



VOL. 29, NO. 7
July 2021

MOON NEWS

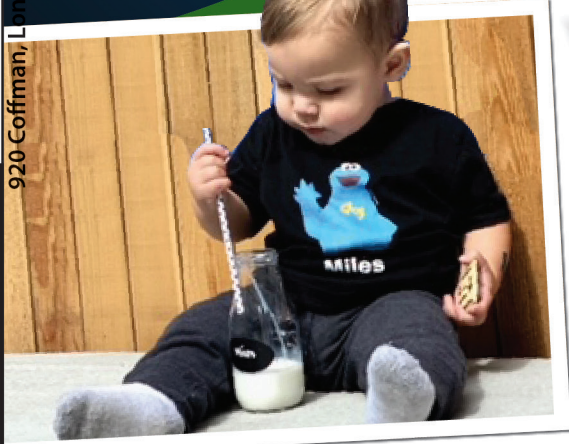
920 Coffman, Longmont, Colorado 80501

www.LongmontDairy.com

(303) 776-8466

Longmont Dairy Farm, Inc.

JULY Summer Celebrations!



Enjoy Having Good Times Together!

One of the best things about summer is outdoor parties! There are so many things to celebrate in July—and just as many ways to celebrate them. Whether you are gathering with friends or family for a birthday, to honor someone special, to have an Independence Day bash, or for no reason at all, plan to create a relaxing, comfortable environment with lots of food and fun. Your guests are sure to appreciate your hospitality and thoughtfulness.

Dear Friends,

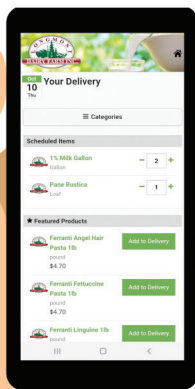
In my experience, summer always flies by way too fast. But, it seems like July is the heart of summer and sometimes, the schedule moderates a bit. Of course, there is swimming and baseball, but also some really rich family time as well. Whether it is my age, or just my wish, I sure hope you can take some moments to soak in the sun, enjoy being outdoors, gaze at the night sky and smell the roses!

Katie, Ellie and I had fun baking cupcakes using one of my Granny's wonderful recipes. This is an "old school" farm recipe and is so rich and delicious. I sure hope you have a minute to try it. It's very simple and could be used as cake for Strawberry Shortcake, or just frosted and decorated. Either way, it is delicious!

Thank you for your continued support. Check the Farmer's Market list to see where we are each week and stop by to say hi. We love meeting you face to face!

Take care till next time,

Susan



Just a Reminder...

Add the convenience of Longmont Dairy order management to your phone! Download our app from the Apple or Android store.

Save on Sliced Cheese! Great on hamburgers!

Save 50¢ when ordered for delivery in July. Try Sliced Medium Cheddar, Sharp Cheddar, or Colby Jack Cheese from Tillamook.



Make the Most of Your Summer Celebrations

What's a party without games and fun activities for the kids (of all ages)? Here are just a few ideas to get you started on a great game plan.

Ring Toss:

Hammer a wooden dowel into the lawn or set up some sport cones, and try to toss hula hoops around them. As a variation, you can put bottles in a crate and make rope rings to toss.

How to Make Rope Rings: Cut links of jute rope long enough to easily fit over the bottle necks when made into rings. Apply a generous amount of glue to one of the cut rope ends. Press the ends firmly together until glue dries completely. Once dry, apply glue to the outside of attached ends and attach ribbon. Use different color ribbon to signify opposing teams.

Limbo:

Limbo never goes out of style! If you don't have a broomstick handy, use a pool noodle as the bar. The person who can get under the lowest limbo stick wins!

Sponge Bomb Bucket Toss:

Each person kneels in front of a bucket filled to the top with water. The object of the game is to hurl sponge bombs into each other's buckets. You WILL get wet! Gather up all the sponge bombs and play again (and again).

How to Make Sponge Bombs: Use scissors to cut each sponge into three strips (about 1 inch wide). Stack 9 strips together, 3 layers of 3. Tie a string around the sponges, pulling tightly and knot in the middle. Make a double knot just to be safe.

Miniature Golf:

Set up a miniature golf course in your backyard with golf tees and red plastic cups. You can use pool noodles to hit the golf balls into the cups. The player with the lowest score wins the game.

Swat the Fly:

Draw pictures of flies on paper plates, or print and glue them, and attach a long string to each plate. Divide the group in half, giving half the plates, and the other half, pool noodles. The players with the plates run around the yard, dragging their flies and the others chase them, trying to smack the flies with their noodles.

Show Us Your Best Milk Mustache

Enter your photos for a chance to win prizes!

Snap photos of your kids—ages 2 to 12—with a big milk mustache smile and send them to us.

Prizes: 1st place \$100 cash, 2nd place \$75 cash, 3rd place \$50 cash, based on creativity and photo quality.

Photos received may or may not be used for marketing and advertising purposes at the discretion of Longmont Dairy.

Deadline: Entries must be received before midnight on Sunday, July 25, 2021. E-mail your photos to customerservice@longmontdairy.com. Include your child's name, parent or guardians' names, child's age, home address, and parent or guardian's phone number.

Partial Contest Rules: The contest is open only to children (ages 2 to 12) of families who are current Longmont Dairy customers.

- You may enter up to 3 photographs per child (including group photos of no more than 3 children). Each child, whether photographed as an individual or in a group photo, will be considered as one contestant.
- Photo submissions become the property of Longmont Dairy Farm, Inc. to use as they determine with no additional compensation awarded than stated in the contest rules.
- Your entry of a photo gives your consent to the contest rules as fully stated at LongmontDairy.com/mustache.

Milk Mustache Photo Tips: Place ice cream in refrigerator (not the freezer) overnight. Combine 3 parts ice cream to 1 part milk. Stir slowly to blend. Mixture should be thick. You will want to keep your recipe cold so it remains thick. Pour mixture into a small cup and take a sip making sure to dip your lip. Purse your lips as you tip the cup back so the milkshake flows over your lip. Smile for the camera!

Take photos in good lighting—preferably outside in natural light—and in colorful clothing.



MOOO RECIPES

Grandma Nellie's Sweet Cream Cupcakes

From Susan's grandmother's collection. This simple recipe has been passed on through the generations and is a tried-and-true staple at family celebrations. Makes 18 cupcakes.

- 2 c. flour
- 2 tsp. baking powder
- ½ tsp. salt
- 1 c. sugar
- 2 Eggland's Best eggs, beaten well
- 1¼ c. Longmont Dairy heavy cream
- 1 tsp. vanilla

Beat eggs, add sugar gradually; sift dry ingredients. Add flour mixture and cream alternately. Fill cupcake liners two-thirds full. Bake at 400° F for 13-15 minutes.

Basic Cream Cheese Frosting:

- ½ c. Country Cream butter, softened
- 8 oz. tub Philadelphia cream cheese (Original or Strawberry)
- 4 c. confectioners' sugar
- 2 tsp. vanilla extract

Beat softened butter and cream cheese until well blended. Add powdered sugar and vanilla. Beat until creamy.

Spread frosting on cupcakes. Top with fresh fruit and theme-colored sprinkles, if desired.

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A Great Addition to Any Celebration!

Lemonade & Tea is the perfect combination of fresh-brewed black tea and our lemonade, which is 20% lower in sugar. Available in half gallon bottles, it is available through September. Serve it at your next gathering!



Beef Tacos

A full pound of fully cooked, seasoned ground beef, mild taco sauce, Monterey Jack and cheddar cheese blend, and a tangy lime sour cream make a quick and easy summer meal. Each kit makes 6 tacos featuring locally made, soft flour tortillas. Put it on the menu this week!



Bread of the Month

July:

White Chocolate Raspberry



A Sweet Summer Treat

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 smooth and delicious!

Try some while it lasts!