting initiatives and enjoy great food.

We'll begin at the Greater Omaha Chamber to learn about Economic Development in the metro area. We'll make our way (by bus) to multiple destinations including The Blair Biocampus - Cargill and Novozymes, The purpose built Highlander neighborhood, and The Women's Center for Advancement. We'll also hear about the impacts of I80 and drug trafficking throughout our state and we will spend time learning about impacts and recovery after devastating storms/floods in early 2019.

All meals and snacks will be provided and lodging is available at the Embassy Suites in the Old Market on Friday night. The tour begins Friday, July 12 at 8 a.m. at the Greater Omaha Chamber and concludes by 5 p.m. on Saturday, July 13.

**Cost: \$125** – includes transportation, meals and a shared suite at The Embassy Suites Old Market

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Complete the registration form below and return with check by June 30 to:

**Liz Kerrigan.**  
**808 Conagra Drive, Suite 400**  
**Omaha, NE 68102**  
*(checks made payable to LO – Ag Tour)*

For more information contact Liz Kerrigan [LKerrigan@OmahaChamber.org](mailto:LKerrigan@OmahaChamber.org) (402) 978-7913 or Nancy Eberle [NEberle@mainstaycomm.net](mailto:NEberle@mainstaycomm.net) (402) 366-8001.

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**Name** \_\_\_\_\_

**Company** \_\_\_\_\_ **Title** \_\_\_\_\_

**Business Address** \_\_\_\_\_ **City** \_\_\_\_\_ **State** \_\_\_\_ **Zip** \_\_\_\_\_

**E-mail** \_\_\_\_\_

Phone (*Cell preferred*) \_\_\_\_\_

I need a room at the Embassy Suites

*NO REFUNDS AFTER JULY 5*    *Please note dietary, physical, or other restrictions* \_\_\_\_\_



# President's Message



Dennis Nun, LEAD IV.

## Why Do We Travel

*“Why do we go away? So that you can come back. So that you can see the place you came from with new eyes and extra colors. And the people there see you differently too. Coming back to where you started is not the same as never leaving.” ---- Terry Pratchett*

When I came across this quote by the late Terry Pratchett, a British author and deep thinker (obviously), it helped me understand how the LEAD Program through the leadership demonstrated by these three men over the past four decades has impacted thousands of people. Nearly 1,100 graduates, their families, the presenters, people that we met during our travels, the Leadership Omaha group we'll be traveling with on the Ag Adventure Reverse Tour July 12-13, and the supporters, sponsors, farming operations and ag businesses we have been a part of during and since our LEAD experience have all benefited greatly from the impact that Dr.

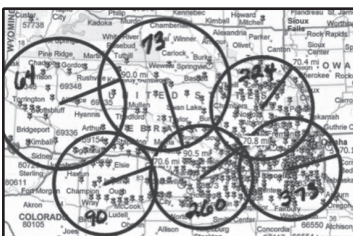
Allen Blezek, Dr. James Horner and Dr. Terry Hejny have had on this program and each of us.

As I pen this, Patty and I just checked-in to our flight tomorrow that will take us on a two-week trip to Israel. Of the 30+ countries we have had the opportunity to visit since my LEAD experience, this is undoubtedly our favorite and the one where we've spent the most time.



Leaders of Leaders: Dr. Allen Blezek, Dr. James Horner, Dr. Terry Hejny.

We're deep into the planning for our set of regional meetings across the state of Nebraska with the first of those being set up for later this summer in southeast Nebraska and going into this winter across Nebraska. Of course, we'll be hosting our annual reception prior to our LEAD Alumni Board meeting in Grand Island the Tuesday of the Nebraska State Fair, but if there is a location in your area that you think would be great and you would be willing to help us host one of our regional meetings, please contact me at [DennisLNun@gmail.com](mailto:DennisLNun@gmail.com) and let's talk about details. Watch for announcements of the dates and locations for these events for the purpose of social connection, networking and a LEAD Alumni Association update.



Here's another quote from Terry Pratchett that I like:

*“Build a man a fire, and he'll be warm for a day.  
Set a man on fire, and he'll be warm for the rest of his life.”*

I hope that your LEAD experience “fire” carries over to your involvement in the LEAD Alumni Association, your family, your work, your life and your travels.

Lead on!

# Board Showcases Nate Blum



*Nate Blum*

Fellows new to the Nebraska LEAD Program are often told how transformative the experience will be. During those early seminars it can be difficult to understand just exactly what that transformation will mean once those two quick years rush by. Yet, by the time a graduate holds that certificate of achievement in hand at graduation, it is truly clear that a change has occurred.

It stands to reason that if one should happen to complete a transformative program, one ought to be thusly transformed. This was certainly what I experienced. Following my tenure in LEAD Class 36 (the very best LEAD class), I longed for new challenges and new leadership opportunities. The lessons learned, and the relationships built, provided me a boost in confidence and helped me to understand the rapid modernization that has taken place in agriculture in the past decade.

Interestingly, I wasn't looking for that change when I applied to be a part of LEAD. My journey really began when my father passed away unexpectedly, leaving me to manage our fourth generation farm in York County. A farm that I hadn't actively worked on since graduating from York Public High School in 1999. After reading about the good work that Dr. Hejny was doing at IANR, it seemed like the LEAD Program would be beneficial in helping me to simply understand how I might approach management of our operation. That's all I wanted to know, and frankly, it was all I expected to gain from the experience.

When my father passed, I was working as the Director of Ag and Outreach in the First Congressional District of Nebraska. Working directly with Nebraskans on a number of federal policy issues was enjoyable work. I appreciated being a part of a team that valued my opinions and efforts, both in Nebraska and in Washington. More and more though, I began to wonder what my chapter in the family legacy would look like. Would I keep our operation in the family? Could I develop a plan to grow that farm for my children and grandchildren?

Thanks to the Nebraska LEAD Program, we successfully completed the generational transition in the family operation and are actively planning to operate the farm for decades to come.

By the time it was my turn to accept my certificate of completion from Dr. Hejny, it was clear to me that I wanted to be more directly involved not just with our family farm, but in support of Nebraska producers in general. Now, as the Executive Director of the Nebraska Grain Sorghum Board, I use the lessons learned from my LEAD experience nearly every day.

Because of LEAD, our organization places a high priority on not only serving growers through education, market development and research, but also in developing the next generation of leaders in Nebraska Ag. For example, the Nebraska Grain Sorghum Board has recently implemented an internship program which focuses on the professional development of young people. Each internship is specifically tailored to the strengths and interests of the student, teaching them how to succeed in turning creative ideas into valuable tools that will benefit our industry. Most importantly, these students learn how to be leaders and advocates for all forms of agriculture. We can only hope that this experience is as transformative for our interns as the Nebraska LEAD Program was for me.



**SOLD OUT**



**Nebraska LEAD Alumni announces the 2020 International Travel Study Seminar to IRELAND & NORTHERN IRELAND is Sold Out!**

**Ireland Update**

We are very excited to announce that our International Seminar to Ireland, August 10 – 21st, 2020, is Sold Out.

We could possibly have cancellations, so if you are still interested in traveling to Ireland, please let us know and I will put you on the wait list. Being on the wait list does pay off, as we had to fill vacancies on the Alaska and California travel study seminars.

**CALIFORNIA**

Please enjoy reading about our California Seminar. It was a great seminar with very memorable visits through out!

**2019 California National Travel Study Seminar – February 17-24th, 2019**



*Photo left - LEAD Alumni at Rutherford Hills Winery*

**Day 1 – Sunday, 02-17-19:**

Notes by Natalie Echtenkamp: After arriving in San Francisco, we loaded into the bus and proceeded to **Mill Valley** for lunch. Mill Valley is the most expensive place to live north of San Francisco. Home prices start at well over a million dollars.



Mill Valley is located in beautiful Marin County. We had a wonderful lunch at Piazza D’Angelo.

After lunch we traveled to **Muir Woods**. Muir Woods is the oldest coastal Redwood forest, and coastal redwoods are the tallest living things on earth. The tallest reaching 379’ above the forest floor. The woods are a magnificent hiking area.



**Day 2 – Monday 02-18-19:** There are 3 separate valleys in California’s Wine Country. Each is separated by mountains and hills. The Rus-

sian River Valley, Sonoma Valley and Napa Valley. Today we visited Napa Valley, starting with a guided tour of the **Long Meadow Ranch Rutherford Estate**. Long Meadow Ranch farms in 3 counties, over 2,000 acres of grapes, olives, fruits, vegetables and pasture. Full circle farming – an organic, sustainable, integrated farming system that relies on each part of the ranch to contribute to the health of the whole. The Rutherford Estate sits on a mineral-rich bench land that was once a riverbed on the floor of the Napa Valley. With over 500 varieties of organic heirloom fruits and vegetables, the diverse ranch defies the monoculture that reigns supreme in Napa Valley.



The growing flock of chickens roost in a state-of-the-art coop.

Notes by Esther & Ron Rickert – The ride through Napa Valley was beautiful. We saw cattle, sheep, pasture and plenty of grape vines. We visited the town of **Yountville** for lunch. It is a very nice little town with lots of little shops and wine stores. You could find almost any kind of food you wanted. Now on to **Rutherford Hills Winery**,

to have flights of wine with our wine tour.

Rutherford Hills Winery, with the largest wine cave in the Napa Valley. Nestled high on a hill, the winery commands a spectacular view overlooking the Rutherford bench of Napa Valley.

Notes by Jon & Marcia Montgomery - **Rutherford Hills Winery** is a rather big operation with a large building built from repurposed railroad ties and timbers. Rutherford Hills has an impressive setup of stainless steel tanks and processing equipment used for their grape harvest and wine production. They produce chardonnay and pinot noir along with merlot. The winery has built a mile-long tunnel into the hillside. This area is used



for storing and aging the wines. With the tunnel, temperatures and humidity levels are naturally regulated for consistency which is an asset in aging the wines. There were countless oak barrels in the tunnel, holding various types and vintages waiting to be bottled. Our guide, Joseph, endeavored to teach us some of the techniques used by sommeliers when tasting and evaluating wines. Needless to say, there is much to know beginning with glassware, tasting and mouthfeel, along with inhaling and

trying to ascertain the various subtle flavors and scents of the wines. We also learned more about the microclimates of the region explaining why certain grapes are grown more successfully in specific locations.

**Day 3 – Tuesday, 02-19-19:** Today, Sonoma Valley. Our first stop was a visit to **Patz & Hall Wine Company** with guest speaker **Steve Hill of Parmalee Hill Wines & Vineyards**. Land in the Sonoma Valley sells for \$100,000 to \$200,000 per acre. Land in the Napa Valley sells for \$300,000 to \$400,000 per acre.

Thoughts and notes by Russ & Susan Lechtenberg - Our Lead Alumni group was treated to a barrel tasting at Patz & Hall winery, 30 years in the industry bottling chardonnay and pinot noir wines. Steve Hill & James Hall addressed the group.

Steve has been in the viticulture and winery business for 40 years and has 30 acres of his own grape vines. Phylloxera killed most of the original French varieties that were originally grown in California so French varieties were grafted to native vine rootstock in the development of the California grape and wine industry. California has a multitude of what I would describe as mini climates, most of which are applicable for a differentiation of grape varieties and is considered when selection of varieties to plant in a given area.

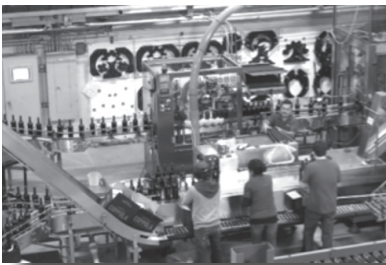
Harvesting preferably takes place at night typically from 9:00 pm to 9:00 am. Hand harvesting is used for the higher quality wines and typically is a crew of 8 pickers with each picker receiving 1/8 of the payment which is determined by the pounds of grapes harvested by the crew.

Sonoma valley growers receive, depending on the variety and quality of the grapes produced, \$2,000 to \$8,000 per ton of grapes. Price depends on region of production, sugar content and harvest method.



We stopped for lunch in **Historic Sonoma Square**. The historic Sonoma Plaza lies at the heart of Sonoma Valley. In 1960 the plaza was designated as a National Historic Landmark.

Our afternoon and evening was spent at Francis Ford Coppola Winery for a tour and meal. Winemaking has been a Coppola family tradition for several generations. Francis Ford Coppola Winery is the ideal place for friends and family to enjoy award-winning wines, enjoy a bite to eat, and simply relax in a comfortable, casual setting.



Our meal was “a tavola”, meaning “to the table”, a casual dining experience inspired by Coppola’s favorite way of enjoying a meal. Instead of ordering from menus, the chef prepares a variety of dishes and sends them to the tables. 7-8 course meals.

**Day 4, Wednesday, 02-20-19: McEvoy Ranch** is one of the preeminent leaders in certified organic, extra virgin olive oil. Beginning in 2010, McEvoy began producing limited-edition wine offerings showcasing the impact of the Petaluma Gap’s breezes and their distinct soil. They grow several Mediterranean varietals.

Notes by Natalie Echtenkamp: At **McEvoy Ranch**, they make Tuscan style extra virgin olive oil (EVVO). This style of olive oil has a very distinct flavor. They have 14,000 trees that they harvest. Harvest occurs in November and takes about 3 weeks to complete. Their trees sit on 550 acres, 90 of which is deer fenced. They are able to process 500 – 1,000 pounds of olives at a time and have a compost program for the processing and pruning waste. Their trees are irrigated from ponds on the property, and they require about 20-40 gallons of water per week.

Notes by Dave & Rita Hogsett: **McEvoy’s** first trees were planted in 1992. The first oil was produced in 1995, about 10 gallons. In 1997 the mill began producing the first olive oil. In 1999 the ranch became certified organic. Today it produces 6,000 gallons of EVVO.

There are 6 ponds on the property, and they are spring fed and rainfall collected. No wells are used for irrigation. The trees produce about 50-80 pounds of fruit per tree. It takes about 50-60 pounds of fruit to produce 1 gallon of oil, and on average the ranch produces 6,000 gallons of extra virgin olive oil each year. Although each tree has thousands of flowers, only 1-2% will become fruit. Olive trees are not dependent on bees, as long as there is a bit of wind, pollination occurs.



Olives are harvested on the early side to achieve a more peppery, pungent blend that is the hallmark of Tuscan oil. McEvoy doesn’t grow olives for curing, just for oil.

Our afternoon was a visit to **Tara Firma Farms**. Notes by Judy and Herb Dixon: Tara Firma was started in 2009 by Craig and Tara Smith on a bet that they wouldn’t be able to live and work on site with a farm to table agricultural operation. The farm uses Holistic

Farm Management, with the animals helping to manage, not large equipment. Tara Firma is a CSA (Community Support Agriculture) for 530 households in the California bay area. There is a \$20.00 enrollment fee, 5-6# of food weekly, bi weekly, or monthly basis from June through November. The CSA members pay a high price for their products: Ground pork is \$10 per pound; Roasts are \$15 - \$18 per pound; Whole hog is \$6.50 per pound, plus the hog skin; Whole Beef - \$3,800 and Tara Firma gets the hide back to sell online. Cull Layers for stewing hens are \$8 per pound; Pasture raised eggs - \$10 per dozen or \$24 for 3 dozen, High nutrient eggs.



Sows are kept for 5-6 years, pigs average 300# in 10 months, target is 250# with a hot weight of 200#. They are fatter pigs and inbreeding is a problem. Diseases can be an issue, as they do not antibiotics, they use herbal remedies and limit visitors.

Notes by John & Joyce Willoughby: A visit for us to **Tara Firma Farms** was like a visit to “Back to the Fu-

ture”. The farm consists of 230 acres of mostly pasture hill land. Sized somewhat like our grandfather’s farm, they have 6 red wattle sows, 24 head of cows, 220 turkeys and 900 egg laying chickens. They also help raise flowers for a local flower shop.

The farm has an annual fund raiser called “Pumpkins on the Pipes”. Tara Firma Farms has 16 employees and their customers want an environmentally friendly farm with a high carbon sequestration score, and are willing to pay well for it. Although their prices seem high for most Americans, when I was a child we bought eggs from a neighbor for .50/doz. that were open range very similar to this farm. The fact that the area that Tara Firma Farms sells into is in the top 10% of incomes in the U.S. means that their customers and my parents paid about the same percentage of their income for eggs. “Geez Marty, Is this the future? No Doc, this is California!”



**Day 5, Thursday, 02-21-19:**

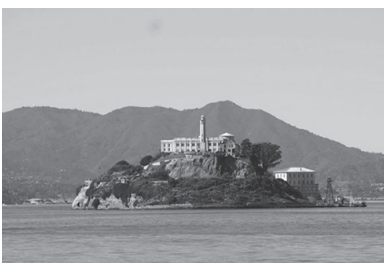
Notes by Sandra Lowery: The **Toluma Creamery** is located in Marin County just a few minutes from the town of Tomales. The area receives an average of 24 - 27 inches of rain a year. This 160 acre former dairy farm was purchased 16 years ago for \$1,000,000. After years of renovation both to land and to the buildings, they finally began to produce milk in April 2013. This is

the home of 100 sheep and 200 goats, and free range chickens. The lambs and kids are left on their mothers for 6 weeks after birth and their mothers are milked once a day in a very modern milking facility. After the lambs are weaned, the ewes can be milked 5-6 months and the goats 10 months. Goats can produce a gallon of milk a day which makes approximately 1 lb. of cheese. Goats can be milked for 8-10 years and then go on the weed management herd. Milk goes directly from the barn to the creamery where the milk is pasteurized and made into different cheeses. They do not save the whey.

They produce about 50,000 lbs. of cheese a year. Cheese is sold at several farmers markets around the area. The house was renovated into a very upscale home sleeping 12. It is rented as a corporate retreat, renting for \$1,400 a night or \$3,200 for the weekend, which brings in over \$200,000 and sustains the farm. In 2010 Toluma Farms was placed in this the Marin Agricultural Land Trust to ensure the land would remain agricultural, and not condo development.



We enjoyed lunch at **ZaZu Kitchen**. They are authentically farm to table, growing much of their produce.



**Day 6, Friday, 02-22-19:** Today some of our Alumni flew back home, while the remaining 22 traveled back to San Francisco and a tour to **Alcatraz Island**. Alcatraz Island is part of the Golden Gate National Recreation Area.

Notes by Shannon & Don Hannappel - “You are entitled to food, clothing, shelter, and medical attention. Anything else you get is a privilege.”

This rule was one of the realities of life inside the walls of Alcatraz Island Penitentiary. This island is in the heart of San Francisco Bay, just a mile and a quarter from

the city, and has been used as a fort, a lighthouse, and more notoriously, a prison. This prison was never filled to capacity. The average number of prisoners was 260, and the maximum was 302. There were 336 remodeled cells available.



It housed a couple of “famous” prisoners such as Al Capone and Robert Stroud, “the Birdman of Alcatraz”. The exact location of Al Capone’s cell is unknown, he spent 4 years of his time in a hospital isolation cell. There were no executions on Alcatraz, although there were five suicides and eight murders. Alcatraz ended its occupation of the island in 1963.

**Day 7, Saturday, 02-23-19:** Aboard San Francisco’s Hop On/Hop Off Bus, the highlights and tour stops included: Fisherman’s Wharf, North Beach, Union Square, Haight/Ashbury, Lombard Street, Union Square, Chinatown, Ferry Building and Pier 39.

*Pat Heyen, National and International Travel Study Coordinator*



## **Nebraska LEAD Alumni Association Digital Media Subcommittee**

The committee plans to recommend that a dedicated “Digital Media Manager” be sought by the board. This individual will be responsible for regularized social media posting and content development. Content should include video interviews with LEAD Alumni, photos, events promotion, etc. Posting should happen no less than once per week, though once per day is preferable, across multiple platforms. Platforms to be leveraged include: Facebook, Twitter, Instagram, and Youtube. The Digital Media Subcommittee recommends that the qualified individual be compensated \$1,000 monthly. The Digital Media Subcommittee will create a brief draft of the proposed position’s job description and present this proposal at the June LEAD Alumni Association quarterly meeting.

The subcommittee will also present a proposal for a mobile app at the June committee meeting. It was agreed that development and implementation of a mobile platform is in keeping with current technological and communications standards. Such an app would be customizable by the user, ensuring that they are seeing information pertinent to them. The app would also create an easier path to pay dues and to connect to other geographically proximate alumni.

If you have any questions, or would like to join our committee please contact me!  
Nate Blum, Digital Media Subcommittee Chair



### **CLASS NOTES**

Chad Carlson, LEAD 25, was recently promoted to Director of Financial Planning & Analysis for Central Valley Ag out of York!

Toby Horky is the two year old son of Terry and Chandra Horky (LEAD XXVIII and LEAD XXXI). He has NF1 and mid aortic syndrome. A benefit sponsored by the Sargent Volunteer EMTs, Sargent Firemen and Calvary United Methodist Church in Taylor is being held to help with medical, travel and hotel expenses. There will be a donation lunch and auction. The benefit will be held Sunday, June 30, 2019 at the Sargent Community Center. If you would like to donate to their cause you can contact Brenda @ 308-214-0073, Janice @ 308-215-0331 or Louie @ 308-527-3502. Our best wishes go out to the Horky Family.





*Nebraska*  
**LEAD**  
*Program*

Nebraska Agricultural Leadership Council

**Nebraska LEAD Alumni Assn**

**Please come!!**  
**August 27, 2019, 5-7:30 pm**



**Nebraska State Fair**  
**NE LEAD Alumni Reception**

If you are planning to come to the Nebraska State Fair this summer, consider coming on August 27. We are planning a get together in the VIP room - above the Five Points Show arena from 5:00 to 7:30 pm. Please join us! Snacks and Cash Bar will be provided.

Hosts: NE LEAD Alumni Board of Directors  
Terry Hejny, Director, Nebraska LEAD Program

If you do plan to be at the Fair, please let Nancy know via e-mail at [neberle@mainstaycomm.net](mailto:neberle@mainstaycomm.net) -- we want to make sure we have enough "snacks"

# Nancy's Notes



*Nancy Eberle, Executive Secretary*

Spring finally came, although not without it's foibles. Winter and Spring have been tough to take for many of our alumni - we are hoping and praying for a more sedate summer! Someone mentioned that the National Meteorologist stated that the United States is in a "mini ice-age" for 2019. They accurately predicted this year's weather. This mini event happens approximately every 11 years. I hope it's more than that before we see this type of weather again!

The Ag Tour is scheduled and ready to go, now we just need you to join us for a great couple of days in Omaha. Every five years or so we "reverse" the tour. Leadership Omaha and the Omaha Chamber plan our event rather than our LEAD Alumni committee. I always look forward to these tours, not only because they are planning it, but also because it's a great tour. I really hope we can get more of you to sign up and join the fun!!!!

Last November our Strategic Planning Committee came up with ideas for change/updates for the alumni. Several committees were formed and are busy working towards some new items in social media, regional outreach and partnerships. As you can see from some of the comments in the newsletter, these are all going to be enhancements to what we already are doing. Stay tuned as we develop these ideas into action!

We are planning our social event at the NE State Fair again this year. Please note the date and time in this newsletter. We hope you can join us for an evening of fun, networking and sharing! I hope to see you there.

Until next time . . . . . LEAD ON!!



## CLASS NOTES

Nora Turner, LEAD XXXVI, was promoted to VP of Ag Lending at Union Bank and Trust - Congrats Nora!

Congratulations to Jay Seiboldt, LEAD XVIII, for his recent promotion to Vice President - PC Companies at Farm Bureau Financial Services!

Nate Blum, LEAD XXXVI, was named the Executive Director of the Nebraska Grain Sorghum Board - way to go Nate!

Steve Wallin, LEAD XXV, (and wife Char) served on the 2019 Cattleman's Ball committee. Lots of work Steve - thanks!!

## Hello LEAD Alumni friends

I would like to make you all aware of a great opportunity for many of you to help-out with communities that have been hit by the devastation brought on by the flood and harsh weather that we have experienced this spring. There have been many fundraisers the past three months that have helped tremendously in supplying needed food, water, and various supplies to help those in need get back to a somewhat of a “new” normal. But what I am about to propose goes beyond the fundraising.

The University of Nebraska has wanted to be proactive in helping with the humanitarian efforts to help get communities and individuals themselves get back on their feet. We all realize that after the camera crews and reporters have gone home and the devastation is no longer in the news, we sometimes forget about what is still needed. The University of Nebraska wants to be there for them.

The University Extension System, under the direction of Dean Chuck Hibberd, and Extension educators throughout the state are asking for University of Nebraska students throughout Nebraska to help communities affected by the disaster to get back on their feet. These students will be paid and given a short training in disaster relief to go into communities to assist the leadership and Extension educators in those communities in whatever might need to be done. (This won't include building livestock fence which could involve safety and liability issues. It will also not include exposing students to health concerns such as cleaning out sewage infested buildings etc.)

But it could include helping to organize community events that would help the affected families rally around each other to show them that they are not alone. Extension personnel will help with identifying what might be needed.

What do we want from the Nebraska LEAD alumni members?

1. We are asking LEAD alumni to help recruit students from their area that might like to help in any of the affected communities for 2 days/2 months or anything in between.
2. We are asking LEAD alumni to possibly help supply places to stay for those students that may not be assisting in their local area. Even providing a couple days would be appreciated.
3. We are asking LEAD alumni to work with their local Extension educators to help spread the word about this effort to identify individuals, families and communities that might still need help and assistance.

Together we can use what we have learned from our LEAD experience to make a difference in the lives of people impacted by the recent floods and storms.

Is this something that you feel you can help with??? If so, feel free to contact the office of the Dean of Extension, Chuck Hibberd at 402-72-2966 or any Extension educator in the state.

Together we are “NEBRASA LEAD ALUMNI”  
Craig Buescher LEAD V Fellow

# The Update

Nebraska LEAD Alumni Association  
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Bradshaw, NE 68319  
neberle@mainstaycomm.net

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## A call to action

As I have indicated in earlier newsletters, I have asked the Board to find a replacement for my position as Executive Secretary. I have loved working with all of the board members and the alumni over the past 26 years and will definitely miss that connection, but the time is here for someone new to step into the position and make it even better. I would love to talk with anyone that has an interest. You will have the opportunity to work with an awesome board and meet so many new people through the networks provided by the alumni association. Please don't hesitate to give me a call at 402-366-8001 or e-mail me at neberle@mainstaycomm.net

Thanks for considering this opportunity! — Nancy Eberle

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Check out our website at <http://www.neleadalumni.com>

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*Please remember to submit important  
Nebraska LEAD Alumni news to:*

Nebraska LEAD Alumni Association  
Nancy Eberle  
520 Road 20  
Bradshaw, NE 68319  
neberle@mainstaycomm.net

### NETWORK!

Keep the spirit of the  
Nebraska LEAD  
Program ALIVE!

## Update

Update is the official newsletter of the Nebraska LEAD Alumni Association. The purpose of the publication is to keep you, a vital part of the LEAD network, linked with fellow alumni!