



MAILBAG
January 3, 2012
Clover Creek 832-3458
Keystone Mill 832-3113
www.millhillag.com

Mycotoxin Control

We all know that 2011 was not an ideal year for growing and harvesting forages. By now, most farms are probably feeding forages that are not ideal in moisture, protein content and/or other factors. The other concern is mycotoxins. Mycotoxin is a broad term for organisms that attach to damaged plants and are not killed by fermentation. These organisms can cause a broad range of issues. Unfortunately, it can be hard to identify them by their effect because things like EED's, lowered milk or butterfat production, extended days open and decreased dry matter intake are symptoms of other common cattle diseases also.

We can test your forages for mycotoxins, but if you suspect a problem, adding MTB-100 or sodium bentonite to your feed could help reduce the effects.

Sodium bentonite is the traditional product to add to feed to bind the mycotoxin. The drawback to it is that it also binds trace minerals. If it is fed consistently for a long period of time, cows can actually show mineral deficiencies, even if the ration you are feeding them contains adequate minerals.

MTB-100 (or Integral) is an All-Tech product that is designed to bind only mycotoxins, allowing it to be fed on a consistent basis without the harmful side effects of binding necessary minerals also. Mill Hill has both products available. You may purchase them by the bag, or we can mix them in your feed for you. If you would like to have your forages tested, or would like to discuss unexplained issues on your dairy, please contact Sarrah at 832-3458.

Join us for Milk and Cookies!

Please join us at either location on Friday, January 20th from 8am-5pm for Milk and Cookies Friday! This is our way of saying "thank you" for shopping with us.

Wacky Holidays

10th Peculiar People Day
13th Blame Someone Else Day
23rd National Pie Day
28th Fun at Work Day



Dairy Recipe

I hope you enjoy this easy casserole!
Katelyn Hamming, Blair County Dairy Princess

Beef Cheese Casserole

1 ½ lb hamburger
1 onion chopped (or ¾ cup)
1 tsp salt
Pepper to taste
16 oz tomato sauce
1 c. cottage cheese
1 8 oz pkg cream cheese
¼ c. sour cream
1/3 c. chopped green pepper
1/3 c. green onion



8 oz pkg noodles, cooked, drained

Combine hamburger, onion, salt, pepper and tomato sauce and let simmer. Put ½ of the noodles in the bottom of a greased 3qt casserole. Then cover with cheese mixture. Next, put in the remainder of the noodles. Top with meat mixture. Bake in 350 degree oven for 30 minutes. Makes 6 servings.

Notes From the Field (Jim)

Now is the time to lock in your seed orders for spring and summer. This includes alfalfa, grass, mixtures, as well as corn and beans. Also consider the possibility of adding sorghum sudan grass to your crop rotations. This product can be double cropped after small grains and it works nicely as heifer forage, which could allow more corn silage for your milking herd. Certain varieties can be grazed, while others offer the flexibility of a wider harvest window. We offer seeds from T.A. Seeds, Kings Agriseeds, Dynagro, and Seedway. Denny and Jim are available to help you plan the entire season, from soil testing and fertilization to planting and harvest suggestions.