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www.LongmontDairy.com

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Longmont Dairy Farm, Inc.

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# DECEMBER

Merry Christmas!

## Pre-Order Your 2015 Holiday Designer Bottle

Call to pre-order your collectable 2015 Eggnog Designer Bottle before noon on Friday, December 4. Designer Bottles, filled with Classic or Cinnamon Eggnog, will be delivered December 7 through December 11. Feel free to keep and add the Designer Bottle to your collection. This makes a delicious hostess gift. Order extra for friends and neighbors and just add a bow. Call us at 303-776-8466 to order.



Dear Friends,

Christmas has always been one of my favorite holidays because it's a time we get to spend with our family and celebrate traditions. One of the traditions we used to have with the Boyd family was for Grandpa Jim to read the Christmas Story to all of us and then we would enjoy a feast of Oyster stew, meatballs and fresh rolls with jelly.

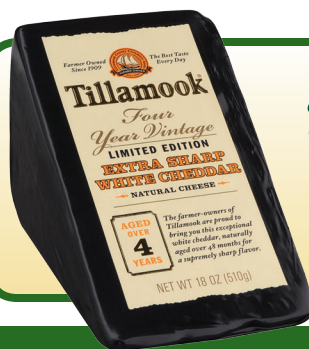
In October, Jim Boyd, who co-founded Longmont Dairy in 1965, passed away at the age of 91. We are thankful to Jim for starting this family business, showing us a tremendous work ethic and most importantly raising a family with his wife Olna. Jim leaves behind three children, eight grandchildren and ten great grandchildren with three more on the way.

Merry Christmas and Seasons Greetings from all of us at Longmont Dairy!

*Katie*

## We Deliver on Holidays!

Remember that we will deliver on Christmas Day and New Year's Day. If those are your regular delivery days, please plan to bring your order in on that morning, or skip your delivery if you will be gone.



## Serve the Best Cheese

Try Tillamook's Four-Year Aged, Extra Sharp Cheddar Cheese. Served with crackers and grapes it is easy, fast and delicious.





## Pumpkin Eggnog Pie

You will love the creamy texture of this delicious pie.

- 1 - 9" unbaked pie shell
- 1 can of pumpkin (16 oz.)
- 1½ cups Longmont Dairy Classic Eggnog
- 2 Egg•Land's Best eggs
- ½ cup sugar
- 1 tsp. cinnamon
- ½ tsp. salt
- ¼ tsp. ginger
- ¼ tsp. cloves
- 1 tsp. vanilla extract
- Sweetened, whipped Longmont Dairy cream

Preheat oven to 425°. In a large mixing bowl, combine all ingredients (except the pastry shell). Mix well and pour into the pie shell. Bake at 425° for 15 minutes. Reduce oven temperature to 350° F. Bake for 30-45 minutes longer, or until knife inserted into custard is removed clean. Remove from oven and cool. Serve topped with sweetened and whipped Longmont Dairy Farm whipping cream.

*Mooo News, December 2015*

## Eggnog Peppermint Punch

- 1 qt. Peppermint Ice Cream
- 1 qt. Longmont Dairy Eggnog (either Classic or Cinnamon)
- 48 oz. ginger ale, chilled
- 1 cup rum (optional)
- 24 small peppermint candy canes

Reserve 3 scoops of ice cream, in the freezer for garnish. Stir remaining ice cream until softened. Add in eggnog and stir. Stir in rum. Transfer to a punch bowl, and add ginger ale last. Hang candy canes on the edge of the punchbowl. Add the three scoops of reserved ice cream and serve immediately.

*NJMOM Allrecipes.com  
Mooo News, December 2015*



## Sriracha Cornbread

- 2 - 8 oz. tubs Hope Sriracha Hummus
- 3½ cups gluten free cornbread mix
- ½ cup unsalted butter melted (substitute olive oil)
- 2 Egg•Land's Best eggs
- 1½ cups Longmont Dairy milk

Preheat oven to 350°. Grease a 9 x 9-inch nonstick pan. Place entire package of cornbread mix in large mixer bowl. Add Sriracha Hummus, milk, eggs and melted butter or olive oil. Mix on low speed until blended. Beat another 30 seconds with mixer on high. Pour into baking pan. Bake 25 minutes or until nicely browned.

Use Sriracha Cornbread in your favorite stuffing recipe. 6-8 servings.

*Hopefoods.com  
Mooo News, December 2015*



## Deviled Eggs with Spicy Avocado Hummus

Not a big fan of mayonnaise? Here's a super easy, flavorful, deviled egg recipe!

- 1 dozen Egg•Land's Best eggs
- 8 oz. Spicy Avocado Hummus by Hope Foods
- Cayenne pepper (optional)

Hard-boil 12 eggs, cool and peel. Halve eggs lengthwise, placing yolks into a bowl. Add Spicy Avocado Hummus to bowl and stir until well mixed.

Fill a pastry bag, or a plastic baggie with corner snipped off, with the mixture. Squeeze the mixture into the empty egg halves. Dash with a little cayenne pepper. Serve chilled. 12 servings.

*Hopefoods.com  
Mooo News, December 2015*

## Christmas Eve Oyster Stew

A Christmas tradition.

- ½ cup butter
- 1 cup minced celery
- 3 tablespoons minced shallots
- 1 quart half-and-half cream
- 2 (12 ounce) containers fresh shucked oysters, undrained
- salt and ground black pepper to taste
- 1 pinch cayenne pepper, or to taste

Melt the butter in a large skillet over medium heat, and cook the celery and shallots until shallots are tender.

Pour half-and-half into a large pot over medium-high heat. Mix in the butter, celery, and shallot mixture. Stir continuously. When the mixture is almost boiling, pour the oysters and their liquid into the pot. Season with salt, pepper, and cayenne pepper. Stir continuously until the oysters curl at the ends. When the oysters curl the stew is finished cooking; turn off the heat and serve.

*Allrecipes.com  
Mooo News, December 2015*



## Remembering Jim Boyd

Jim Boyd, co-founder of Longmont Dairy, passed away at the age of 91 on October 19, 2015.

Born into humble circumstances in South Dakota, he grew up during the Great Depression. He graduated from Wessington Springs High School where he met and later married Olna Stolen, his beloved wife of 60 plus years. He then joined the Army, completing his military service in the Air Corps and serving in Okinawa during World War II.

Upon returning home, he farmed and became a state milk tester, and then the young farm manager for Marty Mission. He and a partner moved their families to Colorado to build a cow herd for Karl's Farm Dairy. That's where he met his future partners who built Longmont Dairy.

Growing up during the depression forced him to be frugal, but he was also generous. He knew how to do an honest day's work but was best at delegation. He was the first to admit his faults, mistakes and errors, yet what mattered most to him was the relationship and love he shared with Jesus Christ. His family and his faith in God anchored his life.

Jim will be greatly missed by many.

# Two Million Milk Caps for MOOOLA

## Milk Caps for MooLa Hits New High!

Congratulations to all our participating schools and kids for returning two million milk caps!

By saving and returning bottle caps, students are earning money to help their schools buy special items.

Keep up the good work! We love helping schools!

For more information, visit [www.longmontdairy.com/milk-caps-for-mooola](http://www.longmontdairy.com/milk-caps-for-mooola)

## Recycle Milk Caps

Please remove the caps from your milk bottles and recycle them or bring them to one of the schools in our Milk Caps for MooLa program. Please don't return them with your bottles. Visit <http://longmontdairy.com/milk-caps-for-mooola/> for a list of local schools.



## The Longmont Christmas Home Tour

Celebrating the 50th Anniversary, the Christmas Home Tour tickets will include a soup and bread meal (including Longmont Dairy milks), bake sale, frozen soup and canned goods sale, and tours of five decorated homes. Proceeds benefit Boulder Shelter for the Homeless, Meals on Wheels, A Woman's Work, Safe Shelter and other worthy causes. The tour runs from December 3rd through December 5th. For more information, visit [www.thegiftofhome.org](http://www.thegiftofhome.org).

## Thank You Deb MacNeil

Our 2015 Christmas Card artist Deb MacNeil lives in Frederick with her husband of 34 years.

In her "younger" days, she did a lot of drawing and painting, but now teaches and writes piano music. She is also working on a cookbook. She reports, "I always look forward to 'eggnog season' at Longmont Dairy and have every one of the Christmas Designer bottles." Thank you Deb!



## New Tastes for the Season

We are so excited to partner with Hope Foods, to bring you their outstanding hummus made from fresh, high-quality and organic ingredients.

Hope Foods, located in Louisville, Colorado, believes that the simple act of sharing good food can nourish the body as well as the soul. We agree with that idea, especially at this time of the year.

Hummus is not just for dipping anymore. Use it to spice up a sandwich or wrap, substitute it for mayonnaise in salad recipes, add it to a sauce for meat and vegetables. We have included some spicy recipes on page 2 and 3.

We will be offering four flavors to choose from: Spicy Avocado, Original Recipe, Thai Coconut Curry and Sriracha for the introductory price of \$3.99 per 8 oz. tub. Give it a try!

