

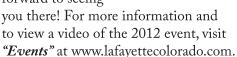
MERRY CHRISTMAS

Join us
at Lafayette Chamber's
17th Annual Quaker
Oatmeal Festival &
5K Walk/Run

Mark your calendars today for January 12, 2013 from 7:30 a.m. - 1:00 p.m., and join us for the fun!

Longmont
Dairy is a proud
sponsor of this
annual event. We
will be providing
milk, cream and
orange juice for
the breakfast,
and we look
forward to seeing

-ongmont Dairy Farm, Inc.



Dear Friends,

We had a blast putting together some of our "old family favorites" for the 1st annual Longmont Dairy cookie exchange party! We challenged ourselves to use as many LDF products as possible in our recipes, such as substituting Noosa Yoghurt for sour cream, or eggnog for milk!

Be sure to look at the online order page for additional products offered during the holidays. Our hope is to save you a little time in your preparations for holiday baking. (Preorder these products, for a limited time, through the holiday season: Buttermilk - \$3.99 (Quart), Sour Cream - \$ 2.69 (12 oz.), and Spreadable Butter - \$2.89 (8 oz.)).

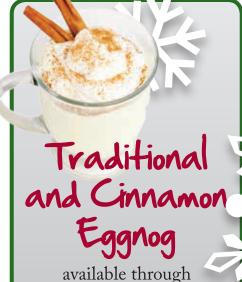
The past couple of months, it has been so much fun to look at your "Mooove" pictures on Facebook. Thanks for sharing, and don't stop *Moooving*...especially with all of the holiday food temptations!

As the year draws to a close, we want to wish each household and family that we serve a very blessed Merry Christmas and holiday season. Through the busyness of the season, we hope for safety, good health, prosperity and joy for all of you. Thank you so much for the opportunity to serve you each week.

From all your friends at Longmont Dairy—

Take care 'til next time,

Dusan Boyd



December 31, 2012



Holiday Cookie Exchange Party

This year, at Longmont Dairy, our staff held a holiday cookie exchange party. We enjoyed sharing our recipes and eating our cookies so much that we have decided to share our staff's favorite recipes with you! As you celebrate the holidays, we hope you enjoy every bite as much as we did! More delicious holiday cookie recipes by Longmont Dairy staff can be viewed by following the links at Longmont Dairy.com

Austrian Cream Cookies

	3¾ cups flour
2 Eggland's Best eggs	374 caps 222 a
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	3 tsp. baking powder
1 cup sugar	1 0 1
	1 tsp. salt
1 cup Longmont Dairy whipping cream	1 tsp. sart
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Beat eggs until light. Add sugar gradually. When sugar is completely blended into the eggs, slowly blend in whipping cream. Sift together flour, baking powder, and salt, then add to the cream mixture, stirring well, until completely blended. Chill dough at least 1 hour. After dough is chilled, preheat oven to 375° F.

Roll out dough to 1/4" to 3/8" thick on lightly floured surface. Cut into 2"squares. Make two ½" slits on each side of each square. Place on lightly greased baking sheet. Bake 10 to 13 minutes. Cool. Frost irregularly with pastel-colored Butter or Browned Butter Frosting, recipes follow.

Butter Frosting

1 tsp. vanilla 2½ Tbls. softened Country Cream butter Food coloring, if desired

1½ cups powdered sugar 1½ Tbls. Longmont Dairy whipping cream

Blend butter and sugar together. Stir in cream and vanilla until smooth.

Color with food coloring, as desired.

Note: Food coloring can be added to either of these frosting recipes to create pastel-colored frosting. Suggestion: try crushed candy canes in pink frosting!

Browned Butter Frosting

Make the recipe for **Butter Frosting** above, but use butter delicately Recipes contributed by Susan Boyd browned in saucepan over medium heat. MOOO News, December 2012

Kolackus

1 lb. Country Cream butter 8 oz. cream cheese

Pie filling of your choice 8 tablespoons of powdered sugar

Preheat oven to 400° F. Let butter and cream cheese soften. Combine butter, cream cheese, and flour and mix together well. Form into small balls, about the size of a walnut. Put a little bit of flour in a small bowl and take an egg or teaspoon and dip it into the flour, then press into the small ball to make indentation into dough to put filling in. Spoon a small amount of pie filling into indentation, then bake at 400° F for 10-15 minutes. After removing from the oven, sprinkle with powdered sugar. From Amy Willard's family recipe file

MOOO News, December 2012

Eggnog Cookies
21/4 cups all-purpose flour ½ cup white sugar 34 cup of softened Country Cream butter ½ cup Longmont Dairy Traditional Eggnog 1 tsp. baking powder ½ tsp. ground cinnamon 1 tsp. vanilla extract ½ tsp. ground nutmeg 2 Eggland's Best egg yolks Preheat oven to 300° F. Combine flour, baking powder, cinnamon and ½ cup brown sugar

nutmeg together. Then cream sugars and butter together until the mixture is well blended and light. Add eggnog, vanilla and egg yolks; beat at medium speed with mixer until smooth. Add flour mixture and beat at low speed until just combined. Do not over mix. Drop by teaspoonfuls, 1 inch apart, onto ungreased cookie sheet. Sprinkle lightly with nutmeg. Bake 20 - 23 minutes Recipe contributed by Cody Lammers until bottoms turn light brown.

Modified from a recipe from AllRecipies.com

Pumpkin-Pecan Cookies

2 cups all-purpose flour 1 cup sugar

1½ teaspoons baking powder 1 Eggland's Best egg

1 tsp. ground cinnamon 1 cup canned pumpkin ¼ tsp. baking soda

1 cup chopped pecans (toasted) or raisins ¼ tsp. ground allspice 1 recipe Brown Sugar-Butter Frosting (below)

1 cup Country Cream butter, softened

Preheat oven to 375° F. In a medium bowl combine flour, baking powder, cinnamon, baking soda, and allspice, then set flour mixture aside. In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar to the mixture, beating together until combined, scraping sides of bowl occasionally. Then, beat egg into the batter, until combined. Using a wooden spoon, mix pumpkin and flour mixture into the egg mixture. Add pecans or raisins, and blend together.

Drop dough 2 inches apart by rounded teaspoons, onto an ungreased cookie sheet. Bake in a 375°F degree oven for 10-12 minutes or until bottoms are lightly browned. Transfer cookies to a wire rack and let cool. Frost with Brown Sugar-Butter Frosting, recipe follows.

Brown Sugar-Butter Frosting

6 tablespoons Country Cream butter 1 tsp. vanilla 2 - 3 tsp. hot water ⅓ cup packed brown sugar

2 cups of sifted powdered sugar

In a medium heavy saucepan, over a medium flame, stir butter and brown sugar until the butter melts; remove the pan from the heat.

Stir in sifted powdered sugar and 1 tsp. vanilla. Stir in enough hot water to make a smooth, spreadable frosting. Frost cookies immediately, while the icing is easy to spread. (If frosting becomes grainy, add a few more drops of hot water and stir until smooth.) Makes: about 40 cookies

To Store: Place cookies in layers, separated by waxed paper, in an airtight container. Cover and store at room temperature up to 3 days, or freeze unfrosted cookies up to 3 months. Do not frost cookies if you are going to freeze them. Thaw, then frost, for best results. Recipes submitted by Rob Nelson

Modified from a recipe from Sweet Spoonfuls

Longmont Dairy Specialty Artisan Cheese

Anyone who loves cheese will love our

Specialty Artisan Cheese

Asiago • Garlic Chive Gouda • Jalapeño Jack



\$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. Available through December 31.

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



www.LongmontDairy.com

Remember to MOOOVE during the holidays!

We still want to see how you MOOOVE! It is really important to be active, especially now that the holidays are here, and occasions to munch abound! Remember to post how you MOOOVE on our Facebook page. To learn more, visit MOOOVE.LongmontDairy.com.





Prices effective August 1, 2012

Whole Milk

1/2 Gallon - \$2.84 1 Quart - \$2.19

Reduced Fat Milk - 2%

1/2 Gallon - \$2.84 1 Quart - \$2.19

Low Fat Milk - 1%

1/2 Gallon - \$2.84 1 Quart - \$2.19

Fat Free Milk - Skim

1/2 Gallon - \$2.84 1 Quart - \$2.19

Half and Half 1 Quart - \$3.32

1 Pint - \$2.32

Whipping Cream

1 Quart - \$5.52 1 Pint - \$3.32

Chocolate Milk (2%)

1 Quart - \$2.34 4-Pack - \$7.24

Strawberry Milk (2%) 1 Quart - \$2.19

Cinnamon Eggnog & Classic Eggnog

1 Quart - \$2.99

Orange Juice

½ Gallon - \$3.80 1 Ouart - \$2.49

Talbott's Apple Juice & Talbott's Apple Cider

1/2 Gallon - \$4.21

Country Cream Butter 1 lb. - \$4.99

Metal Porch Boxes

* These products must be preordered.

Quantity Discounts apply to purchases of 20 or more ½ gallon bottles of milk per month

Weekly Minimum Delivery: 3 bottles, any size.

Delivery Charge (per delivery) - \$1.00

Tillamook **Block Cheese**

Medium Cheddar Cheese Sharp Cheddar Cheese Colby Jack Cheese 16 oz. - \$6.99

Tillamook Shredded Cheese*

Sharp Cheddar Cheese Colby Jack Cheese Mozzarella Cheese 8 oz. - \$3.99

LDF Select Artisan Cheese*

Asiago, Garlic Chive, Gouda, Jalapeño Jack 8 oz. - \$5.99 each 4-pack - \$18.95

Egg·Land's Best Eggs

Cage Free Brown 1 Dozen - \$3.94 White - Grade AA Large 1 Dozen - \$2.89

VIVA Lowfat **Cottage Cheese**

24 oz. - \$5.29

Noosa Yoghurt*

Mango, Blueberry, Peach, Strawberry Rhubarb, Raspberry, Honey **Purchase Individually:**

8 oz. - \$2.79 SAVE! Order 6 or more: 8 oz. - \$2.49 each

\$45.00 - optional

(if there is no previous balance on your account).



