

# DECEMBER

Merry Christmas!



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Longmont Dairy Farm, Inc.

# NEWS



## 2018 Eggnog Holiday Bottle Design Contest Winner

Congratulations to our 2018 Eggnog Bottle Holiday Design Contest Winner, Audrey Alspach, a Junior at Legacy High School in Broomfield.

Audrey and her family moved to Colorado, from Georgia, about four years ago. Her family includes Mom and Dad, younger brother Kyle, and their dog, Hershey, a Husky mix.

Her favorite subjects at school include chemistry and U.S. history. She has been in choir since the 4th grade and now participates in the Twilight Group, a jazz choir at school. She is also a member of the Journalism Club and the Art Club. She says that her family is close and that they enjoy watching TV together and playing board games.

We so appreciate Audrey and all the other contestants who entered this year's contest. Visit <https://longmontdairy.com/design> to see a number of cute Eggnog bottle designs.

## Get your 2018 Eggnog Holiday Bottle

Classic or Cinnamon Eggnog, in the 2018 Holiday Bottle, will be delivered December 10-14. Pre-order online, or by calling 303-776-8466, before noon on Friday, December 7. You may keep the holiday bottle! Order extra for friends and neighbors and just add a ribbon to make the perfect holiday gift.

Dear Friends,

One of my favorite parts of the Holiday Season is receiving Christmas Cards.

I especially love getting photographs. I love seeing this year's faces of family, friends, neighbors - all growing up from year to year. Those faces each tell stories of joy and change. Like: visiting the Washington Monument; going to the World Karate Championship in Scotland; learning to turn poetry into music; volleyball tournaments; soccer tournaments; National Junior Honor Society; loving an old guinea pig; baseball and braces; kindergarten cheerleading; and playing with a new puppy. That's a piece of our grandchildren's story for 2018. We are blessed indeed!!

Our hope for each of you is that you will know Love, Joy and Peace from this wonderful season on.

Wishing you a very Merry Christmas,

**David, Susan, Katie, Dan  
and all of us  
at Longmont Dairy**



# MOOO RECIPES

## Beverly's Caramels

Longmont Dairy customer Beverly Trbovich recently shared her recipe and homemade caramels with us. Thanks, Beverly, for sending our office some samples! Delicious! Makes 3 pounds (about 88 caramels).

### Equipment:

4 quart heavy Dutch Oven - not aluminum  
3 quart (9" x 12") glass baking dish  
long handled cooking spoon  
parchment or confectionery twisting wax paper for wrapping  
candy thermometer (optional)

### Ingredients:

2 cups sugar	1 quart Longmont Dairy
¼ pound Country Cream butter	whipping cream
1 pint light corn syrup	1 teaspoon vanilla

### Directions:

Butter sides and bottom of glass baking dish. Set aside.

In this order: melt butter in heavy pan, then add light corn syrup and sugar. Boil over medium heat, stirring constantly, until bubbles are thick and heavy. Add one cup of cream gradually. Try to maintain a bubbling action in candy. Add remaining cream, one cup at a time, as before. When candy is thick and heavy, after last cup of cream, the candy thermometer should read 144°.

I prefer the old fashioned way of testing. In a cup filled with cold water, drop a quarter-size drop of caramel from your mixing spoon into water. Gather caramel with fingers—you should be able to form a firm ball if it is ready.

When ready, quickly take from burner, stir in vanilla, and pour into prepared glass baking dish. Do not scrape the pan to get all the caramel out; the air has already cooled the small amount of caramel left, and it will have a harder texture than the smooth-textured caramel already in the glass baking dish.

Let set in cool part of kitchen—not refrigerator—for 8-12 hours. Mark, cut, and wrap. Twisting wax paper is stronger to twist, but parchment or regular wax paper can be folded around candy.

Beverly Trbovich, Erie, Colorado  
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## Chocolate Peppermint Brownies

A recipe from Longmont Dairy customer Lois Blackwood. Her mom started making these, over 50 years ago, every year at Christmas. Makes about 64 bars.

### First Layer:

2 squares unsweetened chocolate  
1 stick Country Cream butter  
2 beaten Egglands Best eggs  
1 cup sugar  
½ cup sifted flour  
½ cup chopped walnuts

Preheat oven to 350° F. Line an 8" square pan with greased foil. Overlap edges of foil so it may be lifted from pan to facilitate cutting of bars. Melt chocolate and butter over hot water using a double boiler, blend together. Combine eggs and sugar. Beat until sugar is dissolved. Add flour to eggs, then nuts and chocolate mixture. Mix thoroughly. Add batter to pan and spread it evenly over the bottom. Bake on lower shelf 350° for 20 minutes. Transfer to center shelf of oven and continue to bake for another 5-10 minutes.

### Second Layer:

½ cup powdered sugar  
3 tablespoons Country Cream butter  
1½ tablespoons Longmont Dairy cream or milk  
1 teaspoon peppermint flavoring  
1 drop liquid or gel green food coloring (optional)

Combine sugar and butter. Mix until smooth, blend in cream and peppermint, and food coloring (if using). Spread on cooled first layer. Refrigerate and chill.

### Third Layer:

2 squares unsweetened chocolate  
2 tablespoons melted Country Cream butter

Melt chocolate and butter over hot water using a double boiler, blend together. Spread over second layer as smoothly as possible. Refrigerate for 2 hours. Cut into 2" x 2" bars.

Lois Blackwood, Longmont, Colorado  
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## Cheesy Quiche

*You can make ahead and reheat on Christmas morning!*

- 1 refrigerated pie crust
- 6 Egghland's Best eggs
- ¾ cup Longmont Dairy milk or half & half
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 pinch of ground nutmeg
- 1 pinch of garlic powder
- 1 cup pre-cooked ham cubed small
- 3 tablespoons chopped green onions
- 1½ cups Tillamook Shredded Cheese, divided (Choose Colby Jack or Sharp Cheddar based on your preference.)

Preheat oven to 375° F. Press pie crust into a 9" pie plate. Crimp or fork edges. In a medium-large bowl, whisk eggs, milk, salt, pepper and spices. Put ham and green onions into the pie crust. Pour on the egg mixture. Sprinkle the remaining 1/2 cup of cheese on top. Bake for 35-40 minutes. Check center with knife to see if it is completely set. Let cool for 5-10 minutes before slicing and serving.

To make ahead, cool completely and refrigerate. Rewarm at 325° F, covered with foil, until just heated.

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## Christmas French Toast

- 6 large Egghland's Best eggs
- 1¼ cups Longmont Dairy Cinnamon Eggnog
- ¼ cup Longmont Dairy Vanilla Pro-to-Go
- 6 slices 1-inch-thick bread (a heavy, day old bread works best)
- 4 tablespoons vegetable oil
- 4 tablespoons unsalted butter
- Toppings like pure maple syrup and fresh raspberries

Whisk the eggs, then add the Cinnamon Eggnog and Vanilla Pro-to-Go in a medium bowl.

Place the bread in a shallow baking dish that is large enough to hold the slices in a single layer. Pour the egg mixture over the bread and soak for 10 minutes. Turn the slices over and soak for 10 minutes.

Preheat the oven to 250°F and place a wire rack on a baking sheet. Heat 2 tablespoons butter and 2 tablespoons vegetable oil in a skillet over medium heat. Fry half the bread slices until golden brown, 2 to 3 minutes per side. Transfer to wire rack; place in oven while cooking remaining bread. Wipe skillet, and repeat with remaining butter, oil, and bread. Keep in oven until ready to serve. Serve warm with pure maple syrup or fresh raspberries, if desired.

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**Bread of the Month:**

## Braided Cinnamon Bread



## Butter Season is Here!

Holiday cooking often calls for a lot of butter. Due to its rich, creamy flavor, butter is by far the preferred fat to use in everything from sauces to baking. Here are some facts about butter:

- **Butter melts at 98.6° F**, which usually matches the temperature inside of your mouth. Vegetable shortening has a higher melting temperature, so it can often feel greasy in your mouth.
- **Butter has a smoking point of 350° F**. If you need to sauté at a higher temperature, combine it with another oil like canola or safflower, or clarify your butter first. Clarified butter can be heated to 450° F before it starts smoking.
- **Butter is natural**. Margarines and butter substitutes are typically made with hydrogenated fats, artificial colors, flavors, and stabilizers.
- **Butter works better in baking**. With a higher fat content (80% fat), the results are better taste, flakiness, and tenderness. Many margarines are mostly water (35% fat) which changes the taste and texture of baked goods.
- **Combine with Olive Oil**. When doing lower temperature cooking, consider adding a little butter to olive oil or nut oils. It will improve the flavor.
- **Butter is rich in fat-soluble vitamins including A, E and K2**. Dairy is a good source for K2 which is often rare in the typical diet.

## How to Clarify Butter or Make Ghee

Melt butter sticks in a heavy saucepan over low heat. As the butter simmers, spoon off the white foam and solids from the top surface. Reserve the foamy milk solids to coat other foods like popcorn, mashed potatoes, or to top vegetables. Remove the clarified butter from heat and store it in a cool place with a tight fitted lid.

To make ghee, continue cooking for a few more minutes until all the milk solids that have sunk to the bottom of the pan turn brown. The cooked milk solids give the ghee its flavor and color. Sieve the liquid into a jar or bottle and let it cool and solidify. It will store for longer than regular butter. Use it for higher temperature cooking.



## PRODUCTS & PRICES

Prices effective July 1, 2018



### DAIRY

\*Quantity discounts available. See website.

Milk [½ Gallon\* - \$3.18] [Quart - \$2.44]

Whole Milk | Reduced Fat (2%) Milk | Low Fat (1%) Milk | Fat Free (Skim) Milk

Pro-to-Go Protein (1%) Milk [Quart\* - \$3.95] Vanilla | Chocolate

Chocolate (2%) Milk [Quart\* - \$2.75]

Strawberry Flavored (2%) Milk [Quart\* - \$2.44]

Half and Half [Quart - \$3.69] [Pint - \$2.57]

Whipping Cream [Quart - \$6.89] [Pint - \$4.24]

French Vanilla Coffee Creamer [Pint - \$2.99]

Hazelnut Coffee Creamer [Pint - \$2.99]

Eggnog [Quart - \$4.49] Seasonal. See flavors online.

Country Cream Butter [1 lb. - \$6.29]

Land O Lakes Spreadable Butter [8 oz. - \$3.39]

Daisy Cottage Cheese [24 oz. - \$5.89]

Daisy Sour Cream [16 oz. - \$3.89]

### NON-DAIRY BEVERAGES

Barista Blends Almondmilk [32 oz. - \$3.99]

Barista Blends Coconutmilk [32 oz. - \$3.99]

Califia Unsweetened Almondmilk [48 oz. - \$4.69]

Califia Coconut Almond Blend [48 oz. - \$4.69]

### JUICE, TEA & COFFEE

Orange Juice [½ Gallon - \$4.35] [Quart - \$2.79]

Talbot's Apple Juice & Cider [½ Gallon - \$4.34]

Lemonade & Raspberry Lemonade [½ Gallon - \$3.39]

Fresh Brewed Black Tea [½ Gallon - \$2.95]

Bhakti Chai Tea [1 Quart - \$6.99]

Cold Brew Coffee [1 Quart - \$5.49]

Cold Brew Café Au Lait (made with 1% Milk) [1 Quart - \$5.49]

Silver Canyon Coffee [12 oz. - \$11.99] Ground and Whole Beans.

See flavors online.

### EGGS

Egg-land's Best Eggs [1 dozen - \$4.79] Cage Free Brown - Grade AA

Egg-land's Best Eggs [1 dozen - \$4.05] White - Grade AA

### YOGURT

See flavors online. \*Quantity discounts available. See website.

Noosa Yoghurt\* [8 oz. - \$3.09]

Noosa Yoghurt 4-Pack [4, 4 oz. - \$6.79]

Noosa Vanilla Yoghurt [24 oz. - \$7.99]

Noosa Mates Yoghurt (with toppings)\* [5.5 oz. - \$3.09]

### CHEESE

See flavors online.

Tillamook Block Cheese [16 oz. - \$7.35]

Tillamook Shredded Cheese [8 oz. - \$4.29]

Tillamook Sliced Cheese [8 oz. - \$4.29]

Tillamook Pack-It-Pals [10, ¾ ounce - \$4.99]

Tillamook Cheese Sticks [10, ¾ ounce - \$4.99]

Haystack Mountain Cheese [8 oz. - \$7.99]

### BREAD

Country White Bread [1 loaf - \$4.99]

Whole Wheat Honey [1 loaf - \$5.49]

Specialty Bread (different each month) [1 loaf - \$5.99]

### OTHER ITEMS

See flavors online.

Enjoy Biscotti Granola 4-Pack [4, 2 oz. - \$5.99]

Enjoy Biscotti Oatmeal Variety 4-Pack [4, 2.5 oz. - \$5.99]

Enjoy Biscotti - Biscotti 4-Pack [\$6.50]

Mary's Mountain Cookie Dough [3-pound tub - \$11.49]

### ORDER DETAILS

Your cooler is free to use while you are a customer.

Weekly delivery service. Minimum order is three items per

delivery. Delivery fee is just \$1.90.



## Cold Brew Coffee - by Longmont Dairy Farm

We steep medium-dark roasted beans in cold water for 24 hours to bring you this exceptionally strong and smooth blend. It's certified organic and sourced from Honduras by local company Silver Canyon Coffee. It's convenient to pour yourself an iced glass, or heat some in a mug, as you run out the door to meet the morning's demands. Delivered in quart glass bottles.