

SPoonER MILLS

Cadott • Gilman • Thorp



News & Notes

September 2024

To:

www.cloverleaffarmsupply.com



Spooner Mills of Thorp Plot Day

2024 Plot Tours

11:00AM-2:00PM Wednesday September 18th

Henry Burkholder, Jr. Farm
 Hwy N & Bachelors Ave, Thorp

Corn: South of farm
Beans: North of farm

Dairyland Labs will be at both plot tour dates. Feel free to bring in 3-4 corn stalks to test for moisture.

CADOTT GRAIN SERVICE

**TAKING CORN AND SOYBEANS.
 DRYING AND STORAGE NEEDS.**

**CONTACT YOUR MILL FOR
 HANDLING OF OTHER GRAINS.**

Cover Crops

Winter rye & wheat seed are here.
 Make sure to get both planted by
 October 1st.

We also have clovers, annual
 ryegrass, radish, turnips, peas, and
 mixes for all purposes.

Gilman Plot Day

Wednesday Sept. 25th

11:00 AM—2:00 PM

At the Mill

Remember to bring in 3-4 corn
 stalks for moisture testing.

**\$5 off Form-A-Lic tubs
 until September 20th**

\$2.00 OFF until Sept. 30th
Forage and HM corn preservatives

Cloverleaf Farm Supply	Gilman Feed Co	Spooner Mills of Thorp	Email
(715) 289-4366 / 800-241-4366	(715) 447-8243	(715) 669-5644 / (715) 669-3500	spoonermills@gmail.com
127 Elm Street / PO Box 63	400 N Railroad / PO Box 147	213 E Soo / PO Box 598	Feel free to email us concerning any information you see in News & Notes
Cadott, WI 54727	Gilman, WI 54433	Thorp, WI 54771	

From the Agronomy Desk...

Well, it is back to school time for the kids, but they are not the only ones who will be learning things this fall. Crop growing has been a challenge this year and as we head to the fall harvest, we will learn whether all our efforts and expenses will produce us a good harvestable crop. All the crops have benefited from some timely rains and good heat unit days in August. We need an above average September to finish crops targeted for grain. Corn is all over the place for maturity. Some corn fields may only make forages, some high moisture and yes, we will see corn fields being taken for dry grain. Soybeans have been adding pods and new growth and some fields are looking really good. Only time will tell. New seedings are also all over the place. Some have had a hard time getting out of the ground with all of the moisture and others look very good. One of the big factors in this year's crops is the soil type and planting time. As we approach silage season the dual-purpose corns should be checked first as they will dry down the fastest. If you think things are getting close, bring in or have us pick up corn to be sampled for moisture. We should be able to give you the results the same day.

One note to keep in mind for next year is that this season has seen great conditions for weeds. If you have problem areas, we can help you have a plan in place to get them under control next season.

Checklist reminders:

___ Corn silage moisture testing ___ Top-dress hay fields ___ Soil sampling ___ Yield Checks

___ Stalk Nitrate testing ___ Lime spreading

Have a safe and fun harvest season.

Your Spooner Mills Agronomy Team,

Tom, Paul, Cory, and Terry

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.



Caramel Apple Cheesecake Bars



Crust:

2 cups All purpose Flour
1/2 Cup Light brown Sugar
12 Tablespoons cold butter (cubed)

Cheesecake:

2 packages (8oz) Cream Cheese (softened)
1/2 Cup granulated sugar
1 Teaspoon vanilla extract
2 Large eggs

Apples:

3 Granny Smith apples
(peeled and chopped small)
2 Tablespoons granulated sugar
1/2 Teaspoon cinnamon

Streusel Topping:

3/4 Cup all-purpose flour
3/4 Cup light brown sugar
1/2 Cup quick oats
5 Tablespoons cold butter
(cubed small)

Instructions:

1. Preheat oven to 350 degrees. Spray a 9x13 baking pan with cooking spray
2. Make the Crust: In a small bowl, combine flour, brown sugar, and butter. Mix until crumbly. Press into baking pan. Bake 15-18 minutes or until lightly browned.
3. While the crust is baking Make the Cheesecake. Combine the cream cheese, sugar, vanilla, and eggs into a bowl, and beat together until smooth and combined.
4. Make the Cinnamon Sugar Apples: Combine the peeled and chopped apples, sugar, cinnamon and nutmeg into small bowl. Mix together until all the apples are coated.
5. Pour the Cheesecake mixture over the cooked crust and spread out evenly. Sprinkle the apples over the Cheesecake.
6. Make the Streusel Topping: Combine flour, brown sugar, oats and cold butter into a small bowl. Mix together until coarse crumbs form. Sprinkle evenly over the apples.
7. Cook for 25-30 minutes. The edges should be done and slightly pulled away from the edges of the pan. The middle should be soft set but not wiggly.
8. Remove and put on a cooling rack. Drizzle with caramel sauce and let cool for 1 hour. After 1 hour put in the refrigerator to cool for 3 hours then Serve.

Send your favorite recipes to be featured in our Newsletter ! Email to angelak@cloverleaffarmsupply.com or send via mail