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920 Coffman, Longmont, Colorado 8050′



60 Years of Glass Bottles: A Lasting Tradition

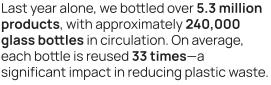
Since 1965, we have proudly bottled our Longmont Dairy products in glass—never plastic or cartons. When Susan and David took over the business in the 1980s, they considered switching to plastic, but the costs were too high. Looking back, that turned out to be a good thing. Sticking with glass has not only set us apart but has also helped us maintain our commitment to quality and sustainability. Our reusable glass bottles

and reduce waste. Many of our customers even tell us that milk simply tastes better in glass bottles. Whether it is the freshness, the purity of the packaging, or just a nostalgic touch, we are proud to continue this time-honored tradition.

While our bottles have remained the same, our caps have evolved. In the early days, we used foil POG-style caps. Today, we use recyclable plastic caps that create a tight seal to keep your milk fresh. Thanks to our Milk Caps for Mooola program, those caps can be recycled while supporting local schools.

Our glass bottle system has saved over 100 million plastic milk bottles from being purchased and ending up in landfills. After each use, we carefully clean and sanitize them before refilling

and delivering them to your doorstep.



For 60 years, we have been committed to sustainability, quality, and fresh, local milk. Our glass bottles are part of our history and they will continue to be part of our future.





Happy April! We hope you're enjoying the snippets of history that we've been sharing each month as we celebrate our 60th anniversary this year. This month, in honor of Earth Day, we're highlighting the history of our glass bottles—one of the things that truly sets Longmont Dairy apart. Our glass bottles keep milk fresh, cold, and delicious while also helping to protect the environment by reducing waste. It's a win-win for all of us!

Earth Friendly!

We wish you a very Happy Easter with your family and friends.

Take care.







MOOO RECIPES



Ellie made this easy, incredibly moist Chocolate Chip Applesauce Cake-no icing needed! The recipe was shared with us by Shirley Ela, the thirdgeneration owner of **Ela Family** Farms, and mother of Steve. the farm's fourthgeneration and current owner.

Apples A'Plenty Applesauce

Ela Family Farms, a fourth-generation, 100% certified organic orchard in western Colorado, has been growing delicious, sustainable fruit since 1907. This family-run farm is dedicated to organic farming, zero food waste, and water conservation, ensuring the highest quality produce.

This April, enjoy 20% off their Apples A'Plenty Applesauce—made from a blend of their finest organic apples for a perfectly sweet and zesty flavor. Stock up while this special offer lasts!



togonog for taster

Longmont Dairy's Eggnog is a rich and creamy treat that is sure to please all your quests! Add Classic Eggnog to your order in April while supplies last!



Ela's Chocolate Chip Applesauce Cake

2 c. flour 1/2 c. shortenina

2 c. Ela Family Farms Apples A'Plenty Applesauce 2 c. sugar

1 tsp. baking soda 2 eggs 1/2 tsp. salt ½ c. nuts

2 Tbsp. cocoa 16 oz. chocolate chips

1 tsp. cinnamon

Combine flour, sugar, baking soda, salt, cocoa, cinnamon, shortening, applesauce, and eggs. Beat together well. Pour into a greased and floured 9x13" pan. Sprinkle nuts and chocolate chips

on top. Bake for 30 to 40 minutes in a 350° F oven.



Clip and file in your recipe collection!

Use this QR code to find it online.





APRIL—PRODUCTS OF THE MON

Bread

White Chocolate Blueberry

Prefare Meal

Green Chile Corn Chowder Rome's Sausage

Polish Sausage

