



VOL 19, NO.1
January 2011

LONGMONT NEWS

920 Coffman, Longmont, Colorado 80502-0998

www.longmontdairy.com

(303) 776-8466

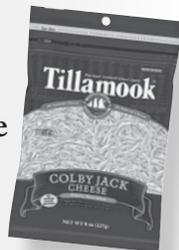
Longmont Dairy Farm, Inc.

Happy New Year!

We are ringing in the New Year by bringing three delicious new products to you. They will be available for home delivery on January 1, 2011.

Introducing—

Colby Jack Shredded Cheese
8 oz. - \$3.79



Mozzarella Shredded Cheese
8 oz. - \$3.79



Granola

by Colorado's
award-winning
Enjoy Biscotti
Company

\$7.49 lb.



Join us at the Quaker Oatmeal Festival in Lafayette

On January 8, Longmont Dairy will be providing all of the milk, cream and orange juice for the Chamber's annual Oatmeal Breakfast. We hope you can join us! For details, visit www.LafayetteColorado.com/events.

Reusable Glass Bottles Help Conserve Local Landfill

Did you realize that by purchasing your milk, in Longmont Dairy's reusable glass bottles, that you are doing your part in helping to preserve Colorado? We did the math and the facts are amazing.

Longmont Dairy Farm has been in business for over two decades. In this time-frame (based on the average number of customers we have had over the entire period of time), we have delivered about 20,000 gallons of milk every week.

When this number is multiplied by 52 weeks in a year, we discovered that comes to 1,040,000 gallons of milk each year. Multiply that by 22 years, for a grand total of **22,880,000** gallon plastic milk bottles that have not been dumped into our beautiful state's landfill!



Dear Friends,
Happy New Year 2011!



My resolution (*or more accurately, my hope*) for 2011 is to be a better communicator. I have made a list of steps that I am going to try to follow to hopefully help me to keep my resolution—they are listed below. I hope you will be to sit down and think of your goals for 2011.

Step #1:

Be more careful with people's names. Remember them, spell the m correctly, and don't use shortened (or lengthened) versions!

Step #2:

Listen attentively to what people are saying, and be sure to understand or ask for clarification.

Step #3:

Correctly and carefully handle words of truth; do not exaggerate or overstate.

I hope that you enjoy our new products and I look forward to seeing you in Lafayette at the Quaker Oatmeal Festival on Saturday, January 8 in Lafayette.

Keep warm & take care 'til next time,

Susan Boyd

MOOO RECIPES

©2011 Longmont Dairy Farm, Inc.



Corn Chowder

1 cup (2 sticks) Country Cream butter
 1 small onion, diced
 1 small carrot, finely diced
 1 small celery stalk, diced
 1 clove garlic, minced
 ½ cup flour
 3 cups white corn kernels, fresh or frozen
 3 cups chicken stock
 2 cups Longmont Dairy Half and Half
 Salt and black pepper, to taste
 Longmont Dairy Shredded Colby Jack Cheese, as desired
 Salsa and Cilantro for garnish, optional

Melt 1 stick of the butter (reserve the second stick) in a large saucepan over medium heat. Add the onion, carrot, celery, and garlic, and saute' for two minutes. Add the flour and mix together to make a roux. Stir continuously to eliminate any lumps of flour. Cook until the mixture is lightly browned, then set aside to cool to room temperature.

Meanwhile, combine the corn and chicken stock in another saucepan, and bring to a boil. Simmer for 10 minutes. Pour the boiling stock with the corn (a little at a time) into the saucepan with the roux, whisking briskly so it doesn't lump. Return the skillet to the heat and bring to a boil. The mixture should become very thick.

In a small saucepan, gently heat the half-and-half, then stir it into the thick corn mixture. Add and salt and pepper as desired. Just before serving, cut the remaining stick of butter into large chunks. Add it to enrich the soup, stirring until the butter melts. Garnish with LDF Shredded Colby Jack Cheese and salsa and cilantro, as desired.

Revised recipe from a recipe appearing in the MOOO News, January 2006



Order: 303-776-8466
LongmontDairy.com

Delivery Charge – \$1.00 per delivery
 Prices effective January 1, 2011

Whole Milk - 1/2 Gallon	\$2.59
Whole Milk - 1 Quart	\$2.15
Reduced Fat (2%) Milk - 1/2 Gallon	\$2.59
Reduced Fat (2%) Milk - 1 Quart	\$2.15
Low Fat (1%) Milk - 1/2 Gallon	\$2.59
Low Fat (1%) Milk - 1 Quart	\$2.15
Fat Free (Skim) Milk - 1/2 Gallon	\$2.59
Fat Free (Skim) Milk - 1 Quart	\$2.15
Chocolate (2%) Milk - 1 Quart	\$2.30
Chocolate (2%) Milk - 4-Pack	\$7.24
Strawberry Flavored (2%) Milk - 1 Quart	\$2.15
Half and Half - 1 Quart	\$3.12
Half and Half - 1 Pint	\$2.12
Whipping Cream - 1 Quart	\$5.32
Whipping Cream - 1 Pint	\$3.12
Orange Juice - 1/2 Gallon	\$3.80
Orange Juice - 1 Quart	\$2.49
Apple Juice - 1/2 Gallon	\$4.21
Apple Cider - 1/2 Gallon	\$4.21
Medium Cheddar Cheese - 16 oz.	\$6.89
Sharp Cheddar Cheese - 16 oz.	\$6.89
Colby Jack Cheese - 16 oz.	\$6.89
NEW! Colby Jack Shredded Cheese - 8 oz.	\$3.79
NEW! Mozzarella Shredded Cheese - 8 oz.	\$3.79
Egg-Land's Best Eggs - 1 Dozen	\$3.79
Country Cream Butter - 1 lb.	\$4.99
Meadow Gold VIVA Low-fat Cottage Cheese - 24 oz.	\$4.94
NEW! Almond Granola - 1. lb.	\$7.49
Bammy's Cookie Dough - Chocolate Chip -18 oz.	\$3.99
Sports Drink Bottle	\$13.95
Metal Porch Boxes	\$45.00

Cold Weather Milk Tips

- Bring milk in as soon as possible.
- Keep the cooler close to the house.
- Leave a rug next to the box and we will bundle it up after delivery.
- If your milk freezes, and if the bottle is not broken, the milk can be thawed at room temperature. Unseal the cap and place the bottle in the sink, in case it leaks or spills. "Thawed" milk is perfectly safe to drink. Return the bottles to the refrigerator as soon as possible.