



DAIRY FARM INC.

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Longmont Dairy Farm, Inc.

SEPTEMBER

Fantastic Fall Flavors!

8 Million Milk Caps for MOOOLA



STEM Lab Redeems 8 Millionth Milk Cap

Congratulations to STEM Lab school in Northglenn for returning the 8 millionth milk cap under our Milk Caps for Moooola program. The school will use their bonus check to help fund teacher support services such as online subscriptions to augment remote learning programs.

There are almost 400 schools in the region that participate in the Longmont Dairy Milk Caps for Moooola program that returns “moooola” to schools to use as they wish in furthering student education. For more information, visit LongmontDairy.com/milk-caps-for-moooola.

Remember to drop off your Longmont Dairy bottle caps at your local participating school.

Dear Friends,

Right now, in the midst of so many changes, I have been thinking about some of the good things in my life that have not changed. For example, the love in our family (despite the changes), rediscovering being home and enjoying the place we live, meal preparation, and eating fresh garden produce from our gardens and farmers’ markets. Hopefully you are rediscovering home—cooking in your kitchen, eating meals together, having conversations with your family, etc. Regardless of what happens next with our work and school schedules, we can start creating and enjoying some new recipes and habits in our kitchens.

I love making fresh applesauce with my grandkids. Peeling potatoes for roasted or mashed is so much fun with someone to talk to. Looking at recipes through the eyes of a 7-year-old. Making salad as a “salad bar” on the counter is much more interesting. Grilled peaches? Homemade ice cream? Baking brownies together? Even washing dishes together with a big sink full of bubbles can be fun!!

Hopefully, this inspires you to try something new in your kitchen this fall!

Until next time, take care (more than ever!!) and thanks,

Susan Boyd

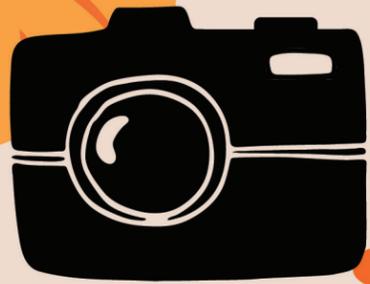


Photo Contest – Enter Now!

We are looking for a few good shots! Pull out your camera and send us your best for a chance to win.

- Top Honors: One photo will receive \$100 LDF customer account credit.
- Runner-Up: One photo will receive \$50 LDF customer account credit.
- 2nd Runners-Up: Three photos will receive \$25 LDF customer account credit.

We would love to see your family participate in some of the specific scenes listed below. We will be using these photos for marketing purposes. Please include a signed permission slip when submitting your entry. You may enter as often as you wish. Visit www.LongmontDairy.com/photocontest for the form and for details.

Deadline for submissions is midnight, September 30, 2020.

Photo Themes

Baking with Mary's Mountain Cookie Dough:

- Making cookies with a tub of Mary's Mountain Cookie Dough in the foreground of the photo.
- Optional: Include fall or holiday décor.

Healthy Lifestyle Outside with Pro-to-Go in the foreground:

- Include Pro-to-Go on a hike or at a picnic.
- Cheer for your favorite sports team with Pro-to-Go.

Neighborhood Conversations with Talbott's Cider or Silver Canyon Coffee in the foreground:

- Sipping hot apple cider with neighbors (masks optional).
- Talking over a cup of coffee with Silver Canyon coffee bag in photo or Colorado Cold Brew bottle in photo. Optional LDF creamer in photo.
- Decorate for the holidays: Stringing lights outside, raking leaves, decorating your front porch, decorating the Christmas tree inside: with Talbott's Cider or Colorado Cold Brew as the refreshing break snack.

Have fun involving your family in this project. We may select your photos to appear in our publications!

New! Orange Cream Milk

Creamy and delicious, like an orange creamsicle in a bottle. It makes a nutritious dessert or snack. Made with 2% milk and natural ingredients.

Pumpkin Chocolate Chip Cookie Dough Returns!

Fill your kitchen with the aroma of fall. Bake fresh, yummy cookies with Pumpkin Chocolate Chip, Monster Cookies, or Chocolate Chip Cookie Dough. Sold in 3 lb. tubs.

Eggnog is Here!

Welcome fall with a glass of Classic Eggnog (from September through December), or Pumpkin Spice Eggnog (from September through October). You will agree that they taste like dessert in a bottle!

Ela's Applesauce is Back!

Locally grown, made by Ela Family Farms, and named "Best Sweet Applesauce" by *Real Simple Magazine*, it's made of all Colorado grown apples, with no sugar or preservatives added.

Apple Cider

Fresh-pressed from Palisade, Colorado, Talbott's Apple Cider is made from a blend of locally grown apples. Enjoy it cold or hot, spiced or not.

Harvest Pumpkin Coffee

Back for the Fall—warm your mornings with delicious Harvest Pumpkin Coffee from Silver Canyon Coffee.

French Vanilla Cold Brew

Enjoy the rich and creamy flavors of dark roasted coffee beans and vanilla with our French Vanilla Latte Cold Brew. It's made with LDF Cold Brew coffee, cream, milk, natural vanilla flavoring, and sugar. Serve cold or warmed.

New, Time-Saving Meals

Check online for our newest meal additions. We rotate different meal offerings to give you the variety you love.



MOOO RECIPES

Go-To Applesauce Muffins

Easy to make, but hard to resist! Make these for breakfast or a go-to snack for the kids after school. Makes 12 muffins.

- ½ cup Country Cream butter, softened
- ½ cup sugar
- 2 Egglard's Best eggs
- ¾ cup Ela Family Farms applesauce
- 1¾ cups flour
- 1 tablespoon baking powder
- ½ teaspoon salt

Topping:

- ¼ cup Country Cream butter, melted
- ½ cup sugar
- ¼ teaspoon cinnamon



Place softened butter and sugar into large mixing bowl. Cream butter and sugar, mixing with a hand mixer or stand mixer on medium speed 1-2 minutes, or until butter mixture is pale yellow, light, and fluffy. With the mixer on low, add the eggs one at a time, beating 20 seconds after each. Increase the mixer speed to medium and beat the mixture for 2 minutes. Mix in applesauce. Sift flour, baking powder, and salt into batter and beat on low speed until combined. Scoop batter into lined muffin tin and bake at 350° F for 12-18 minutes, or until golden.

For topping, combine cinnamon and sugar. Before the muffins cool completely, dip each top in the melted butter, then the cinnamon sugar mixture.

Mooo News September 2020



Bread of the Month:

Zucchini

Join Us In Supporting Childhood Cancer Awareness Month

For each bottle of Longmont Dairy Regular Lemonade that is delivered between September 14 through September 18, we will donate \$.50 to Children's Hospital Colorado's Center for Cancer and Blood Disorders.