

Thanksqiving

Cłassic Eggnog is available beginning November 1

And, it is time to reserve this year's winning Eggnog Designer Bottle.

This year's Holiday Eggnog bottle, designed by Jill Krupp, celebrates the Colorado Christmas Tree selected for the U.S. Capitol building. It will be adorned with ornaments made by Colorado kids.

The designer bottle, filled with Classic Eggnog, makes a great hostess gift. Just add a bow.

Classic Eggnog in designer bottles will be delivered December 3-7. Availability of the 2012 Eggnog Designer Bottle is limited, so be sure

> to pre-order your Designer Bottles by phone, before November 30, to ensure delivery.

Classic and Cinnamon Eggnog in regular quart bottles will be available through December 31. Dear Friends,

The crops have been harvested; fruits and vegetables are preserved. The cows are beginning to grow their winter coats, and daylight hours are getting shorter each day. It's finally time to get out our warm clothes and snuggle in for the winter—and, it is also time to enjoy some of our most favorite foods of the whole year! I hope you enjoy our recipe ideas for holiday potato casseroles this month.

I love the part of Thanksgiving dinner when we all say what we are thankful for. I especially love hearing our grandkids tell what they are thankful for (usually more simple things than we adults share!) During this busy month of November, I hope you will have a few minutes to think about what you are thankful for. There is always so much more than we realize when we stop to ponder!

We here at Longmont Dairy are thankful for each family we serve. Hope you all have a great November and a Happy Thanksgiving.

Take care 'til next time,





Mashed Sweet Potatoes

4½ cups cooked and mashed sweet potatoes ½ cup Country Cream Butter, melted 1/3 cup Longmont Dairy milk 1 cup white sugar ½ tsp. vanilla extract 2 Eggland's Best Eggs, beaten 1 cup light brown sugar ½ cup all purpose flour 1/3 cup butter 1 cup chopped pecans

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

In a large bowl, mix together mashed sweet potatoes, ½ c. melted butter, milk, sugar, vanilla and eggs. Spread sweet potato mixture into the prepared baking dish. In a small bowl, mix together brown sugar and flour. Cut in 1/3 cup butter until mixture is crumbly, then stir in pecans. Sprinkle pecan mixture over the sweet potatoes. (Can be refrigerated at this point to be cooked later).

Bake for 25 minutes in preheated oven, or until golden brown.

> From Amy Willard's recipe file MOOO News, November 2012

Baked Mashed Potatoes

1 Tbsp. butter

4 pounds Russet potatoes, peeled, cut into 1" pieces

1 cup Longmont Dairy whole milk ½ cup Country Cream Butter, melted 1½ cups shredded Tillamook Mozzarella cheese

1 cup freshly grated Longmont Dairy Select Gouda cheese

Salt and pepper to taste

1 cup, your preference: bread crumbs, potato chip crumbs, or cracker crumbs

Preheat oven to 400 degrees F. Coat 9" x 13" baking pan with 1 Tbsp. butter. Boil potatoes in salted water until tender. Drain, and mash well. Mix milk and melted butter into mashed potatoes along with Mozzarella and ¾ cup of the Gouda cheese. Season with salt and pepper.

Place potatoes into baking dish. Combine remaining Gouda Cheese and crumbs and sprinkle over mashed potatoes. (Recipe can be refrigerated at this time to be cooked later). Bake uncovered until topping is golden brown, about 20 minutes.

> From Amy Willard's recipe file MOOO News, November 2012

Any Willard is Longmont Dairy's Office and HR Manager. She has been working at the Dairy since July 2000. She and her husband, Kevin, have two sons: Lucas is 5 and Liam is 9 months old. If you have ever called the office, you may have talked to Amy, who says, "I love working with wonderful people and enjoy helping customers, and hearing their stories every day."

A Colorado native, Amy recently shared, "I am a huge Broncos fan, and I love my time with my children, especially snuggle time! During the holidays, I love being with my family. This Thanksgiving, I really look forward to being in the kitchen and baking. I am so happy to share my family's favorite potato recipes in this issue of the Mooo

News. I hope everyone tries them!"

Longmont Dairy Specialty Artisan Cheese

Anyone who loves cheese will love our

Specialty Artisan Cheese

Asiago • Garlic Chive Gouda • Jalapeño Jack



\$5.99 each 8 oz. package, or save \$5.00 and try all four varieties

for \$18.95

The 4-pack contains one of each variety

Pre-order now for delivery. Available through December 31.

To preorder, call: 303-776-8466



www.LongmontDairy.com

SAVETHEDATE!

We will be providing milk and orange juice for the Lafayette Quaker Oatmeal Festival on January 12, 2013. For more information go to www.LafayetteColorado.com and click on "Special Events."



Prices effective August 1, 2012

Whole Milk

½ Gallon - \$2.84 1 Quart - \$2.19

Reduced Fat Milk - 2%

½ Gallon - \$2.84 1 Quart - \$2.19

Low Fat Milk - 1%

1/2 Gallon - \$2.84 1 Quart - \$2.19

Fat Free Milk - Skim

½ Gallon - \$2.84 1 Quart - \$2.19

Half and Half 1 Quart - \$3.32

1 Pint - \$2.32

Whipping Cream

1 Quart - \$5.52 1 Pint - \$3.32

Chocolate Milk (2%)

1 Quart - \$2.34 4-Pack - \$7.24

Strawberry Milk (2%)

1 Quart - \$2.19

Cinnamon Eggnog & Classic Eggnog

1 Quart - \$2.99

Orange Juice

½ Gallon - \$3.80 1 Quart - \$2.49

Talbott's Apple Juice & Talbott's Apple Cider

½ Gallon - \$4.21

8 oz. - \$3.99 LDF Select

Tillamook

Tillamook

Block Cheese

Colby Jack Cheese

Medium Cheddar Cheese Sharp Cheddar Cheese

16 oz. - \$6.99

Shredded Cheese*

Colby Jack Cheese

Mozzarella Cheese

Sharp Cheddar Cheese

Artisan Cheese*
Asiago, Garlic Chive,
Gouda, Jalapeño Jack
8 oz. - \$5.99 each
4-pack - \$18.95

Egg•Land's Best Eggs

Cage Free Brown
1 Dozen - \$3.94
White - Grade AA Large
1 Dozen - \$2.89

VIVA Lowfat Cottage Cheese

24 oz. - \$5.29

Noosa Yoghurt*

Mango, Blueberry, Peach, Strawberry Rhubarb, Raspberry, Honey **Purchase Individually:**

8 oz. - \$2.79

SAVE! Order 6 or more:

8 oz. - \$2.49

Country Cream Butter 1 lb. - \$4.99

Metal Porch Boxes \$45.00 - optional

* 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

Get ready for holiday baking with ingredients from Longmont Dairy!





MOOOVE Colorado!

How do you exercise? What sports do you enjoy?

We want to see how you MOOOVE! It is really important to be active, especially now that the holidays are almost here.

Inspire everyone by posting a photo of yourself on our Facebook page to show us how you like to exercise. Our goal is for every one of our customers to share one moooving picture. Get MOOOVING today! To learn more, visit www.LongmontDairy.com/mooove.







POST PHOTOS of your best "moooves" on our Facebook page.



2) TELL US ABOUT how you work out and/or events you participate in.



HOW DOES
MILK play into
your diet?

www.facebook.com/LongmontDairy

