



MAILBAG

April 1, 2016

Clover Creek 832-3458

Keystone Mill 832-3113

www.millhillag.com

Thank you!

We were invited to attend the Williamsburg FFA Chapter annual awards banquet. We enjoyed seeing all of the members receiving awards for their hard work and extra activities. Our Mill Hill Team was ecstatic to be honored by the chapter as an Honorary Member. Thank you so much!

Crop News

As you work on your spring planting keep Mill Hill in mind for your seed, fertilizer and lime needs.

We have stock in the warehouse of corn, grass and alfalfa seeds.

Cleaned oats for planting are available from the feed mill. Please remember to call a day or two ahead so we can have them ready for you.

TA Seeds is still offering a cash discount of 4% until April 11th, and 2% until May 16th. This is a great way to save money on the seeds you know you will need.

And...if you need to do some soil sampling, call Alan at Mill Hill. He has designed a device to reduce the strain of traditional soil sampling, and would be happy to take your samples for you!

When you are in need of help with your cropping program, including fertilizer and lime, seed and herbicides and pesticides, please contact Jim. He would be happy to help you with recommendations.

Early Closing on April 21st

Both locations of Mill Hill will be closing at 4pm on Thursday April 21st for a Team Meeting.

Remember...

The Blair County 4H Program is holding their Endowment Dinner on Saturday, April

23rd at 6:15pm at the Dry Run Independent Baptist Church Social Hall in Duncansville. As evidenced by the recent budget battle, funding for 4H is not set in stone. The endowment fund will ensure that 4H can continue in Blair County by providing an independent income stream. You can help out by purchasing a ticket for the dinner, donating an item for the silent auction, making a donation to the endowment fund or for any materials that may be needed for this function. For information, please contact Kristy Bigelow at the Extension office at 940-5989.

New at Mill Hill

We are excited to offer you a brand new boot from the Muck Boot Company! The Chore Boot COOL is one you will want to try for your feet this summer! They are designed to pull heat away from your skin and out of the boot, which will keep your feet cooler! Many sizes are in stock now at the Clover Creek store.

Deworming Time!

Deworming your livestock seasonally is a great way to maintain or increase productivity and feed efficiency. Luckily, deworming is easy to accomplish. We offer blocks, injectables, pour-ons, drenches, and crumbled feed through options. Ask Sarrah for help determining which products and doses are best for your animals, from dogs and cats and poultry to cows, horses, pigs, goats and sheep!

Fishing Licenses

With the first day of Trout Season in our area happening April 16th, do you still need to get your 2016 fishing license? We have them available at the Clover Creek location. Just bring in your old license or your driver's license. Remember, if you would like to participate in the youth day, which is April 9th, the youths must have a current fishing license also.

Garden Seeds

Vegetable seeds are available now! We also have a supply of seed potatoes and onion sets. Plants, including asparagus, sweet potatoes and candy onions will be arriving over the next several weeks.

Dairy Recipe

Spring is here! Keep your body healthy and happy, just as your mood will be while the weather begins to get warm by consuming 3 servings of dairy every day! Many people will be outside soon, preparing their yards for the months to come. Remember to refresh yourself with a cold glass of milk after your hard work! Milk is a great source of calcium and is fortified with Vitamin D and one 8 ounce glass of milk contains 8 grams of protein! Enjoy the nice weather and this recipe below!

*Submitted by Haley England, 2015-2016
Blair County Dairy Princess.*

SLOW COOKER CHICKEN BROCCOLI LASAGNA

- 12 oz bag frozen broccoli florets
- 3 cups chopped cooked chicken
- 3 ½ cups shredded Italian CHEESE blend
- ¾ teaspoon freshly ground pepper
- 1 can condensed cream of chicken soup
- 1 can condensed cream of mushroom soup
- 8 oz SOUR CREAM
- 3 cups sliced fresh mushrooms
- 9 uncooked lasagna noodles

1 cup freshly shredded Parmesan CHEESE

Cook and drain broccoli as directed on package, using minimum cook time. In large bowl, mix chicken, 2 cups of the CHEESE blend, the pepper, both soups, SOUR CREAM, mushrooms and broccoli. Spray 5 quart slow cooker with cooking spray. Spread ¼ of the chicken mixture in slow cooker. Layer with 3 of the uncooked noodles (breaking noodles as needed to fit), ¼ of the chicken mixture and ½ cup of the cheese blend. Repeat layers twice. Sprinkle with Parmesan CHEESE. Cover; cook on Low heat setting 3 hours 30 minutes or until bubbly and noodles are tender. Let stand 10 minutes before serving. Sprinkle with additional freshly ground pepper, if desired.