MOO NEWS

JULY
Happy Independence Day!

Dear Friends

Every 3-4 years, we send out a general survey to most of our customers, touching base on a variety of subjects. We ask how we are doing overall with our product quality, delivery and customer service. We also ask for suggestions on new products that we should carry and for feedback on how we can improve.

The good news is the vast majority of you are very happy with the products and service you receive from us. I was humbled by the number of comments thanking us for being dependable and still delivering during a pandemic. Although it has been a hard time in all of our lives, we feel blessed that we were still able to serve you.

In this Mooo News and some upcoming editions, I'd also like to answer questions that some of you have. I will include a little FAQ section for the next few months to share more information. As always, we greatly appreciate your feedback and your business. Thank you!

Take care,

Katie

FAQ

How does the 3-item minimum and skipping work?

We ask that you have at least 3 items in your weekly delivery. Customers are able to skip up to two times per month if needed. Additionally, you can swap out products as you like and schedule specific products for bi-weekly or monthly delivery. Feel free to contact customer service if you would like some additional suggestions on managing your order.

How do I turn in lids for the Milk Caps for Mooola program?

Please visit our website at LongmontDairy.com/milk-caps-for-mooola to see the participating schools. You can drop off your caps directly at one of the 400+ schools you would like to support. Please do not leave your caps with your milk drivers.

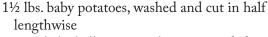### How does the Longmont Dairy App work?

Many of you are already using the app, and the feedback has been very positive so far. You are able to set reminders to update your delivery an hour or up to a day before the ordering cutoff. It also displays featured products and allows you to modify your orders and skip deliveries.

MOOO RECIPES

Sheet Pan Vegetables & Sausage

This simple all-in-one meal is roasted in the oven, but would work on the backyard barbecue just as well! Makes 5 to 6 servings.

4 cloves garlic, thinly sliced
2 tsp. sea salt
1 tsp. ground black pepper
1 tsp. paprika
5 Tbsp. olive oil, divided
1½ lbs. baby potatoes, washed and cut in half lengthwise
9½ oz. baby bell peppers, about 14, seeded and cut in half lengthwise
1 red onion, cut into thick wedges and separated
½ head of green cabbage, cut into intact wedges
2½ lbs. mild Italian sausage or Charcutnuvo Sausage (either Dale's Pale Ale Beer Bratwurst or Pork Jalapeño Cheddar Bratwurst)
1 Tbsp. Dijon mustard
2 Tbsp. lemon juice
1 c. chopped parsley

Combine garlic, salt, pepper, paprika, and 2 tablespoons olive oil. Toss with potatoes, peppers, onion, and cabbage in a large bowl until the vegetables are coated. Score sausages, being careful not to cut all the way through.

Spread the vegetables on a large sheet pan, then, if using uncooked sausage, add them to the vegetables. Place in center of oven and roast at 450° F for 20 minutes. Turn sausages over and roast 10 minutes more. If using fully-cooked sausages, roast with the vegetables for only the final 10 minutes.

To prepare vinaigrette, whisk the mustard, remaining 3 tablespoons of olive oil, and lemon juice together. After roasting, drizzle the sausages and vegetables with the vinaigrette and sprinkle parsley on top.

Mooo News, July 2022

Bread of the Month

July: White Chocolate Raspberry