



LONGMONT DAIRY FARM INC.

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OCTOBER

It Takes a Team!



Our Amazing Plant Team

Congratulations to our plant production team for their unbelievable effort this summer. They process and bottle our milk and other beverages. This summer they were tasked with moving and setting up equipment in our expanded facility in addition to maintaining production. "It was like changing a tire on a truck that's still driving at 60 mph down the road," stated Dan Boyd, Co-Owner.

As with any remodel and move, there were unavoidable delays, changes in plans, and long hours. Under the incredible leadership of Luke Taylor, our plant manager for 13 years, the team was amazing, and we are thankful for each of them.

Dear Friends,

"Our customers are the MOST important part of our business".

That is the first line on a poster that has hung in our conference room for over 20 years. It has been a long time since I've carefully read those words, rather than just glanced at the familiar piece on the wall.

The truth is, without wonderful, loyal, milk drinking (milk LOVING) customers, Longmont Dairy would not exist! After 53 years, we are still very humbled to serve our amazing customers!

Thank you, thank you with every heartfelt emoji we can think of 😊, (heart, thumbs up, confetti, etc.) You are WHY we come to work each day.

Take care till next time,

Susan

Support Breast Cancer Awareness

For each bottle of Strawberry Milk sold during the month of October, we will donate 50 cents to National Breast Cancer Foundation, Inc. For the past three years, with your help, we have donated over \$6,000 to fight breast cancer.

We selected NBCF, because their values are a good match to ours. Since its founding in 1991, NBCF, has provided education, hope, and inspiration to those affected by breast cancer. They provide free mammograms to women throughout the U.S. through their network of hospitals. And they provide breast cancer education throughout the world. Visit www.nbcf.org for more information.



NEWS
MILK

www.LongmontDairy.com

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Longmont, Colorado 80501

MOOO RECIPES

Classic Chicken Pot Pie

A Boyd family favorite, and comfort food for chilly weather.

- 1 lb. chicken breast halves, skinned, boned and cubed
- 1 cup frozen green peas
- 1 cup sliced carrots
- ½ cup Country Cream Butter
- ½ cup chopped onion
- ½ cup flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon celery seed
- 1¾ cup chicken broth
- ⅔ cup Longmont Dairy Milk
- 2 (9 inch) unbaked pie crusts, or make your own crust by doubling the recipe at <http://moorecipes.com/no-fail-unbaked-pie-crust/>



Prepare the pie crusts to receive chicken mixture. Preheat oven to 425° and place aluminum foil below cooking rack to catch spills.

In a large saucepan, combine chicken, peas, and carrots. Cover with water and boil for 15 minutes. Drain and set aside in a holding bowl. In the saucepan, melt the butter and add the onions, cooking until soft. Quickly stir in the flour. Add the salt, pepper and celery seed. Slowly stir in the chicken broth and milk. Simmer over medium low heat until it thickens. Remove from heat and set aside.

Place the chicken/vegetable mixture in the bottom of the pie crust. Pour the hot sauce over the top. Cover with second top crust. Seal by pinching the crust edges all the way around. Cut off excess dough. With a knife, make several slits in the top crust to allow moisture to escape. Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.

*Adapted from Allrecipes.com
Mooo News October 2018*

We've added another two delicious, locally made cheeses.

New! Buttercup Monterey Jack Cheese

Handmade in Longmont, Colorado, by Haystack Mountain Cheese.

Buttercup is a semi-soft cheese made from a mixture of pasteurized goat and Longmont Dairy cow's milk. Great on toasted ham-and-cheese sandwiches, this will be a hit with the kids!

New! Smoked Cheddar Cheese

Handmade in Longmont, Colorado, by Haystack Mountain Cheese, with Longmont Dairy Milk.

Serve delicious, rich Haystack Smoked Cheddar, paired with crisp, sliced apples, at your next tailgate or dinner party. It's perfect for both casual and special get-togethers. Made by our partner Haystack Mountain, it's a perfect pick for fall.

Bread of the Month:

Cinnamon Caramel Apple

Bhakti Chai Tea - Perfect for Chilly Fall Days

This fall, experience the rich and spicy flavors of Chai and Longmont Dairy warm milk. Bhakti Chai Concentrate is versatile and delicious. It's made with antioxidant rich, Fair Trade Certified black tea, organic fresh ginger, milled spices, and organic cane sugar. Add it to milk, spice up your oatmeal or rice, use it in baking, or try it as a marinade.

Available from October through December. Order now.

