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NEWS

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Longmont Dairy Farm, Inc.

OCTOBER

Fun in the Fall!

Family Fun at the Cornstalk Maze!

Fall brings fun finding your way out of a Cornstalk Maze. A list of regional mazes is posted at Longmontdairy.com/events/.



Dear Friends,

October can be sort of a peaceful, transitional time of year. The heat and busyness of summer are past, much of the harvesting and garden work is complete, and we are back into predictable weekly routines. School, sports practice and family meals at home are at the top of the "to do list."

Our cows are starting to react to fewer daylight hours by eating less, sleeping more, producing less milk and growing long hair for the winter.

It is a time to savor our weekends and free time together - to enjoy the World Series, high school football games, Homecoming Parades, Octoberfests, Harvest Festivals and autumn leaves.

Sit on your patio, with some Eggnog or a warm cup of Bhakti Chai Tea, take in a long breath of "fall in the air" and reflect on good outdoor times with family and friends.

Hope for a very enjoyable October for you.

Until next time,

Susan

Breast Cancer Awareness Month

In honor of Breast Cancer Awareness month, Longmont Dairy will again donate \$.50 per bottle of Strawberry Milk sold during the month of October. Longmont Dairy has supported the National Breast Cancer Foundation, Inc. for the past few years. We have been able to donate around \$2,500 each year toward the cause, and, with your help, plan to donate even more this year.

Since its founding in 1991, the National Breast Cancer Foundation, Inc. has provided education, hope and inspiration to those affected by breast cancer. For more information visit www.nbcf.org.



MOOO RECIPES



Pots of Dirt

Looks yucky – tastes delish! Serves: 4. Make in 15 minutes and chill 6-8 hours.

- 12 ounce package semi-sweet chocolate (reserve half the package for topping)
- 2 cups LDF whipping cream
- 3 egg yolks
- Gummy Worms

Chop all the chocolate in a blender. Remove and reserve half.

In a medium saucepan, add the whipping cream and egg yolks. Whisk continually and cook over medium heat until the mixture just starts to bubble and is thick enough to coat the back of a spoon.

Pour the hot mixtures on top of the chocolate in the blender and blend until smooth. Pour the mixture into individual, clear, 6-8 oz. glasses or plastic cups. Refrigerate for 8 hours or until firm.

Before serving, poke gummy worms into the top and sprinkle with the remaining chopped semi-sweet chocolate.



Dracula's Dentures *Bite back!*

- Mary's Mountain Cookie Dough – Monster Cookie or Chocolate Chip
- ½ cup store bought or home-made vanilla frosting
- 2 cups miniature marshmallows
- Red food coloring
- About 48 slivered almonds

Bake cookies as directed, keeping the size consistent. Cool completely. Cut each cookie in half to make two rounds. (If that is difficult, use two cookies for the dentures.) Tint vanilla frosting with red food coloring to desired color. Frost bottoms of the cookies. Place 6 miniature marshmallows around the curve on the frosted bottoms. Add support with additional marshmallows behind the "teeth." Top with the remaining halves and place two almond slivers, between the teeth, as fangs.

Apple Goons and Eyeballs *Nutritious and silly!*

Eyeballs *Make 24 hours before needed.*

- Package of mini-chocolate chips
- 1 cup powdered sugar
- 1 Teaspoon corn syrup
- 2 teaspoons LDF milk
- 1 teaspoon cornstarch

Whisk together powdered sugar and cornstarch. Add corn syrup and milk and stir to a thick paste. Spoon into a piping bag (or baggie with the corner snipped off) and pipe small dots onto a sheet of waxed paper. Gently add a mini chocolate chip in the center before the icing sets up. Allow the eyes to set (or dry), on your counter, for at least 24 hours.

Apple Goons

- 2 green apples – cored and quartered
- peanut butter
- 3 strawberries, sliced flat for tongues
- 64 shelled sunflower seeds for teeth
- Eyeballs: home-made the day before

Cut a mouth out of the center of the peel side. Fill gap with peanut butter. Place a sliced strawberry as the tongue, 8 sunflower seeds as the teeth and "glue" the eyeballs on with a little peanut butter.



Bhakti Chai Tea is Back!

Bhakti Chai Concentrate is spicy, versatile and delicious. Made with antioxidant rich Fair Trade Certified black tea, organic fresh ginger, milled spices and organic cane sugar, you can add it to warm milk, spice up oatmeal or rice, and use it in baking or as a marinade.



Try Bhakti Chai Tea today.

Check Longmontdairy.com/price-sheet/ for current prices.