

# Merry Christmas!



Winner of the 2016 Holiday Eggnog Bottle Design Contest

Kaelyn Jens, a freshman at Life Christian Academy, is the 2016 winner of the annual Eggnog Bottle Holiday Design Contest.

Kaelyn, daughter of Renee and Ken Jens, was born in Colorado, has a younger sister, a Golden Retriever, and has enjoyed art since she was young. In school, she has experimented with sculpture, animal drawings and portraiture. She hopes to be able to add more art classes into her already busy schedule and to work for a degree in digital arts and graphic design.

Sandy Price, Kaelyn's art teacher at Life

Christian Academy, said, "I am thrilled that Kaelyn won this contest for Longmont Dairy; Kaelyn is a delightful young lady with growing artistic skills! This fun opportunity is just the beginning!"

Kaelyn has been in gymnastics since she was two years old. In the summer, she enjoys hiking and camping with her family and likes just hanging out together, to watch a movie or go to the park.

Congratulations, Kaelyn!

Dear Friends,

One of my favorite parts of Christmas and the holiday season is the Christmas tree. Growing up, we always cut our own tree. That fresh pine smell in the house was so special and specific to that happy time of year. Mom was a good cook, so add those baking smells, and you have a very special memory.

When I grew up, my first job was working at Robbins Flower Shop in Longmont. Talk about a flood of new smells! Wow-Cinnamon sticks simmering on the stove, exotic evergreen boughs and carnations enlarged my "smells memory".

These days my favorite smells have to do with my grandkids; that "outdoor smell" when they come in from playing in the cold air. I love hearing, "Grandma, can I help in the kitchen?" and filling the house with those sweet smells! These wonderful memories have grown through the years.

We all hope your holidays are filled with great smells and your memories are filled with love.

Merry Christmas,

Susan

and all your friends at Longmont Dairy

# MOOD RECIPES





### Sugar Cookie Tacos

Easy, sweet and delicious! We love that you can make these with any fruit you want, and with either refrigerated or homemade cookie dough.

Prep Time: 20 minutes. Total Time: 35 minutes. Serves 12.

½ tub (1 lb.) Mary's Mountain Roll-Out Cut-Out Sugar cookie dough
5 tablespoons granulated sugar (divided)
¾ teaspoon cinnamon
1 cup LDF heavy whipping cream
2 cups fruit, chopped

Preheat oven to 350° F. Wrap a rolling pin in foil. In a small bowl, combine the 2 tablespoons of sugar and the cinnamon. Roll dough to ½ inch thick. Cut out 3 to 4" rounds. Press each cookie dough round into the cinnamon-sugar mix, then place on a baking sheet. There should be about 6 cookies per sheet, evenly spaced. Bake the cookies until golden brown (12-15 minutes).



Immediately and gently remove cookies from the pan and drape over the foil wrapped forms. Press gently to mold the cookie to the roll. Allow to cool completely before removing.

In a medium bowl, beat the heavy cream and 3 tablespoons of sugar together on medium-high speed, until stiff peaks form. Fill each cookie with 2 tablespoons of the whipped cream and top with chopped fruit.

Recipe adapted from whatscookinggirls.blogspot.com Mooo News, December 2016

## Mimosas for Holiday Breakfast

For a refreshing sparkle to your Mimosas, try making them with Talbott's Mountain Gold Premium Apple Cider.

#### Easy Christmas Fruit Tarts

Mary makes them easy!

Mary's Mountain Roll-Out Cut-Out Sugar cookie dough

Your favorite fruit pie filling (apple, blueberry, peach, or mincemeat)

Pre-heat oven to 350° F.

Roll out dough super thin, cut out 2.5" round circles. Place them 2 inches apart on a greased cookie sheet. Using fruit pie filling of your choice, place a heaping tablespoon in the middle of dough circle. Roll out more dough making more round 2.5" circles to place on top of filling. Pinch or fork around the edges to close the sides. Fork the top to release steam. Bake about 30 minutes.

#### Thumb Print Cookies

(Holiday Jewel Cookies)

Mary's Mountain Roll-Out Cut-Out Sugar cookie dough Raspberry jam

Shape dough into 1" balls. Place dough ball 2 inches apart on ungreased cookie sheet. Using your thumb, make an indentation in the center of the ball. Fill each thumbprint with about ¼ teaspoon jam. Bake at 350° for 12-15 minutes. When cool, sprinkle lightly with powdered sugar or drizzle with our famous Almond Glaze (see below). Makes a beautiful holiday cookie

#### Mary's Famous Almond Glaze

3 cups powdered sugar 1 Tbsp. Almond Extract 1 Tbsp. Vanilla Extract ¼ cup of water

Beat with hand mixer until creamy, spread a thin layer on cookie or drizzle on top of cooled cookie and let dry. If you want to add colorful sprinkles on top of glaze, do so right away before the glaze dries.

Mary Johns, Mary's Mountain Cookies Mooo News, December 2016





#### Winners of the Porch Photo Contest

Thank you to all of you who sent us a photo of your decorated front porch. It was great fun to see all your ideas, pets and milk boxes. We are happy to announce our winners:

1st place goes to Lisa Caranta of Aurora. What an inviting porch!

2nd place winner is Jennifer Mearing of Longmont. That red seat is so inviting.

3rd place goes to Mandi Wood of Boulder. Wonderful detail with milk caps on the owl!

To see the winning shots and many more of your great porch photos, please visit www.LongmontDairy.com/porch.





#### Tune in to the Ronald McDonald House Radiothon

We are thrilled to partner with Ronald McDonald House Charities and sponsor the upcoming KOSI 101.1 Radiothon on December 1st. Last year the event raised \$330,000 for the families of Ronald McDonald House.



#### Pre-Order Your Holiday Eggnog Bottle

Call our office to pre-order your collectable 2016 Holiday Eggnog Bottle with Classic or Cinnamon Eggnog.

Order by Friday, December 9 to enjoy with your family or to give to a neighbor or friend. Bottles make a great hostess gift.

Special Eggnog Holiday Design bottles will be delivered from December 12 through December 16. Classic and Cinnamon Eggnog will be available until December 31st.



