



## MAILBAG

October 1, 2013

Clover Creek 832-3458

Keystone Mill 832-3113

[www.millhillag.com](http://www.millhillag.com)

### Notes from Jim

It is time to consider your spring 2014 seed corn and alfalfa needs! TA Seeds and King's AgriSeeds are offering discounts to customers who order and pay for their seeds early. Again this year, financing through John Deere Financial is available. Call Denny, Alan or Jim for more details and to find the corn and alfalfa varieties that are right for your operation.

### Feeds for your animals



At Mill Hill, we would like to help you find a feed for every animal you care for. We stock a full line of dog foods from Southern States, as well as cat food, rabbit food, guinea pig, hamster and gerbil foods, and bird feed. Chickens, goats, sheep, pigs, horses, deer, calves, steers, heifers, beef and dairy cows all have an option at Mill Hill too. Did you know that Sarrah is able to design a ration using your own forages to meet the needs of your cows? Call her today to get started. While balanced nutrition, including protein, minerals and vitamins is important, we also remind you that fresh, clean water is the number one nutrient that all animals require. We can help you provide water to all your animals. From small animal water bottles to dog bowls to stock tanks for herds, we would be happy to help you find the best way to water your animals.

### Firewood gathering supplies



It's that time again-when you are thinking about heating your home this winter. As you start cutting wood, remember Mill Hill has Bar & Chain oil, 2 cycle oil, and files. We

can also sharpen your chain for you. If your chain is beyond sharpening anymore, we can make a new chain for your saw. In addition, we carry axes, mauls and splitting wedges.



### Lawn Renovation

Fall is actually a better time than spring to start grass seed. Why? With adequate moisture, the cool temperatures in fall allow the grass to germinate and grow, go dormant, and then start to grow again before the rigors of hot summer temperatures take their toll. If your yard needs overseeding, or if the bare spots are bothering you, stop by Mill Hill and check out our selection of grass seeds designed to be grown in the Northeast.

### Fall Deworming

Fall is a great time to remember to deworm your animals. Deworming is a great idea for pets, whether they live inside or outside. To protect your human family and improve your pet's health, deworm pets twice a year. It is always a good idea to have your pet evaluated by a veterinarian to determine the amount and type of worms that are affecting your pet.

Don't forget to deworm the herd! Research shows that worm infestations can negatively impact overall health, production and reproduction of your herd. Deworming can be accomplished with a pour-on product, a direct-fed product, a lick block, or an injection. For advice on the best product for you, please contact Sarrah at Mill Hill.

### From Alltech

2013 Harvest Analysis Detects Mycotoxin Threat

"The increase in the total numbers of mycotoxins over time can be attributed to areas such as poor fermentation and inadequate packing or face management that can contribute to further mold growth and mycotoxin production," Dr. Max Hawkins, Alltech Mycotoxin Management Team. Hawkins said the new crop is variable across the country due to weather and planting, and the early samples of wheat and barley are



showing DON. Hay and haylage analyses have also shown mycotoxins present and, without a preventative plan, cows may experience a drop in milk production as well as health issues. The future mycotoxin picture is still unclear but the levels of harmful contaminants will depend on the weather leading up to harvest and the way crops are stored. Hawkins recommends the following tips: At harvest time, it was recommended for mycotoxin contaminated grain to be dried to 14 percent moisture within 24 to 48 hours to stabilize mold growth and ensure adequate grain storage. By limiting mold growth, mycotoxin production can be stabilized, but any mycotoxins already present would remain. Implement a mycotoxin control program now to reduce the threat to your herd; mycotoxin management programs encourage the use of mycotoxin analysis to get a broader picture of the total mycotoxin challenge and emphasize that dairy producers begin to concentrate on the total amount of mycotoxins given to cows on a daily basis and not what is in a particular feed ingredient. Symptoms may be decreased dry matter intake, lower milk production, diarrhea, gut hemorrhage, lower reproductive efficiency or abortion and higher incidence of secondary infections. Look at the total amount of mycotoxins present as it gives a much more accurate picture of the challenge to the cows. Individually, these toxins pose a threat, but together they pose a serious challenge to cow health and performance. Hawkins encourages producers to be vigilant with their mycotoxin management programs as they finish out the 2012 harvest and continue to track the 2013 crop as harvest approaches.

### **Dairy Recipe**

Fall is here, school is back in session and football season has started. We can now start thinking of recipes to warm our bodies and healthy snacks to eat while watching football. I always enjoy eating cheese, especially as a snack, adding it to a sandwich or in recipes. This recipe

celebrates OCTOBER IS CHEESE MONTH and helps use up some of the tomatoes from your garden. On average, Americans consume only about 2 servings of dairy daily and we all know you should have at least three. Adding cheese to a recipe can help Americans get the nutrients they need in an easy and affordable way.

#### **CHEDDAR STUFFED TOMATOES**

- 4 large ripe tomatoes
- 2 Tablespoons salted BUTTER
- ½ cup finely chopped onion
- 2 teaspoons minced garlic
- 2 cups fresh bread crumbs (about 4 slices firm white bread)
- 1 cup lightly packed grated sharp or extra sharp CHEDDAR CHEESE
- ¼ cup chopped fresh parsley
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper

Place rack in upper third of oven and preheat to 400 degrees. Lightly butter a shallow baking dish large enough to hold 8 tomato halves. Pull off stems and cut tomatoes in half crosswise. With a teaspoon, scoop out and discard seeds. Lightly salt the interiors and set upside down on paper towels to drain. Meanwhile, melt butter in a skillet over medium heat. Add onion and garlic and stir until the onion is translucent, about 5 minutes. Increase the heat to medium-high, add bread crumbs and continue stirring until the crumbs are golden, about 5 minutes longer. Transfer the crumb mixture to a bowl and stir in cheese, parsley, salt and pepper. Spoon the mixture into the tomato halves and set in the prepared dish. Bake for about 15 minutes or until the tomatoes are tender and the filling is lightly browned on top. Makes 8 halves for 4 servings.

**DID YOU KNOW?** There are more than 400 varieties of cheese! Research reveals certain types of *CHEESE* like *CHEDDAR* and *MOZZARELLA* may help prevent tooth decay.

