



VOL. 27, NO. 9
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SEPTEMBER

Fall is in the Air!



www.LongmontDairy.com

The Wonderful Tastes of Fall

Fresh Baked Cookies from your Kitchen!

Nothing stirs memories of home quite like warm cookies fresh from the oven. Helping grandma stir the batter, sneaking chocolate chips from the dough, rolling little cannon balls of cookie dough, and proudly displaying your golden-brown cookies that were too hot to eat without a glass of milk, are all part of the fun we had, cooking together with family.

Mary Johns is a local baker in Ft. Collins who went from a dude ranch cook to the CEO of her own small but expanding business.

If it's hard to choose between the *new and seasonal flavors* (**Oatmeal Raisin, Double Fudge, and Pumpkin Chocolate Chip**) and our regular flavors (Chocolate Chip Cookie Dough, and Monster Cookie Dough), let the kids pick them! Delicious with a glass of cold milk.

(Continued inside.)

Dear Friends,

September is one of my favorite months of the year...the weather is great, the colors are gorgeous, and we get back into the routine of life after a busy summer. I also love getting out to a Colorado State football game at the beautiful new stadium. We've included some delicious recipes to help with any tailgate parties you may be going to.

September is also the time of year that we bring back a lot of our seasonal items. I often have friends and customers ask when the Eggnog is coming back...apparently, they are hooked. And the office staff and I couldn't resist some of the new flavors that Mary's Mountain Cookies sent us to carry this fall.

We love hearing your feedback. Let us know what you think about some of the new products we've introduced.

Take care,

Katie

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Longmont Dairy Farm, Inc.



NEWS

MOON

The Wonderful Tastes of Fall

(Continued from front.)

Food and Friends at a Tailgate

When food is the pre-game focal point, pulling your circle of friends together in a parking lot, of course, means you want to serve the best.

Surprise your guests with **Classic Eggnog and Pumpkin Spice Eggnog**. It's unexpected before the holidays, but convenient and delicious as a party drink or dessert.

Apple Cider is the signature taste of fall. Fresh pressed from Palisade, Colorado, serve it cold or hot, spiced or not. Rocky Mountain snow melt, and the natural minerals in the high, alluvial soils, combine to nourish fruit trees and create an exceptionally flavored cider.

Lemonade & Tea is the refreshing, not so sweet option that golfers and players love to drink. When hot, sunny days linger, it's a perfect pick-me-up.

Coffee on a Chilly Morning!

Relax! Cuddle-up with your favorite reading materials and a fresh-brewed cup of **Harvest Pumpkin Coffee** for a special taste of fall. Smooth, rich, and perfect for a chilly autumn morning. Pre-ground in 12 oz. bags.

Talk with a neighbor! Pause in the middle of a chaotic morning to serve a **French Vanilla Latte Cold Brew** (cold or warmed) to your neighbor as you catch up on your friendship.



7 Million
Milk Caps for
MOOOLA

7 Millionth
Bottle Cap
Collected

Congratulations to Northridge Elementary School, Highlands Ranch!

Earlier this summer, we were amazed to learn we had crossed the 7 millionth cap mark. This means that with the Longmont Dairy Milk Caps for Moooola Program, local schools have received over \$350,000 in funds to use, as they wished, for the benefit of their students.

We want to thank the over 360 participating schools in our region for working hard to submit bottle caps. Northridge Elementary has collected over 32,217 caps since they started and, for turning in the 7 millionth cap, will receive a special cash bonus and a party.

The Milk Caps for Moooola Program pays 5 cents for each cap collected from Longmont Dairy bottled products. The funds earned are used to benefit students. To see if your school is participating, or for information about signing up, visit LongmontDairy.com/milk-caps-for-moooola.

Bread of the Month: **Zucchini**



New Cookie Flavors

Try new Oatmeal Raisin, Double Fudge, and seasonal Pumpkin Chocolate Chip Cookie Dough by Mary's Mountain. 3 lb. tubs.

New! French Vanilla Latte Cold Brew!

Crazy delicious! Customer tested and approved!

Start the morning fast with Colorado Cold Brew. Quart bottles.

New! Lemonade & Tea - the Golfers' Choice

The perfect combination of fresh-brewed black tea and our lemonade which is 20% lower in sugar. Half-gallon bottles.

Pumpkin Noosa Yoghurt

Back for the Fall - Pumpkin Flavored Noosa Yoghurt. It's rich and creamy. Locally made. 8 oz. tubs.

Pepperoni Pizza Kits - Have you tried them?

Perfect after practice when you have hungry players.

The popularity of this product has blown us away!

They are fresh-frozen with great ingredients, fun to make, and easy to bake!

Kit makes a medium-size pizza for just \$9.99.





Tips & Reminders



Labor Day Deliveries!

Remember! We deliver on Labor Day.

If you will be away, please "Skip Delivery" in your online account.

MOOO RECIPES

Buffalo Chicken Dip

(without the mess)! Great for tailgate parties.

- 1 cup Daisy Sour Cream
- 1 cup Tillamook Cheddar Cheese (shredded and divided)
- ½ cup crumbled blue cheese (optional)
- 8 oz. packaged cream cheese (softened)
- 1 (1.6 ounce) package McCormick® Buffalo Wings Seasoning Mix
- 1 ½ cups shredded, cooked chicken
- Dippers: Carrot sticks, celery sticks, and your favorite dipping chip

Preheat the oven to 350° F. Prepare a lightly greased 9 x 9" casserole dish. Reserve blue cheese and ½ cup shredded cheese. Mix remaining ingredients (except the dippers) in a medium bowl. Spoon into pan. Top with remaining ½ cup Cheddar cheese and top with blue cheese. Bake 20 minutes until heated through. Serve with a selection of dippers.



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Tailgate Taco Dip

- 1 lb. ground beef
- 1 green bell pepper, diced
- 1 package taco seasoning mix
- 1 medium tomato, chopped
- 6 green onions, chopped
- 2 Tbsp. hot taco sauce
- 16 ounces Daisy Sour Cream
- 8 ounces Tillamook Shredded Sharp Cheddar Cheese
- tortilla chips

Spray a 9 x 13" casserole dish with cooking spray. Preheat oven to 350° F. Brown ground beef in large skillet. Drain grease. Add bell pepper and taco seasoning. Spread mixture into prepared casserole dish. Top with chopped tomatoes and green onions. Add taco sauce. Spread sour cream on top and sprinkle with grated cheese. Bake in oven until cheese is melted and bubbling (about 15 minutes). Serve with tortilla chips. Makes 20 servings.



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