



VOL. 29, NO. 10  
October 2021

# NEWS TIPS MOO

920 Coffman, Longmont, Colorado 80501

www.LongmontDairy.com

(303) 776-8466

Longmont Dairy Farm, Inc.

# OCTOBER

## Trick or Treat!



### Local Breast Cancer Patient Support

Longmont Dairy is honored to support Roberta's Legacy and their work in the community again this year.

As the Roberta's Legacy website states, "Throughout her life, Roberta was a giver. Her thoughtfulness and generosity could be found in the perfect Christmas gift, anonymous and unexpected donations, sage advice, welcoming arms and carefree laugh. She is remembered by many as an incredible mother and the first to smile and enjoy the moment, even when it seemed like everything was going wrong. Roberta was a giver of love; she always let you know that you were loved."

During the month of October, we will donate 50¢ to Roberta's Legacy for each bottle of Strawberry Milk delivered. Add one to your order this month or go to [RobertasLegacy.org](http://RobertasLegacy.org) to find other ways to get involved.

Dear Friends,

Every year in October, Longmont Dairy helps raise money for breast cancer research and awareness. Last year we transitioned our Strawberry Milk promotion to support Roberta's Legacy. This non-profit is near and dear to our hearts. It was founded after one of our previous long term employees lost her stepmother, Roberta, to breast cancer at the young age of 52. This is a wonderful organization based in Longmont that helps support families through the difficult battle of breast cancer and provide valuable resources.

Many of us have lost loved ones to cancer and it is very difficult to go through. I lost my father, George, to cancer almost 13 years ago and recently lost my neighbor, Jeff. It hurts so much to lose our loved ones, but hopefully with organizations such as Roberta's Legacy, more cancer research, groundbreaking treatments and technology will be created.

Thank you for your business and helping to support various non-profits that are important to us throughout the year.

Take Care,

*Katie*



### Partner with Us!

For every bottle of Strawberry Milk delivered in October

*Longmont Dairy will donate 50¢ to Roberta's Legacy.*







## Congratulations Milk Mustache Contest Winners

*You gave us lots of smiles!*

We thoroughly enjoyed reviewing all of the fantastic photos we received for the Milk Mustache Contest! It was great to see so many smiling faces and very difficult to choose the winners.

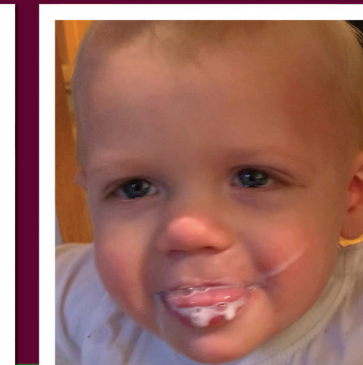
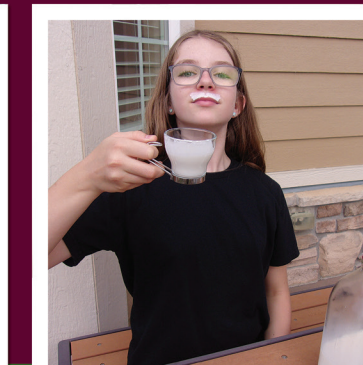
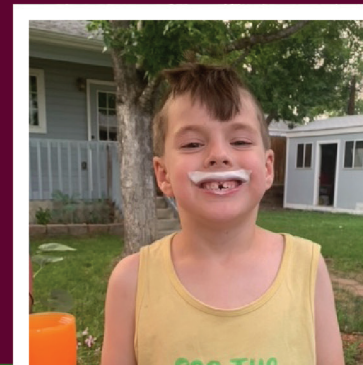
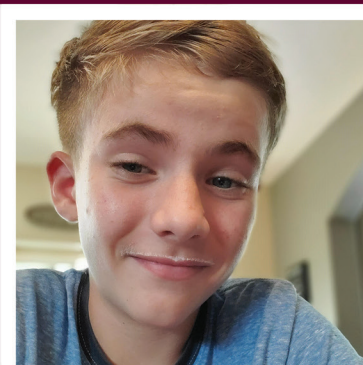
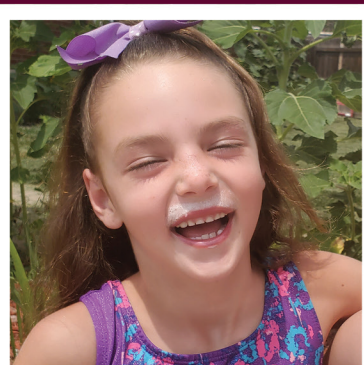
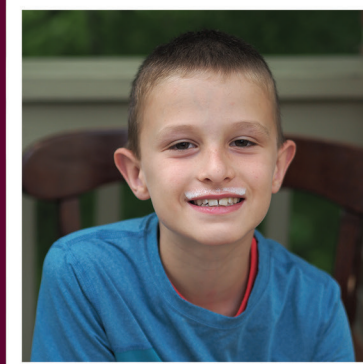
**1st place:** Savannah J—6 years old—from Longmont

**2nd place:** Lydia P—7 years old—from Greenwood Village

**3rd place:** Levi P—12 years old—from Denver

There were so many fun entries, we chose to add a selection from each family's submissions! They will all receive an extra treat from Longmont Dairy. View these photos, and more, at [LongmontDairy.com/mustache](http://LongmontDairy.com/mustache).

Thank you, entrants, for your participation and sharing your best milk mustache with us!





# MOOO RECIPES

## Melktert (Milk Tart)

*This traditional sweet pie from South Africa has a rich, creamy custard filling with a hint of cinnamon. It's perfect for fall baking! Makes 1 9-inch tart.*

- 2½ c. Longmont Dairy milk
- 1 cinnamon stick
- ¼ c. sugar
- 3 Tbsp. flour
- 2 Tbsp. cornstarch
- Pinch of salt
- 2 Tbsp. Country Cream butter
- 3 Egg-land's Best eggs, separated
- ½ tsp. vanilla extract
- 1 sheet prepared puff pastry, thawed
- ⅛ tsp. ground cinnamon mixed with
- 1 Tbsp. sugar



Heat 2 cups milk and cinnamon stick in a heavy-bottomed saucepan to just below boiling.

Combine sugar, flour, cornstarch and salt in a mixing bowl. Gradually add the remaining ½ cup milk to form a smooth paste.

Stir the hot milk into the flour mixture and return to saucepan. Stir over low heat until thick and smooth. Remove from stove and mix in butter. Set aside to cool for 30-45 minutes.

While the custard cools, line a lightly greased, deep pie dish with the pastry. Use pastry cut-offs for a second layer around the rim sealed together with cold water. Prick the base and set aside in a cool place.

When the custard is cool, remove the cinnamon stick and beat in the egg yolks, one at a time. Add vanilla.

Beat egg whites to soft-peak stage (foamy but not dry) and fold thoroughly into custard. Pour the filling into the prepared crust and bake at 400° F for 10 minutes. Lower the oven temperature to 350° F and bake for another 20-25 minutes, until the filling has set. Sprinkle with cinnamon sugar before serving warm or cold.

*Mooo News, October 2021*



## Seasonal Eggnog is Back!

Don't miss Longmont Dairy's seasonal **Pumpkin and Cinnamon Eggnog**. Rich and creamy, it's great as a splash of flavor in your coffee, and a delicious treat sure to please all of your Halloween party guests. Available through October while supplies last.

## Get Pumpkin Chocolate Chip Cookie Dough

Seasonal cookie dough flavors are back! Make some fresh Halloween treats and fill your kitchen with the aroma of fall without all the work. Bake fresh, yummy cookies with **Pumpkin Chocolate Chip Cookie Dough**. Sold in 3 lb. tubs.



## Loaded with Flavor!

Versatile and delicious, **Bhakti Chai Concentrate** is made with antioxidant rich, Fair Trade Certified black tea, organic fresh ginger, milled spices, and organic cane sugar. Add it to milk, spice up some oatmeal or rice, use it in baking, or try it as a marinade.



## Bread of the Month

October:

## Cinnamon Caramel Apple