



# Cashton Farm Supply

## NEWS – June 2019

300 State Hwy 27

Cashton WI 54619

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

Phone (608) 654 – 5123

Fax (608) 654 – 5696



CFS will be closed on  
Thursday July 4<sup>th</sup>,  
in honor of Independence Day.  
**HAVE A SAFE AND HAPPY  
HOLIDAY!**

### Hay Fertilizer

**To make hay, you need nutrition to maximize productivity and quality of the final product.**

If your soil is testing low on nutrients, it needs fertilizer. Otherwise, you will only be getting lower yields from your fields.

*Alfalfa is a heavy potash (potassium K) user. It also has a high requirement for Sulfur. Lack of Boron will stunt alfalfa's growth. Four tons of harvested alfalfa removes 240 pounds (actual units) of potash from the soil. Fertilizing alfalfa with potash can increase yield and stand longevity. Grass has a high nitrogen requirement.*

It is essential to consider the needs of plants in each field before fertilizing. A soil test is required to determine how much fertilizer to apply

It is necessary to adjust fertilizer rates to ensure balanced soil fertility. CFS has staff available to discuss specific requirements based on your crops and soil test results.

### Field Corn Seed

#### Availability and Returns

We currently have an ample supply of 85 thru 95 day corn, alfalfa, soybeans and pasture mix available. It is helpful to call in advance to let us know what you need and pick up your seed promptly.

**The deadline to return seed is June 15th or 30 days from purchase, whatever is later.**

Organic seed is in high demand. Please return unused seed as soon as possible to allow for others to purchase and plant it.

**“Farming looks mighty easy when  
your plow is a pencil and you're a  
thousand miles from the corn field.  
- Dwight D. Eisenhower**

### CFS Non-GMO Testing Protocol

Cashton Farm Supply is proud to be Certified Organic and Non GMO Project Verified. We often are asked how we verify GMO purity in our incoming grain. In addition to verifying the organic certificates for every producer that we purchase grain from, we also complete in house GMO strip testing on the Corn, Soybeans, and Alfalfa for each incoming load.

While organic standards (NOP) do not require Non-GMO testing, we are committed to maintaining the integrity of the organic brand and have written the Non-GMO testing requirements into our Approved Organic Plan.





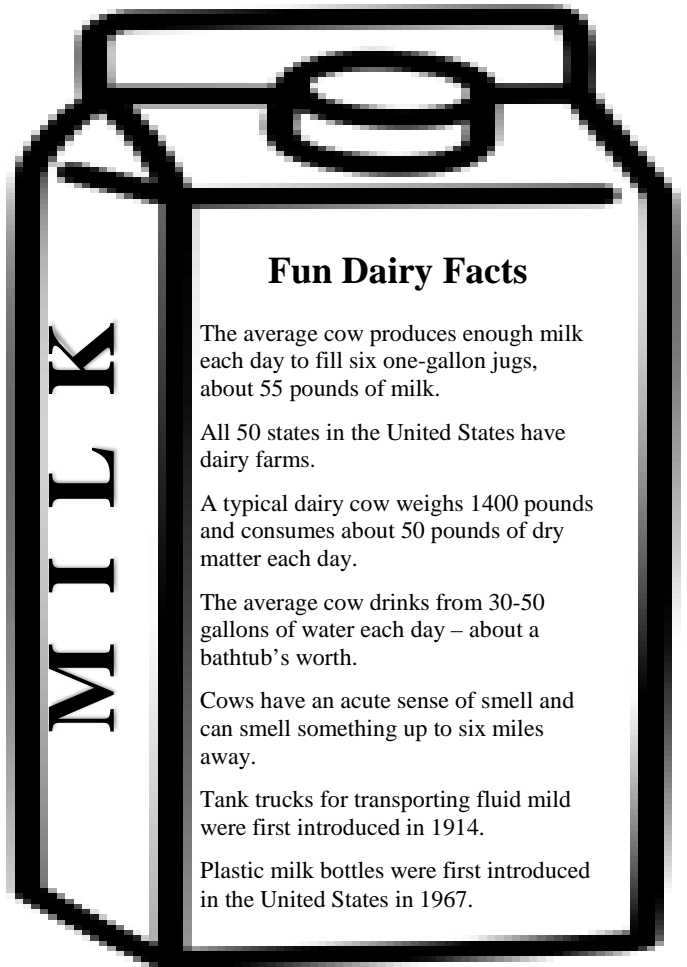
## JUNE IS NATIONAL DAIRY MONTH

This June is the 81st annual celebration of June Dairy Month! Help us honor dairy farm families and the wholesome, nutritious milk they produce. Dairy farmers work 365 days a year to provide you with nature's most perfect beverage.

When you sit down to dinner and pour one more glass of milk, why not say thanks to the hardworking dairy farmers who are dedicated to dairy and your good health.

One way to celebrate is by attending a local breakfast on the farm. Visit <https://hooraywisconsinmilk.com/> to find an event near you.

Visit [thedairyalliance.com](http://thedairyalliance.com) for delicious recipes, nutrition tips, information about dairy farming in your state, and much more.



## Featured Recipes

### Ice Cream in a Bag

Single serve – make your own – ice cream. It is the perfect treat for a warm summer day!

Ice Cubes  
1 cup half and half  
1/2 cup Kosher, rock salt, or ice cream salt  
2 tablespoons sugar  
1/2 teaspoon vanilla extract  
1 pint-size ziplock bag  
1 gallon-size ziplock bag  
Any of your favorite ice cream mixins



Combine the half and half, sugar and vanilla extract in the pint-size bag. Seal the bag tightly, so that none of the liquid will leak out. Fill the gallon-size zip lock bag halfway with ice cubes. Sprinkle Kosher salt over the ice cubes. Insert the pint-size bag filled with ingredients into the bag of ice and salt. Seal the gallon-size zip lock bag. If the bag begins to leak, don't hesitate double bagging it to reduce the mess. Shake the bag for 5-10 minutes until the ice cream mixture begins to harden. Feel the small bag to determine the consistency of your ice cream. Once satisfied with the consistency, remove the small bag from the bag of ice. Enjoy!

### BBQ Chicken and Cheddar Foil Packet

This cheddar foil packet meal helps make your dinner-time planning and clean up a snap.

3 T barbeque sauce  
1 lb boneless skinless chicken breast (4 halves)  
2 red potatoes small unpeeled, thinly sliced  
1 bell peppers red or green, seeded and sliced  
1 green onion finely chopped  
1/4 teaspoon salt  
1/8 teaspoon black pepper  
1 1/2 cups Cheddar cheese Shredded

Spoon about 1 teaspoon of the barbeque sauce in the center of 12 x12 foil sheet. Place one chicken breast half over barbeque sauce and spread another teaspoon of sauce over chicken. Top with a quarter of the potato, bell pepper, onion and salt and pepper (to taste). Fold foil in half to cover contents; make narrow folds along edges to seal. Repeat with remaining ingredients to assemble three more packets. Bake for 35 minutes on a baking sheet. Open foil packets with scissors and carefully pull back edges as contents may be very hot. Sprinkle a quarter of the cheese over the top of each chicken breast and return to oven, unsealed for two minutes or until cheese is melted. Carefully transfer the contents of each packet onto individual serving plates. Recipe By: Midwest Dairy Association