

Happy New Years

New Year's Traditions Around the World

In many countries, New Year's revelers often enjoy meals and snacks thought to bestow good luck for the coming year. According to History.com, in several Spanish-speaking countries, people bolt down a dozen grapes right before midnight, symbolizing their hopes for the months ahead. In many parts of the world, traditional New Year's dishes feature legumes, which are thought to resemble coins and herald future financial success; examples include lentils in Italy and blackeyed peas in the southern United States. Because pigs represent progress and

Dear Friends,

We hope you all had a wonderful holiday season and are ready for the New Year. Although many of you use our app for order changes, there are still a lot of customers that call in every week or once in a while to speak to our customer service staff. I love hearing the conversations as I walk through the office. I'm pleasantly surprised at how many customers the ladies already know when a name or number pops up on caller ID. It's fun to see the relationships that have been established over the years.

I would like to personally thank the wonderful staff of five ladies in our office that so carefully take care of our customers. I love how invested they are in Longmont Dairy and keeping our customers happy. And for our customers, we love hearing your stories and feedback. We feel blessed to have a relationship with so many of you and are grateful for your business.

Happy New Year!

Take care,

prosperity in some cultures, pork appears on the New Year's Eve table in Cuba, Austria, Hungary, Portugal and other countries. Ring-shaped cakes and pastries, a sign that the year has come full circle, round out the feast in the Netherlands, Mexico, Greece and elsewhere. In Scandinavia, rice pudding with an almond hidden inside is served on New Year's Eve; it is said that whoever finds the nut can expect 12 months of good fortune.

Join us at the Oatmeal Festival

Saturday, January 14, 2023 | 7:30 am - 11:30 pm

This great event at Pioneer Elementery in Lafayette includes a 5K walk/run, a healthy breakfast, and other heart-healthy family activities.



MOOO RECIPES

Risalamande (Danish Rice Pudding)

This creamy rice pudding is sure to become a beautiful and scrumptious addition to your festive holiday table. Makes 6 servings.

½ c Arborio rice¾ c almonds chopped¼ c water1 almond whole2 c Longmont Dairy milk1 c Longmont Dairy1 tsp vanilla extractwhipping cream1 tbsp sugar2 tbsp powdered sugar¼ tsp salt

For the cherry sauce:

15 oz frozen cherries 2 tsp corn starch 3 tbsp sugar 2 tsp lemon juice ½ c water

In a medium sauce pan combine rice and water, and put on medium heat. When water starts to boil, add milk, vanilla extract, sugar and salt.

Reduce the heat to medium-low and, stirring occasionally, cook until rice absorbs all water and is soft, about 30 minutes. Remove rice from heat, stir in chopped almonds and cool completely.

In a large bowl, combine whipping cream and powdered sugar. Using an electric mixer, beat the whipping cream on medium speed until stiff peaks. Fold whipped cream into the cooled rice and almond mixture.

For the cherry sauce

In a small sauce pan combine frozen cherries, sugar and water. In a separate small bowl dissolve corn starch in lemon juice. When cherries start to boil, add corn starch mixture and cook until the sauce slightly thickens, about 3-5 minutes. If you wish to thicken your cherry sauce even more, dissolve additional ½ teaspoon of corn starch in ½ teaspoon of cherry sauce and add it back into the pot with the sauce.

Place a whole almond in one of the serving glasses. (Whoever finds the nut can expect 12 months of good fortune). Spoon a few tablespoons of Risalamande into each serving glass and drizzle with cherry sauce.

Mooo News, January 2023

Tips & Reminders



Cold Weather Caution

Place a towel or blanket inside your milk box and we will bundle up your order to prevent freezing.

Milk that has been frozen is still good to drink. To thaw, remove the cap and place the bottle in the sink. Refrigerate when thawed.



This classic Prefare kit contains flavorful breaded chicken breast, marinara sauce, and an Italian cheese blend to make the perfect baked Parmesan. A side of saucy pasta completes the meal. Sure to become a family favorite!

New! Tungsten Toffee Trail Mix

Dark chocolate toffee with a mix of fruits and nuts. Hearty enough to be enjoyed on the trail, and decadent enough to be shared as a special treat. Add to your next order and give it a try!



January: Orange Cranberry

