

# SPoonER MILLS

Cadott • Gilman • Thorp



## News & Notes

October 2024



To:

[www.cloverleaffarmsupply.com](http://www.cloverleaffarmsupply.com)

### CloverLeaf Farm Supply LLC

Call **715-289-4366**

Prepay, Keep Fill, Installs  
For all your LP Gas needs



Post-harvest soil sampling is easier and more accurate before fields are plowed.

Contact us today to set up testing!

Spooner Mills carries a choice of preservative products for high moisture corn and silage to enhance fermentation and palatability.

Water soluble and dry applications.

**Crop Cure, Pro-Sile, and Renk Inoculant**

### TOP REASONS TO DEWORM CATTLE

- ⇒ Protect immune system
- ⇒ Minimize economic losses
- ⇒ Maximize appetite and weight gain
- ⇒ Protect against early infestations
- ⇒ Control biting and sucking lice
- ⇒ Control Chorioptic and Sarcoptic Mange
- ⇒ Convenient to pour on your cattle
- ⇒ No age limit—pour the whole herd at once

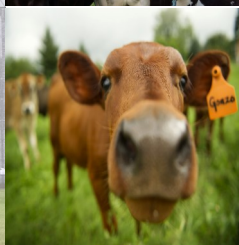


### HARVEST TIME IS HERE!

CONTACT **CADOTT GRAIN SERVICE**  
FOR YOUR DRYING AND STORAGE  
NEEDS!

**715-289-4056 Grain Site**

**715-289-4366 Clover Leaf/  
Cadott Grain Office**



*Have a safe  
harvest season!*

It only takes one distraction for serious or fatal accidents to occur in the dump pit or grain bin. Let's all do our part and put safety first this har-

#### 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](mailto:spoonermills@gmail.com)

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

## From the Agronomy Desk...

We are just starting to see the choppers roll into fields and we should be going full-throttle with corn silage soon. This is later than previous years. Growers are just scratching the surface on harvesting soybeans.

Feeding your alfalfa or hay fields is part of the equation to help it survive through winter. Now would be a good time to apply some potassium on them. We should also be feeding the winter wheat or winter rye, especially if we are going to use these for feed in the spring or take them to grain. We still have time to get our winter rye or winter wheat planted, with a little cooperation from Mother Nature.

For those of you who attended Thorp plot days, thank you for taking the time to stop and see what we and our seed partners have to offer. These plots are put together to give you a chance to see different products in a local setting and talk with the representatives about the varieties and new technologies to better suit individual farm needs. You are welcome to visit these plots at any time. If you would like a personal tour, feel free to give us a call.

If you are need of soil sampling this fall give us a call so we can get to you in a timely manner.

From all of us, please have a safe harvest season and enjoy the fall.

Tom, Paul, Cory, and Terry

*Pictured: Gilman Feed customer  
Tyler Goebel and family with his  
Legacy LC-3961 LFY silage variety corn*



If you have any questions you'd like answered by our Agronomy team Please feel free to mail or email them to: (amandah@cloverleaffarmsupply.com). We will feature them in our newsletter.



## SAUERKRAUT HOTDISH

### INGREDIENTS:

- 1 lb. Hamburger
- 1/2 Cup Onion, chopped
- 1 can corn, drained
- Salt and pepper to taste
- 10 1/2 oz cream Mushroom soup
- 10 1/2 oz cream of chicken soup
- 2/3 cup milk
- 1 tablespoon butter
- 12 oz egg noodle (cooked 5 min & drained)
- 3 cups shredded cheddar cheese
- 1 (15 oz) can canned sauerkraut, drained

### DIRECTIONS:

1. Ground Hamburger, onion, salt, and pepper. Drain and add soups and milk. Stir
2. Cook noodles partially, about 5 minutes. They will finish cooking during baking
- 3 Use a crock pot (low heat) or a casserole dish, grease with butter. Layer in order 1/2 of each Noodles, sauerkraut, hamburger mix, cheese
4. Repeat step 4
5. Cook in crock pot on low for 4 hours, or bake in oven at 350 degrees for 45 minutes or until hot and bubbly.

Send your favorite recipes to be featured in our Newsletter ! Email to [angelak@cloverleaffarmsupply.com](mailto:angelak@cloverleaffarmsupply.com) or send via mail