



LONGMONT DAIRY FARM INC.

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NEWS

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Longmont Dairy Farm, Inc.

OCTOBER

Autumn is in the Air!

Congratulations to the 2013 Eggnog Bottle Design Winner!

Laurel Rowe from Arvada wins this year's eggnog bottle design contest! Laurel is in eighth grade at Drake Middle School. Her favorite subject is math, and she also participates in the local swim team and plays the piano.



Laurel wants to be a first grade teacher because of her little brother. He's in first grade, and she enjoys the kids in his age group.

She's never tried to enter the contest before, but her mom encouraged her to try. Laurel was excited when she found out her art had been chosen and was glad she decided to send it in.



★
"Your Favorite Christmas Memory" is the 2013 design theme. Laurel was inspired by the excitement of not knowing what's inside of the wrapped gifts. "It's fun waking up on Christmas morning," says Laurel, "and finally getting to open the presents under the tree."

Laurel's favorite subjects to doodle are smiley faces and dogs, like the family Jack Russell Terrier mix, Molly. Laurel doesn't think she's the best artist, but we at Longmont disagree. We think the drawing of her favorite Christmas memory is great!

Dear Friends,

Each October, we look forward to announcing our newest Eggnog Bottle Design contest winner. Congratulations to Laurel!

Thank you to everyone who sent design entries. They were fun to review. Be sure to see some of those designs on our website.

The brisk days of October are finally here, and the harvest season is winding down to pumpkins, squash and potatoes this month. We want to thank you again for supporting local, sustainable agriculture and the Colorado Proud movement. Our cows and dairy are northeast of Longmont, the feed for the cows is locally sourced, we produce the milk in Longmont and we employ local workers. Buying from local farmers is good for our economy, but best of all, it provides the freshest, healthiest food products for you.

Take care 'til next time,

Susan Boyd

1000 RECIPES



Berry Shortcake Muffins

2 cups Original Bisquick mix
1/3 cup sugar
2/3 cup whipping cream
2 tablespoons melted butter
1 egg
3/4 cup diced fresh strawberries
3/4 cup fresh blueberries*
Powdered sugar, if desired

Heat oven to 400°F. Place paper baking cups in each muffin cup; spray inside of paper cups with cooking spray.

In large bowl, stir all ingredients except berries just until moistened. Fold in berries. Spoon batter evenly into muffin cups.

Bake 15 to 16 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to cooling rack. Just before serving, sprinkle muffins with powdered sugar. Serve warm.

Makes 12 muffins.

*Small, fresh blueberries will distribute more evenly between each muffin. Frozen blueberries, thawed and very well drained can be used, but they may bleed into the muffin batter when mixing.

*From www.bettycrocker.com
Moo News, October 2013*

Spiced Apple Drops

1/2 cup butter, softened
2/3 cup granulated sugar
2/3 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1 egg
1/4 cup apple juice or apple cider
2 cups all-purpose flour
1 cup finely chopped peeled apple
1 cup chopped walnuts
1 recipe Apple Frosting

Grease a large cookie sheet; set aside. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, brown sugar, cinnamon, baking soda, nutmeg, and cloves. Beat until combined, scraping sides of bowl occasionally. Beat in egg and apple juice until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour, chopped apple, and walnuts with a wooden spoon.

Drop dough by rounded teaspoons 2 inches apart onto prepared cookie sheet. Bake in a 375°F oven for 10 to 12 minutes or until edges are lightly browned. Cool on cookie sheet for 1 minute. Transfer cookies to a wire rack and let cool. Frost with Apple Frosting; let frosting dry.

Apple Frosting: In a large mixing bowl, beat 4 cups sifted powdered sugar, 1/4 cup softened butter, 1 teaspoon vanilla, and enough apple juice (3 to 4 tablespoons) with an electric mixer to make a smooth, spreadable frosting.

To store: Place in layers separated by waxed paper in an airtight container; cover. Store in the refrigerator up to 3 days or freeze unfrosted cookies up to 3 months. Thaw cookies; frost.

*From Biggest Book of Cookies
Moo News, October 2013*

©2012 Londa





Introducing

Mary's Mountain Chocolate Chip Cookie Dough

A three pound tub
is available for
\$9.95.



**Cinnamon Eggnog is
now available.**

1 quart only \$3.29. Be sure to
add some to your next order!



About our Eggnog Designer Bottles

It's a long process to develop these special bottles, starting with a lot of work going into bottle designs by artists of all ages, then the judging, followed by the bottle production, and finally ending with delivery of the bottles before Thanksgiving; just in time for early December eggnog delivery.

You may have wondered why we start the contest in July. Our specially designed bottles have to be on the production line by early September. They are printed in a process similar to silk screening which includes a separate print run for each color. Then there's shipping time from one of the only specialty milk bottle producers on the continent. But we think these annual Holiday Eggnog glass bottles are well worth the effort.



Prices effective September 1, 2013

Whole Milk

½ Gallon - \$2.89
1 Quart - \$2.24

Reduced Fat Milk - 2%

½ Gallon - \$2.89
1 Quart - \$2.24

Low Fat Milk - 1%

½ Gallon - \$2.89
1 Quart - \$2.24

Fat Free Milk - Skim

½ Gallon - \$2.89
1 Quart - \$2.24

Half and Half

1 Quart - \$3.39
1 Pint - \$2.39

Whipping Cream

1 Quart - \$5.69
1 Pint - \$3.49

Chocolate Milk (2%)

1 Quart - \$2.39
4-Pack - \$7.39

Strawberry Milk (2%)

1 Quart - \$2.24

Meadow Gold Buttermilk

1 Quart - \$3.99

Cinnamon Eggnog

1 Quart - \$3.29

Orange Juice

½ Gallon - \$3.80
1 Quart - \$2.49

Talbott's Apple Juice & Talbott's Apple Cider

½ Gallon - \$4.21

Country Cream Butter

1 lb. - \$4.99

Grassland Spreadable Butter

8 oz. - \$2.89

Daisy Cottage Cheese

24 oz. - \$5.69

Daisy Sour Cream

16 oz. - \$3.69

Tillamook Block Cheese

16 oz. - \$6.99

Tillamook Shredded Cheese*

8 oz. - \$3.99

Tillamook Sliced Cheese*

8 oz. - \$3.99

Tillamook Tilla-Moos Pack-it-Pals*

10 - ¾ oz. servings. - \$4.79

Egg-Land's Best Eggs

Cage Free Brown - AA Large
1 Dozen - \$4.14
White - Grade AA Large
1 Dozen - \$2.99

Noosa Yoghurt*

Mango, Blueberry, Peach,
Strawberry Rhubarb,
Raspberry, Honey, Lemon
Purchase Individually:
8 oz. - \$2.89

SAVE! Order 6 or more:
8 oz. - \$2.49 each

**Mary's Mountain
Chocolate Chip
Cookie Dough**
3 pound tub - \$9.95

Metal Porch Boxes
\$57.50 - 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 items.

Delivery Charge (per delivery) - \$1.00

Back for the Fall!

Talbott's Mountain Gold Premium Apple Cider and Apple Juice

A healthy and delicious way to celebrate the season!



SHOW US HOW YOU MOOOVE COLORADO!



MOOOVE Colorado!

How do you exercise? What sports do you enjoy?

We want to see how you MOOOVE! It is really important to be active, especially now that the holidays are almost here.

Inspire everyone by posting a photo of yourself on our Facebook page to show us how you like to exercise. Our goal is for every one of our customers to share one moooving picture. Get MOOOVING today! To learn more, visit www.LongmontDairy.com/mooove.



1) POST PHOTOS of your best "moooves" on our Facebook page.



2) TELL US ABOUT how you work out and/or events you participate in.



3) HOW DOES MILK play into your diet?

www.facebook.com/LongmontDairy

*Here's how I like to Mooove.
After a tough game, I
re-hydrate with Longmont Dairy
Chocolate Milk.*



Pascale Pinard

- ★ Defender, # 22
- ★ Colorado Rapids Women
- ★ 5'9" Pascale is from Quebec, played for the Laval Comets (Canada) and the University of Alabama Birmingham Blazers
- ★ Longmont Dairy Customer

Pascale Pinard