



Cashton Farm Supply NEWS – March 2020

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Spring Fertilizer Planning

Cashton Farm Supply is gearing up for spring fertilizer season. Now is the time to call and talk to Bob about what you need. A full line of natural fertilizer and fertilizer that is approved for organic use is available.

Organic Approved

Hay Fertilizer

Alfalfa Hay
SOP (Sulfated Potash)
Intrepid 0-0-60
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
Feather meal

Starters

2 - 3 - 7
2 - 1 - 16
2 - 1 - 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

Lime is available for spreading.

Trace mineral micro nutrients can be added based on soil test results.

Plan ahead. Book your fertilizer now to lock in the best price!

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. Blue River offers early payment discounts thru the end of April.

Alfalfa, small grain and clover are in stock.

Call CFS now to make sure you have the best chance of receiving the seed you need.



Upcoming Events

- March 4-5 **Bauer Schuhl, Hillsboro WI**
March 17-19 **Midwest Poultry Federation,**
 Minneapolis MN



High Mowing Organic Garden Seeds

Sunnyside Hatchery Orders

We continue to partner with **Sunnyside Hatchery** to bring you baby chicks delivered to the CFS office. Place your order early!

Layer and Broiler Chicks Available

Upcoming delivery dates:

April 14, & 28

May 12 & 27



Our annual seed rack is stocked up and ready for your spring planting needs. Stop in to pick up some of your favorites or try something new!

High Mowing seeds are certified organic and Non-GMO Project Verified!



Q: Why is everyone so tired on April 1?

A: Because they've just finished a long, 31 day March.

Q: What do you get when you cross poison ivy with a four leaf clover?

A: A rash of good luck.

Featured Recipe – Irish Stew

Celebrate Irish heritage by treating your family to this delicious and easy dinner for St. Patrick's Day, or any day!

4 slices chopped bacon, cut into small pieces
2 1/2 pounds boneless beef chuck pieces
2 chopped onions
4 cloves garlic, minced
1 (14.9 ounce) can dark beer
1/4 cup tomato paste
3 carrots, cut into 1-inch pieces

2 stalks celery, cut into 1-inch pieces
1 teaspoon white sugar
2 1/2 cups chicken stock
Salt
Pepper
4 cups mashed potatoes (optional)



Cook and stir bacon in a heavy skillet over medium-high heat until bacon is browned and crisp, 3 to 4 minutes. Turn off heat and transfer bacon into a large stew pot, reserving bacon fat in the skillet.

Season beef chuck cubes generously with 1 teaspoon salt and black pepper to taste. Turn heat to high under skillet and sear beef pieces in the hot fat on both sides until browned, about 5 minutes. Place beef in stew pot with bacon, leaving fat in skillet. Turn heat down to medium; cook and stir onions in the retained fat in the skillet until lightly browned, 5 to 8 minutes; season with a large pinch of salt.

Cook garlic with onions until soft, about 1 minute; pour beer into skillet and stir with a wooden spoon, scraping up and dissolving any browned bits of food into the liquid. Pour cooking liquid from skillet into the stew pot. Stir in tomato paste, carrots, celery, sugar, 1/2 teaspoon black pepper, and enough chicken broth to cover.

Bring stew to a gentle simmer, stirring to combine; reduce heat to low and cover pot. Simmer stew until beef is fork-tender, about 2 hours. Stir stew occasionally and skim fat or foam if desired.

Remove cover and raise heat to medium-high. Bring stew to a low boil and cook until stew has slightly thickened, 15 to 20 minutes. Serve over mashed potatoes.