



LONGMONT DAIRY FARM INC.

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# NEWS

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Longmont Dairy Farm, Inc.

# JULY

## Happy Independence Day!

### Meet Katie and Dan

*A note from Susan.*

In the early '90s, David and I started attending a workshop each year where home delivery companies got together from all over the U.S. and Canada to share ideas. Over the years, these people became friends and some we are still close with. I always thought it was so cool that many of these businesses were being run by second, third, even fourth generation family members. Their passion and knowledge about the business was contagious. At the time it seemed like we (David and I) might be where the generations of our family at Longmont Dairy ended. After all, our kids were busy with baseball, volleyball, tennis and ice hockey at the time—way too busy to think about the dairy business.

Well...fast forward 20 years and here we are! We now have four adult children, four in-law children and eight grandchildren. A lot has changed in 20 years! A few years ago



Dear Friends,

Summer is a great time of year! I know that is stating the obvious! The days are hot, the nights are cool, crops are growing, lake water is finally warm enough to swim in. Concerts in the park, parades, and county fairs are beginning.

My goal this July is to take one afternoon and kick back in a shady place and freeze a batch of homemade ice cream! I just want to enjoy the moment and not let the time race past like Jimmie Johnson.

Hopefully you will be able to do some of your favorite things this month. And don't let the moment slip away. Make some great memories!!

Take care 'til next time,

*Susan*

our family decided it was time to begin transitioning the business to the next generation. For nearly four years now, Katie and Dan have been working hard to bring their fresh ideas and energy to the Dairy. You will learn much more about Dan and Katie in the coming years, but here is a brief introduction.

Dan Boyd is married to Brooke and has two beautiful girls, Aline and Lyric. Dan's work at the Dairy is mostly focused on operations including product quality and quantity, route logistics, inventories and all that goes into bringing you that tall cold glass of milk! His background in construction

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## Chocolate Milk Ice Cream

Longmont Dairy Chocolate Milk makes this recipe easy. Makes 4-6 servings / 1 quart plus of ice cream

Suggestions: This recipe is not as sweet as store-bought ice cream. You can add up to a half cup more sugar (to taste) before adding the eggs.

3 cups Longmont Dairy Chocolate Milk  
Optional sugar up to ½ cup (taste test before adding eggs)  
3 large eggs  
1 cup Longmont Dairy Whipping Cream  
1 tsp. vanilla (or try almond or peppermint flavoring instead)

In a 2 quart sauce pan, add 3 cups chocolate milk. Adjust sugar, if desired, and check taste.

Separate whites from yolks of 3 eggs. Whisk the 3 egg yolks until blended. Add to chocolate milk and mix.

Bring to just a boil over medium heat, stirring frequently. Chill in refrigerator for 2-3 hours. After chilled, add cream and vanilla, mix and keep chilled.

Prepare your ice cream maker based on the manufacturer's instructions, add mixture and churn. Best if served immediately.

*Recipe contributed by Molly Burgess  
MooNews, July 2014*

## Lemon Cream Ice Cream

Refreshing for summer. Makes about 10 servings / 1½ quarts. Start the night before.

2 cups Longmont Dairy whipping cream  
1 cup Longmont Dairy half-and-half  
1 cup sugar  
2 Tbsp. grated lemon zest  
5 egg yolks  
½ cup fresh lemon juice

Mix the creams, sugar and lemon zest in a 2 quart sauce pan. Bring to a simmer over low heat, stirring frequently until sugar is dissolved. Remove from heat and cover for 10 minutes.

Bring back to a simmer. Beat egg yolks in a large bowl and slowly add 1 cup of the hot cream mixture (a few tablespoons at a time) into the egg yolks, mixing constantly.

Add the yolks and cream mixture back into the saucepan. Cook on low, stirring constantly, until the mixture coats the back of a spoon (8-10 minutes). Cover and refrigerate overnight.

To freeze, strain the cream. Stir the lemon juice into the cold cream mixture. Freeze in a 4-5 quart ice cream maker following the manufacturer's instructions. Transfer to a freezer container and freeze for 2 to 4 hours to improve the flavors, or serve immediately.

*Adapted from Allrecipes.com  
MooNews, July 2014*



## The Inside Scoop on National Ice Cream Month

National Ice Cream Month is here and with the hot July weather, now is a great time to enjoy the cold and tasty treat. As you enjoy your next flavorful scoop, here are some interesting ice cream facts to think about:

The first ice cream parlor in America opened in New York City in 1776, the same year that the U.S. declared independence! The term "ice creamed" was first used by American colonists.

In 1984, the month of July was designated as National Ice Cream Month by President Ronald Reagan. He called for the people of the United States to celebrate with "appropriate ceremonies and activities."

Try our delicious easy-to-make Chocolate Milk Ice Cream recipe. Remember: one cup of ice cream has 170 mg of calcium, plus riboflavin and protein, so it's also good for you.

For more great recipes, visit [MooRecipes.com](http://MooRecipes.com).

## Annual Eggnog Bottle Design Contest Deadline—July 15, 2014

*Winning design appears on the 2014 Eggnog Bottles*

Even though July is a long time away from the winter holidays, it is time to start preparing to enter into the Eggnog Bottle Design Contest. Remember, it takes a long time to receive and print the winning drawing and then ship our special glass bottles.

Our theme for 2014 is "Stockings."

If you are interested in entering into the contest please follow these instructions. Your drawing must fit vertically within a 1½" x 4½" rectangle. Use the template on the reverse side of this issue and send us your best line drawing. Please only use black plus one color. Print your name, age, school and address on the back of each entry you submit. Mail to "Eggnog Bottle Contest," P.O. Box 998, Longmont, CO 80502-0998 or email your drawing to [amyw@longmontdairy.com](mailto:amyw@longmontdairy.com).

Name: \_\_\_\_\_ Age: \_\_\_\_\_

Address: \_\_\_\_\_ Grade: \_\_\_\_\_

Phone: \_\_\_\_\_ School: \_\_\_\_\_



Great Ice Cream Starts with Great Cream!

Make Ice Cream in July with Longmont Dairy Cream at the discounted price of \$4.99 per quart.

(Offer good through July 31, 2014.)



Prices effective May 1, 2014

<b>Whole Milk</b> ½ Gallon - \$2.94 1 Quart - \$2.28	<b>Grassland Spreadable Butter*</b> 8 oz. - \$2.95
<b>Reduced Fat Milk - 2%</b> ½ Gallon - \$2.94 1 Quart - \$2.28	<b>Daisy Cottage Cheese</b> 24 oz. - \$5.69
<b>Low Fat Milk - 1%</b> ½ Gallon - \$2.94 1 Quart - \$2.28	<b>Daisy Sour Cream*</b> 16 oz. - \$3.69
<b>Fat Free Milk - Skim</b> ½ Gallon - \$2.94 1 Quart - \$2.28	<b>Tillamook Block Cheese</b> 16 oz. - \$6.99
<b>Half and Half</b> 1 Quart - \$3.44 1 Pint - \$2.39	<b>Tillamook Shredded Cheese*</b> 8 oz. - \$4.09
<b>Whipping Cream</b> 1 Quart - \$5.79 1 Pint - \$3.54	<b>Tillamook Sliced Cheese*</b> 8 oz. - \$4.09
<b>Chocolate Milk (2%)</b> 1 Quart - \$2.49 4-Pack - \$7.69	<b>Tillamook Tilla-Moos Pack-it-Pals*</b> 10 - ¾ oz. servings. - \$4.86
<b>Strawberry Milk (2%)</b> 1 Quart - \$2.28	<b>Egg-Land's Best Eggs</b> Locally Grown AA Large Brown Cage Free 1 Dozen - \$4.20 AA Large White 1 Dozen - \$3.05
<b>Orange Juice</b> ½ Gallon - \$3.90 1 Quart - \$2.54	<b>Noosa Yoghurt*</b> Plain, Blueberry, Peach, Strawberry Rhubarb, Mango, Raspberry, Honey, Lemon, Tart Cherry, Passion Fruit <b>Purchase Individually:</b> 8 oz. - \$2.89 <b>SAVE! Order 6 or more:</b> 8 oz. - \$2.49 each
<b>Talbot's Apple Juice</b> ½ Gallon - \$4.21	<b>Metal Porch Boxes</b> \$57.50 - optional
<b>Lemonade and Raspberry Lemonade</b> ½ Gallon - \$2.99	
<b>Country Cream Butter</b> 1 lb. - \$4.99	

\* These products must be preordered.

Quantity Discounts apply to purchases of 20 or more ½ gallon bottles of milk per month (if there is no previous balance on your account).

Weekly Minimum Delivery: 3 items.

Delivery Charge - \$1.00 (per delivery)

## Meet Katie and Dan

### *A note from Susan.*

*Continued from front page.*

management comes in handy for our building and expansion projects. (It's like having our own resident contractor!)

Katie Herrmann is married to Erik and lives in Longmont with their two adorable kids, Brenden and Ellie. Katie works in the areas of Customer Service, Sales, Marketing and HR. Her background with Management, HR, and Marketing make her a great fit for her position here at LDF.

We are so blessed to work with our family and really live out the meaning of a family business. This is the beginning of the third generation and our hope is the generations will just keep providing an awesome food for amazing customers for a long, long time.



## County Fair Dates

*for Arapahoe County Fair and Jefferson County Fair*

**July 24-27**

Arapahoe County Fair, Location: Aurora

**August 6-10**

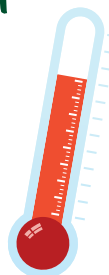
Jefferson County Jeffco Fair, Location: Golden

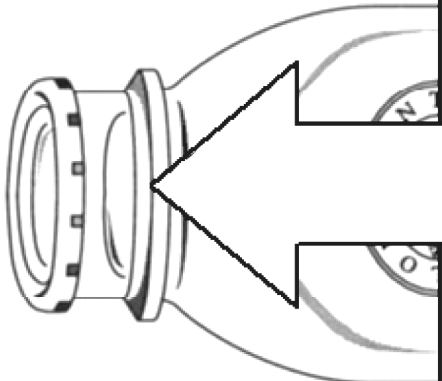
## Warm Weather Tips

*Keep your milk fresher longer by following these simple tips:*

- Place your porch milk box where the driver can see it but where it will be shaded from the early morning sunlight.
- Refrigerate the milk as soon as possible.
- Rinse out your porch box on a regular basis to keep it fresh.
- Keep milk out of the light.
- Set your refrigerator to 35-40° F.
- Put a frozen ice pack into your cooler on your delivery night.

*(The average shelf life of milk at 40°F is 10-12 days.)*





Design your Egnog Bottle here, or within a 4 1/2" x 1 1/2" rectangle.

You can use the above rectangle as a guide. Be sure to include your name and address on the reverse side of your entry.