DELIVERY

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Go Gold® for Childhood Cancer This Month

Join us in supporting those affected by childhood cancer! For each bottle of goldcapped Longmont Dairy Regular Lemonade delivered during the month of September, we will donate 50¢ to Children's Hospital Colorado's Center for Cancer and Blood Disorders (CCBD).

By enjoying our delicious lemonade, you're helping to make a big impact on the lives of children battling cancer. Your support goes directly to enhancing the incredible care and treatment these kids receive at Children's Hospital Colorado—a win-win!

Center for Cancer and Bloods Disorders Statistics at Children's Hospital Colorado:

- Children's Hospital Colorado is ranked #7 in the nation for our Center Specialty (CCBD) by U.S. News & World Report.
- 85% cure rate for all kids' cancers and blood disorders, which exceeds the national average.
- Children's Colorado is the #1 pediatric hospital both in the region and the State of Colorado.

To date, Longmont Dairy, with the help of their customers, has donated \$6,264 to Children's Hospital Colorado's Center for Cancer and Blood Disorders! WOW! Thank you



so much for all of your support and trust as we steward your gift for every child that needs us.

SEPTEMBER Welcome Fall!



I loved receiving the picture below from Zander and his dad. He ordered all of this Chocolate and Strawberry milk for his Graduation party. We have so many loyal young customers who share stories and pictures of them enjoying our flavored milk. We love hearing from you.

Currently, Chocolate and Strawberry Milk are carried throughout the year. We also carry Vanilla Mint, Root Beer, and Orange Cream Milk seasonally. Next year, we are going to add two more seasonal flavors as well. Keep an eye out for these delicious additions!

Take Care,

Satie

According to his Dad, Zander got through four years of high school powered by over 2,000 quarts of chocolate milk! It is also what they served at his graduation party. Congratulations, Zander!







The perfect snack for any occasion. Made with cheddar cheese. flour, and butter. these homemade crackers are easy to make and impossible to resist. Try making them with your favorite flavor of Rocking W Cheese!

Homemade Cheese Crackers

8 oz. Tillamook cheddar cheese, shredded 4 Tbsp. unsalted butter at room temperature

1tsp. salt 1 c. flour 2 Tbsp. ice water

Preheat oven to 350°F. Using a mixer, combine cheese, butter, and salt in a large bowl. Mix in flour and add ice water one tablespoon at a time. The dough should hold together but crumble apart if you break it up in your hand. If it seems too dry, add a little more ice water. Separate dough into two halves and pack together into discs. Wrap in parchment paper and chill for 30 minutes. Roll dough to 1/8", cut into 1" squares, and pierce a hole in the middle of each square for ventilation during baking. Place the separated crackers on a parchment paper-lined baking sheet. Bake 13 minutes, or until golden brown. Enjoy!



Clip and file in your recipe collection!

> Use this QR code to find the recipe online.



New! Peach Black Tea

Guaranteed to put a smile on your face. It's smooth, refreshing, and is a must-try for your next order.

Late-Season Peaches

Get them before they are gone! Straight from a farm in Palisade,

late-season peaches help extend your summer just a little bit longer.

Back for the Season!

So many great ways to savor the flavors of fall! Available for a limited time.

- Classic and Pumpkin Spice Eggnog
- Orange Cream Milk (Coming soon!)
- Silver Canyon Pumpkin Harvest Blend Coffee
- Pumpkin Noosa Yoghurt
- Mary's Mountain Pumpkin Chocolate Chip Cookie Dough
- Talbott's Apple Cider (Coming soon!)

Bread Zucchini Prefare Meal

Italian Wedding Soup

Rome's Sausage Meatballs