



LONGMONT DAIRY
DELIVERY

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920 Coffman, Longmont, Colorado 80501

www.LongmontDairy.com

(303) 776-8466

Longmont Dairy Farm, Inc.

NEWS



AUGUST

So Long, Summer!

Dear Friends,

It's time again for the annual Eggnog Bottle design contest. It may seem early to think about the holidays, but on our end, we need to review the artwork, design it with our marketing team and bottle manufacturer, and then get the bottles from Canada before Thanksgiving.

My mom, Susan Boyd, started this contest when she was the owner in 1999. It's crazy to think this is our 23rd year! There is one of the original bottles from each year in my office. It's fun to see how things have changed over the years and look back at the themes.

Thank you to all of the kids that have ever participated in this contest. We love having you be a part of our history!

Take care,

Katie



FAQ

What do I do if I have an issue with my cooler?

Please contact our office at 303-776-8466 and they will make sure your driver replaces your cooler as soon as possible.

Why can't we get eggs in paper cartons?

With the amount of ice and water that is used for our deliveries, paper cartons will disintegrate. We are continuing to work with our Egg vendor on more eco-friendly packaging for the future.

How do I find information on ingredients and expiration dates?

All nutritional information and ingredients can be found on our website at LongmontDairy.com/products. We do not post expiration dates on our products because of the freshness from the farm to your doorstep and we guarantee our products until you drink them. One suggestion is to mark the date that you got your product on the lid to help you manage. Generally, the milk lasts around 14 days.



Hey Kids! Enter the Eggnog Bottle Contest

This year, we would like to see your most "Radiant Reindeer." Draw your ideas and enter for a chance to see your design on our 2022 Holiday Eggnog bottles. Include the year "2022" in your design. Create your entry using the form on the back side, or on a blank sheet within a 4 1/2" x 1 1/2" rectangle. Draw with a black pen or marker to make dark lines. Use only one additional color.

You can enter more than one time. Write your name, parent's name, age, address, phone number, school, grade, and milk delivery customer number on the bottom of each page you enter. The contest is open to students who are in grades Kindergarten through 12th grade and whose families are current customers of Longmont Dairy. For more details, visit LongmontDairy.com/contest-rules. Email your entry to customerservice@longmontdairy.com before midnight on August 14, 2022.

Name: _____ Parent's Name: _____ Age: _____
Address: _____ Customer Number: _____
Phone: _____ School: _____ Grade: _____

MOOO DECIDES

Ripe Peach Pavlova

What could be better than perfectly ripe peaches atop a bed of whipped cream over meringue? Serves 6.



Pavlova

4 egg whites, room temperature	¼ c. granulated sugar
¾ c. packed light-brown sugar	1 tsp. distilled white vinegar
Pinch of kosher salt	1 tsp. pure vanilla extract

Preheat oven to 300° F. Line a baking sheet with parchment paper. Use a cake pan as a guide to trace an 8" circle on it. Turn marked side down.

Place egg whites, brown sugar, and salt in the bowl of a mixer fitted with the whisk attachment. Beat on low speed until well combined and no lumps of sugar remain. Increase speed to medium; beat until soft peaks form, about 9 minutes. With mixer running, gradually add granulated sugar. Continue beating until peaks are stiff and glossy, about 2 minutes more. Beat in vinegar and vanilla.

Secure marked parchment paper to baking sheet with a bit of meringue under each corner. Spread remaining meringue onto marked 8" circle; form peaks around edge and a well in center. Bake until meringue is crisp around edges and just set in center, about 1 hour and 15 minutes. Turn off oven and let cool inside 2 hours. Transfer sheet to a wire rack; let stand until meringue is cool enough to handle. Carefully peel meringue off parchment paper and cool completely on rack.

Poached Peaches

1 c. granulated sugar	1 tsp. pure vanilla paste or extract
¼ c. fresh lemon juice	3 peaches (1 pound), halved

Meanwhile, prepare an ice-water bath. In a saucepan, combine granulated sugar, lemon juice, vanilla, and 2¼ cups water. Bring to a simmer over medium-high heat and cook, stirring, until sugar has dissolved. Remove peach pits and add (cut-sides up), covering with a parchment round to keep them submerged. Reduce heat to low and simmer until peaches are tender when pierced with the tip of a knife, 8 to 10 minutes.

Transfer peaches to a plate with a slotted spoon. When cool enough to handle, peel, discarding skins. Bring poaching liquid to a boil; cook until thickened and reduced by half (you should have 1 cup), about 10 minutes. Transfer to a medium bowl and chill in ice bath until cold.

Topping

1 c. heavy cream	1 Tbsp. granulated sugar
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In a bowl, beat heavy cream with granulated sugar on medium speed until stiff peaks form. To assemble, carefully place meringue on a serving platter. Spoon whipped cream on top, spreading to edges; then add peaches, cut-sides down. Drizzle with syrup, slice into wedges, and serve immediately.

Peach Season is Coming

Colorado Palisade Peaches will soon be ripe. Watch for our online announcement when they arrive!



Orange Cream Milk Is Back!

Creamy and delicious, like an orange creamsicle in a bottle. It makes a nutritious dessert or snack. Made with 2% milk and natural ingredients.

Stock Up on Pro-to-Go Protein Milk

Pro-to-Go boosts your protein—14 grams per 8 oz. serving. Only \$3.99 per quart when you order 4 or more. (Regular individual price is \$4.59.) Mix and match vanilla and chocolate flavors.

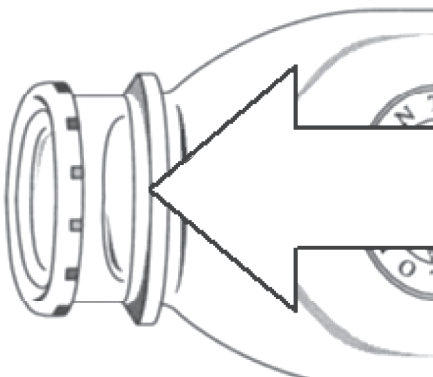


Bread of the Month

August:

Cinnamon Peach Cobbler

Mooo News, August 2022



Design your Eggnog Bottle here, or within a 4 ½" x 1 ½" 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.