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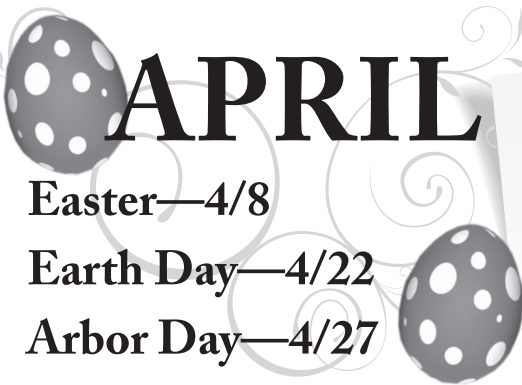
MOON NEWS

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Longmont Dairy Farm, Inc.



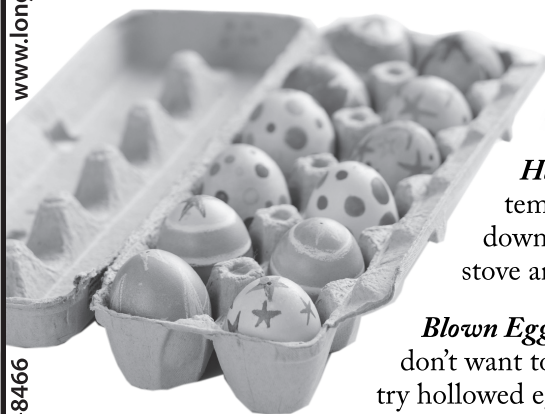
Easter—4/8

Earth Day—4/22

Arbor Day—4/27

Spring time is here—a time of renewal and growth. Eggs are a symbol of new life which is why they are used with the Easter holiday. The tradition of decorating eggs began in the 13th century. They would be colorfully decorated to mark the end of the Season of Lent (when eggs and meat were forbidden) and were eaten on Easter Sunday as part of the celebration.

Prepping your Easter Eggs for Decorating



Hard boiled eggs: Place the eggs in room temperature water; bring to a boil then turn down to a low boil for 12 minutes. Remove from stove and let cool before decorating.

Blown Eggs: If you want to decorate a lot of eggs, but don't want to have a refrigerator full of hard boiled eggs, try hollowed eggs. They can be carefully preserved for years.

Use a strong needle or nail to pierce both ends; make one hole larger. Poke a straightened paper clip or toothpick through the larger hole to pierce the yolk. Hold the egg, larger hole down, over a bowl, and then blow the contents out with a rubber ear syringe or small straw. Rinse out the shell and dry thoroughly before decorating. Use the egg contents for baking or scrambled eggs.

Our Specialty Artisan Cheeses, by Master Cheese Maker

Dan Meister, made by Rocking W Dairy, have been a hit.

We will be introducing a new taste sensation every two months. Because you love them, we will keep the Asiago and the Jalapeno Jack as regulars.

Watch for these great new cheeses:

- April—Portobello Leek Jack
- May & June—Garlic Chive Jack
- July & August—Gouda

Dear Friends,

April is one of my favorite months. It is such a hopeful time—spring time and New Life at it's best! It feels like a celebration when the daffodils and tulips pop thru the ground followed by the apple trees exploding with their own version of fireworks. "Green" is also at its best (I wonder just how many shades of green there actually are?).

So, it is appropriate that Earth Day, Arbor Day and especially Easter come in April this year—the ultimate celebration of spring.

We hope you are liking the Noosa Yoghurt and Portobello Leek Cheese.

Enjoy the month and take care till next time.

Susan Boyd

PS—Congratulations and big thanks go out to Steve Monger, our resident Accountant/Jack of Many Trades. April 1 marks his 10 year anniversary at LDF. (April Fool's Day is an appropriate anniversary for this fun loving guy!)



MOOO RECIPES

Delicious Potato Salad

- 3 pounds potatoes (½ red and ½ white rose)
- Salt and freshly ground black pepper (amounts to taste, as listed below)
- ¼ cup buttermilk*
- 2 tablespoons Dijon mustard
- 2 tablespoons whole-grain mustard
- 1 cup mayonnaise
- ½ cup chopped fresh dill
- 1 tablespoon celery seed
- ½ cup chopped celery
- ½ cup chopped red onion
- 4-6 hard-boiled eggs chopped (according to your personal taste)
- 1 lb. Tillamook cheddar cheese, chopped into small cubes.

Place the potatoes and 1 tablespoon of salt (or 2 tablespoons of Kosher salt) in a large pot of water. Bring the water to a boil, then lower the heat and simmer for 10 to 15 minutes, or until the potatoes are tender, but not soft. It is best to remove potatoes from the water while they remain slightly firm, as they will continue cooking, even after being removed from the water. (Perfectly cooked potatoes should still be slightly firm and should hold their shape without being mushy.) Allow potatoes to rest, covered with a clean towel, while you prepare the other ingredients. Do not rinse under water to cool.

In a small bowl, whisk buttermilk, mustards, mayonnaise, dill, and 1 teaspoon of pepper. When the potatoes are cool, cut into approximately 2-inch cubes or segments.

Put the cut and cooled (but not cold) potatoes into a large bowl and pour enough dressing over them to moisten them. Since potatoes absorb moisture, more dressing may be added as desired.

Add the celery and red onion, hard-boiled eggs and cheese, adding salt and pepper to taste. Toss ingredients together well. Refrigerate for a few hours before serving. This salad is best if the flavors are allowed to blend together before serving.

**It is simple to make your own buttermilk from Longmont Dairy Milk. Add 1 Tbsp. white vinegar or lemon juice to 1 cup of milk. Let the mixture stand for 5 minutes. Then, add the amount indicated by your recipe.*



March 26 - April 6

**50¢ Off
White Eggs**

Noosa Yoghurt— Ready for Delivery!

Aussie-style in three flavors:
Blueberry, Raspberry and Honey

- 6-pack (2 each of all three flavors): \$14.94
- 8 oz. singles (select flavor): \$2.79 each



Why Glass?

Glass can be recycled an infinite number of times. After the life of reusable Longmont Dairy Bottles expires, they are recycled.

“Glass is one of the purest forms of packaging available...and is a superior packaging choice for food and beverages. In fact, it is the only packaging material ‘generally recognized as safe’ by the U.S. Food and Drug Administration.”

Since glass is made from all natural materials, it can be recycled time after time. Glass is impermeable. It is nonporous and odorless, and offers superior protection, but it preserves the purity and taste of its contents.

*From Food & Beverage Packaging
January/February 2011*



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