

MOOD RECIPES

Easy Peach Jam

Your kids will have fun learning how to make jam. No canning required.

- 6 (8-ounce) jars or freezer containers, clean and ready
- 2½ pounds (about 8-9 medium size) ripe peaches
- 1 ½ cups granulated sugar
- 3 tablespoons freshly squeezed lemon juice
- 1 (1.75-ounce) package no-sugar-needed fruit pectin
- 3/4 cup water

Peel the peaches. (You can scald the peaches for 17 seconds in boiling water to make peeling easier.) Remove the pits. Chop into small pieces, then mash in a bowl. Add the lemon juice and sugar to the peaches.

In a small saucepan; whisk the pectin and the water together.

Bring to a boil and boil for 1 minute. Add the boiled pectin to the peaches and stir. Stir for about 3 minutes until the mixture begins to thicken.

Pour the jam into the jars leaving about ½ inch at the top. Close the tops tightly. Let set at room temperature for 24 hours. Freeze or refrigerate. Use thawed jam within a week or two.

Mooo News August 2019

Cherry Creek with Mud Bottom Milk Shake

2 large servings

3 cups cherry ice cream

1 to 2 cups Longmont Dairy Chocolate Milk ½ cup hot fudge sauce

- 1 cup whipped cream (½ cup Longmont Dairy Whipping Cream, whipped)
- 2 Maraschino cherries

In blender, blend the ice cream and chocolate milk until smooth.

Pour half of the hot fudge sauce into the bottom of two large glasses. Add the milkshake. Top with whipped cream and a cherry.

Mooo News August 2019

Colorado Palisade Peaches are here!

There's just nothing more delicious than sweet, juicy, Palisade Peaches.

Order now! Peach season doesn't last long. 8 lb. boxes contain from 18 to 25 peaches (depending on size).

See pricing online at LongmontDairy.com/price-sheet.



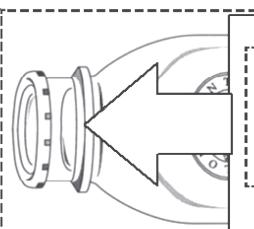
Milk Does a Body Good!

Thanks to Joe Passalacqua, from Louisville, for sending this photo, taken in 1970, when they first started taking Longmont Dairy milk. He says, "The 'kids' are all over fifty now and very healthy, probably because of all the milk they drank."

And thank you, Joe, for being a customer for almost 50 years! Amazing!

Bread of the Month:

Cinnamon Peach Cobbler



Design your Eggnog Bottle here, or within a 4 ½" x 1 ½" rectangle.

You can use the above rectangle as a guide. Be sure to include your name and address on the reverse side of your entry.