



LONGMONT DAIRY FARM INC.

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Longmont, Colorado 80501

# JUNE

## Happy Father's Day!



Dear Friends

A big thank you to those who participated in our recent survey. It was interesting to see that more have discovered the convenience of ordering on the LDF Ordering App.

We also noticed that some of you are confused about our minimum order. You don't need to order three bottles of milk per delivery. We just ask that you order three products. We hope that information helps. We will share more results in upcoming newsletters.

Enjoy Fathers' Day and celebrating the dads in your lives.

Have a great June!

*Katie*

### Farmers Markets are Back

Support our local farmers and visit with us at these locations in June:

- June 2 at Erie Farmers Market
- June 4 at Westminster Farmers Market
- June 5 at Orchard Farmers Market
- June 9 at Erie Farmers Market
- June 11 at Louisville Farmers Market
- June 12 at Orchard Farmers Market
- June 16 at Erie Farmers Market
- June 18 at Westminster Farmers Market
- June 19 at Orchard Farmers Market
- June 23 at Erie Farmers Market
- June 25 at Louisville Farmers Market
- June 26 at Orchard Farmers Market
- June 30 at Erie Farmers Market

For a more comprehensive list of the times and locations we will be attending some of the local farmers markets, visit [LongmontDairy.com/farmers-market](http://LongmontDairy.com/farmers-market).



### Bread of the Month

June: *Lemon*



NEWSLETTERS

www.LongmontDairy.com

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Longmont Dairy Farm, Inc.

# MOOO RECIPES

## Father's Day Pizza Faces

Get the kids involved with creating their own Pizza Faces for Dad! This recipe is as simple as creating a masterpiece with the ingredients they like best.

Bagels (or English muffins, pita bread, or any toasted bread)

Tomato paste or pizza sauce

Sliced tomatoes

Shredded carrot

Sliced bell pepper

Pineapple pieces

Salami

Sliced ham

Black olives, sliced and pitted

Grated Tillamook mozzarella cheese



Preheat the oven to 350° F.

Spread the bagels with tomato paste or pizza sauce, add some mozzarella cheese, then choose the best ingredients to help create the pizza faces. Salami works great for ears, while sliced olives are perfect for eyes.

Once you've made your pizza faces, put them in the oven at 350° F for about 10 minutes, or until you see the cheese starting to brown.

Once cooled, enjoy them with Dad. You can also make them the night before a work day so they're ready to pack in the following day's lunch!

*Moos News, June 2022*

## New! PreFare Chicken Enchilada Suizas

Enjoy fully cooked, shredded chicken and mild spices wrapped in corn tortillas and covered with a creamy salsa verde. Served on a Swiss cheese rice pilaf with corn, carrots, and peas, this flavorful meal is like a fiesta on a plate! Available for a limited time. The meal makes two to three servings.



## Root Beer Milk

Enjoy the creamy, smooth taste of Root Beer Milk. Made with Longmont Dairy 2% milk and natural ingredients, it makes a delicious, summer-time dessert or snack. It has less added sugar than soda, no corn syrup, and is caffeine-free!



## Fresh Brewed Black Tea

Longmont Dairy fresh brewed Black Tea features a traditional, delicious flavor with the convenience of delivery. Enjoy it cold, hot, or sweetened. If you haven't tried it yet, now is the time! It makes a great 3rd order item.



## Bringing Back the Brats

Get ready to start grilling! Dale's Pale Ale Beer Bratwurst is back, and Pork Jalapeño Cheddar Sausage from Charcutnuvo is now available to add to your order.

## Georgia Boys BBQ Sauce

Born in the Heart of Dixie, two Georgia Boys, Matt and Nick, moved to Colorado and brought with them their love of BBQ. We love supporting this local vendor and you will love their slow-smoked Pulled Pork, Original Sauce, and Sweet Heat BBQ Sauce.

