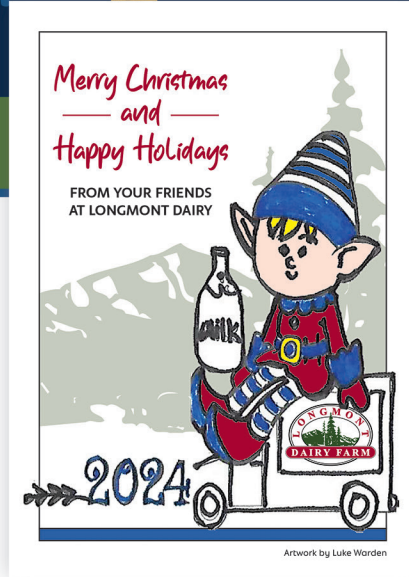




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MOOO NEWS

Longmont Dairy Farm, Inc. (303) 776-8466 www.LongmontDairy.com 920 Coffman, Longmont, Colorado 80501



The 2024 Christmas Card



Thank you to Luke Warden (13), a 9th grade student at Warden Academy Homeschool in Broomfield, for the Elf Milk Delivery design he submitted. Great job, Luke!

Delivery Reminders

Holiday Deliveries: If you're planning to be out of town for the holidays, please remember to log into your account and "Skip Service," or call us at 303-776-8466. We deliver on weeknights that fall on a holiday, but will let customers on day routes know when to expect their rescheduled delivery if it is a holiday.

Cold Weather Tips: Place a towel or blanket inside your milk box and we will bundle your order to prevent freezing. Milk that has been frozen is still good to drink. To thaw, remove cap and place bottle in the sink. Refrigerate when thawed.

DECEMBER Peace on Earth!



Dear Friends,

I'd like to give a heartfelt thank you to all of our amazing customers! Thank you for your loyalty and support. The office staff enjoys chatting about your life when you call to make changes to your orders. It's fun to see the smiles on their faces when they get off the phone. We appreciate the tips, treats, and notes you give our delivery drivers for their hard work. Thank you for recognizing their efforts through the elements. Thank you, too, for stopping to visit our sales team when they are at Farmers' Markets and events. We are grateful for your compliments and feedback.

We love our relationship with you and the opportunity to serve you as a customer. Thank you for your business.

Take care,

Katie

Merry Christmas
..... and
Happy Holidays

FROM ALL OF US
AT LONGMONT DAIRY





MOOO RECIPES



For a holiday dessert that is easy and delicious, whip up this No Bake Eggnog Cheesecake. It is simple to make, and even your holiday guests who do not care for eggnog will ask more.

No-Bake Eggnog Cheesecake



- | | |
|----------------------------------|-------------------------------------|
| 3 c. graham cracker crumbs | 1 tsp. rum extract |
| 5 tbsp. Country Cream butter | ½ tsp. nutmeg |
| 2 tbsp. brown sugar | ¼ tsp. cinnamon |
| 16 oz. Philadelphia cream cheese | ½ c. Longmont Dairy eggnog |
| 1 c. sugar | 1 pt. Longmont Dairy whipping cream |

Crush graham crackers in food processor. Melt and add butter. Add brown sugar and pulse to incorporate. Press mixture into bottom and partially up the sides of a springform pan. Refrigerate 30 minutes to firm up.

Beat softened cream cheese and sugar until creamy. Add rum extract, nutmeg, cinnamon, and eggnog. Beat until blended. Whip the cream and fold into eggnog mixture. Spread on crust and chill 2-3 hours. Garnish with additional whipping cream if desired.



Clip and file in your recipe collection!

Use this QR code to find the recipe online.



Cookie Dough

Save time and bake scrumptious Mary's Mountain Cookies. Perfect for a party!

Cranberry Oatmeal White Chocolate Chip Cookie Dough brings together the flavors of tart cranberries, hearty oats, and creamy white chocolate.

Roll-Out Cut-Out Sugar Cookie Dough makes decorating easy! A great activity with kids of all ages!

Eggnog

Celebrate the season with this rich and creamy Christmastime classic! Available in Regular and Cinnamon.

Talbott's Apple Cider

Talbott's Mountain Gold Premium Apple Cider is fresh pressed from a blend of apples grown in Palisade, Colorado. It's crisp and refreshing. Tastes great warmed, too!

Tungsten Toffee

Classic, rich dark chocolate English toffee, handmade in Nederland. The perfect snack or gift!

These seasonal products are only available through December 31.



DECEMBER—PRODUCTS OF THE MONTH



Rome's Sausage

Prefare Meal

Bread

Polish Sausage | Creamy Chicken Gnocchi Soup | Braided Cinnamon