



DAIRY FARM INC.

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Longmont Dairy Farm, Inc.

# NOVEMBER

## Happy Thanksgiving!

# LONGMONT NEWS

### Best Thanksgiving Memories

To celebrate the season, Longmont Dairy Farm employees have shared some of their most memorable Thanksgiving stories and unique family traditions. Do you have a special holiday memory of your own? During Thanksgiving dinner, ask each family member to share their favorite Thanksgiving memory. You can also share your stories and traditions with us on our Facebook page!

**Katie H.** – “I always loved prepping the turkey and stuffing with my dad the night before Thanksgiving, and smelling it cook all night. One of the traditions with my husband’s family is that we watch National Lampoon’s *Christmas Vacation* after Thanksgiving dinner.”

**Dan B.** – “The Friday after every Thanksgiving, I go to the play *A Christmas Carol* with my mom’s side of the family. We’ve been doing this for years.”

*Continued on back.*

Dear Friends,

For many of us, Thanksgiving is the BEST holiday! Often it is the end of harvest time and still relatively mild weather. The days are crisp and cool, and not yet “bone chilling” cold.

When I was growing up, our house was usually the family gathering place since we had animals and chores that needed to be done in the morning and late afternoon. One of my favorite memories was playing the piano while my grandfather played his cello.

In the first years, I was a beginner and very self conscious about missing the notes (not to mention my brothers making fun of my awkward notes). He was so patient and kind with me, and as the years went by I became more comfortable with our musical duets. I would love to have one of those afternoons again!

We hope you and your family will build some wonderful, thankful memories together this Thanksgiving.

Take care, and don’t eat too much!

*Susan and David*



Better for you. Better for Colorado.



## Pumpkin Spiced Whipped Cream

Top your pumpkin pie or your coffee with this rich and spicy whipped cream. Freeze dollops on an aluminum foil lined cookie sheet.

- 1 cup Longmont Dairy Whipping Cream
- 3 Tbsp. regular or powdered sugar
- 1 tsp. vanilla
- ¼ tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- ¼ tsp. ground pumpkin spice
- ¼ tsp. ground ginger

Chill a small bowl and beaters in the refrigerator for ½ hour.

Beat whipping cream at medium speed until stiff peaks form. Gently fold in remaining ingredients. Cover and refrigerate until ready to serve. For additional tips on how to make the perfect whipped cream, visit our online MooRecipe at [www.moorecipes.com/easy-and-perfect-whipped-cream/](http://www.moorecipes.com/easy-and-perfect-whipped-cream/)



## Grampa's Famous Wassail Recipe

- 1 half gallon Talbotts' Apple Cider
- 1 bottle Tawny Port Wine
- Cloves (about 25)
- 2 sticks of cinnamon
- 1 teaspoon Allspice
- One orange, sliced (squeeze one section into pot)
- One apple, sliced thin

Heat the Apple Cider over medium heat to simmer for about 20 minutes. Add spices and all other ingredients. Continue to simmer to eliminate alcohol. Do not boil. Serve warm.

Recipe developed by  
Ronald Burgess  
Moo News,  
November 2014

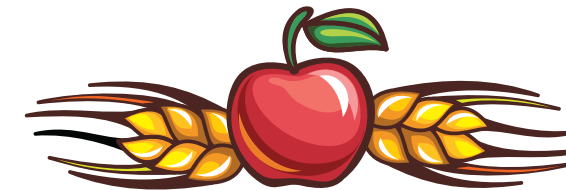
## When Classic Eggnog Arrives, the Holidays are Near

November 1st marks the start of "Classic Eggnog Season." It's such an easy, festive treat to have on hand to serve to last minute guests or to top off a dinner. It's like dessert in a bottle.

Our special 2014 Eggnog Designer Bottle, with either Classic or Cinnamon Eggnog, will be delivered December 8th – 12th. Supplies are limited, so be sure to pre-order by phone, before noon on December 5th. Both Classic and Cinnamon Eggnogs will be available through December 31.

The 2014 Eggnog Designer Bottle, with the theme of "Stockings," was designed by customer and student Samantha Lyons from Superior.

Just tie a red bow on it for a perfect gift for friends and neighbors.



Remember to stock up on Longmont Whipping Cream, Butter and Cheeses to be ready to prepare your Thanksgiving dishes. Your family will love the fresh taste of Longmont ingredients.

## Even More Ideas - Pumpkin Spiced Butter

If you want to try an even more unique recipe, follow the Pumpkin Spiced Whipped Cream recipe directions above, omitting the sugar and increasing the mixer speed to the highest setting, and mix until cream thickens to the consistency of butter. Spread your spiced butter onto butternut squash and bake in the oven until squash softens.

Recipe contributed by Amber Foster  
Moo News, November 2014

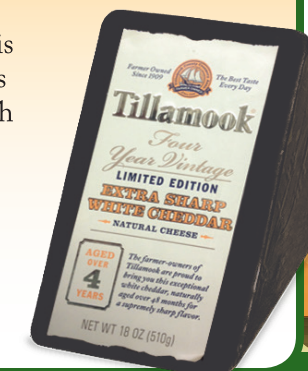
## Fresh Produce Delivered to your Doorstep

Enjoy the convenience of fresh produce, delivered right to your doorstep! Choose from conventional or organic in five small box themes, or order our large box theme, Fruit and Vegetable Combo, in conventional or organic. Box contents change weekly, on Thursdays. For the current fresh produce, check your online order form. Remember to order produce before 4 p.m., TWO days prior to delivery.



## Tillamook Four Year Aged Extra Sharp Cheddar Cheese

Our staff was "wowed" when we taste-tested this amazing cheese. Use this 4-year aged cheddar with your holiday cheese platters. It's amazing! One-pound wedge for \$12.99. Available November 1 to December 31.



Prices effective September 1, 2014

<b>Whole Milk</b> ½ Gallon - \$2.94 1 Quart - \$2.28	<b>Tillamook Block Cheese</b> Medium Cheddar, Sharp Cheddar, Colby Jack, <b>NEW!</b> Pepper Jack 16 oz. - \$7.29 <b>NEW!</b> Extra Sharp Cheddar 16 oz. - \$7.99
<b>Reduced Fat Milk - 2%</b> ½ Gallon - \$2.94 1 Quart - \$2.28	<b>Tillamook Shredded Cheese*</b> Sharp Cheddar, Colby Jack, Mozzarella 8 oz. - \$4.29
<b>Low Fat Milk - 1%</b> ½ Gallon - \$2.94 1 Quart - \$2.28	<b>Tillamook Sliced Cheese*</b> Medium Cheddar, Sharp Cheddar, Colby Jack 8 oz. - \$4.29
<b>Fat Free Milk - Skim</b> ½ Gallon - \$2.94 1 Quart - \$2.28	<b>Tillamook Tilla-Moos Pack-It-Pals*</b> Medium Cheddar, Colby Jack 10 - ¾ oz. servings. - \$4.99
<b>Half and Half</b> 1 Quart - \$3.44 1 Pint - \$2.39	<b>Tillamook Specialty Cheese*</b> <b>NEW!</b> Aged Extra Sharp Cheddar 16 oz. - \$12.99 Available Nov. 1-Dec. 31
<b>Whipping Cream</b> 1 Quart - \$5.79 1 Pint - \$3.54	<b>Egg-Land's Best Eggs</b> Locally Grown AA Large Brown Cage Free 1 Dozen - \$4.20 AA Large White 1 Dozen - \$3.05
<b>Chocolate Milk (2%)</b> 1 Quart - \$2.59 4-Pack - \$7.99	<b>Noosa Yoghurt*</b> Plain, Blueberry, Peach, Lemon, Strawberry Rhubarb, Mango, Raspberry, Honey, Tart Chery, Passion Fruit, Coconut, Pineapple <b>Purchase Individually:</b> 8 oz. - \$2.89 <b>SAVE! Order 6 or more:</b> 8 oz. - \$2.49 each
<b>Strawberry Milk (2%)</b> 1 Quart - \$2.28	<b>Cookie Dough</b> Sugar Cut-Out, Chocolate Chip, Snickerdoodle, Pumpkin Chocolate Chip 3-pound tub - \$9.95 Gluten Free Chocolate Chip 3-pound tub - \$11.95
<b>Pro-to-Go Protein Milk</b> Vanilla or Chocolate 1 Quart - \$3.79	<b>Fresh Produce Boxes*</b> Sm Conventional - \$20.99 Small Organic - \$25.99 Lrg Conventional - \$37.99 Large Organic - \$42.99
<b>Cinnamon Eggnog</b> 1 Quart - \$3.49 Available Sept. 1-Dec. 31	<b>Country Cream Butter</b> 1 lb. - \$5.29
<b>Classic Eggnog</b> 1 Quart - \$3.49 Available Nov. 1-Dec. 31	<b>Daisy Cottage Cheese</b> 24 oz. - \$5.69
<b>Orange Juice</b> ½ Gallon - \$3.90 1 Quart - \$2.54	<b>Daisy Sour Cream*</b> 16 oz. - \$3.69
<b>Talbotts' Apple Juice</b> ½ Gallon - \$4.21	<b>Metal Porch Boxes</b> \$57.50 - optional
<b>Talbotts' Apple Cider</b> ½ Gallon - \$4.21	
<b>Bhakti Chai Tea</b> 1 Quart - \$12.99 Available Oct. 1-Dec. 31	
<b>Grassland Spreadable Butter*</b> 8 oz. - \$2.95	

\* 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 - \$1.00 (per delivery)





## Best Thanksgiving Memories

*Continued from front.*

**Amy W.** – “My favorite Thanksgiving memory was going to Hawaii last year with my dad’s side of the family. There were 12 of us. It was wonderful. We spent the day boogie boarding in the ocean and laying by the pool and then we went to this fancy hotel for our Thanksgiving meal.”

**Susan B.** – “Three of my favorite things at Thanksgiving are listening to the entire song of *Alice’s Restaurant*, watching the movie *Planes, Trains and Automobiles* and playing games with the kids.”

**Ron B.** – “On Thanksgiving, when the rolls are passed around, anyone who squeezes the rolls, to select the best one, is accused of acting like Aunt Helen. My father’s sister always tested the buns before selecting one. The whole family would chastise her, and she would say, ‘Why, I didn’t do that!’ Finally my dad, Mitch Burgess, an optometrist in Longmont, set up the camera and filmed the dinner. When Aunt Helen pinched the buns, he caught her red handed and red faced! It was the last time that happened.”



## 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.