

VOL.18 • No. 12 • December 1

DAIRY FARM INC

Dear Friends,

Our newsletter this month is featuring photos of many (not all) of the ildren of the Longmont Dairy employees Academily grand hypinger are Our newsletter this month is realiting photos of many (not all) of the children of the Longmont Dairy employees. As a family owned business, we really do know and care about the milectones of each other's lives our kide culturen of the Longmont D'arry employees. As a family owned business, wi really do know and care about the milestones of each other's lives, our kids being our most invful "milestones" So many of you share your family pictures with us throughout the year. So many of you share your family Pictures with us througnout the year. We love seeing your families and hearing your stories. Many of you are second and even third generation Longmont Dairy milk drinkers. We love seeing your families and nearing your stories. Wany of you are second and even third generation Longmont Dairy milk drinkers. This humbles us. being our most joyful "milestones". We are so grateful for each of you. We appreciate the family-like relation-We are so grateful for each of you. We appreciate the family-like relation-ship we share with many of you. Thank you for being our loyal and wonderful customers and friende through the years customers and friends through the years. Nerry Christmas, David, Susan and Family

# Save the Date!

# January 14, 2012 15th Annual Quaker **Oatmeal Festival**

in Lafayette

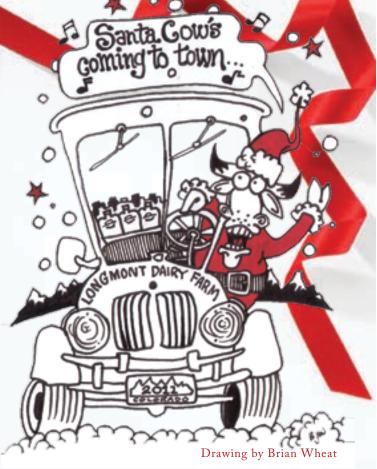
Longmont Dairy is a proud sponsor of this one-of-a-kind event. We will be providing all of the milk, cream and orange juice for the Oatmeal Breakfast. There will also be a 5K walk/run, Health Fair, and Oatmeal Baking Contest.

We hope you can join us!

## www.LafayetteColorado.com/events

# Special Introductory Offer— Longmont Dairy Specialty Artisan Cheese





# Eggnog? "Yes, please."

Both Classic (nutmeg) and Cinnamon Eggnog will be available now through December 31. Only \$2.99 quart, same price as last year!

Incredible Eggs!

EGG-LAND'S BEST white eggs are available for the special introductory price of only \$2.29 per dozen (50¢ off the regular price). Free range, brown eggs are still available.

Add enough eggs in your next order for all of your holiday baking needs, such as the delicious Breakfast Egg Casserole in this issue of The MOOO News.

FARM FRESH

EGG•LAND'S

# Cranberry Eggnog Pie

# Ingredients:

Crust:  $1^{1/3}$  cups chocolate wafer crumbs 2 Tbsp. sugar <sup>1</sup>/<sub>4</sub> cup butter, melted

### Filling:

1 envelope unflavored gelatin <sup>1</sup>/<sub>4</sub> cup water <sup>1</sup>/<sub>3</sub> cup sugar 2 tablespoons cornstarch <sup>1</sup>/<sub>4</sub> teaspoon salt 2 cups Longmont Dairy Eggnog 1 teaspoon vanilla extract <sup>1</sup>/<sub>2</sub> teaspoon rum extract 1 cup whipping cream, whipped

#### Topping:

1 cup whole berry cranberry sauce <sup>1</sup>/<sub>2</sub> cup whipping cream 2 tablespoons powdered sugar

## Instructions:

Crust: Preheat oven to 350° degrees F. Combine all ingredients. Press on bottom and sides of 9-inch pie pan. Bake 5 minutes. Cool completely.

heat; stir in softened gelatin until dissolved. Stir in extracts. Chill until mixture mounds when dropped from a spoon (about 45 minutes). Fold in whipped cream. Pour into cooled crust and chill several hours.

#### Filling:

Sprinkle gelatin into the water to soften. Combine sugar, cornstarch and salt in saucepan. Stir in Eggnog. Cook over medium heat, stir constantly, until thick- add sugar, beating ened. Cook 2 more

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Just before serving, spread cranberry sauce to within 1 inch of pie edge. Beat whipping cream in chilled bowl until foamy. Gradually until soft peaks form. minutes. Remove from Pipe through a pasty

Topping:

From the MOOO News' Recipe Archives



## Breakfast Egg Casserole Make ahead. Perfect for Christmas or New Year's morning. 7 slices sourdough bread, cubed into 1" squares 1<sup>1</sup>/<sub>2</sub> lbs. maple sausage, ground 1 red pepper, julienned 1 green pepper, julienned 1 red onion, julienned 1 clove garlic, minced 8 Egg•Land's Best Eggs <sup>3</sup>/<sub>4</sub> cup of LDF Milk 1 Tbsp. Herbs de Provence <sup>1</sup>/<sub>3</sub> bunch Italian parsley, chopped fine 1 tsp. black ground pepper 1/2 cup Rocking W Asiago Cheese, shredded <sup>1</sup>/<sub>2</sub> cup Tillamook Sharp Cheddar Cheese, shredded

Heat oven to 375°F. In a large sauté pan, add a small amount of oil and cook the ground sausage. Drain and save the rendered fat and use to sauté the peppers, onions and garlic. Mix the eggs, milk, herbs, parsley and black pepper in a large bowl. Spray a 9" x 13" casserole pan well with non-stick pan spray and layer the ingredients as follows: bread, cooked sausage, cooked peppers, onions and garlic, cheese, egg mixture.

Allow the egg mixture to soak into the bread, press the mixture into pan to ensure all ingredients are coated.

Cover with foil and bake at 375° for about 40 minutes, uncover and finish until center is fully cooked. The dish will have a nice golden crust.

> Used by permission from Colorado Proud. Credit to Chef Jason K. Morse, C.E.C., Valley Country Club, Aurora