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# MOON NEWS

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

## Celebrating Women in Business & Local Partners

October is **National Women's Small Business Month** and we celebrate the talented women who bring their creativity, hard work, and passion to the products we deliver. We are a family-owned business with a long history of women in leadership and ownership, and are honored to partner with many women-owned businesses whose products you enjoy.



In fact, **75% of the products we offer** come from local businesses—many of them run by inspiring women. You might recognize some favorites: **Enjoy Biscotti, Tungsten Toffee, Bruna's Brazilian Cheese Bread, Bhakti Chai, Yo Bucha, and Mary's Mountain Cookies.** These companies bring their own story, traditions, and flavors to our customers, making our deliveries even more special.



Supporting local women business-owners means more than just delivering great food—it's about **strengthening our Colorado community.** By working with these businesses, we help keep dollars in our local economy, create connections between makers and customers, and share the joy of building something together. It's a partnership that goes beyond business; it's about mutual support, shared values, and a commitment to quality. We're proud to deliver their creations to you and to be part of a local network where women are shaping the future, one delicious product at a time.

*Pictured top to bottom are **Tracey Coelho**—Mary's Mountain Cookies, **Brook Eddy**—Bhakti Chai, **Bruna Graf**—Bruna's Brazilian Cheese Bread, and **Mary Sherman**—Enjoy Biscotti.*

## Partner with Us!

Help us support **Roberta's Legacy** and their work in Longmont and the St. Vrain Valley! Their mission is to walk beside those diagnosed with breast cancer and their families by providing care, resources, and services through a network of legacy friends and partners. **During the month of October, we will donate 50¢ to Roberta's Legacy for each bottle of Strawberry Milk delivered.** Use this QR code to donate directly or find other ways to get involved.



## OCTOBER Fall Flavors!



Dear Friends,

This month, we want to thank the great vendors we work with, most of which are based in Colorado. From Palisade to Platteville and Fort Collins to Castle Rock, we are grateful to work with such great local businesses.

Some of the local vendors we've worked with the longest are Mary's Mountain Cookies in Fort Collins, Enjoy Biscotti in Wheat Ridge, and Talbott's in Palisade. Visit our website and product list to see all of the vendors whose products we carry on our delivery trucks.

Take care,

Katie

# MOOO RECIPES

*This creamy sausage soup recipe is simple, comforting, and loaded with flavorful Italian sausage and potatoes. It's a ridiculously cozy soup that's ready in under an hour! Makes 4-6 servings.*

## Creamy Italian Sausage Soup



16 oz. Italian sausage  
 ¼ c. butter (½ stick)  
 ½ medium onion, chopped  
 2 stalks celery, chopped  
 2 cloves garlic, minced  
 6 Tbsp. flour  
 4 c. chicken broth  
 2 c. Longmont Dairy Half & Half  
 1 tsp. Worcestershire sauce  
 ½ tsp. crushed red pepper flakes, optional  
 1 lb. potatoes, peeled and diced  
 Salt and pepper to taste

Cook the sausage over medium-high heat in a soup pot until browned (about 10 minutes), breaking it up with your spoon as it cooks. Transfer to a paper towel-lined plate. Leave about a tablespoon of the sausage drippings in the pot.

*Note: to eliminate this step, substitute with sliced **Rome's Precooked Italian Sausage Links**, available this month.*

Melt the butter in the pot and sauté onion and celery for 4-5 minutes, scraping up any brown bits from the bottom of the pot.

Stir in garlic and flour. Cook for 2 minutes, breaking it up with your spoon to cook out the raw flour flavor. Slowly whisk in chicken broth until all the flour has dissolved and there are no lumps.

Stir in half-and-half, Worcestershire sauce, red pepper flakes, potatoes, and add the sausage back to the pot. Bring the soup to a boil over high heat, then reduce to a simmer. Cover the pot with the lid slightly ajar.

Let the soup simmer for about 15 minutes or until the potatoes are tender and the soup has thickened, stirring occasionally.

Season with salt & pepper if needed.

Clip and file in your recipe collection!

Use this QR code to find the recipe online.



## Seasonal Eggnog!

Don't miss our seasonal **Pumpkin** and **Classic Eggnog**. it's great as a splash of flavor in your coffee and a delicious treat for your Halloween party guests! Pumpkin is available through October and Classic through December, while supplies last.

## Talbot's Cider Now Available!

**Talbot's High Country Premium Apple Cider** is fresh-pressed from a blend of apples grown in Palisade, Colorado. It's refreshing, zesty, and bold; perfect to share with family and friends at your next seasonal gathering.

## Orange Cream Milk is Back!

Creamy and delicious, like an orange creamsicle in a bottle, our **Orange Cream Milk** makes a nutritious dessert or snack. Made with 2% milk and natural ingredients.



## OCTOBER—SEASONAL PRODUCTS

### Sweets

#### BREAD IN THE BOX

Cinnamon Caramel Apple

#### MARY'S MOUNTAIN COOKIE DOUGH

Pumpkin Chocolate Chip

### Meals/Soup

#### PREFARE

Beef Stroganoff

#### TICO'S

Chicken Tortilla Soup

### Meat

#### ROME'S SAUSAGE

Italian Sausage

