

SPOONER MILLS

Cadott • Gilman • Thorp

News & Notes

October 2025



To:

www.cloverleaffarmssupply.com



Have a safe harvest season!

It only takes one distraction for serious or fatal accidents to occur in the dump pit or grain bin. Let's all do our part and put safety first this harvest season!

HARVEST TIME IS HERE!

CONTACT **CADOTT GRAIN SERVICE**
FOR YOUR DRYING AND STORAGE
NEEDS!

715-289-4056 Grain Site

**715-289-4366 Clover Leaf/
Cadott Grain Office**

If you are interested in
exchanging your raw beans for
Exceller Meal or Roasted Beans
talk to Paul today !!

TOP REASONS TO DEWORM CATTLE

- ⇒ Protect immune system
- ⇒ Minimize economic losses
- ⇒ Maximize appetite and weight gain
- ⇒ Protect against early infestations
- ⇒ Control biting and sucking lice
- ⇒ Control Chorioptic and Sarcoptic Mange
- ⇒ Convenient to pour on your cattle
- ⇒ No age limit—pour the whole herd at once
- ⇒ Weatherproof

safe-guard
(fenbendazole)

Eprinex
(eprinomectin)

EpriGard
(eprinomectin)

Post-harvest soil sampling is easier and
more accurate before fields are plowed.

Contact us today to set up testing!

2025 SCHEDULE			
WEEK 1	SUNDAY SEPT. 7 8:25 PM CT	WEEK 10	MONDAY NOV. 10 7:30 PM CT
WEEK 2	THURSDAY SEPT. 11 7:30 PM CT	WEEK 11	SUNDAY NOV. 16 12 PM CT
WEEK 3	SUNDAY SEPT. 21 12 PM CT	WEEK 12	SUNDAY NOV. 23 12 PM CT
WEEK 4	SUNDAY SEPT. 28 7:20 PM CT	WEEK 13	THURSDAY NOV. 27 12 PM CT
WEEK 5	BYE WEEK	WEEK 14	SUNDAY DEC. 7 12 PM CT
WEEK 6	SUNDAY OCT. 12 8:20 PM CT	WEEK 15	SUNDAY DEC. 14 8:20 PM CT
WEEK 7	SUNDAY OCT. 19 8:20 PM CT	WEEK 16	SATURDAY DEC. 20 8:20 to 7 PM CT
WEEK 8	SUNDAY OCT. 26 7:20 PM CT	WEEK 17	SAT. to SUN. DEC. 27 to 29 1:00
WEEK 9	SUNDAY NOV. 2 12 PM CT	WEEK 18	SAT. to SUN. JAN. 3 to 4 1:00
HOME	AWAY	ticketmaster	

Spooner Mills carries a choice of
preservative products for high
moisture corn and silage to enhance
fermentation and palatability.
Water soluble and dry applications.
Crop Cure, Pro-Sile, and Renk Inoculant

CloverLeaf Farm Supply LLC

Call **715-289-4366**

Prepay, Keep Fill, Installs
For all your LP Gas needs

Cloverleaf Farm Supply

(715) 289-4366 / 800-241-4366

127 Elm Street / PO Box 63

Cadott, WI 54727

Gilman Feed Co

(715) 447-8243

400 N Railroad / PO Box 147

Gilman, WI 54433

Spooner Mills of Thorp

(715) 669-5644 / (715) 669-3500

213 E Soo / PO Box 598

Thorp, WI 54771

Email

spoonermills@gmail.com

Feel free to email us concerning any
information you see in News & Notes

From the Agronomy Desk...

We are just starting to see choppers roll into fields, and we should be going full-throttle with corn silage soon. This is later than previous years. Growers are just scratching the surface on harvesting soybeans. Feeding your alfalfa or hay fields is part of the equation to help it survive through winter. Now would be a good time to apply some potassium to them. We should also be feeding the winter wheat or winter rye, especially if we are going to use these for feed in the spring or take them to grain. We still have time to get our winter rye or winter wheat planted, with a little cooperation from Mother Nature.

We'd like say "Thank You." to Bill & Bridget Ciolkosz along with Isaac, Linus, and Mervin Burkholder for hosting the field plots this year. For those of you who attended our plot days, thank you for taking the time to stop and see what we and our seed partners have to offer. These plots are put together to give you a chance to see different products in a local setting and talk with the representatives about the varieties and new technologies to better suit individual farm needs. You are welcome to visit these plots at any time. If you would like a personal tour, feel free to give us a call.

If you need soil sampling, give us a call so we can get to you in a timely manner.

From all of us, please have a safe harvest season and enjoy the fall.

Tom, Paul, Cory, Terry and Jesse



Apple Mug Cake

Ingredients:

2 tablespoon—Butter, (melted & cooled)	1/4 cup—Grated Apple
1/2 teaspoon—Fresh Lemon Juice	3/4 teaspoon—Pure Vanilla Extract
2 tablespoon—Light Brown Sugar	1/4 cup—Milk (room temp.)
1/2 cup— All Purpose Flour	1/2 teaspoon—Baking Powder
1/2 teaspoon—Apple pie spice	Whipped cream as desired for topping

Directions: in microwave safe mug

1. Place butter in microwave and heat for 30 seconds until mostly melted, then stir in apples
2. Add lemon juice and vanilla extract and stir
3. Stir in brown sugar followed by milk
4. Sift in flour, baking powder, and apple pie spice. Stir well
5. Microwave on High for 90 seconds or until cake is set (Note that not all microwaves cook the same, check after 60 seconds and add more time in 15/30 second intervals)
6. Add whipped cream topping and enjoy

