



MAILBAG

September 5, 2012

Clover Creek 832-3458

Keystone Mill 832-3113

www.millhillag.com

Show Season

Just a reminder-we would love to see pictures of you and your animals from show season! Email or mail your favorites to us and we will display them. If you want, we will make a copy and send the originals back. Our email address is news@millhillag.com.

On the Internet

Have you visited our website recently? Go to www.millhillag.com to browse the Agway products catalog, see our monthly specials, plan to attend our events, and read our informative blogs.

Fall/Winter Prep

September is time to start prepping your property and home for fall. You can get the items on your checklist at Mill Hill!

- ✓ Rake leaves
- ✓ Mulch temperature sensitive perennials
- ✓ Apply limestone and/or fertilizer to lawn
- ✓ Seed a cover crop into your garden
- ✓ Wash algae/moss off decks and siding (use a product called MossMax)
- ✓ Check stock tank heaters and deicers and replace if necessary
- ✓ Get a new pair of gloves and muck boots
- ✓ Using bait stations, place rodent bait in areas that typically attract pests

Dairy Recipe

School has started and I am busy with school promotions and preparing for the All American Dairy Show and State Pageant.

This fall, many people are working in their fields or gardens harvesting the last of their crops. Here is a tasty recipe to serve after a hard day's work. Getting dairy in your diet is easy; include it in your main dish recipes to get the bone-building calcium and other nutrients necessary for growing bodies. From Tiffany Pheasant, 2012-13 Blair County Dairy Princess.

MEXICAN CHICKEN LASAGNA

- 1 pkg (8 oz) cream cheese
- ¼ lightly packed fresh cilantro leaves, chopped
- 2 c. (8 oz) shredded Monterey Jack cheese, divided
- 1 28 oz can enchilada sauce
- 12 6-inch corn tortillas
- 3 c. diced or shredded cooked chicken
- 2/3 c. chopped onion
- Additional chopped fresh cilantro leaves (optional)

Place cream cheese in bowl and microwave on high 35-40 seconds or until very soft. Add cilantro and 1 ½ c. of Monterey Jack cheese; mix well. Spread 2/3 c. of enchilada sauce over bottom of a 13x9x2 pan. Pour remaining enchilada sauce into large bowl; set aside. To assemble lasagna, dip 4 tortillas into enchilada sauce in large bowl and arrange over sauce in pan using tongs, overlapping as necessary. Scoop half of the cream cheese mixture over tortillas, spread evenly. Top with 1 c. of the chicken and 1/3 c. of the onion, repeat layers one time. Dip remaining 4 tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour remaining enchilada sauce over lasagna and sprinkle with remaining ¼ c. Monterey Jack cheese. Cover and bake in 350 degree oven for 30 to 45 minutes. Uncover and bake an additional 10 to 15 minutes for cheese to brown. Let stand 10 minutes before serving. If your dish will fit in the microwave, cover and microwave on high for 12 to 15 minutes or until center is hot. Let stand 10 minutes before serving. You may sprinkle with additional chopped cilantro if desired. 390 calories per serving.

(Please read the reverse side!)

What's happening with feed prices?

At Mill Hill, our dedication to producing and offering high value feeds is unchanging, and while prices may go up and down, you won't get short changed on what goes in the bag. Thank you to Randy Carper, Southern States for this article. To discuss feed options for your animals, please contact Sarrah at 832-3458.

Over the past 2 months, feed prices have escalated sharply. Feed prices primarily move with the movement of ingredient prices such as corn, soybean meal, oats, etc. It is simple to say that this is the reason for price increases and leave it at that. Reality is a little more complicated and it's worth knowing the issues that make ingredient costs change in the market place. The 2012 corn crop was expected to be one of the largest on record; however, it was not. Severe drought conditions in the mid-western U.S. have had a devastating effect on corn production and corn prices. In early June, USDA projections placed corn yield estimates at 166 bushels per acre. The early August projection has been lowered to 123 bushels acre. That's a 26% decrease in production leaving the corn carryover for the 2013 at 650 million bushels. The minimum carryover needed to avoid shortages is considered to be one billion bushels. This means that the availability of corn is "predicted" to be tighter than what is considered to be normally adequate. When this happens, the price goes up in order to make sure demand doesn't outpace availability. It's the ingredient market's form of rationing. Soybean prices are also at historical highs. Demand for soybeans is very strong due to the less than stellar South American crop and this has forced prices up. Soybeans have also reacted to the corn shortage. Soybean meal used in feed has reacted the same as soybeans and has reached historically high levels. Both corn and soybean meal have reached their highest prices in history with the last two months. This condition has side effects. When corn and soybean meal increase, they carry almost every other ingredient with them.

Why? Because if corn is going to be rationed, it must be replaced with something else. That creates more demand for other ingredients and we know from simple economics that more demand creates higher prices. That's why we sometimes see dramatic movements in price as several of these ingredients may make big price jumps at the same time. Unfortunately, we probably will not see much relief from these prices until the first of the calendar year when new planting intentions start to emerge.