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Katie G, Andrea, Kelly, Lisa and Jen

#### The Rewards of Serving You

www.LongmontDairy.com

Our customer service team strives to please. They are kind and hard-working, and they brighten up the entire office with their laughter. We asked them about some of their experiences and they told us:

I enjoy working with all of our customers. They make me smile and always have the nicest things to say and are so appreciative of our entire operation.

It's nice to speak with the same customers weekly and spend a little time catching up with any new happenings in their lives.

One particular customer sounds just like Sam Elliot. I have another who calls me kiddo, which I adore. But my favorite is the sweet lady who always tells me to have a blessed day.

Dear Friends,

I hope you're enjoying your fall so far. As you probably know, we occasionally send you surveys so we can learn how we are doing and what you want to see more of. We've heard that many of you want an ordering app. We are excited to announce that we have been working on it and our new app should be ready soon.

You have also asked us to carry more local and LDF-made products. We have recently added French Vanilla Latte Cold Brew, and Lemonade & Tea, and we are working on other new drinks for the future.

We love to find new local products for you. This month, we have partnered with Ela's Farms, from the Western Slope of Colorado, to bring you their delicious, organic, 100% applesauce. You'll love it!

Please keep sending your feedback!

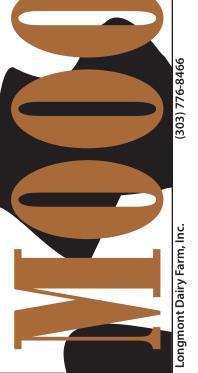
Take Care,

## Support Breast Cancer Education

We will donate 50¢ per bottle of Strawberry Milk to National Breast Cancer Foundation, Inc.® in October.\*

National Breast Cancer Foundation, Inc.® provides help and inspires hope to those affected by breast cancer through early detection, education and support services. Visit www.nbcf.org for more information.

\*Applies to all bottles of Strawberry Milk delivered in the month of October 2019.



# MOOD RECIPES

## Creamy Tomato Soup

A fall classic when served with grilled cheese sandwiches. Quick and easy to make. 4 servings.

- 1 15-oz. container low salt chicken broth
- 1 28-oz. can concentrated crushed tomatoes
- 1 cup LDF whipping cream Salt and pepper
- Fresh basil leaves Shredded Tillamook Cheddar Cheese



Mix broth and

tomatoes in a medium saucepan

over moderate heat. Bring to a slow boil. Stir in heavy cream and reduce heat to low. Season with a little salt and pepper to taste. Simmer gently for 15 minutes, stirring occasionally. Use an immersion blender to puree soup. Serve and top with basil leaves and shredded Cheddar cheese.

Mooo News, October 2019

#### The Best Grilled Cheese Sandwiches!

- Start with our locally baked Whole Wheat Honey or Country White bread.
- Spread both of the insides of each slice with Country Cream Butter.
- Melt butter, or Ghee (clarified butter which won't burn as easily) in a pan set at medium heat.
- Pre-crisp bread by placing the outsides in the pan until it's light brown.
- Remove bread and make your sandwich with Vaquero Jack Cheese by Haystack Mountain, or your favorite Tillamook Sliced Cheese flavor. Thin sliced or shredded is better for melting. (Don't use too much.)
- Return sandwiches to the pan and cook at medium-low heat until the cheese is completely melted.



 You can add optional foods to a grilled cheese sandwich such as bacon, ham, tomatoes, or thinly sliced pears or apples.

#### Bhakti Chai for Fall!

Locally made Bhakti Chai combines fresh-pressed ginger and a blend of full-flavored herbs and spices for a sweet and spicy treat. Add to milk and warm it up for a frosty fall day. Available only from October through December. Try it now!

# Special! Limited Time Only! Apples Aplenty Applesance

Locally grown and made by Ela Family Farms.

We love to discover delicious, hard-to-find, locally-grown products to bring to you, and this one is a tasty treat!

Named "Best Sweet Applesauce" by *Real Simple Magazine*, this applesauce has a distinctive, rich flavor from a mixture of five Colorado-grown apple varieties. There are no added sweeteners or preservatives. Enjoy this tangy treat delivered only in October. \$5.99 for a 24 oz. jar. Read more at www.LongmontDairy.com/applesauce.

#### Fresh Bread! Convenient and Delicious!

Sandwiches are better with fresh, locally made Whole Wheat Honey or Country White bread.

Add bread to your standing order today.



Bread of the Month: Cinnamon Caramel Apple