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MOON NEWS

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



The Work of Musana

Musana exists to break cycles of dependency and poverty by investing in and operating faith-driven, locally-owned, sustainable social enterprises across Uganda. Rather than relying on short-term aid, Musana partners with local leaders to create sustainable solutions that address the root causes of poverty through healthcare, education, economic development, and community empowerment.

Today, Musana operates a growing network of schools, hospitals, businesses, and vocational programs that serve thousands of families across Uganda. From providing safe maternal healthcare and life-saving medical treatment, to educating children and creating jobs for parents, every part of Musana's model is designed to strengthen communities from within. What makes Musana unique is its commitment to sustainability—many of its social enterprises generate income that helps fund and support the organization's programs long-term.

This August, your purchase of Longmont Dairy's Lemonade & Tea becomes part of that story. Every bottle helps provide opportunities for children to attend school, families to access quality healthcare, and communities to build lasting change for generations to come.

Partner with Us!

Help us support **Musana** and their work in Uganda!. **During the month of August, we will donate \$1 to Musana for every bottle of Lemonade & Tea delivered.** Use this QR code to donate directly or find other ways to get involved.



Dear Friends,

We are so excited to partner with Musana this month. Dan and I have grown to deeply admire this incredible organization and the work they are doing in Uganda. I encourage you to read more about Musana's story and how Andrea, a CU graduate, joined forces with a Ugandan entrepreneur (who later became her husband) to create something truly remarkable.

What resonates most with us is Musana's commitment to sustainability. Their model empowers communities to support themselves and continue growing long into the future. We also love that Musana's roots are right here in Colorado. As a family business, we value hard work, community, and creating something that lasts, and we see those same values reflected in Musana's mission. We are honored to support their work this month and thank you for joining us.

Take care,

Katie



Hey Kids! Enter the Holiday Eggnog Bottle Contest

Celebrate 250 years of America and 150 years of Colorado with your best **"Stars, Stripes and Santa"** bottle design. Draw your ideas and enter for a chance to see your design on our 2026 Holiday Eggnog bottles. Include the year "2026" in your design. Create your entry using the form on the back or on a blank sheet within a 4½" x 1½" rectangle. Draw with black pen or marker to make dark lines. Use only one additional color.

You can enter more than once. Write your name, age, school and grade, and your parent's name, address, phone number, and milk delivery customer number on the bottom of each page you enter. The contest is open to students who are in grades Kindergarten through 12th grade and whose families are current customers of Longmont Dairy. For more details, visit LongmontDairy.com/contest-rules. Email your entry to contest@longmontdairy.com before midnight on August 8, 2026.

Name: _____ Parent's Name: _____ Age: _____

Address: _____ Customer Number: _____

Phone: _____ School: _____ Grade: _____





MOOO RECIPES



Colorado Palisade peaches are famous for their sweet, juicy flavor, making them ideal for baking. The celebrated Western Slope fruit brings an elevated taste to this super-fast Peach-Blueberry Tart.

Easy Peach-Blueberry Tart

- 2 c. sliced peaches
- 1 c. blueberries
- 2 Tbsp. sugar
- 1½ tsp. cornstarch
- Pinch of salt
- 1 refrigerated pie crust
- Longmont Dairy Whipped cream (for serving)

Mix the peaches, blueberries, sugar, cornstarch, and a pinch of salt in a bowl. Unroll a refrigerated pie crust (half of a 15-ounce package) onto a baking sheet. Pile fruit on crust, leaving a 2-inch border all around. Brush border with 2 tablespoons cream. Fold edges over the fruit making a rustic-looking edge with fruit showing in the center. Brush edge with more cream; sprinkle tart with sugar. Bake at 400°F until crust is golden, about 25 minutes. Cool slightly; serve with whipped cream. Makes 6 servings.



Clip and file in your recipe collection!
Use this QR code to find the recipe online.



It's Peach Season!

Colorado Palisade Peaches will soon be ripe and we eagerly anticipate their arrival. Check online for an announcement when they are available in July/August.



Save on Four or More!

Get a discount when ordering quantities of **Flavored Milk** or **Pro-to-Go**.

- **Save 50¢ per item** on 4 or more "Flavored Milk" in one delivery. See website for flavors.
- **Save 75¢ per item** on 4 or more Chocolate and/or Vanilla "Pro-to-Go Protein Milk" in one delivery.



Banana Milk

A smooth, rich taste with the natural sweetness of ripe bananas.

Available through the end of August.



Blueberry Lemonade

A bright, tangy lemonade infused with natural blueberry puree for a perfectly sweet twist.

Available through the end of August.



AUGUST—SEASONAL PRODUCTS

Sweets

BREAD IN THE BOX

Cinnamon Peach Cobbler

MARY'S MOUNTAIN COOKIE DOUGH

Fudge Fantasy & Monster

Meals & Cheese

PREFARE—Creamy Basil Pesto

Chicken Pasta

ROCKING W CHEESE

Chipotle Jack & Cucumber Dill

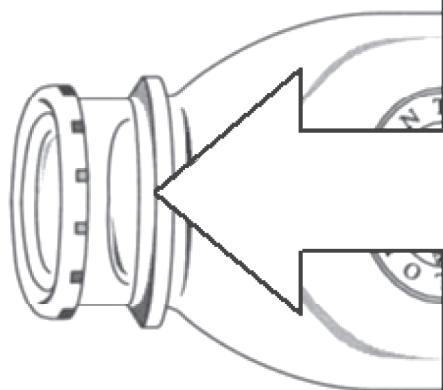
Meat

ROME'S SAUSAGE—Polish Sausage

CHARCUTNUVO SAUSAGES

Prost Brewing Vienna Lager Bier

Brat & Pork Jalapeño Cheddar Brat



Design your Egg nog Bottle here, or within a 4 ½" x 1 ½" rectangle.



You can use the above rectangle as a guide. Be sure to include your name and address on the reverse side of your entry.