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NEWS

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Longmont Dairy Farm, Inc.

DECEMBER

Merry Christmas!



Favorite Christmas Traditions

Drinking eggnog—leaving milk and cookies for Santa—preparing a special meal.

The way we celebrate Christmas has been passed on to us through the years from countless generations. In the United States, Christmas was declared a national holiday on June 26, 1870, and embraced as a family-centered day of peace and nostalgia. Since then, Americans have built a Christmas tradition that includes pieces of many other customs. Do you ever wonder how we got some of the Christmas traditions used to celebrate the holiday? Look inside for a brief summary of some of our favorites.

(Continued inside.)

Dear Friends,

It has been a tough year and sometimes difficult to keep our spirits up with the many uncertainties. The holidays may look a little different this year, but I think it's important for us to remember our traditions and to be grateful.

I am blessed with a lot of family in the area and enjoy our traditions! We kick Christmas off with my mom, step-dad David, siblings, and all of our kids on December 23. Every year we have Beef Tenderloin with mashed potatoes and gravy. The side dish that always stands out is my mom's homemade applesauce. We all fight over the last bite!

I asked some of our employees about their favorite traditions and included a few of them inside.

We'd love to hear your traditions, too! Send us an email or post on Facebook. How are you using our products in fun and creative ways for the holidays?

To our customers: thank you for your support and your business. We are truly grateful for you. To our employees: thank you for your hard work and dedication. We couldn't do it without you. We hope that you are able to enjoy your holiday season despite a crazy year.

Merry Christmas & Happy Holidays! Take care,

Katie

Get your 2020 Eggnog Holiday Bottle

Classic or Cinnamon Eggnog in the 2020 Holiday Bottle will be delivered December 14-18. Pre-order online, or call 303-776-8466, before noon on Friday, December 11. You may keep the holiday bottle if you'd like! Order extra for friends and neighbors and just add a bow to make the perfect holiday gift.



MOOO RECIPES

Baking with
LYRIC



Easy Sugar Cookie Icing

To keep things simple, Lyric uses Mary's Mountain Roll-Out Cut-Out Sugar Cookie Dough with this quick and easy icing.

2 cups powdered sugar
2-3 tablespoons
Longmont Dairy milk

2 teaspoons light corn syrup
½ teaspoon vanilla extract
Gel food coloring

Whisk powdered sugar, 2 tablespoons milk, light corn syrup, and vanilla extract in a large mixing bowl until smooth and well combined. The mixture will be pretty thick.

Add ½ teaspoon milk at a time to thin icing to outline consistency. When you lift the whisk or spoon, you should still see the ribbons of icing that fall back into the bowl for 3-4 seconds. Add more milk to thin out the icing or more powdered sugar to make it thicker.

Add gel food coloring and mix until fully combined.

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Mary's Mountain Cookie Dough

Roll-Out Cut-Out Sugar Cookie Dough and White Chocolate Cranberry Oatmeal Cookie Dough are festive favorites that make your holiday baking convenient and delicious. Perfect for gifts or to serve at holiday gatherings.



Tamales

Often made for Christmas celebrations, the preparation of tamales is sometimes shared at a social event called a tamalada.

For the Pork

4 pounds pork butt
8 cloves of garlic
1 tablespoon salt

For the Masa Dough

3 pounds fresh coarse-grind corn masa
1¼ cups lard, melted
¼ cup low-sodium chicken broth
1 tablespoon kosher salt

For Chile Sauce

10 medium ancho chiles
5 guajillo chiles
4 cloves of garlic
½ tablespoon cumin
5 cups water
5 tablespoons flour
2 teaspoons salt
1 teaspoon pepper

You Will Also Need

50 corn husks

Chile Sauce

Remove stems and seeds from chile pods. Place in a colander and rinse. Add the chiles to a large pot and add enough water so they are just covered. Bring water to a boil. Lower the heat, cover, and simmer for 30 minutes. Drain cooked chiles and allow to cool before blending.

Transfer cooked chiles, water, cumin, flour, salt and pepper into blender and purée until smooth working in batches. If necessary, season with more salt.

Pork

Cut the pork into 3 inch chunks. Transfer to large pot. Cover with 12 cups of water. Add 1 tablespoon of salt and garlic. Bring to a boil, then lower the heat and cook at a simmer for 2-3 hours, or until pork becomes tender.

Once the pork is cooked, remove from the broth and let cool. When cool enough to handle, shred the pork. Heat 3 tablespoons of lard to medium heat in a large pot. Add the chile sauce and cook for 10 minutes. Add in all of the pork and 2 cups of remaining pork broth. Cook at a low simmer for 1 hour or until the broth reduces. Taste for salt. Let mixture cool before filling tamales.

Masa

Mix masa, lard, broth, and salt in a large bowl with your hands until well incorporated and mixture looks shiny and smooth, about 4 minutes.

Longmont Dairy Traditions

This is how some of our employees celebrate Christmas.

Jake - His mom's Homemade Chili and Chicken Noodle Soup on Christmas Eve, and waking up on Christmas morning to the smell of Monkey Bread baking in the oven.

Andrea - Slow cooked Oatmeal Bars, topped with berries, brown sugar and nuts, with her family on Christmas morning.

Lisa - Breakfast Casseroles and Sausage Balls on Christmas morning at her mom's house. She has taken over the tradition and added a Honey Baked Ham, and wearing pj's and watching "The Christmas Story."

Jessica - Hot Buttered Rum and Buckeyes on Christmas Eve with her family, while opening one present.

Jen - A big pot of Chili on Christmas Eve with her family. Then on Christmas morning, eating Egg Casserole, French Toast Casserole and drink Mimosas.

Tamale Assembly

Soak husks in a large bowl of hot water until soft and pliable, about 15 minutes. Drain, rinse, and shake off excess water.

Place the corn husk in the palm of your hand with the wide side closest to you. Spread masa on bottom half of husk. Place 2 tablespoons of filling lengthwise down the center of the tamale. Fold one side in first, then fold the other side over. Fold down the empty top section down and lay tamale fold side down until ready to cook.

Prepare large pot to steam tamales, Fill the bottom of a large steamer pot with water. Insert the steamer. Place tamales upright, with fold against the sides of the other tamales to keep them from unfolding. Cover pot with a tightly fitting lid. Set heat on high and bring to a boil, about 15 minutes. Lower heat and simmer for about 2.5 to 3 hours. Keep lid on tightly. To test if done, remove corn husk from one tamale. If it comes off clean without the masa sticking, they are done.

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Favorite Christmas Traditions

(Continued from front.)

Drinking Eggnog

British aristocrats came up with the creamy concoction, adding brandy and sherry to keep it from spoiling. When first made in the American colonies, in 1607, the pricey liquors were replaced with rum, also called grog, and named egg-n-grog. Later, it became eggnog, after the wooden "noggin" mugs the drink was served in.

Leaving Milk and Cookies for Santa

A tradition that probably started in the 1930s when, during the Great Depression, many American parents worried about their children growing greedy at Christmastime. Leaving milk and cookies for Santa was viewed as a way to encourage generosity and also reciprocity.

Christmas Eve Tamales

A gift that families in some parts of the country hand down, one generation to the next. Through the centuries tamale-making has been such a time-intensive process that they are generally prepared only for special occasions and celebrations. Today, Christmas is a holiday honored with this special meal.

Whatever Christmas traditions you enjoy during the holidays, we hope they enhance your celebrations, and bring peace and goodwill into your home.

Bread of the Month

December:

Braided Cinnamon



MERRY Christmas & HAPPY NEW YEAR

From Our Families to Your Family!

Your friends at Longmont Dairy Farm

The 2020 Christmas Card

Thanks to Kinzley Kuntz (10), a 5th grade student at Mountain Phoenix Community School in Wheat Ridge, for her Christmas Card design.



Gift Giving Made Easy!

Give a gift box of 6 biscotti with a hand-tied bow from Enjoy Biscotti Co. Each gift box includes Gingerbread Almond, GoDiva Mint, Vanilla Almond, The Grasshopper, Amaretto Double Chunk, and Frangelico Chocolate Toffee Chunk. Available through December.

