



VOL 21, NO. 3
March 2013

MOOO NEWS

920 Coffman, Longmont, Colorado 80502-0998

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Longmont Dairy Farm, Inc.

MARCH HAPPY EASTER!

Announcing Longmont Dairy's 19th Annual Poetry Contest

Tell us how you MOOOVE!

*Write us a rap, limerick or haiku,
Tell us your plan and show how you move.
Write us a poem, about how you dig
LDF milk when you are doing a jig!
Whatever you do we'll read it, and then—
We'll choose the winners, again and again!*

Write or type your poem about "How You MOOOVE" on a sheet of plain, white paper. Include your name, grade, school, home address and phone number on the back of the page. Please use one sheet of paper per poem.

You may also email your poetry to us, including the same information listed above. Entries must be received no later than Friday, March 22rd. Prizes will be given for each division. Contest winners will have their poems published in the May issue of the MOOO News, with their name, school, and grade. Poems published on our website will include only the author's first name, school and grade.

Divisions include—K-2nd; 3rd-5th; 6th-8th; 9th-12th; Adult
Prizes—1st Prize: \$60; 2nd Prize: \$40; 3rd Prize: \$20

To Enter: Email your poems to:
AmyW@LongmontDairy.com
Or, send your poem by regular mail to:
Longmont Dairy Poetry Contest
P.O. Box 998, Longmont, CO 80502

Dear Friends,

Lots of good things usually happen in March. Daylight Savings is on March 10th, St. Patrick's Day is on the 17th, spring officially begins on March 20th, and Easter falls on March 31st this year. David and I are very excited about the expected arrival of our 8th grandchild in the middle of March. (That is the best thing of all this March!)

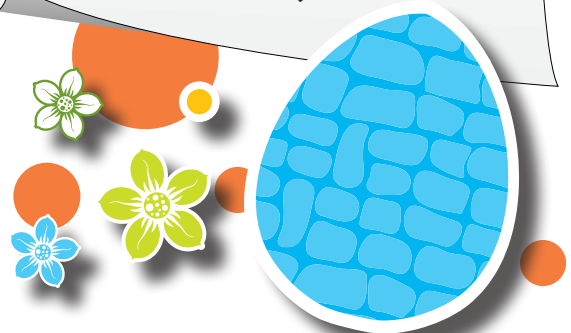
We are also happy about our growing product list. We always love to know your feedback about our products and service. We hope you enjoy the new products we are now making available to you.

This month we are announcing our Annual Poetry Contest. Anyone can enter, and if you have not written a poem before, I encourage you to enter this year. This year's contest is a fun opportunity to share how you MOOOVE! The winning poems will be published in the May edition of the MOOO News.

Hope you have some great plans for your Spring Break. Don't forget to MOOOVE! See you on Facebook.

Take care 'til next time,

Susan Boyd



MOOO RECIPES

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Hurrah for Easter Brunch!

However you celebrate the holiday, when families gather together everyone has one thing in common—we all love good food! Celebrations are easier when everyone brings something. This year, why not consider an Easter Brunch? Here are some delicious and easy recipes to get your celebration started!

Make-Ahead Praline Pecan French Toast

6 Eggland's Best Eggs
1½ cups Longmont Dairy half and half
1 Tbls. brown sugar
2 tsp. vanilla extract
1 (12 oz.) loaf of French bread,
sliced 1" thick
1 Tbls. Country Cream butter
¾ cup firmly packed brown sugar
½ cup maple syrup
¾ cup chopped toasted pecans

Preheat oven to 350 degrees F. Grease a 9" x 13" baking dish.

Grease a 9x13-inch baking dish. Whisk eggs, half-and-half, 1Tbls. brown sugar and vanilla extract in a bowl until mixture is smooth and brown sugar has dissolved. Pour 1 cup of the egg mixture into prepared baking dish. Arrange slices of French bread into baking dish (overlapping the slices slightly, if necessary) and pour the remaining egg mixture evenly over bread. Cover and refrigerate overnight.

Preheat oven to 350°. Melt butter in a saucepan over medium heat; mix ¾ cup brown sugar and maple syrup into butter, stirring until smooth. Bring syrup to a boil, reduce heat to low, and simmer for 1 minute, stirring constantly. Stir pecans into syrup. Spoon pecan praline syrup evenly over French toast casserole.

Bake casserole in the preheated oven until set and golden brown, about 30 minutes. Serves 6-8.

Dilly of a Roll

Bake before your company arrives.

¾ cup Daisy cottage cheese
2 Tbsp. Country Cream butter
⅓ cup water
¼ cup finely minced onion
1 tsp. dill seed
2 ¼ cups flour, divided
2 Tbsp. sugar
1 package active dry yeast
½ tsp. salt
1 Eggland's Best egg

In food processor, process cottage cheese until smooth. Combine in small saucepan with butter, and water. Heat over low heat until butter melts, stirring frequently. Stir in onion and dill seed. Set aside to cool for 15 minutes.

In large bowl, combine 1-1/4 cups flour, sugar, yeast, and salt. Make sure the cottage cheese mixture is lukewarm. Add to flour mixture along with egg; beat until smooth. Stir in remaining flour to form a stiff batter. Cover and let rise for 30 minutes until doubled in bulk.

Spray 12 muffin cups with nonstick baking spray with flour. Stir down batter by beating with spoon 20-25 strokes. Spoon batter into prepared muffin cups. Let rise, uncovered, for 20-30 minutes until batter fills cups. Preheat oven to 400 degrees F. Bake rolls for 15-20 minutes or until golden brown. Brush with melted butter and remove from pan; cool on wire rack. Makes 12 rolls.

*Adapted from Allrecipes.com
MOOO News, March 2013*

*Adapted from busycooks.about.com
MOOO News, March 2013*



Susan Boyd's Favorite Quiche

9" uncooked pie crust (prepare from scratch or purchase a frozen pre-made crust)
 12 slices of bacon, cooked and crumbled
 1 cup (8 oz.) shredded Tillamook Medium Cheddar Cheese
 4 Eggland's Best eggs
 2 cups Longmont Dairy whole milk
 ¼ tsp salt
 ⅛ tsp. cayenne
 A pinch of pepper

Preheat oven to 425°. Place bacon & cheese in the crust. Combine eggs, milk and seasonings together, and mix until well combined. Pour egg and milk mixture over bacon and cheese.

Bake 15 minutes, reduce heat to 300° and bake 30 minutes more until knife, inserted 1 inch from edge, comes out clean. Let stand 10 minutes. Can be refrigerated and served cold. Enjoy!

*Recipe by Susan Boyd
 MOOO News, March 2013*

Orange Juice Mimosa Punch

1 qt. Longmont Dairy Orange Juice
 1 liter club soda
 1 bottle sparkling wine or 4 cups of any variety of lemon lime soda
 Fresh mint (optional)

Put 1 quart of cold Longmont Dairy Orange Juice into a punch bowl. Stir in 4 cups cold club soda. Then, add the sparkling wine and stir gently. Pour into champagne flutes or small cups and serve. Garnish with fresh mint, if desired.

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Special Trial Products:
Buttermilk* 1 Quart - \$3.99
Spreadable Butter* 8 oz. - \$2.89
Daisy Sour Cream* 16 oz. - \$3.69

Prices effective April 1, 2013

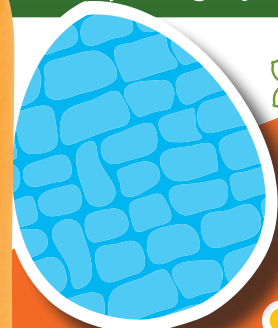
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| Whole Milk ½ Gallon - \$2.89 1 Quart - \$2.24 | Tillamook Block Cheese Medium Cheddar Cheese Sharp Cheddar Cheese Colby Jack Cheese 16 oz. - \$6.99 |
| Reduced Fat Milk - 2% ½ Gallon - \$2.89 1 Quart - \$2.24 | Tillamook Shredded Cheese* Sharp Cheddar Cheese Colby Jack Cheese Mozzarella Cheese 8 oz. - \$3.99 |
| Low Fat Milk - 1% ½ Gallon - \$2.89 1 Quart - \$2.24 | Tillamook Sliced Cheese* Sharp Cheddar Cheese Medium Cheddar Cheese Colby Jack Cheese 12 oz. - \$5.99 |
| Fat Free Milk - Skim ½ Gallon - \$2.89 1 Quart - \$2.24 | Tillamook Tilla-Moos Pack-it-Pals* Medium Cheddar Cheese 10 - ¾ oz. servings. - \$4.79 |
| Half and Half 1 Quart - \$3.39 1 Pint - \$2.39 | Egg-Land's Best Eggs Cage Free Brown - AA Large 1 Dozen - \$4.14 White - Grade AA Large 1 Dozen - \$2.99 |
| Whipping Cream 1 Quart - \$5.69 1 Pint - \$3.49 | Noosa Yoghurt* Mango, Blueberry, Peach, Strawberry Rhubarb, Raspberry, Honey Purchase Individually: 8 oz. - \$2.89 SAVE! Order 6 or more: 8 oz. - \$2.49 |
| Chocolate Milk (2%) 1 Quart - \$2.39 4-Pack - \$7.39 | Metal Porch Boxes \$45.00 - optional |
| Strawberry Milk (2%) 1 Quart - \$2.24 | |
| Orange Juice ½ Gallon - \$3.80 1 Quart - \$2.49 | |
| Talbott's Apple Juice ½ Gallon - \$4.21 | |
| Country Cream Butter 1 lb. - \$4.99 | |
| Daisy Cottage Cheese 24 oz. - \$5.69 | |

* These products must be preordered.

Quantity Discounts apply to purchases of 20 or more ½ gallon bottles of milk per month (if there is no previous balance on your account).

Weekly Minimum Delivery: 3 bottles, any size.

Delivery Charge (per delivery) - \$1.00





Happy
St. Patrick's
Day!



We are pleased and excited that **Robert Morrissey**, acclaimed Colorado photographer and author, has chosen to use Longmont Dairy milk and juice products as subjects of the photographs that will be included in his next book. To learn more about him, visit morriseyphoto.com.



March Specials

Orange Juice

- 50¢ off -

Just in time
for Easter Egg hunts!

Specially priced for March
Eggland's Best White Eggs

- 25¢ off -

