



DAIRY FARM INC.

VOL. 26, NO. 8
August 2018

AUGUST

Back to School!

NEWS

MOOSE

www.LongmontDairy.com

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Longmont Dairy Farm, Inc.



Expansion Nearing Completion!

The inspiration of past generations, who built a business that focuses on people and wholesome foods, is what motivates us, every day, to try our hardest to deliver the best. And to deliver the best, and the products our customers have asked for, we needed to expand our production plant.

We are excited to announce that our plant expansion is nearly complete. It will enable us to produce a wider variety of Longmont Dairy branded products as well as carry more locally produced products.

A big thank you to those of you who helped us with our trial taste tests on new products, and to all of our advisors, contractors and suppliers who guided us through the process.

Dear Friends,

We hope you are having a great Colorado summer! It seems like we wait a long time for summer to arrive, then when it does, there are not enough hours in the day to do everything we want. I guess the moral of the story is to enjoy every minute - don't think too much about yesterday, don't worry about tomorrow. Just make the most of today!

Of course, each sunny Colorado summer day has ripened those great Palisade peaches. Be sure to order a box while they are available. If you don't think you can eat a whole box, you might have a neighbor or two you could share them with! Last summer I took a couple to my neighbor Jane and she just beamed! She was delighted with a little, unexpected present. You wouldn't want to cheat yourself out of that kind of joy, would you??

We are so excited about the completion of our plant expansion!! This is one of the most exciting projects LDF has ever taken on! We can't wait to share all the new goodies with you.

In the meantime, take care,

Susan and David

Bread of the Month:

Cinnamon Peach Cobbler

Eggnog Bottle Design Contest is Here!

Hey Kids! Before school starts, enter the Eggnog Holiday Bottle Design Contest for a chance to see your design on our 2018 Holiday Eggnog bottles. The theme this year is: **"Santa and his Favorite Treats."**

To draw your entry, use the form on the back, or a blank sheet with a 4 1/2" x 1 1/2" rectangle. Draw with a black pen or crayon to make dark lines. Use one additional color. Write your name, age, address, parent's name, phone number, school, grade, and milk delivery customer number on the bottom of each page. Contest is open to students who are in grades Kindergarten through 12th grade, and whose families are current customers of Longmont Dairy. For more details, visit: LongmontDairy.com/contest-rules. **You may enter as often as you like.** Email your entry to LisaV@longmontdairy.com before midnight on August 19, 2018.

Name: _____ Parent's Name: _____ Age: _____

Address: _____ Grade: _____

Phone: _____ School: _____ Customer #: _____





New Products from our Plant - Coming this August!



Longmont Dairy Cold Brew Coffee

We've partnered with Silver Canyon Coffee in Boulder to bring you certified organic Cold Brew coffee made with Rocky Mountain water. The coffee beans are sourced from two cooperatives in Honduras that serve local farmers on small-scale operations and focus on quality, organic coffee. These two flavors are available in quart bottles.

- **Cold Brew Coffee:** slow steeped for reduced acidity
- **Cold Brew Café Au Lait:** blended with LDF 1% milk

Longmont Dairy Fresh Brewed Black Tea

Slow steeped, certified organic and imported by Silver Canyon Coffee. The tea features a traditional flavor and is sourced from the Iyerpadi Estate in India. Delivered in half gallon bottles.

Longmont Dairy Flavored Coffee Creamers

Made with Longmont Dairy cream, milk, sugar and natural flavors. Delivered in pint bottles and available in two delicious flavors.

- **French Vanilla Creamer**
- **Hazelnut Creamer**



MOOO RECIPES

Palisade Peach Crisp

- 2 ½ pounds fresh Palisade Peaches (peeled and pitted)
- 1 cup all-purpose flour
- 1 cup sugar
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- ½ cup unsalted butter, softened
- Preheat oven to 375° F.



Butter an 8-inch square baking dish. Slice peaches and place into the dish. Sift together the flour, sugar, salt, and cinnamon in a bowl. Using a pastry blender, cut butter into flour mixture until it looks like coarse meal. Sprinkle crumbs evenly over peaches in baking dish. Bake for 45 to 50 minutes until the topping is golden brown and peaches are tender.

Serve warm with milk, whipped cream, or vanilla ice cream.

Announcing! Colorado Palisade Peaches in the Box!

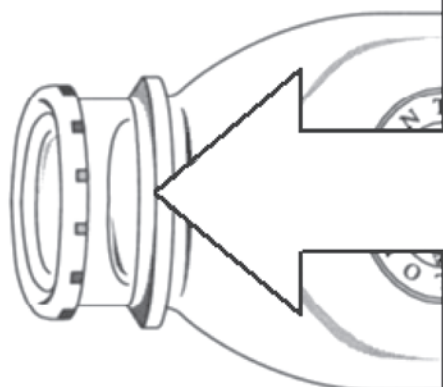
We think there's nothing yummier than sweet, juicy, Colorado Palisade Peaches!

Peach season doesn't last long, so order now. Call Customer Service to pre-order or order online.

8 lb. boxes, contain from 18 to 25 peaches, depending on the size of the peaches. Just \$19.99/box.



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Design your Eggnog Bottle here, or within a 4 ½" x 1 ½" rectangle.

You can use the above rectangle as a guide. Be sure to include your name and address on the reverse side of your entry.