



Cashton Farm Supply NEWS – November 2018

300 State Hwy 27
Cashton WI 54619
www.cfspecial.com

Phone (608) 654 – 5123
Fax (608) 654 – 5696



Our offices will be closed on the following dates:

Saturday, November 17th, in observation of the first day of WI gun deer season.

Good Luck Hunters!

Thursday, November 24rd, to allow our employees to celebrate with their families.

Happy Thanksgiving!

Seed Discount Update

With a busy harvest season upon us, we wanted to send out a reminder of the early order and early payment discounts available on certain types of Viking and Blue River organic seeds.

In addition to the opportunity to receive discounts, placing your order early gives you the best chance to receive the variety, and in some cases the seed size you prefer. In the past many of the organic varieties have been booked up by March.

The following early payment discounts are available for orders of Viking corn and soybeans only:

- 7% discount paid for by November 15
- 6% discount paid for by December 15

Blue River is offering an early order discount of \$3 per bag on organic corn and alfalfa if ordered in November. In addition, the following Blue River early payment discounts are available:

- 6% discount paid for by November 30
- 5% discount paid for by December 31

Thank you very much for your continued business.

Super Soy, Brodhead WI, Organic Grain Receiving

- Cashton Farm Supply pays a \$.50 premium on Soybeans delivered directly to Super Soy.
- Super Soy also accepts delivery of certified Organic Corn.
- Call for details: (608) 897 - 2114



Super Soy LLC
N3503 HWY 104
Brodhead WI 53520



What to do with leftover Halloween Candy?

Use it in the kitchen. Many recipes can utilize candy such as cakes, cookies, shakes, and snicker salad.

Bring it to the office. Your co-workers will gobble it up and be thankful.

Donate it to the troops. Operation gratitude will use it to make care packages. Dentist offices often will serve as collection sites.

Use it for craft projects. With the holidays coming up you could find a creative use for candy in homemade decorations.

Eat it. You deserve to indulge a little!



Organic Grain Receiving Guidelines

- CFS can only receive certified organic grain.
- A copy of your current organic certificate must be on file prior to unloading grain.
- GMO testing will be completed on every load of corn and soybeans.
- Testing for vomotoxin will be completed on every load of barley, rye, and wheat.
- No Off-grade grains will be accepted (i.e. moldy, sour, mixed grains).
- Every load will require a complete "Clean Truck Affidavit." We have copies in our office.
- If you have any questions please call the office in advance.

Upcoming Events

November 18-19

Iowa Organic Conference
IOWA CITY IA

December 4-7

Acres
LOUISVILLE, KY

January 10-11

Minnesota Organic Conference
ST CLOUD MN

January 9-10

Midwest Farm Show
LA CROSSE WI

Featured Recipe: Pumpkin Pie Filling

Now that Halloween is over you may be wondering what do to with the little pumpkins that are available in the fall. The best pie pumpkins weigh about a pound and a half to two pounds a piece. You can use the big ones, but they just don't pack the same punch.

2 fresh pumpkin
1/2 cup butter
1 cup brown sugar

fresh ground nutmeg
fresh ground cinnamon
kosher salt

Cut the tops off of the pumpkins in a circle, just like you would for making a jack-o-lantern. Quarter the pumpkins from the top down and scoop out the seeds and tendrils.

Place the pumpkin shells meat-side up on a large cookie sheet or baking dish. Smear the inner surfaces of the pumpkins with the butter. Sprinkle the brown sugar and spices, including a small bit of salt, on the meat side of the shells.

Bake in a pre-heated oven at 375 degrees for 30 minutes or until you can easily stab through the flesh with a fork. Let stand to cool.

Gently cut away the outer skin. Puree, mash, or process the meat and drippings to the desired consistency.

