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FEBRUARY Go Team!

MOOONNEWS

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Longmont Dairy Farm, Inc.

Game-Day Hosting Made Easy

February brings playoff football excitement and, whether you are tuning in for the rivalry, the snacks, or the commercials, hosting a party for “the big game” is always more fun with a little planning.

A great place to start is with a prediction wall. Hang up a big sheet of paper and invite guests to write down their guesses for the winner and final score before kickoff. It’s lighthearted, low-effort, and always gets people talking. Pair it with a simple snack and beverage station—cheesy dips, sliders, nachos, and a few Longmont Dairy refreshments—and you’re off to a great start.

When the action pauses, keep energy high with quick, easy games:

- **Mini Paper Football Tournament:** Fold classic paper triangles and run a “kick-off” on the coffee table.
- **Commercial Bingo:** Create bingo cards with categories like “talking animals,” “movie trailer,” or “celebrity cameo.”
- **Trivia Blitz:** Rapid-fire, easy trivia—famous halftime shows, fun sports facts, or Colorado-themed questions.

And don’t forget your youngest guests! A small craft or activity corner goes a long way. Try:

- **Team-color crafts:** Decorate pom-poms, team pennants, or mini megaphones.
- **Fishbowl Game:** Fill a bowl with fun prompts (e.g., “Do your best touchdown dance,” or “Name 5 foods starting with C”).
- **Scavenger Hunt:** Make a list of items to “find” around the house during commercial breaks (a hat, something shaped like a circle, something with stripes, etc.).

With a few thoughtful touches and playful ideas, your sports parties can feel every bit as exciting as the final minutes on the field. Here’s to fun game-day gatherings, cheering on your teams, and making great memories with friends and family!

50¢ off Strawberry Milk in February!

Strawberry Milk has become a February tradition, and Valentine’s Day is the perfect time to share this special treat! **Offer good for deliveries in February.**

Dear Friends,

Valentine’s Day can get mixed reviews and is often called a “Hallmark holiday,” but we like to think of it as a chance to slow down and share a little extra love and kindness. Sometimes, it’s the small gestures that mean the most.

Here in the U.S., we tend to think of roses and chocolates, but Valentine’s traditions look a little different around the world. In Germany, pig-shaped gifts symbolize good luck. In Finland and Estonia, the day celebrates friendship as much as romance. And in Peru, orchids are the flower of choice.

However you choose to celebrate Valentine’s Day this year, we hope it’s filled with warmth, connection, and lots of love.

Take Care,

Katie





MOOO RECIPES

This baked mac and cheese is a party-favorite recipe, loved by both children and adults. The combination of layered and melted cheese is the ultimate in cheesy deliciousness!

Creamy Baked Mac & Cheese



1 lb. dried elbow pasta
4 c. Tillamook medium cheddar cheese, shredded
2 c. Gruyere cheese, shredded
1/2 c. Country Cream butter
1/2 c. all purpose flour

2 1/2 c. Longmont Dairy half and half
1 1/2 c. Longmont Dairy whole milk
1/2 Tbsp. salt
1/2 tsp. black pepper
1/4 tsp. paprika

Cook pasta 1 minute less than package directions for al dente. Drain and drizzle with a bit of olive oil to prevent sticking. While water comes to a boil, mix shredded cheeses, then divide into 3 piles: approximately 3 cups for the sauce, 1 1/2 cups for the inner layer, and 1 1/2 cups for the topping.

Melt butter in a large saucepan over medium heat. Sprinkle in flour and whisk to combine. Cook for approximately 1 minute, whisking often.

Slowly pour in 2 cups of the half and half, whisking constantly, until smooth. Slowly pour in remaining half and half plus whole milk, whisking constantly, until combined and smooth. Continue to heat over medium heat, whisking very often, until thickened to a very thick consistency.

Remove from the heat and stir in spices and 1 1/2 cups of the cheeses, stirring to melt and combine. Stir in another 1 1/2 cups of cheese, and stir until completely melted and smooth.

In a large mixing bowl, fully combine drained pasta with cheese sauce. Pour half of the pasta mixture into a greased 9"x13" baking dish. Top with 1 1/2 cups of shredded cheeses, then top that with the remaining pasta mixture. Sprinkle the top with the last 1 1/2 cups of cheese and bake at 325°F for 15 minutes, until cheese is bubbly and lightly golden brown.

Clip and file in your recipe collection!

Use this QR code to find the recipe online.



Tungsten Toffee Trail Mix

Dark chocolate toffee with a mix of fruits and nuts. Hearty enough to be enjoyed on the trail, and decadent enough to be shared as a special treat. Add to your next order and give it a try!



Warm Up with Tico's!

Tico's Minestrone Soup with Ditalini Pasta is a hearty blend of fresh vegetables, beans, pasta, and rich flavor!



Tasty Brats

All-natural Charcutnuvo Apple Gouda Bratwurst

is made with Pork, Organic Apples, and Smoked Gouda Cheese. Perfect for cozy winter meals, these flavorful brats pair beautifully with roasted vegetables or your favorite mustard sauce.

These pair well with the Creamy Baked Mac & Cheese recipe featured. Try them together at your football gathering!



FEBRUARY—SEASONAL PRODUCTS

Sweets

BREAD IN THE BOX

Chocolate Chip Brownie

MARY'S MOUNTAIN COOKIE DOUGH

Monster & Oatmeal Raisin

Meals/Soup

PREFARE

Chicken Pot Pie

TICO'S

Minestrone Soup with Ditalini Pasta

Meat

ROME'S SAUSAGE

Italian Sausage

CHARCUTNUVO SAUSAGE

Pork Apple Gouda Sausage

