

#### VOL. 28, NO. 10 October 2020

920 Co

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-ongmont Dairy Farm, Inc.

# Roberta's Legacy

Roberta's Legacy is a local organization that honors the life of Roberta Lozinski and supports breast cancer patients and their families, so they can "thrive, not *just survive*," as their mission states. They provide financial and emotional support to the people they serve.

To accomplish this, Amy Willard, Roberta's stepdaughter and former Longmont Dairy employee, builds a relationship with the patient, and usually their daughters or sisters, while Amy's father, Harry, works with the woman's spouse. They keep in regular contact to determine what kind of needs they have.

By working with cleaning services, heating and air, and similar companies, they help with practical matters; but another big part of what they do is to offer integrative support. For example, they partner with nutritionists and people who provide acupuncture or lymph massages to help improve the quality of life for these women. According to Amy, "When my Mom was battling breast cancer, this was really important, and we want to continue that."

Longmont Dairy is honored to support Roberta's Legacy and their work in the community. During the month of October, we will donate 50¢ to Roberta's Legacy for each bottle of Strawberry Milk delivered. Add one to your order this month or go to RobertasLegacy.org to find other ways to get involved.

For every bottle of Strawberry Milk delivered in October

Longmont Dairy will donate 50¢ to Roberta's Legacy.

#### Dear Friends,

I hope all of the teachers, parents, and students are adapting well to the various types of learning this fall. COVID has certainly taught us all to be more flexible and adaptable. Our thoughts are with all of you and your families as we deal with the many changes in our lives.

Something we are excited about this month is our Strawberry Milk promotion to benefit breast cancer awareness and support. We are working with a local nonprofit this year that has a very close connection to Longmont Dairy and special place in our heart.

You may remember our previous Office Manager, Amy Willard. She worked for Longmont Dairy for almost 20 years. During that time, she lost her stepmom, Roberta Lozinski, to breast cancer. Roberta was a strong and amazing lady and is greatly missed. Amy left Longmont Dairy to start Roberta's Legacy, a nonprofit in her honor, with her family. We are proud to walk alongside Roberta's Legacy and those in our community they support.

Thank you for your help in this cause!

Take care,

Partner with Us!



### **Chocolate Cupcakes**

1<sup>1</sup>/<sub>3</sub> cups all-purpose flour
<sup>1</sup>/<sub>2</sub> cup cocoa powder
<sup>3</sup>/<sub>4</sub> teaspoon baking soda
<sup>1</sup>/<sub>4</sub> teaspoon salt
<sup>1</sup>/<sub>2</sub> cup butter, softened

1 cup sugar 2 large Eggland's Best eggs 1 teaspoon pure vanilla extract ½ cup Longmont Dairy whole milk ½ cup hot water

Costumed

Cupcakes

Have the kids come

up with their own

creative and fun

ways to decorate and "dress up" these

Halloween treats.

in a Jar

Beat butter and sugar until light and fluffy, about 2-3 minutes. Beat in eggs, one at a time. Add vanilla extract and beat until combined.

Sift together the dry ingredients and add half just until combined. Beat in milk, followed by the other half of the dry ingredients. Add hot water until combined. Do not overmix.

Divide batter evenly between 16 muffin cups. Bake at 350° F for 15-20 minutes. Cool for 10 minutes, remove from pan and cool completely.

#### **Buttercream Frosting**

cup unsalted butter, softened
 cups powdered sugar
 teaspoons vanilla extract

<sup>1</sup>/<sub>8</sub> teaspoon salt2-4 tablespoons Longmont Dairy heavy cream or milk

Beat butter until creamy and smooth. Stir in 1 cup of powdered sugar, vanilla extract, and salt, until combined. Add remaining powdered sugar until completely combined. Beat in heavy cream or milk, one tablespoon at a time until desired consistency is reached.

When cool, cut the cupcake horizontally. In a one-pint, wide-mouth Mason jar, layer the bottom half of a cupcake, a few spoonfuls of buttercream frosting, the top of the cupcake, then more buttercream frosting. To dress up your dessert, decorate with sprinkles, candy corn, gummy worms, or whatever you choose!

Mooo News, October 2020



Have you tried our Strawberry Milk poured over your favorite healthy cereal? It comes highly recommended! In fact, one of our customers said it was, "The best ever!" on their favorite cereal that has strawberries.

## Now Available!

Versatile and delicious, **Bhakti Chai Concentrate** is made with antioxidant rich, Fair Trade Certified black tea, organic fresh ginger, milled spices, and organic cane sugar. Add it to milk, spice up some oatmeal or rice, use it in baking, or try it as a marinade.



1 QT = 🐻

1 OUART (32 FL 02)

Available October through December.

### Just in Time for Oktoberfest!

Dale's Pale Ale Beer Bratwurst from Charcutnuvo is made from ethically raised pork, with Oskar Blues' Dale's

Pale Ale Beer, garlic, and other spices. It's delicious and a perfect addition to your menu this month. Order now!



### Bread of the Month:

Cinnamon Caramel Apple

