



LONGMONT DAIRY FARM INC.

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NEWS
MOOOLA

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Longmont Dairy Farm, Inc.

4 Million Milk Caps for MOOOLA

Milk Caps for Mooola Hits 4,000,000 Caps

Congratulations to Stargate Academy, in Thornton, for donating the 4 millionth milk cap in May! Our Milk Caps return program has helped students earn over \$200,000 for their participating schools.

Stargate Academy was founded in 1994 and is the largest charter school in Colorado. They started collecting milk caps four years ago, bringing in just under 50,000 caps and receiving almost \$2,500 to date. The funds were used for playground equipment, fields, auditorium seats, and other class furniture for the school.

There are over 300 schools signed up to participate. Is your school signed up? Check out www.longmontdairy.com/milk-caps-for-mooola/ for more information about how to earn "Mooola" for your school.

JULY Celebrate America!

Dear Friends,

We hope you're enjoying your summer and are planning some great barbecues and picnics. For dessert, pack our new Root Beer Milk in your picnic basket for the taste of a Root Beer Float. Let us know what you think of it at CustomerService@LongmontDairy.com.

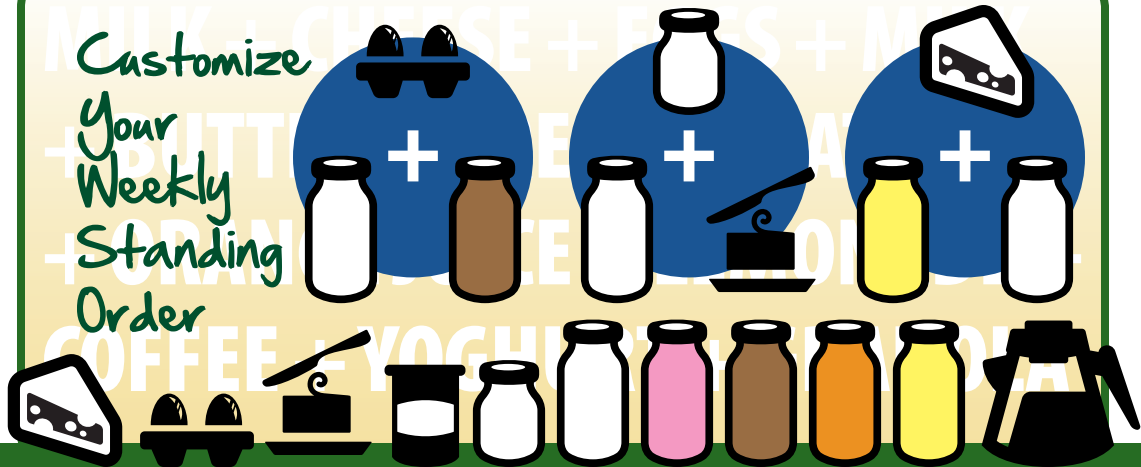
Do you know how easy it is to set up different weekly standing orders? For example, on the first week of the month your standing order could be milk, chocolate milk and eggs. The second week's standing order might be butter, milk and cream. The third week could be lemonade, milk, and cheese, etc. Call us if you have questions. We're happy to help you customize your Standing Order and deliver wholesome products to you.

Have a happy 4th of July. We are very thankful for those who serve to keep our country safe and for the opportunity to serve you!

Take Care,

Katie

Customize Your Weekly Standing Order



MOOO RECIPES

Lyric's Chocolate Éclairs

Lyric is 10 years old and loves to bake. Your kids can try this (with adult supervision.)

Éclairs:

1 cup water	1 cup flour
½ cup butter, cut into cubes	4 eggs
¼ teaspoon salt	

With adult supervision, add the water, butter and salt to a large saucepan and boil it. While boiling, add the flour all at once and stir it until it makes a smooth ball. Remove it from the heat and let it stand for 5 minutes. Crack the eggs, one at a time, into a small bowl, to be sure you don't get any of the shell in the egg. Then add the eggs, one at a time, into the dough, beating well after each egg. Beat until the dough is smooth and shiny.

Using a tablespoon, or a pastry tube with a #10 tip, make 4" by 1½" strips of dough on a greased baking sheet. Bake for 35 to 40 minutes, until puffed and golden. Remove and place on a wire rack. Immediately cut éclairs open and remove the tops. Discard the soft dough inside. Let cool.

Filling:

2½ cups LDF milk	¼ cup powdered sugar
1 cup LDF Whipping Cream	1 teaspoon vanilla extract
1 5-ounce package instant pudding mix – vanilla	

Following the package directions, mix milk and vanilla pudding in a large bowl. In another chilled bowl, with clean and chilled beaters, whip the cream until soft peaks form. Mix in the sugar and vanilla, then gently fold (stir in) the pudding. Fill the cooled éclair shells and replace the tops.

Frosting:

2 ounces semi-sweet chocolate
2 tablespoons butter
1¼ cups powdered sugar
2-3 tablespoons hot water

Melt the chocolate and butter in a microwave, then stir until smooth. Add the sugar and enough hot water to make the frosting smooth, and stir. Cool slightly. Frost the tops of the éclairs. Store in the refrigerator.

Mooo News, July 2017



Palisade Peaches are Almost Ripe and Ready!

We're expecting them to arrive mid-July.

Watch our website and your email for ordering information.

They don't last long and supplies will be limited.

Don't Forget the Cream. Peaches and LDF Cream make a delicious dessert!

Barbecues Are Better with Cheese!

25¢ Off in July

Order Tillamook Sliced Cheese for burgers and sandwiches and perk up the taste of your picnics and outside grilling.

Offer good for deliveries made in July.

New! Root Beer Milk for the Summer

All the taste and creaminess of a Root Beer Float, but it's caffeine free, made with Reduced Fat 2% Milk, granulated sugar, and natural flavors and color.

Amazingly delicious!

Try some in July for just \$2.39.

