

#### MAILBAG

January 1, 2016 Clover Creek 832-3458 Keystone Mill 832-3113 www.millhillag.com

### Happy New Year!

We hope that you have your healthiest and happiest year ever in 2016! Please let us know when and how we can help you. Stay tuned for exciting additions and changes at Mill Hill.

#### Early Closing on Jan 21st

On Thursday, January 21<sup>st</sup>, both Mill Hill locations will be closing at 4pm for a Mill Hill team update meeting.

### **Crop News**

There is still time to pre order your seed needs for spring. Contact Denny or Alan to determine which varieties will suit your farm best. Choose from King's AgriSeeds, TA Seeds and Seedway.

• King's AgriSeeds is hosting their 2016 Winter Forage Events. We will be travelling to the Perry County meeting on Wednesday, January 20<sup>th</sup>. If you are interested in going along with us, please contact Alan or Sarrah by Wednesday January 13<sup>th</sup> so we can register you. The meeting starts at 9am and concludes at 3pm. Lunch is provided. There is no registration fee, but pre-registration is requested.

• The Williamsburg Pesticide Update meeting will be held on Tuesday, February 16<sup>th</sup> at the Williamsburg Farm Show Building from 7-9pm. 2 core and 2 category credits will be offered. Refreshments will be available following the meeting. Preregistration is not required, just show up!

• Please note that the Blair Crops Day will be held on Wednesday, January 27<sup>th</sup> from 9am-3pm at Morrisons Cove Memorial Park. Hot lunch will be provided. 2 core and 2 category credits will be earned for your attendance. Cost is \$15 per person. To register call 940-5989 or visit http://extension.psu.edu/plants/crops/courses /crops-days.

### **Did you know?**

Did you know that Mill Hill carries grease fittings? And o-rings? And fuses? Muck boots are back! We also offer John Deere oils and grease. If it has been a while since you have visited our stores, please take a few minutes to stop by and browse the shelves. You may just find what you have been in need of!

#### We have Shavings!

We offer bales of pine shavings from McFeeters. We are happy with the product because it really soaks up liquid quickly with a nice mix of smaller and medium sized pieces. We also appreciate that the bales are compressed, so therefore they expand once they are opened to cover a wide area. These are great for bedding horses, cattle, calves, pigs, dogs and even small pets who can tolerate pine. There is a pallet discount if you take 48 at a time. Contact us today for your shavings needs!

#### **Get traction!**

When we finally have to deal with ice and snow, keep Mill Hill in mind to give you and your animals much needed traction. We offer ice melting salt, but beyond that we also offer products that provide traction such as sand and barn grip. Barn grip is a great product for around your milking parlor where wash water can quickly turn to dangerous ice.

# Keep animal water ice-free

Yes, it is time to consider how you are going to keep drinking water ice-free for your animals. Mill Hill has a selection of stock tank heaters and guards, in addition to heat tapes of many different lengths. We also have heated buckets and pet bowls and rabbit water bottles. Consider a temperature controlled outlet, an addition to your cord that is activated by cold temperatures. And if you enjoy feeding the birds, remember that they are searching for an ice-free water source in the winter too. Consider adding a heated bird bath or water wiggler or heated rock for your birds this winter!

## **Dairy Recipe**

Happy New Year! Set a new resolution for yourself this year to consume 3 servings of dairy every day if you aren't already. Many fitness goals are made this month and dairy products will help to make you healthier every day. Enjoy this healthy and delicious soup that contains dairy products to kick off your year the right way! *Submitted by Haley England, 2015-2016 Blair County Dairy Princess.* 

#### **Cauliflower Cheese Soup**

3/4 cup water 1 cup cauliflower, chopped 1 cup cubed potatoes 1/2 cup finely chopped celery 1/2 cup diced carrots 1/4 cup chopped onion 1/4 cup BUTTER 1/4 cup all-purpose flour 3 cups MILK salt and pepper to taste 4 ounces shredded Cheddar CHEESE

In a large saucepan, combine water, cauliflower, potatoes, celery, carrots, and onion. Boil for 5 to 10 minutes, or until tender. Set aside. Melt butter in separate saucepan over medium heat. Stir in flour, and cook for 2 minutes. Remove from heat, and gradually stir in milk. Return to heat, and cook until thickened. Stir in vegetables with cooking liquid, and season with salt and pepper. Stir in cheese until melted, and remove from heat.

Note: You can substitute chicken broth for the water.