



Dear Friends,

A few months back, one of our customers contacted me to ask if we would give him 5,000 of our recycled caps that came back through our Milk Caps for Mooola program to make a piece of art. I was flattered at the request and excited to learn more about this creation.

Mark Bueno told me, "As a longtime customer, I was aware of the fantastic school program (Milk Caps for Mooola) and Longmont Dairy's reuse/recycle business philosophy. When 'Fresh' came to my attention, Longmont Dairy was the obvious choice." Mark reached out to his friend James Roberts to help him create his vision. They were drawn to the myriad of bright, saturated colors of the bottle caps used to create a sea of color that the viewer could get lost in. The Milk Cap art, shown on the back page of this issue, was featured at the Firehouse Art Center in Longmont in combination with the other artwork from "Fresh" artists.

We are happy to be a part of a community that cares so deeply about agricultural producers and local artists. Thank you, Mark and James, for creating a beautiful piece of art that we can admire for many years to come!

Take care,

Support Breast Cancer Education

October is Breast Cancer Awareness month, and as we have done in the past,

> **Longmont Dairy** will donate 50¢ per bottle of Strawberry Milk sold during the month of October to National Breast Cancer Foundation, Inc.®

> > Founded in 1991, National Breast Cancer Foundation, Inc.® provides help and inspires hope to those affected by breast cancer through early detection, education, and support services. Visit www.nbcf.org for more information.

Last year, with your help, we donated \$2,500. Let's try to beat that number this year.



MOOO RECIPES

Bhakti Ice Cubes \$ Milk

Easy and Refreshing

Shake Bhakti Concentrate well. Pour into ice cube tray. Freeze overnight. Fill a glass with the cubes and pour your favorite milk over the cubes for an icy-cold treat.

Carried Butternut Squash Bisque

Delicious! Enjoy with fresh baguette slices. 6-8 servings.

4 Tbs. extra virgin olive oil, divided

2 tsp. crushed coriander

2 cloves fresh garlic chopped

½ large yellow onion chopped

½ butternut squash, peeled and cubed

1 tub Hope Thai Coconut Curry Hummus

2 cups vegetable broth

In 2 Tbs. oil, sauté garlic and coriander. Add onions. Brown until fragrant. Transfer to a food processor. In remaining oil, sauté butternut squash until soft. Combine with onions in a food processor. Add ½ cup vegetable broth and purée.

Then add hummus and the rest of the broth in intervals pulsing until smooth consistency. Once puréed, pour into a pot on stove top and warm to serve.

Courtesy of Hopefoods.com Mooo News, October 2016

FRESH - Art to Farm to Table

Local farms and artists teamed up to promote locally grown produce, dairy and meats, delivered fresh to your table, at the "Fresh" event celebrating

the farming culture in

Longmont. Longmont Dairy Farm, an event sponsor, is one of only three remaining dairies in Colorado that sell directly from the farm to the consumers' tables.

James Roberts and Mark Bueno stand by the Milk Caps creation. The art was featured at the Firehouse Art Center in Longmont this fall.

See more of their work at markbuenostudio.com and jamesrobertsstudio.com.

50¢ Off Hope Hummus

Try New Chocolate Hummus and all other flavors of Hope Hummus for 50¢ off during the month of October. Locally made, it's a healthy, low-fat option for sandwiches, wraps, dips, vegetables and meat toppings.

HOPE

CHOCOLATE

DARK CHOCOLATE

Also, try Spicy
Avocado, Original
Recipe, Red
Pepper, Jalapeno
Cilantro, and Thai
Coconut Curry.

Bhakti Chai Tea is Back!

Made locally with organic, fresh-pressed ginger and a blend of full-flavored herbs and spices, Bhakti Chai Tea Concentrate is a perfect blend of sweet and spicy. Warm up the frosty days of fall with a spicy cup. Try it in October. Available from October through December.



