



LONGMONT DAIRY FARM INC.

VOL. 25, NO. 4  
April 2017

# NEWS

920 Coffman, Longmont, Colorado 80501

www.LongmontDairy.com

(303) 776-8466

Longmont Dairy Farm, Inc.

# APRIL Happy Easter!

## Easter Activities for the Kids

### Kid Filled Eggs

Have your kids help fill plastic eggs with their favorite healthy snacks. Seedless grapes, cubes of cheese, small cut carrots, raisins, nuts and fish crackers. You can hide them or fill an egg carton for a complete lunch.

### Bird Nests

- ½ cup chocolate chips
- ⅓ cup chow mein noodles
- 1 Tbs. hot water
- Jelly Beans or Tic-Tac candies
- Waxed paper and spatula

In microwave, melt chocolate chips in 10 second intervals, until melted. Quickly add hot water and stir until smooth. Add chow mein noodles and stir until coated with spatula. Drop onto waxed paper making 5 equal-sized mound. With clean hands gently form into the shape of a nest and use your thumb to make a depression in the center. Add the jelly bean eggs. Store in a cool place.

Dear Friends,

Have you ever been asked by a child, "Where does milk come from?" Generally speaking, we say, "From cows." And, that is usually true. However if your Longmont Dairy milk-drinking-kids ask, you can give them a more specific answer. You can tell them that you know where the cows live (most of them have lived on our farm in Loveland since they were born). The milk travels from the farm to the bottling plant in Longmont, our location for the past 50+ years. You can also share that the cream is separated from the milk and both are pasteurized, homogenized and filled into glass bottles at the bottling plant. And finally, within a day or two, the bottles of milk arrive at your house in the middle of the night!

We hope our story gives you and your family the assurance that the milk you drink from Longmont Dairy is produced locally, by a herd of cows that we know very well, in the same place every week, and is very fresh. And, that is why it tastes so very good!!

Happy Easter! Happy Spring! Happy Earth Day!

Take care till next time,

*Susan*

## From Our Cows to Your Door

### 1. The Farm

Our family has always owned our cows. They are wonderful, valuable animals and we keep them in the best possible health with great food from local farmers, regular visits from the vet and large spaces to roam or gather with their friends.

### 2. Milking

We milk our cows three times a day to keep them more comfortable. The milk from our cows goes through the milking system in the barn, and directly to storage tanks. It is picked up by a tanker truck every morning then delivered to our processing plant.



### 3. Bottling

Our glass bottles are sanitized once they are returned. The milk arrives from the farm in the morning, is pasteurized, homogenized, cooled, bottled, and stored in coolers.

### 4. Delivery

Our delivery drivers arrive at 8 p.m. and load their trucks with the fresh milk and products for the homes they will deliver to. They deliver to their routes through the night making over 150 stops before 6:30 a.m. The drivers deliver your products to your porch and pick up the used bottles to return them to the plant.

### 5. Enjoy

Our milk is delivered in glass bottles, overnight, fresh from our cows. Our customers say that milk tastes better in glass bottles.



# MOOO RECIPES

## Easter Bunny Cake

Gram always decorated the bunny cake for Easter, and it's fun for the kids to help make it.

Bake 2 - 9" round cakes from your favorite recipe or 18.25 oz. box cake. Let cool completely.

### Frosting:

6 Cups powdered sugar  
3 sticks butter, softened  
1 Tbs. vanilla extract  
2-3 Tbs. milk

### Items to go on top of frosting:

1 ¼ Cups sweetened, shredded coconut  
Gum drops for the nose and eyes  
Marshmallows for feet and tail  
Pink construction paper for the ears

In a large bowl, beat butter until softened. Slowly add powdered sugar and beat until almost incorporated. Add vanilla and milk and beat on high until smooth.

Remove cooled cakes from pans. Cover the flat side on one cake with a thin layer of frosting. Place the second cake, flat side down, on top of the frosting.

Measure 5" from the side of the cake and cut across the cake making a piece with a 5" radius and one with a 4" radius. Place the large half, flat side down, on a long platter or board as the body.

Cut the smaller piece in half making two wedges - one for the head and one side for the legs. With one wedge, place the head, with one flat side down and one flat side connected to the body.

Separate the two layers of the second wedge and place one layer on each side of the body for legs. Use a serrated knife to trim and round the head and legs, and to flatten the front of the face. Save all cake scraps in a small bowl.

Tail: With a fork, mash the scraps in the bowl. Then form into a ball with your hands. Apply ball to back of bunny with frosting.

Frost the bunny cake with the frosting. Sprinkle with the coconut and gently tap into the frosting.

Place a pink gum drop as the nose and two black gum drops as the eyes. Cut a marshmallow in half lengthwise and place as feet. Make 3 small cuts in the front of the foot to make the toes.

Fold pink construction paper in half and cut a 5" arc (with fold in middle) for each ear. Place between the body and head for the ears.

*Recipe inspired by Fae Burgess  
Moo News, April 2017*

## Easter Eggs!

Eggland's Best White Eggs are high in nutrition. They are fun to decorate and fun to find. Order now!

For more decorating tips, visit [MooRecipes.com](http://MooRecipes.com).



## Classic Eggnog Returns for Easter!

Celebrate with delicious Eggnog. Deliveries start April 3rd and run through Easter. Order now!