



MAILBAG

August 1, 2012

Clover Creek 832-3458

Keystone Mill 832-3113

www.millhillag.com

Notes from Jim

Plan now for fall cropping!

We will have a supply of rye for cover cropping. Also available are,

-Barley

-Wheat

-Triticale

-Cover Crops and Mixtures

-Oats

-Tillage radishes

Due to the high demand of forages, seed availability is becoming limited as fall approaches. Please order now to guarantee supply.

Trailer load quantities are available.

****New for 2012-Seed in Super Sacks!!**

Pet Extravaganza!

Join us August 6-11 at either store for our "Dog Days of Summer Pet Extravaganza!" Find specials on treats, toys, food and accessories for your pets!

Show Season is Here

Good luck to everyone participating in the local fairs and shows. Remember to enjoy yourself while competing. We are proud of the work you have put into your project! Stop by Mill Hill and stock up on shavings, straw, feed, buckets and brushes before heading to the show. We'd love to share pictures of you and your project! Email them to news@millhillag.com, or stop by and we'll make a copy!

Time for Canning!

It's time to start harvesting veggies and fruits from your garden! Mill Hill keeps a supply of jars, lids, bags and of course Mrs. Wages mixes to help you store the bounty of your garden. Stop by today!!



Dairy Recipe

Hello! My name is Katherine Orczeck, daughter of Dr. Shawn and Laura Orczeck. I am entering my junior year at Central High School and am extensively involved with the music program, soccer and church. I have been a Junior Dairy Promoter since 2006. Outside of school, I participate in Girl Scouts, working on my Gold Award project, dance and piano lessons, and AYSO soccer. I enjoy history, reading books, Broadway, soccer and any musicals. As Alternate Dairy Princess this year, I hope to inform everyone about where dairy comes from and the benefits it has for their health, family and our community's economy. During the last few weeks of summer I hope you find time to enjoy this cheesy recipe chock full of health benefits.

Tomato Bread Pudding

1 ½ loaves (about 12 oz) French or Italian bread, in ¾ inch thick slices

1 ½ c. **milk**

1 ¼ c. **half and half**

1 c. **heavy whipping cream**

2 c. shredded **Monterey Jack Cheese**

1 c. grated **Parmesan cheese** (3 oz)

3 c. peeled, seeded and diced fresh tomatoes (about 1 ½ lb)



2 T. chopped fresh parsley

1 t. chopped fresh thyme

3 eggs lightly beaten



Heat oven to 350 degrees. Butter a 13X9 baking dish; set aside. Arrange bread on cookie sheet in a single layer; bake until lightly toasted, 5-8 minutes. In a large bowl, combine milk, half and half, cream and eggs. In a cup combine parsley and thyme. Cover the bottom of the prepared dish with half the toasted bread. Top with 1 c. of the Monterey Jack Cheese, ½ c. of the parmesan and half the herbs. Cover with half the milk mixture and half the tomatoes. Repeat layering. With a spatula, press bread down to cover with milk mixture. Let stand for 5 minutes. Bake until knife inserted in the center comes out clean, 40 to 50 minutes. Cool slightly before serving. Cut into 9 rectangles. Makes 9 servings.