



DAIRY FARM INC.

VOL 21, NO. 11  
November 2013

# NEWS

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Longmont Dairy Farm, Inc.

# NOVEMBER Give Thanks!

## Much to be Thankful For

Exactly 150 years ago, on October 3, 1863, President Abraham Lincoln signed the proclamation which set the precedent for our national day of Thanksgiving. Prior to this, each state (primarily states in New England and the north) scheduled its own Thanksgiving holiday.

The proclamation came at a time of great suffering due to the Civil War. Families were often separated, many had lost their homes and possessions, and people were mourning the injuries or deaths of loved ones due to the events of war.

*Continued on back.*

## Classic Eggnog Arrives November 1st



Heralding the Holidays, Classic Eggnog provides a festive, easy, last-minute dessert drink to have on hand.

Order ahead to add this year's special Holiday Eggnog Designer bottle to your collection.

The bottle, designed by Laurel Rowe, an 8th grader from Arvada, follows the theme of "Your Favorite Christmas Memory." Laurel loves the excitement of giving gifts and not knowing what is wrapped up in the boxes under the tree.

*Continued on back.*

Dear Friends,

I find it interesting that so many of my close friends and family say Thanksgiving is their favorite holiday. When you think about it, the holiday is built around the table, the meal, and the people sharing it. Not a bad combination in my opinion.

The traditional foods of Thanksgiving are such an important part of the holiday, and I have found in the past couple of years that I really enjoy seeing what my friends on Facebook are up to in their kitchens. Social media has certainly added a whole new dimension to sharing recipes, chatting while cooking, and taking photos of our "home cooked masterpieces!" The kitchen has always been a great place to build memories—peeling potatoes, stirring gravy, warming dinner rolls, and that biggest moment when the turkey comes out of the oven!

I love the conversations around the table with people from 3 or even 4 generations. Even cleaning up the table has fond memories (wish I could stand at the kitchen sink and dry dishes with my Mom and Grandma again). Football, pie, board games, cheese cake, Alice's Restaurant, and leftovers round out the day. Enjoy your family and friends on this special day. There is so much more than good food to be thankful for!

Ready, set, go....take care 'til next time,

*Susan*



## Rolled Eggnog Cookies

*These yummy cookies will fill your kitchen with the aroma of the holidays and are fun for kids to help make. Makes two dozen cookies.*

1 cup sugar  
 2 cups flour  
 ¾ teaspoon baking powder  
 ¼ teaspoon nutmeg  
 Pinch of salt

Combine the ingredients listed above in a food processor and pulse together. Add ⅔ cup unsalted butter to processor and pulse mixture until the dough forms small pea-sized pieces. Remove from processor to a medium sized bowl.

Make a well in the center of the flour mixture.  
 In a small bowl, mix together:  
 1 egg and  
 ¼ cup Longmont Dairy Classic Eggnog  
 Pour it all at once into the flour. Stir until the flour is just moist.  
 Cover with plastic wrap and chill for 2-3 hours.

½ cup finely crushed hard candy (butterscotch or rum works well)

Line a cookie sheet with parchment paper or foil.  
 Flour a surface (pastry board, counter) and rolling pin to roll out the dough.  
 Roll dough ¼ inch thick (You can use ¼" thick sticks placed under each side of the rolling pin to help roll the dough to the correct thickness). Flour a 2½ inch cookie cutter or glass to use as a cutter. Cut cookies, placing them about ¾ of an inch apart on the cookie sheet. Cut out a small circle from the middle of each cookie (a cap from a highlighter works well when floured). Fill the center with the crushed candy.

Bake the cookies for 6 to 8 minutes at 375° until the edges appear lightly browned. Remove from oven. Remove foil from the cookie sheet to protect counter and allow the cookies to cool for 10 minutes.

While cookies are baking, mix in a medium sized bowl:  
 3 cups sifted powdered sugar  
 ¼ teaspoon rum extract  
 2 tablespoons Eggnog (add more, if needed, to allow the icing to drizzle.)

When cookies have cooled for about 10 minutes, drizzle with the glaze. When cookies are completely cooled, they can be stored between waxed paper in a sealed container. Store at room temperature up to 3 days or freeze undrizzled cookies up to 3 months. Thaw cookies; drizzle.

(For a time saver, you can also use this technique with our Roll-Out Cut-Out Cookie Dough by Mary's Mountain Cookies.)



photo credit: hannahsilivingthesweetlife.blogspot.com



# Potato Cheese Soup

Thanksgiving is often a full weekend of celebrations with the family gathered for fun and football. This recipe will feed a large, hungry group. Serve it on Friday or Saturday with rustic bread. Makes 15 cups of soup.

- 4½ cups water
- 2 teaspoons salt
- 1 sweet onion
- ½ bulb garlic
- ⅓ of one bunch of celery (leaves are OK!)
- black pepper (to taste)
- 5 lbs. potatoes
- 4 ounces cream cheese, sliced thin
- ½ lb. Colby Jack cheese, grated
- 2 cups half and half

Start boiling the water and cover with lid. Add in diced onions, minced garlic, chopped celery, salt, and pepper. After each ingredient is added, recover your pot.

Chop potatoes into about ¾ inch cubes, and add to pot *one potato at a time*. The first ones added will disintegrate and the last ones added will be left as soft chunks. Stir and cover the pot. Once all the potatoes are in, reduce heat and simmer until “dangerous,” like a bubbling mud pit in Yellowstone (about 20 minutes after the last potato is added.) Turn off heat.

Add each slice of cream cheese, one at a time, stirring well to ensure each slice is melted. Slowly mix in grated Colby Jack cheese a bit at a time. Blend well. You may need to turn on the fire a bit during this process to ensure the cheese is completely mixed in with the rest of the soup.



Slowly add half and half last. Once the half and half is added, your soup is done and ready to eat.

*Contributed by Craig Stottlemeyer  
Moo News, November 2013*

Craig Stottlemeyer developed and used to make his potato soup for the family. After Craig survived a major accident last year, daughter Beth has taken over the family tradition. The Stottlemeyer family agrees that they have much to be thankful for this Thanksgiving.



Prices effective September 1, 2013

<b>Whole Milk</b> ½ Gallon - \$2.89 1 Quart - \$2.24	<b>Grassland Spreadable Butter</b> 8 oz. - \$2.89
<b>Reduced Fat Milk - 2%</b> ½ Gallon - \$2.89 1 Quart - \$2.24	<b>Daisy Cottage Cheese</b> 24 oz. - \$5.69
<b>Low Fat Milk - 1%</b> ½ Gallon - \$2.89 1 Quart - \$2.24	<b>Daisy Sour Cream</b> 16 oz. - \$3.69
<b>Fat Free Milk - Skim</b> ½ Gallon - \$2.89 1 Quart - \$2.24	<b>Tillamook Block Cheese</b> 16 oz. - \$6.99
<b>Half and Half</b> 1 Quart - \$3.39 1 Pint - \$2.39	<b>Tillamook Shredded Cheese*</b> 8 oz. - \$3.99
<b>Whipping Cream</b> 1 Quart - \$5.69 1 Pint - \$3.49	<b>Tillamook Sliced Cheese*</b> 8 oz. - \$3.99
<b>Chocolate Milk (2%)</b> 1 Quart - \$2.39 4-Pack - \$7.39	<b>Tillamook Tilla-Moos Pack-it-Pals*</b> 10 - ¾ oz. servings. - \$4.79
<b>Strawberry Milk (2%)</b> 1 Quart - \$2.24	<b>Egg-Land's Best Eggs</b> Cage Free Brown - AA Large 1 Dozen - \$4.14 White - Grade AA Large 1 Dozen - \$2.99
<b>Meadow Gold Buttermilk</b> 1 Quart - \$3.99	<b>Noosa Yoghurt*</b> Mango, Blueberry, Peach, Strawberry Rhubarb, Raspberry, Honey, Lemon <b>Purchase Individually:</b> 8 oz. - \$2.89 <b>SAVE! Order 6 or more:</b> 8 oz. - \$2.49 each
<b>Classic Eggnog &amp; Cinnamon Eggnog</b> 1 Quart - \$3.29	<b>Mary's Mountain Cookie Dough</b> Chocolate Chip or Roll-Out Cut-Out 3 pound tub - \$9.95
<b>Orange Juice</b> ½ Gallon - \$3.80 1 Quart - \$2.49	<b>Metal Porch Boxes</b> \$57.50 - optional
<b>Talbot's Apple Juice &amp; Talbot's Apple Cider</b> ½ Gallon - \$4.21	
<b>Country Cream Butter</b> 1 lb. - \$4.99	

\* 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 items.

Delivery Charge (per delivery) - \$1.00

Roll-Out Cut-Out Cookie Dough  
Starts November 1st  
Just in time for your holiday baking!



## Much to be Thankful For *Continued from front.*

In the midst of these burdens, Lincoln could still see reasons to be thankful. He mentions the blessings of fruitful fields and healthful skies and considers it remarkable that peace had been preserved with all foreign nations, order had been maintained, and laws had been respected and obeyed. And so the last Thursday of November became our national day of Thanksgiving. To read Lincoln's proclamation, visit [www.AbrahamLincolnOnline.org/lincoln/speeches/thanks.htm](http://www.AbrahamLincolnOnline.org/lincoln/speeches/thanks.htm).

One hundred and fifty years later, the people of our nation still find it important to celebrate this day, although we do it in different ways. Getting the family and dear friends together is still important. The Wednesday before is one of the biggest travel days of the year. Many people still attend a church service or give thanks in prayer at their dinner tables.

Feasting continues although the food is more diverse, reflecting our many cultures and the abundance of our food supply. Turkey, stuffing and corn are still common to the early Thanksgiving dinners, but our turkeys average 15 pounds compared to the Pilgrims' 8 pounders. The Pilgrims roasted their pumpkins, while we put them in pies.

The first Thanksgiving dinner lasted about three days. When you add together dinner preparations, feasting, watching football, shopping, and travel to Grandma's house, we put at least three days into the holiday.

So, have a fun Thanksgiving weekend remembering the history of the holiday and creating your own way of celebrating thankfulness.



## Classic Eggnog Arrives November 1st *Continued from front.*

The Holiday Designer bottles make a wonderful hostess gift for the parties you attend. Just add a bow.

Eggnog Designer Bottles (with Classic or Cinnamon Eggnog) will be delivered December 9-13th. The designer bottle availability is limited, so be sure to **pre-order by phone**, before noon on December 6. Both Classic and Cinnamon Eggnogs will be available through December 31.



### Cold Weather Tips

- Bring milk in as soon as possible.
- Keep the cooler close to the house.
- Leave a rug or blanket next to the cooler, and we will wrap it up for you.

#### *If your milk freezes:*

If the bottle is not broken, the milk can be thawed at room temperature. Unseal the cap and place the bottle in the sink, in case it leaks or spills. After the danger of leakage passes, return the bottles to the refrigerator as soon as possible.

