



LONGMONT DAIRY FARM INC.

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MOO NEWS

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Longmont Dairy Farm, Inc.

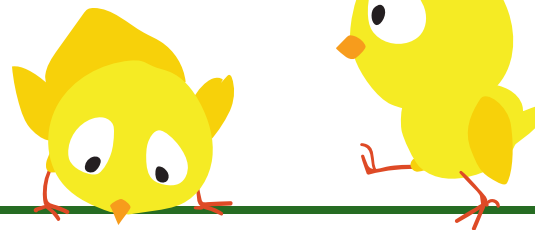
Moo Survey Questions - Tell Us More About Your Cows!

Longmont Dairy milk comes from our cows that live in Loveland. The milk is transported daily from the farm to our processing plant in Longmont. The milk you receive is typically on your doorstep within 48 hours of the milking of the cows.

Our cows are not given any artificial growth hormones or steroids. The milk you receive is always 100% antibiotic free. But we do value our cows, and when they are sick, they are treated with antibiotics and removed from the milking line.

Just like top athletes, our cows are fed an optimized, healthy diet, prescribed by our veterinarian, that consists of mostly local feed.

We love our cows! Unfortunately, we are not able to offer farm tours, but we are happy to answer any questions you may have.



Save on Noosa!

It's a great time to try Noosa! So many delicious, creamy flavors and styles to choose from.

30 cents off Noosa 8 oz. Tubs, Noosa Mates, and Noosa Double Yums!

50 cents off Noosa 24 oz. and Noosa 4-Packs!

(Discounts apply only to April deliveries.)

APRIL Happy Easter!

Dear Friends,

We want to thank all of the customers who continue to participate in the surveys that we send. Whether small surveys, when we are testing sample batches of new products, or more comprehensive surveys we administer every couple of years to a large percentage of our customers, your feedback is so important. It helps us to understand what we're doing right, what we need to improve on, and what products you'd like to see.

The results from the fall survey were very positive which we love! But we have certainly taken away some things that we can improve. We will include some information in upcoming editions of the Moo News to answer some of your questions. For April, let's talk about the cows!

Take care,

Katie



MOOO RECIPES



Easter Chick Cookies

Lyric Boyd (a 7th grade student) made these refreshing lemon cookies, decorated with Buttercream Icing, to inspire your kids to become great bakers. Makes about 20 cookies.

Cookies:

- 1¾ cups flour
- ½ teaspoon salt
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- 8 tablespoons Country Cream Butter (salted), at room temperature
- ¾ cup granulated sugar
- 1 large Egglard's Best egg
- 1 tablespoon grated lemon zest
- 2 tablespoons fresh lemon juice
- ¼ teaspoon yellow food coloring gel

Coating:

- 2 cups powdered sugar
- 1 cup granulated sugar

Icing:

- 1 cup Country Cream butter, at room temperature
- 3 cups powdered sugar
- 2-3 tablespoons Longmont Dairy whipping cream
- 1 teaspoon vanilla extract
- pinch of salt (adjust to taste)

Whisk flour, baking soda, and baking powder together in a medium bowl. Set aside. In a large bowl, beat the room temperature butter and the sugar until fluffy (about 4 minutes). Add the egg and beat for 2 minutes. Add the lemon juice, lemon zest, and yellow food coloring gel and combine until coloring is blended. Reduce beaters to low speed and slowly add the flour mixture, mixing only until combined. Cover the bowl with a lid or plastic wrap and chill for an hour.

Preheat oven to 350° F and line a baking pan with parchment paper. Roll the chilled dough into 1-tablespoon balls. To coat the chick body, roll two-thirds of the balls in the powdered sugar and place 2 inches apart on the baking sheet. For the chick head, roll remaining balls in the granulated sugar. Cut each ball in half and place the cut side against a powdered sugar cookie ball on the baking sheet. Bake until set but not browned at the edges, 10 to 12 minutes. Let the cookies cool completely.

For the icing, beat the butter with a mixer on medium speed until smooth. Add powdered sugar and mix on low speed, then increase to medium speed for another 1-2 minutes, until the mixture starts to come together. Add the heavy cream (start with 2 tablespoons and add more if needed), vanilla extract, and salt. Continue mixing on medium-high speed for another minute, until well combined. Frosting can be made 1-2 days in advance and refrigerated. Bring to room temperature before using. Frosting will also freeze well for 2-3 months. Thaw overnight in refrigerator, then bring to room temperature and mix well before using.

Moos News, March 2019



Perfect for Easter!

Egglard's Best White Eggs

Decorate a dozen for Easter and enjoy a delicious, nutritious treat.



Bread of the Month:

White Chocolate Blueberry

New Packaging Trends

At the World Economic Forum's Annual Meeting in Switzerland last January, a coalition of the largest consumer product companies joined with recycling leaders to announce a new shopping system designed to reduce the world's use of single-use packaging. The system, called Loop™, will change some of the ways we shop and how products are packaged.

Buying milk in glass bottles was one of the suggested "new" ideas. We think that's a great idea because we've been using glass milk bottles (now also used for our juices and cold drinks) since our company was formed over 50 years ago. Glass can be cleaned and reused an average of 13 to 15 times and then recycled to make new glass products.

We will continue to strive to bring you delicious, local products, packaged conscientiously.

According to national EPA stats, glass beer and soft drink bottles are recycled 41.9% of the time while plastic bottles, made of PET or HDPE are recycled at about 30%. (2015). In a report by *The Guardian*, 2017 data showed that a million plastic bottles are bought around the world every minute, and that number will increase another 20% by 2021.