



LONGMONT DAIRY FARM INC.

VOL. 25, NO. 9
September 2017

920 Coffman, Longmont, Colorado 80501

www.LongmontDairy.com

(303) 776-8466

Longmont Dairy Farm, Inc.

SEPTEMBER

Welcome Fall!



Keeping Milk in the Dark Keeps it Tasting Great!

Scientists at Virginia Tech recently reported that the flavor of milk, stored in plastic bottles in a supermarket dairy cooler, is significantly downgraded by the florescent light in the store. The blind taste study showed that changes occurred in milk, affecting the flavor and quality, after as little as four hours of light exposure.

One of the reasons Longmont Dairy milk tastes so great is because we keep it in pure glass bottles, in the dark in our coolers before we deliver it overnight to your cooler. For more on the study, visit <http://longmontdairy.com/keeping-milk-in-the-dark/>.

Dear Friends,

I hope you all had a fun filled summer. Our summer has certainly been very busy around here. We have started an exciting new project to expand our plant. We have been operating out of the same plant since 1965 and, although we have made a lot of improvements throughout the years, we need more space to be able to create more products and store them. Thankfully, we are able to grow in the same location.

We can't wait to announce some great new products in 2018 after our expansion is complete. Thank you all for your business which allows us the opportunity to grow.

Take care,

Katie

It's Eggnog Season!

New! Pumpkin Spice Eggnog - A delicious taste for fall. Available only from September 1st through October 31st.

Classic Eggnog - Because you love it, we will carry it from September through December.

Cinnamon Eggnog - Look forward to this favorite in November and December.*

*For product pricing and information, visit Longmontdairy.com/products/.



MOOO RECIPES

Corn and Green Chili Soup

An easy, delicious soup to enjoy on a brisk evening. 6 servings.

6 cups frozen corn kernels (broken into 2 parts), thawed
1 cup chicken broth
2 cups LDF milk
1 teaspoon dried oregano
1 - 4 oz. can diced green chilies
2 cups Tillamook Colby Jack Shredded Cheese
2 cups fresh tomatoes (about 3 medium tomatoes), scalded, peeled and diced.

4 tablespoons butter
1 clove garlic, minced
salt
pepper

Purée 4 cups of corn and the chicken broth in a food processor. Melt the butter in a medium saucepan. Reduce heat to low and add the puréed corn and remaining 2 cups of corn to the butter. Add garlic, oregano and milk, and stir. Salt and pepper to taste.

Add the diced chilies and increase heat to bring the soup to a boil. Reduce heat to medium low and add the cheese. Stir until cheese is melted and blended. Do not allow to boil. To serve, place 1 tablespoon of diced tomatoes in the bottom of a cup or bowl and top with soup.

Mooo News, September 2017

Cheddar-Pepper Bread

It's so rewarding to smell fresh bread baking in the kitchen. This is a perfect activity to do with kids. 6-8 servings.

1 package yeast
3 cups flour
2 teaspoons fresh ground black pepper
2 tablespoons butter, melted
1 cup Tillamook Shredded Sharp Cheddar Cheese

¼ cup warm water
1 tablespoon sugar
½ cup warm LDF milk
1 large egg

In a measuring cup, add yeast to ¼ cup of warm water, stir and let sit for 10 minutes to activate.

Combine flour, sugar and pepper in a food processor. In a separate bowl, mix the milk, melted butter and egg, and stir well.

With the processor running, pour the yeast mixture and then the milk mixture through the feed tube. When dough has formed a ball, stop and add the cheese. Pulse for about 15 seconds. Check to see that cheese is combined into the dough.

Turn dough onto a floured surface and knead until smooth. Place in a buttered bowl, and roll the dough ball to coat with butter. Cover with plastic wrap and keep in a warm location allowing the dough to rise for about 30 minutes.

Butter a baking sheet. Punch down the dough and form into a loaf and place on the sheet. (You can also place in a loaf pan.) Cover and let rise for 30 minutes. Pre-heat the oven to 350°F during the last 10 minutes. Bake for 30 to 35 minutes until medium brown. Serve warm with butter.

Pumpkin Chocolate Chip & Monster Cookies are back!



Fill your kitchen with the aroma of fall when you bake fresh cookies with Mary's Mountain Cookie Dough!*



New! Premium Espresso from Silver Canyon Coffee!

Full bodied perfection, dark but not too dark, smooth, rich and full of aroma. Perfect for making cappuccinos or just swirling in half and half.

For more information, visit Longmontdairy.com/coffee.*

Apple Cider!

Fresh pressed by Talbott's on the western slopes of Colorado. Enjoy the zesty taste of cider chilled or warm.*

*For product pricing and information, visit Longmontdairy.com/products/.



Mooo News, September 2017