

VOL. 31, NO. 11 November 2023

920 Coffman, Longmont, Colorado 8050′ www.LongmontDairy.com (303) 776-8466 Longmont Dairy Farm, Inc.



Congratulations to Ruby Testerman!

2023 Eggnog Bottle Design Contest Winner

Ruby has always lived in Littleton and is an eleventh grade student at Chatfield Senior High School. Her favorite subject is math and she would like to pursue a career in math or science some day. She has taken a few art classes in school, and enjoys craft projects, baking, and making gifts for her family.

With her family, Ruby likes playing cards and other games, and taking walks. She has an older brother and two older sisters. They also have pet Persian cats named Hazel and Toby.

The eggnog from Longmont Dairy is Ruby's favorite. Thanks for your fun gingerbread cowboy design, Ruby. Great job!



Dear Friends.

In the spirit of Thanksgiving, I would like to give thanks to our wonderful employees. My co-owner/brother, Dan, and I are so blessed to have such a great team of employees and management. Most of our managers started in an entry-level position and have worked their way into the role they have today. Several of them have been with us for roughly 20 years. They have been very instrumental in providing their input within their departments to help make Longmont Dairy what it is today.

Additionally, I love hearing the stories of how our customers and employees have impacted each other. It's great to see the personal relationships that many of the employees have developed with our customers over the years.

Happy Thanksgiving to all of our employees and customers!.

Take care,

Katie



Get your 2023 Eggnog Holiday Bottle

Classic or Cinnamon Eggnog in the 2023 Holiday Bottle will be delivered December 11-15. Pre-order online, or call 303-776-8466, before noon on Friday, December 8. You may keep the holiday bottle! Order extra for friends and neighbors and just add a bow to make the perfect holiday gift.

Cinnamon Eggnog Arrives

Starting November 1, enjoy **Cinnamon Eggnog**. It's rich, flavorful, and perfect to serve with dessert.



MOOO RECIPES

Varieties of squash, corn, and beans are planted together by many Indigenous Americans, and are known as the Three Sisters because they nurture each other like family while growing.

Three Sisters Corn Casserole



1 pint Daisy sour cream

2 Eggland's Best eggs, beaten

melted

1 c. yellow cornmeal 1 tsp. ground cumin

1tsp. salt

1/4 tsp. ground pepper

16 oz. frozen.

whole kernel corn

2 Tbsp. Country Cream butter, 11/2 - 2 c. cooked pinto beans (or canned, drained and rinsed)

> 3-4 c. summer squash, diced (about 1 lb.) 8 oz. Tillamook Monterey Jack cheese, diced small

1/4 c. Jalapeno peppers, diced (optional)

In a large mixing bowl, combine sour cream and eggs. Add butter, cornmeal, cumin, salt, and pepper. Mix well. Add remaining ingredients and mix. Spray a baking pan or casserole dish with vegetable oil spray and fill with mixture. Bake at 350°F for 45 minutes, until golden brown.



Clip and file in your recipe collection! Use this QR code to find

the recipe online.





In honor of Veterans Day, for each bottle of **New** Orleans Latte Cold Brew delivered during the month of November, we will donate 50¢ to the Colorado Veterans **Project**, a local nonprofit organization with a mission to raise awareness and funds for Colorado Veterans and Veteran organizations. Help us thank Veterans and their families for their sacrifice and service!

Bruna's Is Back!



Cheesy and delicious, it is made locally in Denver from simple, natural ingredients and nothing artificial. It is a great addition to any meal or a tasty mid-day snack!

A Holiday Favorite

Get your day started right by brewing some Winter's Companion Holiday Blend Coffee. Savor the richly textured, deep and complex flavors from local roaster Silver Canyon Coffee.





NOVEMBER-PRODUCTS OF THE MONTH

Bread

Pumpkin Chocolate Chip **Prefare Meal**

Chicken Tikka Masala with Rice

Rome's Sausage

German Sausage

