



# Cashton Farm Supply NEWS – February 2019

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## Thank You Farmers

CFS would like to give a big THANK YOU to all the farmers who have persevered through the recent extreme cold temperatures. We can only imagine what you went through in the last week. You risked your health and wellbeing to keep your animals healthy and comfortable so you will have an income when the weather breaks.

The news tells people to make sure they have enough groceries on hand, so they don't have to leave their homes. Farmers need to be outside all day, continuing to make more groceries for the stores. The cows need to be milked, the eggs need to be picked, and the pigs need to be fed...all in this unbearable weather.

Unless you have lived the life of a farmer, you cannot even understand the difficulty of the last week. As we go to the refrigerator to get supper, we again would like to say THANK YOU!

Hang on, six weeks till spring!



## Spring Seed Ordering

Spring seed catalogs for Viking and Blue River are available on their websites and for viewing in our office. CFS offers organic and non-GMO conventional seed.

Discounts for prepaid seed are available now thru April. Call in your order now to make sure you have the best chance of receiving the seed you need.

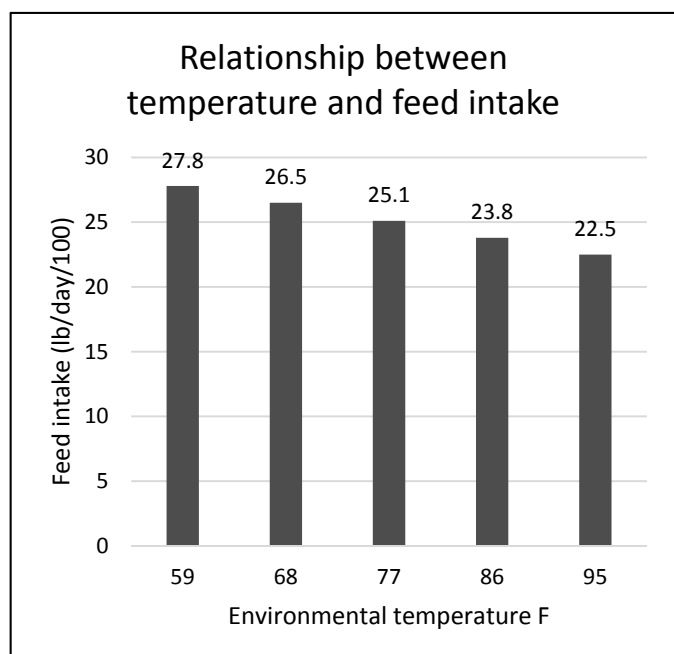
[www.alseed.com](http://www.alseed.com)

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



## Temperature and Feed Consumption

It is helpful to maintain the ambient temperature in your poultry barn to keep birds healthy and laying eggs. There is a direct relationship between feed consumption and environmental temperature. When it is cold in the barn, feed consumption will increase because the birds need to burn more calories. Fats and oils can be used to increase the energy content of the feed. In warm temperatures, heat stress can result in decreased feed consumption. For every 2 degrees change in ambient temperature, there is an approximate change of .26 pounds of feed consumed per 100 birds. See the chart on the right.



## Spring Fertilizer Planning

Cashton Farm Supply carries a full line of natural fertilizer and fertilizer that is approved for organic use. Custom blends, bagging, spreading, and bulk delivery are available

### Organic Approved

#### Hay Fertilizer

##### **Alfalfa Hay**

SOP (Sulfated Potash)

Gypsum

Ida Phos

Cal Phos

#### **Blends**

0 - 1 - 25 - 12 sul

0 - 1 - 15 - 11 sul

#### **Grass Hay**

CPM Pellets

2 - 2 - 24 w/boron

### Organic Approved

#### Corn Fertilizer

CPM Pellets

CPM Crumbles

CPM Heat-Treated Pellets

(for use on produce)

CPM Heat-Treated Crumbles

(for use on produce)

Feather meal

#### **Starters**

2-3-7

2 - 2 - 16

2 - 2 - 16 w/trace elements

2 - 2 - 24

Gypsum

Ida Phos

### Conventional Non GMO

#### Corn Starter

9 - 23 - 30

13 - 23 - 18

10 - 10 - 10 - 6 sul

10 - 10 - 17

#### Hay Blends

0 - 0 - 30 - 8 sul

3 - 8 - 50

10 - 0 - 30 - 12 sul

Plan ahead.

Book your fertilizer now!

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## Upcoming Events

February 12-14 **International Production and Processing Expo**, Atlanta GA

February 20-21 **Marshfield Mall Farm Show**, Marshfield WI

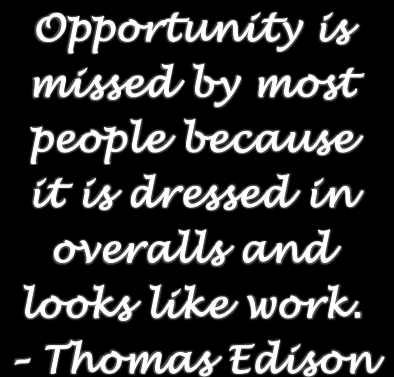
February 21-23 **Moses**, La Crosse WI

March 5-9 **Expo West**, Anaheim CA

March 6-7 **Bauer Schuhl**, Hillsboro WI

March 12-14 **Midwest Poultry Federation**, Minneapolis MN

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*Opportunity is missed by most people because it is dressed in overalls and looks like work.*  
*- Thomas Edison*

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## Featured Recipe –Easy Frosted Lemon Bars

Think about spring or treat your sweetheart on Valentine's Day with these easy Lemon Bars.

#### Ingredients:

1 box lemon cake mix  
1 can lemon pie filling  
4 eggs

#### Frosting:

8 oz cream cheese  
3 cups powdered sugar  
6 T butter  
1 t vanilla  
1 t milk

Preheat oven to 350. Spray 10x15 baking pan with non-stick spray. Beat together cake mix, pie filling, and eggs. Spread batter into pan. Bake 30 minutes.

Once the bars are cool, prepare the frosting. Combine cream cheese, sugar, butter, and vanilla extract in a large bowl. Mix with electric mixer till mixed, then add 1t of milk. You may need to add more milk to reach the desired spreadable consistency. Spread frosting on bars.