

SPOONER MILLS

Cadott • Gilman • Thorp

News & Notes

January 2025



To:

www.cloverleaffarmsupply.com



THANK YOU!

Thank you to all of our customers for making us your supplier of feed, seed, chemical, fertilizer, LP, and other farming and agricultural needs. We greatly appreciate your trust in allowing us to be a partner in your business!

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Bulk and Bagged Soybeans, Insecticide/Fungicide, Inoculant-treated Soybeans

Seed corn, alfalfa, clovers, grasses, deer plot seed



Spooner Mills Mineral Special

Booking thru January 31st

For each ton of mineral booked, receive a \$25 coupon and a Digital Meat Thermometer!

Limit one thermometer per farm

Special includes:

- Cow Minerals**
- Dry Cow Minerals**
- Heifer Minerals**
- Beef Minerals**
- Vitamin Paks**

Terms: Must be current on your account. Product must be taken and paid for by June 30th, 2026. No Exceptions. Speak to Paul or Tim about how

- ▣ Urea, DAP, Potash, Ammonium Sulfate, Calcium Sulfate(Gypsum), Potassium Sulfate, Pelleted Hi Cal Lime, Factor Plus, Contain, custom mixes, trace elements, and more
 - ▣ 28% liquid and starter liquids
- ▣ Spreader trailer rental, custom spreading, variable rate, high-clearance spreading, and air flow spreading

Cloverleaf Farm Supply

(715) 289-4366 / 800-241-4366

127 Elm Street / PO Box 63

Cadott, WI 54727

Gilman Feed Co

(715) 447-8243

400 N Railroad / PO Box 147

Gilman, WI 54433

Spooner Mills of Thorp

(715) 669-5644 / (715) 669-3500

213 E Soo / PO Box 598

Thorp, WI 54771

Email

spoonermills@gmail.com

Feel free to email us concerning any information you see in News & Notes

As we flip the calendar to 2025, it may be easy to put off crop preparation until closer to spring. However, with ever-volatile input prices along with uncertainty about what the upcoming months will bring it's important to get an early start on your crop needs. The following are some key things to keep in mind as we inch closer to warmer spring weather.

- 1. Soil testing.** If your soil tests are greater than 5 years old, pull new samples. You must have a starting point. Don't guess, soil test!
- 2. Lime.** If the field pH is below crop requirements, correcting pH will provide the greatest return on money invested.
- 3. Phosphorous and potassium.** Believe it or not, providing P and K at the minimum of crop removal will have a greater impact on yield than additional nitrogen inputs.
- 4. Tillage.** Tillage is a useful tool when needed. Excessive tillage will reduce yields and contribute to soil erosion. Try to minimize the number of tillage passes and add dollars to your bottom line.
- 5. Mother Nature.** Remember, a great portion of growing crops is out of your control. You cannot control Mother Nature. Manage what you can manage, but you cannot manage the weather.
- 6. Crop budget.** Put a pencil to paper for your crops and know your cost per acre. Use attainable yields and future prices to develop your budget.
- 7. Seed selection.** Identify problems on your farm and select seeds to reduce the risk of a disease or insect problem. Don't buy open pollinated or VNS seed as they will have a reduced yield compared to known hybrids or varieties. Consider buying traited seed if needed.
- 8. Marketing.** Growing a crop is easy; selling the crop is hard. Don't be afraid to ask for help and don't hang on for the last penny. Always consider reducing risk, but don't overpay for risk protection. Once your crop is sold, start working on your plan for the next year.
- 9. Forget the frills.** When times are tough, don't buy a Cadillac when a Chevy will do. Manage your inputs (seed, fertilizer, crop protection) and don't buy the extra micro packs as they will have little impact on yield and profit. If you apply manure, take the nutrient credits into consideration, and decrease fertilizer input.
- 10. Tissue test.** They are a tool, but only useful if combined with a soil test in the field area of the tissue test. The expense of tissue testing may not provide a return on investment during tight margins unless it is a high-margin crop.
- 11. Silver bullets** will only control werewolves, don't buy them. There are no silver bullets in crop production. There is no miracle in a jug or bag, just expense. If you are confused and need help, there are people who can help. Agronomists, UW-Extension agriculture agents, technical school instructors, private consultants, and the list goes on. There are people to help, but first you must convince the person in the mirror looking back that you may need help. We will grow a crop in 2025. Farmers will need to manage through tough times. Remember one thing: yield and yield alone doesn't always equal profit.

Happy New Year from all of us!

Your Spooner Mills Agronomy Team,

Tom, Paul, Cory, and Terry

HOT COCOA POKE CAKE

INGREDIENTS:

- | | |
|---|-------------------------------------|
| 1 Box—Chocolate cake mix (plus ingredients listed on box) | 1- 8 oz Tub whipped topping, thawed |
| 1-7 oz Jar of Marshmallow crème | 2 packets hot chocolate mix |
| 2 Tablespoons water | 1 1/2 Cups Mini Marshmallows |
| 1- 11.25 Ounce chocolate fudge sauce | 2 Tablespoons mini chocolate chips |



INSTRUCTIONS:

1. Prepare the cake in a 9x13 inch pan following the directions on the box. Allow cake to cool to room temperature.
2. Use the handle of a wooden spoon to poke rows of holes into the cake 1 inch apart.
3. Add the marshmallow crème and water to a microwave-safe bowl and microwave for 20 seconds. Mix until well incorporated. The crème should be a pourable consistency. If it is too thick microwave for an additional 10 seconds and stir well again.
4. Pour the marshmallow crème over the cake. Use a rubber spatula to spread the crème and push it into the holes.
5. Heat the chocolate fudge sauce according to the jar directions. Spread evenly over the top of the cake. Allow the fudge sauce to cool.
6. Add the whipped topping and hot chocolate mix into a medium bowl and gently fold until well combined. (Be careful not to over mix or the whipped topping will become runny.)
7. Spread the whipped topping evenly over the cake and refrigerate for at least 1 hour to allow the flavors to meld.
8. When ready to serve, sprinkle the mini marshmallows and chocolate chips over the cake and enjoy!