



Cashton Farm Supply NEWS – September 2019

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Winter's Coming

As fall approaches and we all hope for some warm weather so that our corn and soybeans ripen, let's not forget about our alfalfa for next year.

Alfalfa that is short on nutrients has a better chance of winter kill and not surviving winter. An application of fertilizer this fall will give you a crop of alfalfa ready to go in the spring. Give us a call and let us help your alfalfa be prepared for winter and spring.

**We are now
applying lime!**

**Don't end up waiting
in the spring to plant
your seeding.**



Rodent Control

Rodents are the number one carrier of disease and are known carriers of Salmonella. Now is the time to fortify your rodent control strategy to protect your facilities and animals against mice and rats.

The presence of one rodent signals infestation. If you see one rat, there are more than likely 100 you do not see. You are feeding them all. A rat eats as much as a chicken - 1/4 pound each per day. The only difference is they can eat at night when the feeders are not crowded.

Rodent control is best started before infestations. Protect your facility with live boxes and bait stations.

We have bait and bait stations in stock to help.



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 vomitoxin 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.

Seed Reminders

Early Order Discounts

There will be a discount for Viking Organic corn and alfalfa seed ordered by October 15th, and a discount for Blue River Organic corn and alfalfa seed ordered by September 30th.

There are additional discounts available for early payment for corn and alfalfa seed. Call now for details.

Fall Cover Crops

There is still time to plant Organic Fall Rye and Organic Winter Wheat. We currently have seed in stock, but call ahead to reserve your order.

JOKES

Q. Why shouldn't you tell a secret on a farm?

A. *Because the corn has ears.*

Q. What did the mama cow say to the baby cow?

A. *It's pasture bedtime..*

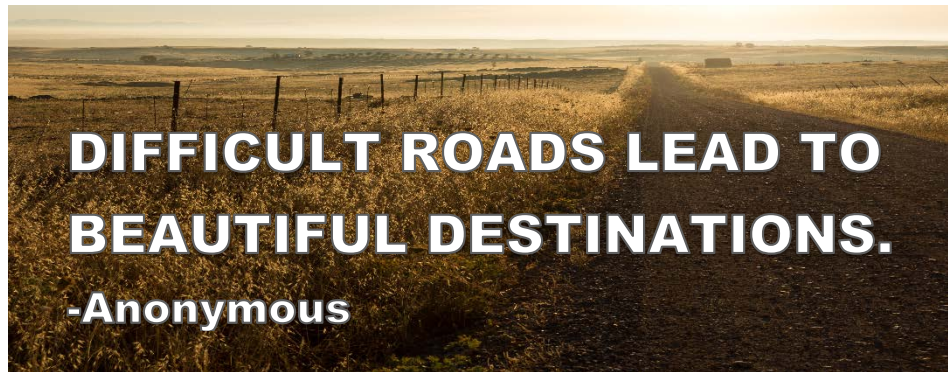
Q. Where do cows go on first dates?

A. *To the mooovies.*

Fall Equinox 2019: The First Day of Autumn

On September 23rd in 2019, the fall equinox (aka September equinox, aka autumnal equinox) will arrive. It's the moment that the sun is situated just above the earth's equator. In the Northern Hemisphere, the fall equinox marks the end of summer and the beginning of autumn. Some idea to celebrate the occasion include:

- Make fall crafts and create fall art
- Go to a harvest festival
- Eat a fall harvest meal
- Add fall décor to your home



Featured Recipes

Spicy Corn Salsa

- 6 large ears corn, shucked and cleaned
- 2 pounds tomatoes peeled, seeded and chopped (blanche in hot water to remove peel if necessary)
- 1 to 4 Jalapeno Pepper, seeded and diced finely
- 1 cup red onion, diced finely
- 2 garlic cloves, minced
- 2 tablespoons fresh cilantro, chopped finely
- 2 teaspoons ground cumin
- 2 teaspoons salt
- 1 cup sugar
- 1/2 cup white distilled vinegar

Boil corn, cool and cut off the cob. Chop all vegetables; tomatoes, peppers, onion and garlic and add to pot. In a medium bowl, whisk together cilantro, cumin, salt, vinegar, and sugar, add to the pot and stir to combine.

Bring to a boil, reduce heat and simmer for 15 minutes. Ladle salsa into prepared jars. Process for 25 minutes according to your user manual.

Cherry Tomato Salad

- 4 cups cherry or grape tomatoes halved
- 2 cups fresh mozzarella balls halved
- 1/4 cup red onion minced
- 1/4 cup chopped fresh herbs such as parsley, basil, chives, green onions, oregano
- 1/4 cup olive oil
- 1 1/2 tablespoons red wine vinegar
- 1/4 teaspoon sugar
- 1/4 teaspoon dried oregano
- 1/4 teaspoon garlic powder
- salt and pepper to taste

Place the tomatoes, mozzarella balls, red onion and herbs in a large bowl.

In a small bowl, whisk together the olive oil, red wine vinegar, sugar, oregano, garlic powder, and salt and pepper to taste.

Pour the dressing over the tomato mixture and gently toss to coat evenly.