

MAILBAG

November 1, 2012 Clover Creek 832-3458 Keystone Mill 832-3113 www.millhillag.com

Notes from Sarrah

Exciting things are happening at our feed mill! We have decided to offer our customers the option to have Rumensin added to their custom-mixed ruminant feeds! Rumensin is a well-researched product that is proven to have positive effects on growth and milk production in ruminant animals. In calves and heifers, this product is used to help prevent and lessen the effects of coccidiosis, resulting in higher rates of feed conversion. When used continuously in dry cow, transition, and milking cow rations, Rumensin has been shown to change the population of beneficial bacteria in the rumen, leading to better health AND increased milk production!

As **Rumensin** is not safe for horses, we will be phasing out and stopping our horse feed manufacturing over the next several months, and will begin to carry horse feeds from Southern States. They have very comparable feeds to both our Horse Supreme and our Horse and Stock. Please remember to never offer feeds to animals that are not listed on the feed tags. In the future, feeds mixed at our mill should not be fed to horses.

This month at Mill Hill

Join us on Friday, November 16th at both locations for milk and cookies Friday! Start off the holiday season right by helping yourself to homemade cookies and Ritchey's milk!

While you are here, fill out a "wish" list with Mill Hill products that you would like to see under the tree and leave it with us. Tell your "Santa" to come to Mill Hill to do their shopping. When they come in, we'll give them your list, and they can shop with confidence! Gift wrapping is available too!

Dates to remember!

November 4-Daylight savings time ends-set clocks BACK one hour November 6-Election Day-go vote! November 11-Veteran's Day-say thanks! November 22-Thanksgiving Day-give thanks! Mill Hill is closed November 26-First day of deer season-good luck! Mill Hill is closed

Manure Gas Reminder

There is a growing body of evidence that there is a link between the manure pit gas events in Montour County, PA in September, the deaths that occurred in MD earlier this year, and several other unreported close calls that haulers and brokers have had recently. The common thread seems to be the use of gypsum related materials (e.g. sheet rock or dry wall, among others) for bedding in these operations. As you may know, these gypsum products have a fairly high level of sulfur in them which appears to increase the production of hydrogen sulfide circumstances. under certain NRCS State Engineer Hosea Latshaw has been investigating this since the incident in Montour County and is convinced that there is a growing body of evidence that shows that if you bed your livestock with a gypsum based product and this material ends up in a liquid manure pit, then levels of hydrogen sulfide may be significantly elevated. Penn State College of Ag Sciences (Dave Hill) has been involved in these discussions. In addition, the most critical point in the overall handling and spreading process is the initial point of tank agitation when the crust is broken and the manure is agitated. As in Montour, having anyone in and around these tanks at that point in time creates a very significant risk. While other manure gases will displace oxygen and cause suffocation in time, H2S has toxic properties that significantly damage the lungs and other organs. R. Tom Bass, II, DVM, PhD,

Technical Services & Nutritional Support

(Please read reverse side)



Dairy Recipe

Now that we are embracing the holiday season many people are having parties and family get-togethers. This is a favorite recipe of mine. I love using recipes that include dairy products because not only are they super tasty, but milk contains 9 essential nutrients that we all need to replenish and refuel our bodies. I hope you enjoy this recipe. *From Tiffany Pheasant*, 2012-2013 Blair County Dairy Princess

Pumpkin Cheesecake with Maple Swirl Crust:



12 whole cinnamon graham crackers 5 Tbsp BUTTER Filling:

4 pkgs (8 oz each) CREAM CHEESE, room temp 1 ½ c. granulated sugar 4 large eggs ¼ c. flour (stir before measuring) 2 tsp. vanilla extract Pinch salt 1 15 oz can pumpkin puree 1 ½ tsp ground cinnamon

- 1 tsp ground ginger
- ¹/₄ tsp ground nutmeg

1 tsp maple flavoring or 1 tsp vanilla extract Heat oven to 350 degrees. Set a 10" spring form pan on a large sheet of heavy duty foil and wrap the outside of the pan up to the rim. Put the graham crackers in a large food storage bag and roll with a rolling pin until finely crushed. Put cracker crumbs in a bowl and work in melted BUTTER with a fork until well blended. Pat crust mixture into the bottom of the spring form pan. Bake for 10 minutes. While crust is baking, prepare the filling. In a large mixing bowl, beat CREAM CHEESE until light and fluffy. Beat in the sugar, and then add eggs one at a time, beating after each addition. Beat in flour, vanilla and salt just until blended. Remove about 1 cup of the mixture to a small bowl. To the mixture in the large mixing bowl, add the pumpkin and spices; beat just to blend. To the mixture in the small bowl, stir in the maple flavoring or 1 tsp vanilla extract. Pour pumpkin mixture into the baked crust. Spoon dollops of the maple mixture onto the pumpkin mixture and swirl in with a small spatula or butter knife. Repeat spooning the dollops and swirling until all of the maple (or vanilla) mixture is used. Set the cheese cake in a large roasting pan; place in oven. Carefully ladle boiling water into the large roasting pan until the water is about 2 inches deep, or about halfway up the side of the foil wrapping the cheesecake. Bake for about 1 hour 15 minutes, or until the cheesecake appears set but is still a little jiggly in the center. Top with spiced whipped cream or drizzle with a dessert sauce.



Save money with Alltech

Are you wondering how to save money on your feed bill with expensive protein sources?

Well... do we ever have the answer for you (drum roll please!).....

Optigen!

What is Optigen?

Optigen is a slow-release nitrogen. What this means is that it is a safe form of coated urea. The rate at which the nitrogen releases in the rumen is even more consistent than Soybean Meal! This allows for the replacement of 1.25lbs of Soybean meal, a savings of \$0.25/cow/day (at \$550/T).

Not only will Optigen save you money but here are a few more reasons why you should consider Optigen:

** Optigen can enhance microbial protein =lower crude protein in your ration.

** Optigen allows the use of more on farm forage.

** Optigen maintains levels of ammonia in the rumen to enhance fiber digesting bacteria.

** Optigen will improve Nitrogen efficiency = reduce environmental waste.

** Optigen will allow an increase in nutrient density and maintain performance during summer heat.

** Optigen is safe.

Optigen- a solution year round to creating more space in the diet and maintaining animal performance!

Please talk with Sarrah about Optigen and the other Alltech products that we have available!