



VOL 21, NO. 7  
July 2013

# MOOO NEWS

920 Coffman, Longmont, Colorado 80502-0998

www.longmontdairy.com

(303) 776-8466

Longmont Dairy Farm, Inc.

# JULY Happy 4th of July!

## Coloring Contest Winners

Thanks kids for all your wonderful drawings about how you like to Mooove to stay fit. We will be posting some of your drawings at our kids page, at Longmontdairy.com.

## Hot Weather Reminders

Bring your bottles inside early in the morning to avoid spoilage. The milk box does not keep milk cool during a warm day. The average shelf life of Longmont Dairy milk, kept at 40° F., is 10 to 12 days. Please rinse the bottles after they are empty. Throw away the caps and do not return them to us. Open the lid of your cooler to keep it fresh and cool it off before your delivery arrives.



Dear Friends,

Last month David and I traveled to Houston with a group of our managers to attend a conference of companies who also use glass milk bottles. We learned a lot, laughed a lot, and had a great time touring Stanpac's plant (where ice cream cartons are manufactured) and the Blue Bell plant (complete with samples...Yum!)

On the flight to Houston, our office manager, Amy, gave the flight attendant something to throw away and he asked where she/we were from. When she said Longmont, his excited response was, "Do you know of Longmont Dairy?" The others sitting with her all chimed in, "We *are* Longmont Dairy!" The flight attendant went on to say how great our chocolate milk was, how much he loved our service, and how he looked forward to coming home to a fresh quart of chocolate milk in the fridge when he returned from his trips. I thought it was pretty cool that his whole household (6 flight attendants) have home delivery service with us! So, thanks for making our day, Scott!!

We are looking forward to the Rodeo Parade on Saturday, August 3rd, and the Boulder County Fair. We had a wonderful time with our families last year. Hope to see you there.

Take care till next time,

*Susan Boyd*

©2013 Longmont Dairy Farm, Inc.

## Easy Raspberry Lemonade Sherbet

Kids can make this refreshing dessert.  
Makes about 5 cups

3½ cups Longmont Dairy Raspberry Lemonade  
½ cup Longmont Dairy Cream  
1 tsp. imitation rum (optional)



Prepare your ice cream maker so it is ready to start. Combine chilled lemonade and cream in the bowl of your ice cream maker and immediately insert paddle and start the ice cream maker according to manufacturer's instructions. (A delay in starting may cause the cream to curdle.) After sherbet is frozen, add imitation rum flavoring. (The alcohol in real rum will delay freezing.) Transfer to a storage container, cover tightly and freeze until ready to serve (about 4 hours is preferred).

*Recipe contributed by Molly Burgess  
MooNews, July 2013*

## Eggnog Ice Cream

Makes 1 quart

4 eggs separated  
½ cup sugar  
1 cups whole Longmont Dairy milk

1 cup Longmont Dairy cream  
1 tsp. freshly grated nutmeg or 1½ tsp. dried nutmeg  
2 Tbsp. bourbon, scotch or rum extract

Separate egg whites from yolks, and save for scrambled eggs. Mix egg yolks and sugar until the sugar is dissolved.

In a sauce pan, combine milk and cream and, while stirring, bring just to a boil. Remove from heat and cool slightly. Add a small amount of hot milk to the eggs and sugar, stirring constantly. Continue to add milk gradually, stirring in between. Return milk and egg mixture to the pot and place over medium heat, stirring until it reaches 160° F. Remove from heat and stir in bourbon and nutmeg. Cool in refrigerator until it reaches 40° F (4-6 hours).

Process in an ice cream maker according to manufacturer's instructions. Place in a sealable container and freeze for 2 to 4 hours for traditional ice cream.

## Basic Gelato

4 servings

2 cups LDF Milk  
1 cup LDF cream  
4 egg yolks  
½ cup sugar

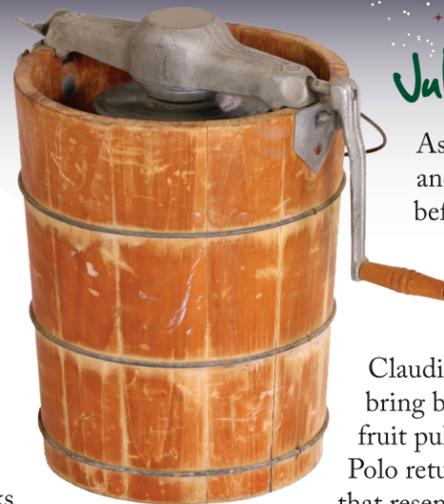
Warm milk and cream in a sauce pan until foal forms around the edges. Remove from heat.

In large bowl, beat egg yolks and sugar until frothy. Slowly pour the warm milk into the egg yolks, whisking constantly. Return mixture to sauce pan. Cook on medium heat, stirring constantly until the mixture gels slightly and covers the back of the spoon. Remove from heat if small egg lumps form.

Pour mixture through a sieve into a bowl. Add your favorite flavors: vanilla, shaved chocolate, peanut butter and jelly, pureed or chopped berries. Be creative. Cover and chill for 4 hours.

Pour mixture into an ice cream maker and freeze according to manufacturer's instructions. Place in air-tight container and freeze until firm.

*Adapted from www.foodnetwork.com  
MooNews, July 2013*



## July is National Ice Cream Month

As you enjoy your next scoop of ice cream during a hot and lazy day in July, consider its history. Ice was rare before refrigeration.

We know that Alexander the Great enjoyed snow and ice flavored with honey and nectar in the 4th century B.C., and the Roman Emperor Nero

Claudius Caesar sent his slaves to the mountains to bring back snow and ice that were flavored with fruit pulp and honey. In the 13th century, Marco Polo returned from the Far East with a recipe that resembled what we now call sherbet, and this may have been the inspiration for ice cream.

In 1660, a Sicilian name Procopio dei Coltelli opened a café in Paris and introduced the public to his recipe that blended cream, milk, butter and eggs, and he created the first ice cream machine which became the model for modern day ice cream makers.

In 1984, President Ronald Reagan designated July as National Ice Cream Month, and the third Sunday of the month as National Ice Cream Day. He called for all people of the United States to observe these events with "appropriate ceremonies and activities." We agree. Plus, one cup of ice cream has 170 mg of calcium, plus riboflavin and protein.

Celebrate July by making your own ice cream with our delicious cream or half and half. We've also posted some extra ice cream recipes at MooRecipes.com that will help you pass a lazy summer day.



## Annual Eggnog Bottle Design Contest

Deadline—July 15, 2013

Winning design appears on the 2013 Eggnog Bottle!

Even though it's National Ice Cream month, it's time to think about the Eggnog Bottle Design Contest. If it seems like this contest is too early, that's because it takes a long time to print and ship our special glass bottles.

Our theme for 2013 is "Your Favorite Christmas Memory."

Your drawing must fit vertically within a 11/2" x 41/2" rectangle. Use the template on the reverse side of this issue, and send us your best line drawing. Please only use black plus one color. Print your name, age, school and address on the back of each entry you submit. Mail it to "Eggnog Bottle Contest," PO Box 998, Longmont, CO 80502-0998 or email your drawing to amyw@longmontdairy.com.

Thinking of Eggnog while you draw? Try out our Eggnog Ice Cream recipe in this issue.

Name: \_\_\_\_\_ Age: \_\_\_\_\_

Address: \_\_\_\_\_ Grade: \_\_\_\_\_

Phone: \_\_\_\_\_ School: \_\_\_\_\_



*Adapted from www.foodnetwork.com  
MooNews, July 2013*



Prices effective July 1, 2013

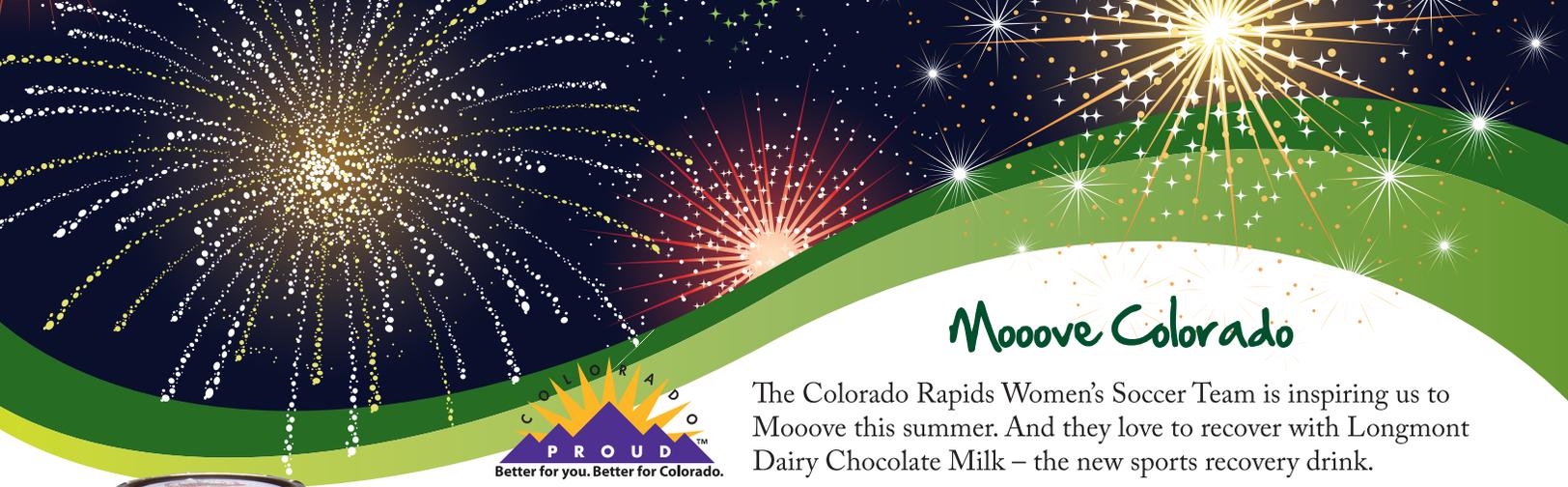
<b>Whole Milk</b> ½ Gallon - \$2.89 1 Quart - \$2.24	<b>Country Cream Butter</b> 1 lb. - \$4.99
<b>Reduced Fat Milk - 2%</b> ½ Gallon - \$2.89 1 Quart - \$2.24	<b>Grassland Spreadable Butter</b> 8 oz. - \$2.89
<b>Low Fat Milk - 1%</b> ½ Gallon - \$2.89 1 Quart - \$2.24	<b>Daisy Cottage Cheese</b> 24 oz. - \$5.69
<b>Fat Free Milk - Skim</b> ½ Gallon - \$2.89 1 Quart - \$2.24	<b>Daisy Sour Cream</b> 16 oz. - \$3.69
<b>Half and Half</b> 1 Quart - \$3.39 1 Pint - \$2.39	<b>Tillamook Block Cheese</b> 16 oz. - \$6.99
<b>Whipping Cream</b> 1 Quart - \$5.69 1 Pint - \$3.49	<b>Tillamook Shredded Cheese*</b> 8 oz. - \$3.99
<b>Chocolate Milk (2%)</b> 1 Quart - \$2.39 4-Pack - \$7.39	<b>Tillamook Sliced Cheese*</b> 8 oz. - \$3.99
<b>Strawberry Milk (2%)</b> 1 Quart - \$2.24	<b>Tillamook Tilla-Moos Pack-it-Pals*</b> 10 - ¾ oz. servings. - \$4.79
<b>Meadow Gold Buttermilk</b> 1 Quart - \$3.99	<b>Egg-Land's Best Eggs</b> Cage Free Brown - AA Large 1 Dozen - \$4.14 White - Grade AA Large 1 Dozen - \$2.99
<b>Orange Juice</b> ½ Gallon - \$3.80 1 Quart - \$2.49	<b>Noosa Yoghurt*</b> Mango, Blueberry, Peach, Strawberry Rhubarb, Raspberry, Honey, Lemon <b>Purchase Individually:</b> 8 oz. - \$2.89 <b>SAVE! Order 6 or more:</b> 8 oz. - \$2.49 each
<b>Talbot's Apple Juice</b> ½ Gallon - \$4.21	<b>Metal Porch Boxes</b> \$57.50 - optional
<b>Lemonade and Raspberry Lemonade</b> ½ Gallon - \$2.99	

\* These products must be preordered.

Quantity Discounts apply to purchases of 20 or more ½ gallon bottles of milk per month (if there is no previous balance on your account).

Weekly Minimum Delivery: 3 bottles, any size.

Delivery Charge (per delivery) - \$1.00



## Mooove Colorado

The Colorado Rapids Women's Soccer Team is inspiring us to Mooove this summer. And they love to recover with Longmont Dairy Chocolate Milk – the new sports recovery drink.

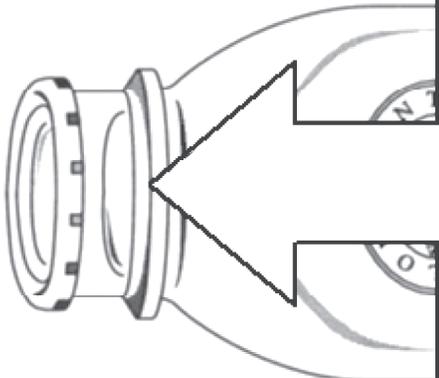


### The Colorado Rapids Women rehydrate after the game with **LONGMONT DAIRY CHOCOLATE MILK**

Lexi (left) and Brooke (right) refresh and rejuvenate with chocolate milk. Brooke Spence is formerly an Australian football (soccer) player playing for the Brisbane Roar. She plays Defender for the Colorado Rapids Women. Lexi Tagen from Manatou Springs, played for Regis University. She is a mid-fielder for the Colorado Rapids Women.



Research indicates that chocolate milk is, by far, the superior energy drink for serious athletes; it refuels muscles after a workout. Studies show that carbohydrates and protein in chocolate milk help muscle recovery. Read more at [LongmontDairy.com/chocolate\\_milk.htm](http://LongmontDairy.com/chocolate_milk.htm).



Design your Egnog Bottle here, or within a 4 ½" x 1 ½" rectangle.

You can use the above rectangle as a guide. Be sure to include your name and address on the reverse side of your entry.