



DAIRY FARM INC.

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MOOO NEWS

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Longmont Dairy Farm, Inc.

MERRY CHRISTMAS!

Join us at Lafayette Chamber's 17th Annual Quaker Oatmeal Festival & 5K Walk/Run

Mark your calendars today for
January 12, 2013 from 7:30 a.m. -
1:00 p.m., and join us for the fun!

Longmont Dairy is a proud sponsor of this annual event. We will be providing milk, cream and orange juice for the breakfast, and we look forward to seeing you there! For more information and to view a video of the 2012 event, visit "Events" at www.lafayettecolorado.com.

**Traditional
and Cinnamon
Eggnog**

available through
December 31, 2012

Dear Friends,

We had a blast putting together some of our "old family favorites" for the 1st annual Longmont Dairy cookie exchange party! We challenged ourselves to use as many LDF products as possible in our recipes, such as substituting Noosa Yoghurt for sour cream, or eggnog for milk!

Be sure to look at the online order page for additional products offered during the holidays. Our hope is to save you a little time in your preparations for holiday baking. (Preorder these products, for a limited time, through the holiday season: Buttermilk - \$3.99 (Quart), Sour Cream - \$ 2.69 (12 oz.), and Spreadable Butter - \$2.89 (8 oz.)).

The past couple of months, it has been so much fun to look at your "Moove" pictures on Facebook. Thanks for sharing, and don't stop *Mooving*...especially with all of the holiday food temptations!

As the year draws to a close, we want to wish each household and family that we serve a very blessed Merry Christmas and holiday season. Through the busyness of the season, we hope for safety, good health, prosperity and joy for all of you. Thank you so much for the opportunity to serve you each week.

From all your friends at Longmont Dairy—

Take care 'til next time,

Susan Boyd

MOOO RECIPES

Holiday Cookie Exchange Party

This year, at Longmont Dairy, our staff held a holiday cookie exchange party. We enjoyed sharing our recipes and eating our cookies so much that we have decided to share our staff's favorite recipes with you! As you celebrate the holidays, we hope you enjoy every bite as much as we did! More delicious holiday cookie recipes by Longmont Dairy staff can be viewed by following the links at LongmontDairy.com.

Austrian Cream Cookies

2 Eggland's Best eggs	3¾ cups flour
1 cup sugar	3 tsp. baking powder
1 cup Longmont Dairy whipping cream	1 tsp. salt

Beat eggs until light. Add sugar gradually. When sugar is completely blended into the eggs, slowly blend in whipping cream. Sift together flour, baking powder, and salt, then add to the cream mixture, stirring well, until completely blended. Chill dough at least 1 hour. After dough is chilled, preheat oven to 375° F. Roll out dough to ¼" to ⅜" thick on lightly floured surface. Cut into 2" squares. Make two ½" slits on each side of each square. Place on lightly greased baking sheet. Bake 10 to 13 minutes. Cool. Frost irregularly with pastel-colored *Butter* or *Browned Butter Frosting*, recipes follow.

Butter Frosting

2½ Tbls. softened Country Cream butter	1 tsp. vanilla
1½ cups powdered sugar	Food coloring, if desired

1½ Tbls. Longmont Dairy whipping cream

Blend butter and sugar together. Stir in cream and vanilla until smooth. Color with food coloring, as desired.

Note: Food coloring can be added to either of these frosting recipes to create pastel-colored frosting. Suggestion: try crushed candy canes in pink frosting!

Browned Butter Frosting

Make the recipe for *Butter Frosting* above, but use butter delicately browned in saucepan over medium heat. *Recipes contributed by Susan Boyd MOOO News, December 2012*

Kolackys

1 lb. Country Cream butter	Pie filling of your choice
8 oz. cream cheese	8 tablespoons of powdered sugar

4 cups flour

Preheat oven to 400° F. Let butter and cream cheese soften. Combine butter, cream cheese, and flour and mix together well. Form into small balls, about the size of a walnut. Put a little bit of flour in a small bowl and take an egg or teaspoon and dip it into the flour, then press into the small ball to make indentation into dough to put filling in. Spoon a small amount of pie filling into indentation, then bake at 400° F for 10-15 minutes. After removing from the oven, sprinkle with powdered sugar.

From Amy Willard's family recipe file MOOO News, December 2012

Eggnog Cookies

2¼ cups all-purpose flour	½ cup white sugar
1 tsp. baking powder	¾ cup of softened Country Cream butter
½ tsp. ground cinnamon	½ cup Longmont Dairy Traditional Eggnog
½ tsp. ground nutmeg	1 tsp. vanilla extract
½ cup brown sugar	2 Eggland's Best egg yolks

Preheat oven to 300° F. Combine flour, baking powder, cinnamon and nutmeg together. Then cream sugars and butter together until the mixture is well blended and light. Add eggnog, vanilla and egg yolks; beat at medium speed with mixer until smooth. Add flour mixture and beat at low speed until just combined. *Do not over mix.* Drop by teaspoonfuls, 1 inch apart, onto ungreased cookie sheet. Sprinkle lightly with nutmeg. Bake 20 - 23 minutes until bottoms turn light brown.

Recipe contributed by Cody Lammers Modified from a recipe from AllRecipes.com

Pumpkin-Pecan Cookies

2 cups all-purpose flour	1 cup sugar
1½ teaspoons baking powder	1 Eggland's Best egg
1 tsp. ground cinnamon	1 cup canned pumpkin
¼ tsp. baking soda	1 cup chopped pecans (toasted) or raisins
¼ tsp. ground allspice	1 recipe Brown Sugar-Butter Frosting (below)

1 cup Country Cream butter, softened

Preheat oven to 375° F. In a medium bowl combine flour, baking powder, cinnamon, baking soda, and allspice, then set flour mixture aside. In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar to the mixture, beating together until combined, scraping sides of bowl occasionally. Then, beat egg into the batter, until combined. Using a wooden spoon, mix pumpkin and flour mixture into the egg mixture. Add pecans or raisins, and blend together.

Drop dough 2 inches apart by rounded teaspoons, onto an ungreased cookie sheet. Bake in a 375°F degree oven for 10-12 minutes or until bottoms are lightly browned. Transfer cookies to a wire rack and let cool. Frost with Brown Sugar-Butter Frosting, recipe follows.

Brown Sugar-Butter Frosting

6 tablespoons Country Cream butter	1 tsp. vanilla
½ cup packed brown sugar	2 - 3 tsp. hot water

2 cups of sifted powdered sugar

In a medium heavy saucepan, over a medium flame, stir butter and brown sugar until the butter melts; remove the pan from the heat. Stir in sifted powdered sugar and 1 tsp. vanilla. Stir in enough hot water to make a smooth, spreadable frosting. ***Frost cookies immediately, while the icing is easy to spread.*** (If frosting becomes grainy, add a few more drops of hot water and stir until smooth.) Makes: about 40 cookies

To Store: Place cookies in layers, separated by waxed paper, in an airtight container. Cover and store at room temperature up to 3 days, or freeze unfrosted cookies up to 3 months. Do not frost cookies if you are going to freeze them. Thaw, then frost, for best results. *Recipes submitted by Rob Nelson Modified from a recipe from Sweet Spoonfuls*



Longmont Dairy Specialty Artisan Cheese

Anyone who loves cheese will love our
Specialty Artisan Cheese

Asiago • Garlic Chive
Gouda • Jalapeño Jack



\$5.99 each 8 oz. package,
or save \$5.00 and try
all four varieties
for **\$18.95**
The 4-pack contains
one of each variety

Pre-order now for delivery.
Available through
December 31.

To preorder, call:
303-776-8466



www.LongmontDairy.com

Remember to MOOOVE during the holidays!

We still want to see how you MOOOVE! It is really important to be active, especially now that the holidays are here, and occasions to munch abound! Remember to post how you MOOOVE on our Facebook page. To learn more, visit MOOOVE.LongmontDairy.com.



Get ready for holiday baking with ingredients from Longmont Dairy!



Prices effective August 1, 2012

Whole Milk

½ Gallon - \$2.84
1 Quart - \$2.19

Reduced Fat Milk - 2%

½ Gallon - \$2.84
1 Quart - \$2.19

Low Fat Milk - 1%

½ Gallon - \$2.84
1 Quart - \$2.19

Fat Free Milk - Skim

½ Gallon - \$2.84
1 Quart - \$2.19

Half and Half

1 Quart - \$3.32
1 Pint - \$2.32

Whipping Cream

1 Quart - \$5.52
1 Pint - \$3.32

Chocolate Milk (2%)

1 Quart - \$2.34
4-Pack - \$7.24

Strawberry Milk (2%)

1 Quart - \$2.19

Cinnamon Eggnog & Classic Eggnog

1 Quart - \$2.99

Orange Juice

½ Gallon - \$3.80
1 Quart - \$2.49

Talbot's Apple Juice & Talbot's Apple Cider

½ Gallon - \$4.21

Country Cream Butter

1 lb. - \$4.99

Tillamook Block Cheese

Medium Cheddar Cheese
Sharp Cheddar Cheese
Colby Jack Cheese
16 oz. - \$6.99

Tillamook Shredded Cheese*

Sharp Cheddar Cheese
Colby Jack Cheese
Mozzarella Cheese
8 oz. - \$3.99

LDF Select Artisan Cheese*

Asiago, Garlic Chive,
Gouda, Jalapeño Jack
8 oz. - \$5.99 each
4-pack - \$18.95

Egg-Land's Best Eggs

Cage Free Brown
1 Dozen - \$3.94
White - Grade AA Large
1 Dozen - \$2.89

VIVA Lowfat Cottage Cheese

24 oz. - \$5.29

Noosa Yoghurt*

Mango, Blueberry, Peach,
Strawberry Rhubarb,
Raspberry, Honey
Purchase Individually:
8 oz. - \$2.79
SAVE! Order 6 or more:
8 oz. - \$2.49 each

Metal Porch Boxes

\$45.00 - optional

* 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 bottles, any size.

Delivery Charge (per delivery) - \$1.00