

Special Introductory Offer—  
**Longmont Dairy  
Specialty Artisan Cheese**

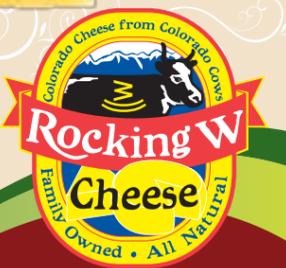
Anyone who loves cheese will love our new  
**Specialty Artisan Cheese**  
Jalapeño Jack • Farmers Veggie  
Asiago • Cucumber Dill



**\$5.99** each 8 oz. package,  
or save \$5.00 and try all four varieties  
for **\$18.95**  
The 4-pack contains  
one of each variety

Pre-order now for  
delivery beginning November 14.  
Available through Dec. 30.

To preorder, call:  
**303-776-8466**



[www.LongmontDairy.com](http://www.LongmontDairy.com)

**Calling all Chefs!**

We are always interested in trying new recipes. If you would like to share one or more of your favorite recipes, using Longmont Dairy products, we would love it! Just post your delicious recipes onto Longmont Dairy Farm's Facebook page or email us your recipes c/o Amy Willard at AmyW@LongmontDairy.com. If you are not a fan of our Facebook page, please join us today. Our official group page is Longmont Dairy Farm, Inc.



Join us on Facebook at Longmont Dairy Farm, Inc.

- The MOOO NEWS is published twelve times a year by Longmont Dairy Farm, Inc. and is delivered free of charge every month to our customers.
- Articles of interest, recipes and pictures may be submitted at the sender's risk. Submission of material implies the right to edit and publish all or in part. Direct all email inquiries to: AmyW@LongmontDairy.com.



Prices effective  
October 1, 2011



<b>Whole Milk</b> ½ Gallon - \$2.79 1 Quart - \$2.15	<b>Talbot's Apple Juice &amp; Talbot's Apple Cider</b> ½ Gallon - \$4.21
<b>Reduced Fat Milk (2%)</b> ½ Gallon - \$2.79 1 Quart - \$2.15	<b>Tillamook Block Cheese</b> Medium Cheddar Cheese Sharp Cheddar Cheese Colby Jack Cheese 16 oz. - \$6.89
<b>Low Fat Milk (1%)</b> ½ Gallon - \$2.79 1 Quart - \$2.15	<b>Tillamook Shredded Cheese</b> Sharp Cheddar Cheese Colby Jack Cheese Mozzarella Cheese 8 oz. - \$3.79
<b>Fat Free Milk (Skim)</b> ½ Gallon - \$2.79 1 Quart - \$2.15	<b>Egg-Land's Best Eggs</b> 1 Dozen - \$3.79
<b>Half and Half</b> 1 Quart - \$3.32 1 Pint - \$2.32	<b>Country Cream Butter</b> 1 lb. - \$4.99
<b>Whipping Cream</b> 1 Quart - \$5.52 1 Pint - \$3.32	<b>VIVA Lowfat Cottage Cheese</b> 24 oz. - \$4.94
<b>Chocolate Milk (2%)</b> 1 Quart - \$2.30 4-Pack - \$7.24	<b>Metal Porch Boxes</b> \$45.00 (optional)
<b>Strawberry Milk (2%)</b> 1 Quart - \$2.15	<b>Quantity Discounts</b> apply to purchases of 20 or more ½ gallon bottles of milk per month (if there is no previous balance on your account).
<b>Cinnamon Eggnog &amp; Classic Eggnog</b> 1 Quart - \$2.99	<b>Orange Juice</b> ½ Gallon - \$3.80 1 Quart - \$2.49

Weekly minimum delivery:  
3 bottles, any size.

**Delivery Charge (per delivery) - \$1.00**



# MOOO NEWS



VOL.19 NO. 11 • NOVEMBER 2011

**Happy Thanksgiving!**

Dear Friends,

Thanksgiving time reminds us of many good things. We are grateful for such awesome customers! You are longstanding, understanding, gracious, patient, loyal, and kind. You respond consistently and overwhelmingly to our surveys and coloring, poetry, and eggnog drawing contests. You are patient and gracious when the milk freezes on your porch, or when we are late with your delivery during stormy weather; you are even kind to us when we mix up your order.

You stop by and visit us at the Farmer's Market and whenever we participate at an event. Many of you are second and even third generation families drinking LDF milk. Many of you refuse to drink "store milk". Some kids collect bottle caps, some kids draw pictures for or send notes to their milkman (he is a Superhero to many of you!!)

Our Customer Service Team knows many of you on a first name basis, along with your stories of heart surgeries, foot injuries, family milestones, your kids' names and situations, your joys and your frustrations. We know some of your dogs do not bark in the middle of the night because the milkman carries a treat for them. Some of you even make a special trip to our office to pay your bill.

One of my favorite stories (from more than one of you) is the customer who calls us each week and whispers, "Don't tell my doctor, but I am ordering chocolate milk this week." (Your secret is safe with us!)

Many thanks to Joanne, Melvin, Sharon, Brad, Katie, Harold, Virginia, Inez, Mary, Steven, Marion, Nicola, Alissa, Joyce, and all of you who are our wonderful customers.

**Have a wonderful Thanksgiving!**

Take care 'til next time,

*David and Susan Boyd*



**Classic Eggnog is available beginning November 1**

Add this year's festive collector's bottle, designed by Ally Malecha of Westminster, to your collection. It also makes a wonderful hostess gift. Just add a bow.

Availability of the 2011 Eggnog Designer Bottle is limited, and Classic Eggnog in designer bottles will be delivered December 5-9. Classic and Cinnamon Eggnog in regular quart bottles will be available through December 31.





# MOOO RECIPES

## Expand your Traditions

New recipes always make wonderful additions to your regular holiday menu. We hope you try and enjoy these all-time favorite recipes that have appeared in the MOOO News throughout the years. More delicious recipes are located at <http://www.moonews.com/>. Enjoy!

## Top it with Cream!

Everyone loves cream whipped into peaks and dolloped on everything from cherry pie to gingerbread. Whipping cream goes a long way. It doubles in volume. Every cup of whipping cream will yield about two cups of whipped cream, which has only 52 calories per tablespoon—less than butter!

There are many other ways to use cream, some that you may have never have tried before. Use Longmont Dairy whipping cream

in your holiday scalloped potatoes or green bean casserole, and take your meal to the next level!

You can ice a cake with frosting made from whipped cream, or add cream to macaroni and cheese, cream soups, mashed potatoes, pudding, pasta dishes (it softens garlic's strong flavor, making a perfect melt-in-your-mouth sauce), or use in cream scones.

When you have a little leftover whipped cream from a dessert, remember that you can

put a spoonful of extra whipped cream onto a sheet of aluminum foil and freeze it flat in the freezer, then store it to enjoy later. You can also substitute cream for oil in cake recipes.

However you use it, baked goods will be more tender, sauces richer, and desserts will become more elegant. It pays to use real cream, especially during the holidays. Just a tiny bit makes all the difference in the world!



## Easy and Perfect Whipped Cream

- 1 cup Longmont Dairy Whipping Cream
- ¼ cup regular or powdered sugar for very sweet cream or
- 3 Tablespoons of regular or powdered sugar for mildly sweetened whipped cream
- 1 teaspoon vanilla

Chill your bowl and beaters in the freezer before you whip your cream, for about 15 minutes. If you start with chilled utensils, your cream will whip faster and hold its peaks much better. Pour cream into a medium-sized mixing bowl. If the bowl is too shallow, the cream will tend to splash. Beat cream, with beaters turned on high, until it begins to thicken. Slowly add the sugar, about a teaspoon at a time, blending after each addition, so that all of the sugar is evenly incorporated into the cream. If you add the sugar too fast, it will not beat properly. Beat until cream holds peaks. If you over beat, the cream will turn into butter. If you accidentally beat the cream too long, a remedy is to add a little more cream, folding it gently into the mixture.



## Nadine Henry's Scalloped Potatoes

- ½ to ¾ lb. Tillamook Sharp Cheddar Cheese, shredded (or 3, 8-oz. packages of shredded cheese)
- 8-10 potatoes
- 1-2 Tablespoons Country Cream Butter
- 1 to ½ quarts Longmont Dairy Whipping Cream
- Salt to taste

*Optional:* Ham, sliced or cubed

Peel and slice potatoes. Cut cheese into cubes, or shred, as desired. Heat cream, but do not allow it to boil. Put a layer of potatoes into a deep casserole dish that has been buttered with Country Cream Butter. Salt potatoes and add ⅓ cheese over the layer. Make 3 layers, using all potatoes. Pour warm cream over the top, leaving peaks of potatoes exposed. Bake in a 300° oven for about 2½-3 hours. During the first ½ hour, push potatoes down, with a slotted spoon, a couple of times and add more cream to cover the potatoes, if necessary. Make sure that all potatoes are completely covered with cream. Brown casserole on the top, by increasing oven temperature to 400°, right before serving.

*For variety, slices or chopped ham may be added to the layers.*

## Pumpkin Eggnog Pie

- 1 - 9" unbaked pie shell
- 1 can of pumpkin (16 oz.)
- 1½ cups Longmont Dairy Farm Eggnog
- 2 eggs
- ½ cup sugar
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ¼ teaspoon ginger
- ¼ teaspoon cloves
- 1 teaspoon vanilla extract
- Sweetened & whipped LDF cream

Preheat oven to 425°. In a large mixing bowl, combine all ingredients (except the pastry shell). Mix well and pour into the pie shell. Bake at 425° for 15 minutes. Reduce oven temperature to 350° F. Bake for 30-45 minutes longer, or until knife inserted into custard is removed clean. Remove from oven and cool. Serve topped with sweetened and whipped Longmont Dairy Farm whipping cream.

## Eggnog Tips:

- Eggnog can be frozen. Just remove it from the glass bottle and place it into a plastic container before freezing. Thaw in the refrigerator for at least 24 hours before using.
- Substitute eggnog for the liquid portion in pancakes, waffles, French toast and crepes.
- Use eggnog as the liquid ingredient in a glaze for breads, cakes and cookies, or in gelatin based dessert souffles.
- Add sparkle to eggnog—mix equal portions of eggnog with carbonated mixers.
- Serve eggnog warm with a cinnamon stick in each cup, or add Ameretto liqueur or a drop of almond extract.