

Thanks to our Employees

We are very thankful for all of the employees that have been instrumental in building our business for the last 51 years and making our customers happy.

We want to give thanks to each department. We are thankful for our...

- Farm Staff for taking such great care of our cows 24 hours a day by carefully monitoring their health and nutrition.
- **Plant Staff** for showing up early in the morning 5 days a week to bottle the milk and other products and ensure that it's all ready to go out that night.
- Route Drivers for braving all sorts of weather conditions and each driver for delivering at night to hundreds of customers throughout the week.
- Sales Team for helping us to grow our business, developing relationships with new customers, and braving various weather conditions throughout the year.
- Customer Service for keeping our customers happy, ensuring their needs are met, and replacing products when a mistake is made.
- **Mechanics** because they have the challenging task of making sure all of our trucks are safe for the drivers and maintained properly.
- Management and Office Staff because they help us to effectively operate our business, keep our accounting in order, implement new ideas, build routes, and manage inventory.
- Customer Relations Team for visiting local schools, facilitating our Milk Caps for Mooola program and participating in numerous events every month.

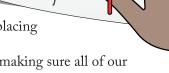
We couldn't do it without all of you. Thank you to all current and past employees of Longmont Dairy.

Dear Friends,

Thanksgiving is a time to express what we're thankful for. In this Mooo news, I have shared many of the reasons that we're thankful for our employees. Additionally, we are so incredibly thankful for our customers. You have supported us as a small, local business for the last 51 years and we couldn't have done it without you.

We hope that you are happy with the service and the product that we provide. Your feedback is important to us so that we can make future improvements. I also love to hear stories from our customers about their experience with us. Recently, I learned of a family that is so happy that we decided to keep the lemonade on year-round because it's one of the only drinks their autistic son likes to drink. Stories like that make this all so worth it!

Happy Thanksgiving!!!





Fresh Coffee Choices - \$13.99

New! Try Winter's CompanionTM, coffee to warm your heart. It's a Medium Dark Roast by Silver Canyon Coffee. Makes a great gift. (Available for a limited time November 1st through December 31st).

New! Coffee Beans! We heard your suggestions and will start carrying Premium Medium Roast Coffee Beans from Silver Canyon Coffee on November 1st.

MOORECIPES



Healthy Pro-to-Go Pudding

High-protein, easy to make basic pudding recipe for a healthier dessert or snack. Not too sweet.

2 ½ C. Longmont Dairy Vanilla Pro-to-Go (divided) 2 ½ Tbs. cornstarch

2 egg yolks Pinch of salt

Mix the cornstarch and pinch salt with ½ cup of the Pro-to-Go in a measuring cup and blend in cornstarch until smooth. Pour into medium sauce pan. Add remaining 2 cups of Pro-to-Go and two egg yolks to the pan. Stir to completely mix in the yolks. Heat mixture on medium low heat, stirring constantly with a whisk. When mixture begins to thicken, switch to rubber spatula to scrape the bottom and sides as you stir. Cook on low for about 3 to 5 minutes, until thick. Remove from heat. Cool and then refrigerate for about two hours.

Pudding Variations

Chocolate Pudding: Substitute Chocolate Pro-to-Go protein milk in the pudding recipe for a delicious, not too sweet chocolate pudding.

Pumpkin Pudding and Pie: Use Vanilla Pro-to-Go pudding recipe. Add ½ cup canned unsweetened pumpkin, 1 ½ tsp. ground cinnamon, and ¼ tsp. ground nutmeg and heat. Complete as described in the pudding recipe. Pour into a prepared graham cracker 9" pie crust. Chill for 2 hours. Top with sweetened Longmont Dairy whipped cream.

Banana Pudding: Prepare Pro-to-Go vanilla pudding recipe. Place vanilla wafers from a 16 oz. package in the base of a large glass dessert serving bowl. Add layers of sliced bananas (optional chopped walnuts) and vanilla Pro-to-Go pudding.

Top with whipped cream.

Frozen Snacks: Freeze individual servings as popsicles

for an after-school high-protein treat. Half-cup serving contains 9 grams of protein.

Susan Boyd and Molly Burgess Mooo News, November 2016

Tips & Reminders



Thanksgiving Day Delivery

If your regular delivery falls on Thanksgiving Day, Thursday, November 24, it will arrive by early morning, and our drivers will be home with their families for Thanksgiving dinner.

3 Million Milk Caps Collected

We can't believe how many milk caps you have collected and returned to your schools! Global Village Academy Northglenn was rewarded with a party for turning in the 3 millionth cap. Congratulations!!

3 Million Milk Caps for MOOOLA



Holiday Cookie Baking is Easy!

Try delicious Cranberry Oatmeal White Chocolate Chip dough, made with fresh cranberries, by Mary's Mountain Cookie Dough! It's irresistible!

Decorate cookies with the kids. Half the work is done with Roll-Out Cut-Out Sugar Cookie dough.

A 3-pound tub is \$10.99. (Both flavors available from November 1st through December 31st.)

Classic Eggnog Returns November 1st

Creamy, delicious, Classic Eggnog is great to have on hand for guests and neighbors who drop by, or to take to a friend's house as a hostess gift. It's like dessert in a bottle! Price is \$3.99 per quart.

