



LONGMONT DAIRY FARM INC.

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Longmont Dairy Farm, Inc.

# July Summer Celebrations!



The Williams boys.

## Family & Friends Love Picnics

The Fourth of July celebration and summer-time parties call for great, outside barbeques and fun with family and friends.

Get out your croquet set, the bean bag toss, and the giant Jenga to pull everyone together and away from their screens.

Remember past Fourth of July events and organize relay races and tug-of-war competitions. Even the grown-up kids will enjoy joining in. Remember these?

Egg on a spoon relay race (it can be a raw egg for more drama).

“Douse the Fire” relay race: Supplies: 4 buckets (two filled with water) and 2 plastic cups. Place a cup and an evenly filled bucket of water at the start line next to each team. Place the remaining two buckets at each team’s finish line. Each person on the team transports a cup of water to the empty bucket. The race is over when one of the filled buckets is empty.

Don’t Forget: Three-Legged Race, Wheelbarrow Race (where you hold your partner’s feet and they become the wheelbarrow), and the Crab Race.

Enjoy each other and teach the younger ones about the fun we can have together.

Dear Friends,

I’m so very thankful for my wonderful neighbors. We live in a small neighborhood where everyone really watches out for and helps each other in times of need. One of my neighbors, The Williams Family, who are also Longmont Dairy customers, often brings us over some homemade ice cream as a thank you for doing something for them or just because. It is such a treat!

When I asked Ranelle for her recipe, she told me the sweetest story and was happy to share this recipe with our customers. She said that growing up on a farm, it was their family tradition to eat a scoop of Grandpa and Grandma Schwartz’ homemade vanilla ice cream in the evening while they discussed the blessings and hard things of their day. What a great tradition and thank you for sharing that with us.

We are also very excited to get Pallsade Peaches in soon. They will be delicious with this homemade vanilla ice cream.

Take care,

*Katie*

# MOOO RECIPES

## Schwartz Family Ice Cream Recipe

*The Schwartz Family Farm Tradition is to have Grandma's ice cream every evening – even if you have only a very small scoop – while you discuss the blessings and the hard things of the day. Makes 1 gallon.*

2 quarts (8 cups) LDF Milk  
2 cups LDF Whipping Cream  
2 Egg-Land's Best eggs  
2 tablespoons flour  
1 tablespoon vanilla  
1 2/3 cups sugar  
1/2 teaspoon salt

Mix the sugar and flour well in the top of a double boiler pan. Gradually add 1 1/2 cups of the milk (reserving remaining milk) and stir well to mix. In a separate bowl, beat eggs, then add to the milk mixture. Cook over medium-low heat, stirring constantly with a wooden spoon. Prevent from boiling. Thicken until it is a thin custard consistency. Remove from heat and let it cool.



When egg mixture is cool, add the vanilla, whipping cream and mix. Pour into ice cream maker canister and then add the remaining milk filling up to 3 inches from the top of the container. Freeze according to manufacturer's instructions.

Serve, and as you enjoy it, share the blessings and challenges of the day around the table.

*Mooo News July 2018*



*The Williams boys with Grandpa and Grandma Schwartz.*

## Ice Cream Bundle Savings!

We want to help you make ice cream, because we know it will be so delicious, especially with sliced peaches!

Save \$2.50 when you order the Ice Cream Bundle in July.

1 Half Gallon LDF 2% Milk

1 Pint LDF Whipping Cream

1 dozen Egg-land's Best White eggs

Offer is good only when you order this as a bundle for delivery between July 1 and July 31.



## Burgers are Better with Cheese

**Get 50¢ Off Sliced Cheese in July**

Order Tillamook Sliced Medium Cheddar, Sharp Cheddar, or Colby Jack Cheese and rustle up some crowd-pleasing burgers. (Offer good for deliveries in July.)

## Palisade Peaches are Coming!

Get ready for an incredible taste explosion – especially on homemade ice cream! Colorado peaches are usually ripe in mid-July. We will announce their arrival on our website and by e-mail.

