



VOL. 34, NO. 11
November 2026

MOOO NEWS

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



Meet Noah Warden

2026 Eggnog Bottle Design Contest Winner

Noah is 17 years old and was born in Lafayette. He has a 15-year-old brother, Luke, and many beloved pets, including his service dog, Toby, turtle Stuie, seven rabbits, and four chickens!

Music is his favorite subject in school. Although he is non-verbal, he always has sounds to make, and music gives him a meaningful way to express himself. Art is also a very important part of his life and his number one sensory activity. He has entered the Longmont Dairy Eggnog Bottle Design Contest several times and loves sharing his creativity with others.

Outside of school, he loves Groot, Marvel movies, exploring new places, and making people smile. Family movie nights and summer bowling are among his favorite activities. He uses his legs and an adaptive ramp to bowl.

He has participated in adaptive swimming and adaptive biking with his family since he was about five years old. For him, participation matters more than competition.

Looking toward the future, Noah hopes to inspire others to see ability before disability and to never underestimate what someone can contribute. His favorite Longmont Dairy treat is Original Eggnog, with Chocolate Milk a close second. Thanks for your fun eggnog bottle design, Noah. Great job!

Get your 2026 Eggnog Holiday Bottle

Classic or Cinnamon Eggnog in the **2026 Holiday Bottle** will be delivered December 7-11. Pre-order online, or call 303-776-8466, before noon on Friday, December 4. You may keep the holiday bottle! Order extra for friends and neighbors and just add a bow to make the perfect holiday gift.

NOVEMBER

Show Gratitude



Dear Friends,

Every November 11, we remember our veterans and the sacrifices they have made for our safety. I am so proud of two of the young men in my life: my stepson, Angus, who recently finished his time serving in the U.S. Navy, and my son-in-law, Rob, who is actively serving in the Marines as an Osprey pilot.

I'd also like to remember one of my very favorite customers and a veteran, Steve Newton, who passed away earlier this year. He regularly called our office and brightened the day of everyone who spoke with him. He joked about how much he loved "Udder Cola" and even gave us some of his beautiful artwork, which he made with other veterans as a form of art therapy.

Thank you to ALL of the veterans who have served and protected our country and happy Thanksgiving from all of us at Longmont Dairy!

Take Care,

Katie



MOOO RECIPES

This is a perfect Thanksgiving side topped with crispy french-fried onions and baked until golden brown and bubbly. It is easy to make, flavorful, and will please all of your holiday dinner guests! Serves 12-15.

Thanksgiving Green Bean Casserole

- | | |
|--------------------------------|------------------------------------|
| 1 stick Country Cream butter | 2 c. chicken stock |
| 5 lb. clean, fresh green beans | 1 c. Longmont Dairy Whipping Cream |
| 1 lb. sliced mushrooms | 2 c. French Fried Onions |
| ½ c. all-purpose flour | 2 qt. water |

Melt butter on medium high heat in a large sauté pan. Sauté mushrooms until golden brown. Add flour and stir until mixture is evenly distributed, creating a mushroom brown roux. Add chicken stock and cream, stirring mixture until evenly distributed. Reduce heat and simmer.

In a separate pot, bring two quarts of water with a tablespoon of salt to a boil. Add green beans and blanch until slightly tender. Strain green beans and immediately place in ice water. Remove when cool and pat dry.

Blend green beans into the mushroom mix. Stir in one cup of the Fried Onions. Add salt and pepper to taste.

Coat casserole dish with cooking spray and pour contents of sauté pan into dish. Top with remaining Fried Onions. Bake at 425° for 20 minutes, or until golden brown.



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



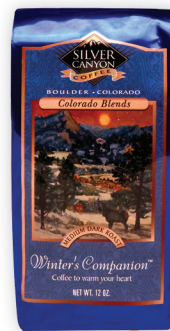
Coming Soon!

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



A Holiday Favorite

Get your day started right by brewing some **Winter's Companion Holiday Blend Coffee**. Sip and savor the rich, seasonal, deep, and complex flavors from Boulder-based roaster **Silver Canyon Coffee**.



**COLORADO
VETERANS PROJECT**



Help Us Support Local Veterans

In honor of Veterans Day, for each bottle of **New Orleans Cold Brew Latte** delivered during the month of November, **we will donate \$1 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!



NOVEMBER—SEASONAL PRODUCTS



Sweets

BREAD IN THE BOX

Pumpkin Chocolate Chip

MARY'S MOUNTAIN COOKIE DOUGH

Pumpkin Chocolate Chip

Meals & Soup

PREFARE

Chicken Parmesan Rigatoni

TICO'S

Chicken Tortilla Soup

Meat & Cheese

ROME'S SAUSAGE

German Sausage

ROCKING W CHEESE

Portobello Leek & Green Chili