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www.LongmontDairy.com

Longmont Dairy Farm, Inc.

NEWS



History Snapshot

Glass bottles have always been part of Longmont Dairy. The milk bottle was developed as a way to deliver milk in individual sealed containers, eliminating the practice of delivering milk by dipping a ladle into a large milk can in the dusty open air from the back of a wagon.

Before the use of refrigerators, milk was delivered daily to keep the milk fresh. Because of Longmont Dairy's freshness and today's refrigerators, milk can stay fresh for over two weeks.

With the demise of small farms, milk was being shipped to processors, then warehouses, and finally to the stores.

The weight of glass was seen as a cost that could be eliminated. Returning the bottles was another logistical issue, so grocery markets preferred disposable plastic and cardboard containers.

By the early 1990s only one milk bottle factory remained for the U.S., and supply was in jeopardy.

It looked like we would be forced to find another container.

Fortunately, our bottle cap supplier saw the need for milk bottles and started producing them just as Longmont Dairy was running out of glass bottles.

Today, customers enjoy the best of all worlds: safe and clean milk in really cold glass bottles that are returnable, saving plastic from the landfills. Some things don't get any better!

APRIL

Happy Easter!

Dear Friends,

April is one of my favorite months. The tulips popping out of the ground are one of the signs of new life all around us. I love that we can finally start to get outside more and enjoy the beautiful weather.

Easter is also right around the corner and we know how important it is to gather with family and celebrate together. One of our goals is to provide you with fresh, quality products to help with preparing meals. Whether it's whipped cream for pie, eggs for dying, or orange juice to serve with your Easter brunch, we hope that we help add a little special touch to your family meals and holidays.

We are trying something new this Easter. Normally we only offer our Cinnamon and Classic Eggnog during the fall/winter season. This year we are offering them both for the two weeks leading up to Easter. We hope you'll enjoy this special treat. Let us know if you come up with any good, new recipes, using eggnog, that we can share.

Happy Easter!

Katie

Easter Eggnog is available for a limited time. Order now!

We know you love our Classic and Cinnamon Eggnog during the Christmas season, so why not enjoy it for Easter too? We have limited quantities of Eggnog and it won't last long, so be sure to order your favorite flavor today. Eggnog is available while supplies last.



MOOO RECIPES

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Creamy Ham and Potato Soup

Use your leftover Easter ham to make this hearty and delicious soup. And for even more flavor, be sure to save and use the ham bone too.

- 2 cups Longmont Dairy 2% or whole milk
- 4 cups of peeled and diced potatoes
- 1 cup frozen corn
- 1-2 cups of diced cooked ham
(may include ham bone during cooking for extra flavor)
- ½ cup finely chopped onion
- 1 tsp. celery salt
- 1 Tbsp. chopped garlic
- 4 cups of water
- 2 Tbsp. chicken bouillon granules
- ½ tsp. salt
- 1 tsp. ground white pepper
- 5 Tbsp. butter
- 5 Tbsp. all purpose flour

Combine potatoes, corn, cooked ham, onion, celery salt and garlic in a large pot and cover with 4 cups of water. Bring the water to a boil, and then reduce heat to medium. Cover and cook until the potatoes are tender (roughly 15 minutes). Stir in chicken bouillon, salt and white pepper. In a small saucepan, melt the butter over medium heat and then whisk in the flour to make a paste. Cook for another minute and then slowly whisk milk into flour mixture until smooth. Continue cooking until thick, whisking often for roughly 5 minutes. Stir the milk mixture into the soup and heat all of the contents for at least 10 minutes.

Recipe by Katie Herrmann
Moo News, April 2015

Easter Egg Decorating with Blown Eggs

Blown out and decorated eggs can be used as table decoration, on an Easter egg tree, and can be saved from year to year. To blow the egg whites and yolks from your eggs, follow these easy steps.

Wash the egg with warm water and soap. Dry. Hold the raw egg firmly in your hand. With a strong, sharp needle, prick a small circle, to make a hole, in the top and the bottom. Enlarge the hole on the small end of the egg to make it easier for the yolk and white to come out. With a toothpick, pierce the yolk membranes in the egg. Hold the egg over a receiving bowl and gently blow the contents into the bowl. Do not eat the raw egg contents. Wipe your mouth and hands with a cloth, and rinse, when finished. Wash and dry the eggs before decorating.

Perfect for Easter! Eggland's Best White Eggs

Don't forget to add Eggland's Best White Eggs to your next order. Use the eggs for decorating with your kids this Easter.

Easy Easter Cooking Tip

Make your mashed potatoes the day before and save the last minute mash rush. Peel, cook and mash 3 pounds Yukon Gold potatoes. Add 3 ounces cream cheese, half a cup of sour cream, ¼ cup milk and 1 Tbsp. butter. Mix well. Serve or chill. Make this ahead and reheat it in a slow-cooker.



April Special 50¢ off Orange Juice

Enjoy fresh orange juice at our special price for the month of April. Get 50¢ off a half gallon and 25¢ off the quart size.

