



LONGMONT DAIRY FARM INC.

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MOOO NEWS

920 Coffman, Longmont, Colorado 80501

www.LongmontDairy.com

(303) 776-8466

Longmont Dairy Farm, Inc.

APRIL Be Earth Friendly!

Employee Spotlight

Matt Libert

Matt Libert is celebrating his 10th anniversary with Longmont Dairy this year. He started as a Route Driver and is now one of three Route Supervisors. Matt and his team lead the 30+ route drivers in getting ready for their routes, loading the milk, and handling any issues to ensure that all of our customers are served by 6:30am. The things Matt enjoys about his job are his co-workers, drinking and serving fresh milk and knowing how to get around anywhere thanks to all the routes he's run. Some of the challenges of his role are constantly training to keep drivers safe, dealing with the different seasons and ensuring the route drivers get back on time.

Matt and Amanda have been together for 6 years and have three children; Aidan, Amelie and Alexandria. Their family loves to go to sporting events, the girls enjoy ballet and Aidan loves to read. They live in Milliken and Amanda is a Radiographer for UC Health in Fort Collins. Matt is a history buff and loves to drive to different states to check out historical places and find restaurants that have been featured on TV for great eats.

Some of the nicest things customers have given Matt are hand warmers, homemade snacks and hand written cards thanking him for his service. Matt's favorite Longmont Dairy product is "Strawcolate" – mixing a quart of chocolate and quart of strawberry milk. Yummy!!

Thanks for being a loyal and hard working employee Matt. We're happy to have you as part of our Longmont Dairy Family.

Dear Friends,

Every couple of years we send out a survey to our customers. I want to thank so many of you that took the time to fill out the survey at the end of 2015. In reading through all of the comments about the Mooo News, I learned that most of you are very happy with the content of the Mooo News. I also got some great new ideas and learned things you'd like to see more of. Over the course of 2016, I'd like to incorporate some of these changes based on your valuable feedback.

One of the things you mentioned was that you would like to learn more about the employees. We have done "Employee Spotlights" occasionally in the past, and we will make sure to do more of them. This month we're featuring Matt Libert. He started as a Route Driver with us ten years ago and was later promoted to a Route Supervisor. Matt has a great attitude and a warm personality, and I'm happy to share more about him this month.

Thank you for supporting us as a local business. We value all of you as customers and truly appreciate your feedback.

Take Care,

Katie



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Key Lime Pie

Made with our new Key Lime Noosa Yoghurt. Amy, from customer service, tested this recipe and says it's great.

CRUST:

Prepare a Graham Cracker crust according to directions on the Graham Cracker box for a 9-inch pie pan. Bake at 350° for 8 to 10 minutes.

FILLING:

½ cup Noosa Key Lime Yoghurt
3 large egg yolks
¾ cup Homemade Condensed Milk (or 14-ounce can Condensed Milk)
¾ cup whipped Longmont Dairy Cream

Separate egg yolks (reserving whites in refrigerator to add to a scrambled eggs breakfast).

Hand whip yolks. Add Noosa Key Lime Yoghurt and condensed milk and hand whip for about 2 minutes. Pour mixture into baked Graham Cracker crust. Bake at 350° for 14 minutes or until set.

Cool on a wire rack. Cover loosely and chill at least 2 hours.

Whip cream and top pie just before serving. (Optional – cut three thin slices of lime, twist into a curl, and place on top for decoration.)

For tips on Whipped Cream, watch Susan demonstrate how to whip cream at <http://moorecipes.com/easy-and-perfect-whipped-cream/>.

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Earth Day - April 22

As we pause to remember that we should work to protect our planet every day, Longmont Dairy is committed to farming and bottling practices that serve both our customers and our beautiful state in the best possible ways.

Our glass bottle packaging is an important part of our commitment. Glass is made from all natural materials, is non-porous and odorless. It preserves the purity of our milk and protects the taste.

Best of all, we are not contributing plastic milk bottles to our landfills. Thanks for being a Longmont Dairy customer and helping with this effort.

NEW! Key Lime Noosa Yoghurt



Sublime Sweetness! Try rich, creamy Noosa with the deliciously sweet, cheek-puckering tartness of Key Limes. Available now!

Healthier Homemade Condensed Milk

Want a healthier, gluten-free version of Condensed Milk? Or don't have a can in your pantry? Condensed Milk is easy to make, and you can eliminate the food additives, thickeners, soy, stabilizers, and "natural and artificial flavors" that come in most of the canned versions.

You can also reduce the sugar a little, to your taste. For the Key Lime Pie, we recommend reducing the sugar in the Condensed Milk. It will save, in your refrigerator, for up to two to four weeks.

3 cups Longmont Dairy whole milk
1 cup granulated sugar (or substitute 1 cup honey)
⅓ teaspoon salt

Place all ingredients in a heavy pan or double boiler and stir to mix. Heat to a simmer. As curds accumulate on the top, skim off and discard. Simmer until the liquid is reduced by more than half the volume and has begun to thicken. Depending on elevation this should take between 60 and 75 minutes. Skim off curds and transfer to a heat-safe storage container. When cool, cover and store in refrigerator.

*Adapted from GlutenFreeonaShoeString.com
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