



MAILBAG

August 1, 2014

Clover Creek 832-3458

Keystone Mill 832-3113

www.millhillag.com

Labor Day-a month away!

This is a reminder that Mill Hill will be closed on Monday, September 1st as an observance of Labor Day. As fast as the rest of the summer has seemed to go, September 1st will be here before we know it!

1st Annual Mill Hill Plot Day

We are pleased to announce the newest Mill Hill tradition-a Plot Day where you can see seed varieties grown in your area to determine how they can perform for you! The 2014 Plot Day will be held on Thursday August 21st starting a 10:30am at the Clover Creek Mill Hill location. We will be looking at the soybean, millet and sudangrass plots, as well as the cover crop mixes planted by the interseeder in mid-June. Representatives from King's AgriSeeds will be on hand to answer your questions and to provide information on corn and cover crops. We will also be looking at 12 varieties of Master's Choice corn.

There is a chicken BBQ lunch available by RSVP to 832-3458. We ask that you respond by August 15th.

Plan ahead-Fall Cover Crops

Have you decided what cover crops you will be planting this fall? Do you have a pasture that needs to be thickened up? Fall is traditionally a time for harvest, but these days, it is also a time of planting-so be prepared! Call Denny or Alan at Mill Hill to find out which varieties would be best for you, and what discounts are available. And make sure to attend Plot Day to see the results of interseeding!

Good luck at your Fair!

Many of our friends and neighbors will be participating at their local fairs this month. We would like to take the time to wish you good luck with your entries, whether you are whipping up a yummy baked good, displaying your bountiful vegetable crop, or exhibiting livestock that you have raised and trained. Remember to be proud of the work you have done and the skills you have learned.

Buck Forage Products

We are an authorized Buck Forage dealer. What makes Buck Forage products different from regular oats, chicory and clover? These plants have been bred to perform as grain and forage-and will persist into the winter, providing green feed for animals in the middle of winter. Dr. James Kroll, also known as "Dr. Deer" has endorsed these products. If you are doubtful, the company suggests planting Buck Forage in strips along with other plot seeds. Then simply watch and see which plants the animals prefer! For more information, visit www.buckforage.com or www.drdeer.com. Mill Hill will have the 45# bags of Buck Forage Oats, in addition to 4# bags of Chicory and 4# bags of Clover in stock. Anyone who purchases any Buck Forage products between August 15th and August 30th will be entered into a drawing for a hat signed by Dr. Deer himself! Stop by the Clover Creek location to purchase these proven Buck Forage products and to be entered into the drawing!

Mrs. Wages canning mixes

Are you looking for a new way to preserve your garden's bounty? The Mrs. Wages line

of spice mixes makes it easy to turn perishable vegetables into treats you can enjoy year-round. For your tomatoes, try ketchup, chili base, pasta sauce, and a wide variety of salsas. For cucumbers, try kosher dill, dill, bread and butter or sweet pickles (don't forget pickling lime and salt). Fruit fresh, a wide selection of jars and helpful food preservation tools are also available at both stores. Also give our sausage mix and spiced apple mix a try. New this year-we have the Ball Blue Book of Preserving. It gives helpful tips on how to preserve tons of foods, plus it offers recipes to help you use up your bountiful supply!

Dairy Recipe

As the weather gets warmer it is important for humans to keep hydrated and stay cool. By getting your 3 servings of Dairy Every Day you are sure to get the nutrients your body needs. I hope you enjoy these refreshing drinks not only in the summertime but anytime.

*Submitted by Jessica Orczeck, 2014-2015
Blair County Dairy Princess.*

PB & J Shake

- 1 c. MILK
- 2 TBSP creamy peanut butter
- 1 TBSP strawberry jam
- 2 scoops vanilla ICE CREAM or
FROZEN YOGURT

Combine in your blender, milk, peanut butter, jam and ice cream. Cover and whirl until smooth. Serve immediately. Makes 2 cups.

Yogurt Shake

- 8 oz carton vanilla YOGURT
- ¼ c MILK
- 1 tsp vanilla
- 1 small banana
- ½ c cut-up fruit or berries
- 1 TBSP sugar, optional

In blender, blend until frothy the yogurt, milk and one of the following: 1 tsp vanilla OR 1 small banana sliced OR ½ c fruit or berries. 1 TBSP of sugar can be added. Serve immediately in chilled glass.

Creamy Iced Coffee

- 2 TBSP instant coffee crystals
- 2 TBSP sugar
- 2 c. MILK

- ½ pint vanilla ICE CREAM plus 3 scoops
- ¼ c. hot water

Place all ingredients except 3 scoops of ice cream, in blender and mix until smooth. Pour into 3 tall glasses. Add a scoop of ice cream to each glass and serve immediately. Makes 3-1 cup servings.