



JULY

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Honoring the Heart of Longmont Dairy

As we celebrate 60 years of business, we want to honor the people behind the scenes who make it all possible. From the drivers who brave early mornings to deliver your milk, to the team members in the plant and office who keep everything running smoothly—each person plays an important role.

This month, we're especially proud to highlight five long-time team members whose hard work and loyalty have helped shape who we are today:



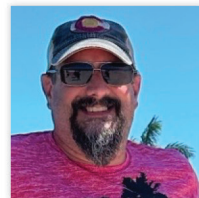
Luke Taylor began as a production supervisor in 2005 and is now our Plant Manager. He's proud of our growth, saying, "I've enjoyed being part of the company's journey and working for a family business."



Lisa Venrick-Haig, who started as a customer service rep in 2003, now serves as our Office



Manager. She values her coworkers most: "The people I work with are and always have been awesome, which makes it easy to come to work."



Rob Nelson joined the dairy in 1994 as a delivery driver and has since worn many hats, from supervisor to office and plant support. Now serving as our Route Designer, Rob has watched the company grow from 10 drivers delivering milk, cream, and orange juice to a full home delivery service. "It has been satisfying to see the growth of the company and to be a part of that. And it has been a family to me," he shares.



Travis Kozlowski started as a nighttime milkman in 2002 and now leads the daytime delivery crew. He's seen the product line grow significantly over the years and appreciates the supportive culture: "The best part of working here is the feeling the company actually cares about me."

Jessica Okuley joined Longmont Dairy in 2016 as a Door-to-Door Sales Representative and now leads the team as Sales Director. Along the way, she's held roles in training and sales management. "What I've appreciated most is the strong sense of community and purpose," she says. "There's a real pride in being part of something local, lasting, and meaningful."

To all our employees—thank you! You are the heart of Longmont Dairy.

Celebrate America!

Dear Friends,

This month, we're shining a light on the amazing people who keep Longmont Dairy running—our employees. Since our early days we've changed a lot, and many of our team have been part of that journey for years.

At Longmont Dairy, we're more than just coworkers—we're like family. We care about each other, pitch in wherever needed, and celebrate milestones together. I'm so grateful for the hardworking and dedicated people who make it all happen.

Be sure to check out our main article this month to read about a few of our long-time employees and their stories.

Take care,

Katie

MOOO NEWS

Longmont Dairy Farm, Inc. (303) 776-8466 www.LongmontDairy.com 920 Coffman, Longmont, Colorado 80501

MOOO RECIPES

Lemon Blueberry Cheesecake



10 Tbsp. Country Cream butter
2¼ c. graham cracker crumbs
1 c. + 7 Tbsp. sugar, divided
24 oz. Philadelphia cream cheese
3 Tbsp. all purpose flour
¾ c. Daisy sour cream

6 Tbsp. lemon juice
2 Tbsp. lemon zest
5 Eggland's Best eggs, divided
3½ c. blueberries, divided
1 Tbsp. cornstarch
1 c. Longmont Dairy whipping cream

Crust: Line bottom of 9-inch springform pan with parchment paper and grease sides. Melt butter and combine with graham cracker crumbs and 3 tablespoons sugar. Press the mixture into bottom and up sides of the springform pan. Bake the crust for 10 minutes at 325°. Set aside to cool.

Cheesecake: In a large bowl, beat cream cheese, 1 cup sugar, and flour on low speed until completely combined and smooth. Add sour cream, lemon juice, and lemon zest and mix on low speed until well combined.

Add 3 eggs one at a time, mixing slowly after each addition, then add 2 egg yolks and mix. Gently stir 1½ cups blueberries into the batter.

Pour cheesecake batter into crust and place springform pan, covered with aluminum foil to prevent leaking, inside a larger pan. Fill outside pan with warm water halfway up springform pan but below aluminum foil. Bake 1 hour 15 minutes at 300°. The center should be set, but still jiggle.

To prevent cracking, turn off oven and leave door closed for 30 minutes after baking, then crack the oven door 30 minutes to continue cooling. Remove pan from aluminum foil and cool completely in the refrigerator.

Topping: Combine ¼ cup sugar, cornstarch, and 2 teaspoons water in a medium saucepan. Stir over medium heat until mixture is wet and sugar begins to melt. Add 2 cups blueberries and continue cooking until they start to soften and the juice has begun to thicken. Refrigerate until cool.

Place cheesecake on a serving plate and remove springform pan. Serve with the blueberry topping and whipped cream.



Clip and file in your recipe collection!

Use this QR code to find the recipe online.



This thick, creamy dessert, flavored with tangy lemon and blueberries, is topped with a homemade blueberry sauce. Garnish with a few strawberries or raspberries for a festive holiday touch!

New Flavor!

Our **Blueberry Lemonade** is a bright, tangy lemonade infused with natural blueberry puree for a perfectly sweet twist.

Available in July and August.

Save on Sliced Cheese

Save 75¢ when ordered for delivery in July. Try **Sliced Medium Cheddar**, **Sharp Cheddar**, or **Colby Jack Cheese** from Tillamook.

Now Available!

Califia Coconut Milk is here—creamy, unsweetened, and perfect for frothing in your morning coffee. Add it to your next order!



JULY—SEASONAL PRODUCTS

Sweets

BREAD IN THE BOX

White Chocolate Raspberry

MARY'S MOUNTAIN COOKIE DOUGH

Monster & Fudge Fantasy

PREFARE—Strawberry Shortcake

Meals/Soup

PREFARE—Ranch Chicken Meatballs with Mac N Cheese

GEORGIA BOYS BBQ SAUCES

Original, Sweet Heat, & Carolina Vinegar

Meat

ROME'S SAUSAGE

German Sausage

CHARCUTNUVO SAUSAGES

Oskar Blues Beer Brat

& Pork Jalapeño Cheddar Brat

