



DAIRY FARM INC.

VOL. 22, NO. 12
December 2014

NEWS TRENDS MOODS

990 Coffman, Longmont, Colorado 80501
www.LongmontDairy.com
(303) 776-8466
Longmont Dairy Farm, Inc.

DECEMBER Happy Holidays!

Dear Friends,

We are beginning the “Hap-Happiest Time of the Year!” With our family of four kids and their spouses and eight grandkids, Christmas is indeed a Hap-Happy time for us.

The gifts are important for sure—but my favorite part of Christmas is the meals we share as a family. Meals are a powerful expression of welcome and friendship in every culture. Food reminds us of our dependence on other people. We are tied to a network of farmers, processors, markets, cooks, families and traditions. And above all, we are reminded of our dependence on God. Every meal is an opportunity to receive God’s good gifts with thankfulness.

We at Longmont Dairy thank you for allowing us to be a part of both your everyday meals and your special holiday meals. Our hope is that your meals will be a celebration.

Merry Christmas!

Susan and David



Santa Loves Longmont Dairy Milk with Cookies!

Gather your kids in the kitchen to help bake some extra special Christmas cookies for everyone, including Santa. And remember, Santa loves to wash down those delicious cookies with Longmont Dairy Milk! For holiday cookie recipe ideas visit our cookie page online at <http://www.longmontdairy.com/cookies>

MOOO RECIPES

Christmas Brunch

Delicious dishes, gifts under the tree, twinkling lights and cheerful carolers at your front door—these are a few of our favorite things that make Christmas the most wonderful (and busiest) time of the year! This Christmas, give yourself a break by hosting a buffet-style Christmas brunch. To get the brunch started, we have some simple, yet unique recipes you can prepare.

Christmas Egg Muffins

This creative Christmas brunch egg recipe uses holiday muffin tins to make fun shapes that the kids will love!

- 10 large Eggland's Best White Eggs
- 2 cups Longmont Dairy Milk
- 2 ¼ cups Tillamook Extra Sharp Cheddar Cheese, shredded
- 1 lb. ground Italian sausage, browned
- 8 slices of bread, cubed
- 1 tsp. dried mustard
- 1 tsp. onion powder

Preheat oven to 350° F. Mix together eggs, milk, cubed bread, Italian sausage, 2 cups of cheese, dried mustard and onion powder. Pour mixture into two 12 cup muffin pans, greased, and bake for about 25 minutes, until eggs are firm. Sprinkle with ¼ cup Tillamook Extra Sharp Cheddar Cheese and serve. Makes 24 egg muffins.

Recipe adapted from Heather Cavanagh 2009 Eggland's Best Holiday Recipe Contest Winner Moo News, December 2014



Don't forget to order your 2014 Egg Nog Designer Bottle!

Pre-order your collectable 2014 Egg Nog Designer Bottle with Classic or Cinnamon Eggnog by phone, by December 5. Designer Eggnog Bottles will be delivered December 8 through 12. Classic and Cinnamon Eggnog are available until December 31.

Bhakti Christmas Gingerbread

Bhakti Chai Concentrate isn't just for tea lovers. It's perfect for anyone who loves rich, full flavored ingredients in desserts and even savory meals. Made with fresh-pressed ginger, Bhakti Chai Concentrate is the "secret" ingredient in this delicious holiday gingerbread recipe.

- 3 Tbsp. Bhakti Chai Concentrate
- 1 cup Country Cream Butter, softened
- 1 cup brown sugar
- ½ cup sugar
- 2 Eggland's Best White Eggs
- 2 cups whole wheat flour



- 1 tsp. cinnamon
- 1 tsp. allspice
- ½ tsp. baking soda
- 1 tsp. vanilla extract

Preheat oven 350°F. Using a hand mixer on medium speed, combine butter, sugars and eggs. Add Bhakti Chai Concentrate and vanilla extract and continue to mix. In a separate mixing bowl combine flour, cinnamon, allspice and baking soda. With the mixer on low, add the combined dry ingredients to the Bhakti mixture and blend into the batter. Spread batter onto greased 8 by 8 inch cake pan and bake about 25 minutes. Let gingerbread cool completely, cut into one inch squares and serve. *Optional: Spread an even layer of Cream Cheese Frosting on top of cooled gingerbread before serving.*

Recipe adapted from www.bhaktichai.com Moo News, December 2014

Cookie Dough Fruit Pizza with Cream Cheese Frosting

Our Cookie Dough Fruit Pizza with Cream Cheese Frosting is an easy and yummy treat to share with family and friends during Christmas brunch.

- ½ tub Mary's Mountain Sugar Cut-out Cookie Dough
- 4 cups fresh fruit—cleaned and cut into slices
- Cream Cheese Frosting

Spread Mary's Mountain Cookie Dough onto bottom of greased 14 inch pizza pan and bake in oven according to directions, until golden brown. While dough is baking, prepare the Cream Cheese Frosting. Let cookie dough cool for one hour, and then apply an even layer of Cream Cheese Frosting with spatula. Place assorted fruits of your choice on top. Cut into slices and serve.

Recipe contributed by Katie Herrmann Moo News, December 2014



Cream Cheese Frosting

It's the icing on the cake. Our Cream Cheese Frosting is perfect for spreading on your favorite baked goods this Christmas.



- ½ cup Longmont Dairy Whipping Cream, chilled
- 8 oz. cream cheese, room temperature
- ¾ cups powdered sugar
- ½ tsp. vanilla extract

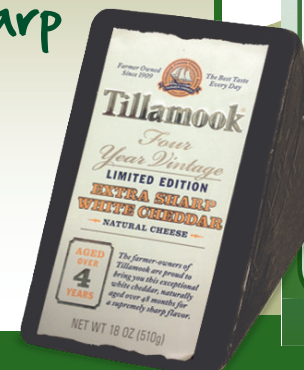
Combine all ingredients using a hand mixer on the highest speed. Whip until frosting is fluffy.

Recipe contributed by Amber Foster Moo News, December 2014

Tillamook Four Year Vintage, Limited Edition, Extra Sharp White Cheddar Cheese

Don't miss out on your chance to try this amazing cheese that had our taste testers saying, "Wow!"

18 ounce wedge for \$12.99. Available November 1 to December 31.



Whole Milk ½ Gallon - \$2.94 1 Quart - \$2.28	Daisy Sour Cream* 16 oz. - \$3.69
Reduced Fat Milk - 2% ½ Gallon - \$2.94 1 Quart - \$2.28	Tillamook Block Cheese Medium Cheddar, Sharp Cheddar, Colby Jack, NEW! Pepper Jack 16 oz. - \$7.29 NEW! Extra Sharp Cheddar 16 oz. - \$7.99
Low Fat Milk - 1% ½ Gallon - \$2.94 1 Quart - \$2.28	Tillamook Shredded Cheese* Sharp Cheddar, Colby Jack, Mozzarella 8 oz. - \$4.29
Fat Free Milk - Skim ½ Gallon - \$2.94 1 Quart - \$2.28	Tillamook Sliced Cheese* Medium Cheddar, Sharp Cheddar, Colby Jack 8 oz. - \$4.29
Half and Half 1 Quart - \$3.54 1 Pint - \$2.44	Tillamook Whipping Cream 1 Quart - \$5.99 1 Pint - \$3.64
Chocolate Milk (2%) 1 Quart - \$2.59 4-Pack - \$7.99	Tillamook Tilla-Moos Pack-It-Pals* Medium Cheddar, Colby Jack 10 - ¾ oz. servings. - \$4.99
Strawberry Milk (2%) 1 Quart - \$2.28	NEW! Tillamook Four Year Vintage, Limited Edition, Extra Sharp White Cheddar Cheese* 18 oz. - \$12.99 Available Nov. 1-Dec. 31
Pro-to-Go Protein Milk Vanilla or Chocolate 1 Quart - \$3.79	Egg-Land's Best Eggs Locally Grown AA Large Brown Cage Free 1 Dozen - \$4.20 AA Large White 1 Dozen - \$3.05
Cinnamon Egnog 1 Quart - \$3.49 Available Sept. 1-Dec. 31	Noosa Yoghurt* Plain, Blueberry, Peach, Lemon, Strawberry Rhubarb, Mango, Raspberry, Honey, Tart Cherry, Passion Fruit, Coconut, Pineapple Purchase Individually: 8 oz. - \$2.89 SAVE! Order 6 or more: 8 oz. - \$2.49 each
Classic Egnog 1 Quart - \$3.49 Available Nov. 1-Dec. 31	Talbot's Apple Juice ½ Gallon - \$4.21
Orange Juice ½ Gallon - \$3.90 1 Quart - \$2.54	Talbot's Apple Cider ½ Gallon - \$4.21
Talbot's Apple Juice ½ Gallon - \$4.21	Bhakti Chai Tea 1 Quart - \$12.99 Available Oct. 1-Dec. 31
Talbot's Apple Cider ½ Gallon - \$4.21	Grassland Spreadable Butter* 8 oz. - \$2.95
Bhakti Chai Tea 1 Quart - \$12.99 Available Oct. 1-Dec. 31	Country Cream Butter 1 lb. - \$6.29
Grassland Spreadable Butter* 8 oz. - \$2.95	Daisy Cottage Cheese 24 oz. - \$5.69
Country Cream Butter 1 lb. - \$6.29	Metal Porch Boxes \$57.50 - optional
Daisy Cottage Cheese 24 oz. - \$5.69	

* 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)



Merry Christmas from our families to your family!

Your friends at Longmont Dairy Farm.

Thank you, Brian Wheat!

The artwork for this year's Christmas Card was created by Brian Wheat, a Longmont Dairy customer of over 25 years. Known as "the flower guy," Brian is a florist, cartoonist, writer, blogger and illustrator. Thank you, Brian!

