



VOL. 29, NO. 4
April 2021

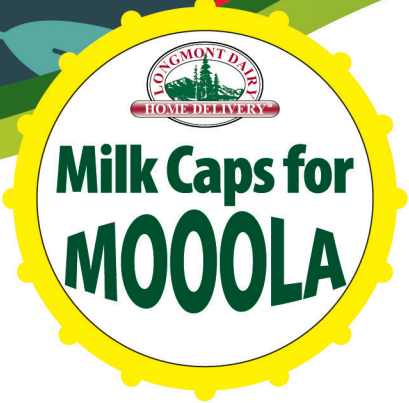
MOOOLA NEWS

920 Coffman, Longmont, Colorado 80501

www.LongmontDairy.com

(303) 776-8466

Longmont Dairy Farm, Inc.



Help Your Local School You Can Donate Milk Caps!

Longmont Dairy milk caps are worth 5¢ each and are redeemable for cash by participating schools only. Participating is as easy as 1-2-3!

- 1 Drink Longmont Dairy Milk.** Eligible cap products include: Milk, Half & Half, Whipping Cream, Orange Juice, Lemonade, Eggnog, and any other LDF produced product with a bottle cap.
- 2 Save the Bottle Caps.** Save as many as you can—from your bottles, or collect them from your family and neighbors.
- 3 Find a Participating School and Bring in Your Caps.** If you do not have a student, you can find a nearby school participating in the program, and get more information, at LongmontDairy.com/milk-caps-for-mooola/. *Contact the school.* They will help you determine the best way to donate your milk caps. Then, bring the milk caps to the school. *Please do not leave your milk caps with your driver or bring to Longmont Dairy.*

APRIL Happy Easter!

Dear Friends,

Welcome Spring—flowers starting to bloom, hints of warmer weather and the anticipation of planting our gardens. Coming out of this last year feels a little like coming out of a hard winter in many ways. As we move into spring and summer, I hope we will start to see more activity and unity amongst people. Here's to entering a new season literally and figuratively.

Also, exciting news, both Cinnamon and Classic Eggnog will be available leading up to Easter, while supplies last. This is a sweet little treat to enjoy with your Easter Celebrations.

Happy Easter & Happy Spring!

Katie



Bread of the Month

April:
White Chocolate Blueberry

MOOO RECIPES

Deviled Egg Chicks

These little cuties are perfect for setting out at any Easter or spring event and will be loved by adults and kids alike.

- 12 Eggland's Best eggs, hard boiled and peeled
- 1/3 cup mayonnaise
- 1 1/2 tsp Dijon mustard* or add to taste
- 1/4 tsp garlic powder
- 1/8 tsp salt or to taste
- 1 small carrot peeled and sliced into rings
- 6 black olives

Also needed:
sharp knife and plastic straw



Peel eggs. With a sharp knife, slice off a thin layer from the bottom of the egg so it will stand. Cut off a generous top third of the egg with a straight or zigzag cut. Loosen the yolk by gently squeezing around the base of the egg. It should pop right out. Keep the lid paired with the base.

Mash all cooked yolks with a fork. Add mayonnaise, Dijon to taste, garlic powder and salt to taste. Combine until smooth and transfer to a Ziploc or pastry bag. Pipe generously into egg bases. Replace top third, pressing slightly to adhere.

For the eyes, poke through an olive with a plastic straw several times. Gently squeeze down the straw so the olive circles pop out. For the beak, cut carrot rings into sixths. Use 2 olive spots for the eyes and 2 carrot wedges for the beak. Set chicks on a platter and garnish with lettuce if desired.

Mooo News, April 2021

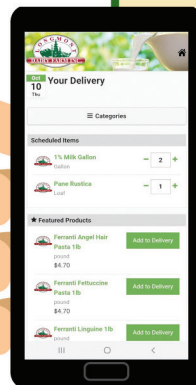
Longmont Dairy Mobile App Coming Soon!

This is the app that makes home delivery even more convenient.

Now you can easily manage and change your standing order, add or remove items from your next order, or skip a delivery if you will be out of town, all from the convenience of your phone.

You can also set a weekly order modification cutoff time reminder, and edit your account information including email, phone numbers, and payment information. Delivery reminders and information on featured products will be available as well.

If we have not done so already, we will be notifying your route soon when you are able to download the app. Download from either the Apple or Android app stores by searching for Longmont Dairy.



Eggnog for Easter

Longmont Dairy's Eggnog is a rich and creamy treat that's sure to please all your guests. Add either Cinnamon or Classic (or both!) to your order today. Cinnamon available March 22 and Classic, March 29 while supplies last.



Last Call for Vanilla Mint Milk!

Available in April while supplies last. Delicious and made from 2% milk. Quart bottles are \$2.79. If you haven't tried it yet, now is the time!



New! Bagels and Cream Cheese

Start your day off with a delicious, NY-style bagel, paired with your favorite sweet or savory cream cheese spread for a quick and easy breakfast on the go!